

Scented Pelargonium, *Pelargonium* spp.

Tips:

- Infuse flavor in hot liquid or add leaves to flavor iced tea, butter, jelly, sauces and ice cream.
- Line the bottom of cake pans with leaves before adding the batter. Remove the leaves before icing and serving.
- Layer scented pelargonium leaves in flour or sugar to add a subtle and distinctive flavor to sugar. Use to flavor and add aroma to baked goods.
- Layer leaves in corn starch to create scented body powder.
- Dry leaves on screens or paper towels, then add to potpourri sachets or sleep pillows.
- Leaves and scented pelargonium (geranium) essential oils can be used to create homemade face creams, bath oils, soaps, toners and other toiletries.
- Make flavored vinegar by filling a jar 2/3rds full of leaves and topping with rice, white wine or apple cider vinegar. Steep for 3 weeks or until desired flavor has been achieved.

Strawberry Rose Geranium Sorbet

1 cup water
1 cup sugar
2 cups fresh or frozen strawberries
2 tablespoons lemon juice, fresh
¼ to 1/3 cup fresh rose geranium leaves, packed

In a saucepan combine water and sugar over heat until sugar is dissolved. Let cool. In a food processor blend berry, lemon juice and rose geranium leaves until well-mixed. Add cooled simple syrup and mix well. Refrigerate for 4 hours or overnight. Pour into ice cream maker and process until frozen, 15-20 minutes. Eat quickly or freeze for later use. Note, other berries, or a mixture, can be substituted.

Henry Flowers
HSA Member

Scented Pelargonium Simple Syrup

1 cup sugar
1 cup water
½ cup scented pelargonium, flavor of choice, especially rose, mint, lemon and lime
In a saucepan, dissolve sugar in water over medium heat. Add leaves and steep for 30-60 minutes. Strain and refrigerate syrup for up to two weeks. Use to flavor lemon or limeade, cocktails like margaritas, mules, gimlets, mocktails or any recipe that calls for a simple syrup.

Karen Kennedy,
HSA Staff

Rose Geranium Ice Cream with Pistachios

2 1/2 cups whole milk
1 tablespoon cornstarch
2 ounces cream cheese at room temperature
1 cup heavy cream
1/2 cup sugar
2 tablespoons honey
1/4 teaspoon salt
1 teaspoon rosewater
2 drops pink or red food coloring (*optional*)
12 rose geranium leaves
1 1/2 cups shelled roasted, salted pistachios

In a small bowl, whisk 2 tablespoons of the milk with the cornstarch. Mix thoroughly so the cornstarch doesn't clump up. In another large bowl, whip the cream cheese until smooth.

In a large saucepan, combine the remaining milk with the heavy cream, sugar and honey. Bring the milk mixture to a boil and simmer for about 5 minutes over medium-low heat. Stir to make sure all the sugar dissolves. Keep a close eye on it; you may need to pull the mixture half off the burner so it doesn't boil over.

Take the milk mixture off the heat and gradually whisk in the cornstarch mixture. Return to a boil and cook, stirring constantly, over moderately high heat until the mixture is slightly thickened, about 1 minute — no more. Turn off the heat.

Whisk a ladle of hot milk mixture into the cream cheese until smooth. Pour it back into the pot and whisk. Whisk in the salt, and rosewater. If using food coloring whisk it in now. Place the 12 rose geranium leaves in a container and pour the mix over them. Chill completely — overnight, ideally.

After the mix is thoroughly chilled, remove leaves and freeze the mix in an ice cream maker according to manufacturer instructions. Scrape out the ice cream into a freezer-safe container. Place plastic wrap over it so the surface is covered completely and not exposed to air. Freeze for 2 to 4 hours, or overnight, before serving.

Faith Durand
thekitchn.com

Scented Geranium Summer Fruit Dressing

1 large leaf apple scented geranium
1 large leaf rose scented geranium
4 large leaves lemon scented geranium
1 small leaf mint scented geranium
3 tablespoons red raspberry vinegar (or use white wine vinegar)
1 tablespoon granulated sugar
1/2 cup light fresh olive oil

Wash and dry geranium leaves. Cut out the large center leaf veins. Place all ingredients, except oil, in blender. Use high speed to puree. With the machine running, slowly add olive oil until emulsified. Let stand 30 minutes before using. Plan to use dressing the same day as prepared. Yield 2/3 cup.

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