

HOME FOR THE HERBAL HOLIDAYS

Univ. of R.I. Master Gardeners

November 3, 2018

HERBAL SCENTS IN EVERY ROOM IN THE HOUSE -

A kitchen herb wreath, simmering potpourri on the stove, orange and lime pomanders in the living room, peppermint soaps and candles in the bathrooms, hops, chamomile, and lavender sleep pillows in the bedrooms, and rosemary for remembrance and lavender for devotion in your manger scenes.

BOUQUET GARNI

fresh herbs

dried herbs

3 sprigs parsley 1

T. parsley

2 sprigs thyme 1

tsp. thyme

1 bay leaf

1 bay leaf

6 " square cheese cloth and twine

Bouquet garni dates back to the 17th century in France and is used as seasoning in soups, stews, and chowders. Enjoy!

MAITRE D' HOTEL BUTTER

Cream 8 oz. unsalted butter with 1 T. lemon juice and 2T. chopped parsley. Add a sprinkle of salt. This is the classic French herb butter. During the holidays use sage or tarragon instead of parsley for a holiday variation. The butters freeze well and are always handy for dinner or a quick hostess gift with an herb vinegar.

OKLAHOMA FIERY HOT JALAPENO PEPPER JELLY

12 jalapenos 1 red or

green bell pepper

1 1/2 cup vinegar 1/3 cup

lemon or lime juice

6 cups sugar 1 pkg.

liquid pectin

Chop peppers and vinegar in food processor. Boil 10 minutes in an 8 qt. pot. Add juice and sugar and bring back to a boil. While stirring continuously add pectin and a few drops of green food coloring.

Makes about 5 half pint jars. Remember sterilize jars before filling for 10 minutes. Fill jars and process in a water bath canner for 10 minutes.

Allow to cool before moving jars so as to set jelly.

Take gifts from your kitchen to all your neighbors and make more cookies than you could possible use!!!

OKLAHOMA BREAD AND BUTTER PICKLES

7 lbs. pickling cucumbers	1 1/2 cups
pearl onions	
2 lg. garlic cloves	1/3 cup
table salt	
2 quarts ice cubes	4 1/2 cups
sugar	
1 1/2 tsp. turmeric	2 T.
mustard seed	
1 1/2 tsp. celery seed	3 cups
white vinegar	

In large bowl combines cucumbers, sliced onions, whole garlic and salt. Mix together and cover with ice cubes. Cover with kitchen towel and let set for 3 hours. Drain and remove garlic.

Combine sugar, spices, and vinegar. Heat just to boiling and add drained cucumbers and heat for 5 minutes.

Pack hot pickles in 7 pint jars, clean rims, and put on lids.

Process in boiling water bath for 10 minutes. Start to time as soon as water returns to boil. Let jars cool completely.

A CUP OF GINGER TEA

Using the large holes of a 4-sided grater, grate fresh gingerroot (no need to peel). Put 2 T. of the grated gingerroot into a teapot. Add 2 cups boiling water and let steep for about 5 minutes. Strain out the ginger, and add 2 T. of honey, 2 T. of freshly squeezed lemon juice and a pinch of cayenne pepper.

Stir, drink, and get well.

OKIE CHAMOMILE WHISKEY

1 T. honey	1
chamomile tea bag	
1 oz. (or to taste) Jack Daniels	1 cup of
boiling water	

Steep tea bag in boiling water, stir in honey and cool.
Combine with whiskey. Drink hot or over ice.
Both ginger tea and chamomile whiskey are lovely in a thin
china tea cup and saucer. Already makes you feel better!

BRANDIED CHERRIES

1 cup sugar	6 lbs.
dark sweet cherries,	
1 cup water	steamed
and pitted	
1/2 cup lemon juice	1 1/4 cups
brandy	

Combine sugar, water and lemon juice in large saucepan.
Bring to boil, stirring until sugar dissolves. Reduce to
simmer, add cherries, and simmer until heated through.
Remove from heat and add brandy.

Ladle hot cherries into 6 pint canning jars. Process in
boiling water bath for 10 mins... Turn off heat and allow
jars to cool 5 mins before removing from canner. Cool
completely. An elegant holiday gift!

TODAY IS OUR GIFT THAT'S WHY WE CALL IT THE PRESENT!