



# Thyme Saver CSA: Recipes and News for August 23, 2018

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

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

- Romaine Lettuce (crisper drawer, 5-7 days)
- Corn (refrigerator, 3-4 days)
- Peaches (counter, 2-3 days)
- Swiss Chard (crisper drawer, 3-5 days)
- Tomatoes (counter, 3-4 days)
- Sage (wrap in damp paper towel, place in open Ziploc bag in fridge, 3-5 days)
- Green Peppers (refrigerator, 5-7 days)
- Kirbies (crisper drawer, 4-6 days)
- Celery (L ONLY) (crisper drawer, 1-2 weeks)
- Kohlrabi (L ONLY) (refrigerator, 7-10 days)

## Questions? Contact Jeanine: [info@stokesfarm.com](mailto:info@stokesfarm.com)

### Pasta with Garlicky Swiss Chard and Corn (adapted from *Woman's Day*)

#### INGREDIENTS:

- 12 oz. gemelli or other short pasta
- 1 cup corn kernels
- 2 tbsp. olive oil
- 1 medium onion, chopped
- 1 bunch Swiss chard
- 4 clove garlic
- kosher salt
- pepper
- 1/4 c. grated Parmesan

#### INSTRUCTIONS:

1. Cook the pasta according to package directions, adding the corn during the last minute of cooking. Reserve 1/2 cup of the cooking water, drain the pasta and corn, and return it to the pot.
2. Meanwhile, heat the oil in a large skillet over medium heat. Add the onion and chard stems and cook, covered, stirring occasionally, until tender, 5 to 6 minutes. Add the garlic and cook, stirring, for 2 minutes.
3. Add the chard leaves to the skillet, season with 1/2 teaspoon salt and 1/4 teaspoon pepper, and cook, stirring occasionally, until just tender, about 3 minutes.
4. Toss the pasta and corn with 1/4 cup of the reserved pasta water and the Parmesan (adding more water, 1 tablespoon at a time, if the mixture seems dry). Fold in the chard mixture. Sprinkle with additional Parmesan, if desired.

### Quick Pickles

(adapted from *Food Network*)

#### INGREDIENTS:

- 1/2 cup white vinegar, eyeball it
- 2 rounded teaspoons sugar
- 1 teaspoon mustard seed
- 1 teaspoon salt
- 1 clove cracked garlic
- 1 teaspoon dried dill or 2 tablespoons fresh dill leaves, chopped or snipped
- 1 bay leaf
- 4 kirby cucumbers, cut into 1-inch slices on an angle

#### INSTRUCTIONS:

Heat small saucepan over medium high heat. Add vinegar, sugar, mustard seed, salt, and garlic to the pan and cook until it begins to simmer and sugar dissolves. Toss the dill, bay leaf, and sliced cucumbers together in a heat-proof bowl. Pour the simmering liquid over the cucumbers and stir to evenly coat. Allow to cool to room temperature or chill before serving.

### Fried Sage Leaves

(adapted from *Saveur*)

#### INGREDIENTS:

- 1 bunch fresh sage
- 1/4 cup olive oil
- Coarse salt

#### INSTRUCTIONS:

Pinch off leaves from sage. Heat oil in a small skillet over medium-high heat until hot. Fry 6-8 sage leaves at a time until crisp, 2-3 seconds. Transfer with a fork to paper towels and sprinkle generously with coarse salt.

# Grilled Chicken Sausages with Peach-Sage Skewers

(adapted from *Chowhound*)

## INGREDIENTS:

- 6 (10-inch) metal or wooden skewers
- 6 medium ripe peaches, pitted and quartered
- 24 medium sage leaves
- salt
- freshly ground black pepper
- oil, for prepping the grill
- 6 chicken sausages
- 1 teaspoon cider vinegar

## INSTRUCTIONS:

1. Heat a grill pan or outdoor grill to medium (about 350°F). Meanwhile, alternately thread 4 peach quarters and 4 sage leaves on each skewer. Season well with salt and pepper.
2. Rub the grill with a towel dipped in oil and place the skewers and sausages on the grill. Cook, uncovered and turning occasionally, until the peaches are charred and soft and the sausages are cooked through, about 20 to 30 minutes.
3. Remove from the grill, drizzle cider vinegar over the peaches, and serve immediately.

# Romaine, Avocado, and Corn Salad

(adapted from *Martha Stewart*)

## INGREDIENTS:

- 1/2 head romaine lettuce, cut into 1/2-inch strips
- 2 cups fresh corn kernels
- 1 cup cherry tomatoes, halved
- 1 avocado, peeled, pitted, and cubed
- 1 to 2 tablespoons fresh lime juice
- 1/4 teaspoon chili powder
- coarse salt and ground pepper

## INSTRUCTIONS:

1. In a bowl combine the romaine, corn, and cherry tomatoes.
2. Add 3/4 cup of avocado. Place the remaining avocado in a blender along with 1/3 cup water, lime juice, and chili powder; season with salt and pepper.
3. Pour dressing over the salad; toss gently.

# Cucumber, Celery, & Sweet Onion Salad with Sour Cream Dressing

(adapted from *Country Living*)

## INGREDIENTS:

- 3 tbsp. sour cream
- 3 tbsp. olive oil
- 3 tbsp. lemon juice
- 1 tbsp. chopped fresh dill, plus more for serving
- Pinch sugar
- Kosher salt
- Freshly ground black pepper
- 4 kirby cucumbers, thinly sliced
- 4 stalks celery, thinly sliced, plus 1/4 c. celery leaves
- 1 small sweet onion, halved and thinly sliced

## INSTRUCTIONS:

Whisk together sour cream, oil, lemon juice, dill, and sugar in a bowl. Season with salt and pepper. Add cucumber, celery and leaves, and onion and toss to combine. Serve topped with dill.

# Simple Kohlrabi with Pistachios and Sage

(adapted from *Healthy, Seasonal Recipes*)

## INGREDIENTS:

- 2 tablespoons unsalted butter
- 1 clove garlic, minced
- 2 pounds kohlrabi, peeled and cut into 3/4-inch cubes (about 5 cups cubes)
- 1 teaspoon coarse kosher salt
- Freshly ground black or white pepper to taste
- 2 tablespoons water, or more as needed
- 1 tablespoon chopped fresh sage
- 3 tablespoons chopped salted roasted pistachios

## INSTRUCTIONS:

1. Melt butter in a large skillet over medium-high heat. Add garlic, kohlrabi, salt and pepper and cook, stirring often until the garlic starts to brown, 3 to 4 minutes.
2. Add water, cover and allow to steam. Cook, removing lid occasionally to stir the kohlrabi and adding water as necessary until the kohlrabi is crisp tender, 8 to 10 minutes longer.
3. Remove lid, stir in sage and cook, stirring until the sage is fragrant, 1 to 2 minutes. Remove from the heat and sprinkle pistachios over top. Serve hot.