



A Step Back in  
Thyme

## Herb of the Year Dill Dip

1/2 Cup Dill Weed  
1/3 Cup Parsley Flakes  
1/4 Cup Instant Onion  
1 Tbs. Garlic Chips  
1/2 Tbs. Celery Seed

Combine above ingredients.

Store in sealed jar. Welcome to the Mid-Atlantic District Gathering of The Herb Society of America

To Mix:

Rehydrate 2 Tbs. of mix in 3 Tbs. of water. Add rehydrated mix to 1 cup mayonnaise plus 1 cup sour cream. Refrigerate for 2 hours before serving. Serve with vegetables and/or crackers.

October 15-17, 2010

## BAY LIQUEUR

### INGREDIENTS:

2 cups vodka  
50 fresh bay leaves  
1 large cinnamon stick  
Zest from a large lemon  
1 cup simple syrup

### DIRECTIONS:

Combine ingredients in a large jar with a tight-fitting lid. Allow to steep in a cool, dark place for 1-2 weeks. Taste periodically. Strain mixture through cheesecloth and transfer to Bottles fitted with caps or corks.

As your hosts, the Mason-Dixon Unit is pleased to present

“A Step Back in Thyme”  
..an herbal history of the Civil War.

We hope you enjoy these recipes from our welcome reception.

## LEMON VERBENA LIQUEUR

### INGREDIENTS:

1 ounce dried lemon verbena leaves  
4 cups vodka  
2 cups sugar  
1 additional ounce of lemon verbena leaves

### DIRECTIONS:

Place 1 ounce dried lemon verbena leaves and 4 cups of vodka in a sterile glass jar. Let it sit, covered, for 2 weeks, shaking everyday. After 2 weeks, add 2 cups of sugar and one more ounce of lemon verbena leaves. Shake to dissolve. Let that sit for another 2 weeks. Strain out the leaves, Add to desserts or serve as an after dinner drink.

## PEAR LIQUEUR

### INGREDIENTS:

1 lb. Pears (Preferably Bartlett)  
3 cups Vodka (Or Rum or Brandy)  
1 cup Simple Syrup (see recipe below)  
2 pinches cinnamon, nutmeg  
2 Coriander seeds  
2 apples  
Simple Sugar Syrup  
Yield 7 cups  
4 cups water  
1 lb. sugar  
Dissolve sugar in water and bring to boil; Cool.

### DIRECTIONS:

Slice pears and apples and add to other ingredients, adding sugar syrup last. Stir gently and steep 3 weeks. Strain and filter. (A paper coffee filter is helpful for this). Taste and adjust flavor by adding more fruit or syrup if needed and steep and filter again. Enjoy.

## Welsh Tea Cakes

1 ½ c butter  
4 c all purpose flour  
1 tsp. salt  
3 eggs  
1/3 c milk  
1 c currants

2 c granulated sugar  
2 tsp. baking powder  
2 tsp. pumpkin pie spice  
2 tsp. orange zest

Cream butter and sugar: set aside. Mix flour, baking powder, pumpkin pie spice and salt; set aside. Add eggs, milk, and orange zest to creamed butter and sugar.

Add flour mixture to creamed mixture.  
Add currants last.

Refrigerating dough greatly improves ability to handle it. Roll out dough about the thickness of a currant and cut with a 2" biscuit cutter. Fry on an electric skillet at 250 degrees, turning twice.

Makes 7 to 8 dozen tea cakes.

## Maid of Honors

Butter the insides of muffin tines and sprinkle on flour, shaking off excess.  
Roll out your favorite piecrust and cut into circles 1" wider than the muffin cups. Fit dough into the muffin cups.

Beat together:  
2 egg yolks  
½ c sugar  
½ c ground almonds  
1 T grated lemon zest  
1 t flour

Slowly add 2 T cream.  
Beat until smooth

Add about 1 T filling to each pastry cup

Bake at 350 degrees for 15 to 20 minutes until filling is golden brown

## Orange Cookies

Makes about 6-7 dozen  
Bake at 350 degrees.  
Batter appears moist. Do not adjust.  
Use parchment paper on cookie sheets.

