

# Thyme Saver CSA: Recipes & News for September 12, 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)
- Carrots (Crisper drawer, 5-7 days)
- Fuji Apples (Crisper drawer, 5-7 days)
- Eggplant (Crisper drawer, 3-5 days)
- Yukon Gold Potatoes (Counter, 1 week+)
- Cucumbers (Crisper drawer, 3-5 days)
- Celery (L Only) (Crisper drawer, 3-5 days)
- Bartlett Pears (L Only) (Crisper drawer, 5-7 days)
- 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)

## Pan Roasted Carrots with Crispy Sage

(adapted from Debbie Koenig)

### INGREDIENTS

- 1 tablespoon olive oil
- 1 tablespoon butter
- 10 small or 5 large fresh sage leaves, slivered
- 4 large or 6 small carrots, cut on the diagonal into ½" slices
- salt & pepper

### INSTRUCTIONS

In a large nonstick frying pan, heat oil and butter over a medium-high flame. When foaming subsides, sprinkle in slivered sage leaves. Cook, stirring occasionally, until the color changes—shouldn't take much more than a minute—then remove and drain on paper towel. Add carrots to pan and lower heat to medium. Add salt and pepper to taste, stir to coat carrots with the sage-scented fat, then cover and cook, stirring occasionally, until tender and browned around the edges. Add fried sage back to the pan, toss, and serve.

## Cream of Celery Soup with Bacon

(adapted from The Kitchn)

### INGREDIENTS

- 4 strips bacon
- 1 tablespoon butter
- 5 cups (loosely packed) chopped celery, stalks and tops

- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 1 tablespoon fresh thyme
- 1 medium baking potato, peeled and cubed
- 2 cups vegetable or chicken stock
- 2 cups whole milk
- salt and pepper

### INSTRUCTIONS

Lay the bacon in the bottom of a large stock pot or dutch oven. Cook over low heat for about 15 or 20 minutes, until crisp (cooking time will depend on how thick your bacon is). Remove and set aside on paper towels. Add butter to the pot, increase the heat slightly, and add celery, onion, garlic, and thyme. Season well with salt and pepper. Cook, stirring occasionally, until vegetables are soft, about 15 minutes. Add the potato, stock, and milk to the pot and bring the mixture to a simmer. Cover and cook for 30 minutes, stirring occasionally to keep the milk from forming a film, until potato is very soft. Purée the soup with an immersion blender or by transferring it to a food processor or blender. Season to taste with salt (we added at least 2 or 3 more teaspoons) and pepper (about 1 teaspoon). Serve with cooked bacon crumbled on top.

## **Pasta with Brown Butter and Fried Sage**

(adapted from *The Kitchn*)

### **INGREDIENTS**

- 1 pound pasta (penne or another shape with some texture)
- 1 stick plus 2 tablespoons unsalted butter
- 1 teaspoon salt
- 1 teaspoon brown sugar
- 1/4 cup chopped, fresh sage

### **INSTRUCTIONS**

Cook pasta in well-salted water. Meanwhile, heat the butter in a medium frying pan over medium heat. Swirl occasionally to keep the butter from burning. Add salt and brown sugar and whisk to combine. Continue cooking the butter, still swirling or whisking occasionally, until it turns a light caramel color and the solids at the bottom of the pan are slightly darker brown. This should take about 10-15 minutes, depending on how wide your pan is. Toss in the sage, wait for the butter bubbling to subside, and cook for another minute or two. Drain pasta, put in a bowl, and toss with the butter and sage. Salt to taste, if necessary.

## **Seasoned Yukon Gold Wedges**

(adapted from *Taste of Home*)

### **INGREDIENTS**

- 1-1/2 pounds Yukon Gold potatoes (about 3 medium), cut into wedges
- 1 tablespoon olive oil
- 1/4 cup dry bread crumbs
- 1-1/2 teaspoons paprika
- 3/4 teaspoon salt
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried thyme
- 1/4 teaspoon ground cumin
- 1/8 teaspoon pepper
- 1/8 teaspoon cayenne pepper

### **INSTRUCTIONS**

In a large bowl, toss potatoes with oil. Combine the remaining ingredients; sprinkle over potatoes and toss to coat. Arrange potatoes in a single layer in a 15-in. x 10-in. x 1-in. baking pan coated with cooking spray. Bake, uncovered, at 425° for 40-45 minutes or until tender, stirring once

## **Easy as Pie Apple Cake**

(adapted from *The New York Times*)

### **INGREDIENTS**

- 1 cup/125 grams unbleached all-purpose flour, more as needed
- 1/4 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 2 ounces/57 grams unsalted butter (1/2 stick), softened
- 1 cup/200 grams granulated sugar
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon freshly grated nutmeg
- 1 large egg
- 2 cups diced apples (from about 2 apples)
- 1/2 cup/57 grams toasted pecans, chopped (optional)

### **INSTRUCTIONS**

Heat oven to 350 degrees. In a large bowl, whisk together flour, baking soda and salt. In a mixer bowl fitted with the paddle attachment, cream butter, sugar, vanilla, cinnamon and nutmeg. Add the egg and mix until smooth. With the mixer on low, beat in dry ingredients until smooth (at this point the batter will be quite thick). Fold in the apples and nuts by hand. Spread batter evenly into a greased and floured 9-inch fluted tart or quiche pan with 1-inch sides. (Alternatively you can use a 9-inch cake pan with 1-inch sides.) Bake until cake is golden brown and a toothpick inserted in the center of the cake comes out clean, 40 to 45 minutes. Let cool 10 minutes before serving.