

# Herbs brought indoors ready on windowsill

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taken if enough root system is obtained. The roots grow deep. Since this herb needs a 40-60 day dormant period, leave it outside in the pot for three months in the fall or until late December. It may be put in the refrigerator for three months instead. When it begins to grow, a light liquid fertilizer can be applied.

Two herbs to plant now for future use are ginger and garlic.

## GINGER

For this you will need to purchase a piece of ginger root from the market. Plant a plump root just below the surface in moist soil in a 6-8-inch container. The tuber can be cut into

pieces, each having three or four eyes and then left to dry a couple of days before planting. Keep the mix damp until shoots appear, then increase watering and give a high-phosphorus fertilizer monthly. The time until harvest will be about eight months, but the wait will be worth it. The foliage is not very attractive — an interesting plant to grow.

## GARLIC

A garlic bulb from the market (firm and free of brown spots) can be planted outside a month before the first hard frost. Plant each clove (leaving the skin surrounding it) pointed end up in rich well-drained soil. Find a sunny spot in the garden. Plant each clove about 4 inches apart, pushing it into the soil until

the tip is just barely covered. Next August will be harvest time for this well-loved herb.

Herbs have a way of making our culinary endeavors seem a little more special — especially if we use the fresh ones. If a recipe calls for an herb that is not growing on your windowsill, a dried one will do.

A general rule: When replacing a fresh herb with a dried one, the

amount of the dried herb is 1/3 that of the fresh, because the oils are usually more concentrated in dried herbs. When using the more pungent ones such as rosemary, savory or thyme, you may wish to use 1/2 teaspoon of the dried in place of 1 tablespoon of the fresh herb.

That is the pleasure of herbs, each cook can adjust amounts to suit his or her own taste.

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1/4 cup olive oil  
1-1/2 tablespoons lemon juice  
1/4 cup chives, chopped  
6 whole basil leaves for garnish  
1/4 cup mayonnaise  
1/4 cup sour cream  
1/4 cup fresh basil leaves, chopped  
fine salt and pepper to taste

Cut off ends of tomatoes, remove seeds and pulp. Drain upside down while preparing pasta. Cook pasta, drain and toss with oil and lemon juice. Cool, then toss with chives, mayonnaise, sour cream and basil. Season with salt and pepper. Spoon into tomatoes and garnish with whole basil leaves.

## CHIVES

Creamy Cheese Potatoes  
1 1/4 cup milk

1 8-ounce package cream cheese, softened  
1 tablespoon snipped chives (or more)  
4 cups cubed cooked potatoes  
1/4 teaspoon minced instant onions  
1/4 teaspoon salt  
paprika

Blend milk, cream cheese over low heat. Stir in chives, onion and salt. Add potatoes — stir to coat. Turn mixture into 1-1/2 quart casserole, sprinkle with paprika and bake 350 degrees 30 minutes. Serves 4-6

## PARSLEY Parsley Biscuits

2 cups flour  
4 teaspoons baking powder  
1/4 teaspoon salt  
2 tablespoons butter or shortening  
1 small bunch parsley

1/4 cup grated American cheese  
1/4 cup milk  
1 tablespoon melted butter, extra

Wash and drain parsley well. Chop fine. Sift flour, baking powder and salt in large bowl. Cut in 2 tablespoons butter. Blend in cheese, then parsley. Gradually add enough milk to make soft dough, kneading gently. Roll on lightly floured board until 1/4-inch thick. Cut with round cutter 2 inches in diameter. Place on baking sheet and brush tops with reserved melted butter. Bake 450 degrees 15 minutes. Serve hot. Yield 14-16.

Chopped fresh rosemary can be substituted for parsley.

## ROSEMARY Asstarm Bisque

1 pound butternut squash (halved, seeds removed)  
2 green apples (peeled and cored)  
1 medium onion (chopped)  
4 cups chicken stock  
2 slices white bread (trimmed and cubed)  
1 teaspoon rosemary (fresh)  
1 teaspoon marjoram (fresh)  
salt and fresh ground pepper to taste

2 egg yolks  
1/4 cup milk or cream

In heavy 3-quart saucepan combine first 8 ingredients. Bring to boil and simmer uncovered until squash is tender (40-50 minutes). Remove squash, scoop out pulp, discard skins and return pulp to soup. Puree soup in batches in blender until smooth and return to pan. In small bowl, beat together egg yolks and milk. Whip in a little hot soup, then stir mixture back into pan. Preheat but do not allow to boil. Can freeze for later use.

## GINGER Microwave Fish Chinese-Style

1 pound fish fillets  
1/4 teaspoon salt (optional)  
1 teaspoon grated fresh ginger root  
1 green onion  
1 tablespoon salad oil  
2 teaspoon soy sauce  
1 teaspoon dry sherry  
1 tablespoon chopped green onion

Place fish in glass baking dish. Sprinkle with ginger and salt. Lay onion sliced lengthwise on top of

fish. Microwave on high for 3 minutes, turn plate around and microwave for 3-4 minutes (depending upon thickness of fish). It should flake readily in thickest portion. Discard onion. Combine oil, soy and sherry. Pour over fish and garnish with chopped onion. Serves 2 or 3.

## GARLIC Chicken Italiano

1/4 cup freshly grated Parmesan cheese  
2 tablespoons minced fresh parsley

1 teaspoon dried oregano  
1 clove garlic, minced  
1/4 teaspoon freshly ground black pepper  
2 whole chicken breasts, boned and skinned  
3 tablespoons butter, melted

Combine first five ingredients. Dip chicken in melted butter, then in cheese mixture. Place in shallow baking dish. Drizzle remaining butter over chicken. Bake 375 degrees 25 minutes or until tender. Serves 4.



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## clarification

The photo that appeared without a caption in Taste on Monday, Sept. 26, was of Jan Breithaupt, co-manager at Plymouth Orchards, shown picking Golden Delicious apples, one of the varieties at "U-pick" farms in the Detroit area. Bill Brasler/staff photographer, took the picture. The recipe for Apple Drop Cookies that appeared with the article should have said 1/4 cup apple juice or milk instead of 1/2. The 2 cups pre-sifted

flour is the correct measurement, but the flour should be added gradually.

A related story listed U-pick orchards in the Detroit area. Another nearby apple orchard that has a U-pick operation and 26 acres of apple trees is Oosthuizen Orchards at 9252 Currie, north of Seven Mile Road, in Salem. For more information, phone 349-5549.

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