

2010 Herb Fest Recipes- Enjoy!

Salsa Recipe

Ingredients

5 lbs of ripe tomatoes
3 cups chopped onion
1 cup chopped green peppers
1 cup chopped carrots
1 cup cider vinegar
3 ½ teaspoons pickling salt
1 cup chopped hot Hungarian peppers
1 12 ounce can of tomato paste
1 teaspoon of cilantro or 1 teaspoon of parsley to your taste
Skin tomatoes and chop. Cook all ingredients (except vinegar and tomato paste) to desired thickness. Add vinegar and tomato paste. Fill jars and put in hot water bath for 15 minutes.

Best-Ever Berry Jam with Stevia

This jam is made a bit differently than sugared jam – well worth it! (Needs Pomona Universal Pectin, available locally at Golden Harvest in Rhinelander. A box makes many batches!)

1) In a small kettle, crush 6 cups of washed, hulled, fresh berries. (Mild-tasting berries work best). Add 4 teaspoons of calcium water to the kettle-see the Pomona box for directions on making this. Add ¼ cup of lemon juice. Stir well and heat just until boiling. Turn off heat.

2) In another small saucepan, bring 1 cup of fruit juice to a boil. (I use blueberry when making blueberry jam, raspberry for raspberry, ect.) While hot, pour into a blender. Add 2 teaspoons of pectin powder (from Pomona box) and blend 1 minute with the lid vented, it may poof at first, until dissolved.

3) Re-heat the berries in the kettle to boiling. Add the pectin mixture and stir vigorously for 1 minute. Stir in ¾ teaspoon powdered Stevia. Return to a boil, then remove from heat.

That's it. Pour jam into clean, sterilized jam jars to ½ inch from top. Screw on 2-piece lids. For long storage, boil for 5 minutes in water bath canner. The lids will "pop" to seal when removed from the hot water, usually within an hour or two. Makes about 4 cups of jam.

Rosemary Infused Watermelon Lemonade

Ingredients

2 cups water
3/4 cup white sugar
1 sprig rosemary, leaves stripped and chopped
2 cups lemon juice
12 cups cubed seeded watermelon
8 cups ice cubes

Directions

Bring the water and sugar to a boil in a small saucepan over high heat. Stir in the rosemary, and set aside to steep for 1 hour.
Place half of the lemon juice, and half of the watermelon into a blender. Strain the rosemary syrup through a mesh strainer into the blender. Cover, and puree until smooth. Strain into a pitcher, then puree the remaining lemon juice and watermelon. Stir the lemonade before serving over ice.

Rosemary Slices: Cookies

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
1 medium egg
1 cup whole wheat flour
1 tablespoon finely chopped fresh rosemary
1/2 teaspoon baking powder

Directions

Beat the butter and sugar together in a bowl until creamy and smooth, and stir in the egg until well incorporated. Stir in the whole wheat flour, all-purpose flour, rosemary, and baking powder until well blended. Cut the dough into 2 equal-sized pieces, and shape each piece into a log about 1 1/4-inch in diameter. Wrap the logs in plastic wrap, and refrigerate at least 2 hours, or place in freezer for about 1 hour.

Preheat an oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Cut the logs of dough into thin slices, 1/8 to 1/4-inch thick. Place the slices on the prepared baking sheets, and bake in the preheated oven until the cookies are set and the edges turn golden brown, 10 to 12 minutes. Cool for 1 minute on baking sheets before removing to wire racks to finish cooling.

Lemon Rosemary Chex Mix

Ingredients

1/4 cup butter
2 tablespoons fresh rosemary leaves, minced
1 tablespoon lemon zest
1 teaspoon garlic powder
1 teaspoon salt
2 cups Corn Chex® cereal
2 cups Wheat Chex® cereal
2 cups Rice Chex® cereal
1 cup raw almonds
1 cup Parmesan-flavored crackers (not fish-shaped)

Directions

In large microwavable bowl, microwave butter on High about 40 seconds or until melted. Stir in rosemary, lemon zest, garlic powder and salt. Add cereals, almonds and crackers; mix well.

Microwave on High 5 to 6 minutes, stirring every 2 minutes. Spread on cookie sheet to cool. Store in airtight container.

