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Prep Time:	5 min	Level:	Serves:
Inactive Prep Time:	0 min	Easy	2 Cups
Cook Time:	5 min		

- ½ bunch parsley
- ½ cup packed fresh basil
- ½ bunch fresh thyme
- ½ cup packed fresh oregano
- ½ orange; zested
- 1 whole dried arbot chile
- 1 teaspoon whole black peppercorns
- 2 cups canola oil
- 1 cup extra-virgin olive oil

In a 1-quart mason jar, place all of the herbs, zest, chile and peppercorns. Pour both oils into saucepan and heat to 200 degrees F. Pour the hot oils into the jar and cover with a kitchen towel. Let stand overnight.

Your notes and other great ideas:

[illegible]

Tarragon Chive Vinegar

Prep Time: 20 min Level: Serves:
Inactive Prep Time: 336 hr Easy 6 Cups
Cook Time: 10 min

Ingredients

- 2 quarts water
- 1 teaspoon household bleach
- 24 sprigs fresh tarragon*
- 24 fresh chive shoots
- 6 cups white wine vinegar

Directions

- *Cook's Note: You will need half of the herbs when you start the recipe and half in 2 weeks. It is best to purchase the second half of the herbs when they are needed.
- If using pint jars for storage, you will need 3 jars. If using small wine bottles, each holds approximately 13 ounces; therefore, you will need 4 bottles.

Put the water and bleach in a large container. Dunk 12 springs of tarragon and 12 chive shoots in the solution, and then rinse in cold water. Pat dry.

Heat the vinegar in a large saucepan over medium-high heat, and heat until vinegar reaches 190 degrees F. Place the herbs in a container large enough to hold the vinegar. Pour the vinegar over the herbs, and after the vinegar has cooled, place the lid on the container. Set in a cool dark place for 2 weeks.

After 2 weeks, sanitize the second half of the herbs as previously, rinse, pat dry, and set aside.

Sterilize the containers and lids that you will store the vinegar in by immersing them in a large pot of boiling water and boiling for 10 minutes. If using corks, purchase pre-sterilized corks, and then dip them in and out of boiling water 3 to 4 times.

Discard the old herbs. Strain the vinegar through a sanitized colander or funnel lined with cheesecloth. Divide the fresh among the containers and pour the vinegar over them. Seal and refrigerate. The vinegar may be stored at room temperature for 5-6 weeks or in the refrigerator for up to 6 months.

Your notes and other great ideas:

Herb Dip

Prep Time: 5 min Level: Serves:
Inactive Prep Time: 0 min Easy 2 Cups
Cook Time: 0 min

Ingredients

- 8 ounces cream cheese, at room temperature
- ½ cup sour cream
- ½ cup mayonnaise
- 4 scallions, white and green parts, minced
- 2 tablespoons fresh parsley leaves, minced
- 1 tablespoon fresh dill, minced
- 1 teaspoon kosher salt
- ¾ teaspoon freshly ground black pepper

Directions

Place the cream cheese, sour cream, mayonnaise, scallions, parsley, dill, salt, and pepper in the bowl of an electric mixer fitted with the paddle attachment and blend. Serve at room temperature.

Your notes and other great ideas:

Yogurt Herb Dipping Sauce

Ingredients

- 1 Cup Plain yogurt
- ½ Cup Sour Cream
- 2 tea. Fresh parsley, chopped
- 2 tea. Fresh cilantro, chopped
- 2 tea. Green onions, chopped
- 1 tea. Fresh dill, chopped
- 1 pinch Salt and Pepper

Cook's Notes

This is a creamy yogurt dressing. The sour cream and fresh herbs give this dish a little bit of a kick. Try this dip with vegetables or potato chips.

Directions

In a mixing bowl combine yogurt, sour cream, parsley, cilantro, green onion, dill, salt and pepper. Mix well, cover and refrigerate for at least one hour before serving.

Your notes and other great ideas:

Feta and Herb Dip with Hummus

Lots of freshly chopped herbs add zing to our hummus dip. Serve with assorted vegetables, such as baby carrots, bell pepper strips, radishes, snow peas, broccoli and cauliflower florets.

