Dill Deviled Eggs

Serves: 12

Ingredients:

1 dozen eggs

¼ cup mayo

2 tablespoons dill pickle relish (If you don’t have relish, grab your favorite pickle brand and give it a fine chop)

2 tablespoons Dijon or regular mustard

½ tsp garlic powder

1 bunch fresh dill

Paprika spice

Directions:

Place eggs in a bowl and run warm water over them.

Fill a large pot with water and bring to a simmer.

Add your eggs slowly to the simmering water and simmer for 12 minutes.

Remove eggs from the pot and place in ice cold water.

Remove outer shell of the eggs. Cut eggs oblong and remove the cooked yolk.

Place the yolk, mayo, dill pickle relish, mustard and garlic powder in a bowl.

Mix until smooth and creamy.

Spoon or pipe the yolk mixture back into the centers of the egg.

Top with paprika (I love smoked)

Garnish with another dill sprig.

Note: Deviled Eggs can be fun with different toppings too (hummus, guacamole, fresh herbs, or whatever suits your fancy).

Lemon Lavender Ambrosia Salad

Serves: 6 – 8

Ingredients:

1 cup yogurt (I’ll show you my favorite brands in class that are perfect for this dish)

1 tsp vanilla or vanilla bean paste

2 tablespoons honey

1 lemon, juice

1 tsp fresh lavender or ½ tsp dried (give a rough chop if long lavender stems)

4 cups your favorite chopped fruit (blueberries, apples, strawberries, pineapple, papaya, tangerines, kiwis)

½ cup toasted walnuts

½ cup shredded unsweetened coconut flakes

4 dates, chopped

Directions:

Combine the yogurt, vanilla, honey, lemon and lavender in a small dish and whisk to combine.

Fold in the fresh fruit, walnuts, coconut flakes and dates.

Sprinkle with a little lavender flower and lemon zest for garnish.

Store in the fridge until ready to serve.

Alternatives:

Use Orange Juice and zest instead of lemon.

Use pecans or pistachio instead of walnuts

Use coconut whipping cream instead of yogurt

Use maple syrup instead of honey

Throw in the classic marshmallow if you happen to like them in your ambrosia salad.

Rosemary Hasselback Potatoes

Serves: 6

Ingredients:

12 medium Yukon Gold Potatoes

Fresh Rosemary Sprigs

EVOO

Ghee, Butter or Vegan Butter

Fresh Garlic

Parsley or other fresh herbs like thyme, marjoram.

Instructions:

Preheat the oven to 415 – 425 degrees F.

Place the potato on a cutting board, flat side down (if potato is really rounded you can cut a small slice of one side so it sits nicely). Start from one end of the potato and slice in 1/8 inch slices until you reach the end. Use chop sticks or a butter knife placed on the lengthy side of the potato, so that you don’t cut all the way through.

Arrange the potatoes on a baking sheet and place small leaves of a rosemary sprig between the slits. Drizzle EVOO over the top of each potato, making sure to coat inside the potato slices as well.

Place the Potatoes in the oven and bake for about 40 – 50 minutes.

While the potatoes are cooking chop a garlic clove or two and melt in 4 tablespoons of butter.

Remove the potatoes and brush the garlic butter over the partially cooked potato.

Put back into the oven and bake for another 15 – 20 minutes or until the potatoes are tender in the middle and crisp around the edges.

Garnish with fresh parsley or herbs.

Roasted Asparagus with Caramelized Shallot Vinaigrette, Savory Cheese, Pine Nuts and Fresh Dill

Serves: 6

Ingredients:

2 lbs. asparagus

Extra virgin olive oil

Sea salt

1 tablespoon extra-virgin olive oil or butter or a little of both

4 large shallots, minced

2 tsp honey

Sea salt and pepper, to taste

2 tsp Dijon mustard

3 tablespoons red wine vinegar

1/3 cup extra-virgin olive oil

½ cup savory cheese (parmesan, goat or feta)

¼ cup toasted pine nuts

Fresh Dill, chopped

Directions:

Wash and dry asparagus and place on a parchment lined baking sheet.

Drizzle veggies with a little Olive oil and season with sea salt.

Roast in a 400 degree oven until tender (about 15 minutes).

While the veggies are cooking, add butter or olive oil to a skillet over medium heat.

Add shallots and honey and season with sea salt and pepper.

Cook, stirring, until shallots are caramelized and tender but still retain some crunch (about 10 minutes).

Place the caramelized shallots, Dijon, red wine vinegar and EVOO in a dish and mix to combine. Set aside.

Remove the asparagus from the oven and place on a serving platter.

Drizzle the caramelized shallot vinaigrette over the veggies.

Garnish with savory cheese, pine nuts and fresh chopped dill.

Note: Toast pine nuts at 350 degrees for about 10 minutes.

Alternatives:

You can use many different vegetables in place of asparagus including Brussel sprouts, cauliflower, broccoli or carrots.

Use pistachios or hazelnuts in place of pine nuts

Use white wine or champagne vinegar in place of red wine

Use red or yellow onion in place of shallots

Use mint or parsley in place of dill

Honey Lemon Curd

Makes: about 2 cups

This curd is seriously so good, and I would say good for you, in comparison to the sugar laden curds out there. Natural raw honey, nutrient dense eggs and healthy butter fat make this one of my all-time favorite fillings for pie or to serve over pancakes, on cakes or in a fancy cookie. Hope you like it!!!

Ingredients:

½ cup honey

3 lemons, juice and zest (about ½ cup juice and 1 Tbsp. zest)

3 eggs (whisked)

6 tablespoons butter, cut into pieces (if you use unsalted, add a pinch of salt)

Directions:

Set a pot with water on the stove top and bring to a simmer.

Grab a glass bowl that will fit snugly over the pot. Combine the honey, lemon juice and lemon zest, whisking until honey dissolves. Add in your eggs and whisk again until well combined. Place the glass bowl over the pot and whisk continuously as the curd mixture starts to warm.

The goal here is to temper your eggs so they do not scramble. The continuous whisking will be your best friend, so do not walk away from the pot. Once the mixture seems like it is cooked enough that the eggs won’t scramble, add in your butter, and continue to whisk until butter is melted. It will take about 10 minutes of continuous whisking, but eventually the mixture will thicken. Bubbles will form as your whisking, but a sign you know the curd is done is the bubbles disappear.

Dip a spoon in the curd and if the mixture coats the back of the spoon and doesn’t drip off, you know your curd is done.

Remove immediately from the simmering pot and pour the curd through a fine mesh strainer to catch any egg particles that may be in the mix. Push through the strainer and then let cool on the counter for about 10 minutes.

Place some plastic wrap directly onto the curd and place in your fridge to cool.

Keep in your fridge in an airtight container for up to two weeks.

You can also make this using only egg yolks if you are sensitive to egg whites. The color will be a deeper yellow and the curd will be thicker, but it is still delicious!!

Serve a tablespoon or two in my Easy Pie Crust Tartlets and top with a dollop of whipping cream and add a fresh blueberry, raspberry, blackberry, or strawberry.

Enjoy!!!!

Different Ways to use lemon curd:

Pancakes, Crepes and Waffles

Scones, Muffins or Bread Pudding

Lemon Bars, Pies and Cakes

Whipped Cream and Berries with a fun cookie

Add atop ice cream

Add a little to a salad dressing

Blend into a smoothie or bubbly spritzer