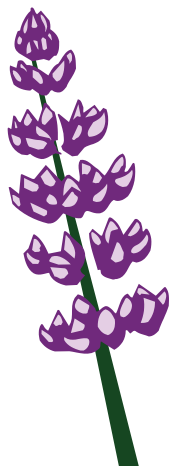


LAVENDER-ROSEMARY PORK TENDERLOIN

1/2 c finely chopped rosemary
1/2 c sweet, dessert wine
2 t finely chopped onion
2 t finely chopped roasted garlic
1 bay leaf
salt and pepper
2 T olive oil
2 T butter

Pre-heat oven to 375 degrees.

Combine lavender, rosemary, onions, garlic and bay leaf in a large bowl. In a small saucepan reduce the wine by half and add it to the mix. Season. Put all the ingredients back into the pan and reduce it to the consistency of molasses. Coat the pork and put in a baking dish. Cook it in the oven for 25 minutes, or until still slightly pink in the middle. Serves 4.



LAVENDER GRILLED SALMON

3 lbs Salmon Filet or Chicken
4 T honey
6 T virgin olive oil
1 T Lavender, crushed
1/4 c white wine
1 T Worcestershire sauce
1 T lemon juice

Place all ingredients, except salmon, in saucepan over moderate heat. Constantly stir with a wire whisk until ingredients are reduced by one-third, creating a sauce. Brush on salmon filet. Set some aside to pour on salmon before serving. Grill or bake salmon until flaky, approximately 10 minutes, basting with sauce. Serves 6.

LAVENDER KEY LIME SORBET

6 c water
2 c sugar
2 t dried culinary lavender
2 t finely grated lemon peel
1/2 c Key Lime Juice

Combine water, sugar, and lavender in heavy saucepan and bring to a boil, stirring until sugar dissolves. Reduce heat and simmer for 10 minutes. Strain liquid in a bowl and discard lavender. Return liquid to saucepan. Add lemon peel and boil 2 minutes. Pour into a glass dish and stir in limejuice. Chill until cold. Freeze for 4 hours. Transfer to a food processor and puree. Freeze again for 2 or more hours. Serve.

LUSCIOUS LAVENDER BROWNIES

2 ounces chocolate
1/4 c butter
2 eggs
1 c sugar
1 t vanilla
1/2 c flour
A dash of salt
1 T dried Lavender

1/2 cup chopped hazelnuts (optional)
Powdered sugar (optional)

Melt chocolate and butter together and cool. In mixing bowl, whisk chocolate mixture into remaining ingredients, except nuts, and blend until smooth. Add nuts. Butter & flour a metal 8" or 9" square baking pan. Bake @ 325 degrees for 18 min. Dust top with powdered sugar when you remove it from the oven, while warm. Let cool before cutting.

*Richard Harper is a friend and associate of Gary & Rebecca Rosenberg who has graciously developed these recipes to feature the culinary uses of lavender. Among many different accolades, Richard has been the executive chef for Stouffer's Restaurant Corporation, and his creativity with food preparation has inspired these recipes.

Sonoma LAVENDER Recipes

Created By Richard Harper
Exclusively for Sonoma Lavender

INCLUDES:

Lavender Garlic Aioli Sauce

Lavender Marinated Buffalo
Mozzarella

Lavender Shrimp Dip

Lavender & Honey Salad
Dressing

Steaks with Thyme-Lavender
Butter

Lavender-Rosemary Pork
Tenderloin

Lavender Grilled Salmon

Lavender Key Lime Sorbet

Luscious Lavender Brownies

THREE WAYS TO USE LAVENDER IN YOUR COOKING

1. LAVENDER SUGAR

Combine 2 cups sugar with 1 cup Lavender buds. After one week, strain out the lavender. Substitute for regular sugar to add a wonderful aromatic flavor. This sugar can replace regular sugar in any sweet recipe.

2. LAVENDER INFUSION

Measure 2 Tbsp Lavender buds for each cup boiling liquid (usually water or milk). Steep for 15-30 min. Strain liquid. Lavender Infusion can be used to flavor lavender lemonade, ice tea, cakes, cookies and sorbets. A Lavender milk or cream infusion can be used to make Lavender Crème Brûlée, Lavender Ice Cream, Lavender Cheese Cake, Lavender Scones and more.

3. LAVENDER AS DRIED HERB

Use Lavender as you would rosemary, in any bread, meat, casserole, or soup recipe. Chop flower buds for a finer texture. Rub a mixture of finely chopped Lavender, garlic, salt and pepper on any meat or poultry before roasting or grilling.

LAVENDER GARLIC AIOLI

2 c mayonnaise
1/4 c lavender infusion
3 oz. fresh squeezed lemon juice
5 each fresh squeezed garlic cloves
Whip all together. Store tightly covered in refrigerator for up to two months. Sauce can be used as a dressing, dip, or spread.

LAVENDER & HONEY SALAD DRESSING

6 T extra virgin olive oil
2 T balsamic vinegar
1 T lemon juice
1 crushed garlic clove
1 t coarse grain mustard
2 T honey
1 t dried lavender flowers
Whisk all ingredients together. Let stand for 30 min, allowing flavors to infuse. Whisk and serve.



LAVENDER SHRIMP DIP

1 T lavender buds
1/2 c fresh lemon juice
8 oz. cream cheese, softened
1/4 c salad shrimp
1/2 c cocktail sauce
Steep lemon juice and lavender buds for 20 minutes and strain. Cool. Cream the cream cheese and add 2 T of the infusion into the cheese. Mound the cheese onto a serving dish. Place the shrimp on and around the cheese, sprinkling 1 T of the infusion over the shrimp. Top with the cocktail sauce. Serve with crackers for dipping.

LAVENDER MARINATED BUFFALO MOZZARELLA

1 c extra virgin olive oil
3 T lavender buds
8 oz. fresh mozzarella, cut into appetizer bite size pieces
2 cloves minced garlic
12 lg basil leaves, cut into 1/8" strips
Heat the oil and lavender buds on high, then reduce heat to a medium simmer for 30 minutes. Cool completely. Strain most of the lavender buds and add the remaining ingredients. Marinate overnight. Serve with toothpicks.

STEAKS WITH THYME-LAVENDER BUTTER

1/4 cup dry vermouth
4 T minced shallots, halved
2 T chopped thyme, halved
2 1/4 t culinary lavender
2 garlic cloves, sliced
Salt & Pepper
4 T butter; room temperature
Olive Oil
2 1-inch New York steaks or Swordfish steaks
Herb Paste: Combine 2 T shallots, 1 T thyme, 2t lavender, and garlic. Finely chop to form a paste. Press salt and pepper and herb paste on both sides of the steaks. Cover with plastic wrap and refrigerate for 2 to 24 hours.
Herb Butter: Boil vermouth, remaining shallots, and remaining herbs in small saucepan until liquid evaporates, about 2 minutes. Cool completely. Mix butter and shallot mixture. Season the butter with a pinch of salt and pepper. Form butter mixture into log; wrap in plastic and chill until firm. Cut butter into slices and serve at room temperature. Brush large nonstick grill pan with oil; heat over medium-high heat. Add steaks to skillet. Cook to desired doneness, about 6 minutes per side for medium-rare. Overlap butter slices atop steaks and serve. Serves 2.