

Jammy Chicken Meatballs

Gently mix all ingredients except olive oil in medium bowl. Don't overmix or meatballs will be tough.

Form into 1-inch diameter meatballs.

Cook the meatballs in batches, shaking gently so they brown on all sides. Although they won't be cooked through, transfer each browned batch to a plate.

Jammy Chicken Meatballs

- 1 pound ground chicken
- 2 garlic cloves, minced
- 1 egg, whisked
- ½ cup Panko bread crumbs - more if needed
- 1 tablespoon of Worcester sauce
- ½ teaspoon each ground rosemary, onion salt and parsley
- 2 tablespoons fresh parsley
- 2-3 tablespoons olive oil

Almost Empty Jam Jar (Mo)Cocktail Instructions

To make simple syrup, combine sugar and water in a small saucepan. Bring to a boil and cook, constantly stirring, until the sugar dissolves. Remove the pan from the heat, add the rosemary, and let steep for several hours. Discard the rosemary. Store in an airtight jar in the fridge.

Fill the jam jar halfway with ice. Add juice, simple syrup and gin if using. Shake well. Top off with club soda and serve with a garnish. Serve in the jam jar if you can spare it!

Almost Empty Jam Jar (Mo)Cocktail

- 8-16 ounce jam jar with 1 or 2 teaspoons of spicy cranberry jam
- ½ ounce fresh orange juice
- ½ ounce fresh lemon juice
- ½ ounce rosemary simple syrup, recipe below
- 4-6 ounces club soda
- 2 ounces gin or alcohol-free gin, optional
- Speared cranberries on rosemary sprig, optional
- Rosemary Simple Syrup - keeps for up to one month in the refrigerator
- 1 cup sugar
- 1 cup water
- 3 thumb-sized sprigs fresh rosemary

Basic Shortbread Cookies Instructions

Cream together butter and sugar.

Beat in extract.

Gradually blend in flour ¼ cup at a time.

Gather into a ball, cover and refrigerate for an hour.

Using a spoon or a melon baller, scoop out dough roll into one-inch balls, placing one inch apart on parchment covered cookie sheet. With the end of a wooden spoon, make an indentation in the ball and fill with spicy cranberry jam. Don't overfill and don't break through the bottom of the dough.

Bake at 350°F for 14 to 18 minutes. When cookies cool, you may sift tops with confectionary sugar.

Give
this
page
to
page 8

HERBAL
RECIPES
OF
12
DAYS
+
8
NIGHTS

Basic Shortbread Cookies

Makes about 2 dozen

Ingredients

- 1 cup salted butter, or unsalted with ½ teaspoon salt added, at room temperature
- ¾ cup sugar
- ½ teaspoon vanilla extract (double vanilla is even better)
- 2 cups all-purpose flour
- ½ cup jam, for the centers
- Confectionary Sugar (optional)

Upscale Grilled Cheese

- 4 thick slices of sourdough
- 4 slices of provolone
- 4 slices of American or 2 ounces of grated cheddar
- 6 tablespoons (more or less) of Spicy Cranberry Jam
- Butter, not margarine
- Mayonnaise, not sandwich spread

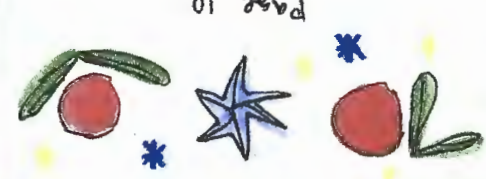
Upscale Grilled Cheese Instructions
Butter one side of each bread slice and spread mayo on the other sides. Spread jam on the butter sides of two slices of bread. Heat a nonstick skillet to medium and place bread mayo side down in pan. Add cheese to jam covered slices. When bread has browned, assemble the sandwich. Remove from heat and let sit for a minute or two before slicing.



Cranberry Vinaigrette

Jam jar with a teaspoon or two left on glass
Fresh ground pepper, sea salt and red pepper flakes to taste
1/4 cup of olive oil
1/4 cup plus 1 tablespoon of champagne or white wine vinegar

Instructions
Add ingredients together in jam jar. Cover and shake well until emulsified. The ratio of oil to vinegar should be to taste. If you have a little more jam left in the jar, you may need a bit more.



