



# SUMMER 2017

## RECIPE | Adult Berry-Mint Lemonade

- ½ cup fresh blueberries, lightly muddled in a cup
- ½ cup sliced strawberries
- A handful of patio garden mint, roughly chopped or torn
- Half a lemon sliced thin
- 1 qt of lemonade
- 1 cup of good vodka

Muddle fruit and mint together, place in a pitcher. Pour lemonade and vodka in the pitcher and let sit in the refrigerator for 30 minutes. Serve over ice.



Adult Berry-Mint Lemonade

## RECIPE | Patio Garden Summer Tomato + Pickled Peppers w/ Burrata

- 2 cups, cut tomatoes if larger, or halved if small like cherry or sun gold
- 2 Anaheim peppers, sliced in rings and quick pickled
- 4 oz. fresh salsa verde
- 4 oz. burrata cheese
- Sea salt and cracked black pepper to taste

Season the tomatoes with salt. Place the tomatoes and pickled peppers on a plate. Top the tomatoes and peppers with burrata cheese. Drizzle with salsa verde.

## RECIPE | Quick Pickled Peppers

- Sliced and seeded Anaheim peppers
- ½ cup red wine vinegar
- ½ cup very hot water from tap
- 2 tablespoons of sugar
- 1 tsp. salt
- Cracked black pepper

In a bowl or jar, combine the liquids, sugar, salt and pepper. Make sure that the sugar and salt have dissolved in the vinegar water mixture. Add the sliced peppers and let it sit at room temperature, uncovered for about 1 hour then cover and place in the refrigerator. The peppers are ready to serve after a few hours of pickling and will keep in the refrigerator for two weeks.





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## RECIPE | Salsa Verde

1/2 bunch of parsley, leaves only  
Handful of basil leaves  
1/4 cup of chives  
1/4 cup of oregano  
1/2 cup of Extra Virgin olive oil  
1 tablespoon of minced garlic, optional  
Salt & pepper to taste

Blend all the ingredients in a blender. Salsa verde is great with just about anything and will keep in the refrigerator for about a week. Store in a tightly covered jar or container.



Chef Mayet's garden

## CHEF'S TIP

### How To Store Your Fresh Herbs For Longer Shelf Life

Whether your fresh herbs are from the store or your garden, here are some easy tips on how to keep them fresh longer.

If your herbs come bundled with a rubber band or string, remove the rubber band or string and wash the herbs in a bowl with cold water. Gently swish around the herbs to remove dirt. Remove the herbs from water and spin in a salad spinner to get them dry. Arrange the herbs lengthwise and layer on dry paper towels and pat lightly to remove excess water or moisture. Roll the paper towel in a bundle and transfer to a plastic zipper bag. Store in the refrigerator.

#### For Fresh Basil:

Snip off the tip of the stems and place in a small vase or jar with two inches of water at the bottom. Keep the vase at room temperature in a lit area but not direct sunlight.

