

Living Mulch and Monarchs

March 19, 2011

Fool's Boursin

2- 8 oz. pkg. cream cheese, softened
8 oz. unsalted butter, softened
2 garlic cloves, minced
1 t. fresh marjoram (1/4 t. dried)
1 1/2 t. fresh basil (1/2 t. dried)
3/4 t. fresh thyme (1/4 t. dried)
1/4 t. pepper
1 t. Worcestershire sauce

Combine all ingredients. Serve on crackers, toast, muffins, or as a dip for vegetables. *Add a bit of mayonnaise to desired consistency.

Veggie Dill Dip

1 c. mayonnaise
1 c. sour cream
1 1/2 T. minced onion
1 T. chopped parsley
1 t. fresh dill
1/2 t. seasoned salt
1/4 t. garlic powder
3/4 c. finely diced and seeded cucumber (optional)
Dash of hot pepper sauce (optional)

Combine all ingredients. Chill for several hours. Serve with raw vegetables or crackers.



Onion Chive Dip

1 c. sour cream
1 c. mayonnaise
1 T. vinegar
1 t. minced garlic
1 T. chopped onion
1 1/2 c. fresh chives
1/2 t. cracked black peppercorns
2 t. sugar

Combine all ingredients. Chill for at least 4 hours.

Orange Basil Cookies

Back by popular demand!

1/4 c. butter
8 oz. cream cheese
1 egg yolk
1 T. orange juice
1 t. grated orange peel
1 box yellow cake mix
1 T. orange extract
1 c. raisins (optional)
1/2 c. chopped pecans (optional)
4 T. fresh basil

Mix butter, cream cheese, egg yolk and juice together. Add dry cake mix and rest of ingredients. Chill dough. Bake on a buttered cookie sheet at 250 degrees for 10 minutes. Makes about 5 dozen.



Creative Containers

April 16, 2011

RHUBARB TEA CAKES

FOR THE CAKES

- 1 1/2 c. flour
- 1/2 t. salt
- 1/4 t. baking powder
- 1/4 t. baking soda
- 1 stick unsalted butter, softened
- 1 c. sugar
- 2 large eggs
- 1 t. vanilla
- 1/2 c. sour cream
- 8 oz. rhubarb, 1/4 in. dice (about 2 c.)

FOR THE RHUBARB & SYRUP

- 1 vanilla bean, halved lengthwise
- 1 c. water
- 1 c. sugar
- 4 oz. rhubarb, 1/4 in. dice (1 c.)
- Whipped cream, for serving.

1. Cakes: Preheat oven to 350. Butter eight 4x2 1/2 in. mini loaf pans. Line with parchment cut to fit. Butter parchment. Whisk flour, salt, baking powder, and baking soda together.
2. Beat butter and sugar on med-hi speed until pale and fluffy, about 3 min. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. Reduce speed to low. Add flour mixture in 2 additions, alternating with sour cream. Stir in rhubarb.
3. Divide batter among pans. Place on a rimmed baking sheet. Bake until toothpick comes out clean, about 40 min. Remove from sheet, let cool in pans on wire rack.
4. For rhubarb and syrup: Using the tip of a paring knife, scrape vanilla seeds into saucepan, reserving pod for another use. Add water and sugar and bring to a simmer, stirring to dissolve

4. sugar. Remove from heat, and stir in rhubarb. Let cool. Remove rhubarb with a slotted spoon, and reserve. Return liquid to a simmer, and cook until reduced by half, 5-8 minutes. Let cool slightly, then return rhubarb to syrup.
5. To serve, spoon a generous amount of whipped cream over each cake, and top with rhubarb and syrup.

GINGERED RHUBARB CHUTNEY

- 1 c. packed brown sugar
- 3 c. finely chopped rhubarb (1 lb.)
- 1 c. finely chopped onion
- 1/2 c. cider vinegar
- 1/4 c. balsamic vinegar
- 1/4 c. dried currants
- 1 T. minced peeled fresh ginger
- 1 t. paprika
- 1/2 t. salt
- 1/8 t. ground cardamom (optional)
- 1/2 jalapeno, minced

Combine all ingredients in a medium saucepan over med-hi heat; bring to boil. Reduce heat, and simmer 35 min. or until thick. Serve warm or at room temperature with cream cheese and crackers or with rich meats like duck, lamb, or pork.

RHUBARB ICED TEA

- 8 stalks rhubarb, cut into 3 in. lengths
- 8 c. water
- 1/3 c. sugar, or to taste
- Fresh mint sprigs, for garnish

In a large saucepan, combine rhubarb and 8 c. water; bring to boil, and simmer for 1 hour. Strain liquid, add sugar to taste, stirring to dissolve, and allow to cool. Serve over ice with a sprig of mint.

