

## Beth's Recipes for Herb Fest 2023

### **Dill Pickle And Herb Dip** - <https://www.asouthernsoul.com/herb-dill-pickle-dip/>

Fresh herbs and dill pickles mixed with cream cheese make a dip that's loaded with tangy, savory flavors with a pop of freshness. Served with veggies, chips, or crackers, it's an appetizer that pickle lovers will go crazy over, and even the "I don't like pickles" crowd will dig into!

#### **Ingredients:**

1 8 oz block cream cheese - room temperature

1/2 cup sour cream

1 cup dill pickles - chopped

2 tablespoons pickle juice

1/8 teaspoon garlic powder

1/4 teaspoon black pepper

1 tablespoon fresh dill - chopped

1 tablespoon fresh chives - chopped

#### **Instructions:**

In a medium size bowl, mix together cream cheese and sour cream with a wooden spoon or hand mixer. Add in pickles, pickle juice, garlic powder, black pepper, dill and chives. Mix until thoroughly blended.

Store in an airtight container in the refrigerator for 30 minutes before serving.

#### **How To Store:**

This dip is made with dairy, so it needs to be stored in the refrigerator. It will keep in the fridge stored in an airtight container for up to 5 days.

### **Ginger Beef Tacos with Peanut Sauce** - <https://sweetpeasandsaffron.com/30-minute-ginger-beef-tacos-with-peanut-sauce/>

Ginger beef tacos have spiced beef, crunchy veggies, and tangy peanut sauce. Make this Asian-inspired, 30-minute taco recipe tonight!

#### **Ingredients:**

##### **Ginger Beef**

2 teaspoons olive oil

2 tablespoons fresh ginger (grated on a microplane)

1 lb lean ground beef (450 grams)

1/2 lime (juiced; roughly 1 tablespoon)

1/2 teaspoon worcestershire sauce

2 tablespoons soy sauce

1 tablespoon honey

1 teaspoon lime zest

Peanut Sauce:

1/4 cup all natural peanut butter

1 1/2 tablespoons rice vinegar

1 tablespoon honey (or maple syrup)

1 teaspoon sesame oil

1/2 tablespoon lime juice

1 teaspoon ground ginger

2 tablespoons water (to thin out; add more as needed)

To Serve:

8 small tortillas

3 cups savoy cabbage thinly sliced

1 cup radishes thinly sliced

1 cup cup bean sprouts

1/4 cup cilantro leaves torn

**Instructions:**

Ginger Beef

Add olive oil to a large nonstick pan. Add the ginger and cook for 1-2 minutes, until softened.

Add the beef to the pan and break up with a spatula. Cook for 5 minutes.

Add the lime juice, worcestershire, soy sauce, honey, and lime zest. Stir and cook for 7-10 more minutes, until beef is cooked through and sauce is mostly absorbed into the beef.

Peanut Sauce

Combine all ingredients in a salad dressing shaker or a mason jar, and shake until completely combined. Add more water as needed to thin out sauce.

#### Assembly

Spoon ginger beef onto tortilla. Top with veggies, and drizzle with peanut sauce. Enjoy!

#### Storage

Peanut sauce may be prepared up to 1 week ahead. Bring to room temperature before serving and add additional water as needed to thin it out.

Cabbage + radishes may be pre-chopped up to 5 days ahead.

Ground beef may be cooked up to 4 days ahead or frozen for up to 3 months.

## **Lemon Thyme Pudding Bars**

### **Ingredients:**

Lemon Cookies

Cook and Serve Lemon Pudding

Butter

Fresh Thyme

Whipped Cream

Blueberries

Mint

### **Instructions:**

Crumble cookies in food processor, add melted butter and fresh thyme (processed with stems removed) and press into baking pan. Bake for a few minutes and then set aside in freezer to set.

Follow directions on the box to cook the pudding. Add fresh thyme that has been processed with stems removed. Pour onto cookie crust and set in fridge to thicken.

Serve with whipped cream, blueberries and mint.