

Cucumber Cups

- 2 English (Seedless) Cucumbers
- 1 8-oz pkg. Cream Cheese, softened
- 1/3 Cup finely Chopped Onion
- 1 Tbsp. snipped fresh dill weed
- 1 Tbsp. Milk
- 1/8 tsp. Salt
- 1/8 tsp. Pepper
- 2 Tbsp. finely chopped pistachio nuts

Peel cucumbers; cut each crosswise into 8 chunks. Using a melon baller, hollow one end of each chunk; set aside. Combine cream cheese, onion, dill, milk, salt, and pepper; spoon into hollowed cucumbers, mounding slightly. Sprinkle with nuts. (Makes 16 servings)

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

Glaze:

- 1 Juice of Lemon
- 1/2 Cup suger
- 1/2 Cup water

1/4 Cup finely chopped lemon balm

Cream butter with lemon balm leaves. Add sugar and beat well. Then add remaining ingredients and mix well. Heat oven to 350 degrees. Pour batter into greased loaf pan. (1 large, 2 small, 4 minis) Bake 30 to 45 minutes, depending upon pan size, or until batter tests done with a toothpick. 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(s) for four to six hours. Wrap the bread in foil and allow to ripen overnight before serving or freeze immediately.

Mixed Herb Dip

1 Cup mayonnaise or salad dressing

1/2 Cup Dairy Sour Cream

1 Tbsp. snipped chives

1 Tbsp. snipped parsley

2 tsp capers

1 1/2 tsp lemon juice

1 1/2 tsp snipped fresh marjoram

1 1/2 tsp snipped fresh oregano

1 1/2 tsp snipped fresh rosemary

1/2 tsp curry powder

1/2 tsp Worcestershire sauce

In a small mixing bowl, combine all ingredients. Cover; chill till serving time. Sprinkle additional snipped parsley atop. Serve as a dip with assorted fresh vegetables.

Pasta Salad

Box of your choice pasta shape. Cook till tender and cool under cold water. Add chopped vegetables and herbs, olive oil and/or vinaigrette to preserve moistness of salad. Chill till ready to serve.