

Herb Fest Recipes 2017

Egg Salad Crostini

Inspired by Epicurious

Ingredients:

- 4 hard-boiled large eggs, peeled and chopped
- 2 tablespoons mayonnaise
- 2 tablespoons sour cream
- 2 tablespoons minced fresh herbs such as parsley, chives, and/or tarragon
- 1 scallion, minced
- 2 teaspoons fresh lemon juice, or to taste
- 1 teaspoon Dijon mustard
- a pinch freshly grated lemon zest
- Baguette

Directions:

1. In a bowl stir together all ingredients except bread with salt and pepper to taste until combined well.
2. Slice and toast the baguette.
3. Place egg salad on the bread. Garnish if you like.

Ground Beef Taco Meat

Ingredients:

- Ground Beef
- Red Onion
- Garlic, Grated
- Olive Oil
- Seasonings
- Salt
- Pepper
- Cilantro

Directions:

1. Chop red onion and grate garlic and place in frying pan with olive oil on medium-high heat. Cook for a few minutes until translucent.
2. Add ground beef and cook a few more minutes.
3. Add your seasonings. Mine included: Salt, Pepper, 1 Taco Seasoning Packet, 1 Sazon Packet, Goya Adobo Seasoning, Ground Coriander and chopped Cilantro.
4. Cook until meat is done.

Ground Turkey Taco Meat

Ingredients:

- Ground Turkey
- Red Onion
- Garlic
- Olive Oil
- Chicken Stock
- Jalapeno
- Seasonings
- Salt
- Pepper
- Basil
- Oregano

Directions:

1. Chop red onion and grate garlic and place in frying pan with olive oil on medium-high heat. Cook for a few minutes until translucent.
2. Add ground turkey and cook a few more minutes. Add stock if moisture needed.
3. Add your seasonings. Mine included: Salt, Pepper, Jalapeno, Sazon Packet, Smoked Cumin, Trig's Adobo Seasoning and chopped Basil and Oregano.
4. Cook until meat is done.

Black Beans

Ingredients:

- Black Beans, Canned
- Red Onion
- Garlic, Grated
- Bell Pepper
- Seasonings
- Cilantro

Directions:

1. In sauce pan place chopped red onion and grated garlic with some olive oil and cook on medium-high heat for a few minutes.
2. Add bell pepper and cook a little longer.
3. Add canned black beans.
4. Add seasonings. Mine included: Salt, Pepper, Sazon Packet, Adobo Seasoning and chopped Cilantro.
5. Cook on low heat for 10 minutes. Will thicken over time.

Best Strawberry Corn Salsa

Prep Time 5 minutes

Total Time 5 minutes

Servings 6

Author Mahy – twopurplefigs.com

Ingredients:

- 3 scallions , finely minced
- 1/4 cup of minced herbs (half cilantro and parsley or all parsley, or basil)
- pinch of salt
- juice of 1 large lime (about 2 tablespoons)
- 2 spicy peppers minced (jalapeños, habanero or your favorite)
- pinch of salt
- 1/4 cup of olive oil
- 2 cups of finely diced strawberries
- 1 cup of cooked corn kernels (use raw if you prefer, or use grilled/boiled corn)

Directions:

In a medium bowl, add the scallions, herbs, salt, lime and olive oil. Mix them well and then add in the strawberries and corn. Mix the salsa and serve with chips, or top it over your grilled goodies!

Fresh Pineapple Mint Salsa

Let's Dish Recipes

Ingredients:

- 2 cups fresh pineapple, diced
- 1 medium jalapeno, seeded and diced
- 1/2 cup chopped red onion
- 3 tablespoons chopped fresh mint
- 1 tablespoon chopped fresh cilantro
- Zest and juice of one lime
- Salt, to taste

Instructions:

1. Combine all ingredients in a medium bowl and mix well.
2. Cover and chill at least 30 minutes, or until ready to serve.

Nat's Pineapple Sage Salsa

Ingredients:

- 2 cups fresh pineapple cut into 1/2 inch pieces
- 1/2 cup sweet red pepper
- 1/4 cup vidalia onion, finely chopped (sweet onion)
- 1/2 teaspoon chipotle pepper, crushed (hot chili peppers can be substituted)

- ¼ cup pineapple sage flowers, coarsely chopped or (instead, I use 1 cup chopped pineapple sage leaves.)
- Note: To get ¼ cup of flowers, you'll need 20 or more flower stems of pineapple sage

Directions:

1. Mix above ingredients together and refrigerate 12 hours to get all of the flavors and juices extracted. Mix again before serving.
2. Serve with Tostito scoops. The salsa is also good served on seafood or pork. And believe it or not, it tastes pretty good on ice cream, too! You might consider eliminating the onions, even though they're sweet.

