



Spice Up Your Fall!

Maynard Library

Spice Club

ROSEMARY

SPICE INFORMATION

Salvia Rosmarinus (previously known as *Rosmarinus officinalis*) is a shrub with fragrant, evergreen, needle-like leaves and white, pink, purple, or blue flowers native to the Mediterranean region. The name "rosemary" derives from Latin *ros marinus* (lit. 'dew of the sea'). Although it resembles pine in both appearance and scent, rosemary is actually a member of the botanical family *Lamiaceae* along with sage and mint.

Rosemary is an aromatic herb that is used as a flavoring in a variety of dishes, such as soups, casseroles, salads, and stews. Rosemary is often paired with chicken and other poultry, lamb, pork, steaks, and fish, especially oily fish. It also goes well with grains, mushrooms, onions, peas, potatoes, and spinach.



Because rosemary has a low moisture content even when fresh, it retains its flavor after drying. Dried rosemary tends to have tough leaves and may need to be crushed or chopped prior to adding to recipes. One teaspoon of dried is about the equivalent of one tablespoon of fresh. Fresh rosemary should be kept refrigerated in a plastic food storage bag with a damp paper towel. Fresh rosemary will keep for about one week in the refrigerator.

If you're growing rosemary outdoors, be sure to place it where it will get at least 6 hours of sunlight per day. Planting rosemary in containers is a good option in cold climates so that you can bring it indoors for the winter. Don't overwater—rosemary likes dry soil.

<https://www.thespruceeats.com/what-is-rosemary-1328643>

<https://en.wikipedia.org/wiki/Rosemary>

<https://www.gardenary.com/blog/5-tips-to-keep-your-rosemary-plant-happy>

RECIPES

Fig, Pecan, and Brie Bites

<https://www.southernliving.com/fig-pecan-brie-bites-6833033>

Servings: 8

Ingredients

- 1 (8-oz.) triple-cream Brie cheese round
- 1 frozen puff pastry sheet (from a 17.3-oz pkg.), thawed
- All-purpose flour, for work surface
- 2/3 cup chopped glazed pecans
- 1 tsp. olive oil
- 1 tsp. finely chopped fresh rosemary, plus more for garnish
- 1/2 kosher salt
- 1/2 tsp coarsely ground pepper
- 1/4 cup fig preserves



Steps

1. Cut away rounded edges of Brie round to create a square. Cut square lengthwise into 4 even strips, and cut crosswise into 6 even strips. You'll have 24 even pieces of cheese. Transfer to a plate, and chill until ready to use.
2. Roll puff pastry sheet into a 10- x 14-inch rectangle on a lightly floured surface. Cut pastry lengthwise into 4 even strips, and cut crosswise into 6 even strips to yield 24 (about 2 1/2-inch) pieces. Press 1 puff pastry piece into each well of 2 (12-cup) miniature muffin trays coated with cooking spray. Place 1 Brie piece in each pastry cup. Chill 30 minutes.
3. Preheat oven to 400°F. Stir together glazed pecans, oil, rosemary, salt, and pepper in a medium bowl. Remove muffin trays from refrigerator, and divide pecan mixture evenly among pastry cups (1 heaping teaspoon each).
4. Bake in preheated oven until pastry is puffed and golden and cheese is melted, 15 to 18 minutes. Let cool in muffin trays on wire racks 5 minutes; use an offset spatula to gently remove pastry cups from muffin trays, and transfer to a platter. Top evenly with fig preserves (1/2 teaspoon each). Garnish with additional rosemary, and serve warm or at room temperature.

Union Square Cafe's Bar Nuts

<https://smittenkitchen.com/2016/12/union-square-cafes-bar-nuts/>

Servings: 3 2/3 cups

Note

Diamond brand kosher salt is the lightest weight of all the kosher salts. For any other brand, you should start with half and use more to taste. For a coarse sea salt, you're safe using the full teaspoon and possibly even more. For a flaky featherweight Maldon sea salt, you could probably safely use 2 teaspoons.



