

Beth and Sue's Easy Garden Party Recipes

Guacamole Hummus

Ingredients:

1 can (15.5 ounces) chickpeas, rinsed and drained
3 cups fresh cilantro leaves
1 garlic clove, chopped
1 ripe avocado, roughly chopped
3 tablespoons olive oil
1 teaspoon fresh lemon juice
Salt and Pepper
Pita chips

Directions:

In a food processor, combine chickpeas, cilantro, garlic, and avocado. Process until finely chopped. With machine running, add olive oil in a slow, steady stream, then add lemon juice, until mixture is smooth. Season to taste with salt and pepper and serve with pita or tortilla chips.

Easy Herb Salad

Ingredients:

1/4 cup fresh dill leaves
1/4 cup fresh tarragon leaves
1/4 cup fresh parsley leaves
1/4 cup fresh basil leaves
2 big handfuls greens mix (about 4 cups)
1/8 cup tarragon vinegar
4 tablespoons Dijon mustard
3 tablespoons olive oil
Salt and pepper

Directions:

Add the dill, tarragon, parsley, basil and baby greens to a large salad bowl.

Whisk together the vinegar and Dijon mustard. Whisk in the olive oil and season with salt and pepper.

Dress the salad immediately before serving and toss.

Garlic Herb Soup

Ingredients:

2 1/2 quarts stock (vegetable or chicken)
2 tablespoons fresh rosemary
1 tablespoon fresh oregano
1 cup chopped parsley
2 teaspoons fresh thyme
2 large heads (whole heads) garlic, cloves separated and peeled
1/2 cup dry white wine
1/2 cup heavy cream or half and half
2 tablespoons chopped fresh chives
salt and pepper to taste
grated parmesan cheese (optional, garnish)

Directions:

Place the stock and herbs into a 4-quart stock pot. Bring to a boil and cover. Reduce heat and simmer for 1 hour. Strain the stock to remove the herbs and return the stock to the pot.

In a small saucepan, place all of the peeled garlic cloves and just cover with water. Simmer, uncovered, for 15 minutes.

Smash the garlic and cooking water. Add to the stockpot with the white wine and bring to a simmer.

Add the cream, chives, and salt and pepper to taste. Serve with Parmesan as a garnish if you desire.

Roasted Potatoes with Lavender

Ingredients:

2 lb. baby Yukon Gold or fingerling potatoes, scrubbed
6 tbsp. olive oil
Salt and pepper to taste
6 tbsp. unsalted butter
2 tbsp. lavender

Directions:

Heat oven to 400°. Toss potatoes, oil, and salt and pepper on a foil-lined baking sheet, and roast, tossing occasionally, until browned and tender, about 35 minutes. Meanwhile, heat butter in a 1-qt. saucepan over medium-high heat; add lavender and cook until fragrant, about 1 minute. Pour over cooked potatoes and toss to combine; season with salt and pepper.

Lemon Herb Chicken

Ingredients:

Skinless, boneless chicken breast halves
1 lemon
salt and pepper to taste
1 tablespoon olive oil
1 pinch oregano
1 cup fresh parsley

Directions:

Marinate chicken in lemon, salt, pepper, oregano leaves and parsley as long as possible (preferably overnight).

When oil is hot, put chicken in skillet. As you saute chicken, add juice from other 1/2 lemon, pepper to taste, and oregano. Saute for 5 to 10 minutes each side, or until juices run clear. Serve with parsley for garnish.

Feta Stuffed Tomatoes

Ingredients:

4 Tomatoes
3 1/2 tbsp. Onions (finely chopped)
2 tbsp. Olive Oil
2 tbsp. Oregano
Salt
Pepper
4 oz Feta Cheese (crumbled)
Shredded Mozzarella Cheese

Directions:

Cut the tops off of the tomatoes; carefully scoop out and reserve the pulp (try not to slice into the tomato skin when scooping out the pulp).

Chop the pulp and then mix with the onion, oil, oregano, salt, pepper and feta cheese (except the Mozzarella cheese) in a bowl.

Carefully stuff the tomatoes with the pulp mixture (be careful not to overstuff and tear the tomato skins).

Sprinkle with Mozzarella cheese.

Bake in a 350 degree oven for about 20 minutes (can bake longer if desired).

Summer Sangria

Ingredients:

6 Cups fruit (whatever flavors you prefer)
1 bottle White Wine
1/2 cup Orange liqueur
Mint or Basil
Raspberry Ginger-ale (optional for a sweeter taste)

Directions:

Chop the fruit into small pieces and muddle in pitcher with chosen herb. Add White Wine, Orange liqueur and soda of your choice (or none). Leave in fridge for an hour or more and serve on ice.