Watermelon Salsa

Recipe courtesy of Trisha Yearwood

From: Food Network Magazine

Total:15 min Active: 15 min

Yield: 3 cups

Level: Easy

Ingredients:

- 1 1/2 teaspoons lime zest (from about 1 lime)
- 1/4 cup fresh lime juice (from about 3 limes)
- 1 tablespoon sugar
- Freshly ground pepper
- 3 cups seeded and finely chopped watermelon
- 1 cucumber, peeled, seeded and diced
- 1 mango, peeled and diced
- 1 jalapeno pepper, seeded and minced
- 1 small red onion, finely chopped
- 8 fresh basil leaves, finely chopped
- 1/2 teaspoon garlic salt
- Tortilla or pita chips, for serving

Directions:

1. Stir together the lime zest, lime juice, sugar and 3/4 teaspoon pepper in a bowl. Add the watermelon, cucumber, mango, jalapeno, onion and basil and toss gently. Chill the salsa until ready to serve.
2. Add the garlic salt just before serving. Serve with chips.

Salsa

Recipe courtesy of Alton Brown

Show: Good Eats

Total:47 min Active: 20 min

Yield: 4 to 6 servings

Ingredients:

- 6 Roma tomatoes, chopped
- 4 garlic cloves, minced
- 2 seeded and minced jalapenos, plus 2 roasted, skinned and chopped jalapenos
- 1 red bell pepper, fine dice
- 1/2 red onion, fine chopped
- 2 dry ancho chiles, seeded, cut into short strips and snipped into pieces
- 1 tablespoon olive oil
- 1 lime, juiced
- Chili powder, salt, and pepper, to taste
- Fresh scallions, cilantro or parsley, to taste

Directions:

In a bowl, combine all ingredients. Place in refrigerator for up to 12 hours for flavor infusion.

Serve with tortilla chips.

Bay Laurel Pound Cake

Familystylefood.com

Ingredients:

- 1 stick plus 1 tablespoon butter, sliced; at room temperature
- 8 - 10 small to medium sized bay laurel leaves, fresh or dried
- 1 2/3 cups all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- ½ teaspoon fine sea salt
- 3 eggs, at room temperature
- ½ cup crème fraiche (or sour cream)
- Powdered sugar

Instructions:

1. Melt 6 tablespoons of the butter in a small saucepan. Take the pan off the heat and add 3 bay leaves. Let steep 1 hour; remove bay leaves and discard.
2. Preheat oven to 350 degrees. Coat a standard loaf pan with some butter; dust the pan evenly with flour and line the bottom with a piece of parchment paper (easiest way to do this is to

place the pan on the paper and trace all around the bottom edge with a pencil; use scissors to cut it out).

3. Dab one side of the remaining bay leaves in a bit of butter and lay them evenly along the bottom of the loaf pan, buttered side down.
4. Whisk the flour, sugar, baking powder and salt together in a large bowl.
5. Combine the eggs, crème fraiche, and melted butter in a medium bowl; gently stir into the flour mixture just until the batter is smooth, without over-mixing.
6. Scrape batter into the pan carefully over the bay leaves. Put the remaining butter in a small zip-top bag and snip off one corner. Pipe the butter in a line down the center of the batter; bake 45 – 50 minutes, until a toothpick inserted in the center comes out clean.
7. Remove from the oven and cool 10 minutes; run a knife around the edge of the pan, then turn the cake out onto a rack to cool completely. Dust top with powdered sugar.

Lemon Basil Yogurt Cake

The Woks of Life

Ingredients for the cake:

- 1 1/2 cups all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup sugar
- finely grated zest of 2 lemons
- 3/4 cup yogurt
- 1 tablespoon lemon juice
- 1/2 cup extra virgin olive oil or vegetable oil
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/3 cup finely chopped basil

Ingredients for the glaze:

- 1/2 cup powdered sugar
- 2 teaspoons lemon juice
- 1 teaspoon milk

Directions:

1. Preheat oven to 350°F. Grease and flour a round pan or standard loaf pan. In a medium bowl, whisk together 1 1/2 cups all-purpose flour, 2 1/2 teaspoons baking powder, and 1/2 teaspoon salt.
2. Using your fingers, mix the sugar with the lemon zest in a large bowl until the sugar has the texture of damp sand. Add the yogurt and lemon juice, and mix well. Then add the vegetable oil, eggs, vanilla, and basil. Whisk until well-blended.
3. Carefully fold in the dry mixture until just combined. Pour into prepared pan. Bake 40 to 50 minutes (adjust time according to the type of pan you used), or until a toothpick comes out clean.

4. Make the glaze by combining the powdered sugar, lemon juice, and milk. Stir. When the cake is cool, drizzle the glaze over the top.