OLD-FASHIONED POTATO ROLLS

Peel 2 medium potatoes, and dice into 1" cubes.
Place in small saucepan with enough water to cover.
1 cup of potato water. Mash or rice the potatoes,

In small bowl, put together:

1/4 cup of the potato water, cooled to 110 degrees
2 tsp. active dry yeast
1 tsp. sugar
Let work for 5 minutes, until foamy.

In large mixing bowl, stir together:

5 cups of flour (an additional cup may be needed)
1/2 cup sugar
1 tsp. salt
pureed potatoes
3/4 cup potato water
2 eggs
1/2 cup soft butter
Add the yeast mixture.

Beat together, and add as much as another cup of flour, to make a stiff dough that is not sticky. Knead until smooth and elastic, about 8 minutes. Grease the dough, place in greased bowl, covered loosely with damp towel. Let rise until doubled in bulk, 1-2 hours. Punch down, knead and smoothen. Divide into 24 balls; place each in a generously-greased muffin cup. Oil the top of each, and let rise, covered, for 30 minutes. dissolves, and let cool. Brush each roll with a mixture of an egg yolk whisked with 1 T. milk. Bake for about 16 minutes, until browned.

Makes 2 dozen.

JEFFERSON'S SWEET POTATO PUDDING

To 2 cups of cooked, mashed and peeled sweet potatoes,
add:

1 cup of butter (I used 1/4 cup).

6 eggs (I used 4)

3/4 cup sugar (I used 1/3 cup)

1/2 tsp. nutmeg

pinch of salt

Bake in oven-proof 1 quart casserole until set. About 30-45 minutes at 350 degrees.

Serves: 4

STRAWBERRY BREAD

Preheat oven to 325.

Grease and flour one 9x5x5 glass loaf pan.

In large bowl, whisk together:

2 eggs

1/2 cup vegetable oil

1 tsp. vanilla

1 cup sugar

Add:

1 1/2 cups flour

1 tsp. cinnamon

1/2 tsp. baking soda

Stir well. Fold in:

1 cup fresh, sliced strawberries. Mix just to moisten. Spoon batter into pan. Bake for 1 hour and 10 minutes. **COOL IN PAN FOR 15 MINUTES BEFORE INVERTING ONTO WIRE RACK.** Slice and serve. Makes 1 loaf.

RHUBARB APPLESAUCE MUFFINS

Grease 18 muffin cups.

Preheat oven to 400 degrees

In medium bowl, combine:

2 cups unbleached flour

1 cup whole wheat flour

2 tsp. baking powder

2 tsp. cinnamon

1/2 tsp. baking soda

1/2 tsp. salt (optional)

In small bowl, combine:

2 eggs

1 cup packed brown sugar

1/4 cups smooth applesauce

1/2 cup vegetable oil

Stir well, add to flour mixture. Fold in 2 cups finely-chopped fresh rhubarb.

Spoon 2 T. of batter into each muffin cup. Bake about 15 minutes,

Till top springs back when touched. Makes 18 muffins.

MODERN BROWNIES

Preheat oven to 325

Grease 9x12x2 pan.

In large saucepan, melt 1/2 cup butter

Add 1/2 cup thoroughly drained, canned black beans pureed to a smooth paste.

Stir 5 eggs into this mixture, beating well. Add and stir after each:

8 oz. cocoa

4 cups brown sugar

2 cups flour

2 tsp. vanilla

2 cups chopped nuts

Pour into prepared pan. Bake for 30 minutes. Makes 24 Brownies.

COLONIAL RASPBERRY MARMALADE

In medium saucepan, combine:

2 T. rose water

1 cup sugar

Boil carefully for 5 minutes.

Crush 1 pound of fresh, washed raspberries and add, stirring well.

Cook slowly until thick, about 1/2 hour.

Pour into sterilized glasses and seal.

Makes 2 jelly jars of jam.

VIRGINIA HAM ROLLS

1 batch of potato rolls (see above), halved

1/2-3/4# thinly sliced Virginia ham

Divide the ham among the 24 rolls

Serve warm.

