

# Thyme Saver CSA: Recipes & News for June 20, 2017

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

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

- Lettuce (Crisper drawer, 3-5 days)
- Sugar Snap Peas (Crisper drawer, 5-7 days)
- Blueberries (Fridge, 3-4 days)
- Spring Onions (Counter, 1 week+)
- Garlic Scapes (Crisper drawer, 3-5 days)
- Tomatoes (Counter, 3-4 days)
- Beets (L Only) (Crisper drawer, 3-5 days)
- Swiss Chard (L Only) (Crisper drawer, 3-5 days)
- Tricolor Sage (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)**

## Garlic Scape Hummus

(adapted from *Savour*)

### INGREDIENTS

- 3 tbsp. lemon juice
- 2 tsp. ground cumin
- 5 garlic scapes, roughly chopped
- 1 (15-oz.) can cannellini beans, drained and rinsed
- 1 holland chile, stemmed and roughly chopped
- ¼ cup olive oil
- Kosher salt and freshly ground black pepper, to taste

### INSTRUCTIONS

Combine lemon juice, cumin, garlic scapes, beans, and chile in the bowl of a small food processor and purée until smooth. With the motor running, slowly add olive oil. Season with salt and pepper.

## Sautéed Sugar Snap Peas

(adapted from Food Network)

### INGREDIENTS

- 1 1/2 pounds fresh sugar snap peas
- 1 tablespoon good olive oil
- 1 1/2 teaspoons kosher salt
- 3/4 teaspoon freshly ground black pepper
- Sea salt or fleur de sel, for serving

### INSTRUCTIONS

Remove and discard the stem end and string from each sugar snap pod. Heat the olive oil in a large saute pan over medium-high heat. Add the sugar snap peas, salt and pepper and saute, tossing occasionally for 3 to 5 minutes, until the sugar snap peas are crisp tender. Place the sugar snap peas in a serving bowl, sprinkle with sea salt and serve.

## Roasted Beet Salad

(adapted from *Eating Well*)

### INGREDIENTS

- 1 bunch beets
- ¼ cup extra-virgin olive oil
- 2 tablespoons sherry vinegar, or white-wine vinegar
- ½ teaspoon Dijon mustard
- ½ teaspoon honey

### INSTRUCTIONS

Preheat oven to 400°F. Divide beets between 2 pieces of foil; bring edges together and crimp to make packets. Roast until the beets are just tender when pierced with the point of a knife, about 1¼ hours. Unwrap the beets and let cool. Meanwhile, whisk oil, vinegar, mustard, honey, salt and pepper in a small bowl to make dressing. When the beets are cool enough to handle, slip off the skins. Cut into ½-inch cubes and place in a large bowl. Add celery, shallot and the dressing; toss to coat well. Serve at room temperature or chilled.

## **Pasta with Butter, Sage & Parmesan**

(adapted from *The New York Times*)

### **INGREDIENTS**

- Salt and freshly ground black pepper
- 1 pound cut pasta, like ziti
- 2 tablespoons butter
- 30 fresh sage leaves
- 1 cup or more freshly grated Parmigiano-Reggiano

### **INSTRUCTIONS**

Bring a large pot of water to a boil; salt it. Cook pasta until it is tender, but not quite done. Meanwhile, place butter in a skillet or saucepan large enough to hold the cooked pasta; turn heat to medium, and add sage. Cook until butter turns nut-brown and sage shrivels, then turn heat to a minimum. When the pasta is just about done, scoop out a cup of the cooking water. Drain the pasta. Immediately add it to the butter-sage mixture, and raise heat to medium. Add 3/4 cup of the water, and stir; the mixture will be loose and a little soupy. Cook for about 30 seconds, or until some of the water is absorbed and the pasta is perfectly done. Stir in cheese; the sauce will become creamy. Thin it with a little more water if necessary. Season liberally with pepper and salt to taste, and serve immediately, passing more cheese at the table if you like.

## **Blueberry Ricotta Cake**

(adapted from *Bon Appetit*)

### **INGREDIENTS**

- Nonstick vegetable oil spray
- 1½ cups all-purpose flour
- 1 cup sugar
- 2 teaspoons baking powder
- ¾ teaspoon kosher salt
- 3 large eggs
- 1½ cups ricotta
- ½ teaspoon vanilla extract
- ½ cup (1 stick) unsalted butter, melted
- 1 cup blueberries, divided

### **INSTRUCTIONS**

Preheat oven to 350°. Line a 9"-diameter cake pan with parchment paper and lightly coat with nonstick spray. Whisk flour, sugar, baking powder, and salt in a large bowl. Whisk eggs, ricotta, and vanilla in a medium bowl until smooth; fold into dry ingredients just until blended. Then fold in butter, followed by ¾ cup blueberries, taking care not to crush berries. Scrape batter into prepared pan and scatter remaining ¼ cup blueberries over top.

Bake cake until golden brown and a tester inserted into the center comes out clean, 50–60 minutes. Let cool at least 20 minutes before unmolding. Do Ahead: Cake can be made 2 days ahead. Store tightly wrapped at room temperature.

## **Sautéed Swiss Chard with Onions**

(adapted from *Epicurious*)

### **INGREDIENTS**

- 1 bunch Swiss chard
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 2 medium onions, halved lengthwise and thinly sliced
- 2 garlic cloves, finely chopped

### **INSTRUCTIONS**

Cut stems and center ribs from chard, discarding any tough portions, then cut stems and ribs crosswise into 2-inch pieces. Stack chard leaves and roll up lengthwise into cylinders. Cut cylinders crosswise to make 1-inch-wide strips. Heat oil and butter in a large heavy pot over medium heat until foam subsides, then cook onions and garlic with 1/2 teaspoon salt and 1/4 teaspoon pepper, covered, stirring occasionally, until onions begin to soften, about 8 minutes. Add chard stems and ribs, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook, covered, stirring occasionally, until stems are just tender, about 10 minutes. Add chard leaves in batches, stirring until wilted before adding next batch, and cook, covered, stirring occasionally, until tender, 4 to 6 minutes. Transfer with a slotted spoon to a serving bowl.