

USING

FILOLI

SEASONINGS

HERBS

SUGARS

VINEGARS

TEAS

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Using Filoli Seasonings Herbs Sugars Vinegars Teas
Content by the Filoli Herb and Vinegar Workshop Volunteers

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Table of Contents

Seasonings	4
Herbs	51
Herbal Sugars	63
Herbal and Fruit Vinegars	73
Teas, Drinks, Shrubs	98
Apple and Pear Butters and Grape Jelly	105
Appendix A - Retired or Renamed Products	106

A Note About Our Recipes

Over the years we have added or deleted products as tastes and buying habits have changed. Our goal is to create and provide fresh and pleasing products, both from herbs from the Filoli garden, as well as from purchased ingredients. The recipes in this book reflect the changes. We have opted to keep recipes in this book for products we no longer produce. Enjoy!

SEASONINGS

Crackers and Croutons with Filoli Seasonings	5
Any Time Brine	7
Chimichurri	9
Dill Dip Seasoning	11
Edgewood Garlic Blend	14
Fault Creek Rub	17
French Tarragon Seasoning	19
Herbs de Provence	22
Italian Seasoning	26
Knot Garden Herbal Salt	29
Notorious No Salt	30
Redwood Creek Rub	32
San Andreas Chili Shake	34
Seafood Seasoning	37
Vadouvan Curry Blend	41
Woodland Salt	46
Zesto Pesto Seasoning	48

Crackers and Croutons with Filoli Seasonings

Many of Filoli seasonings can be used to make flavorful crackers or croutons. We suggest the following:

- French Tarragon Seasoning[®]
- Dill Dip[®]
- Chimichurri[®]
- Garlic Dip[®]
- Herbs de Provence[®]
- Italian[®]
- Knot Garden Salt[®]
- Notorious No Salt[®] (use Oyster Crackers instead of Nabisco saltines)
- Seafood Seasoning[®]
- Woodland Salt[®]
- Zesto Pesto[®]

1 Box Nabisco Mini-Saltines (or 2 cups cubed dried bread)
2/3 cup butter, melted
2 Tablespoons, 1 teaspoon (or more) any Filoli Seasoning or to taste

Heat oven to 275°.

Mix crackers and melted butter. Add Seasoning and mix gently. Let sit for 5 minutes for butter to soak into crackers. Spread on baking sheet in a single layer. Bake for 20 minutes. When cool, store in an air tight container.

Filoli Herb de Provence Crackers

This cracker is wonderful served as an appetizer.

2 cups almond flour
3/4 teaspoon sea salt
2 tablespoons Filoli Herbs de Provence
1 tablespoon olive oil
2 tablespoons water

Mix almond flour, salt, and Herbs de Provence in a large bowl. In a separate bowl mix together the olive oil and water, and add to the flour mixture, stirring till well combined. Using your hands, roll the dough into a round ball and place it on about 24" sheet of parchment paper. Cover with another sheet of parchment paper, and roll about 1/8" thick with a rolling pin. Transfer the dough to a large baking sheet. With a knife or pizza wheel, cut the dough into 2" or less sized crackers.

Bake at 350° for 10 minutes, until lightly golden.

Herbs de Provence Shortbread Cracker

Another wonderful appetizer!

1 stick unsalted butter or margarine, softened
4 ounces Parmesan or cheddar cheese
1 cup flour
1 tablespoon Filoli Chimichurri, Herbs de Provence, Italian Seasoning, Seafood, or Zesto Pesto
1/2 teaspoon salt
1/4 teaspoon pepper

In a mixer or food processor, combine the butter or margarine and cheese. Add the remaining ingredients and combine well. Roll the dough into a 1 inch log and refrigerate for 30 minutes, keep for up to 36 hours, or freeze.

When ready to bake, preheat the oven to 350°. Place parchment paper on baking sheets and slice the log into 1/4 inch rounds. Bake for 20 minutes or until golden on the edges. Cool and serve.

Filoli Croutons

1 loaf sweet French bread
light olive oil
1 to 2 teaspoons of Filoli seasoning mix (your choice)

Cube sweet French bread and drizzle with enough light olive oil to lightly coat. Sprinkle with 1 to 2 teaspoons of your choice of seasoning mix. Spread on baking sheet in a single layer. Bake at 400° for 10 to 20 minutes, depending on how crunchy you prefer your croutons.

Any Time Brine

Use *Any Time Brine* to brine poultry, pork, or other meats.

Poultry

Size: Chicken

2 cups boiling water
1/2 cup Any Time Brine[®]
1 qt. cold water

Size: Med. Turkey

1 qt. boiling water
1 cup Any Time Brine
1 gal. cold water

Size: Large Turkey

2 qt. boiling water
2 cup Any Time Brine
2 gal. cold water

Stir boiling water & salt until salt is dissolved; add any cold water. Cool completely before adding poultry. Refrigerate 4 hours - overnight.

Pork

Size: Roast

2 cups boiling water
1/2 cup Any Time Brine
1/2 cup honey or brown sugar
1/4 cup apple cider or beer or ale (optional)
1/2 gal. cold water

Size: Chops, 4-6

2 C. boiling water
1/4 cup Any Time Brine
1/4 cup honey or brown sugar
4 cup cold water

Stir boiling water and salt until salt and sweetener is dissolved; add cold water. Cool completely before adding pork. Refrigerate 4 hours or overnight.

Slow Roasted Mustard Apple Pork Loin

Brining

1 2-3 lb. pork loin
½ cup Filoli Any Time Brine

1 TBS canola oil
1 large onion, cut into 8 wedges
2 cloves garlic, sliced thin
1 cup hard apple cider
2 TBS Gentlemen's Orchard Vinegar
1 large apple, cut into 8 wedges
1 TBS mustard seed or Dijon mustard
1 ½ t. dried thyme
5 fresh sage leaves
12 small new potatoes
1 cup chicken broth (plus additional if needed)
Salt and pepper to taste

Dissolve brine in 2 cups of boiling water. Add ice to make 4 cups of brine. Place brine in a gallon Ziploc bag and add the pork loin. Refrigerate for 6 to 8 hours.

Baking

Preheat oven to 300°. Remove pork loin and pat dry with paper towels. Discard brine.

