

Thyme Saver CSA: Recipes and News for June 21, 2018

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

- Lettuce (crisper drawer, 5-7 days)
- Spigarello (crisper drawer, 5-7 days)
- Breakfast Radish (crisper drawer, 5-7 days)
- Spinach (crisper drawer, 5-7 days)
- Blueberries (refrigerator, 5-7 days)
- Kirbies (crisper drawer, 4-6 days)
- Cabbage (L ONLY) (crisper drawer, 1-2 weeks)
- Tomatoes (L ONLY) (counter, 3-4 days)
- Tarragon (L ONLY) (wrap in damp paper towel, put it open Ziploc bag in fridge, 3-5 days)

Questions? Contact Jeanine: info@stokesfarm.com

French Breakfast Radishes on Toast

(adapted from *Killing Thyme*)

INGREDIENTS:

- 1 sliced bagel thin or 1 slice of toast
- 2 tbsp. cream cheese
- 1 teaspoon chopped fresh dill
- 2 French Breakfast Radishes, thinly sliced
- 1/2 teaspoon lemon juice
- Chopped chives for garnish (optional)

INSTRUCTIONS:

1. Spread the cream cheese evenly on your toasted bagel thin.
2. Sprinkle both halves with half of chopped dill.
3. Top with slices of French Breakfast Radishes.
4. Sprinkle with the rest of the dill.
5. Spritz lemon juice over the toast.
6. Garnish with Chives.

Blueberry Cucumber Salad

(adapted from *Genius Kitchen*)

INGREDIENTS:

- 4 kirby cucumbers
- salt and pepper, to taste
- 1/2 pint blueberries
- balsamic vinaigrette, white, to taste
- 1/2 cup feta cheese (or more)

INSTRUCTIONS:

1. Peel, seed and quarter cucumbers; place in a bowl.
2. Add salt and pepper to taste.
3. Add blueberries, balsamic vinaigrette to taste, and feta cheese.

Tarragon Lemonade

(adapted from *Martha Stewart*)

INGREDIENTS:

- 1 cup sugar
- 6 sprigs tarragon, plus more for garnish
- 2 cups fresh-squeezed lemon juice
- Ice
- 12 oz. gin (optional)

INSTRUCTIONS:

1. Combine the sugar with 1 cup water and 6 sprigs tarragon in a small saucepan. Bring to a boil, stirring until sugar is dissolved. Remove from heat and let cool to room temperature.
2. In a large pitcher, combine lemon juice, tarragon-sugar syrup, and 3 cups of cold water. Fill pitcher with ice until ready to serve.
3. To serve, fill glasses with ice. Pour a shot of gin over the ice, if using. Fill with lemonade and garnish with a tarragon sprig.

Roasted Breakfast Radishes

(adapted from *Martha Stewart*)

INGREDIENTS:

- Radishes
- Extra-virgin olive oil
- Coarse salt and freshly ground pepper
- Fresh lemon juice

INSTRUCTIONS: Toss radishes with oil. Season with salt and pepper. Roast on a baking sheet at 450 degrees, stirring once, until slightly tender and charred, about 15 minutes. Sprinkle with salt. Drizzle with lemon juice.

Orecchiette with Spigarello and Pancetta

(adapted from *Tasting Table*)

INGREDIENTS:

- 1 cup pancetta, cut into ¼-inch cubes
- 2 cloves garlic, minced
- 1 large bunch spigarello stems, trimmed
- Salt, to taste
- 1 pound orecchiette pasta (available at Stokes!)
- ½ cup finely grated Parmesan cheese
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons butter
- ¼ teaspoon crushed red pepper flakes
- Zest from 1 lemon

INSTRUCTIONS:

1. Place the pancetta in a large skillet and cook over medium heat, stirring frequently until the fat is rendered and the pancetta is crispy, about 6 minutes. Add the garlic and cook, stirring often, until softened, about 2 to 3 minutes. Add the greens and cook until just tender, about another minute. Season with salt.

2. Meanwhile, bring a large pot of salted water to a boil; add pasta and cook, stirring occasionally until al dente, about 9 minutes. Drain, reserving 1 cup pasta water.

3. Add pasta and ½ cup pasta water to pancetta mixture and toss to coat. Add more pasta water if need to form a sauce. Add olive oil, butter, red pepper flakes, Parmesan and lemon; toss to combine. Divide pasta among bowls, drizzle with olive oil and sprinkle with more cheese.

Tomato Cabbage Stir-Fry

(adapted from *Taste of Home*)

INGREDIENTS:

- 4 cups shredded cabbage
- 2 cups diced fresh tomatoes
- 2 celery ribs, sliced
- 1 medium onion, chopped
- 1 medium green pepper, chopped
- 2 tablespoons stick margarine
- 1/2 teaspoon salt
- 1/2 teaspoon dill weed

INSTRUCTIONS:

In a nonstick skillet, saute the cabbage, tomatoes, celery, onion and green pepper in margarine until vegetables are tender, about 20 minutes. Season with salt and dill. Yield: 6 servings.

Spinach and Strawberry Salad

(adapted from *Food Network*)

INGREDIENTS:

- 1 bunch spinach
 - 1/3 cup sliced almonds, toasted
 - 1 pint strawberries, hulled and quartered
 - 2 kirby cucumbers, peeled, seeded, and finely diced
- Dressing:
- 1/2 lemon, juiced
 - 2 tablespoons white wine vinegar
 - 1/3 cup sugar
 - 1 tablespoon vegetable oil
 - 1 teaspoon poppy seeds

INSTRUCTIONS:

In a large salad bowl, add the spinach, almonds, strawberries, and cucumber and toss together.

For the dressing:

In a small glass bowl or jar with a tight-fitting lid, combine the lemon juice, vinegar, sugar, oil, and poppy seeds. Whisk together in the glass bowl or shake if using a jar.

Dress the salad right before serving.

Blueberry Muffin Smoothie

(adapted from *Country Living*)

INGREDIENTS:

- 1/2 cup milk
- 4 - 6oz vanilla Greek yogurt
- 1/2 cup blueberries
- 1 banana
- 1/4 cup oats
- 1/4 teaspoon lemon zest
- 1/2 cup ice cubes

INSTRUCTIONS:

Add ingredients to blender in the order listed above then blend until very smooth, about 2 minutes.