

# Recipes



## Juniper, *Juniperus communis*

### Tips for Using Juniper:

- Juniper berries can be used fresh and are commonly sold dried as well.
- Add juniper berries to brines and dry rubs for turkey, pork, beef, and wild game.
- Berries are typically crushed before adding to marinades and sauces.
- Adds a distinct flavor when added to beverages such as cocktails, mocktails and teas.

### Hunt Country Marinade

¾ cup Cabernet Sauvignon or other dry red wine

¼ cup balsamic vinegar

3 tablespoons olive oil

2 tablespoons unsulfured (light)  
molasses

2 tablespoons chopped fresh thyme or  
2 teaspoons dried

2 tablespoons chopped fresh rosemary  
or 2 teaspoons dried

1 tablespoon crushed juniper berries  
or 2 tablespoons gin

3 large garlic cloves, minced

3 2x1-inch strips orange peel (orange part only)

3 2x1-inch strips lemon peel (yellow part only)

8 whole cloves

8 whole black peppercorns

2 bay leaves, broken in half

¾ teaspoon salt

Mix all ingredients in a medium bowl. (Can be made 2 days ahead. Cover; chill)

Marinate poultry 2 to 4 hours and meat 6 to 12 hours in refrigerator. Drain marinade into saucepan. Boil for 1 minute. Pat meat or poultry dry. Grill basting occasionally with marinade. Yield: Makes about 1 ½ cups.

Bon Appetit, August 2004  
Accessed by epicurious.com

### José's Gin and Tonic

3 juniper berries

1 lime wheel

1 lemon peel

1 leaf lemon verbena

1 ½ ounces Hendrick's gin

1 6.8-ounce bottle Fever-tree tonic

To a wide-rimmed rocks glass or stemless red-wine glass, add juniper berries, lime wheel, lemon peel, lemon verbena and a large ice cube. Add gin. Slowly add tonic water to taste. Yields 1 cocktail.

Jeff Gordinier, New York Times Cooking

## Pickled Pears

*Pickled pears are ever so easy to make, all they need is a little time. Make them ahead for a wonderful accompaniment to cold cuts or as a unique gift.*

3 ½ cups white wine vinegar	lemon, zest peeled off in large strips using a potato peeler
2 ¼ cups water	½ teaspoon cloves
2 ¼ cups sugar	2 teaspoons juniper berries
3 star anise	20 Bosc pears, peeled, stalks intact
1 large cinnamon stick, broken into three pieces	2 sprigs fresh rosemary
1 tablespoon allspice berries	

Bring water, vinegar, sugar, star anise, cinnamon sticks, allspice berries, lemon zest, cloves and juniper berries to the boil in a large, lidded, non-reactive pan.

Add the pears, then cover the pan with a lid and reduce the heat until the mixture is gently simmering. Simmer for 10-15 minutes, or until the pears are tender. Remove the pears from the poaching liquid using a slotted spoon and set aside.

Return the poaching liquid to boil and boil for 4-5 minutes, or until the volume of liquid has reduced and thickened.

Divide the poached pears between two 2 pints 13 fluid ounces sterilized airtight jars. Pour half of the reduced cooking liquid into each jar, making sure the spices are evenly distributed between each jar. Add one sprig of rosemary to each jar. Seal the jars tightly. The pickled pears can be stored for up to two months but can be eaten after one week. Once opened, store in the fridge and eat within two weeks.

Prep Time: less than 30 minutes, Cook Time: 10 to 30 minutes, Makes 2 1.5-quart jars.

Myers, David and King, Simon, BBC Food  
[https://www.bbc.co.uk/food/recipes/pickledpears\\_93088](https://www.bbc.co.uk/food/recipes/pickledpears_93088)

## Citrus Punch

*This citrus punch tastes sweet, tart, and boozy all at once with undertones of juniper, coriander, rosemary, and bay. It's just as good at your next party as it is for a simple brunch.*

2 tablespoons juniper berries	1 ½ cups orange juice (from about 4 oranges)
1 teaspoon coriander seed	2 cups grapefruit juice (from about 3 grapefruit)
3 tablespoon chopped fresh rosemary	1 tablespoon orange flower water
3 medium bay leaves	¼ cup orange-flavored liqueur (such as Grand Marnier)
1 cup cold water	1 (750-ml) bottle sparkling white wine (such as cava or prosecco)
¾ cup honey	ice (to serve)
¼ cup lime juice (from about 2 limes)	
¼ cup lemon juice (from about 1 lemon)	

## **Make the decoction:**

Spoon the juniper berries, coriander seeds, rosemary, and bay into a saucepan, and then cover with cold water. Bring to a boil over high heat, and then immediately turn the heat down to medium-low and simmer, uncovered, until the liquid is reduced by half - about 15 minutes.

Strain the liquid through a fine-mesh sieve into a small jar or pitcher, discarding the solids, and then stir in the honey until it dissolves completely. Allow the honey mixture to cool to room temperature.

## **Mixing the citrus:**

Pour the lime, lemon, orange, and grapefruit juices into a large pitcher. Stir in the reserved honey-mixture, and then add the orange flour water. Strain through a fine-mesh sieve into a punch bowl or serving pitcher.

## **Adding the alcohol:**

Pour the orange-flavored liqueur and the sparkling white wine into the citrus juices, and serve over ice.  
Prep Time: 10 minutes, Cook Time: 15 minutes, Total Time, 25 minutes

McGruther, Jenny, Nourished Kitchen

<https://nourishedkitchen.com/citrus-punch/#wprm-recipe-container-24656>

**Do you have a recipe using juniper to share?  
Please send it to [educator@herbsociety.org](mailto:educator@herbsociety.org)**