

Thyme Saver CSA: Recipes & News for September 5, 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)
- Apples (Crisper drawer, 5-7 days)
- Tomatoes (Counter, 2-4 days)
- Watermelon radish (Crisper drawer, 5-7 days)
- Squash (Fridge, 3-5 days)
- Garlic (Counter, 1 week+)
- Beets (L Only) (Crisper drawer, 3-5 days)
- Scallions (L Only) (Crisper drawer, 3-5 days)
- Peppermint (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

Corn, Cheddar, and Scallion Strata

(adapted from Smitten Kitchen)

INGREDIENTS

- 1 tablespoon butter
- 3 cups fresh corn (cut from 3 small-to-average cobs)
- 1 1/2 cup thinly sliced scallions (both white and green parts from a 4-ounce bundle)
- 8 cups whole wheat, country or French bread in 1-inch cubes
- 2 cups (6 ounces) coarsely grated sharp cheddar
- 1 cup (2 ounces) finely grated parmesan
- 9 large eggs
- 2 tablespoons mayonnaise
- 2 3/4 cups milk
- 1 teaspoon table salt or 2 teaspoons of a coarse sea salt
- Freshly ground black pepper

INSTRUCTIONS

Generously butter a 3-quart baking dish (a lasagna or 9×13-inch pan works well here too). Toss corn and scallions together in a medium bowl. Combine cheeses in another bowl. In a large bowl, gently beat eggs and mayo together, then whisk in milk, salt and lots (or, if measuring, 1/2 teaspoon) of freshly ground black pepper. Spread one-third of bread cubes in prepared baking dish — it will not fully cover bottom of dish; this is fine. Add one-third of corn, then cheese mixture. Repeat layering twice with remaining bread, corn and cheese. Pour egg mixture evenly over strata. Cover

with plastic wrap and refrigerate for at least 8 hours or up to 1 day. When ready to bake, heat oven to 350 degrees F. Bake strata, uncovered, until puffed, golden brown and cooked through, about 45 to 55 minutes. Let stand 5 minutes before serving. Do ahead: Strata keeps baked in the fridge for 4 days or longer in the freezer, wrapped well.

Watermelon Radish Toast with Orange Mascarpone and Honey

(adapted from *Rhubarbarians*)

INGREDIENTS

- 4 thick slices rustic, crusty white bread
- 8 oz mascarpone cheese
- 1 whole orange
- 2 watermelon radishes, thinly sliced
- 2 tsp honey
- salt and pepper

INSTRUCTIONS

Start by toasting the bread. While that is toasting, zest the entire orange and squeeze 1/4 cup of the juice. Mix with the mascarpone and whip until well combined. When the bread is toasted, spread the mascarpone evenly on each piece. Top with the slices of watermelon radish and drizzle 1/2 tsp honey onto each toast. Season each toast with salt and pepper. Serve immediately.

Fresh Mint Tea

(adapted from *Food Network*)

INGREDIENTS

- 2 quarts water
- 1/4 cup milk
- 1/4 cup half and half
- 1/3 cup granulated sugar
- 1 bunch fresh mint

INSTRUCTIONS

Bring water to a boil, then reduce to a simmer. Add milk, half and half and sugar and simmer for 15 minutes. Add mint and simmer an additional 30 minutes. Strain and serve hot, or chill on a bowl of ice and serve cold.

Apple Crisp

(adapted from *Food Network*)

INGREDIENTS

- 6 McIntosh apples, peeled and diced into 1/2-inch pieces
- 1/2 lemon, juiced
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground or freshly grated nutmeg
- 2 tablespoons granulated sugar
- 1/2 cup flour or fine graham cracker crumbs
- 1/2 cup brown sugar
- 1/2 stick butter
- 1 pint vanilla ice cream

INSTRUCTIONS

Preheat oven to 400 degrees F. In a 9 by 12 baking dish, combine apples, lemon juice, cinnamon, nutmeg and sugar. In a small bowl, mix flour or graham cracker crumbs, brown sugar and butter together using the tines of a fork and your fingers, working until even, small crumbles form. Sprinkle topping evenly over apples and bake 15 to 20 minutes until apples are just tender and topping is golden brown. Top dishes of apple crisp with small scoops of vanilla ice cream.

Zucchini Beet Salad

(Adapted from *The Kitchn*)

INGREDIENTS

- 2 large zucchini, rinsed and spiralized with blade C
- 2 large beets, rinsed
- 3/4 cup walnuts, chopped
- 1/2 cup crumbled blue cheese
- 1 tablespoon extra virgin olive oil
- 1 tablespoon white balsamic vinegar
- 1/2 tablespoon agave nectar
- 1/8 teaspoon garlic powder
- salt and pepper to taste

INSTRUCTIONS

If you're cooking your own beets, place beets in pot of cold water. Bring the water to boil and reduce heat to medium. Boil beets for 45-60 minutes, or until easily speared with a skewer with little resistance. Spiralize your zucchini with blade C. Place in a strainer lined with a paper towel and sprinkle with sea salt. Once the beets have cooled a bit, peel the beets under cold water by pressing down with your thumb to remove the skin. Cut the beets into cubes. Combine the olive oil, balsamic vinegar, garlic pepper, salt and pepper in a lidded jar and shake to make the dressing. In separate bowl, combine cubed beets, chopped walnuts, the crumbled blue cheese and dressing. Toss to combine. Pat the spiralized zucchini dry with a paper towel and divide into individual bowls. Place heaping mound of beet mixture on top of the zucchini. Sprinkle each bowl with remaining blue cheese.