

Buffy Miller Jackson's Recipes

Tarragon Lemon Dip

1 cup sour cream

Juice and zest of 1 lemon

1/4 cup Dijon mustard

1/4 cup tarragon, chopped fairly fine

1/4 tsp granulated garlic

Salt and pepper to taste

Combine all the ingredients, mixing well.

Serve with fresh vegetables, crostini or as a sauce for fish or poultry.

Tarragon Vinaigrette

1/2 cup oil of your choice

Zest and juice of 1 lemon

2 Tablespoons Dijon mustard

2 Tablespoons finely chopped fresh tarragon

1 teaspoon honey

Salt and pepper to taste

Combine together in a jar with a tight fitting lid and shake well to combine.

Serve over the greens of your choice

Viola Simple Syrup

1 cup clean, tightly packed viola blossoms

1 cup boiling water

1 cup granulated sugar

Place the clean viola blossoms in a heatproof bowl

Pour over the boiling water and allow the blossoms to steep for 24. Strain out the blossoms pressing to capture all the flavor from the blossoms. Discard the blossoms and stir in 1 cup sugar to create the simple syrup. Use to flavor lemonade, cocktails or mocktails.

Candied Edible Flower Blossoms

Egg White

Super fine or castor sugar

Small paintbrush

Clean edible flower blossoms

Gently coat the petals of the flower on all sides with the egg white and dust lightly with the castor sugar

Gently place on a parchment paper lined baking sheet and allow to rest until completely dry. (24-72 hours)

Use the candied blossoms to decorate baked goods. Will store up to 4 months in a dark dry space between sheets of wax paper or parchment.