

Thyme Saver CSA: Recipes for September 19 & 20, 2019

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

- Lettuce (refrigerator, 5-7 days)
- Acorn Squash (counter, 1 month)
- Pepper (refrigerator, 5-7 days)
- Tomato (counter, 3-5 days)
- Corn (refrigerator, 3-4 days)
- Scallions (refrigerator, 5-7 days)
- Rosemary (wrap in damp paper towel, put in open Ziploc bag in fridge, 3-5 days)
- Swiss Chard (L ONLY) (crisper drawer, 3-5 days)
- Green Beans (L ONLY) (crisper drawer, 5-7 days)
- Yukon Golds (L ONLY) (2-3 weeks in a cool place)

Candied Acorn Squash Slices

(adapted from Taste of Home)

INGREDIENTS:

- 2 medium acorn squash
- 2/3 cup packed brown sugar
- 1/2 cup butter, softened

INSTRUCTIONS:

1. Preheat oven to 350deg&; cut squash in half lengthwise; remove and discard seeds. Cut each half crosswise into 1/2-in. slices; discard ends.

3. Arrange squash in a shallow baking pan; cover with foil. Bake until just tender, 25-30 minutes.

Combine sugar and butter; spread over squash. Bake, uncovered, 15-20 minutes longer, basting occasionally.

Scallion Mashed Potatoes

(adapted from Epicurious)

INGREDIENTS:

- 2 pounds Yukon Gold potatoes
- 3 tablespoons unsalted butter
- 2 cups chopped scallion
- 2/3 cup whole milk
- 1/2 cup chopped fresh flat-leaf parsley
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper

INSTRUCTIONS:

1. Peel and quarter potatoes, then cover with salted cold water by 1 inch in a large saucepan and simmer, uncovered, until tender, 15 to 20 minutes.

2. While potatoes are simmering, heat butter over moderately high heat in a large nonstick skillet and sauté scallion, stirring, until just tender, about 6 minutes.

3. Drain potatoes in a colander and return to saucepan. Mash hot potatoes with milk using a potato masher until smooth, then stir in scallion, parsley, salt, and pepper.

Simple Swiss Chard Pasta

(adapted from Love and Lemons)

INGREDIENTS:

- 6 ounces pasta (any type)
- 1 teaspoon extra-virgin olive oil
- 4-5 chard leaves, stems diced, leaves coarsely chopped
- ½ teaspoon balsamic vinegar
- 1 cup diced tomatoes
- 2 garlic cloves, minced
- ½ cup cooked white beans, drained and rinsed
- Shaved pecorino cheese
- ¼ cup pine nuts (optional)
- Sea salt & fresh black pepper

INSTRUCTIONS:

1. In a large pot of salted boiling water, cook pasta until al dente.
2. Meanwhile, in a large skillet, heat oil over medium heat. Add chard stems and a pinch of salt. Give them a stir, then add the chard leaves and gently toss until they begin to wilt. Add the balsamic, tomatoes, garlic, white beans, freshly ground pepper, and toss. Once the chard is cooked down, add pasta and remove from heat. Serve with shaved pecorino cheese and pine nuts on top.

Corn Fritters with Scallions

(adapted from Genius Kitchen)

INGREDIENTS:

- 1 cup yellow cornmeal
- ¾ cup unbleached flour
- 1 teaspoon baking powder
- salt or pepper
- 1 pinch nutmeg (optional)
- 1 egg
- ½ cup milk
- 2 scallions, thinly sliced, green and white parts
- ¼ teaspoon red pepper flakes, slightly crushed (optional)
- 6 ounces corn kernels
- oil (for frying)

INSTRUCTIONS:

1. In a medium bowl combine the cornmeal, flour, baking powder, salt, pepper and nutmeg.
2. In a large bowl beat the egg. Stir in the milk and ¼ cup water. Stir in the dry ingredients and blend well.
3. Stir in the corn and scallions. For best results, refrigerate batter for 30 minutes.
4. In a large pan heat some oil until it bubbles when a small amount of batter is dropped inches. Dip a utensil into the hot oil to coat and then measure out 1 rounded tablespoon of the cornmeal batter into the pan.
4. Cook fritters until golden on one side then turn over and cook until golden on other side. Remove fritters from the pan, drain on paper towels and transfer to warming platter.
5. Serve warm with garnish of green onion slices and red pepper flakes if desired. Season with salt and pepper if necessary.