

# HERB RECIPES

## Robert Curtis' Herby Smashed Cucumber Salad

5ea cucumber  
1T salt  
2t sugar  
1/4 red onion  
2ea lemon, zest and juice  
2T olive oil  
1T red wine vinegar  
2ea mint  
2ea dill  
2ea parsley

1: Smash (yes, smash!) the cucumber with a heavy knife or rubber mallet. You simply want the seed core to break up the seeds. Cut the smashed cucumber into bite size pieces and toss with salt and sugar. Marinate for 15 minutes.

2: While the cucumber marinates, chop your herbs super finely and slice your red onion into thin strips. Mix together with the olive oil.

3: Drain off the excess water from the cucumber marinade. Lightly rinse the cucumber and toss with the lemon, zest and juice, red wine and your olive oil mixture. Eat and serve. Try adding diced feta or even tomato, if you have it!

## Nate Anda's Rustic Parsley Gremolata

Follow this choose-your-own adventure recipe for Nate's go-to rustic gremolata using parsley. Combine 1 bunch of finely chopped parsley, zest of 1 lemon (minced), 2 cloves of garlic (minced - or try using a microplane for a finer grate!), olive oil + salt to taste.

Add more or less olive oil depending on your preference - start with enough to combine all ingredients or add more for a sauce. Serve with grilled meats, fish, or vegetables!

## Nick Farrell's Rosemary French 75 + Dill Brown Derby

Herbs like basil, thyme and rosemary work wonderfully in simple syrups for gin cocktails or non-alcoholic lemonades. Infuse your bunch of herbs in hot simple syrup and let the mixture sit at room temperature for 24 hours before straining. Nick's favorite drink to make with an herb simple syrup is a Rosemary French 75 - just combine 1 oz Gin, 1/2 oz Lemon juice, 2 dashes or rosemary simple syrup, and 2 oz Champagne.

Alternatively, dill plays well with grapefruit and can be infused directly into bourbon or rye, bringing out some of the flavors imparted from barrel aging. Try infusing a small bunch of dill with one cup of bourbon for 24 hours, and make Nick's Dill Brown Derby:

1.5 oz Dill infused bourbon  
1 oz grapefruit juice  
.25 oz lemon juice  
.5 oz honey syrup (2 parts honey, 1 part hot water)  
Small pinch salt

Shake with ice in a cocktail shaker for 15 seconds. Strain into a rocks glass with ice. Garnish with a dill sprig. Cheers!

## TIPS & TRICKS

When chopping herbs, like parsley and dill, first chiffonade (super thinly slice), then rotate the pile 90 degrees and chiffonade again. This technique yields a much more finely chopped pile with less bruising.

Tie hearty herbs like rosemary and thyme and use it to baste grilled meats and vegetables.

Finishing a sauce with herbs - i.e. adding a couple sprigs of thyme to the end of the cooking process - keeps the flavor fresher and less muddled.