Prep Time:	30 min	Level:	Serves:
Inactive Prep Time:	0 min	Easy	8 Servings
Cook Time:	0 min		(1/4 cup ea)

Ingredients

- 1- 15 ounce can chick peas or garbanzo beans, rinsed
- ¾ cup nonfat plain yogurt
- ½ cup crumbled feta cheese
- 1 tablespoon lemon juice
- 1 teaspoon garlic salt
- 1 teaspoon freshly ground pepper
- ¼ cup chopped fresh parsley
- ¼ cup chopped fresh dill
- ¼ cup chopped fresh mint
- ¼ cup chopped fresh chives

Directions

Place beans, yogurt, feta, lemon juice, garlic salt and pepper in a food processor and puree until smooth. Add herbs; puree until incorporated. Chill until ready to serve.

Your notes and other great ideas:

Herb Salad

Prep Time: 10 min Level: Serves:
Inactive Prep Time: 0 min Easy 4-6 Servings
Cook Time: 0 min

Ingredients

- ¼ cup white wine vinegar or tarragon chive vinegar
- 2 teaspoons Dijon mustard
- 1 teaspoon honey
- ½ teaspoon salt, plus more for seasoning
- ½ cup extra-virgin olive oil
- 1 bunch flat-leaf parsley, stemmed (about 3 cups)
- 1 bunch fresh basil, stemmed (about 3 cups)
- 1 bunch fresh chives, chopped
- 1 bunch fresh tarragon, stemmed (about ½ cup)
- 1 cup arugula leaves
- 1 fennel bulb, halved, cored, and thinly sliced
- Edible flowers, for garnish

Directions

In a blender or food processor, combine the vinegar, mustard, honey, salt, and pepper until well mixed. With the machine running, gradually add the olive oil until the dressing is smooth and creamy. Set aside.

In a large bowl combine the herbs, arugula, and fennel. Season with salt and freshly ground black pepper. Toss the salad with enough dressing to coat. Sprinkle with edible flowers and serve.

Your notes and other great ideas:

Herb Butter

Prep Time: 20 min Level: Serves:
Inactive Prep Time: 0 min 0 1- 8" long
Cook Time: 0 min tube

Ingredients

- ½ pound unsalted butter
- 1 tablespoon plus 2 teaspoons minced fresh chives
- 1 tablespoon plus 1 teaspoon freshly squeeze lemon juice
- 1 tablespoon minced flat-leaf parsley leaves
- 1 teaspoon kosher salt
- Freshly ground black pepper
- Pinch of cayenne

Directions

In a large bowl mix the butter and the other ingredients with a rubber spatula until evenly combined.

Lay about a foot long section of plastic wrap on a work surface. Put the herb butter on the bottom center of the plastic wrap, and form into a mound about 8 inches long. Fold the bottom edge of the plastic wrap over the butter and roll the enclosed butter forward until completely wrapped, to form a tube of butter about 1 ½ inches in diameter. Twist the ends together like a party favor. Refrigerate until firm or freeze for up to 1 month. Sliced as needed for corn on the cob, grilled steaks, or Chicken Kiev.

Your notes and other great ideas:

Garlic and Herb Butter

Prep Time:	5 min	Level:	Serves:
Inactive Prep Time:	0 min	Easy	2 servings
Cook Time:	40 min		

Ingredients

- 2 garlic cloves, mashed into paste
- 1 tablespoon finely chopped chives
- Pinch salt and freshly ground black pepper

Directions

In a mixing bowl, add butter, garlic, chives and pepper. Whip together until well incorporated. Take a piece of plastic wrap and lay it on the counter. Place the butter mixture on the plastic wrap and shape into a log or place the bowl in the refrigerator covered to firm it back up.

Your notes and other great ideas:

[illegible]

Penne with Herbs, Butter and Cream

Prep Time:	5 min	Level:	Serves:
Inactive Prep Time:	0 min	Easy	2 servings
Cook Time:	10 min		

Ingredients

- 8 ounces pre-cooked penne pasta
- ½ cup heavy cream
- 3 tablespoons butter
- 3 to 4 tablespoons mixed chopped fresh herbs such as tarragon, chives or Italian parsley
- Salt and pepper

Directions

Bring 2 quarts water to a boil with 1 tablespoon salt. Meanwhile, in a saucepan place the heavy cream and butter. Simmer over low heat for a minute or until slightly reduced and then season with salt and pepper. Keep warm over low heat. To the pot of boiling water, add the penne, and bring water back to a boil. If pasta has just been made, cook for a few seconds after water returns to a boil, otherwise cook until just slightly firmer than al dente, about 3 to 4 minutes. Drain penne and add it to the cream sauce. Toss penne coating them with cream sauce. Add fresh herbs, salt, and pepper and toss again, still over low heat, until sauce has thickened and penne is well coated. Serve immediately.