Ingredients

- 18 ounces (3 2/3 cups) assorted unsalted nuts (or 2 1/3 cups mixed nuts and 1 1/3 cups pretzel nuggets)
- 1 tablespoon butter, melted
- 2 tablespoons fresh rosemary, coarsely chopped
- 1/4 to 1/2 teaspoon cayenne
- 2 teaspoons dark brown sugar
- 1 teaspoon kosher salt (see note up top)
-

Steps

1. Heat oven to 350 degrees. Spread nuts (if using pretzels, don't add them yet) on a tray and toast for 10 to 15 minutes, until lightly golden and fragrant. While they're toasting, whisk butter, rosemary, cayenne, sugar and salt in the bottom of a large bowl. When nuts are toasted, add them to bowl and stir to evenly coat. Add pretzels, if using, and coat again. Spread back on tray and toast for another 5 to 10 minutes. Let cool slightly, then serve warm in bowls. Nuts are also good at room temperature, and keep for weeks in airtight jars.

Cranberry & Rosemary Cheese Ball

<https://www.vermontcreamery.com/products/cranberry-rosemary-cheeseball>

Servings: 16



Ingredients

- 8 ounces goat cheese, room temperature [can substitute cream cheese]
- 1 teaspoon freshly grated orange zest
- 1/2 teaspoon kosher salt
- 1/2 tablespoon chopped fresh rosemary
- 1/4 cup golden raisins, finely chopped
- 1/3 cup dried cranberries, finely chopped
- assorted crackers or pita chips, for serving

Steps

1. Combine goat cheese, orange zest and salt in large bowl; mix well. Gently pack cheese into a ball; set aside.
2. Mix rosemary, golden raisins and cranberries on large plate; stir to combine. Gently roll cheese ball into chopped fruit and herbs, pressing fruit and herbs lightly into ball to form even layer. Serve on platter alongside crackers or pita chips. [Or you can mix in these extra ingredients. Might need to chill the cheese ball to firm up.]

Notes

- If you want to make this in advance, wrap the cheeseball fully in plastic once it's been coated in fruit and herbs, then store in the refrigerator. Let it come to room temperature before serving for a spreadable consistency.

Grape Focaccia with Rosemary

<https://smittenkitchen.com/2010/09/grape-focaccia-with-rosemary/>

Ingredients

- 3/4 cup warm water (105° to 110°F)
- 2 tablespoons milk, slightly warmed
- 1 1/2 teaspoons sugar
- 1 1/4 teaspoons active dry yeast
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 6 tablespoons olive oil
- 1 1/2 cups halved seedless red or black grapes
- 1 teaspoon fresh rosemary needles
- 2 tablespoons raw or another coarse sugar
- 1-2 teaspoons coarse sea salt, to taste

Steps

1. In the bowl of an electric mixer fitted with the paddle attachment, stir together the water, milk, sugar, and yeast. Let the mixture sit until foamy, about 10 minutes. Add the flour, salt and 2 tablespoons of the olive oil to the yeast mixture and mix well on low. Attach the dough hook, raise the speed to medium-low and knead the dough for 8 minutes longer.
2. [And yes, you can stir this together entirely by hand with a wooden spoon, then smash it around on a floured counter to “knead” it for a bit. It’ll be sticky, but doable, and of course you’ll get to say you made bread “old school” style.]
3. Brush a large bowl with a generous amount of olive oil. Scrape dough into the bowl and brush the top with additional oil. Cover with plastic wrap and let it rise in a cool place until it doubles in bulk, 1 ½ to 2 hours.
4. Press the dough down with a floured hand. Turn the dough out onto a floured surface and divide it into two balls. Brush a large baking sheet (or two small ones) with olive oil, place the balls of dough on it and brush the top with more oil. Set it aside for 20 minutes, lightly covered with a kitchen towel. After 20 minutes, dip your fingers in olive oil and press and stretch each ball of dough into a 8 to 9-inch circle-ish shape. It will be dimpled from your fingers. Cover again with the towel and let it rise for another 1 ¼ hours in a cool place.
5. Preheat the oven to 450°F. Brush tops of dough with remaining olive oil and top the sprinkle grapes, rosemary, coarse sugar and coarse sea salt evenly over the dough. Bake for 15 minutes, until the crust is golden brown and puffed around edges. Let cool before serving. Serve warm or at room temperature. Try not to eat the whole thing like, uh, some people we might know.

