

Herbalicious Uses for Herbs



Popcorn with Herb Salt

2 teaspoons finely chopped fresh rosemary
2 teaspoons finely chopped fresh thyme
1 tablespoons kosher salt

8 cups just-popped
popcorn (from ½ cup kernels)
¼ cup olive oil

Finely grind rosemary, thyme, and salt in spice mill or with mortar and pestle. Arrange popcorn on a rimmed baking sheet and drizzle with oil; toss to coat. Sprinkle with some of the herb salt and toss to coat, adding more to taste. Serves 4.

Herbed Deviled Egg Bruschetta

4 hard-cooked eggs
2 tablespoons snipped fresh chives
1 tablespoon snipped fresh dill
¼ cup mayonnaise
1 tablespoon Dijon-style mustard

1 French baguette, sliced 1/2" thick and toasted
Paprika
2 tablespoons chopped baby dill pickles
2 tablespoons capers

Slice eggs about 1/8" thick. In shallow dish, combine chives and dill. Stir 2 ½ tablespoons herb mixture into mayonnaise and mustard. Spread each baguette slice with mayonnaise-herb mixture. Top with 2-3 egg slices. Sprinkle with remaining herb mixture and paprika. Serve with chopped baby dill pickles and capers. Makes 8 appetizer servings.

Smashed and Herbed New Potatoes

28 oz. baby red potatoes
2 tsp. kosher salt, divided
2 tablespoons extra virgin olive oil
1 tablespoon chopped fresh herbs

¼ teaspoon freshly ground black pepper
3 tablespoons finely grated Parmigiano-Reggiano
cheese

Preheat oven to 425°F. Bring potatoes, teaspoon salt, and water to cover to a simmer in a Dutch oven. Reduce heat, and simmer for 15 minutes or just until fork-tender. Remove potatoes from water; place on a jelly-roll pan. Use a meat mallet to gently press each potato to ¾-inch thickness. Coat smashed potatoes with olive oil, being careful not to break up potatoes. Combine remaining 1 teaspoon salt, herbs, pepper and sheet; set aside.

Roast potatoes in oven for 20 minutes, carefully turn potatoes over and carefully move them all to the center of the pan. While potatoes are crowded in the center, sprinkle with herb mixture. Move the potatoes out to evenly space them around the pan, and return to the oven for 8 minutes, serve immediately. Makes 6 servings.

Strawberry Lemon Basil Water

4-6 strawberries, hulled and quartered
½ lemon, sliced

Small handful of basil, scrunched
Ice and cold filtered water

Fill a pitcher to the top with ice and fruit. Slightly scrunch up the basil and cover with cold filtered water. Let the water infuse at least 1 hour in the refrigerator.

Strawberry Basil Jam Recipe

5 cups crushed strawberries (about 3 pounds)
1 teaspoon butter
1 (1 ¾ ounces) package powdered fruit pectin

7 cups sugar
½ cup minced fresh basil

In a Dutch oven, combine strawberries and butter. Stir in pectin. Bring to a full rolling boil over high heat, stirring constantly. Stir in sugar; return to a full rolling boil. Boil and stir 1 minute. Immediately stir in basil. Remove from heat; skim off foam. Ladle hot mixture into nine hot half-pint jars, leaving 1/4-in. headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot mixture. Wipe rims. Center lids on jars; screw on bands until fingertip tight. Place jars into canner with simmering water, ensuring that they are completely covered with water. Bring to a boil; process for 10 minutes. Remove jars and cool. Yield: 9 half-pints.

Basil-Lime Fruit Salad

Basil and lime lend this colorful fruit salad a savory undertone. To make ahead, prepare the infused syrup and clean and chop the fruit; refrigerate separately. Toss the fruit and syrup together just before it's time to serve.

½ cup sugar	4 cups cubed pineapple (about 1 medium)
½ cup water	3 cups quartered strawberries (about 1 pound)
½ cup packed basil leaves	2 cups cubed peeled mango (about 2 large)
1 tablespoon grated lime rind	
4 kiwifruit, peeled, halved lengthwise, and sliced (about 1 ½ cups)	

Combine sugar and ½ cup water in a saucepan; bring to a boil. Cook 1 minute or until sugar dissolves. Remove from heat; stir in basil and rind. Cool. Strain sugar mixture through a fine mesh sieve into a bowl; discard solids. Combine pineapple and remaining ingredients in a large bowl. Drizzle with sugar mixture; toss gently. Makes 12 (about ¾ cup) servings.

Caprese Garlic Bread

1 loaf ciabatta bread, horizontally cut in half	½ cup balsamic vinegar
4 tablespoons salted butter	2 medium tomatoes, sliced
3 cloves garlic, minced	Salt and freshly ground black pepper, to taste
12 oz. fresh mozzarella cheese, sliced	½ cup chopped fresh basil

Preheat oven to 400°F. Place both sides of the baguette on a large baking sheet with the cut side up. In a small bowl, combine butter and garlic and spread evenly on bread halves. Place the mozzarella cheese slices on top of the bread, making sure the cheese covers the bread completely. Bake the bread for 12-15 minutes or until the cheese is melted.

While the bread is in the oven, make the balsamic reduction. Place the balsamic vinegar in a small saucepan. Bring the vinegar to a boil, decrease the heat to low, and simmer, stirring occasionally, until the mixture is reduced by about half. This should only take about 5-7 minutes. Set aside.

Remove the bread from oven. Top the bread with tomato slices. Season with salt and pepper, to taste. Add the fresh basil and drizzle with balsamic reduction. Cut into slices and serve. Serves 8.

Fresh Dill Dip

1 cup sour cream	½ tablespoon garlic powder
1 cup mayonnaise	4 ½ tablespoons fresh dill, finely chopped
1 tablespoon onion powder	1 tablespoon fresh parsley, finely chopped

Combine all ingredients and mix until well combined. Chill for at least one hour, and serve with crackers or vegetables.

Fresh Marinated Garbanzo Bean Salad

1 can garbanzo beans, rinsed and drained	Garlic powder, to taste
1 ½ cup diced cucumbers	½ cup fresh oregano, chopped (or basil)
1 ½ cup diced tomatoes, drained	Salt, to taste
2 tablespoons balsamic vinegar	Pepper, to taste
3 tablespoons extra virgin olive oil	½ cup crumbled feta cheese

Drain and rinse garbanzo beans in a colander. Let them sit and drain for 15 minutes or until pretty dry. Mix olive oil, garlic powder, and balsamic vinegar together with a whisk. Place garbanzo beans in a small ziplock bag, and pour the olive oil and vinegar dressing over beans. Let marinate in a refrigerator for 4-6 hours or longer. To prepare salad, pour the bag of marinated beans in a bowl (including any dressing that is left). Dice tomatoes, and drain if they are extra juicy. Dice cucumbers, and chop your oregano. Add all the ingredients to the beans and season with salt and pepper to taste. Top with feta cheese. Makes 4-6 servings.

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