

Neff Family Farm.com Spring Herb Recipe Sampler

Basic Ice Cream:

3 cups Half-n-half
¾ cup white sugar

¾ tsp vanilla
pinch of salt

To add herbs you can finely chop them and add them to the mixture before chilling in the ice cream maker or slightly warm up the half and half and steep the herbs to get a more enhanced flavor.

Orange Mint, Lemon Grass, Lemon Thyme (1 T each fresh) Dash of Orange zest if desired.

Rosemary Parmesan Popcorn

Yield: 12 cups popcorn

Freshly-popped popcorn is drizzled with rosemary- and garlic-inflused olive oil and sprinkled with grated Parmesan, minced rosemary, garlic salt, and black pepper, making this Rosemary Parmesan Popcorn a flavorful snack for parties, munching, or movie watching!

2 sprigs fresh rosemary
1 large garlic clove, peeled and smashed
1/4 cup extra-virgin olive oil
1/2 teaspoon garlic salt, plus more to taste

Freshly ground black pepper
1/2 cup unpopped popcorn kernels (OR 12 cups
freshly popped popcorn, unseasoned)
1/4 cup freshly grated Parmesan cheese

Place 1 sprig rosemary and smashed garlic clove in the bottom of a small saucepan. Pour olive oil on top and set on stove over low heat. Stir in garlic salt and black pepper, to taste. Heat until very warm but not simmering. Turn off heat and allow to sit while popping the popcorn.

To pop 6 cups of popcorn at a time in the microwave, pour 1/4 cup popcorn kernels in a clean paper lunch sack (I use a 12 3/8 X 6 1/8 X 4" brown paper lunch bag). Fold over the top several times.

Microwave on high until there is a 2-second pause between pops (all microwaves vary, but this will probably take around 2 minutes, give or take 30 seconds). Shake the bag so that any unpopped kernels roll to one corner. Tear a tiny hole in that corner and shake out kernels. Pour popped popcorn into a large bowl. Repeat entire process for a total of 12 cups popcorn.

Pull leaves from second sprig of rosemary and finely mince. Set aside.

Remove rosemary sprig and garlic clove from the warmed olive oil. Drizzle olive oil over popped popcorn and toss to coat. Sprinkle popcorn with grated Parmesan, 1 teaspoon fresh minced rosemary (more or less, to taste), and additional garlic salt and black pepper, to taste. Serve immediately.

DOWNTON ABBEY LAVENDER TEA BREAD

YIELD: 4-6 PREP TIME: 10 minutes COOK TIME: 50 minutes TOTAL TIME: 1 hour

INGREDIENTS:

¾ cup milk
3 Tbsp. fresh lavender, finely chopped (or 2
Tbsp. dried)
6 Tbsp. butter, softened
1 cup white sugar

2 eggs
1/2 tsp. vanilla
2 cups all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. salt

1/3 cup sifted powdered sugar
1 teaspoon water

1/4 teaspoon vanilla extract

Preheat the oven to 325 degrees. Grease and flour a 9x5 inch loaf pan.

Combine the milk and lavender in a small saucepan over medium heat. Heat to a simmer, then remove from heat, and allow to cool slightly.

In a medium bowl, cream together the butter and sugar until smooth. Beat in the egg until the mixture is light and fluffy; add in vanilla. Combine the flour, baking powder, and salt; stir into the creamed mixture alternately with the milk and lavender until just blended.

Pour into the prepared pan.

Bake for 45-50 minutes in the preheated oven.

To prepare glaze, combine powdered sugar and remaining ingredients. Spread over hot cake. Cool in pan 20 minutes on a wire rack; remove from pan. Cool completely on wire rack.

Butter-Dipped Biscuits

Prep Time 15 MIN Total Time 35 MIN Servings 9

You need only 6 ingredients to make these buttery breadstick biscuits!

1/2 cup butter or margarine

3/4 cup Gold Medal™ all-purpose flour

1 teaspoon sugar

1 teaspoon baking powder

1/2 teaspoon salt

1/3 cup milk

1 Heat oven to 450°F. Heat butter in square pan, 9x9x2 inches, in oven until melted.

2 Mix flour, sugar, baking powder and salt in medium bowl. Add milk; stir with fork about 30 strokes or just until soft dough forms.

3 Turn dough onto well-floured surface. Roll dough around to coat with flour. Knead lightly about 10 times. Roll or pat into 8-inch square.

4 Cut dough into 9 strips with floured knife. Dip each strip into melted butter, coating both sides. Arrange strips close together in pan.

5 Bake 15 to 20 minutes or until golden brown. Serve hot.

Add finely chopped herbs and garlic to butter in bottom of pan.

Rosemary, Chocolate Chip & Sea Salt Cookies

Can be dropped or made into bar cookies

Makes 24

• 480g plain flour

• 1 1/4 teaspoons baking soda

• 1 1/2 teaspoons baking powder

• 1 1/2 teaspoons coarse salt

• 280g unsalted butter, softened

• 1 1/4 cups light brown sugar

• 225g granulated sugar (I used rosemary-infused sugar but this is optional)

• 2 large eggs

• 3 teaspoons vanilla extract

• 1 teaspoons finely chopped fresh rosemary

• 500g bittersweet chocolate chips

• Sea salt, to sprinkle

Combine flour, baking soda, baking powder and salt in a bowl. Whisk well, then set aside.

In a stand mixer fitted with the paddle attachment, cream butter and sugars until very light and fluffy, about 3-5 minutes. Add the eggs, one at a time, mixing well after each addition. Mix in the vanilla. Scrape down the sides of the bowl as needed. Reduce the mixer speed to low, then add dry ingredients and mix until just combined.

This can be messy, so hold a clean dish towel over the top of the bowl. Add the rosemary and chocolate chips and mix briefly to incorporate. Press plastic wrap against the dough and refrigerate for 4 hours to 36 hours.

When you're ready to bake, preheat the oven to 175°C (350°F). Remove the bowl of cookie dough from the refrigerator and allow it to soften slightly. Line a baking tray with non-stick baking paper. Using an ice cream scoop, scoop six mounds of dough onto the baking sheet, spacing them evenly. Sprinkle lightly with sea salt and bake until golden brown but still soft, about 15-20 minutes.

Transfer baking sheet to a wire rack for 10 minutes, then transfer the cookies onto the rack to cool completely. Repeat with remaining dough.
