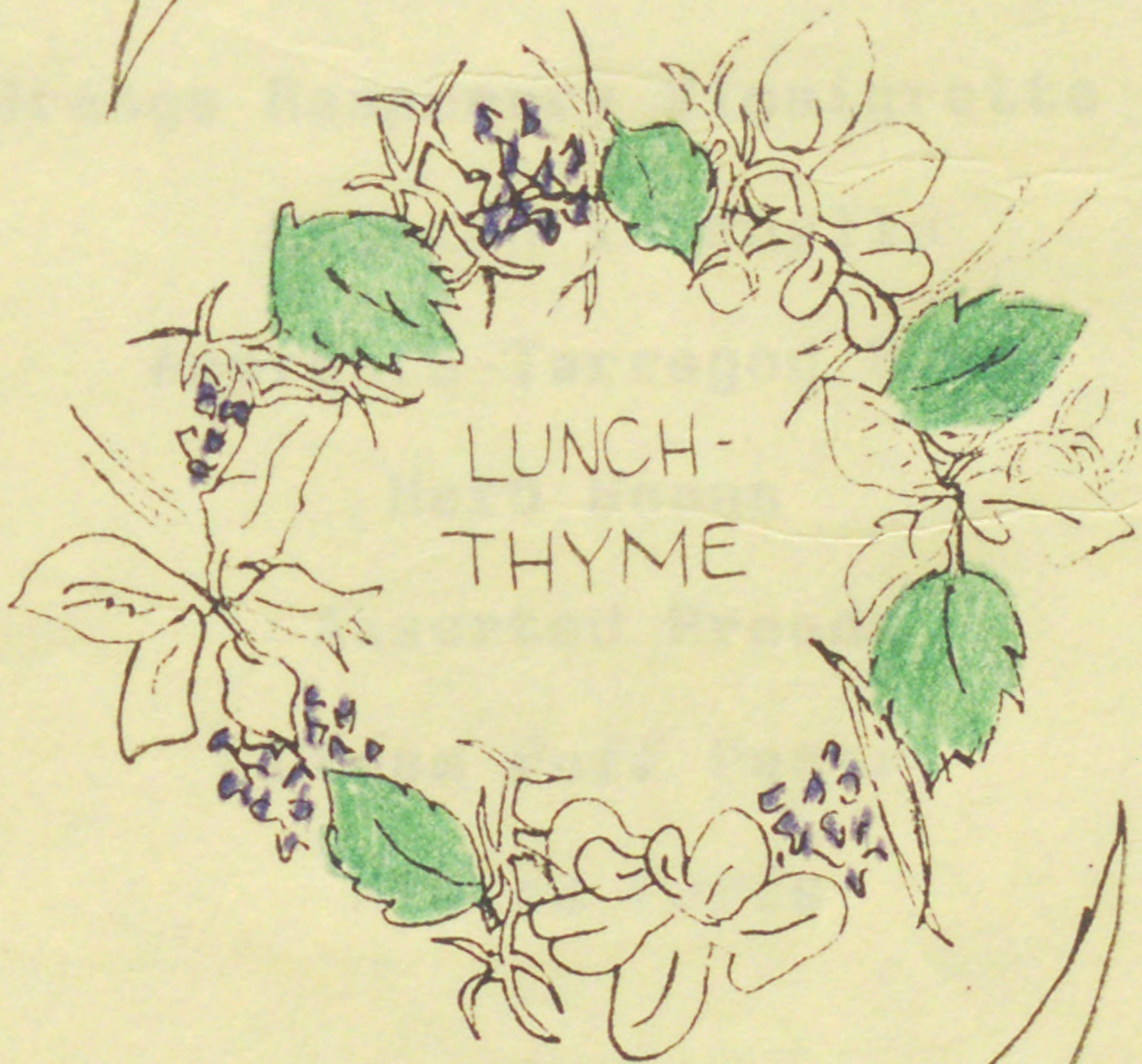


A CELEBRATION



LUNCH-
THYME

OF HERBS

A CELEBRATION OF HERBS

October 14, 1992

Flower Power Salad

Orange Raspberry Vinaigrette

Chicken in Phyllo

Amaretto-Tarragon Sauce

Herb Beans

Assorted Breads

Cream Puff Pastry

Minted Puffs



THYME

FLOWER POWER SALAD

2 cups tiny curly endive leaves

2 cups lettuce leaves

1½ cups tiny red oak leaf lettuce leaves

1 cup tiny ruffly red lettuce leaves

1½ cups tiny green oak leaf lettuce leaves

½ cup orange raspberry vinaigrette

Edible flowers such as nasturtium, borage, lavender, chamomile, calendula or chrysanthemum petals.



