

Italian Seasoning

from *Allrecipes*

Prep Time: 5 mins

Servings: 10 TB

Ingredients

4 TB dried basil
2 TB dried oregano
2 TB dried rosemary
2 TB dried marjoram
2 TB dried thyme
1 TB red pepper flakes

Instructions

Combine all ingredients in a bowl using a food processor. Blend for 1 minute, or until desired consistency is achieved. Using a funnel, pour contents into a sanitized jar to keep any bacteria from forming.

Recipe Tip:

If you don't have marjoram, you could double the amount of oregano.



TASTE TEST

May 2025



ROSEMARY

The potent flavor of rosemary goes well with many meat dishes, especially baked chicken and turkey. Mix it with olive oil and balsamic vinegar as a quick dip for a crusty bread. Rosemary potatoes, fried or baked in the oven are a common side dish. When using ground rosemary, remember that a small amount goes a long way. It's flavor is condensed in this form and very strong. Ground rosemary is useful in dishes where you may not want to use the dried needles, as in silky sauces.

FUN FACTS

Rosemary was burned in sick rooms to kill germs and purify the air.

Smelling rosemary was once believed to retain one's youth.

Rosemary has been linked to strengthen memory.



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Rosemary Ranch Chicken Kabobs

From Allrecipes

Yields: 5 Servings

Prep and Cook Time: 30 minutes

Ingredients

5 skinless boneless chicken breast halves-cut into 1 inch cubes
1/2 C olive oil
1/2 C ranch dressing
3 TB Worcestershire sauce
1 tsp rosemary
1 TB white sugar, or to taste
2 tsp salt
1 tsp lemon juice
1 tsp white vinegar
1/4 tsp ground black pepper
10 (6 inch) wooden skewers, soaked in water for thirty minutes

Instructions:

Whisk olive oil, ranch dressing, Worcestershire sauce, rosemary, sugar, salt, lemon juice, vinegar, and pepper together in a medium bowl; let stand for 5 minutes. Add chicken to the bowl and stir until coated; cover and refrigerate for thirty minutes.

Preheat outdoor grill for medium-high heat and lightly oil the grate.

Remove the chicken from the marinade and thread onto the skewers. Discard any remaining marinade.

Cook chicken skewers on the grill until no longer pink and juices run clear. Approximately 4 to 6 minutes per side. Enjoy!



Ridiculously Easy Rosemary Shortbread

From The Café Sucre Farine

Yields: 10 Servings

Prep and Cook Time: 55 minutes

Preheat Oven: 325°

Ingredients

1 C very soft butter
2/3 C granulated sugar
2 tsp honey
1/2 tsp vanilla extract
2 C all-purpose flour
1 TB rosemary
1 tsp kosher salt
2 TB sugar for sprinkling

Instructions:

Lightly grease (baking spray is fine) and then line an 8 or 9 inch cake pan with a removable bottom with parchment paper.

Combine soft butter, sugar, honey and vanilla in a medium-large bowl. Stir for about thirty seconds until creamy.

Add the flour, rosemary and salt. Stir just until all of the flour is incorporated. The dough will be crumbly.

Press the dough firmly into the prepared pan to create an even surface. Be sure there are no loose crumbs around the edges of the pan. Sprinkle with sugar.

Bake for 35-45 minutes then remove oven. (The smaller your pan is, the thicker your shortbread will be and the longer it will take to bake. Check frequently towards the end of baking time. You want it to be a pretty, deep golden brown.)

Invert shortbread onto a flat plate. Place another plate on top and invert again so the sugared side is up.

Slide the shortbread onto a cutting board and sprinkle with a bit more sugar. Cut into wedges or squares.