Your notes and other great ideas:

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Roasted Red Pepper Pesto

Prep Time: 25 min Level: Serves: 4
Inactive Prep Time: 0 min 0 4 Servings
Cook Time: 0 min

Ingredients

- 2 large red bell peppers, roasted and peeled
- 3 garlic cloves
- 1 Cup Extra-virgin olive oil
- 1 Cup basil leaves, packed
- ½ Cup grated Parmesan cheese
- Freshly ground black pepper (to taste)
- Salt (if needed)

Directions

Roast or grill the red bell peppers until the skins are charred, then using tongs, transfer them to a covered container such as a small pan with a lid or even a plastic Ziploc bag to let them rest. Peel them when cool.

In a food processor, mix the garlic, peppers, basil, cheese and black pepper into a paste. Gradually blend in olive oil; adjust seasoning. Add salt only if needed, since the cheese will add saltiness.

Your notes and other great ideas:

Pesto Sauce

Prep Time: 5 min Level: Serves: 4
Inactive Prep Time: 0 min 0 4 Servings
Cook Time: 0 min

Ingredients

- 2 cloves garlic
- 2 cups basil leaves, packed
- Coarse salt
- ¼ tablespoon pine nuts
- 3 tablespoons Parmesan cheese
- 1/2 to 1/3 cup olive oil

Directions

In a food processor, mix the garlic, basil, a pinch of salt, pine nuts and cheese into a paste. Gradually blend in olive oil; adjust seasoning.

Your notes and other great ideas:

Curry Dill Aioli

Ingredients

- 1 Egg
- 3 Egg yolks
- 1 Tsp. Curry powder
- 1 Tsp. Garlic (minced)
- 1 Tsp. Salt
- 1 tea. Black pepper
- 1 cup Olive oil
- ½ cup Lime juice
- 1 small bunch fresh dill, chopped

Directions

In the bowl of a food processor, place egg, yolks, curry powder, garlic, salt and pepper. Start to mix than slowly drizzle in the olive oil to make a thick emulsion. Add the lime juice and dill then pulse to combine. Store under refrigeration after completion. Taste and adjust the seasoning if necessary.

Cook's Notes:

You can prepare this sauce one to two days in advance. The longer it sets the more the flavor is absorbed into the sauce.

Aioli is a zesty garlic mayonnaise that's used as a sauce, most often for seafood and shellfish, although it's also great on green beans or french fried potatoes.

NOTE: There can be some health concerns about the SAFETY of using raw egg yolks.

Your notes and other great ideas:

Herbal Salts

Sprinkle herbal salts on your favorite soups, salads and stews, or use to enhance the flavors of tomatoes, potatoes, chicken and fish.

Citrus Rosemary Salt:

Ingredients

- 1 Tsp. Fresh rosemary leaves, chopped
- 1 Tsp. Lemon Zest (can sub orange zest)
- ½ cup Coarse Salt

Garlic Rosemary Salt:

Ingredients

- 1 Garlic clove, minced
- 1 tea. Fresh rosemary leaves, chopped
- 4 Tsp. Coarse Salt

Instructions:

In a food processor, combine citrus zest, rosemary and salt. Pulse until well blended (for day use).

STORING SALTS LONG TERM:

1. Chop fresh herb leaves
2. Add salt to leaves
3. Crush the mixture with a mortar and pestle, or food processor for 5 to 10 minutes.
4. Spread the herb and salt mixture on a cookie sheet.
5. Place in oven at 200 degrees between 45-60 minutes.
6. Stir frequently and break up any clumps.
7. Remove from oven and let cool.
8. Pour into jar and seal.
9. Store away from heat and light.

Your notes and other great ideas:

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