

## **Cilantro Limeade**

By Freshherbs.com



**Total Time:** 1 hour, 30 minutes

This limeade melds the tang of fresh limes with the clean taste of cilantro. It's flexible too--serve it with ice for non-drinkers and kids, or spice it up with rum or gin for a quick cocktail. The cilantro syrup can be combined with all kinds of liqueurs to make a wide variety of cocktails, so go ahead and make a little extra--you'll thank us later!

### **Ingredients:**

#### Cilantro Syrup

- 1 cup sugar
- 2 cups water
- 1 bunch fresh cilantro (about .75 oz)

#### Cilantro Limeade

- 4 large fresh limes
- 1/4 cup Cilantro syrup (more or less to taste)
- 1 Liter Sparkling Water

### **Instructions:**

For the syrup:

- Heat water and sugar until completely dissolved
- Add Cilantro and simmer for a couple minutes, stirring occasionally
- Remove from heat, cover and let steep for 1 hour or more
- Strain out Cilantro and discard

For the limeade:

- Squeeze 4 limes into a pitcher
- Add cooled Cilantro syrup and mix thoroughly.
- Top off with sparkling water and serve

## **Herb and Cheese Pigs in Blankets**

By Freshherbs.com



**Total Time:** 1 hour

**Yield:** 16 pieces

If you need more proof that fresh rosemary adds a touch of class to any dish, then look no further. These tasty little pastries are as much to make as they are to eat, and the addition of rosemary and thyme adds a depth of flavor not normally found in pigs-in-blankets.

### **Ingredients:**

- 16 Pillsbury crescent rolls (2 cans)
- .75oz Fresh basil
- .75oz Fresh rosemary
- .75oz Fresh thyme
- 8 hot dogs, halved
- 16 slices provolone cheese (about 8oz)

### **Instructions:**

- Preheat oven to 400°F
- Open croissants and lay flat on greased baking sheet
- Lay one or two basil, thyme and rosemary sprigs per croissant
- Lay half piece of cheese Add halved hot dog and roll all ingredients up in croissant
- Cook for ten minutes or until croissant is golden brown
- Add thyme sprigs to your favorite mustard dipping sauce!

## **Quick and Easy Herb Mustard Mayonnaise Dipping Sauce**

**Total Time:** 5 minutes

**Yield:** Makes About 1/2 Cup

### **Ingredients:**

- 3 tablespoons good quality Dijon style mustard
- 3 tablespoons mayonnaise
- 3 tablespoons sour cream
- Bunch of Chervil chopped

### **Instructions:**

Combine all ingredients. This dip has a nice mustard flavor, good for hot dog snacks or chicken wings. If you want to tone down the mustard or make it stronger in flavor, add more of any ingredient, to taste. Makes about 1/2 cup, but it's easily doubled or tripled for a crowd.

## **Minty Spinach Dip**



Recipe by Alfia Muzio

### **Ingredients:**

- 1 bunch flat-leaf spinach, trimmed
- Kosher salt
- 1 scallion, thinly sliced
- ¼ cup sour cream
- 2 tablespoons chopped fresh mint
- Freshly ground black pepper
- Crudités or pita chips (for serving)

### **Instructions:**

Cook spinach in a pot of boiling salted water until wilted, about 30 seconds; drain and run under cold water. Drain well, squeeze out as much liquid as possible, and finely chop.

Mix spinach with scallion, sour cream, and mint; season with salt and pepper. Let sit at room temperature at least 15 minutes. Serve with crudité or pita chips.

## **Hanson's Fresh Egg Salad with Fresh Herbs**



**Total Time:** 15 minutes

**Yield:** 3 sandwiches

### **Ingredients:**

- 1/3 cup olive oil mayonnaise
- 2 tbsp chopped fresh parsley
- 2 tbsp chopped fresh chives
- 1 tbsp chopped fresh dill
- 1 tbsp minced red onion or shallot (optional)
- 6 hard-boiled large eggs
- Salt and fresh cracked pepper, to taste
- 6 slices of good bread
- Lettuce and microgreens, for garnish

### **Instructions:**

In a medium bowl, mix together the mayo, parsley, chives, dill, and minced red onion (optional). Mash in the eggs with a fork or a potato masher, add the salt and pepper and gently stir everything together. Refrigerate until ready to serve.

To prepare the sandwiches, place lettuce and microgreens on some bread and top with a scoop of egg salad. Enjoy!