SAVORY

ORANGE RASPBERRY VINAIGRETTE

3 Tbls. fresh orange juice
1 Tbl. raspberry vinegar
 $\frac{1}{4}$ cup light olive oil
salt and freshly ground black pepper
to taste
2 tsps. snipped fresh chives

Mix the orange juice and vinegar together in a small bowl. Slowly add the oil, whisking constantly until smooth. Season with salt and pepper, and stir in the chives.

$\frac{1}{2}$ cup



CHIVE

CHICKEN IN PHYLLO

6 Tbls. butter
1 cup broccoli flowerets, cut small
2 small onions, diced
1 cup sliced, fresh mushrooms
1 cup diced zucchini
2 pounds cooked, diced chicken breast
 $\frac{1}{2}$ pound cooked, diced ham
2 cups grated Cheddar cheese
dash of curry powder
1 tsp. dried basil
pinch of dried thyme
salt and freshly ground pepper
 $\frac{1}{2}$ to 1 cup Amaretto-Tarragon Sauce
(recipe follows)
1 1-pound package phyllo pastry
(20 to 24 sheets)
About $1\frac{1}{2}$ to 2 sticks butter, melted

Heat butter in a large saucepan and add the broccoli, onion, mushrooms and zucchini. Cook over medium heat, stirring until vegetables are crisp-tender. Do not overcook.

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Add the chicken, ham, cheese, seasonings and herbs and mix well. Add $\frac{1}{2}$ cup to 1 cup of the sauce to the chicken mixture. Taste and correct seasonings. Preheat oven to 400 degrees. Heavily butter a cookie sheet. Set aside.

Remove thawed phyllo sheets from refrigerator. Lay 2 clean towels on counter. Put phyllo sheets on 1 towel. Cover sheets with a damp piece of paper towel (or towels). Lay a sheet of dough on the second towel. Quickly brush with melted butter (use a soft-bristled pastry brush for this). Do this 5 more times for a total of 6 sheets. (Keep the reserved phyllo sheets covered as they will dry out quickly.) Cut sheets in half. Place a portion of the chicken-vegetable mixture in the center of each half. Working quickly,

AMARETTO-TARRAGON SAUCE

1 stick butter
1 cup sliced mushrooms
 $\frac{1}{4}$ cup Amaretto liqueur
1 Tbl. chopped, fresh French tarragon
(or 1 tsp. dried)
 $\frac{1}{4}$ cup minced onion
2 Tbls. flour
2 cups light cream (or Half and Half)
salt and freshly ground pepper

Heat butter in a heavy skillet (do not let it brown). Add onion and mushrooms and cook a minute or two, stirring all the time. Stir in flour and cook until completely absorbed. Stir in Amaretto and cook another minute. Add the cream and tarragon and simmer over low heat about 5 minutes. Add salt and pepper to taste.

Place baked chicken rolls on each person's plate. Top with a spoonful or two of the above sauce and serve immediately. The secret is to not use too much sauce or you'll lose the wonderful crispness of these rolls.

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tuck in sides and roll up. Place the rolls, seam side down, on the cookie sheet and brush tops with melted butter. Repeat above process until the chicken mixture is gone. At this point you may wrap well and freeze. To bake now, bake in the 400 degree oven for 15 to 20 minutes, or until brown and crisp. Serve one per person with Amaretto-Tarragon Sauce.

Serves 8

If freezing beforehand, place frozen rolls in oven and bake according to instructions above, adding an extra 3 to 5 minutes.

Put package of phyllo in refrigerator a day before using.

HERB BEANS

4 lbs. green beans, trimmed (16 cups);
about 35-40 beans per jar
5 cups white vinegar
5 cups water
 $\frac{1}{4}$ cup pickling salt
16 black peppercorns
8 cloves garlic
basil leaves or sprigs of tarragon

Wash the beans; cut into 4-inch pieces.
In medium sauce pan combine vinegar,
water and salt. Bring to boil.