Heat oil in a dutch oven over medium heat. Brown pork loin on all sides. Remove from pan. Add onions and sauté until slightly softened. Add garlic and cook for an additional minute. Add cider to deglaze pot, scraping up any brown bits on the bottom of the pot. Let boil gently for about 2 minutes. Add remaining ingredients and nestle the pork loin in the center of the pot, fat side up. Place dutch oven into oven.

Check midway through cooking and add additional chicken broth to pot if liquid has evaporated. Baste pork loin with juices and return to oven. Roast pork loin for 60-90 minutes until internal temperature reaches 140 degrees.

Remove pork loin from pot and cover with foil, let rest for 15 minutes before carving. Return pot to oven to keep warm and continue cooking potatoes, if necessary. Before serving, season sauce with salt and pepper to taste. Carve pork loin and top with onions, apples and sauce, serving potatoes on the side.

Chimichurri

Serving Suggestions

- Sprinkle Chimichurri on raw fish, poultry or drained and cut tofu cubes, then pan-fry or bake until done.
- For sandwiches, spread Chimichurri sauce on bread with meat
- For a different egg salad sandwich: mix dry Chimichurri with mayo and chopped egg
- As an appetizer:
 - Cracker, white cheese, Chimichurri
 - Cucumber with Hummas and Chimichurri
 - Deviled eggs with Chimichurri
- Mixed with mayonnaise and served with cold artichokes
- In soups such as seafood chowder or lentil soup
- On croutons
- Baked on crackers, see

Chimichurri Sauce

This seasoning was initially developed in Argentina as a sauce for grilled steak. But it is equally good as a sauce for any protein or cooked vegetable.

1/4 cup Filoli Chimichurri©
1-2 Tablespoons water
1-1/2 teaspoons Filoli Herbal vinegar
3 Tablespoons oil

Mix the water and vinegar in a small bowl, then add the Chimichurri and stir well. Wait 5 minutes, then add the oil and stir well.

Use within 2 days (refrigerated) for optimal flavor.

Chimichurri Sauce Appetizers

Place a white cheese, such as Mozzarella, on toasted bread or crackers, and top with a dab of Chimichurri.

Brush bread lightly with Chimichurri sauce. Rub the surface of the bread with the back of a spoon to spread evenly. Sprinkle with grated cheese if desired and broil.

Chimichurri on Roasted Vegetables

Cut 4 cups root vegetables into cubes, coat with about 1/4 cup oil, and sprinkle with Chimichurri. Mix well and bake at 400° for 50 minutes or until done.

Chimichurri White Bean Salad

1 15 oz. can Cannellini or Navy Beans, drained and rinsed
1 recipe of Chimichurri sauce (see prior page)

Mix beans and 1 recipe of Chimichurri sauce. Let marinate for 2 hours before serving.

Serving Options:

Serve marinated beans as is

Serve marinated beans on a bed of greens

Add sliced or diced radishes, cucumbers, tomatoes and mushrooms

Chimichurri Falafel

1/2 cup Garbanzo bean flour

1/3 cup Chimichurri

1/4 teaspoon baking soda

1/2 teaspoon lemon juice

1/4 teaspoon salt

1/4 cup water (or more)

3 tablespoons oil if frying

Mix all the dry ingredients in a medium sized bowl. Add the water and lemon juice and mix well. Let the mix rest for 5 minutes, stir again, and if the mix is too dry, add a bit more water.

Shape into patties 1/2 inch thick. Add the oil to a frying pan if you are frying. Cook on medium heat for about 4 minutes, then flip and cook for another 4-5 minutes until golden brown.

To bake, pre-heat the oven to 400°. Place oil in a medium/medium-high heated frying pan, and pan fry on each side for 2-3 minutes until golden brown. Move the falafel patties to the oven and bake for 10 minutes.

Chimichurri Crackers, see Crackers and Croutons with Filoli Seasonings, page 5

Dill Dip Seasoning

Appetizer - Crostini

Brush bread with olive oil, and sprinkle with Filoli Dill Dip© seasoning. Rub the surface of the bread with the back of a spoon to combine the oil and Filoli Dill Dip seasoning. Sprinkle with grated cheese if desired, and broil.

Dill Dip With Hummus

Best mixed 3 hours before serving.

1 teaspoon Filoli Dip Seasoning
1/2 cup hummus

Breads and Biscuits With Dill Dip Seasoning

Add 1 - 1 1/2 teaspoons Filoli Dill Dip seasoning to 1 recipe of biscuit mix or bread dough, or to taste. Bake as directed.

Dill Dip Mayonnaise

Add Filoli Dill Dip seasoning to mayonnaise and use on sandwiches, seafood salad, or wherever mayonnaise is required. Mix with shrimp and place on salad greens.

White and Green Dip

2 roasted garlic bulbs
1 15-ounce can Cannellini beans or 1 1/2 cups cooked white beans
3 teaspoons Filoli Dill Dip
1/4 cup olive oil
Salt and pepper to taste

Dill Dip

Best mixed 3 hours before serving.

1 tablespoon of Filoli Dill Dip seasoning
1 cup sour cream
1/2 cup mayonnaise
1 tablespoon yogurt or lemon juice.

Gigante Beans With Dill and Tomato, see under Dill on page 50.

Use 1/2 teaspoon Dill Dip in place of fresh dill.

Salmon With Dill Dip Seasoning

1 lb. salmon fillets
1/4 cup butter, melted
1 tablespoon Filoli Dill Dip seasoning
Salt and pepper to taste

Preheat oven to 350°. Lightly grease a medium sized baking dish. Drizzle the melted butter over the salmon, turn and drizzle the other side. Sprinkle Filoli Dill Dip seasoning, salt and pepper on one side, turn and sprinkle Filoli Dill Dip seasoning on the other side.

Bake 10 or more minutes until the salmon is easily flaked with a fork. (Baking time varies with thickness of fish.) Serves 2 - 4.

Dilled White Bean and Carrot Salad

1/4 cup extra-virgin olive oil
3 tablespoons fresh lemon juice
1/4 teaspoon salt
1/2 cup thinly sliced shallots

2 - 3 tablespoons olive oil for sautéing vegetables
2 cups sliced carrots, cut 1/4-inch thick
3 cups cooked white beans
2 - 4 tablespoons Filoli Dill Dip seasoning
1 tablespoon brown sugar
1/3 cup toasted sliced almonds (optional)

In large frying pan, sauté the carrots and shallots with 2 - 3 tablespoons of oil, margarine or butter, about 5 minutes on low heat. Add the beans and Filoli Dill Dip seasoning and cook 5 minutes. Remove from the heat, and place the pan contents in a large bowl.