PINEAPPLE NOG (updated)

In electric blender, combine:

3 cups buttermilk

1 (8 oz) can crushed pineapple and juice

1/4 cup honey

2 tsp. vanilla

Blend about 30 seconds. Add 6 ice cubes.

Serves: 4-6

LEMON BLUEBERRY PUNCH

In 3 qt. pitcher, stir together:

4 cups blueberry juice cocktail

4 cups water

1 (12 oz) can frozen pink lemonade

To serve, add 3 cups ginger ale.

Serve over ice.

Makes 12 servings

CUCUMBER LIMEADE (updated)

In blender, combine:

2 1/2 cups chopped, seeded, peeled
cucumber

1 (6 oz) can frozen limeade, thawed

2 tsp. grated, fresh ginger root

Process until pureed. Pour into
small pitcher. Add 2 cups cold
mineral water. Garnish with lime
slices. Serves 4-5.

RHUBARB PUNCH

In large saucepan, boil together
for 10 minutes:

1 quart of water

1# fresh rhubarb stalks, cut into
pieces. Push through a sieve,

into another saucepan, and add

1 1/4 cups sugar. Heat until sugar
dissolves, and let cool.

To serve, combine the rhubarb
juice in a punchbowl with:

1/2 cup fresh orange juice

Juice of one lemon, and a pinch
of salt.

Add some ice, and a quart of
ginger ale.

Makes 12 punch cups.

JEFFERSON'S FAVORITE 'SALAT' (SALAD)

In salad bowl, lay 2 cups washed, chopped romaine lettuce.

Top with 1/2 cup chopped fresh or lightly steamed asparagus.

Add 1/2 cup freshly-shelled garden peas

Grate 1 hard-boiled egg over the top.

Choose your dressing:

Mix 2 T. mayonnaise with 2 T. milk for a dressing, or

Mix 2 T. fruit vinegar with 2 T. oil and 2 T. maple syrup

Shake before drizzling over salat.

Serves 2

CREAM OF PEENDAR (PEANUT) SOUP

(adapted from the King's Arms Tavern recipe,
Williamsburg, Virginia)

In medium saucepan, boil together until the vegetables are tender:

2 cups vegetable stock

1 onion, finely chopped

2 ribs of celery, finely chopped

1 scrubbed carrot, finely chopped

Put all through a food processor, whirring until smooth.

In soup pot, make a roux from 1/4 cup butter and 3 T. flour.

Add 6 cups vegetable stock and cook about 15 minutes,
until slightly thickened. Add the pureed vegetable mixture.

Whisk into the hot mixture:

2 cups smooth peanut butter

2 cups half and half

DO NOT BOIL. Garnish with chopped peanuts. Serve warm.

Serves: 10-12

LAURA'S SUMMER POUND CAKE

Slice a pound cake horizontally into 4 layers.

Frost top and sides with cream cheese frosting, thinned with
2 T. orange juice. To serve, arrange fruit in season around
the top and between the layers if desired.

Serves: 6-8 generously

SYLLABUB

In large bowl, combine:

1 cup sweet apple cider (or white wine)

1/4 cup lemon juice

1 T. grated lemon peel

2/3 cup sugar

Stir until the sugar dissolves.

Add a pint of whipping cream
that has been whipped to stiff peaks.

Spoon into 8 glasses, cover and
refrigerate overnight. The mixture will
separate and be ready to serve in the
morning. Garnish with fresh mint and
berries in season. Serves: 8

***YUMMY DRIED FRUIT BARS**

Preheat oven to 325.

Spray an 8x8 pan.

In food processor, pulse together:

4 T. flour

2 T. flaxseed

1/8 tsp. baking powder

1/8 tsp. baking soda

Add and pulse for 5 seconds:

2 cups mixed, roasted nuts

Add and pulse 15 times:

1/4 cup rolled oats

2 cups dried, diced fruit

In large bowl, whisk:

1 egg

5 T. maple syrup

1 tsp. vanilla

Add the fruit-nut mixture. Mix well, separating any clumps.

Press lightly into the prepared pan.

Bake 25-30 minutes, till set but not overcooked. Cool for 5 minutes, mark into bars. Let completely cool before removing from pan.