2 c. sugar  
1 c. sour milk (add 1 tsp. vinegar to milk to sour)  
1 tsp. baking soda  
pinch of salt  
Juice and grated rind of 1 large or 2 small oranges

1 c. Crisco  
2 eggs  
4 c. flour

Cream together crisco and sugar; add eggs. Add alternately flour and sour milk to which has been added the baking soda. Add ½ of the orange juice and rind. Drop by teaspoonfuls and bake at 350 degrees for about 8 minutes. Slide parchment paper off tray. Allow to cool slightly. Remove from paper with turner. Cool completely.

Mix 1 Tbs. melted butter, the second half of juice and rind, and enough powdered sugar to make it spreading consistency. Spread on cookies. Allow to dry. Drizzle with melted dark chocolate.

## Peppermint Patties

7 Cups sifted confectioners sugar  
1 14 oz can sweetened condensed milk  
½ Cup butter, softened  
2 T Peppermint extract  
1 Lb. Chocolate flavored candy coating bark  
8 Oz Semisweet chocolate chips

In large mixing bowl, blend first four ingredients until smooth. Shape into small balls, place on cookie, and refrigerate/place in freezer until firm.

In the mean time, melt candy coating and chocolate chips over low heat.

Pull out 12 balls and flatten into patties.

Place one patty on a fork, and spoon chocolate mixture to cover.

Return chocolate covered patties to refrigeration to chill until chocolate hardens.

Continue process until all patties are chocolate covered.

Store in an airtight container in a cool place.

## Pumpkin Cupcakes with Cream Cheese frosting

2 eggs  
1/2 Cup of oil  
1 Cup of flour  
1 tsp baking soda 1/4 tsp salt  
1 tsp pumpkin pie spice  
1 Cup of sugar  
1/2 can of pumpkin (7-8oz)  
1 tsp baking powder

Preheat oven to 350

Mix eggs, sugar and oil. Stir in pumpkin. Combine dry ingredients and slowly add to wet mixture. Mix well. Fill mini-cupcake liner 2/3 full. Bake 15 minutes. Allow to cool thoroughly before frosting.

Cream Cheese Frosting

4 oz cream cheese  
4 Tbs. butter  
1 Cup powdered sugar  
Combine ingredients and chill.

Makes 24-36 mini cupcakes

## Chicken Skewers

1 1/2 pounds of boneless chicken breast cut into cubes  
1 Tbs. Balsamic vinegar  
1/3 Cup white wine  
1/2 Cup chopped chutney  
1/4 Cup olive oil

Combine vinegar, white wine, chutney and oil. Add chicken and mix to coat. Marinate for 4 hours or overnight. Place 2 cubes of chicken on each skewer. Grill in broiler 8-10 minutes, turning once during cook time.

Serve hot or cold  
Makes 40 skewers

## Marinated Dill Carrots

1 lb. baby carrots  
4 oz button mushrooms  
1/4 cup olive oil  
1/4 cup white balsamic vinegar  
2 tsp snipped fresh dill  
1/4 tsp salt  
1/4 tsp fresh ground pepper  
Fresh dill

Cook carrots 4 minutes in a small amount of boiling lightly salted water. Add mushrooms. Cover and cook 4-6 minutes. Drain and let cool slightly.

Combine oil, vinegar, dill, salt & pepper. Pour over vegetables and let chill for 24 hours.

Allow to stand at room temperature for 30 minutes before serving. Garnish with fresh dill.

## Waldorf Salad

2 medium red delicious apples  
2 medium yellow delicious apples  
2 tablespoons lemon juice  
2 celery ribs chopped  
1/2 cup raisins or slice grapes  
1 cup mayonnaise  
1 1/2 teaspoon cinnamon  
1 teaspoon nutmeg

Mix all ingredients and chill for 1-2 hours.  
Serves 4-6

## Apples and Cheese Spoon Bread

### Ingredients

1 large red onion, chopped (1 cup)  
½ stick butter (1/4 cup)  
1 8-1/2 ounce package corn muffin mix  
2 4-ounce containers applesauce  
1 8-ounce carton dairy sour cream  
4 ounces shredded sharp cheddar cheese (1 cup)  
1 egg  
1/3 cup water  
3 fresh sage leaves, snipped (1 tsp.)  
Ground black pepper  
1 medium red apple, sliced very thin  
Melted butter  
Sage leaves

Preheat oven to 375.  
See following page for directions

## Apples and Cheese Spoon Bread

### Directions

In a medium skillet cook onion in hot butter about 5 minutes or until just tender. In a large bowl stir together corn muffin mix, egg, Water, applesauce, sour cream, cheddar cheese, snipped sage leaves, and a few Dashes pepper. Stir in onion mixture. Pour mixture into a 2-quart baking dish.

