

Thyme Saver CSA: Recipes & News for November 7, 2017

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

- Jerusalem Artichokes (Crisper drawer, 5-7 days)
- Celery Root (Crisper drawer, 5-7 days)
- Butternut Squash (Counter, 1 week+)
- Apples (L Only) (Crisper drawer, 1 week+)
- Swiss Chard (Crisper drawer, 3-5 days)
- Mustard Greens (Crisper drawer, 3-5 days)
- Red Kale (L Only) (Crisper drawer, 3-5 days)
- Beets(L Only) (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

Shaved Celery Root Salad

(adapted from *Martha Stewart Living*)

INGREDIENTS

- 3 teaspoons whole-grain mustard
- 3 tablespoons fresh lemon juice
- 1/4 cup extra-virgin olive oil
- Coarse salt and freshly ground pepper
- 1 medium celery root, peeled into ribbons (6 cups)
- 1 red onion, thinly sliced
- 2 ounces smoked mackerel, flaked
- 1/4 cup chopped fresh parsley

INSTRUCTIONS

Combine mustard and lemon juice. Add oil in a slow, steady stream, whisking constantly, until combined. Season with salt and pepper. Toss dressing with remaining ingredients.

Stuffed Butternut Squash

(adapted from *The Chew*)

INGREDIENTS

- 1 butternut squash (cut in half lengthwise, scoop out seeds)
- 1/4 cup olive oil (divided)
- 1/2 pound fresh chicken sausage
- 1 bunch kale (stems removed, sliced into thin ribbons)
- 1 clove garlic (peeled, minced)
- 1/4 cup parsley leaves (roughly chopped)

- 1/2 teaspoon red chili flakes
- 1/2 cup fresh breadcrumbs (toasted)
- Kosher salt and freshly ground black pepper (to taste)

INSTRUCTIONS

Preheat the oven to 375°F. Line a baking sheet with foil. Drizzle the squash with olive oil and season with salt and pepper. Arrange cut side up on the baking sheet and roast until almost tender, about 35-40 minutes. Remove from the oven and allow to cool completely. Scoop out the flesh leaving a 1/4-1/2 inch border around the edge. Mash the squash. Heat a large saute pan over medium-high heat and add 2 tablespoons of olive oil. Add the chicken sausage and cook, breaking up with the back of a wooden spoon, until browned and cooked through, about 9 minutes. Add the kale, in batches if necessary, tossing to wilt. Add garlic, parsley, red chili flakes and cook for another 2 minutes. Season with salt and pepper and allow to cool slightly. Remove to a bowl with the mashed squash. Add the breadcrumbs and mix to combine. Divide the stuffing between the four squash halves. Return to the oven to bake for another 15 minutes or until the filling is golden brown and warmed through. Remove, cut each side of the squash in half and serve. Reserve a stuffed squash half for future use. Tip: Add your favorite breadcrumbs, herbs and greens to the stuffing. Perfect as a side dish or a main course!

Bacon Braised Mustard Greens

(adapted from *The New York Times*)

INGREDIENTS

- 1 bunch of mustard greens
- 4 ounces thickly sliced lean slab bacon, diced
- 1/2 large onion, diced (1 cup)
- 1/2 teaspoon chopped garlic
- 1/2 teaspoon hot red-pepper flakes
- 1.5 tablespoons sugar
- 1/4 cup apple-cider vinegar
- 1/4 cup chicken stock
- Salt and freshly ground black pepper to taste

INSTRUCTIONS

Rinse greens well. Cut out stems and thick veins; tear leaves into 4- or 5-inch pieces. Cook bacon in a large sauté pan until fat starts to render and bacon begins to brown. Add onion, garlic and pepper flakes and sauté until onion is soft, about 7 minutes. Add sugar, vinegar and chicken stock. Heat to boiling, add greens and cook slowly, stirring often as the greens begin to release their own liquid. Reduce heat and simmer greens until tender, 10 to 20 minutes, stirring occasionally. Season with salt and pepper.

Crispy Jerusalem Artichokes with Balsamic

(adapted from *Epicurious*)

INGREDIENTS

- 2 tablespoons olive oil
- 1 pound small Jerusalem artichokes (sunchokes), scrubbed, quartered
- Kosher salt and freshly ground black pepper
- 4 sprigs rosemary
- ¼ cup (½ stick) unsalted butter
- 3 tablespoons aged balsamic vinegar

INSTRUCTIONS

Heat oil in a large skillet, preferably cast iron (you'll need a lid), over medium-high heat. Add Jerusalem artichokes and ¼ cup water and season with salt and pepper. Cover and

cook, stirring occasionally, until Jerusalem artichokes are fork-tender, 8–10 minutes. Uncover skillet and cook, stirring occasionally, until water is evaporated and Jerusalem artichokes begin to brown and crisp, 8–10 minutes longer; transfer to a platter. Add rosemary and butter to skillet and cook, stirring often, until butter foams, then browns, about 4 minutes. Remove skillet from heat and stir in vinegar, scraping up any browned bits. Spoon brown butter sauce and rosemary over Jerusalem artichokes.

Red Kale & Chorizo Soup

(adapted from *Sunset*)

INGREDIENTS

- 8 ounces Spanish chorizo, thinly sliced crosswise
- 1 tablespoon olive oil
- 1 large onion, chopped
- 2 large garlic cloves, minced
- 1/2 teaspoon red chile flakes
- 1/2 teaspoon pepper
- 7 cups reduced-sodium chicken broth
- 3/4 pound russet potato, peeled and chopped
- 12 ounces Red Russian or other kale, stems removed and leaves cut into slender ribbons
- Kosher salt (optional)

INSTRUCTIONS

Cook chorizo in oil in a pot over medium-high heat, stirring often, until browned, about 5 minutes. Transfer chorizo to a paper towel with a slotted spoon. Add onion to fat in pot and sauté until softened, 3 to 5 minutes. Stir in garlic, chile flakes, and pepper; cook about 1 minute. Add broth and potato; cover and bring to a boil. Reduce heat and simmer until potato is tender, about 5 minutes. Stir in kale and chorizo; cover and bring to a boil. Reduce heat; simmer until kale is tender, 3 to 5 minutes. Season with salt.