In a bowl, mix the lemon juice, salt, and 1/4 cup olive oil. Sprinkle the carrots and beans with brown sugar and pour the lemon juice/olive oil mixture over all. Toss gently and let sit for 10 - 15 minutes.

Serve warm or at room temperature. Sprinkle with toasted almonds before serving. Serves 10 - 12.

Soups With Dill Dip Seasoning

Add Filoli Dill Dip seasoning to fish chowders, in place of seasonings listed in the recipe.

Dill Dip Quiche

Substitute Filoli Dill Dip seasoning in the Filoli Zesto Pesto© quiche recipe.

Vegetables With Dill Dip Seasoning

Sprinkle Filoli Dill Dip seasoning over carrots, onions, parsnips, or green beans. Stir well before sautéing on low heat, covered, in your favorite oil or butter.

Holiday Spinach Puffs

1 box (2 sheets) puff pastry, frozen
1 (10 oz.) package chopped spinach, frozen
1 teaspoon Filoli Dill Dip seasoning
2/3 cup crumbled feta cheese
1 egg
1 tablespoon Greek yogurt
2 tablespoons onion, finely chopped
1 clove garlic, minced
1 tablespoon olive oil
Salt and pepper to taste

Preheat the oven to 400° if you are planning to bake these immediately. (They can be made and refrigerated for several hours before baking.) Thaw the spinach and puff pastry. Press the spinach dry in a colander or strainer, pushing with a spoon or the back of a bowl until dry.

In a frying pan, place the oil and onions and cook about 5 minutes on low heat until soft. Remove the pan from the heat and add the spinach, Dill Dip seasoning, feta cheese, Greek yogurt, stirring well. Add salt and pepper to taste.

Unroll the thawed puff pastry and lay one sheet on a cutting board. Cut the sheet into 12 equal squares, each about 3 inches in diameter. Place about 1 tablespoon of the filling on each square. Grab one corner of the square and fold it over to make a triangle. Pinch along the edges to seal. Repeat with the second sheet of puff pastry.

Place the puffs on a baking sheets that have been lined with parchment paper. Place the egg in a bowl and beat until combined. Brush the egg wash over the puffs; the wash brings a golden hue to the baked pastry.

Bake for 15 - 20 minutes until golden brown. Serve warm or at room temperature. Makes 24 puffs.

Dill Dip Salad Dressing

2 teaspoons Filoli Dill Dip seasoning
1 teaspoon water
1/2 cup olive oil
1/4 cup Filoli Dill Vinegar©

Place the seasoning in a jar or cruet and add the water. After 5 minutes, add the vinegar and oil. Shake well, and use to dress a green salad.

Seafood With Dill Dip Seasoning

Sprinkle Filoli Dill Dip seasoning on seafood/fish to taste, before sautéing, frying, or baking.

EDGEWOOD GARLIC BLEND

Appetizer - Crostini

Brush bread with olive oil, and sprinkle with Filoli Garlic Dip© seasoning. Rub the surface of the bread with the back of a spoon to combine oil and Filoli Garlic Dip seasoning. Sprinkle with grated cheese if desired and broil.

Hummus With Garlic Dip

Best mixed 3 hours before serving.

1 teaspoon Filoli Garlic Dip seasoning
1/2 cup hummus

Garlic Dip Mayonnaise

Add 1/2 teaspoon Filoli Garlic Dip seasoning to 1/2 cup mayonnaise and use on sandwiches, seafood salad, or chicken salad. Thin with 3 tablespoons milk for a salad dressing

Soups and Garlic Dip Seasoning

Use 1 - 2 teaspoon Filoli Garlic Dip seasoning in any soup such as split pea, tomato, vegetable, beef, chicken, bean, or potato.

Garlic Dip

Best if mixed at least 3 hours before serving.

1 - 2 teaspoons of Filoli Garlic Dip seasoning
1 cup sour cream
1/2 cup mayonnaise
1 tablespoon yogurt or lemon juice

Mix all ingredients thoroughly. If you desire a heavier garlic flavor, add more seasoning to taste.

Mediterranean Fish

1 - 1 1/2 lb. fish
1 - 2 slices of white bread
1 - 2 teaspoons Filoli Garlic Dip seasoning
Olive oil

Brush olive oil on 1 - 2 slices of bread, sprinkle on 1 - 2 teaspoon of Filoli Garlic Dip, then crumble bread. Heat oven to 400°, place fish (cod, halibut, sea bass, tilapia, snapper, sole) on greased glass baking dish. Sprinkle bread crumbs on fish fillets, and bake for 5 - 10 minutes until done, depending on thickness of fish.

Serves 4.

Pillar Point Calamari

5 lb. calamari, cleaned and sliced
2 - 3 tablespoons extra virgin olive oil
1 tablespoon minced fresh basil
Juice of 1 lemon
1 tablespoon minced fresh oregano
1/4 cup diced red pepper
1 1/2 teaspoons Filoli Garlic Dip seasoning
1/2 cup dry white wine

In a large heavy frying pan, sauté the calamari in the olive oil over low heat for 30 minutes, stirring frequently. Add the basil, lemon juice, oregano, and Filoli Garlic Dip seasoning, and stir. Add the white wine. Cover and simmer for 10 minutes. Serve over rice. Serves 4.

Steak and Meatballs

Sprinkle Filoli Garlic Dip on your favorite steaks before cooking.

Add 1 teaspoon Filoli Garlic Dip seasoning to your favorite meatball or meatloaf recipe.

Baked Chicken With Garlic Dip Seasoning

1 - 1 1/2 lb. chicken
2 - 3 tablespoons Oil
2 - 3 cups of vegetables: cubed potatoes, carrots, mushrooms, onions, tomatoes, peppers, celery, etc.
1 teaspoons Filoli Garlic Dip seasoning.

Place chicken and any vegetables in casserole or glass baking pan. Brush olive oil on chicken parts and any vegetables. Sprinkle with 1 or more teaspoons Filoli Garlic Dip seasoning, and bake at 350° for 30 minutes. Serves 4 - 6.