Spicy Cranberry Jam Sauce

- 1 cup of spicy cranberry jam
- 1 cup of Chinese BBQ sauce

Instructions
Mix ingredients together and cook in the skillet over medium low heat until slightly thickened. Slide meatballs into sauce and simmer until done, about 8 minutes.



Herbed Olive and Feta Appetizer

- 2/3 cup high quality hearty olive oil
- 4-5 garlic cloves, peeled and smashed
- Fresh thyme sprigs - 2 tablespoons total
- Fresh rosemary sprig - 4 inches
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- Crushed red pepper flakes to taste
- 16 oz (340g) pitted mixed olives
- 4oz (115g) feta cheese, cubed and very cold
- 2 tablespoons balsamic vinegar

Herbed Olive and Feta Appetizer Instructions

Place a deep skillet over medium-low heat and add the oil, garlic cloves, pepper flakes, and fresh herbs. Warm gently until fragrant, about 10 minutes.
Add the olives and warm through. 3-5 more minutes.
Remove the pan from the heat and let cool slightly. Add the dried herbs, balsamic vinegar, and feta cheese cubes. Toss to coat and when the olives have reached room temperature, split between mason jars. Refrigerate for up to two weeks. Bring to room temperature before serving on a charcuterie board, or just nibble with cocktail forks. Makes a pretty hostess gift as well!



Glue
THIS
PAGE
TO
PAGE
7

Glue
THIS
PAGE
TO
PAGE
16

Leftover Curried Turkey Salad

- 3 Cups of coarsely chopped leftover turkey
- 1 rib of finely chopped celery
- 1/3 Cup finely chopped red onion
- 1/2 Cup lightly toasted and coarsely chopped pecans
- 1/3 Cup of dried cranberries, hydrated in water to cover, then drained
- 1/2 mayonnaise
- 1 tablespoon Dijon mustard
- 1 tablespoon of homemade or purchased curry powder
- Juice of 1/2 lemon
- Salt and pepper to taste

Leftover Curried Turkey Salad Instructions

Gently toss ingredients together adding additional mayonnaise to preference. Kewpie Mayonnaise carries the subtle curry flavor perfectly, but Hellman's or Dukers works too!

Leftover Curried Turkey Salad Simple Curry Powder

- Blend together
- 3 tablespoons ground cumin
 - 2 tablespoons ground coriander
 - 2 tablespoons turmeric
 - 1 tablespoon ground ginger
 - 1 tablespoon garlic powder
 - 2 teaspoons cayenne
 - 1 teaspoon celery seed

GLUE
THIS
PAGE
TO
PAGE
15

GOAT
HERB
SOCIETY
OF
AMERICA



Quick Pickled Leftover Veggies

Clean and prepare enough leftover, sturdy vegetables to fill two quart - sized mason jars. About 8 Cups. (Do not chop into small pieces.) Untouched crudites are a good source! Think carrots, cauliflower, green beans and cucumbers. Add thinly sliced red onions and several chillies or chunks of fresh jalapeno peppers. You'll want enough prepared veg to stuff the jars tightly.

- 4 Cups of water
- 10 cloves peeled garlic
- 2 Cups white vinegar
- 2 1/2 tablespoons kosher salt
- Several large sprigs of fresh dill
- 1 teaspoon of each: celery seed
whole coriander
mustard seed
mixed peppercorns



Bring the water to a boil in a medium saucepan, then reduce heat to a simmer and add the garlic. Simmer for 5 to 7 minutes until garlic softens slightly. Add the vinegar and salt. Bring to a boil and stir until salt dissolves. Remove from heat. Divide the dill and spices between the jars. Remove the garlic from the brine and divide between the jars. Pack the jars tightly with the mixture of vegetables. Boil the brine again and divide it between the jars. Let cool to room temperature before sealing. Refrigerate for at least 8 hours before serving and store for up to three months in the refrigerator.

Quick Pickled Leftover Veggies