Meanwhile, into each sterilized, hot
pint jar, put 2 peppercorns, 1 garlic
clove, either 3 fresh basil leaves or
3 sprigs French tarragon. Pack tightly
with beans. Cover with boiling brine,
leaving $\frac{1}{8}$ inch headspace. Seal.

Process for 10 minutes in boiling
water bath.

Store jars for at least 6 weeks before
opening. Yield - 8 pints

CHEESE AND HERB BREAD

- 1 loaf frozen bread dough
- 1 Tbl. melted butter
- $\frac{1}{4}$ cup Parmesan cheese
- $\frac{1}{4}$ tsp. dill weed
- $\frac{1}{4}$ tsp. salt
- 1 Tbl. melted butter
- 1 Tbl. dried parsley

Let dough thaw and rise as directed on package. Grease a 9" cake pan. Shape dough into 12 to 18 balls. Dip balls into 1 Tbl. butter and then dip tops into cheese and arrange in pan. Mix dill, salt and remaining 1 Tbl. butter. Brush dill mixture on rolls in pan. Sprinkle with parsley.

Bake 15 minutes at 375 degrees.



DILL

BEER HERB LOAF

2 pkgs. dry yeast
½ cup lukewarm water
1 (12oz) can beer, heated to lukewarm
¼ cup sugar
1 Tbl. salt
¼ cup butter, melted
2 eggs, lightly beaten
1 tsp. sage
2 tsps. thyme
3 tsps. savory
1 small onion, grated
6½ - 7 cups white flour

Sprinkle the yeast over the lukewarm water and stir to dissolve. Combine the heated beer, sugar, salt, and melted butter with the yeast mixture. Add the eggs, sage, thyme, savory, grated onion and four cups of the flour and beat until the mixture is smooth. Add enough remaining flour until the mixture becomes difficult to beat. Turn the dough out onto a lightly floured board and begin kneading, adding enough of the remaining flour so that the dough does not stick to your hands or the board.

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continue to knead until the dough is smooth and elastic. Place the dough in a lightly oiled bowl, cover it with a damp cloth and let it rise in a warm place until doubled in bulk - about 1- $\frac{1}{2}$ hours.

When the dough has risen, punch it down and let it rest for 10 to 15 minutes. Divide the dough into two pieces and shape each one into a round loaf. Place each in a round pie plate, cover and let rise again until double. Bake the loaves in a preheated 400 degree oven for 35 minutes. Remove the loaves immediately from the pie plates and let cool on wire racks.

This bread should be served slightly warm. You may also freeze the loaves and reheat them as needed. This batter also makes wonderful dinner rolls.

ROSEMARY LEMON TEA BREAD

2 cups sifted all purpose flour
2 tsps. baking powder
1 tsp. salt
 $\frac{1}{2}$ cup vegetable shortening
 $\frac{1}{4}$ tsp. baking soda
1 tsp. nutmeg
 $1\frac{1}{2}$ tsp. crushed dried rosemary
2 tsps. grated lemon rind
 $\frac{3}{4}$ cup sugar
2 large eggs
 $\frac{3}{4}$ cup water
2 Tbls. lemon juice

Sift together first 3 ingredients and set aside. Mix shortening with next 4 ingredients. Gradually blend in sugar. Beat in eggs one at a time. Combine water and lemon juice and add to batter alternately with flour mixture beginning and ending with flour.

Beat 30 seconds. Turn into greased and sugared 9x5x3 pan. Bake 50-60 minutes at 350 degrees F. Cool in pan 10 minutes. Finish cooling on wire rack.

CREAM PUFF PASTRY

1/3 cup butter
1 cup milk
1/8 tsp. salt
2 Tbls. sugar
1 cup flour
4 eggs

Combine the butter, milk, salt and sugar in a saucepan. Heat to a full boil. Remove from heat and stir in the flour all at once. Let cool 5 minutes. Lock food processor bowl in position and insert steel blade. Turn the flour mixture into bowl. Begin processing at High speed and add eggs one at a time through chute. Process well between each egg. Scrape mixture from sides of bowl. Drop the dough into desired shapes on ungreased baking sheet.

Bake in preheated oven at 400 degrees for 10 minutes. Reduce heat to 350 degrees and bake 25 minutes more or until firm to the touch. Cool before filling.