## **Fresh Tomato Soup**

By Marthastewart.com



### **Ingredients:**

- 6 tablespoons extra-virgin olive oil
- 1 large yellow onion, finely chopped
- 9 garlic cloves, crushed
- 6 sprigs marjoram, plus more for garnish
- 7 pounds ripe orange or red tomatoes (about 14), coarsely chopped
- 1 teaspoon sugar
- Coarse salt and freshly ground pepper

### **Instructions:**

In a large stockpot, heat the oil over medium-low heat. Add onion and garlic; cook, stirring occasionally, until onion is translucent and very tender, about 15 minutes. Stir in marjoram, tomatoes, and sugar; season with salt and pepper.

Raise heat to medium-high, and bring to a boil. Reduce heat to medium, and simmer until liquid is reduced by one-quarter and has thickened slightly, 15 to 20 minutes. Remove from heat. Using a slotted spoon, remove marjoram sprigs. Let soup cool 10 minutes.

Pass soup through a food mill set over a bowl to puree; discard solids. Season with salt and pepper. Serve garnished with marjoram sprigs if desired.

## Fresh Garden Veggie & Herb Pizza



### Ingredients:

- 1 Trig's Dough Ball
- Scant 1/4 cup olive oil (a little less than 1/4 cup), plus more drizzling
- 1 tablespoon extra-virgin olive oil, plus more for drizzling
- Freshly ground black pepper
- Garlic salt
- 4-6 tomatoes depending on size
- ½ red onion
- Other garden vegetables you prefer
- 2-3 mozzarella balls, sliced
- 1 bunch arugula
- 1 bunch fresh basil leaves
- 1 bunch fresh parsley leaves
- 1 tablespoon balsamic vinegar
- Shredded parmesan

### Instructions:

- Spray baking sheet with cooking oil and sprinkle sheet with cornmeal.
- Work dough ball with a little bit of flour into shape of sheet. Lay onto sheet and use rolling pin to stretch more.
- Brush crust with olive oil.
- Crust may be prebaked for 5-10 minutes.
- Sprinkle over garlic salt and place the tomato slices on crust. Add any other veggies on top of tomatoes. Cover with fresh mozzarella slices. Sprinkle more garlic salt on.
- Bake until the crust is golden and the cheese is bubbly, 20 to 30 minutes.
- Put the arugula, whole basil leaves and parsley in a bowl and toss with the extra-virgin olive oil, shredded parmesan and balsamic vinegar. Scatter over the pizza and serve.

## Calendula and Thyme Shortbread Cookies

Recipe by [www.growforagecookferment.com](http://www.growforagecookferment.com)



### Ingredients:

- 14 Tbsp (2 sticks minus 2 Tbsp) unsalted butter, softened
- 3/4 cup sugar
- 1 egg yolk
- 2 Tbsp lemon juice (optional, but use 2 more Tbsp butter in its place)
- 1 Tbsp lemon zest (optional)
- 1 1/2 cups all purpose flour
- 1/2 cup arrowroot powder (or cornstarch)
- 3-4 Tbsp minced fresh calendula flower petals
- 1 Tbsp minced fresh thyme
- pinch salt

### Instructions:

- Cream together the butter and sugar, then add the egg yolk, lemon juice and lemon zest (if using) and stir to combine. Then add the flour, arrowroot, calendula, thyme, and salt.
- Gently stir everything together until the dough barely holds together. It will seem a bit floury, but that's ok.
- Take the dough out of the bowl and form it into a log shape.
- Wrap it tightly with parchment paper, twisting the ends to help hold it all together.
- Put in the fridge or freezer for about 30 minutes, or until firm. You can store the dough for several days in the fridge, or for several weeks in the freezer, if need be. When ready to cook, preheat the oven to 300°F. Slice the log into 1/4 inch rounds.
- Put them on a parchment lined baking sheet, about an inch or so apart. They don't really spread much.
- Bake for 25-30 minutes. Check them closely after 25 minutes, as they will start to brown pretty quickly. Take them out when only the edges just barely start to turn golden. The centers will still be fairly soft. Let them cool on the baking sheet for several minutes before transferring them to a cooling rack. They will firm up as they cool.
- I was really impressed with these cookies! They are sophisticated and beautiful, yet simple to make. If you want to make different shapes, instead of forming the round log you can alternatively refrigerate the dough as a ball, and then roll out on a floured board and use cookie cutters.
- You can also get creative and use other edible herbs and flowers. Nasturtiums, violets, borage, lavender basil, oregano, and sage would all work beautifully. Get creative!