Shrimp Pasta With Garlic Dip Seasoning

12 oz. spaghetti or other pasta
1 lb. raw shrimp, peeled and deveined
4 tablespoons butter or oil
1/2 cup chicken stock
1 teaspoon (or more to taste) Filoli Garlic Dip seasoning
1 - 2 cups diced and cooked vegetables (optional): red/green peppers, onion, tomatoes, zucchini, peas
Parmesan cheese

Cook pasta as directed on package.

In a sauté pan, with melted butter or oil added, mix 1 teaspoon of Filoli Garlic Dip seasoning and 1/2 cup chicken stock. Add shrimp and cook until done. Add any desired boiled vegetables (red/green peppers, onion, tomatoes, zucchini, peas, etc.).

Place shrimp and vegetables on pasta and top with Parmesan cheese.
Serves 4.

Tomato Sauce With Garlic Dip Seasoning

1 - 2 teaspoons Filoli Garlic Dip seasoning
1 tablespoon fresh parsley
1 15 oz. can of tomato sauce, or 4 cups freshly chopped tomatoes
Salt and pepper to taste
Parmesan cheese

Serve sauce over meatballs, meatloaf, or pasta. Top with grated Parmesan cheese as desired.
Serves 4.

Broccoli With Garlic Seasoning

1 head broccoli (about 1 lb.)
1 tablespoon canola oil
1 tablespoon lemon juice
1 1/2 teaspoons Filoli Garlic Dip
Salt to taste

Bring a large pot of water to boil (2-3 quarts). Meanwhile, cut broccoli from stalk. Cut the broccoli head into florets. Then cut the florets in slices, about 1/4 in thick. Discard the broccoli stalk. Add the lemon juice to the boiling water. Place the broccoli florets into boiling water and cook for 5 minutes.

Heat the oil in a large frying pan on medium-low heat. Add the broccoli and Filoli Garlic Dip seasoning and stir well. Add salt to taste. Cook for about 2-3 minutes until the broccoli is tender. Serves 4.

FAULT CREEK RUB

Use Filoli Fault Creek Rub© on chicken, duck, turkey, pork, beef and lamb. Grill, broil or bake the meat as you choose.

Fault Creek Rub Bean Salad

1 cup dried kidney, pinto, or similar bean (or 2 cups cooked beans)
2 - 3 teaspoons lemon olive oil
1/2 teaspoon - 1 teaspoon orange juice to taste
1 tablespoon (or more to taste) Fault Creek Rub

Cook 1 cup kidney, pinto, or similar dried beans (Ranch Gordo Rio Zape works well) until tender/done. Do not overcook. Rinse and cool. Combine the lemon olive oil and orange juice and pour over beans. Stir to coat beans. Sprinkle on Fault Creek Rub to taste, adding more rub if desired.

Serve cold, or on greens with avocado and 1/2 cup orange sections as a main course salad.

Variation: Instead of orange juice, use lime juice. When using as a salad, serve on greens with avocado.

Fault Creek Rub With Chex

12 Cups original Chex cereal
6 - 8 tablespoons melted Butter
3 tablespoons Fault Creek Rub
2 tablespoons Worcester Sauce

12 Cups original Chex Cereal (may add nuts, pretzels, bagel chips to make 12 cups).
Combine the melted butter, Fault Creek Rub and Worcester Sauce and pour over cereal, stirring well.
(May also use other Filoli Seasonings in place of Fault Creek Rub.)

Bake in 250° oven for 1 hour, stirring every 15 min. Cool on paper towels for 15 min.

Beef Brisket With Fault Creek Rub

2 - 3 lb. beef brisket
Filoli Fault Creek Rub

Rub Filoli Fault Creek Rub on the beef brisket. Wrap the brisket in heavy duty aluminum foil, and place on a roasting pan or jelly roll pan (to catch any escaping juices) and bake 2 - 3 hours at 325° until very tender.

Whole Chicken With Fault Creek Rub

Pull the skin from the meat, place Fault Creek Rub on your hand, and rub under the skin onto the meat. Then sprinkle the skin with Filoli Fault Creek Rub. Drizzle with olive oil. Place uncovered in a 400° oven and bake until done.

Fault Creek Rub and Pork Spareribs

3 lb. pork spareribs
Filoli Fault Creek Rub

Parboil ribs for 10 minutes. Drain and cool. Place Filoli Fault Creek Rub onto ribs and rub well into the meat. Grill or broil until ribs show the desired browning.

If desired, once the ribs are done, brush with your favorite barbecue sauce or use the glaze recipe below.

Rib Glaze

1/2 cup catsup
1 tablespoon fresh lime juice
2 tablespoons brown sugar

Steak With Fault Creek Rub

Rub the steak with Filoli Fault Creek Rub. Let rest for 15 minutes before grilling.

Fault Creek Rub and Baked Spareribs

Rub Filoli Fault Creek Rub on Spareribs. Grill and then serve or brush with your favorite barbecue sauce, and then serve. To bake, bake the ribs in a slow 325° oven. Baking time depends on the amount of ribs you are using.

Fault Creek Rub Nut Coating

4 teaspoons Fault Creek Rub
8 teaspoons packed brown sugar
1-2 Tablespoons melted butter
4 cups (1-1 1/4 lb.) mixed raw nuts

Preheat oven to 325°. and bake nuts on un-greased cookie sheet 10 - 15 minutes.

Put the nuts into a large bowl, combine the Fault Creek Rub and sugar, add, and stir. Stir in the melted butter. Cool before serving.

Filoli Enchiladas

See San Andreas Chili Shake.

FRENCH TARRAGON SEASONING

Appetizer - Crostini

Brush bread with olive oil, and sprinkle with Filoli French Tarragon© seasoning. Rub the surface of the bread with the back of a spoon to combine oil and Filoli French Tarragon seasoning. Sprinkle with grated cheese if desired and broil.

French Tarragon Dip

Best mixed 3 hours before serving.

1 tablespoon Filoli French Tarragon seasoning
1 cup sour cream
1/2 cup mayonnaise
1 tablespoon yogurt or lemon juice

French Tarragon Goat Cheese in Endive

1 teaspoon Filoli French Tarragon seasoning
3 ounces mild goat cheese
2 ounces sour cream
2 tablespoons sour cream
1 teaspoon olive oil
Endive leaves

Mix all of the above in a small bowl. Place a spoonful of the mixture at the end of each endive leaf.

