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Conversion of fresh to dry herbs is approximate (individual tastes vary) 1 teaspoon fresh = ¼ teaspoon dried

Cinnamon Basil Sorbet

3 cups apple juice
2 cups sugar
4 large fresh sprigs cinnamon basil
juice of 1 lemon
grated rind of 1 lemon

Combine apple juice and sugar in a sauce pan and heat until sugar is just dissolved. Add cinnamon basil and cover. Let steep 30 minutes. Strain out basil. Add lemon juice and rind. Chill thoroughly. Prepare in ice cream maker according to manufacturers instructions or pour in a shallow dish and place in freezer, stirring about every 30 minutes, until frozen. Recipe makes 4-6 servings.

Ratatouille With Cinnamon Basil

4 small eggplants
6 tablespoon lemon juice
1 medium onion, sliced
1 garlic clove
1/4 cup olive oil
1 medium zucchini, coarsely chopped
2 tablespoon fresh cinnamon basil ;chopped
2 tablespoon fresh sweet basil, chopped
5 plum tomatoes
1 red pepper, chopped
1/4 cup fresh parsley, chopped

Cut a 1/2" slice along length of each eggplant. If using round variety, remove about one inch of the top. Carefully scoop out flesh, leaving 1/2" thick walls. Chop eggplant flesh, place in a medium sized bowl, and toss with 1 tablespoon lemon juice. Set aside. Using another tablespoon of lemon juice, brush inside of each eggplant shell. In a skillet over medium heat, saute the onions and garlic in oil. Add chopped eggplants, zucchini and basil. Cook, stirring, until eggplants are tender. Add tomatoes and peppers to mixture; cook for 10 minutes. Remove from heat. Stir in parsley and remaining lemon juice. Divide ratatouille among eggplant shells. Cool and serve at room temperature.



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Basil Butters

These savory blends are not just for breads.

I. 1/2 pound butter

- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh onion chives
- 1 tablespoon chopped fresh sweet basil
- 1 tablespoon chopped fresh cilantro
- 1 tablespoon chopped capers
- 1/4 teaspoon freshly ground black pepper
- 2 teaspoons grainy mustard

II. 1/2 pound butter

- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh chives
- 1 tablespoon chopped fresh licorice or other scented basil
- 2 teaspoons chopped fresh orange zest
- 1 teaspoon curry powder

III. 1/2 pound butter

- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh garlic chives
- 2 tablespoons chopped fresh lemon or other scented basil
- 2 teaspoons chopped lemon peel
- 1 tablespoon fresh lemon juice
- 1 tablespoon ground coriander seed
- 1/2 teaspoon salt, if using unsalted butter

Soften butter (but do not melt) and beat with wooden spoon or in an electric mixer with other ingredients. Do not mix in a food processor. Always chop basil just before combining with butter to keep leaves from turning dark.

Form herb butters into rolls using plastic film and freeze for later use. It can be sliced directly from freezer; replace balance in freezer immediately. Mold butter into balls; or pack into small dishes for serving. Use butters for dressing steamed vegetables, as a topping for grilled or broiled meats, poultry or fish. Butters are delicious for dressing pasta or stirred into hot cooked rice.



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Italian Style Pesto

5 cloves garlic, peeled and sliced
1/4 cup pine nuts
4 cups basil leaves
pinch salt
1/2 cup freshly grated parmesan cheese
3/4 cup extra-virgin olive oil

Combine the garlic and pine nuts in a large mortar and crush them with the pestle into a smooth paste. Add the basil to the mortar, a handful at a time, crushing the leaves against the sides with the pestle. The mixture will be like a coarse, thick paste until the oil is added. Add a few pinches of salt to the basil.

Drizzle the olive oil in slowly, a bit at a time, as you work it in. The pesto should become very smooth and there should not be any big pieces. Stir in the cheese. Once most of the oil is added, taste for seasoning and adjust with a little more oil, cheese, or salt.

If you are using a food processor, combine the garlic, pine nuts, basil, a few pinches salt, and a few tablespoons of the oil. Process until mixed. Add the cheese and most of the remaining oil and process until smooth and homogeneous. Taste for seasoning, and add the rest of the oil, and a little more cheese or salt, if desired.

Makes about 1 1/2 cups; enough to dress 1 pound of dry pasta or about 1 1/2 pounds fresh pasta.

Bread Dipping Sauce

1/2 cup olive oil
1 tablespoon fresh minced basil
1 tablespoon fresh minced parsley
1 tablespoon fresh minced garlic
1 teaspoon thyme
1 teaspoon oregano
1 teaspoon black pepper
1/2 teaspoon minced fresh rosemary
1/2 teaspoon kosher salt
1/4 teaspoon crushed red pepper flakes
1/8 teaspoon fresh lemon juice

Combine all except oil and lemon juice in a small food processor or coffee bean grinder. Chop briefly until all about the same size. Combine olive oil and lemon juice together. To serve, combine about 1 1/2 tablespoon herb mixture to 3-4 tablespoon olive oil mixture on a small dish. Dip sliced bread in mixture.



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Lemon Chicken

4 large boneless chicken breast halves (1 ½ lbs total)
1 tablespoon extra virgin olive oil
1 clove garlic crushed through a press
1 teaspoon fresh thyme leaves stripped from stem
pinch salt
pinch black pepper
4 slices of lemon

Preheat oven to 400 (F). Combine the oil, garlic, salt and pepper in a shallow baking dish. Add the chicken and turn in the oil until coated. Arrange smooth side down and sprinkle with half of the thyme. Arrange the lemon slices around the chicken.

Bake the chicken 8 minutes. Turn the chicken smooth side up. Place a lemon slice on each piece of the chicken and sprinkle with remaining thyme. Bake until the center is no longer pink (about 8-10 min.). Do not over cook. Serve warm or at room temperature with the pan juices spooned on top.

Use more lemon if desired.

Pumpkin Cookies

1 cup shortening
1 cup sugar
1 egg
1 cup pumpkin
2 cup flour
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon salt
1 cup raisins

Preheat oven to 350 degrees. Cream shortening, sugar and egg. Add remaining ingredients, mix thoroughly. Spoon to cookie sheet. Bake for 12 minutes.



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Zucchini Bread

Sift:

1 ½ cup flour
2 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt

Stir in:

1 cup finely graded zucchini

Cream:

2 eggs
1 cup sugar
½ cup vegetable oil or 1 stick margarine

Add to flour mixture with ½ cup chopped nuts. Bake in greased and floured loaf pan at 350 degrees for 55 minutes (or less).

Molasses Sugar Cookies

1 ½ cup shortening
2 cup sugar
½ cup molasses
2 eggs
4 cups flour
4 teaspoon baking soda
2 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon ginger
1 teaspoon salt

Cream shortening and sugar. Add molasses and eggs, beat well. Sift together flour, soda, cinnamon, cloves, ginger and salt. Add to first mixture. Mix well. Chill. Form into 1 inch balls. Roll in granulated sugar and place on greased cookie sheets – 2 inches apart. Bake in 350 degree oven for 10 minutes. Makes 5-6 dozen cookies.