

2013 HERBAL RECIPES

BY BETH HANSON OF HANSON'S GARDEN VILLAGE

BACON, CHEDDAR AND CHIVE BISCUITS

INGREDIENTS:

7 slices bacon

3 cups flour

3 tablespoons sugar

4 teaspoons baking powder

1 1/2 teaspoons salt

1 teaspoon baking soda

3/4 cup (1 1/2 sticks) cold unsalted butter, cut into small pieces or grated

1 1/2 cups shredded Cheddar cheese

1/4 cup chopped fresh chives (or more if desired)

1 cup buttermilk

DIRECTIONS:

Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper.

In a heavy-bottomed skillet over medium-high heat, cook the bacon until crisp and brown. Transfer to paper towels and drain. Chop and set aside.

Whisk the flour, sugar, baking powder, salt, and baking soda in a large mixing bowl.

Using a food processor, pastry cutter, or fingertips incorporate the chilled butter into the dry ingredients until the mixture resembles coarse meal. Add the Cheddar cheese, fresh chives, and cooked bacon. Mix to distribute the ingredients evenly.

Add the buttermilk and stir just until moistened. Using 1/2 cup dough for each biscuit and using a cup measure or an ice cream scoop, drop the biscuits onto the prepared baking sheet, spacing the mounds about 2-inches apart.

Bake until the biscuits are golden brown on top, about 15 to 20 minutes or until a tester comes out clean. Serve the biscuits warm with melted butter.

STRAWBERRY BRUSCHETTA

Serves 8

INGREDIENTS:

1 pint strawberries, hulled and chopped

1 tablespoon balsamic vinegar

1 tablespoon extra virgin olive oil

1 tablespoon minced fresh basil (or more if desired)

Pinch of salt

Freshly ground black pepper, to taste

Pinch of crushed red pepper (optional)

1 baguette of French- or Italian-style bread, cut into 1/2-inch slices

Extra basil for garnish (optional)

DIRECTIONS:

In a medium bowl, mix strawberries, vinegar, oil, basil, salt, pepper, and crushed red pepper. Set aside to let the berries release their juice. Arrange dry bread slices on a baking sheet and toast on both sides under a broiler (this can be done in batches). Arrange toasted bread slices on a platter. Stir the strawberry mixture then top each piece of bread with a spoonful of the berries, including a bit of the liquid with each spoonful. Garnish bruschetta with basil leaves if desired. Serve immediately.

ROASTED GARLIC AND DILL WHITE BEAN DIP

Makes about 1 cup of dip

INGREDIENTS:

1 15-ounce can of cannellini beans, drained and rinsed (or about 1 1/2 cups of cooked beans)

2 bulbs of roasted garlic

3 tablespoons of fresh dill (or more if desired)

1/4 cup of olive oil + more if desired

1/2 teaspoon salt

1/4 teaspoon black pepper

DIRECTIONS:

Combine beans, dill, roasted garlic, salt and pepper in a food processor and blend until smooth. With the processor running, stream in olive oil and make sure to scrape the sides and bottom a few times. Serve in a bowl garnished with fresh dill and additional drizzles of olive oil.

STRAWBERRY THYME CUPCAKES WITH BALSAMIC FROSTING

Makes 16 cupcakes Strawberry Thyme Cupcakes

INGREDIENTS:

2 cups all purpose flour

1 1/2 teaspoon baking powder

1/8 teaspoon salt

2/3 cups olive oil

3/4 cups granulated sugar

3 eggs

1/2 cup milk

2 tablespoons fresh thyme, chopped (add dried thyme as well if you aren't achieving a strong enough thyme flavor in the batter)

3/4 cups strawberries, chopped

DIRECTIONS:

1. Preheat your oven to 375 degrees F or 190 degrees C.
2. Sift together flour, baking powder and salt. Set aside
3. Whisk together olive oil and sugar till well mixed.
4. Add the eggs one at a time, beating well after each addition.
5. Then, add the sifted flour mixture and milk alternately in 5 parts, beginning and ending with flour (flour,milk, flour, milk, flour).
6. Fold in chopped thyme and strawberries.

7. Fill cupcake liners 2/3 full and bake for 17 to 20 minutes, until a skewer poked in the center comes out clean. Allow to cool completely.

Balsamic Cream Cheese Frosting Ingredients:

8 ounces cream cheese, softened

4 ounces unsalted butter, softened

3 tablespoons balsamic vinegar

1/2 cup confectioner's sugar

DIRECTIONS:

1. Cream together the cream cheese and butter till completely incorporated.
2. Whisk in the balsamic vinegar till well incorporated. Whisk in confectioner's sugar.
3. Frost cupcakes as desired.