Rosemary Parmesan Popovers

<https://www.shisofresh.com/thefreshest/rosemaryparmesanpopovers>



Ingredients

- 2 eggs, at room temperature
- 1 c milk, at room temperature
- 1 c flour
- 1 tsp tsp. kosher salt
- 1 tsp rosemary, roughly chopped
- 2 Tbs butter, melted (plus more for ramekins)
- 6 Tbs shredded parmesan cheese

Steps

1. Preheat oven to 450 degrees F. Move the oven rack to the center position. Butter the sides and bottom of 6, 6oz. ramekins. Place the ramekins on a baking sheet, and place in the oven to heat up while making the popover batter.
2. Gently whisk 2 eggs together in a mixing bowl until yolks and whites are just combined. Beat in the milk, flour, salt, rosemary and melted butter until batter is smooth. The texture should be similar to crepe batter or heavy cream.
3. Remove the ramekin tray from the oven. Working quickly, sprinkle half of the cheese into the bottom of each ramekin. Fill the cups no more than $\frac{3}{4}$ full with the batter, and then sprinkle the remaining cheese over the top of each. [Or just mix the cheese into the batter.]
4. Immediately place the tray back into the oven and bake for 15 minutes at 450 degrees F. Then, turn the heat in the oven down to 350 degrees F and continue to bake for another 15 minutes until popovers are puffed and brown. The sides of the popovers should be firm and brown. Serve immediately.

Slow Cooker Lemon Rosemary Lentil Soup

<https://melaniemakes.com/slow-cooker-lemon-rosemary-lentil-soup/>

Ingredients

- 6 carrots diced
- 1 large onion diced
- 4 cloves garlic minced
- 1 yellow pepper chopped
- 1/8 teaspoon cayenne pepper
- 3 cups red lentils
- 4 cups chicken broth
- 2-3/4 cups water
- 1-1/2 teaspoons salt
- 1 lemon zest and juice
- 1 tablespoon fresh rosemary chopped



Steps

1. In a six quart slow cooker, add carrots, onion, garlic and yellow pepper.
2. Add cayenne pepper, lentils, chicken broth, water and salt to slow cooker.

3. Cook on LOW for 6 hours.
4. Stir in lemon zest, juice and rosemary.
5. Season with additional salt and pepper to taste.
6. Ladle into bowls and garnish with additional chopped rosemary, if desired.

Baked Rosemary Onion Rings

<https://fooddoodles.com/baked-rosemary-onion-rings/>

Servings: 4-6



Ingredients

- 1/4C whole wheat flour
- 2 tsp paprika
- 2 tsp salt
- 1 tbsp very finely chopped fresh rosemary
- 2 eggs well beaten
- 2-3C panko or whole grain bread crumbs
- 2-3 medium sized onions

Steps

1. Slice the ends off the onions and peel the papery skin away. Slice the onions into ½" rounds and separate them from each other. Even the tiny ones in the center can be used if desired, or set aside for another purpose.
2. Preheat oven to 400 degrees.
3. In a large sealable bag, combine the flour, paprika and salt. Mix and add the onion rings. Close the bag tightly and shake well to coat all the onion pieces in the flour mixture. Set aside. Place 2 C of panko into a large bowl and set aside. In a smaller bowl, beat the eggs well with a generous pinch of salt and the rosemary. Remove a few onion rings from the bag of flour mixture at a time and coat in egg. Transfer to the panko, coat completely and then transfer to a plain baking sheet. Repeat with all the remaining onion rings adding more panko to the bowl if needed - this should make enough onion rings to fill about 2 baking sheets.
4. Bake 20-25 minutes switching the baking sheets half way through or until the onion rings are golden on the bottom. Once golden on the bottom, flip the onion rings over and continue to bake for another 10 minutes, switching the baking sheets again if needed, until golden and crispy.

Oven-Roasted Tomatoes

<https://www.davidlebovitz.com/oven-roasted-tomatoes-tomato-recipe/>

Ingredients

- 2 tablespoons olive oil
- 1 clove garlic, peeled and thinly sliced
- 8-10 branches of fresh thyme
- a few sprigs of fresh rosemary
- salt and freshly cracked pepper
- 1 pound tomatoes, (8 small or 4 medium-sized)



Steps

1. Preheat the oven to 325°F.
2. Pour the olive oil into a shallow baking dish or pan and add the garlic, thyme, rosemary, and salt and pepper.
3. Cut the tomatoes in half horizontally, then use a sharp knife to remove the stems, if you wish. Toss the tomatoes with the oil and seasonings, then lay them cut side down in the dish.
4. Bake until the tomatoes are completely softened and wilted, and start to wrinkle. Depending on the tomatoes, they'll take between 1 to 2 hours to cook.
5. : The tomatoes will keep for about five days in the refrigerator. They can also be frozen for up to six months.

