



The Good Herb

A monthly newsletter with ideas for
using the bounty of the garden!

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The holidays are once again upon us, and our calendars are filling up with all the festivities of the season. It was so nice to see many of you at our holiday open house! We were fortunate to have an absolutely beautiful day once again this year!

The fall and early winter offer so many wonderful flavors for the table! Not only do we have a huge assortment of fruits and vegetables available, but there are also many herbs and spices to flavor our foods. Here are a few of my favorite holiday recipes!

Cranberry Toddy

8 cups cranberry juice cocktail

½ c. sugar

1 t. dried lemon peel, or 3 strips fresh
lemon peel

¼ c. lemon juice

1 – 3 inch cinnamon stick

1 t. whole cloves

1 c. bourbon, rum, or orange juice

Combine all ingredients in a large saucepan or Dutch oven. Bring just to boiling, and then reduce heat to very low and simmer for 20-30 minutes. Strain out spices and lemon peel before serving. Serves 12.



This festive red and green colored salad is a favorite of mine for holiday gatherings!

Fennel and Apple Slaw

1 bulb of fennel, chopped fine

2 Tablespoons fennel leaves, chopped

2 Granny Smith apples, skin on

1 T. lemon juice

2 cups grated green cabbage

2 red sweet peppers, diced

4 green onions, washed and finely chopped

1 cup broccoli florets, chopped fine

Dressing:

¼ cup apple cider or apple juice

¼ cup mayonnaise

¼ cup sour cream

1 Tablespoon honey

1 teaspoon salt

½ teaspoon freshly grated black pepper



Cut the apples into bite size pieces and place in a bowl. Stir well with lemon juice to prevent apples from browning. After 2 minutes, drain any remaining lemon juice. Add remaining vegetables to the bowl. Mix the dressing in a separate bowl and gently fold into the slaw. Refrigerate 2 hours for flavors to blend. Garnish with additional fennel leaves.

Herbal Chex Mix

Preheat oven to 300 degrees

4 cups miniature pretzels

4 cups Rice Chex

2 cups slivered almonds

¼ cup olive oil

2 tablespoons balsamic vinegar

3 teaspoons ground rosemary

2 teaspoons garlic
powder

2 teaspoons salt

1 teaspoons dried

basil

In a large bowl, combine the pretzels, cereal and almonds. Combine the oil, vinegar, rosemary, garlic powder, basil and salt; pour over cereal mixture and stir to coat. Spread on a ungreased cookie sheet. Bake at 300° for 15 minutes, stirring occasionally.

Store in airtight containers. Makes 10 cups.