EVERYTHING HERBAL

MAY 21, 2011

Mixed Green Salad

Dressing:

2 T. nut, sunflower or grapeseed oil,
plus 1 T. to finish

Sea salt & pepper

1 T. tarragon or white wine vinegar

1/2 t. sugar

4 lovage leaves, finely chopped

Salad:

4.5 oz. lightly packed young, tender
Dandelion leaves, rinsed & dried

3 oz. mixed greens, lightly torn

3 oz. petite peas

2 T. flat leaf parsley

2 T. chopped chervil

1 T. small mint leaves

1 T. finely chopped chives

1/2 c. edible flowers (nasturtium, chive,
violet, borage or pansy flowers)

1. For dressing: Combine oil with salt and pepper. Whisk in vinegar and sugar, and stir in lovage.
2. For salad: Tear up half the dandelion greens, scatter half the mixed greens and half of the peas over dandelion greens. Then add half the parsley, chervil, and mint. Do not toss. Scatter remaining leaves, still without tossing.
3. Just before serving, scatter in chives and flowers. Sprinkle over the reserved 1 T. of oil and season lightly.
4. Toss gently to coat leaves, herbs, and flowers. Serve as soon as possible.

Strawberry Mint Bisque

2 c. frozen strawberries

1 c. milk

1/2 c. heavy cream

1/2 c. sour cream

2 T. sugar

Fresh mint, for flavor or garnish

1. Puree strawberries, milk, cream and sour cream in blender or food processor until smooth.
2. Stir in sugar.
3. Chill 8 hours or overnight before serving.

Focaccia w/ rosemary, garlic, olives & sundried tomatoes

2 1/2 c. flour

2 T. chopped fresh rosemary

1 T. sugar

1 t. salt

1 pkg. active dry yeast

3 T. olive oil

1 cup warm water

2 t. olive oil

1/4 c. grated parmesan cheese

Garlic

Greek Olives

Sundried Tomatoes, drained & dried

Mix 1 c. flour, rosemary, sugar, salt and yeast in large bowl. Add 3 T. olive oil and warm water. Beat for 3 minutes until well mixed. Stir in enough remaining flour until dough is soft and leaves sides of bowl. Place dough on lightly floured surface. Knead 5 to 8 min. or until dough is smooth and springy. Place dough in large greased bowl, turning dough to grease all sides. Cover and let rise for 30 minutes. Grease large cookie sheet. Gently push fist into dough to deflate. Divide in half. Shape each half into a flattened 10-in. round. Cover loosely and let rise for 30 min. Heat oven to 400 degrees. Gently make depressions about 2 inches apart in dough with fingers. Carefully brush with 2 T. olive oil; sprinkle with cheese, garlic, olives, and sundried tomatoes. Bake 15-20 minutes.

living screens.

June 18, 2011

Citrus-Scented Geranium Cookies

1 c. butter, softened
1 1/2 c. powdered sugar
1 egg
2 T. finely chopped citrus geranium leaves
1 T. lemon juice
1 t. vanilla
1/8 t. almond extract
2 1/2 c. flour
1 t. baking soda
1 t. cream of tartar

Lemon Glaze:

1 c. powdered sugar
2 t. lemon juice
2-3 t. water
1/4 t. vanilla

In a large bowl, cream butter and powdered sugar. Beat in the egg, geranium leaves, lemon juice, and extracts. Combine the flour, baking soda and cream of tartar; gradually add to creamed mixture. Cover and refrigerate for 2 hours or until easy to handle.

Divide dough in half. On a lightly floured surface, roll out each portion to 1/4 in. thickness. Cut with a 2 in. cookie cutter dipped in sugar. Place 2 in. apart on greased baking sheets. Bake at 375 for 9-10 minutes or until edges are lightly browned. Remove to wire racks to cool.

In a small bowl, combine glaze ingredients. Brush over cooled cookies.

Sparkling Rosemary Punch

2 handfuls rosemary sprigs
2 c. water
1 liter ginger ale, chilled
12 oz. frozen orange pineapple juice.

Combine rosemary and water in a saucepan and bring to a boil, stirring. Simmer for 5 minutes. Cover and allow to cool. Strain out the rosemary. Combine with the orange pineapple juice and stir well. Refrigerate until ready to use. Then combine with the ginger ale.

LIVING SCREENS PLANT LIST

ROSES

Climbing
Tall Shrub
Austrian Copper
Persian Yellow

SUN LOVERS

Green Giant Arborvitae
Barberry
Berries
Boxwood
Buckthorn (Fineline)
Burning Bush
Dogwood (Ivory Halo)
Espalier Fruit Trees
Euonymus
Forsythia
Grapes
Juniper
Leyland Cypress
Lilac

Mock Orange
Photinia
Privet
Pyracantha
Rose of Sharon
Spiraea
Willow (Curly, Dapples, Arctic Blue)

SHADE LOVERS

Bamboo
Holly
Hydrangea (Oakleaf, Big Daddy)
Viburnum

SUN/SHADE: Yew

VINES

Akebia
Boston Ivy
Clematis
Crimson Glory Vines
Honeysuckle
Hops
Hydrangea
Ivy
Kiwi
Silver Lace Vine
Trumpet Vine
Virginia Creeper
Wisteria

ANNUALS/FAST GROWING

Castor Bean
Hyacinth Bean
Scarlet Runner Bean
Morning Glory

OTHERS

Elderberry
Smokebush
Snowball Bush
Snowberry
Ninebark

VICTORY GARDENS FOR FALL

August 13, 2011

FRESH BERRIES W/ TOASTED POUNDCAKE and ROSE-MINT CREAM

1 frozen prepared pound cake, thawed
1 recipe Rose-Mint Cream (follows)
3 pints raspberries
1/4 c. clover honey
Fresh mint for garnish

1. Preheat oven to 350. Line baking sheet with parchment paper.
2. Cut pound cake into cubes. Bake 15 minutes, or until lightly toasted and golden brown. Set aside to cool completely.
3. To serve, spoon Rose-Mint Cream on tops of toasted cake. Layer raspberries over cream. Drizzle with about 1 tsp. honey. Garnish with fresh mint.

