

Cilantro Rice

For each cup of rice:

2/3 cup cilantro, loosely packed	1/4 cup finely chopped celery
1/3 cup chopped onion	1 jalapeno (or to taste)
1 Tbsp lime juice	1 tsp olive oil
2/3 tsp black pepper	

Puree the above in a blender, add to the cooked rice, stir well.

Cook rice as usual with 1 tsp salt per cup of rice

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Here are the recipes from our in the garden, Small Talk; Cooking with Herbs chat.

We have put them in an easy format to just print, cut and slip into your recipe book.

With all recipes remember to wash your herbs & you can lay of paper towel while you Gather your other ingredients.

Cilantro - Lime Salad Dressing

1 jalapeno pepper, seeded & coarsely chopped	
1 clove of garlic	2 tsp balsamic vinegar
3/4 tsp minced fresh ginger root	1/3 tsp salt, or to taste
1/4 cup lime juice	1/4 cup packed cilantro leaves
1/3 cup honey	1/3 cup extra-virgin olive oil

Mix all together, drizzle over salad

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We hope you enjoy cooking with Herbs as much as we do.

There are a lot of websites that have recipes with fresh herbs.

We'd love for you to share your fresh herb recipes with us.

We'll see you In the HERB gardens at Woodley's.

Rosemary Bread

For a bread maker, following the white bread recipe

1 cup milk	1/4 tsp ground black pepper
3 Tbsp Olive oil	1 Tbsp dried Rosemary
1 1/2 tsp white sugar	2 1/2 cups strong bread flour
1 1/2 tsp salt	1 1/2 tsp active dry yeast
1/4 tsp Italian Herbs seasoning	

Mix according to your bread maker.

Dip in a mixture of Olive oil, coarse sea salt, and any other fresh herbs you'd like

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Lemon Herb Butter

1/2 cup softened butter
2 tsp lemon zest
1 tsp chopped fresh chives
1 tsp chopped fresh oregano
1 tsp chopped fresh parsley

Stir together (I used a hand mixer)

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Cheese Salad

1/2 lb shredded Mozzarella*
1/2 lb shredded Smoked Provolone*
1 small red onion, finely chopped
3 Tbsp chopped fresh parsley
1 1/2 Tbsp chopped fresh basil
1 tsp fresh chopped oregano
1/3 cup Red wine vinegar
2/3 cup Extra virgin Olive oil
1 tsp minced garlic
Kosher salt & Ground pepper to taste

Put mix minced garlic and olive oil together and set aside.
Combine all other ingredients thoroughly and then add oil & garlic mixture.
Bring to room temperature before serving.

For additional flavor try adding: olives, carrots, cucumbers,
sweet or hot peppers and/or Rosemary, cumin.

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Lavender Punch

1 cup water
1 3" stick of cinnamon
1/2 tsp whole cloves
3 Tbsp lavender
1 6oz can frozen limeade concentrate
2 cups of grape juice
1 lime sliced
1 quart bottle seltzer, chilled
ice cubes

Bring water, cinnamon, cloves to a boil and simmer for 5 minutes.
Remove from heat. Add lavender and let steep covered for 20 more minutes.
Strain. Stir in frozen limeade and grape juice. Cover and refrigerate.
Just before serving, add lime slice, ice and seltzer.

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Cilantro Melon

Diced Cantelope
Diced Honey Dew
Diced Watermelon (optional)
Tortilla chips

finely chopped onion
finely chopped jalapeno pepper
Chopped cilantro

Place diced melons in a bowl, add onion, jalapeno pepper to taste and a heavy shower of cilantro.
Serve with tortilla chips

Two Notch

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Creamy Dill Dip II

2 (8 oz) packages of Cream cheese, at room temperature
2 cups Sour Cream
1/4 finely chopped green onions

1 tsp salt
1/4 cup chopped fresh dill*
1 tsp minced garlic
1/4 cup milk (optional)

In a medium bowl, blend cream cheese and sour cream with an electric mixer until smooth. Mix in green onions, salt, dill and garlic. Refrigerate for at least 30 minutes to blend flavors. If the dip is too thick after chilling, stir in 1 tbsp of milk at a time until you reach your desired consistency.

Makes 32 servings, easy recipe to double or half. Two Notch
*If you do not have fresh dill, use 1/3 the amount of dried dill

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Master Herb Jelly Recipe

You can use this as a master recipe for all your herb jellies.

1 - 2 cups washed & chopped herbs
(Use the lesser amt of Rosemary & Sage, they are stronger)
1 1/4 cups boiling water
1/4 cup white wine vinegar
2 - 3 drops of food coloring (optional)

3 cups white sugar
2 Tbsp fresh lemon juice
1/2 bottle of liquid pectin
Sprigs of fresh herbs (optional)

Put the chopped herbs in a saucepan & pour the boiling water over them. Let steep for 15 - 20 minutes. The herbs release more flavor if they are chopped & steep for at least 15 minutes. Strain herb liquid through a coffee filter or cheesecloth into another saucepan. Add the vinegar, sugar & lemon juice and bring to a boil, stirring well to dissolve the sugar. Add pectin and food coloring (if desired). Stir constantly for 1 minute. Remove from heat. Skim foam off mixture & pour into hot sterilized jars. Put a sprig of the herb in the jelly at this time, if desired. Seal the jars with paraffin wax or canning lids. Label and Store

Two Notch

Basil Chicken

1 Chicken Breast per serving

Lots fresh basil

Kosher salt & Ground pepper to taste

Place each chicken breast in a piece of foil large enough to completely enclose the breast.

Add salt & pepper to taste (if you like things spicy add red & black pepper)

Cover entire breast with basil leaves, seal the foil.

Bake at 350 degrees for 30 - 45minutes, until chicken is done.

Some people remove the basil but you can eat the basil with the chicken.

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Rosemary Pork Loin

1 pork loin

Garlic Salt

Seasoning salt

Lemon juice

Salt & Pepper

Fresh chopped Basil

Fresh chopped Oregano

Fresh chopped Thyme

Fresh chopped Rosemary

Lay pork loin aside, mix all other ingredients and enough lemon juice to make a paste. Rub mixture on all sides of pork and leave some to cover top.

Bake in oven* on 350 until pork is done (will depend on size).

*I usually bake my pork in a stone container.

After removing from oven let pork rest a couple minutes before slicing.

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Cucumber & Tomato Salad

Sliced cucumbers*

Diced fresh tomatoes*

Ground pepper

Extra Virgin Olive Oil

Fresh chopped Basil

Fresh chopped Oregano

Garlic Salt

Red wine vinegar (optional)

*# of cucumbers and tomatoes depends on amount of people serving.

Mix cucumbers, tomatoes, herbs, salt and pepper together, drizzle desired amount of Olive oil then mix together and chill for 10 - 15 minutes before serving.

Try about 1/3 cup red wine vinegar if you'd like.

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