

# Pineapple and Mint Infused Water



**Taste of Home**

**TOTAL TIME:** Prep: 5 min. + chilling

**YIELD:** 8 servings.

## Ingredients

- 2 quarts water
  - 1/4 fresh pineapple, sliced
  - 3 fresh mint sprigs
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## Directions

- 1. Combine all ingredients in a large glass carafe or pitcher. Cover and refrigerate 12-24 hours. Strain before serving.

# Popcorn with Herb Salt

Ingredients 4 SERVINGS

- 2 teaspoons finely chopped fresh rosemary
- 2 teaspoons finely chopped fresh thyme
- 1 tablespoons kosher salt
- 8 cups just-popped popcorn (from ½ cup kernels)
- ¼ cup olive oil

SPECIAL EQUIPMENT A spice mill or a mortar and pestle

Preparation

- Step 1 Finely grind rosemary, thyme, and salt in spice mill or with mortar and pestle.
- Step 2 Arrange popcorn on a rimmed baking sheet and drizzle with oil; toss to coat.
- Step 3 Sprinkle with some of the herb salt and toss to coat, adding more to taste.

## Honey-Thyme Butter



**TOTAL TIME:** Prep/Total Time: 5 min.

**YIELD:** 1-1/4 cups.

## Ingredients

- 1/2 cup butter, softened
- 1/3 cup honey
- 2 teaspoons fresh thyme leaves

## Directions

1. In a small bowl, beat the butter until light and fluffy. Add the honey and thyme; beat just until blended. Store in refrigerator.

## Herbed Crescent Roll Pinwheels

Easy on the eyes, these flavorful pinwheels also melt in the mouth. Serve them as a side or as an hors d'oeuvres with cocktails before dinner.

### Ingredients

- ¼ cup fresh parsley
- 2 tbsp fresh rosemary
- 2 tbsp fresh oregano
- ¾ stick (6 tbsp) butter, softened
- 1 tsp minced garlic
- 1 (8 oz) tube refrigerated crescent roll

### Steps

- Preheat the oven to 400°F. Chop the parsley, rosemary, and oregano. In a small bowl, mix the butter, herbs, and garlic. Season with salt and pepper.
- On a large sheet of parchment paper, unroll the dough, firmly pressing perforations to create 1 large sheet. Spread the herb butter over the dough. Starting from the short side of the rectangle, roll the dough up jelly-roll style. Using a serrated knife, cut into ½-inch-thick slices. (If dough is too soft to slice, refrigerate 30 min., until firm.)
- Arrange the slices on a parchment-lined baking sheet and bake 15 min., until golden brown.

# Walnut Parsley Pesto

PREP TIME 15 mins

TOTAL TIME 15 mins

YIELD 1 1/4 cups

## Ingredients

- 1 cup shelled walnuts, about 3 1/2 ounces
- 2 cups chopped parsley, about 1 bunch
- 1/2 cup grated pecorino or parmesan cheese
- 3 garlic cloves, roughly chopped
- 1/2 teaspoon salt
- 1/2 cup extra virgin olive oil

## Method

- Pulse ingredients in food processor: Put the walnuts, parsley, cheese, garlic, and salt in a food processor and pulse for a few seconds to combine. Scrape down the sides of the bowl, then pulse again.
- Drizzle in the olive oil: While the machine is running, drizzle in the olive oil just long enough to incorporate the oil, about 20-30 seconds. Use immediately or cover with plastic wrap and refrigerate to store. Will last several days chilled. Use with pasta or as a spread on bread or toast

# Minty Spinach Dip

## Ingredients

4 SERVINGS

- 1 bunch flat-leaf spinach, trimmed
- Kosher salt
- 1 scallion, thinly sliced
- 3/4 cup sour cream
- (I also added 1 container of whipped cream cheese)
- 2 tablespoons chopped fresh mint
- Freshly ground black pepper
- Crudités or pita chips (for serving)

## Preparation

### Step 1

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.

### Step 2

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

## Sugar Camp Parsley Butter Potatoes

Ingredients:

- 1 bag potatoes, cubed
- 4 sticks of butter
- 1 bunch of parsley
- Salt & Pepper

Place potatoes and butter in crock pot and cook on low for 6-8 hours. Add Parsley an hour before finishing cooking. Season to taste.

## Fresh Herb Dip

TOTAL TIME: Prep: 10 min. + chilling

YIELD: 1-3/4 cups.

Ingredients

3/4 cup mayonnaise

3/4 cup sour cream

1/4 cup minced fresh parsley

1/4 cup minced chives

2 tablespoons minced fresh tarragon

1 tablespoon lemon juice

2 teaspoons minced garlic

1/8 teaspoon salt

1/8 teaspoon pepper

Assorted fresh vegetables

Directions

- In a large bowl, combine the first nine ingredients. Cover and refrigerate for 1 hour. Serve with fresh vegetables.

## Lemon-Parsley Gougeres

Servings: 10

Yield: Makes 60

Ingredients

- 6 tablespoons unsalted butter
- 1 teaspoons coarse salt
- 1/4 teaspoon cayenne pepper
- 3/4 cup all-purpose flour
- 5 large eggs

- Zest of 1 lemon
- 3 scallions, finely chopped
- 3 tablespoons finely chopped fresh curly-leaf parsley

#### Directions

##### Step 1

Bring 1 cup water, the butter, salt, and cayenne to a boil in a heavy 4-quart saucepan; boil until butter has melted. Remove from heat; stir in flour. Return to burner; cook, stirring, until mixture comes together and pulls away from the pan, about 2 minutes more.

##### Step 2

Remove from heat. Using a wooden spoon, beat in 4 eggs, 1 at a time, until they are incorporated and smooth. Stir in zest, scallions, and parsley.

##### Step 3

Transfer mixture to a piping bag, and cut a 1/2-inch opening. Pipe 1-inch rounds onto baking sheets lined with parchment paper. Alternatively, drop rounded teaspoons of batter onto baking sheets lined with parchment.

##### Step 4

Preheat oven to 400 degrees. Whisk together remaining egg and 1 teaspoon water in a small bowl; lightly brush on top of each puff. Bake until lightly golden brown, about 20 minutes. Serve immediately.

#### Cook's Notes

If not using immediately, freeze unbaked gougeres up to 1 month in airtight containers or resealable plastic bags.

## Herbed Cheese Spread

#### Ingredients:

2 8oz. package cream cheese

8oz. (1.5 cups) crumbled feta cheese

¼ cup parsley

¼ cup fresh chives

2 T fresh thyme leaves

1/8 t black pepper

1 garlic clove

½ cup finely chopped black olives

Put all in food processor except for olives – fold them in at the end.