

Chicken Marinade by Marie Robertson

- 1 pound boneless skinless chicken breast, cut into chunks or strips (tenderloin strips also fine)
- 3 garlic cloves, minced
- zest of 1 lemon
- 1 tsp. kosher salt
- 3 Tbs. olive or vegetable oil

In a bowl, whisk together the 3 Tbs oil, lemon zest, garlic and salt. Add the chicken and stir to combine. Cover the bowl with plastic wrap and refrigerate for at least 2 hours or up to 8 hours (no longer). Chicken chunks can be placed on skewers to grill, strips can go directly on the grill.

Lemon Verbena Cookies by Cheryl Roettger

I found the recipe several years ago on the internet. I was growing lemon verbena in my herb garden and have used it for cookies and breads.

- 2 1/2 c. all-purpose flour
- 2 T. dried lemon verbena leaves, crushed (I have also used chopped fresh leaves.)
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1 c. butter (no substitutes), softened
- 1 1/2 c. sugar
- 2 eggs
- 1 tsp. vanilla

Combine flour, lemon verbena leaves, baking powder, and salt. Set aside. Beat butter in a large bowl with an electric mixer on medium speed for 30 seconds. Add sugar, eggs, and vanilla. Beat until well combined. Add half of the flour mixture. Beat until well combined. Stir in the remaining flour mixture with a wooden spoon until combined.

Drop dough by rounded teaspoons 2 inches apart on an ungreased cookie sheet. Bake in a 350 degree F oven for 8 to 10 minutes or until edges are lightly browned. Remove to wire racks and cool. Makes 36 cookies.

Alice's Shortbread Cookies

- 1 cup butter
- 1/2 cup sugar
- 1 teaspoon vanilla
- 2 cups flour
- 1/4 cup cornstarch

Combine all ingredients and form into 1" balls.

Flatten with a glass dipped in sugar.

Bake at 300 for 20-25 min.

Spicy Spinach Balls by Jeanette Navia

- 1 large onion, finely chopped
- 3 cups Pepperidge Farm stuffing mix when available around the holidays; 2 3/4 cups Progresso Herb and Garlic Bread Crumbs in spring and summer
- 3 eggs, beaten
- 2 10 oz. packs of frozen chopped Birds Eye spinach (thaw, drain & squeeze out excess water)
- 1/2 cup of butter, melted
- 1/2 cup of Parmesan cheese
- 1 Tablespoon pepper
- 3/4 teaspoon cayenne pepper
- 1/2 teaspoon poultry seasoning
- 3/4 teaspoon garlic powder
- 3/4 teaspoon salt

Combine all ingredients and make into balls. Bake on a Teflon or greased baking sheet in a 350 degree oven for about 45 minutes or until slightly browned.

NOTE: Do not use Stove Top Stuffing Mix. Its shape is cubed, and also doesn't taste very good, imo.

Broccoli Slaw by Smitten Kitchen (made by Claire White)

- 3 tablespoons finely chopped shallot or red onion
- 2 tablespoons (30 ml) apple cider vinegar
- 1/2 cup (120 ml or 125 grams) buttermilk, well-shaken
- 1/3 cup (70 grams) mayonnaise
- 1 teaspoon to 1 tablespoon (5 to 15 grams) granulated sugar
- Kosher salt and freshly ground black pepper

- 2 heads of broccoli (1.75 to 2 pounds or 800 to 900 grams), thinly sliced stems and florets
- 1/2 cup thinly (45 grams) sliced almonds, toasted
- 1/3 cup (40 grams) dried cranberries, chopped tiny if you wish
- 1/2 small red onion, finely chopped

Detailed directions at <https://smittenkitchen.com/2009/05/broccoli-slaw/recipe>

Prepare dressing then add to mixture of broccoli, almond, cranberry and red onion. Stir to combine and allow to marinate. Keeps up to 5 days in fridge.

Pumpkin Gingerbread by Jim Leech

Moist and Flavorful. Enjoy with a spread of whipped Cream Cheese.

Ingredients:

- 1 ½ cups all-purpose flour
- ½ tsp salt
- 1 tsp baking soda
- 2 tsp ground ginger
- 1 ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- 1 cup pumpkin puree (canned or made from scratch*)
- ½ cup butter melted
- ½ cup dark brown sugar
- ½ cup molasses
- 1 Tbsp finely minced candied or fresh ginger (optional)
- 2 eggs, beaten
- 3 Tbsp water
- ½ cup raisins (optional)

Directions:

1. Preheat oven to 350 F. Grease the bottom of a 9x5x3 inch loaf pan with butter or non-stick spray.
2. In a medium bowl whisk together the flour, salt, baking soda, ginger, cinnamon and nutmeg.
3. In another bowl, use a wooden spoon to mix together the pumpkin puree, melted butter, sugar, molasses, eggs, water and, if using, optional candied or fresh ginger.
4. Combine the wet and dry ingredients, mixing only until incorporated. Add the raisins if using.
5. Spoon batter into prepared loaf pan and bake 50-60 minutes until toothpick comes out clean in center of loaf.
6. Cool in the pan for 10-20 minutes, then loosen from sides of the loaf pan with a thin knife and turn out onto a cooling rack (30 minutes or more before cutting).

Notes:

I double this recipe and substitute ½ cup of applesauce for ½ cup melted butter. I do add the optional raisins, but not the optional candied or fresh ginger.

* Pumpkin puree can be made from a fresh pumpkin by microwaving, roasting or boiling a cut pumpkin until the pulp is soft. Scoop out the pulp, mash with a fork and cool.