Sweet Potato Parmesan Gratin

Originally from Cuisine at Home, adapted by Thurstons

My copy of this recipe has no temperature, cooking times or number of servings, so use your best judgment!

Ingredients

- 1 ½ c chicken broth
- 4 t flour
- 2 t fresh rosemary, minced fine
- ½ t salt
- ½ t pepper
- 3 lbs sweet potatoes, peeled and thinly sliced
- 1 ½ c grated parmesan cheese
- Bread crumbs

Steps

1. Preheat oven to 350.
2. In a wide flat oven safe pan, whisk broth and flour together over medium heat. Bring to boil and add rosemary. Add the sliced potatoes and return to a simmer for 10 minutes. Turn off the heat and use a spatula to remove about half of the potatoes. Sprinkle on half of the parmesan cheese and replace the potatoes on top. Sprinkle on the remaining cheese.
3. Cover with foil and bake 30 minutes. Remove the foil and top the potatoes with breadcrumbs. Bake until tender and browned.

Squash Gratin Rounds

Based loosely on a Blue Apron recipe, adapted by Sally

Ingredients

- 1 zucchini or summer squash, sliced into 1/4-1/2 inch rounds
- 2 cloves garlic, minced or grated
- ½ cup grated Parmesan (or other hard cheese)
- ½ cup bread crumbs or panko
- Olive oil
- 1 stem of rosemary, with leaves removed and minced finely
- Pepper, cayenne or paprika to taste

Steps

1. Place squash rounds on a paper towel and sprinkle with salt. Cover with another paper towel and let the rounds dry out a bit (or a lot--I forgot about mine and left them for a few hours.)
2. Preheat oven to 450, with a rack in the middle of the oven.
3. Mix the bread crumbs, Parmesan, garlic and rosemary (and pepper if using) with a few drops of olive oil, making sure the garlic gets distributed evenly.
4. Line a sheet pan with tin foil and spray with olive oil spray (or drizzle some on the pan and spread it around.) Lay out the rounds in a single layer, then flip them over and spray or drizzle with more olive oil. Spoon the topping onto each of the rounds.
5. Bake for 20-22 minutes, until tender and browned. Serve hot.



No-Knead Potato Pizza

<https://www.davidlebovitz.com/jim-lahey-potato-pizza-no-knead-dough-recipe/>

Servings: 8 slices

Ingredients

- **For the no-knead crust**
 - 1 $\frac{3}{4}$ cups, plus 2 tablespoons bread flour
 - 1 $\frac{1}{4}$ teaspoons instant or active dry yeast
 - scant $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{2}$ teaspoon sugar
 - $\frac{2}{3}$ cup tepid water, plus about 1 tablespoon more, if necessary
- **For the pizza**
 - 1 quart tepid water
 - 4 teaspoons salt
 - 2 pounds Yukon gold potatoes , (about 6 to 8 potatoes, depending on size)
 - 1 medium onion, peeled and diced
 - freshly ground black pepper
 - $\frac{1}{3}$ cup (extra-virgin olive oil
 - 1 tablespoon fresh rosemary leaves

Steps

1. Mix the flour, yeast, salt, and sugar in a medium bowl. Add $\frac{3}{4}$ cup of tepid water and stir until smooth. If the dough feels very dry and isn't coming together smoothly, mix in a scant tablespoon of water. Cover the bowl with a kitchen towel and let rise until doubled in volume, about 2 hours.
2. To prepare the potatoes, mix the 1 quart of tepid water with the salt in a large bowl, stirring to dissolve the salt. Use a mandoline or a chef's knife to slice them as thinly as possible. As you cut them, put them into the salted water so they don't discolor. Let soak for at least an hour at room temperature. (They can be done up to 12 hours in advance, and refrigerated.)
3. When ready to bake the pizza, preheat the oven to 475° or 500°F, depending on how high your oven will go. Put the rack in the center of the oven. Lightly oil a baking sheet that's approximately 13- by 18 inches.
4. On a lightly-floured countertop, roll the dough into a ball. Cover with a damp towel and let rest 30 minutes.
6. Put the pizza dough on the center of the baking sheet, floured side up, and stretch it lengthwise down the center of the baking sheet, using your hands to coax it in both

directions. Then use your hands to stretch the dough towards the edges of the pan. If the dough is too stretchy and elastic, let it rest for 5 minutes, and continue. The dough will likely tear in places; simply pinch those parts back together and continue. Stretch the dough until it's about 1 inch away from the edges of the pan. Drain the potatoes well and squeeze out as much water as you can without breaking the slices. Put the slices in a bowl and mix them with the diced onion, plenty of freshly ground black pepper, and the olive oil.

