



Rhubarb Mint Tea



 **TOTAL TIME:** Prep: 15 min. Cook: 45 min. + chilling



YIELD: 12 servings.

“A bumper crop of rhubarb and mint from my garden inspired me to create this thirst-quenching pick-me-up. Raspberries deepen the tea's vibrant red color, making the drinks a pretty addition to your table. —Laurie Bock, Lynden, Washington

Ingredients

4 cups chopped fresh or frozen rhubarb

2 cups fresh or frozen raspberries

2 packages (3/4 ounce each) fresh mint leaves

3 quarts water

4 black tea bags

2 cups sugar

12 mint sprigs

Directions


1. In a 6-qt. stockpot, combine rhubarb, raspberries, mint and water; bring to a boil. Reduce heat; simmer, uncovered, 30 minutes. Remove from heat. Add tea bags; steep, covered, 3-5 minutes according to taste. Using a fine mesh strainer, strain tea, discarding tea bags and pulp. Stir in sugar until dissolved; cool slightly. Transfer to a pitcher; refrigerate until cooled completely. Serve over ice with mint sprigs.

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Tangerine and Thyme Infused Water



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

 **YIELD:** 8 servings (1 cup each).

“Who doesn't love the bright and juicy flavor of tangerine? The addition of thyme really rounds out this infused water. —James Schend, *Taste of Home* Deputy Editor

Ingredients

2 quarts water

2 tangerines, sliced

3 fresh thyme sprigs

Directions

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

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Taste of Home

Cilantro Lime Dip

Delicious served with tortilla chips and margaritas, or use as a flavorful topping on fish, chicken, or burgers!



Prep Time
10 mins

Total Time
10 mins

Course: Appetizer Cuisine: American Servings: 8
Calories: 248kcal Author: Kristin



4.67 from 15 votes

Ingredients

- 1 cup mayonnaise (I used light)
- 1 cup sour cream (I used light)
- 1 cup chopped cilantro (no need to be picky about getting all the stems out)
- 4-5 tablespoons lime juice (I like 5!)
- 1/2 teaspoon salt
- 1 teaspoon minced garlic (optional)

Instructions

1. Combine all ingredients in a medium bowl.
1 cup mayonnaise, 1 cup sour cream, 1 cup chopped cilantro, 4-5 tablespoons lime juice, 1/2 teaspoon salt, 1 teaspoon minced garlic
2. Cover and refrigerate for at least 2 hours, to allow all the flavors to combine.
3. Serve as a dip with chips or bread, or use as a topping on fish, chicken, or hamburgers.

Nutrition

Calories: 248kcal | Carbohydrates: 1g | Fat: 26g | Saturated Fat: 6g | Cholesterol: 26mg | Sodium: 347mg | Potassium: 65mg | Sugar: 1g | Vitamin A: 330IU | Vitamin C: 3.1mg | Calcium: 35mg | Iron: 0.1mg



Minty Watermelon-Cucumber Salad



 **TOTAL TIME:** Prep/Total Time: 20 min.

 **YIELD:** 16 servings (3/4 cup each).

“Capturing the fantastic flavors of summer, this refreshing, beautiful watermelon-cucumber salad will be the talk of any picnic or potluck. —Roblynn Hunnisett, Guelph, Ontario

Ingredients

8 cups cubed seedless watermelon

2 English cucumbers, halved lengthwise and sliced

6 green onions, chopped

1/4 cup minced fresh mint

1/4 cup balsamic vinegar

1/4 cup olive oil

1/2 teaspoon salt

1/2 teaspoon pepper

Directions

1. In a large bowl, combine watermelon, cucumbers, green onions and mint. In a small bowl, whisk remaining ingredients. Pour over salad and toss to coat. Serve immediately or refrigerate, covered, up to 2 hours before serving.

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Dilly Cheese Ball

★★★★☆

TOTAL TIME: Prep: 10 min. + chilling

YIELD: 2-1/2 cups

“ My whole family devours this herby cheese spread—even my son, the chef. Serve it with your favorite crackers. —Jane Vince, London, Ontario

Ingredients

1 package (8 ounces) cream cheese, softened

1 cup dill pickle relish, drained

1/4 cup finely chopped onion

1-1/2 cups shredded cheddar cheese

1 tablespoon Worcestershire sauce

2 tablespoons mayonnaise

2 tablespoons minced fresh parsley

Assorted crackers

Directions

1. Beat the first 6 ingredients until smooth. Shape into a ball; wrap and refrigerate several hours. Sprinkle with parsley; serve with crackers.

