

# Thyme Saver CSA: Recipes & News for August 8, 2017

<http://www.stokesfarm.com/blog> tag your pictures: @stokesfarm1873 #thymesaver

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

- Corn (Crisper drawer, 3-5 days)
- Lettuce (Crisper drawer, 3-5 days)
- Peaches (Crisper drawer, 5-7 days)
- Eggplant (Crisper drawer, 3-5 days)
- Candy Onions (Counter, 1 week+)
- Tomatoes (Counter, 3-5 days)
- Celery (L only) (Crisper drawer, 3-5 days)
- Husk Tomatoes (L only) (Crisper drawer, 3-5 days)
- Lemon Thyme (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](mailto:thymesaver@stokesfarm.com)**

## Baked Italian Sausage with Husk Tomatoes

(Adapted from *The Wishful Chef*)

### INGREDIENTS

- 1 pound spicy Italian sausage, cut into 1 inch pieces
- 6-8 small Yukon Gold potatoes, halved or quartered
- 1 cup Crimini mushrooms, halved
- 1 cup husk tomatoes, peeled
- 1 handful garlic cloves, skin on
- 2 shallots cut in quarters
- 1/4 cup olive oil
- 1 tablespoon balsamic vinegar
- 2 bay leaves
- 1 tablespoon dried rosemary
- 1 tablespoon dried thyme
- salt & pepper to taste

### INSTRUCTIONS

Preheat oven to 425°F. Mix all ingredients in baking pan coating everything evenly. Cover with aluminum foil and bake for 30 minutes. Remove foil and mix ingredients so they don't stick to the pan. Bake uncovered for another 30-45 minutes or until potatoes are cooked through and golden brown. Keep checking and feel free to mix every now and then depending on how caramelized or crispy you like everything.

## Eggplant Pasta Salad

(adapted from *Real Simple*)

### INGREDIENTS

- 3 tablespoons olive oil
- 2 celery stalks, sliced
- 1 eggplant, cut into 1/2-inch pieces
- 1 pint grape tomatoes, halved
- 1/4 cup tomato paste
- 1/4 cup white wine vinegar
- kosher salt and black pepper
- 1 tablespoon sugar
- 2 tablespoons capers
- 1/4 cup pine nuts, toasted (optional)
- 1 cup fresh flat-leaf parsley, chopped
- 1 pound dried penne

### INSTRUCTIONS

Heat 2 tablespoons of the oil in a large saucepan over medium-high heat. Add the celery and cook for 3 minutes. Stir in the eggplant and tomatoes. In a small bowl, combine the tomato paste, vinegar, 1/4 cup water, 2 1/2 teaspoons salt, 1/4 teaspoon pepper, and the sugar. Stir into the eggplant mixture. Cover and reduce heat to medium-low. Cook, stirring occasionally, until the eggplant is tender, 15 to 20 minutes. Remove from heat and stir in the capers, pine nuts (if desired), and parsley. Meanwhile, cook the penne according to the package directions. Toss with the remaining oil; let cool. Combine with the eggplant mixture and serve.

## Lemon Thyme Chicken

(Adapted from *TheKitchn*)

### INGREDIENTS

- 2 pounds chicken thighs, bone-in and skin-on (about 4 to 6 thighs)
- Olive oil
- Kosher salt
- Black pepper
- 1 lemon, sliced thin
- 5 to 6 fresh lemon thyme sprigs

### INSTRUCTIONS

Preheat your oven to 400° F. Drizzle the chicken thighs with olive oil and season them well with pinches of salt and pepper. Place the thighs in a large, cold cast iron skillet, skin-side down. Place the skillet on a burner over medium heat. Let them cook, undisturbed, for 14 to 15 minutes. When a lot of the fat has rendered out and the skin is crispy and brown, flip the thighs so the crispy skin is up. Dot the cast iron skillet with lemon slices and thyme sprigs and stick it in the hot oven. Let the thighs finish cooking in the oven for 13 to 15 minutes, until they reach an internal temperature of 165° F. If you're in doubt, leave them in for another few minutes. Serve thighs immediately.

## Grilled Peach & Romaine Salad

(Adapted from [GabeKennedy.com](http://GabeKennedy.com))

### INGREDIENTS

- 1 head romaine lettuce
- 2 peaches
- 1/2 cup toasted and chopped hazelnuts
- 2 lemons, juiced
- Zest of 1 lemon
- 1/8 cup grated parmesan
- 1/8 cup olive oil
- 1/4 cup heavy cream
- 1 clove grated garlic
- 1/2 tsp salt
- 1/2 tsp black pepper

### INSTRUCTIONS

Wash and separate romaine leaves. Begin by turning on the grill to medium high heat, and grating garlic into cream. Cover and refrigerate for 30 min. The dressing will be finished in the bowl as we make the salad. Cut peaches into halves and remove pit and brush with olive oil. Put peaches on hot grill until slightly caramelized, the peaches will release from the grill when they are ready. Remove and put to side. To finish the salad, season the lettuce with salt and pepper, drizzle with olive oil and lemon juice, lightly brush with the cream. Lay on a tray, put peaches over lettuce, sprinkle with hazelnuts, grate parmesan and lemon zest over everything.

## Celery Soup

(Adapted from *Epicurious*)

### INGREDIENTS

- 1 head celery, stalks chopped, leaves reserved
- 1 large waxy potato, chopped
- 1 medium onion, chopped
- ½ cup (1 stick) unsalted butter
- Kosher salt
- 3 cups low-sodium chicken broth
- ¼ cup fresh dill
- ½ cup heavy cream
- Flaky sea salt (such as Maldon) and olive oil (for serving)

### INSTRUCTIONS

Combine celery, potato, onion, and butter in a medium saucepan over medium heat; season with kosher salt. Cook, stirring, until onion is tender, 8–10 minutes. Add broth; simmer until potatoes are tender, 8–10 minutes. Purée in a blender with dill; strain. Stir in cream. Serve soup topped with celery leaves, sea salt, and oil.