French Tarragon Mayonnaise

1 cup mayonnaise (regular or low-fat)
1/4 cup plain yogurt
4 green onions, chopped
1 tablespoon drained small capers (optional)
1 tablespoon fresh lemon juice
1 teaspoon Filoli French Tarragon seasoning
2 teaspoons Dijon-style mustard
2 teaspoons prepared white horseradish

Combine and use on sandwiches or salads.

Quiche With French Tarragon Seasoning

Add 1 teaspoon or more Filoli French Tarragon seasoning to your favorite quiche recipe, or substitute French Tarragon for Filoli Zesto Pesto in quiche recipe on page 43. Good with mushrooms and cheese quiche or with tomato, bacon and cheddar cheese quiche.

Chicken or Seafood With French Tarragon Seasoning

Sprinkle Filoli French Tarragon seasoning over fish/seafood or chicken before sautéing, frying or baking.

Soups With French Tarragon Seasoning

Add Filoli French Tarragon seasoning to chicken soup, fish chowders, clear vegetable soups, or creamed vegetable soups to taste.

Citrus and Tarragon Asparagus

2 lemons
2 tangerines or oranges
3 tablespoons olive oil or lemon olive oil
2 lb. asparagus
2 cloves of garlic, finely chopped
2 teaspoons Filoli Tarragon Seasoning or Filoli Tarragon leaves
Salt and pepper to taste

Preheat oven to 400. Cut the orange or tangerine and lemon in half, with peel intact. Set aside one half of each orange or tangerine and lemon. From the remaining half of each, zest about a 2 inch strip. Using the same halves, juice both. Combine 1 tablespoon of each tangerine or orange and lemon juice in the bowl with the zest, garlic, and Filoli Tarragon Seasoning or Filoli Tarragon leaves.

Thinly slice the remaining halves of the orange or tangerine and lemon. Drizzle with 1tablespoon olive oil, place on a parchment paper covered baking sheet.

Wash and snap off woody bottoms of asparagus. Place the asparagus in a 9 x 13 baking pan. Coat asparagus with a mixture of the zest, juice and 2 tablespoons olive oil. Bake asparagus and lemon and orange slices in a 400 oven for 12 - 15 minutes until done, turning once. Place in serving dish and garnish with roasted lemon and orange or tangerine slices. Serves 8.

Frittata With French Tarragon Seasoning

See the Filoli Italian Potato Frittata recipe and substitute the same amount of Filoli French Tarragon Seasoning for the Filoli Garlic Dip Seasoning.

Roasted Vegetables With French Tarragon Seasoning

Mix 1 teaspoon of Filoli French Tarragon Seasoning with 1/3 cup olive oil, and pour over assorted vegetables cut into bite-size pieces, such as potatoes, turnips, mushroom, peppers, zucchini, tomatoes, carrots, onions, etc. Roast at 400° for 1 hour.

French Tarragon Seasoning Salad Dressing

Mix French Tarragon Seasoning with 1 part vinegar and 3 parts olive oil.

Country French Chicken Loaf

1 - 1/2 lb. ground chicken or turkey
2 tablespoons butter or margarine
1 cup onion finely chopped
2 diced peeled apples
2 cloves garlic, minced
1 - 1 1/2 teaspoon French Tarragon seasoning
2/3 cup fresh breadcrumbs
2 eggs lightly beaten
1 teaspoon grated lemon rind
Salt and pepper to taste
1/2 cup applesauce

Preheat oven to 350°.

In a large frying pan, melt the butter or margarine. Sauté the onion, garlic, and apples for about 10 minutes, stirring occasionally. Add the Filoli French Tarragon seasoning, and stir for about 1 minute.

In a large bowl combine the breadcrumbs, eggs, lemon rind, salt, pepper and the onion, garlic and apple mixture. Stir until combined. Break up the ground chicken or turkey meat into small pieces. Fold the chicken or turkey into the mixture until well combined.

Place in greased baking dish or loaf pan and cover with applesauce (applesauce helps the loaf from drying during baking).

Bake 1 - 1 1/4 hours. Let stand 10 minutes before slicing and serving. Serves 4 - 6.

French Tarragon Crackers or Croutons, see Crackers and Croutons with Filoli Seasonings, page 5.

Herbs de Provence

Filoli Herb de Provence Crackers

This cracker is wonderful served as an appetizer.

2 cups almond flour
3/4 teaspoon sea salt
2 tablespoons Filoli Herbs de Provence
1 tablespoon olive oil
2 tablespoons water

Mix almond flour, salt, and Herbs de Provence in a large bowl. In a separate bowl mix together the olive oil and water, and add to the flour mixture, stirring till well combined. Using your hands, roll the dough into a round ball and place it on about 24" sheet of parchment paper. Cover with another sheet of parchment paper, and roll about 1/8" thick with a rolling pin. Transfer the dough to a large baking sheet. With a knife or pizza wheel, cut the dough into 2" or less sized crackers.

Bake at 350° for 10 minutes, until lightly golden.

Herbs de Provence Shortbread Cracker

Another wonderful appetizer!

1 stick unsalted butter or margarine, softened
4 ounces Parmesan or cheddar cheese
1 cup flour
1 tablespoon Filoli Herbs de Provence© seasoning
1/2 teaspoon salt
1/4 teaspoon pepper

In a mixer or food processor, combine the butter or margarine and cheese. Add the remaining ingredients and combine well. Roll the dough into a 1 inch log and refrigerate for 30 minutes, keep for up to 36 hours, or freeze.

When ready to bake, preheat the oven to 350°. Place parchment paper on baking sheets and slice the log into 1/4 inch rounds. Bake for 20 minutes or until golden on the edges. Cool and serve.

Filoli Croutons

1 loaf sweet French bread
light olive oil
1 to 2 teaspoons of Filoli seasoning mix (Herbs de Provence, Redwood Creek Rub, or Woodland Salt)

Cube sweet French bread and drizzle with enough light olive oil to lightly coat. Sprinkle with 1 to 2 teaspoons of your choice of seasoning mix (Herbs de Provence, Redwood Creek Rub (spicy!) or Woodland Salt). Spread on baking sheet in a single layer. Bake at 400° for 10 to 20 minutes, depending on how crunchy you prefer your croutons.

