

After Your Grow them - What Next?

A Small Selection of Recipes from Permian Basin Master Gardeners

These tried and true recipes have been collected and tested by Master Gardener and herb enthusiast Barbara Porsch of Midland. She is sharing them with you, hoping you will both grow and enjoy fresh herbs.

Tabuleh Barefoot Contessa

- 1 cup bulgar
- 1 1/2 cup water
- 1/4 cup lemon juice
- 2 cups cherry tomatoes, halved
- 1 cup chopped fresh mint
- 1 tsp salt
- 1/4 cup olive oil
- 1 large cuke , seeded & cubed - partially peeled
- 1 cup chopped fresh Italian parsley
- 1 bunch scallions, chopped

Combine bulgar with boiling water. Add olive oil, lemon juice and salt. Let sit for one hour. Prepare other ingredients. Mix all together and adjust salt and pepper

By Emmy Ulmschneider at MG Retreat 6-07

Herb Roasted Potatoes

- 2 - 3 lb medium red potatoes
- about 1/4 cup chopped fresh chives
- fresh rosemary (4 tip pieces each about 2 inches long)
- Tony Chachere creole seasoning
- 1/4 cup olive oil
- 1/2 cup chopped parsley

Wash potatoes, but do not peel. Boil them until just tender in the middle, drain and allow to cool. Combine the olive oil, chives and parsley. Slice the cooled potatoes about 1/4 inch thick and toss with the oil and herbs. Spread in flat baking dish. Sprinkle lightly with seasoning mix. Lay the fresh rosemary on top and cover with foil. Roast in a 400 degree oven for 20 minutes. Remove the cover and continue for another 10 minutes until lightly brown on top. Discard the rosemary before serving.

From a tourist newspaper in Baton Rouge while on the Louisiana Master Gardener tour.

Spinach Pesto Spread

- 3 cups (packed) fresh spinach leaves (about 5 oz)
- 1 cup (packed) fresh basil leaves
- 4 1/2 Tblsp fresh lemon juice
- 3 Tblsp capers with juices
- 1 cup shelled unsalted pumpkin seeds (can sub sliced almonds)
- 2 Tblsp chopped shallots
- 1 Tblsp chopped garlic
- 1 Tblsp Dijon mustard
- 1 1/2 cups vegetable oil

Process leaves, juice and capers coarsely. Add remaining ingredients except oil. Process finely. Gradually add oil while processor is running. Add salt & pepper to taste. Allow to flavor several hours. Serve with thinly sliced baguettes.

Freezes well.