



Rosemary Recipes

Potato-Tomato Soup with Rosemary

Ingredients:

- 4 tablespoons extra virgin olive oil
- 1 onion, finely diced
- 6 medium tomatoes, peeled, seeded and pureed not too fine (use a blender)
- 2 teaspoons finely chopped rosemary leaves
- Salt to taste
- 5 German butterball potatoes, cut into dice (peeled or not)
- Water
- Freshly grated Parmesan, optional

Directions: Cook the onion over low heat in the oil in a soup pot until it's tender and golden. Add the tomatoes, rosemary, and salt to taste, and cook at a gentle simmer for 5 minutes.

Crusty Garlic and Rosemary Potatoes

Ingredients:

- 2 pounds potatoes, quartered
- 5 large garlic cloves, sliced thin lengthwise
- 2 tablespoons olive oil
- 3 teaspoons chopped fresh rosemary

Directions: In a steamer set over boiling water, steam the potatoes, covered, for 8 to 10 minutes or until they are just tender. In a non-stick skillet cook the garlic in the oil over moderate heat, stirring, until it is pale golden. Add the potatoes, the rosemary and salt and pepper to taste and sauté the mixture over moderately high heat, stirring for 5 minutes, or until the potatoes are golden.

Garlic Roast Chicken with Rosemary and Lemon

Ingredients:

- 2 ½ pounds boneless, skinless chicken breasts, cut into large chunks
- 6 cloves garlic, crushed
- 3 tablespoons fresh rosemary leaves stripped from stems
- 3 tablespoons extra-virgin olive oil
- 1 lemon, zested and juiced
- 1 tablespoon grill seasoning blend (Montreal Seasoning) or, coarse salt & black pepper
- ½ cup dry white wine or chicken broth

Directions: Preheat oven to 450 degrees F. Arrange chicken in a baking dish, 9 by 13-inch. Add garlic, rosemary, extra-virgin olive oil, lemon zest and grill seasoning or salt and pepper to the dish. Toss and coat the chicken with all ingredients, then place in oven. Roast 20 minutes. Add wine and lemon juice to the dish and combine with pan juices. Return to oven



Rosemary Olive Bread

Ingredients:

- 3 cups bread flour (13.5oz)
- 1 tablespoon sugar
- 1 tablespoon salt
- 1 tablespoon active yeast
- 1 egg
- 6 oz warm water (100F)
- 2 oz olive oil
- 2 tablespoons fresh rosemary
- 1 cup pitted olives

Directions: Dissolve the yeast in the warm water. Combine beaten egg, olive oil, sugar, rosemary and olives and add the yeast/water mixture. Add flour and knead for 5 minutes. Let the dough rest for 15 minutes. Add salt and knead for another 5 minutes. Place dough in bowl greased with olive oil. Cover. Let rise for one hour in a warm spot (90F). Remove the dough. Knead it a bit. Form it into a ball and place on parchment paper. Loosely cover with a towel and place it in a warm spot (90F) for 30 min. Pre-heat the oven for one hour at 400F. Slash the top of the loaf before baking. Bake for 45 minutes or so on a pizza stone or in a cloche until the loaf registers 180F in the center. Remove from the oven and allow cooling for two hours or so before eating.

Rosemary Mashed Sweet Potatoes with Shallots

Ingredients:

- 5 ½ teaspoons extra-virgin olive oil, divided
- ½ cup thinly sliced shallots (about 2 medium)
- 1 ½ teaspoons brown sugar
- 1 1/3 pounds sweet potatoes, peeled and diced
- 2 teaspoons finely chopped fresh rosemary
- ¼ teaspoon coarse sea salt
- ¼ teaspoon black pepper

Directions: Heat 4 teaspoons oil in a medium skillet over low heat. Add shallots to pan, and cook for 5 minutes, stirring occasionally. Sprinkle with sugar; cook 20 minutes or until shallots are golden, stirring occasionally. Place potatoes in a medium saucepan; cover with water. Bring to a boil; cook 8 minutes or until tender. Drain. Place potatoes in a large bowl; beat with a mixer at medium speed until smooth. Add rosemary, salt, and pepper; beat until blended. Spoon into a bowl; top with shallots, and drizzle with remaining 1 1/2 teaspoons oil.

Zucchini with Fresh Rosemary

Ingredients:

- 1 clove garlic, sliced thin
- 2 tablespoons olive oil
- 4 zucchini, sliced
- 1 teaspoon fresh rosemary
- Salt, pepper to taste

Directions: Sauté the garlic in the oil and add zucchini. Shake the pan to coat the squash with the oil. Add rosemary, salt, pepper. Cover, simmer gently until barely tender, about 6 minutes. Serves 4 to 6.