BASIL APPLE LIME JUICE

INGREDIENTS:

2.5 ounces fresh basil, both leaves and stems

2-4 limes

Apple juice (concentrate or jug)

DIRECTIONS:

Wash all of your produce.

Make/pour apple juice into pitcher.

Squeeze ¾ of the limes into the pitcher.

Slice 1 lime into wedges and let float in pitcher.

Add basil to pitcher and stir together. Serve immediately or let sit in fridge for stronger flavor.

ALCOHOL FREE MOJITO SPRITZER

INGREDIENTS:

2-3 limes

White grape juice

Orange juice

Sparkling water

6 fresh mint sprigs

Ice

DIRECTIONS:

Into pitcher, fill half way with white grape juice. Squeeze $\frac{3}{4}$ of the limes into the pitcher and cut wedges to float in the grape juice. Add a few spoonfuls of orange juice concentrate. Fill remaining pitcher with sparkling water. Add mint sprigs and stir. Pour into ice filled glasses or let sit for stronger flavors.

FRESH ROSEMARY AND LEMON CUPCAKES

INGREDIENTS:

1 $\frac{3}{4}$ cups cake flour

2 teaspoons finely snipped fresh rosemary

1 $\frac{1}{2}$ teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup butter, softened

1 cup sugar

1 $\frac{1}{2}$ teaspoons lemon extract

$\frac{1}{2}$ teaspoon vanilla

2 eggs

$\frac{2}{3}$ cup milk

2 teaspoons finely shredded lemon peel

3 tablespoons lemon juice

Lemon Glaze

1 cup powdered sugar

$\frac{1}{2}$ teaspoon finely shredded lemon peel

5 - $\frac{1}{2}$ teaspoons lemon juice

DIRECTIONS:

Preheat oven to 350°; line fifteen 2 1/2 inch muffin cups with paper bake cups; set aside.

In a bowl, stir together the cake flour, rosemary, baking powder, and salt; set aside.

In a big bowl, beat the butter with an electric mixer on medium to high speed for 30 seconds.

Add sugar, lemon extract, and vanilla; beat on med-high speed for 2 minutes, until light and fluffy, scraping side of bowl occasionally.

Add eggs, one at a time, beating well after each addition.

Alternately add flour mixture and milk to butter mixture, beating on low speed after each addition, just until combined.

Stir in lemon peel and lemon juice.

Spoon batter into prepared muffin cups, filling about 3/4 full.

PINE-NUT COOKIES WITH ROSEMARY

INGREDIENTS:

3 1/2 teaspoons coarsely chopped fresh rosemary

1/4 cup pine nuts, toasted, plus more for topping cookies

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon ground ginger

1/4 teaspoon coarse salt

10 tablespoons (1 1/4 sticks) unsalted butter, softened

1 cup plus 2 tablespoons granulated sugar

2 tablespoons extra-virgin olive oil

3 tablespoons heavy cream

1 large egg

Fine sanding sugar, for sprinkling

DIRECTIONS:

1. Preheat oven to 325 degrees. Finely chop rosemary in a food processor. Add pine nuts; pulse until coarsely ground. Transfer to a large bowl. Whisk in 2 cups flour, the baking soda, ginger, and salt; set aside.
2. Put butter and granulated sugar into the bowl of an electric mixer fitted with the paddle attachment. Mix on high speed until pale and fluffy, about 5 minutes. Mix in oil. Reduce speed to low. Mix in flour mixture. Add cream; mix until well combined, about 2 minutes. Mix in egg, then remaining 1/4 cup flour.
3. Shape dough into 3/4-inch balls, and space 2 inches apart on baking sheets lined with parchment paper. Flatten slightly with fingers, and top each with a pine nut. Sprinkle with sanding sugar.
4. Bake cookies, rotating sheets halfway through, until edges are golden, about 13 minutes. Let cool 10 minutes on sheets on wire racks. Transfer cookies to racks to cool completely. Cookies can be stored in airtight containers up to 3 days.

