

## Hanson's Garden Village - Herbfest 2008

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### Lemon-caper-parsley cream cheese spread stuffed tomatoes with violets

- 8 oz. cream cheese, at room temperature
- 8 oz. sour cream
- Juice of 1 lemon
- Jar of capers, drained
- Parsley, 1/2 bunch, chopped
- Season to taste w/ salt & pepper
- Golf-ball sized tomatoes (40-50 tomatoes)
- Violet flowers (40-50 tomatoes) from garden

Combine first five ingredients; season to taste w/ salt & pepper and set aside; using a melon scoop, auger out the inside of the tomatoes leaving the bottom intact; pipe with pastry bag or use a small spoon to fill tomatoes with cream cheese filling; top with fresh violet and serve.

### Tarragon topped chicken salad on pumpernickel bread squares

- Deli chicken salad > 2-3 lbs.
- Pumpernickel bread squares - 1 mini loaf from deli
- Tarragon, 8 oz. from garden [or package], chopped

Lay the pumpernickel bread squares out on the serving platter; top each with a healthy spoonful of chicken salad; top with the chopped tarragon and serve.

### Smoked trout filled filo cups with baby greens and caviar

- Smoked whitefish [or salmon or lake trout] (1-2 lbs.)
- Mixed baby greens 1 bag
- Filo cups (5 boxes of 15 each / makes 75 total)—[available in freezer section near pie dough]
- Red lumpfish caviar > 1 small jar found near canned tuna

Debone smoked fish from skin; place filo cups on serving platter; place a few mixed greens in each cup; put a couple pieces of trout in each cup; using a toothpick or small seafood fork, carefully place 7-15 lumpfish eggs on each cup; top with chive blossoms and serve.

### Basil pesto crostini with marinated red pepper strips, ground parmesan cheese, & Thai basil

- Banquettes (1-2 loaves)
- Marinated red pepper strips - 1 jar
- Basil pesto (1-2 > 8-oz. tubs)
- Parmesan cheese - finely grated (1 tub)
- Thai basil sprigs from garden

Cut banquettes into 1/2" crostini slices (~25 per loaf); coat each piece of bread w/ extra virgin olive oil & bake until golden brown (375° for 7-10 minutes); let cool; spread a layer of basil pesto on each crostini piece; take peppers from jar and cut into very thin strips; top basil crostini with thin pepper strips, a pinch of grated parmesan, and a spring of Thai basil; serve.

### Olive tapenade toast points with goat cheese, lemon zest, and diced orange bell pepper

- Texas toast (1 loaf)
- Olive tapenade (1-2 tubs > 8 oz. each)
- Goat cheese 8-12 oz.
- Zest of 2 lemons
- Orange bell pepper, cut into small dice

Cut ends off Texas toast; cut each toast piece diagonally into two triangular halves; coat each piece of bread w/ extra virgin olive oil & bake until golden brown (375° for 7-10 minutes); let cool; spread each toast point w/ olive tapenade; top each toast point with a small wedge of goat cheese, a small pinch of lemon zest, and a few pieces of diced orange pepper; serve.

### Roasted red pepper humus on garlic crisp rounds with oregano leaves and chive flowers

- Red pepper humus (1-2 tubs > 8 oz. each)
- Garlic crisp rounds (2-3 bags / 75 total > found in most bakery sections of the supermarket)
- Oregano leaves from garden
- Chive flowers from garden—[each chive plant has 25-30 of the small flowers]

Arrange garlic crisps on a serving platter; top each crisp with a layer of the humus; garnish each crisp with an oregano leaf and a few chive flowers; serve.

### Marinated sun-dried tomatoes and artichokes in cucumber boats with cilantro leaves

- Sun-dried tomatoes > 2 jars
- Cucumbers > 3-5
- Artichokes > 2 cans or jars
- Cilantro > 1 bunch

Cut cucumbers into 1/2" slices (~15-20 per cucumber); using a melon ball tool, gently scoop out each cucumber piece forming a little mini bowl [or boat]—be careful not to puncture the bottom completely; drain and chop artichokes and mix them well with the sun-dried tomatoes; place a spoonful of the tomato/artichoke mixture into each cucumber boat; top with a cilantro leaf or two; serve.

### Fruit tray with flowers and herbs

- Pineapple
- Navel oranges > 1-2
- Red seedless grapes > 1 bag
- Green seedless grapes > 1 bag
- Strawberries > 1-2 pints
- Blueberries > 1 pint
- Melon - cantaloupe or musk, whichever is freshest\
- Edible flowers from garden

Cut pineapple, oranges, strawberries, and melon into small pieces; arrange cut fruit on serving platter along with grapes and blueberries; garnish with edible flowers; serve.

### Assorted Wisconsin herbed cheese tray with crackers

- Dill havarti cheese > 1 lb. block
- Basil Monterey jack cheese > 1 lb. block
- Chipotle cheese > 1 lb. block
- Garlic cheddar cheese > 1 lb. block
- Caraway seed cheese > 1 lb. block
- Whole wheat crackers > 1-2 boxes
- Edible flowers from garden

Cut cheese blocks into different shapes [triangular; rectangular; square; etc.]; arrange cheese on serving platter; garnish with edible flowers; serve with crackers.