Pork Tenderloin With Herbs de Provence

Slice a pork tenderloin into 1/2 inch slices. Pan fry them until just done; they cook in 2 to 3 minutes. Place them on a serving dish and sprinkle with Filoli Herbs de Provence. Add the wine to the pan, and bring it to a boil, scraping the pan to gather the meat flavoring. Pour the wine over the meat and serve.

Herbs de Provence With Vegetables

2 cups sliced vegetables of your choice: Asparagus, zucchini, crookneck squash, carrots, tomatoes, onions, eggplant, peppers, etc.

1 clove minced garlic

1 teaspoon Filoli Herbs de Provence©

2-3 tablespoons of olive oil

Place vegetables in a bowl with the garlic and olive oil, and stir to coat well. Broil the vegetables until done, or sauté the vegetables in a frying pan.

Roasted Potatoes

1 lb. red potatoes, cut into 1 1/2 inch pieces

2 garlic cloves minced

1 tablespoon Filoli Herbs de Provence seasoning

1/4 cup olive oil

Preheat the oven to 400°. Place the ingredients in an ovenproof dish and stir, coating the potatoes well. Bake for about an hour until the potatoes are done.

Baked Herbs De Provence Chicken

4 chicken breasts

4 tablespoons olive oil

3 tablespoons honey

Salt and pepper to taste

2 teaspoons Herbs de Provence

1 cup white wine

2 tablespoons cornstarch mixed with 1 tablespoon water in small bowl

1/2 cup chicken broth

Preheat the oven to 425°.

In a large cast iron frying pan (preferably, or oven-proof casserole dish), place 2 tablespoons cooking oil, coating bottom and a bit of the sides.

In a large bowl, whisk the olive oil and honey. Then add the Filoli Herbs de Provence, salt and pepper. Place the chicken in the bowl and coat with the mixture. Place the chicken in the frying pan and then pour the wine around and between the chicken. Cover the chicken lightly with foil or with a heavy lid.

Bake the chicken for about 45 minutes. Take the chicken out of the frying pan. Using the same frying pan, place it on the stove and reduce the juices for a few minutes. (Use a new frying pan and juices from the casserole if you are used a casserole to bake the chicken.)

Whisk the cornstarch mixture and chicken broth into the pan juices. Turn the heat to medium-high, and stir the mixture constantly until it thickens, about 3 minutes.

Place the gravy in a serving dish and serve with the chicken. Serves 4.

Herbs de Provence French Toast

1/2 cup milk
2 beaten eggs
2 teaspoons Filoli Herbs de Provence
1 loaf of bread of your choice

Heat a large frying pan or griddle to medium heat and melt butter or margarine to coat the pan. Remove the pan from the heat until you are ready to add the bread.

In a shallow bowl, large enough to hold a bread slice, beat the eggs until uniform in color. Add the milk and Herbs de Provence and combine thoroughly. Dip each bread slice into the mixture until the bread is wet, but not disintegrating, and add to the pan or griddle immediately. Place the pan or griddle on the burner and cook the french toast until the first side is golden brown. Turn slices over and brown on the second side. Remove from the heat. Serve with fresh fruit or jam. Makes 2 servings.

Beef Burgundy with Herbs de Provence

1 1/2 to 2 lb. lean beef chuck (one inch cubes)
2 tablespoons olive or canola oil
1 large onion, chopped
2 tablespoons flour (or use mixture of cornstarch and water to thicken the sauce)
1/2 teaspoon Filoli Herbs de Provence
1/2 teaspoon thyme
1/4 teaspoon oregano
Salt and pepper to taste
1 cup dry red wine
1 cup beef broth
1/2 lb. fresh quartered mushrooms

In a large heavy skillet, add the oil and brown the beef cubes. Add the onions and sauce. Stir in the flour, Herbs de Provence, thyme, oregano, and any salt and pepper to taste. Stir well while adding the wine and beef broth. Add the mushrooms. Simmer covered for 1 to 1 1/2 hours until the meat is tender. Should more liquid be needed add more wine and broth, using twice as much wine as broth. Serve with cooked egg noodles or roasted potatoes.

Quick Chicken Cottage Pie

This recipe is also good for leftover holiday turkey.

1 lb. boneless, skinless chicken breasts
4 oz. pearl onions
1/2 cup chopped celery
1/2 cup chopped carrots
8 oz. mushrooms, in 1/2 inch pieces
1/2 cup low sodium chicken stock
1 quart milk
1/3 cup cornstarch thinned in 3 tablespoons water
1 teaspoon Filoli Herbs de Provence
1/2 teaspoon salt
3 large or 6 medium sized potatoes, cooked and mashed (or 4 cups instant mashed potatoes)
3 tablespoons melted butter or margarine

Prepare the mashed potatoes and set aside. Be sure they are not firm, or they will not spread well on top of the chicken mixture.

Cut the chicken into bite-sized pieces. In a heavy frying pan, sauté the chicken in olive oil on low heat until cooked through, but not browned. Remove the chicken and add the vegetables and chicken broth. Cook over low heat covered, about 15 minutes until the vegetables are soft. Add the milk, Herbs de Provence, salt, chicken and one-half the cornstarch-water mixture and stir. Bring the mixture to a simmer, stirring all the while. Add more of the cornstarch-water mixture until the liquid is thickened, but not stiff, stirring all the while.

In a casserole dish, place the chicken and vegetable mixture. Use a spoon to carefully place and spread the mashed potatoes on top of the chicken and vegetable mixture. Brush with the melted margarine or butter. Place the casserole dish under the broiler, and broil 3-5 minutes until the potatoes have some attractive browning. Serve immediately.

Herbs de Provence Crackers

2 cups Mini Saltines
1/4 cup unsalted butter, melted
1 tablespoon Herbs de Provence (or to taste)

Preheat oven to 275°.

Mix crackers and melted butter. Add Herbs de Provence and mix gently. Let sit for 5 minutes for butter to melt into crackers. Spread on baking sheet in a single layer. Bake for 20 minutes.

ITALIAN SEASONING

Appetizer - Crostini

Brush bread with olive oil, and sprinkle with Filoli Italian Seasoning. Rub the surface of the bread with the back of a spoon to combine the oil and Filoli Italian Seasoning. Sprinkle with grated cheese if desired and broil.

Italian Seasoning Quiche

Substitute 1 teaspoon Italian Seasoning or Filoli Zesto Pesto in the quiche recipe.

Good with added mushrooms and tomatoes, or spinach.