ROSE-MINT CREAM

1 1/2 c. heavy cream
1/2 c. sour cream
1/2 c. sugar
20 rose petals (organic), chopped
2 T. fresh mint, torn

1. In bowl of electric mixer combine heavy cream, sour cream, and sugar.
2. Beat at medium speed until medium peaks form. Fold in pansies and mint.
3. Store in refrigerator until ready to use.

LAVENDER-LEMON SHORT-BREAD

3/4 c. unsalted butter
1/2 c. powdered sugar
1 t. vanilla
1/2 t. lemon extract
1 1/2 c. flour
1/4 t. salt
1 1/2 t. dried lavender
1 T. fresh lemon zest
3 T. sugar

1. In the bowl of an electric mixer beat butter, powdered sugar, vanilla, and lemon extract until creamy.
2. In a separate bowl, sift together flour and salt. Slowly add flour mixture to butter mixture, beating until combined. Fold in lavender and lemon zest.
3. Shape dough into a ball or disk, and wrap in plastic wrap. Refrigerate at least 2 hours, or overnight.
4. Preheat oven to 350. Line a baking sheet with parchment paper.
5. On a lightly floured surface, roll dough to 1/4 in. thickness. Using a 2-in. round fluted cutter, cut cookies, rerolling remaining dough only once. Place cookies on prepared sheet, and evenly sprinkle each with sugar.
6. Bake 10-12 minutes, or until edges of cookies are slightly browned. Cool on pan for 1 min.

W*INTER B*IRDING

October 22, 2011

Bird's Nest Cookies

2 egg whites, at room temp
2 oz. unsweetened baking chocolate
1/3 c. hazelnuts
1/4 t. salt
1 t. vanilla
1/2 c. powdered sugar
1/2 c. sweetened condensed milk
1- 14 oz. sweetened coconut flakes
Yogurt covered raisins

1. Move oven racks to upper and lower thirds of oven. Preheat to 275. Line two baking sheets with parchment paper.
2. Put egg whites in bowl of a stand mixer. Microwave hazelnuts on high two times for 30 sec. each time, stirring in between. Rub together in a paper towel to remove a bit of the excess skin. Leave most of the skin on. Chop coarsely and set aside.
3. Melt baking chocolate in microwave on high for 30 seconds at a time. Stir after each stop until melted. Set aside.
4. Beat egg whites on high until stiff and glossy. Add salt, vanilla, sugar, condensed milk and chocolate. Beat until well mixed. Stir in coconut and hazelnuts.
5. Scoop into 1/4 c. sized mounds onto baking sheets. Make an indent in the middle with your thumb.
6. Bake for 20 min. Switch the cookies to the opposite shelf halfway through bak-

ing. This will prevent overbrowning.

7. Immediately move cookies to a cooling rack and set a timer for exactly 5 minutes. Working quickly, set the yogurt covered raisins on top of cookies.

Moist Pumpkin Spice Muffins (w/ cream cheese frosting)

Muffins:

1 c. flour
1/2 c. sugar
2 t. baking powder
1 1/2 t. cinnamon
1/4 t. ginger
1/2 t. nutmeg
1/2 t. salt
4 T. butter, cut into pieces
1 c. (heaping) pumpkin puree
1/2 c. evaporated milk
1 whole egg
1 1/2 t. vanilla

Topping:

2 T. sugar
1 t. cinnamon
1/4 t. nutmeg

Frosting:

1/4 c. softened butter
4 oz. cream cheese
1/2 lb. powdered sugar
1/2 t. vanilla

1. Preheat oven to 400. Grease one 12-muffin tin generously.
2. Sift flour, sugar, baking powder, cinnamon, ginger, nutmeg, and salt. Cut in butter with two knives

2(cont.). milk, egg, and vanilla. Pour pumpkin mixture into flour mixture. Fold gently until just combined.

3. Pour into greased muffin pan—batter hardly fills all twelve unless you keep it down to 1/2 full. Sprinkle each unbaked muffin with topping.

4. Bake for 25 minutes. Allow to cool in pan for 15 minutes, then remove and allow to cool.

5. Ice with cream cheese frosting. (To make frosting: mix all ingredients on high until soft and whipped. Spread onto completely cooled muffins, or place into a large pastry bag with a large star tip and go crazy! Store in the fridge, as icing will soften at room temperature.)