Bake for 25 minutes. Brush apple slices with melted butter and arrange on top of spoon bread. Bake 25 to 30 minutes more or until spoon bread is golden brown across the top. Let cool in pan on wire rack for 15 minutes before serving.

Sprinkle on sage leaves before serving.  
Makes 8 servings.

## Fresh Dill and Asiago Corn Bread

1 cup flour  
1 cup cornmeal  
1/4 cup sugar  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 egg slightly beaten  
1 cup creamed corn  
1/3 cup milk  
1/4 cup melted butter  
1/2 cup shredded Asiago cheese  
1 tablespoon fresh chopped dill

In a large bowl, combine the flour, cornmeal, sugar, baking powder, baking soda, and salt.  
Combine the egg, creamed corn, milk, and butter.  
Stir in the dry ingredients just until moistened.  
Stir in the cheese and fresh chopped dill.

Pour into a 8 X 8-inch square greased baking dish/pan.  
Put into pre-heated 400-degree oven.  
Bake 25 to 30 minutes.  
Serve warm.

## Wrap and Roll Basil Pinwheels

3 7-or-8 inch flour tortillas  
1 5.2 oz carton Boursin cheese  
12 large fresh basil leaves  
½ of a 7 oz jar roasted red sweet peppers, cut into ¼ wide strips  
4 oz thinly sliced ham  
1 Tbs. mayonnaise

Spread each tortilla with 1/3 of cheese.  
Add layer of basil leaves  
Arrange pepper strips over basil leaves and top with ham.  
Spread mayonnaise over ham.  
Roll up tightly and wrap each tortilla in plastic wrap. Chill 2-4 hours.  
Remove from refrigerator and cut into 1-inch slices.  
Makes 24 pinwheels.

## Tomato Basil Elephant Ears

### Ingredients

1 1/4 cups sun dried tomatoes, chopped  
3 T. chopped garlic (about 9 cloves)  
5 cups of basil leaves, packed  
1t. kosher salt  
1 t. black pepper  
3/4 cup good olive oil  
1 cup freshly grated Parmesan  
1 sheet of puff pastry, defrosted  
1 egg with 1 T. water ( for the egg wash)

Preheat oven to 400 degree F.

To make the paste, place the sun-dried tomatoes and garlic in the bowl of a food processor fitted with the steel blade. Process for 30 seconds. Add the basil, salt and pepper. With the processor running slowly pour the olive oil into the bowl through the feed tube and process until pureed. Add the Parmesan and puree for 15 seconds and set aside. See following page for directions.

## Tomato Basil Elephant Ears

### Directions

Unfold 1 sheet of puff pastry and place it on a lightly floured board. With a rolling pin, lightly roll the dough until it is a 13-inch square.

Using a knife spread the paste over the top of the puff pastry. Fold the sides of the square toward the center so they go halfway to the middle. Fold them again so the 2 folds meet exactly at the middle of the dough. Then fold one half over the other half as though closing a book. You will have 6 layers.

Slice the dough into 3/8 inch slices and place the slices, cut side up on a baking sheet lined with parchment paper. Brush each piece with egg wash and place in the oven. Bake for 6 minutes. Turn each slice over and continue to bake for another 5 minutes.

## Parmesan Cheese Crisps

2 c freshly grated cheese  
Heat oven to 350 Degrees

Line baking sheet with parchment paper.  
Spoon 1 T cheese onto prepared baking dish .  
Space about 2 inches apart.  
Bake 10 minutes  
Remove from oven and let cool.

## Cheese Ball with Parsley

Chill 10 hours.

16 oz of cream cheese  
4 oz crumbled blue cheese  
1 c. (4 oz) shredded sharp Cheddar cheese  
1 onion, finely chopped  
1 Tbs. Worcestershire sauce  
1/2 c. chopped fresh parsley

Place cheeses in medium bowl; let stand at room temperature about 30 minutes or until softened.

Beat onion and Worcestershire sauce into cheeses with electric mixer on low speed until mixed. Beat on medium speed 1 to 2 minutes, scraping bowl frequently, until fluffy. Cover and refrigerate at least 8 hours until firm enough to shape into a ball.

Shape cheese mixture into 1 large or 2 smaller balls. Roll in parsley; place on serving plate. Cover and refrigerate about 2 hours or until firm