7. Spread the potato mixture over the top of the pizza dough, making the layer of potatoes closer to the edges a little thicker. Sprinkle the rosemary on top and bake the pizza until the potatoes start to brown and the crust is golden brown, about 25 to 30 minutes, depending on the heat of your oven. But check before the recommended baking times as this pizza is best if it's not overly crisp.

Farro with Mushrooms and Bacon

<https://www.davidlebovitz.com/farro-risotto-farro-bacon-mushroom-recipe/>

Servings: 4 generous servings

Ingredients

- 1/2 ounce dried porcini mushrooms
- 1 1/2 cups water
- 2 tablespoons olive oil
- 1 cup diced thick-cut bacon or pancetta
- 1 small onion, peeled and diced
- 2 cloves garlic, peeled and minced
- 2 teaspoons chopped fresh rosemary
- 12 ounces brown mushrooms, trimmed, cleaned and quartered (about 4 cups)
- salt and freshly-ground black pepper
- 1 1/4 cups farro
- 3/4 cup dry white wine
- 2 1/2 cups chicken stock, preferably homemade (or low-sodium)
- 1 cup grated Parmesan
- 1/2 cup chopped flat-leaf parsley



Steps

1. Bring 1 ½ cups of water to a boil in a small saucepan. Remove from heat, add the dried mushrooms, and let stand 15 to 30 minutes. Drain the mushrooms, reserving the liquid,

then squeeze the mushrooms to extract as much liquid as possible. Chop the dried mushrooms into small pieces and set aside.

2. Heat the olive oil in a soup pot or medium-sized Dutch oven, over moderate heat. Add the diced bacon and cook a few minutes, stirring, until it's cooked through. Add the onions, garlic and rosemary, and cook 2 to 3 more minutes, until the onions are soft and wilted.
3. Add the mushrooms and season lightly with salt and freshly ground black pepper. (The bacon and stock have salt, so you can add more later, if needed.) Cook the mushrooms until they're soft and cooked through. Stir in the farro and cook for another minute or two, stirring frequently. Add the wine and continue to cook until the wine is almost completely absorbed.
4. Pour in the chicken stock, the mushroom liquid and stir in the chopped dried mushrooms. Increase the heat until the liquid begins to boil, then reduce the heat to a low simmer and cover. Cook until the farro grains are tender and almost all the liquid is absorbed, about 50 minutes to 1 hour, stirring every so often.
5. Turn off the heat and stir in the Parmesan and parsley. Taste, and season with additional salt and pepper, if desired.

Orange Glazed Salmon Recipe with Rosemary

<https://www.cookingclassy.com/orange-rosemary-glazed-salmon/>

Servings: 4



Ingredients

- 2 tsp olive oil
- 4 (6 oz) skinless salmon fillets (1-inch thick)
- Salt and freshly ground black pepper
- 2 cloves garlic , minced
- 2 1/2 tsp minced fresh rosemary
- 5 Tbsp chicken broth , divided
- 1 1/2 tsp orange zest
- 2/3 cup fresh orange juice
- 1 Tbsp fresh lemon juice
- 1 1/2 Tbsp honey
- 2 1/2 tsp cornstarch

Steps

1. Heat olive oil in a large non-stick saute pan or skillet over medium-high heat.
2. Season both sides of salmon with salt and pepper.

3. Add salmon and to pan and cooked until browned on both sides and cooked through, about 3 to 4 minutes per side. Transfer salmon to a plate while leaving oil in pan.
4. Add garlic and rosemary to pan and saute 20 seconds, then add ¼ cup chicken broth and simmer until mostly reduced.
5. Stir in orange zest, orange juice, lemon juice and honey. In a small bowl whisk together remaining 1 Tbsp chicken broth with cornstarch.
6. Pour into pan, season sauce with salt and pepper to taste then bring to a boil and allow to boil 1 minute, stirring constantly.
7. Return salmon to pan, spoon sauce over salmon.

