# SUPPERS

# **Suppers Programs**

# WORKSHOPS AT TRENTON FARMERS MARKET

# **Cooking With Herbs**

### THE MINT FAMILY OF HERBS

Rich in aroma and essential oils; can store in a glass of water on the counter or in a bag in the refrigerator

- Mint → spearmint or peppermint both make great hot or cold teas; hot mint tea is good for belly pains; steep mint and honey in a few cupfuls of hot water, then chill; can add mints to fruit salads for desert; can blend into yogurt; is great with lamb.
  - o Peppermint oil can relieve IBS, can reduce nausea.
- Basil use to make pesto, can freeze and use later on pasta; toss fresh leaves into salad, tuck it between slices of tomato, or layer on mozzarella and drizzle w/ olive oil and salt, great in eggs.
- **Oregano**  $\rightarrow$  stronger than marjoram; a staple in tomato sauces and stews, easy to grow.
- Marjoram > milder than oregano, and a little sweeter; great for tomato sauces, pizza, in Greek food, can add to cooked asparagus, summer squash.
- Rosemary  $\rightarrow$  great for grilled meat, roasted or grilled vegetables, chicken, stews, bean dishes.
- Sage > use in sausage, or saute until crisp in butter and toss with pumpkin ravioli.
- Thyme  $\rightarrow$  good dried or fresh, use in soups, salads, grilled vegetables.

## THE CARROT FAMILY OF HERBS

- Parsley→ rich source of B-12, Iron, Vitamin C, Vitamin A and Beta Carotene; chop handfuls and stir into mayonnaise; Can sprinkle on food to add color and aroma such as potatoes, fish, parsnips or rice.
- Mint→ spearmint or peppermint great in teas, and on fruit.
- **Dill**  $\rightarrow$  Can use in cucumber salads, sandwiches, on fish dishes, dairy dishes, potatoes, salads, scrambled eggs; can use fronds and seeds.
- **Chervil** has a little anise flavor, similar to tarragon; can use in omelet, add it to a butter and freeze; can add to carrots, peas.