

Cooking With Your Fresh Herbs
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Drizzle over salads, rice, and breads. Herb oils can be substituted for canola oil or olive oil in most recipes and will enhance the flavor of your dish.

Ingredients

- 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

Ingredients

- 2 cups canola oil or olive oil
- 4 tsp. dried, crushed red pepper flakes

Ingredients

- 2 cups olive oil or canola oil
- 12 whole, peeled garlic cloves
- 1 tsp. red pepper flakes
- ½ tsp. peppercorns
- 2 lemons (zest)

In a 1-quart mason jar, place all of the herbs, zest, chile and peppercorns. Pour both oils into saucepan and heat to 180-200 degrees F. Pour the hot oils into the jar and cover with a kitchen towel. Let stand overnight.

Optional: Place cheesecloth over the top of the jar and replace the outer rim of the lid. Invert and strain oil into desired container.

Notes:

- 16 sprigs fresh tarragon (5-6")
- 2 whole, peeled garlic cloves
- 12 fresh chive shoots
- 3 ½ cups white wine vinegar

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 1 week.

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.

Note: If herbs are left in after 5-7 days they will mold.

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Try these dips with vegetables or potato chips.

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

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

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 1 to 2 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 (Optional)

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 or herb 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
- 2-3 cups 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
- 2 tablespoon minced fresh chives
- 1 tsp. lemon zest
- 1 tablespoon minced oregano
- 2 tablespoon minced parsley leaves
- ½ tsp. Kosher salt
- ½ tsp. black pepper
- Pinch of cayenne = ¼ tsp. (optional)

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.