

Cooking with Your Fresh Herbs
By
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Notes:

- 24 sprigs fresh tarragon
- 2 whole, peeled garlic cloves
- 12 fresh chive shoots
- 4 cups white wine vinegar

- If using pint jars for storage, you will need 2 jars. If using small wine bottles, each holds approximately 13 ounces; therefore, you will need 2 bottles.

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 herbs 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.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Pizza on the Grill

Ingredients

- Pre-made pizza dough or lavash flatbread
- Olive oil or herb oil
- Prepared tomato sauce, pesto sauce or white sauce
- Grated mozzarella cheese
- Toppings of your choice

Directions

Heat the grill to medium-high heat. Brush one side of pizza skin with oil and put it oil-side down onto the grill. Brush oil on top and close the cover. Cook until the bottom is browned and the top is set (about 5 minutes). Flip the crust over and cook on the other side, until browned (about 3 minutes). Remove from heat and set aside until you are ready for toppings.

Spread your choice of sauce onto the crust and top with mozzarella cheese and your favorite toppings. Put the pizza back on the hot grill, close the cover, and cook until the cheese is melted and bubbling (about 5-6 minutes). Enjoy!

Topping Suggestions

- Sliced mushrooms
- Sliced onions
- Sliced peppers, red or green
- Sliced tomatoes
- Sliced basil leaves
- Sliced olives
- Diced pineapple
- Your choice of meat (chicken, sausage, pepperoni, ham, bacon)

Herb Dips

Try these dips with vegetables or potato chips.

Base Ingredients

- 8 ounces cream cheese, at room temperature
- ½ cup sour cream
- ½ cup mayonnaise
- ½ tsp. Kosher salt
- ½ tsp. black pepper
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Optional Ingredients Recipe #1

- 2 tablespoons fresh parsley leaves, minced
- 1 tablespoon fresh dill, minced
- 4 scallions, white and green parts, minced

Optional Ingredients Recipe #2

- 2 tablespoons fresh basil
- 1 tablespoon fresh oregano
- 1 tablespoon fresh mint

Directions

Combine base ingredients with your choice of optional recipe in a bowl, mix well. Serve best at room temperature or chilled.

Yogurt Herb Dipping Sauce

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.

Base Ingredients

- 1 cup plain yogurt
- ½ cup sour cream
- ½ tsp. black pepper
- ½ tsp. Kosher salt

Optional Ingredients Recipe #1

- 2 tsp. fresh parsley, chopped
- 2 tsp. fresh cilantro, chopped
- 2 tsp. green onions, chopped
- 1 tsp. fresh dill, chopped

Optional Ingredients Recipe #2

- 2 tsp. Italian parsley
- 2 tsp. fresh basil
- 2 tsp. fresh thyme
- 2 garlic cloves, minced

Directions

In a mixing bowl, combine base ingredients with your choice of optional recipe. Mix well, cover and refrigerate for at least one hour before serving.

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 tsp. fresh rosemary leaves, chopped
- 4 tsp. coarse salt

Directions

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.

Aioli

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.

Curry Dill Aioli Ingredients

- 1 cup mayonnaise
- 1 tsp. curry powder
- 1 tablespoon garlic (minced)
- ½ tsp. salt
- ½ tsp. black pepper
- ¼ cup lime juice (1 lime)
- 1 tablespoons fresh dill, chopped
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Directions

In a bowl, place mayonnaise, curry powder, garlic, salt and pepper. Start to mix, add the lime juice and dill, combine. Store under refrigeration after completion. Taste and adjust the seasoning if necessary.

Lemon Garlic Basil Aioli Ingredients

- 2 cups mayonnaise
- 4 tablespoons garlic, minced
- 1 each lemon, zest
- 2 tablespoons fresh lemon juice (1 lemon)
- 4 tablespoons fresh basil, chopped

Directions

Place all ingredients into a mixing bowl. Mix well. Let aioli stand 2 hours prior to serving for flavors to combine. Keep under refrigeration.

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.

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.

Base Ingredients

- 1- 15 ounce can chick peas or garbanzo beans, rinsed
- 2 tablespoon lemon juice
- 2 garlic cloves, minced
- 2 tablespoons tahini paste
- 1 tsp. ground cumin
- ½ tsp. Kosher salt
- ½ tsp. black pepper
- ¼ cup olive oil

Optional Ingredients Recipe #1

- ¼ cup chopped fresh parsley
- ¼ cup chopped fresh dill
- ¼ cup chopped fresh mint
- ¼ cup chopped fresh chives
- ½ cup feta cheese

Optional Ingredients Recipe #2

- 1 each roasted red bell pepper
- 1 jalapeno, seeded, diced
- 3 tablespoons chopped cilantro leaves
- 1 tsp. paprika
- 3 tablespoons chopped onion
- 1 tablespoon chopped chipotle pepper in adobo

Directions

Place beans, lemon juice, minced garlic, salt and pepper in a food processor gradually add the olive oil and puree until smooth. Add optional recipe; puree until incorporated. Chill until ready to serve.

Salad Herb Dressing

Ingredients

- ¼ cup white wine vinegar or tarragon chive vinegar
- 2 tsp. Dijon mustard
- 1 tsp. honey
- ½ tsp. salt, plus more for seasoning
- ½ tsp. pepper, plus more for seasoning
- ½ cup extra-virgin olive oil

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. Serve on mixed greens of your choice.

Pesto Sauce

Ingredients

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

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

Roasted Red Pepper Pesto

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
- 1 tablespoon pine nuts
- 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, pine nuts, 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.

Herb Butter

Ingredients

- ½ pound unsalted butter
- 1 tablespoon plus 2 tsp. minced fresh chives
- 1 tablespoon plus 1 tsp. freshly squeezed lemon juice
- 1 tablespoon minced flat-leaf parsley leaves
- ½ tsp. Kosher salt
- ½ tsp. black pepper
- Pinch of cayenne = ¼ tsp.

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.

Garlic and Sun Dried Tomato Herb Butter

Ingredients

- 2 garlic cloves, minced
- 1 tablespoon finely chopped chives
- 3 tablespoons sun dried tomatoes, diced
- ½ tsp. Kosher salt
- ½ tsp. black pepper
- ½ pound unsalted butter, softened

Directions

In a mixing bowl, add butter, garlic, chives, sun dried tomato 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.

Penne Pasta with Herb Butter and Cream

Ingredients

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

Directions

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. 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.

*Cook's Note: Sauces can be used with any type of pasta.