Creamy Dijon Chicken

<https://cafedelites.com/creamy-dijon-chicken/>

Servings: 6

Ingredients

- **For The Chicken**
 - 2 pounds boneless, skinless chicken thighs
 - 1 teaspoon salt
 - 1/4 teaspoon pepper
 - 5 ounces bacon
- **For The Sauce**
 - 2 tablespoons butter
 - 1 onion
 - 4 cloves garlic, minced
 - 1 tablespoon fresh chopped parsley
 - 1 teaspoon each of dried thyme and dried rosemary
 - 1/3 cup dry white wine
 - 1 1/2 cups half and half (thickened cream or heavy cream)
 - 2 Dijon mustard
 - 1/2 teaspoon chicken bouillon powder
 - 1/2 teaspoon freshly ground black pepper, to taste
 - 1/4 cup Parmesan cheese
 - 2 cups baby spinach leaves



Steps

1. Season chicken with seasoning salt and pepper.
2. Heat 1 tablespoon of oil a large pan or skillet over medium-high heat and cook chicken until crispy and cooked through (about 8 minutes each side, depending on thickness). Transfer to a plate; set aside.
3. To the same pan or skillet, add the bacon and fry until crispy. Transfer to plate, set aside. Drain some of the bacon fat, leaving about 2 tablespoons.
4. Heat butter in the pan and sauté onion until transparent. Sauté garlic, parsley, thyme and rosemary for about 1 minute until fragrant.
5. Add in the white wine to deglaze the pan while scraping up any bits from the bottom of the pan; simmer for 3 to 4 minutes or until wine has reduced by half.
6. Pour in cream and Dijon, mix through and bring to a simmer. Reduce heat and cook gently for a further minute to allow the sauce to thicken.
7. Add the Parmesan and allow to melt through the sauce. Season with bullion powder and pepper, to taste.
8. Add the spinach and allow to wilt. Return chicken to the skillet. Top with the crispy bacon. Sprinkle with extra herbs if desired. Serve immediately.

Best Olive Oil Shortbread

<https://food52.com/recipes/76038-olive-oil-shortbread-with-rosemary-chocolate-chunks>

Servings: about 2 dozen cookies

Ingredients



- 1 1/2 c all-purpose flour
- 1/2 c powdered sugar
- 2 T turbinado (raw) sugar, plus 1 t
- 1/2 t fine sea salt
- 1/2 c mild olive oil
- 1 t finely minced fresh rosemary leaves
- 1/2 c semisweet chocolate, chopped
- 1 egg white, beaten until loose (optional)

Steps

1. Heat the oven to 325° F.
2. In a large bowl, whisk together the flour, powdered sugar, 2 tablespoons turbinado sugar, and the salt. Add the olive oil and rosemary and stir to combine. Add the chocolate chunks and stir again. Gather the dough with your hands into one mass.

3. Roll out the dough to an 8- to 9-inch roundish slab between two sheets of parchment paper. Remove the top sheet and use the bottom to slide the cookie round onto the back of a large baking sheet.
4. If desired-it merely provides a little shine-brush the cookie with the egg white. Sprinkle with remaining 1 teaspoon turbinado sugar.
5. Bake for 20 to 25 minutes. Slide the cookie round carefully onto a cutting board while the cookie is still totally hot. Cut with a sharp, thin knife into desired shape(s). Let cool completely, then separate.
6. This dough keeps well in the freezer. Baked cookies keep for 2 weeks in an airtight tin at room temperature.

Notes

- Note: For a milder flavor, replace half of the oil with a neutral/flavorless one. You can cut this into shapes with cookie cutters, too, but the chocolate provides a little resistance.

Baked Apricot Bars

<https://www.davidlebovitz.com/baked-apricot-bars-recipe/>

Ingredients

- **For the rosemary dough:**
 - 12 tablespoons unsalted butter, cubed, at room temperature
 - 1/2 cup powdered sugar
 - 1/2 teaspoon salt
 - 3/4 teaspoon vanilla extract
 - grated zest of half a lemon
 - 1 1/2 teaspoons finely chopped fresh rosemary
 - 1 3/4 cups flour
- **For the apricot filling:**
 - 2 cups (8 ounces) California dried apricots
 - 1 1/2 cups water or white wine
 - 1/2 cup granulated sugar
 - 3 tablespoons honey
 - 2 tablespoons brandy
 - pinch of salt



