

Thyme Saver CSA: Recipes & News for July 25, 2017

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

- Corn (Crisper drawer, 3-5 days)
- Nectarines (Crisper drawer, 5-7 days)
- Green Beans (Crisper drawer, 3-5 days)
- Scallions (Crisper drawer, 3-5 days)
- Lettuce (Crisper drawer, 3-5 days)
- Radishes (Crisper drawer, 5-7 days)
- Garlic (Counter, 1 week+)
- Cabbage (L Only) (Crisper drawer, 3-5 days)
- Squash (L Only) (Crisper drawer, 3-5 days)
- Lemon basil (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

Squash, Bacon, & Goat Cheese Pasta w/ Basil (Adapted from *The Kitchn*)

INGREDIENTS

- 4 to 5 slices of bacon
- 1/2 yellow onion, sliced thinly
- 1/2 pound pasta (we prefer shapes like penne or gemelli to long noodles)
- 2 medium summer squashes, cut into bite-sized pieces
- 3 ounces goat cheese
- small handful of fresh basil leaves, sliced into ribbons
- salt and pepper

INSTRUCTIONS

Cook the bacon in a large skillet (you'll be adding all of the pasta to this skillet later) until crispy. Remove, and let drain on paper towels. Add the onion to the bacon grease, season with salt and pepper, and cook on medium-low heat until very soft and beginning to brown, about 15 minutes. While the onion is cooking, bring a pot of salted water to boil for the pasta. Add the pasta and cook until just al dente. Add the squash to the onion, season with salt and pepper, and cook until tender, about 5 minutes. If the pan gets dry, add a splash of olive oil. Scoop out 1/2 cup of the pasta water, set aside, then drain the pasta and add to the pot with the squash and onions. Crumble the goat cheese on top and stir until it is distributed throughout the pasta, drizzling in the pasta water to help make the sauce creamy. Crumble the bacon over the top, add the basil, and season to taste.

Green Bean & Scallion Pancakes (Adapted from *Food & Wine*)

INGREDIENTS

- 3/4 cup all-purpose flour
- 3/4 cup plus 2 tablespoons chilled club soda
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1/2 teaspoon toasted sesame oil
- 2 tablespoons canola oil
- 12 ounces thin green beans, trimmed
- 6 scallions, cut into 3-inch lengths, & sliced scallions for garnish
- 1 fresh hot red chile, thinly sliced
- Soy sauce, for serving

INSTRUCTIONS

In a medium bowl, whisk the flour with the club soda, baking powder, salt and sesame oil. In a 12-inch nonstick skillet, heat the canola oil. Add the green beans and scallion pieces and stir-fry over moderately high heat until crisp-tender, about 5 minutes. Stir in the red chile and pour the batter evenly on top. Cook over moderate heat until browned on the bottom, about 5 minutes. Slide the pancake onto a plate, then invert it into the skillet and cook until browned on the second side, 3 to 5 minutes longer. Transfer to a platter and cut into wedges. Garnish with sliced scallions and serve with soy sauce.

Grilled Cabbage Wedges

(adapted from *The Kitchn*)

INGREDIENTS

- 1/4 cup lime juice (from about 3 limes)
- 1/4 cup extra-virgin olive oil
- 1 teaspoon fish sauce (optional — leave out for a vegetarian or vegan dish)
- 2 cloves garlic, roughly chopped
- 1/4 cup cilantro leaves
- 1/2 teaspoon salt
- 1/2 teaspoon cayenne
- 1/4 teaspoon sugar
- Lime wedges, to serve
- 1 head green cabbage
- Grapeseed or canola oils

INSTRUCTIONS

Heat a gas or charcoal grill. Whiz the limes, olive oil, fish sauce, garlic, cilantro, salt, cayenne, and sugar in a small chopper or blender until the sauce is pale orange and the garlic is pulverized. Set aside. Remove the loosest, toughest outer leaves from the cabbage, and cut into 8 evenly sized wedges. Do not remove the stalk or inner core. Lightly brush the wedges with grapeseed or canola oil. Place the wedges on the grill and cover. Cook for 5 to 7 minutes, or until the edges of each layer are blackened and the cabbage is beginning to soften. Flip each wedge over, cover the grill, and cook for an additional 5 to 7 minutes on the other side. Remove the cabbage when it is beginning to wilt, but is still firm in the middle. (This will also be somewhat a matter of taste; I like it fairly crispy still, but you may prefer it more well-done.) If necessary, turn the heat down or move the wedges to a cooler part of the grill so they don't burn. But don't be afraid of those blackened edges; you want a lot of grill and char marks on the cabbage to give it smoky flavor. Take the cabbage off the grill and arrange the wedges on a plate. Pour the dressing over top and serve immediately, with wedges of lime to garnish.

Radish Toasts

(Adapted from *The Kitchn*)

INGREDIENTS

- Ficelle or baguette, cut into 1/2-inch-thick slices
- Generous pats of high-quality butter
- 6 radishes, finely sliced
- A few sprigs of flat-leaf parsley, roughly chopped
- Pinch of kosher salt and freshly-ground black pepper

INSTRUCTIONS

Toast your bread rounds to desired doneness. Spread butter on toast generously. Place radish slices on top of bread, and sprinkle with parsley, salt and pepper.

Grilled Corn & Nectarine Salad

(Adapted from *Coley Cooks*)

INGREDIENTS

- 1 small shallot, minced
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 2 tablespoons white wine vinegar
- salt and freshly cracked black pepper to taste
- 1/4 cup extra virgin olive oil, + more for coating the corn
- 2 ears corn, shucked
- 1 head lettuce, roughly chopped
- 2 cups basil leaves
- 1 bunch scallions, sliced thin
- 2 nectarines, cored and sliced
- 4 ounces tangy blue cheese, such as Maytag

INSTRUCTIONS

In a small bowl, whisk together the shallot, mustard, honey, vinegar, salt and pepper. Slowly stream in the olive oil as you whisk until emulsified. Set aside. Preheat a grill to medium-high heat. Lightly rub the corn with oil, then grill until charred on all sides. Set aside to cool, then remove the kernels from the cob. In a large salad bowl, mix together the lettuce, basil and scallions, then toss with just enough dressing to coat. Arrange the nectarines and grilled corn over the greens, then crumble the blue cheese on top. Serve immediately.