

Cilantro Rice



For each cup of rice:

2/3 cup cilantro, loosely packed
1/3 cup chopped onion
1 Tbsp lime juice
2/3 tsp black pepper

1/4 cup finely chopped celery
1 jalapeno (or to taste)
1 tsp olive oil

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

Cook rice as usual and adding 1 tsp of salt per cup.

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 & slip into your recipe book.

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

We hope you enjoy cooking with Herbs as much as we do. There are lots of websites that have recipes with fresh herbs.

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

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Cilantro - Lime Salad Dressing



1 jalapeno pepper, seeded & coarsely chopped

1 clove of garlic

3/4 tsp minced fresh ginger root

1/4 cup lime juice

1/3 cup honey

2 tsp balsamic vinegar

1/3 tsp salt, or to taste

1/4 cup packed cilantro leaves

1/3 cup extra-virgin olive oil

Mix all together and drizzle over salad!

Rosemary Bread



For a bread maker, following the white bread recipe

1 cup milk

3 Tbsp Olive oil

1 1/2 tsp white sugar

1 1/2 tsp salt

1/4 tsp Italian Herbs seasoning

1/4 tsp ground black pepper

1 Tbsp dried Rosemary

2 1/2 cups strong bread flour

1 1/2 tsp active dry yeast

Mix according to your bread maker.

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



Lemon Herb Butter



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| 1/2 cup softened butter | 1 tsp chopped fresh oregano |
| 2 tsp lemon zest | 1 tsp chopped fresh parsley |
| 1 tsp chopped fresh chives | |
- Stir together (hand mixer does nicely)!

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Cheese Salad



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| 1/2 lb shredded Mozzarella* | 1 tsp fresh chopped oregano |
| 1/2 lb shredded Smoked Provolone* | 1/3 cup Red wine vinegar |
| 1 small red onion, finely chopped | 2/3 cup Extra virgin Olive oil |
| 3 Tbsp chopped fresh parsley | 1 tsp minced garlic |
| 1 1/2 Tbsp chopped fresh basil | |
- 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.

Lavender Punch



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

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.



Cilantro Melon



Diced Cantaloupe
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

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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.

*If you do not have fresh dill, use 1/3 the amount of dried dill

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



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.

Tomato & Cucumber 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. Use about 1/3 cup red wine vinegar.

