

Thyme Saver CSA: Recipes & News for July 18, 2017

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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)
- Tomatoes (Counter, 2-4 days)
- Candy Onion (Counter, 1 week+)
- Carrots (Crisper drawer, 5-7 days)
- Peaches (Crisper drawer, 5-7 days)
- Potatoes (Counter, 1 week+)
- Jersey Melon (L Only) (Fridge, 5-7 days)
- 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

Easy Peach Crisp

(adapted from Chowhound)

INGREDIENTS

Topping

- 3/4 cup packed light brown sugar
- 3/4 cup rolled oats (not instant)
- 1/3 cup plus 2 tablespoons all-purpose flour
- 3/4 teaspoon ground cinnamon
- 1/8 teaspoon fine salt
- 6 tablespoons cold unsalted butter (3/4 stick), cut into small pieces

Filling

- 1/3 cup packed light brown sugar
- 1 tablespoon freshly squeezed lemon juice
- 1 1/2 teaspoons cornstarch
- 1/4 teaspoon vanilla extract
- 1/8 teaspoon fine salt
- 2 pounds ripe but firm peaches (about 5 medium peaches), halved, pitted, and cut into 1/2-inch-thick slices

INSTRUCTIONS

For the topping: Heat the oven to 425°F and arrange a rack in the middle. Place all of the ingredients in a large bowl.

With your fingertips, blend the butter pieces into the dry ingredients until large clumps form and the flour and butter are completely incorporated, about 3 minutes. Crumble the clumps into small pieces the size of kidney beans, then refrigerate the streusel while you make the filling for the pie.

For the filling: Place the brown sugar, lemon juice,

cornstarch, vanilla, and salt in a large bowl and whisk to combine. Add the peaches and stir until evenly coated. Transfer the mixture to an 8-by-8-inch glass or ceramic baking dish and arrange it in an even layer. Sprinkle the reserved topping evenly over the peaches. Bake until the topping is browned and crisp, about 20 to 25 minutes. Place the dish on a wire rack to cool for at least 30 minutes before serving.

Thyme Roasted Potatoes with Garlic

(Adapted from *Food & Wine*)

INGREDIENTS

- 1 1/2 pounds potatoes, cut into 1-inch-thick wedges
- 8 unpeeled garlic cloves
- 1 1/2 tablespoons extra-virgin olive oil
- 1 teaspoon thyme leaves
- 1/4 teaspoon hot paprika
- Kosher salt and freshly ground pepper

INSTRUCTIONS

Preheat the oven to 400. In a medium bowl, toss the potatoes with the garlic cloves, olive oil, thyme and paprika and season with salt and pepper. Scrape the potatoes and garlic cloves onto a rimmed baking sheet and arrange the potatoes in a single layer, cut side down. Roast for 30 minutes, until the bottoms are golden brown. Turn the potatoes and roast for about 10 minutes longer, until tender. Transfer the potatoes and garlic cloves to plates and serve.

Sweet Onion Dip

(adapted from The View from Great Island)

INGREDIENTS

- 1 sweet onion
- 1 scant cup mayonnaise
- 1 scant cup sour cream
- 1/2 cup shredded Grana Padano cheese (substitute good Parmesan or Romano)
- 1/2 cup shredded mozzarella
- 1 cup shredded white cheddar cheese
- 3/4 tsp salt
- lots of fresh cracked black pepper to taste
- 4 dashes hot sauce
- 2 dashes Worcestershire sauce

INSTRUCTIONS

Set the oven to 375F Peel and slice the onion in half. Then slice it in half again, and cut 3 of the sections into very fine slices. Take the last piece and mince it. Put the onion in a bowl with the rest of the ingredients and mix well until everything is thoroughly combined. Taste and adjust the seasonings to your liking. Spoon the mixture into an ovenproof casserole and bake for 25 minutes until browned and bubbly. While the dip is baking, slice a baguette and place the slices on a hot grill pan to toast them on both sides. Serve with the hot dip.

Roasted Carrots with Thyme

(adapted from Once Upon A Chef)

INGREDIENTS

- 1 bunch fresh carrots, peeled
- 2 tablespoons extra virgin olive oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 teaspoons fresh chopped thyme

INSTRUCTIONS

Preheat the oven to 425 degrees. Line a baking sheet with aluminum foil. Slice the carrots on the diagonal about 1-1/2"

thick. Make sure all pieces are approximately the same size to ensure even cooking. Combine the carrots, olive oil, salt, pepper and thyme in a large bowl and toss well. Transfer the carrots to the prepared baking sheet and roast, stirring once mid-way through, until nicely caramelized and tender, 20-25 minutes (cooking time will depend on thickness of carrots). Taste and adjust seasoning if necessary.

Caramelized Corn with Tomatoes & Bacon (adapted from The Kitchn)

INGREDIENTS

- 3 strips of bacon
- 3 ears of fresh corn
- 1/4 cup of finely chopped red onion
- pinch of sugar
- 2 perfectly ripe tomatoes
- several fresh basil leaves, shredded or about 1 tablespoon fresh thyme leaves
- Salt and freshly ground pepper

INSTRUCTIONS

Cut the bacon into 2 inch pieces and fry in a large skillet over medium-low heat. As the bacon gently cooks, cut the kernels off the corn and chop the onion. When the bacon has crisped, remove from the pan with a tongs and drain on paper towels or newspaper. Leave the fat in the pan and the heat turned down medium-low. Add the onion and sauté for about one minute and then add the corn. Sprinkle on the sugar and stir gently. If the pan seems to dry, you can add up to 1 tablespoon of butter but be careful, you don't want the dish to get greasy. Keep an eye on things, stirring and scraping the bottom of the pan, until the corn starts to turn golden brown and smells caramelized. Remove the pan from the heat and stir in the herbs. Let cool slightly. Meanwhile, chop the tomatoes into large chunks and place in a serving bowl. When the corn is no longer hot, add to the tomatoes and the reserved bacon and toss gently. Taste for salt and pepper and serve.