APPLE SAGE CAKE

INGREDIENTS:

Unsalted butter, for cake pan

3 large eggs

1 1/2 cups raw sugar

3/4 cup canola oil

1 1/2 cups all-purpose flour

1 1/2 teaspoons baking soda

1 teaspoon salt

3 cups peeled and shredded Granny Smith apples

1/4 cup loosely packed sage, finely chopped

DIRECTIONS:

1. Preheat oven to 375 degrees. Butter a 9-by-13-inch baking pan and line with parchment paper; set aside.
2. In a large bowl, whisk together eggs, sugar, and oil. Stir in flour, baking soda, and salt; mix until well combined. Stir in apples and sage; mix until well combined.
3. Pour batter into baking pan and transfer to oven. Bake until a cake tester inserted into the cake comes out clean, about 30 minutes. Let cool completely.

ROSEMARY APRICOT BARS

INGREDIENTS:

- 1 1/2 cups flour
- 1 1/2 cups oats
- 1 cup brown sugar
- 1 tablespoon rosemary, chopped
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 3/4 sticks butter, cut into pieces
- 1 jar (10 – 13 ounces) apricot preserves
- 1 cup dried apricots, chopped

DIRECTIONS:

1. Preheat the oven to 350 F
2. In a bowl, mix together flour, oats, brown sugar, rosemary, baking powder, and salt.
3. Using your hands, work the butter into the dry ingredients, until the butter has been broken into pea-sized pieces
4. Press a little more than half of this mixture into the bottom of a 9"x13" pan
5. Spread the apricot preserves over the top, and cover with the chopped apricots
6. Sprinkle the rest of the crumb mixture on top
7. Bake for 40 minutes or until golden brown

WATERMELON SALAD WITH MINT LEAVES

INGREDIENTS:

- 1 (5-pound) watermelon
- 1 Vidalia or other sweet onion
- 1/4 cup red wine vinegar
- Salt and pepper

1/2 cup extra-virgin olive oil

2 tablespoons chopped fresh mint

4 ounces feta cheese, crumbled

6 whole mint sprigs

DIRECTIONS:

Cut the flesh from the melon and cut into bite size pieces, removing and discarding the seeds, and set aside. Peel and slice the onion into rings.

In a small bowl, combine the vinegar, salt, pepper, and whisk until salt is dissolved. Slowly whisk in the olive oil, a few drops at a time. Add in the chopped mint, taste, and adjust seasonings.

In a large bowl, combine the melon, onion, and feta. Pour the dressing over the melon mixture and toss gently until everything is coated and evenly mixed. Garnish with mint sprigs.

To serve, divide salad among individual plates and garnish with mint leaves.

HERBAL QUESADILLAS

INGREDIENTS:

Corn tortillas

Allouette herbed cheese spread

Mozzarella or another harder shredded cheese

Herbs of your choice: Chives, Tarragon were used

DIRECTIONS:

Heat a frying pan on your stove to a higher temperature. Spray with cooking spray. Spread Allouette on one tortilla and place on pan. Place mozzarella and herbs on tortilla and cover with another tortilla. When bottom tortilla is crispy and brown flip quesadilla over to brown other side. Make as many as wanted. Add any herbs or seasonings inside quesadilla that is desired.

ROSEMARY SHORTBREAD COOKIES

BY: CASSANDRA JELLEN

INGREDIENTS:

1 1/2 cups all-purpose flour

1/2 cup butter, chilled

1/4 cup sifted powdered sugar
2 tablespoons minced fresh rosemary
2 tablespoons granulated sugar

DIRECTIONS:

1. Process first 4 ingredients in a food processor until mixture forms a ball.
2. Roll dough to 1/4-inch thickness on a lightly floured surface. Cut with a 2-inch cookie cutter; place on lightly greased baking sheets.
3. Bake at 325° for 18 to 20 minutes or until edges are lightly browned. Sprinkle with granulated sugar. Remove to wire racks to cool completely.

DERFECIPSEKIM

BY: CHERYL SMITH-SHROCK

INGREDIENTS:

1 – 12.5 oz. can chicken breast in water
1 T minced garlic
¼ C cream cheese, softened
¼ C sour cream
Fresh ground pepper to taste
1/8 t chopped thyme
1 T finely chopped parsley
1 T finely chopped garlic chives
4 T finely chopped spinach
¼ C finely chopped tomato
1 T finely chopped onion
¼ C finely shredded sharp cheddar cheese
Paprika
Shell pasta, cooked and well drained

DIRECTIONS:

In bowl, shred chicken. IN a food processor, puree cream cheese, sour cream and garlic. Mix in pepper. Add to bowl with thyme, chives, parsley, spinach, tomato, onion and cheese. Mix well and chill for 1 hour. Stuff shells and sprinkle with paprika.