- **For the crumb topping:**
 - 1/2 cup flour
 - 1/2 cup packed dark brown sugar
 - 1/3 cup pecans or almonds, coarsely chopped
 - pinch of salt
 - 3 tablespoons unsalted butter, cubed, chilled

Steps

1. Line a 9-inch square pan with aluminum foil then butter the insides or spray with cooking spray. (In the original recipe, the authors said to grease the pan then line it with parchment paper, leaving an overhang on two sides of the pan.)
2. Make the rosemary dough by creaming the butter with the powdered sugar and salt in the bowl of a stand mixer, or by hand, until it's light and fluffy. Add the vanilla, lemon zest, and rosemary, then gradually add in the 1 ¾ cup flour, mixing until the dough is smooth.
3. Transfer the dough to the prepared baking pan and pat it flat into the bottom of the pan using lightly floured hands. Refrigerate the dough-lined pan for at least 30 minutes. (No need to wash the mixer bowl; you can use it as is for the crumb topping in step #7.)
4. Make the apricot filling by combining the apricots, water (or wine), granulated sugar, honey, brandy, and a pinch of salt in a medium saucepan. Simmer over low heat for about 45 minutes, or until all the liquid has just about been absorbed. Let cool for a few minutes, stirring, then puree in a food processor until smooth.
5. Preheat the oven to 350°F.
6. Bake the rosemary shortbread for 25 to 30 minutes, until golden brown. Once baked, let the shortbread cool to room temperature.
7. Make the crumb topping by mixing together the ½ cup flour, brown sugar, nuts, salt, and butter in the bowl of the stand mixer, with the paddle attachment, until the mixture just barely starts clumping together.
8. Spread the apricot filling over the shortbread in the pan evenly, then top with the crumb topping and bake for 20 to 25 minutes, until the topping is browned.
9. Remove from oven and let bars cool completely in pan.
 - To slice, lift the bars out of the pan by grasping the edges of the foil. Slice into squares. The bars can be stored at room temperature or in the refrigerator for up to three days.
 - Variation: For those of you wishing to use a different dried fruit, the yield on the apricot paste was 2 cups, in case you wish to make a substitution.

Lemon-Rosemary Sorbet

<https://www.foodandwine.com/recipes/lemon-rosemary-sorbet>

Servings: 3 cups



Ingredients

- 2 cups water
- 1 cup sugar
- 2 rosemary sprigs
- 1/2 cup fresh lemon juice (or tangerine juice)
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Step

1. In a saucepan, bring the water, sugar and rosemary to a boil. Cover and simmer over low heat for 5 minutes. Discard the rosemary and let the syrup cool to room temperature. Add the lemon juice and refrigerate until chilled. Transfer to an ice-cream maker and freeze according to the manufacturer's directions.

ADDITIONAL RECIPES

This document can be found at <https://www.maynardpubliclibrary.org/spice>

<https://www.davidlebovitz.com/my-stash-1/> Italian Herb Rub Salt

<https://www.fiveearthhome.com/rosemary-parmesan-garlic-popcorn-recipe/>

<https://www.nourish-and-fete.com/garlic-rosemary-white-bean-dip/>

<https://www.davidlebovitz.com/roasted-pumpkin-recipe-potimarron-kuri-hokkaido-squash/>

<https://www.dadwithapan.com/rosemary-garlic-butter-roasted-artichoke-halves/>

<https://www.davidlebovitz.com/rosemary-gimlet-gin-cocktail-recipe/>

<https://alexandracooks.com/2014/12/03/butternut-squash-lasagna/>

<https://food52.com/recipes/37174-flourless-chocolate-cake-with-whipped-rosemary-cream>

<https://www.foodandwine.com/recipes/rosemary-almond-and-parmesan-cocktail-cookies>

<https://www.foodandwine.com/recipes/balsamic-and-rosemary-marinated-florentine-steak>

<https://cooking.nytimes.com/recipes/1022960-rosemary-garlic-roasted-chicken-and-gnocchi>

<https://cooking.nytimes.com/recipes/1022934-tangerine-flan>

<https://cooking.nytimes.com/recipes/1014550-rosemary-and-pistachio-granola>

SHARING RESULTS

We'll have a potluck buffet and discussion on **Saturday, October 28 @ 12 pm**. Feel free to use one of these recipes for your dish or find one on your own.