Makes 2 dozen 3-inch puffs.

MINTED PUFFS

Fold $\frac{1}{4}$ cup Creme de Menthe into 2 cups whipped cream. Swirl gently into puff pastry or individual meringue shells. Garnish with a sprig of fresh mint.

Serve with chocolate sauce.



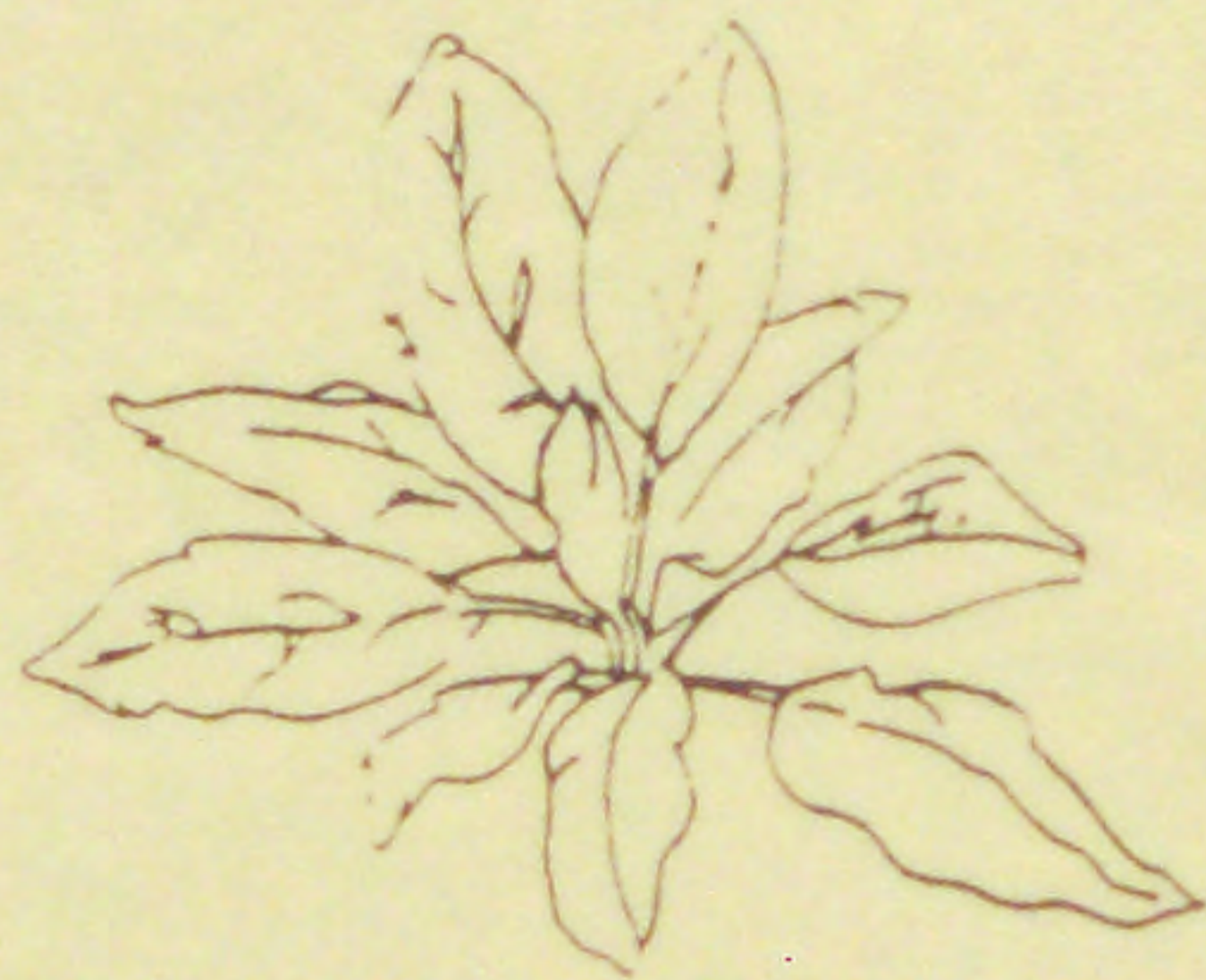
MINT

NOTES

NOTES



DILL



SAGE



CHIVE



SAVORY



MINT