

## Pesto

- 1 Cup fresh basil leaves
- ½ Cup fresh Parsley
- ½ Cup grated parmesan Cheese
- ¼ Cup pine nuts, walnuts or other bland nut
- 1 Clove garlic, pressed or minced
- 1/3 Cup Olive Oil
- Pinch of Salt

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Combine all ingredients except olive oil and process in blender or with steel blade in processor until smooth. Add olive oil slowly through the tube until the mixture is the consistency of butter. Toss with any cooked hot pasta. Serves 2 to 4.

## Holly's best herb bread

- 1 Package active dry yeast
- ¼ Cup Warm Water
- ½ Cup milk
- 1/3 Cup butter
- 1 Tablespoon sugar
- ½ teaspoon salt
- 3 eggs
- 3 Teaspoons **EACH** fresh finely chopped basil, thyme, and winter savory
- 3 ¼ cups all purpose flour
- 1 ½ cups shredded sharp cheddar cheese
- 1 egg white

Sprinkle yeast into warm water and let stand until dissolved. Heat milk and butter until butter melts; pour into a mixing bowl. Add sugar and salt and let cool to lukewarm. Add eggs, one at a time, and beat until smooth. Mix in the yeast mixture and herbs. Gradually add 2 cups of the flour and beat until smooth. Add remaining flour and cheese and beat with a heavy-duty electric mixer or wooden spoon. Turn out on a lightly floured board and knead until smooth and satiny. Place in a bowl, cover with a damp towel, and let rise in a warm place until doubled in size.

Turn out dough on a board and knead lightly. Place in a greased 2-quart round casserole or soufflé dish. Cover and let rise until doubled in bulk. Brush the top with lightly beaten egg white. Bake in a 350 degree oven for 35 minutes, or until the loaf sounds hollow when thumped. Place on a rack and let cool slightly. Turn out of dish. Makes 1 large loaf.

## Grilled Chicken Cutlets with Lemon Basil Marinade

Serves 4

1/2 cup fresh lemon basil, or lemon verbena finely chopped  
1/3 cup fresh lemon juice  
2 tablespoons dry white wine  
2 teaspoons Dijon mustard  
6 chicken cutlets  
1/2 teaspoon salt  
1/4 teaspoon freshly ground pepper  
3 scallions, white part only, thinly sliced or Chives  
1 cup olive oil

Stir together the basil, lemon juice, wine, mustard, salt, pepper and scallions. Whisk in the oil until the mixture is smooth and blended. Add chicken cutlets and stir to coat well. Marinate at least 3 hours or overnight. Grill over hot coals until done.

## Lemon Balm Bread

1/2 Cup unsalted butter  
1/4 cup finely chopped lemon balm  
1 cup sugar  
2 large eggs  
1 pinch of salt  
1 1/2 cup sifted flour  
1 tsp. Baking powder  
1 grated rind of lemon  
1/4 cup chopped nuts (optional)

### Glaze

Juice of 1 lemon

1/2 cup sugar

1/2 cup water

1/4 cup finely chopped lemon balm

Cream butter with lemon balm leaves. Add sugar and beat well. Add remaining ingredients and mix well. Preheat oven to 350 degrees. Pour batter into greased loaf pan. (1 large, 2 small, or 4 mini) Bake 30 to 45 min. until toothpick comes out clean. Mix all glaze ingredients together. After the bread is removed from the oven pour the glaze over it and allow to sit in the loaf pan for four to six hours. Wrap the bread in foil and allow to ripen overnight before serving or freeze immediately.

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