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Cole Slaw Dressing

This easy homemade coleslaw dressing is delicious! It's creamy and tangy and full of fresh herbs!
You can use bagged pre-shredded cabbage or cut it yourself!

Tina Verrelli - epicuricloud.com



Course: Side Dish Keyword: Salad Prep Time: 20 minutes Total Time: 20 minutes

Servings: 1 enough for 6-7 cups of cabbage

Ingredients

- 2 tablespoons minced Italian (flat leaf) parsley see note on mincing (or 2 teaspoons dried)
- 2 tablespoons minced fresh dill or 2 teaspoons dried
- 2 tablespoons thinly sliced chives or 2 teaspoons dried
- 3/4 cup mayonnaise
- 1/4 cup buttermilk
- 2 tablespoons sugar
- 2 tablespoons apple cider vinegar
- 1 tablespoon prepared mustard
- 2 teaspoons celery salt
- 1/4 teaspoon pepper
- 1/2 teaspoon salt or to taste

Instructions

1. Whisk together all ingredients or blend in food processor. Makes about 1 1/2 cups dressing. Store in refrigerator for up to a week. I usually dress my cabbage about an hour before serving.

Notes

Mincing Herbs in Food Processor:

If you're making the dressing in a food processor. You can easily mince the herbs first. With the until running - drop the herbs down through the feed tube. Make sure the bowl and herbs are nice and dry. For 2 tablespoons minced parsley or dill - I use about 1/4 cup fresh parsley or dill. For mincing chives in the food processor, cut the chives into about 1" pieces before dropping into food processor.

YIELD: 1 CUP

Garden Herb Mayonnaise

Garden Herb Mayonnaise has garden-fresh flavors and is a great addition to burgers, veggie burgers, and fish. It only takes minutes to prepare.

PREP TIME

5 minutes

TOTAL TIME

5 minutes

Ingredients

- 1 cup plain mayonnaise
- 1/4 cup fresh basil, washed and chopped
- 1/4 cup fresh Italian parsley, washed and chopped
- 1 tablespoon dill or fennel fronds, washed and chopped
- 1 teaspoon fresh squeezed lemon juice
- Kosher salt, amount to taste
- fresh ground black pepper, amount to taste

Instructions

1. In a small bowl, mix the plain mayonnaise, basil, parsley, dill or fennel fronds, salt, and pepper until combined. Serve with turkey, regular, veggie burgers, fish, or other meat. Enjoy!

Notes

You can chill this Garden Herb Mayonnaise overnight before serving or make it and serve right away.

Nutrition Information: YIELD: 1 SERVING SIZE: 1

Amount Per Serving: CALORIES: 1537 TOTAL FAT: 165g SATURATED FAT: 26g
TRANS FAT: 0g UNSATURATED FAT: 136g CHOLESTEROL: 92mg SODIUM: 2033mg
CARBOHYDRATES: 11g FIBER: 4g SUGAR: 5g PROTEIN: 4g

Please note that the Calculated Nutrition is an estimate at best.



Potato-Bean Salad with Herb Dressing

TOTAL TIME: Prep: 15 min. Cook: 20 min. + chilling

YIELD: 6 servings.

Taste of Home

My veggie garden inspired this creamy combo of beans, potatoes and fresh herbs. I toss them with a ranch-style dressing sparked up with Creole mustard. —Chris Cummer, Bayonne, New Jersey

Ingredients

1 pound potatoes (about 2 medium), peeled and cubed

1/2 pound fresh green beans, trimmed and cut into 2-inch pieces

DRESSING:

1/3 cup buttermilk

2 tablespoons mayonnaise

2 tablespoons sour cream

1 tablespoon Creole mustard

1 tablespoon minced chives

1 tablespoon minced fresh parsley or 1 teaspoon dried parsley flakes

1-1/2 teaspoons snipped fresh dill or 1/2 teaspoon dill weed

1-1/2 teaspoons cider vinegar

1 garlic clove, minced

1/2 teaspoon salt

1/8 teaspoon celery seed

1/8 teaspoon pepper

Directions

1. Place potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, 10-15 minutes or until tender, adding green beans during the last 4 minutes of cooking. Drain; cool completely.

2. In a small bowl, mix dressing ingredients. Pour over potato mixture; toss to coat. Refrigerate, covered, until cold.