

# Dill Seasoning

from *Kate Hackworthy via Pinterest*

## Ingredients

1 TB dried dill  
3 TB dried onion flakes  
3 TB dried parsley  
2 TB dried minced garlic  
2 tsp dried chives  
1 TB sea salt

## Instructions

Combine all ingredients in a bowl using a whisk. Using a funnel, pour contents into a sanitized jar to keep any bacteria from forming. If you can't find onion or garlic flakes, use the regular dried powder version.

You can add a hint of smoky flavor by using smoked sea salt instead of regular salt. You can also add a teaspoon of sugar to balance the salt and natural flavors if you wish.

Give the blend a kick with some cayenne pepper or red chili flake. You can add dried orange, lemon or lime to give it a citrus flavor.



# TASTE TEST

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## DILL

Dill is often labeled as dill weed to distinguish it from dill seed. This herb has a delicate flavor that can easily get lost when cooked. For best results, add dill near the end of cooking.

Dill brings an earthy but fresh flavor to salads, potatoes, cabbage, carrots, dips, and fish. Salmon with dill is exceptional. It blends wonderfully with feta cheese, cutting the acidity with its fresh flavor.

Dill has gained popularity in *Swedish dillchips*, where it is combined with chives to season potato chips.

## FUN FACTS

Dill was once believed to be good for keeping witches away.

The name dill is derived from the old Norse word *dilla*, meaning to lull or soothe, referring to carminative properties.



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## Creamy Dill Chicken

One Pan Meal, from pipercooks.com

**Yields:** 2 Servings

Prep Time: 5 minutes

Cook Time: 23 minutes

Total Time: 28 minutes

### Ingredients

2 Chicken Breasts

1 TB cooking oil

1/2 medium onion sliced or diced

1 C chicken broth

5 TB extra-virgin olive oil

2 TB cream

2 TB butter

1 tsp dried dill (can be adjusted to taste)

### Instructions

Heat a non-stick frying pan over medium heat. Add the oil and then the chicken. Cook for 2-3 minutes per side or until almost cooked through. Add the onions and cook for about 4 minutes, until softened.

Remove the chicken to a plate temporarily and add the broth. Cook down for about 10 minutes or until reduced by about half.

Add the chicken and the cream and heat through for a few minutes.

Add the butter and whisk while it melts. Remove from heat, add the dill, season with salt and pepper and serve! Can be served over mashed potatoes, rice or noodles.



## Savory Cheddar Dill Scones

From Elizabeth Rider, via Pinterest

Yields: 8 Scones

Prep and Cook Time: 40 minutes

Preheat Oven: 375°

### Ingredients

2 C all purpose flour, spooned and leveled

1 C shredded cheddar (grated )

1/2 C (1 stick) frozen (at least 15 mins) unsalted butter, so it can be grated

1/2 C + 2 TB buttermilk (the 2 TB buttermilk can be 2% if you are low on buttermilk)

1 tsp granulated sugar

3/4 tsp salt

1 TB baking powder

2 TB chopped fresh chives

1 TB dried dill

### Instructions:

In a large mixing bowl combine flour, sugar, salt, baking powder, dill and chives. Gently whisk together. Add the shredded cheese and gently toss until the cheese is coated. Remove frozen butter from the freezer and immediately grate butter into the same bowl. Stir to combine.

Add the buttermilk and stir 8-10 times. Do not over stir! Using your hands, bring the dough up into an 8-9 inch disk shape. Do not worry if it's crumbly- it's supposed to be! Place on cutting board. Cut into 8 wedges (like pizza) Place on parchment lined baking sheet.

Place the scones in the freezer for 15 minutes to make sure the butter is as cold as possible. Remove from the freezer and bake for 20 minutes or until light golden brown.

Tip: You can leave your scones uncovered in the freezer for up to an hour. If you would like to freeze them longer (up to 2 weeks) cover each raw scone tightly with plastic wrap and cook when ready!