Italian Seasoning Salad Dressing

2 teaspoons Filoli Italian Seasoning
1 teaspoon water
1/2 cup olive oil
2 tablespoons Filoli Skewered Garlic Vinegar

Place the seasoning in a jar or cruet and add the water. After 5 minutes, add the vinegar and oil. Shake well, and use to dress a green salad.

Panfried Chicken Breasts With Italian Seasoning

4 chicken breast halves with skin and bones (2 - 2 1/4 lb.)
1/4 teaspoon salt or to taste
5 tablespoons unsalted butter, softened
1 - 2 teaspoons Filoli Italian Seasoning
1 tablespoon olive oil

Mix butter with Filoli Italian Seasoning until well blended. Cut horizontal slice in each chicken breast about 2 inches long and 1 - 2 inches deep. Fill each slit breast with 2 teaspoons seasoned butter. Sprinkle each breast with salt and pepper as desired.

Heat frying pan to moderate heat and add 1 tablespoon oil. Place chicken in hot oil meaty side down, and brown 8 - 12 minutes uncovered. Turn chicken and cook until done. Remove from pan and immediately spread remaining seasoned butter on top of meaty side. Serves 4.

Soups With Italian Seasoning

Add to vegetable, minestrone, bean, beef and poultry soups to taste (1 teaspoon or more), in place of seasonings listed in the recipe.

Fish Italian Style

4 (about 6 oz. each, 1 inch-thick) pieces white-fleshed skinless fish fillets, such as halibut
1/2 - 1 teaspoon salt or to taste
1/4 teaspoon black pepper
3 tablespoons extra-virgin olive oil
4 very thin lemon slices
1/2 cup dry white wine
1 teaspoons fresh lemon juice
3/4 teaspoon Filoli Italian Seasoning

Preheat the oven to 450°. Place oil in frying pan and brown the fish on both sides on moderately high heat, about 3 minutes. Remove the pan from the heat, and place the fish in a baking dish and top with thin lemon slices. To the pan add wine, lemon juice and Filoli Italian Seasoning. Place pan on heat and bring to a boil. Pour seasoned liquid over fish, place fish in oven, and bake uncovered 8 - 12 minutes until fish is cooked through. Serves 4.

Italian Potato Frittata

1/4 cup unsalted butter or olive oil
1 small sweet onion, chopped
2.5 lb. Yukon Gold potatoes, cut in 1/2 inch cubes
3/4 teaspoon Filoli Garlic Dip seasoning
1/4 cup olive oil
5 green onion, chopped
1/2 lb. mushrooms, sliced
1 red bell pepper, diced
6 eggs
2 cups grated cheese
1/4 cup breadcrumbs
1 1/2 teaspoons Filoli Italian Seasoning
1 1/2 teaspoons dried rosemary
1 teaspoon dried sage
Salt and pepper to taste

In large skillet, melt butter or olive oil and sauté the onion for 10 minutes on medium-low heat. Add the potatoes, cover and cook for 15 minutes. Add the Filoli Garlic Dip seasoning, stir, and set aside. Heat the oven to 475°.

In another skillet, heat 1 tablespoon of oil and cook the green onions until tender. Add the mushrooms and sauté for another 5 minutes. Add the red bell pepper and sauté an additional 3 minutes. Set aside

Beat the eggs in a large bowl. Add the cheese, bread crumbs, herbs, pepper and salt. Stir into the cooled potato mixture. Add the onions, mushrooms and red pepper to the potato mixture. Pour into casserole or shallow glass baking pan. Bake 40 - 50 minutes.

Cut into squares.

Serves 10 as an appetizer, or 4 - 5 as a main dish.

Italian Seasoning Crackers or Croutons, see Crackers and Croutons with Filoli Seasonings, page 5.

Italian Seasoning Tomato Sauce

Use about 3 teaspoons Filoli Italian Seasoning to 2 cups tomato sauce. To sauce add vegetables as desired: diced mushrooms, diced zucchini, onions/leeks, or others. Add salt and pepper to taste.

Use on pasta and top with Parmesan or other cheeses (optional) or cooked meats. Also use in casseroles or on pizza.

Summer Poached Fish With Mango Salsa

8 cups water
1 teaspoon Filoli Italian Seasoning
1 tablespoon Filoli Oregano vinegar (white wine)
4 4-oz. portions firm white fish fillets
3 mangos, peeled, seeded and diced
1 8-inch long cucumber, cut into bite-sized pieces
1/4 medium onion, finely diced
1 clove garlic, finely minced
1 tablespoon lime juice
3 tablespoons cilantro, chopped
Hot pepper flakes to taste (optional)

In a nonstick pan, bring the water to a boil. Add the Filoli Italian Seasoning and simmer for 10 minutes. Add the Filoli Oregano vinegar and stir. Add the fish, cover, and simmer for 8 minutes or until the fish flakes and is done. Remove the fish, discard the liquid, and refrigerate the fish.

Combine the mangos, cucumber, onion, garlic, lime juice and cilantro. Serve with the cold fish.

Serves 4.

San Mateo Popovers

1 cup all-purpose flour
1 cup milk
2 eggs, lightly beaten
2 egg whites
1/2 teaspoon Filoli Italian Seasoning
1/8 teaspoon salt

Preheat the oven to 450°. Combine all the ingredients in a bowl. Spray a muffin pan with vegetable oil and add the batter. Bake 15 minutes at 450°, then reduce the heat to 350° and bake for another 35-40 minutes. Remove from the oven and immediately slit each popover to allow the steam to escape preventing the popovers from collapsing.

Cioppino *See Cioppino under Bay on page 46.*

KNOT GARDEN HERBAL SALT

Snacks and Appetizers

Sprinkle Filoli Knot Garden Herbal Salt© on popcorn, white cheese, fresh sliced tomatoes.

Knot Garden Herbal Salt Grilled, Broiled, or Baked Vegetables

Sprinkle Filoli Knot Garden Herbal Salt on your favorite vegetables before grilling, baking or broiling. Brush the vegetables with olive oil, then sprinkle Filoli Knot Garden Herbal Salt on: onions, zucchini, tomatoes, mushrooms, carrots, bell peppers, turnips, cauliflower, etc. Grill or broil until done. Bake at 400° for about 45 minutes for bite-sized cubes.

Knot Garden Herbal Salt Pasta

Sprinkle Filoli Knot Garden Herbal Salt on your favorite cooked pasta with olive oil, and meat or vegetables of your choice.

