



HSA Recipes

Recipes featuring Rosemary (*Rosmarinus officinalis*) from:
*THE HERB SOCIETY OF AMERICA'S ESSENTIAL GUIDE TO GROWING AND
COOKING WITH HERBS*

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HERB-ROASTED GARLIC

2 heads garlic
4 teaspoons olive oil
1 ½ teaspoons honey

1½ teaspoons fresh basil (½ teaspoon dried)
1½ teaspoons fresh rosemary (½ teaspoon dried)

Slice the garlic heads in half horizontally. Drizzle 1 teaspoon olive oil on exposed cloves then drizzle with ½ teaspoon honey. Sprinkle with herbs. Wrap garlic in aluminum foil and bake for about 45 minutes, or until soft. Spread on whole grain crackers or pita triangles.

Ed Pierzynski, South Jersey Unit

CRANBERRY ROSEMARY MUFFINS

2 cups unbleached all-purpose flour
¾ teaspoon salt
1 tablespoon baking powder
1 cup sugar
1 egg beaten
½ cup orange juice

½ cup milk
1/3 cup butter, melted and cooled
2 tablespoons grated orange peel
2 tablespoons chopped fresh rosemary
1 ½ cups cranberries, lightly chopped
½ cup chopped pecans

Preheat oven to 400°F. Lightly grease or line a 12-cup muffin tin.

Sift together the flour, baking powder, salt, and sugar.

In a separate bowl, combine the egg, orange juice, milk, and butter.

Stir the egg mixture into the dry ingredients, blending lightly. Fold in orange peel, cranberries, pecans, and rosemary. Fill the muffin cups and bake for 20 minutes or until a toothpick inserted into the center of a muffin comes out clean.

Debra Seibert, Rocky Mountain Unit

STEVE'S PORK TENDERLOIN MARINADE

½ cup balsamic vinegar	2 tablespoons fresh rosemary
½ cup olive oil	1 tablespoon sugar
½ cup chopped shallots	2 cloves garlic

Puree all ingredients. Place meat in a recloseable plastic bag with the marinade and refrigerate for 2-3 hours or overnight.

Marilyn Rhinehalt, Western Reserve Unit

CHICKEN PIEDMONTE

1 (7 pound roaster chicken)	2 tablespoons olive oil
20 garlic cloves	8 (6 inch) fresh rosemary stalks
3 lemons, cut into wedges	Salt and Pepper
½ cup dry white wine	

Preheat 375°F. Wash chicken and pat dry. Fill cavity with 15 garlic cloves, 6 lemon wedges, and 4 rosemary sprigs. Place in a large baking dish and rub the outside of the chicken with 1 tablespoon olive oil, sprinkle with salt and pepper. Scatter remaining garlic, lemon and rosemary on the chicken. Add white wine and remaining olive oil. Cover and bake for 2 hours, basting every 30 minutes. Serve with roasted potatoes or rice.

Dorothy Bonitz, North Carolina Unit

ROSEMARY POTATO CASSEROLE

2 pounds potatoes, peeled and sliced	1 cup milk or half-and-half
4 teaspoons chopped fresh rosemary leaves	1 tablespoon flour
½ cup butter	¼ teaspoon salt
Freshly ground black pepper	

Preheat 375°F. Place half the prepared potatoes into a large, buttered baking dish. Top with half the rosemary leaves, ¼ cup butter, pepper, ½ cup milk or half-and-half, 1 tablespoon flour, and a little salt. Put remaining potatoes on top, and then add the rest of the rosemary, pepper, milk or half-and-half, and dot with the remaining butter.

Cover and bake for 45 minutes to 1 hour, until potatoes are soft. Remove cover and bake for an additional 15-20 minutes, or until the top begins to brown. Yields 4-6 servings.

Eleanor Davis, Western Pennsylvania Unit