

Thyme Saver CSA: Recipes & News for August 29, 2017

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This Week's Box, How to Store It, How Long Will It Last?

- Corn (Crisper drawer, 3-5 days)
 - Watercress (Crisper drawer, 3-5 days)
 - Plum Tomatoes (Counter, 3-5 days)
 - Swiss Chard (Crisper drawer, 3-5 days)
 - White peppers (Crisper drawer, 3-5 days)
 - Candy Onions (Counter, 1 week+)
- Squash (L only) (Crisper drawer, 3-5 days)
 - Fairytale Eggplant (L only) (Fridge, 3-5 days)
 - Jalapeno Peppers (Crisper drawer, 5-7 days)
 - Parsley (wrap in damp paper towel, put in open Ziploc bag in the fridge, 3-5 days)

Questions? Contact our CSA Program Manager, Jenny: thymesaver@stokesfarm.com

Soy Basted Pork Chops with Jalapeños

(adapted from *Bon Appetit*)

INGREDIENTS

- ¼ cup soy sauce
- ¼ cup unseasoned rice vinegar
- 2 tablespoons dark or light brown sugar
- 4 ½-inch-thick bone-in pork blade or rib chops
- Vegetable oil (for grill)
- Kosher salt
- Tender herbs (such as mint and cilantro) and sliced jalapeños (for serving)

INSTRUCTIONS

Stir soy sauce, vinegar, and brown sugar in a small bowl until sugar is dissolved. Prick pork chops all over with a fork and place in a large resealable plastic bag. Pour in half of marinade, seal bag, and turn to evenly coat pork chops. Set remaining marinade aside. Let pork chops sit at least 10 minutes, or chill up to 1 day (cover and chill remaining marinade too). Prepare a grill for medium heat; oil grate. Remove pork chops from marinade; discard marinade. Season chops lightly with salt and grill, drizzling with reserved marinade and turning occasionally, until cooked through, 6–8 minutes. Top pork chops with herbs and jalapeños before serving.

Fresh Plum Tomato Sauce

(adapted from Food Network)

INGREDIENTS

- 10 to 12 fresh plum tomatoes
- 4 ounces extra-virgin olive oil, plus additional
- 3 cloves garlic, finely chopped
- Pinch crushed red pepper
- 1/2 medium onion, finely chopped
- Kosher salt
- Freshly chopped parsley leaves

INSTRUCTIONS

Peel tomatoes by scoring the skin of each tomato with a sharp knife (do not cut too deep). Then, place scored tomatoes into a pot of boiling water and boil for approximately 1 to 1 1/2 minutes. Remove tomatoes and plunge into cold water. Peel and dice tomatoes and set aside. Heat olive oil in a saucepan. When hot, add garlic and crushed red pepper. Saute until garlic turns slightly golden. Add chopped onion and saute an additional 2 1/2 minutes. Add chopped plum tomatoes and cook approximately 5 minutes. Add salt to taste. Add chopped parsley and extra virgin olive oil if desired, just before using.

Jalapeño-Cilantro Pickled Corn

(Adapted from *Bon Appetit*)

INGREDIENTS

- 4 ears of corn (about 2½ pounds)
- ½ small yellow or red onion, thinly sliced
- 1 jalapeño, thinly sliced
- 4 large sprigs cilantro
- 1 cup distilled white vinegar
- 2 tablespoons kosher salt
- 2 teaspoons sugar

INSTRUCTIONS

Cook corn in a large pot of boiling water (unsalted) until bright yellow and just cooked through, about 2 minutes.

Transfer to a colander set in an ice bath to cool. Drain; cut kernels from cobs. Place kernels in jar and add onion, jalapeño, and cilantro. Bring vinegar, salt, sugar, and 2 cups water to a boil in a small saucepan, stirring to dissolve salt and sugar. Pour hot brine into jar and cover. Let cool, then chill. Keeps for 2 months in the refrigerator.

Caramelized Fairy Tale Eggplant

(adapted from *New York Magazine*)

INGREDIENTS

- 1 pint fairy tale eggplant
- Olive oil to coat the pan, plus more for drizzling
- 2 tbs. balsamic vinegar, plus 1 tbs. for drizzling (more to taste)
- 1 tbs. dried oregano
- 1 tbs chopped basil
- Salt and pepper to taste

INSTRUCTIONS

Wash eggplants, and halve lengthwise. Lightly coat a hot 16-inch sauté pan with olive oil, and set heat to medium-high.

Add eggplant, and caramelize until lightly browned, about 2 minutes. Season with salt and pepper. Deglaze with 2 tablespoons balsamic vinegar, then add the herbs. Serve hot, drizzled with balsamic vinegar and olive oil.

Chicken and Swiss Chard Pasta Bake

(Adapted from *The Kitchen*)

INGREDIENTS

- 1/2 pound whole wheat penne
- 1 large bunch Swiss chard
- 3 tablespoons olive oil, divided
- 1 medium yellow onion, chopped
- 2 to 3 cloves garlic, minced
- 1 to 2 cups cooked, shredded chicken
- 1 cup ricotta cheese
- Splash of white wine
- 1/4 cup grated Parmesan cheese
- 1/4 cup panko crumbs
- Kosher salt and freshly ground black pepper

INSTRUCTIONS

Preheat oven to 375°F. Bring a pot of salted water to a boil and cook the pasta to al dente, or according to package directions. Strain and set aside (toss with a bit of olive oil if you'd like). Rinse the Swiss chard well and pull the leaves off the thick stalks, saving the stems for another use (you can also dice the stems and cook them with the onions). Tear the leaves into large chunks and set aside. Meanwhile, heat 2 tablespoons of olive oil in a large Dutch oven or heavy stock pot over medium heat. Cook onions until translucent, about 5 minutes. Add the garlic and sauté for another 30 seconds. Add the Swiss chard to the pot and season generously with salt and pepper. Stir a few times to wilt the greens. Cover and reduce heat to medium-low. Cook until greens are tender, about 10 minutes. Add the cooked noodles, chicken, ricotta, and a generous splash of white wine to the greens, and season with salt and pepper. Transfer to a medium-sized baking dish. Combine Parmesan, panko, and remaining 1 tablespoon of olive oil. Sprinkle the Parmesan mixture over the top of the casserole and bake, uncovered, for 30 minutes, or until the top is golden.