

Herbs – Garden to Table Recipes



Caprese Salad

½ lb fresh mozzarella cheese
2 large tomatoes
1 cup fresh basil
a dash salt and pepper
¼ cup extra-virgin olive oil

Alternate basil, fresh mozzarella slices and sliced tomatoes. Add salt and pepper to taste and drizzle on olive oil.



Pesto

3 cups fresh basil
1 cup parsley
1 cup pine nuts
½ to ¾ cup extra virgin olive oil
1 cup Parmesan cheese
2 cloves garlic
dash of honey

Add all ingredients together into a food processor and mixed till desired consistency.



Mint Tea

¼ cup mint
2 cups of boiling water
2 tsp honey

Add mint to boiling water for 3-5 min, let cook and add honey.



Rosemary-Garlic Vinegar

2 cups white wine vinegar
¼ cup firmly pack rosemary sprig
5 garlic cloves
1 sprig fresh rosemary leaves
2 small chilies

Shake vinegar, ¼ cup rosemary and 3 garlic cloves in covered glass jar.

Place 1 sprig of rosemary in clear bottle. Thread 2 garlic cloves and chilies on a skewer, place in bottle.

Strain vinegar mix, pour into bottle.