Knot Garden Herbal Chicken

Sprinkle Filoli Knot Garden Herbal Salt inside a whole chicken or turkey before roasting. Rub olive oil on poultry (inside or out) then sprinkle Filoli Knot Garden Herbal Salt on before baking.

Knot Garden Herbal Carrots

4 to 5 carrots, peeled and sliced or
(4 to 5 parsnips, peeled, core removed, and sliced: optional variation)
1 cup water
1 teaspoon Filoli Knot Garden Herbal Salt
1 tablespoon unsalted margarine or butter

Steam the carrots and water in a covered saucepan for 15 minutes or until done. Drain and keep covered off heat while melting the butter.

In a separate pan, melt butter or margarine. Add the 1 teaspoon Filoli Knot Garden Herbal Salt and mix well. Pour over the cooked carrots, and mix gently. Serves 6.

Knot Garden Salt Crackers

2 cups Mini Saltines
1/4 cup unsalted butter, melted
1 tablespoon Knot Garden Salt (or to taste)

Preheat oven to 275°.

Mix crackers and melted butter. Add Knot Garden Salt and mix gently. Let sit for 5 minutes for butter to melt into crackers. Spread on baking sheet in a single layer. Bake for 20 minutes.

NOTORIOUS NO SALT

Notorious Salad Dressing

1/2 cup mayonnaise
3 tablespoons milk
2 teaspoons Filoli Chive Blossom© or Filoli Garlic Vinegar©
2 - 3 teaspoons Filoli Notorious No Salt©

Notorious Quiche

Substitute 1 teaspoon Filoli Notorious No Salt for Filoli Zesto Pesto© in quiche recipe on page 43.
Add mushrooms in place of ham if desired.

Filoli Notorious No Salt© is a very versatile seasoning that can be used in place of salt on vegetables, pasta, potatoes, rice, popcorn, fish and seafood, chicken, pork, beef, lamb and in casseroles, egg dishes, tofu, etc.

Notorious Burgers

2 lb. ground beef, chicken, or pork
1/2 cup finely chopped onion or shallot
1/2 teaspoon black pepper
1 teaspoon Filoli Notorious No Salt

3 tablespoons butter or margarine
1 teaspoon Filoli Notorious No Salt

Mix meat, onions or shallot, black pepper and
1 teaspoon Filoli Notorious No Salt. Make into 6 or 8 patties.

Mix 3 tablespoons melted butter or margarine with 1 teaspoon Filoli Notorious No Salt. Brush this mixture onto both sides of the burger, and grill. Serves 6 - 8.

Notorious Carrots

See the recipe 1 for Filoli Knot Garden Herbal Carrots and replace the Filoli Knot Garden Salt with Filoli Notorious No Salt.

Notorious Rice Pilaf

3 tablespoons butter or margarine
2 tablespoons diced green onion
1 cup long grain rice (or Jasmine or Basmati rice)
1/2 cup diced yellow summer squash
1/4 cup diced carrot
1/2 cup diced mushrooms
1/4 cup diced red pepper
1 teaspoons Filoli Notorious No Salt (or more to taste)
2 cups vegetable or chicken stock

Heat chicken stock to a boil.

In a heavy skillet, sauté the diced green onion in butter or margarine 3 - 5 minutes. Add the rice, stirring, and cook an additional 3 minutes. Add the vegetables and Filoli Notorious No Salt, and stir well into the rice mixture.

Either transfer to a baking dish, or use the heavy skillet to finish the dish. Pour the boiling vegetable or chicken stock onto the rice dish, stir, and cover. Cook 30 minutes or until the rice is cooked. Taste, and add more Filoli Notorious No Salt if desired.

Serves 4.

Heartland Potato Salad

4 tablespoons mayonnaise
2 tablespoons plain yogurt
2 teaspoons Filoli Herbs De Provence Vinegar
2 teaspoons Dijon-style mustard
1/3 cup minced fresh parsley
2 tablespoons finely chopped red onion
1/2 - 1 teaspoon Notorious No Salt

1/2 lb. potatoes, cooked and cooled, in a bite-sized pieces
2 hardboiled eggs, cold and diced

Combine the first 7 ingredients in a large bowl. Add the eggs and potatoes and mix well. Cover and chill until serving.

Serves 4-6

Notorious No Salt Crackers and Croutons

See Crackers and Croutons with Filoli Seasonings, page 5.

Redwood Creek Rub

Redwood Creek Rub@ is a balanced rub with a light smokey edge wonderful on salmon, pork, beef, beans and vegetables.

Redwood Creek Rub on Salmon

Baked

Rub Redwood Creek Rub into both sides of the salmon. Place in an oiled casserole or baking dish. Bake in a 400° oven for 7-10 minutes until cooked through.

Sautéed

Rub Redwood Creek Rub into both sides of the salmon. Place in a nonstick pan with a small amount of olive oil and sauté 3-5 minutes per side, covered.

Grilled

Brush the salmon with olive oil. Rub Redwood Creek Rub into both sides of the salmon. Grill until cooked through.

Redwood Creek Rub With Chex

12 Cups original or Rice Chex cereal
6 - 8 tablespoons melted Butter
3 tablespoons Redwood Creek Rub
1 tablespoons Worcester Sauce

12 Cups original or Rice Chex Cereal (may add nuts, pretzels, bagel chips to make 12 cups).
Combine the melted butter, Redwood Creek Rub and Worcester Sauce and pour over cereal, stirring well.
(May also use other Filoli Seasonings in place of Redwood Creek Rub.)

Bake in 250° oven for 1 hour, stirring every 15 min. Cool on paper towels for 15 min.

Redwood Creek Rub and Eggs

Add Redwood Creek Rub to scrambled eggs or omelets.

Redwood Creek Rub Aioli

2/3 cup mayonnaise
1 tablespoon olive oil
1 teaspoon lemon juice
1 1/2 teaspoons Filoli Redwood Creek Rub (or more to taste)

Use as a dip or serve with artichokes, asparagus, shrimp, crab, fries, fish, etc.

Redwood Creek Rub Tomato Sauce

3 tablespoons olive oil
1 small onion finely chopped
2 garlic cloves, finely grated
2 15-oz cans of fire-roasted tomatoes
1/3 cup white wine
2-3 teaspoons Redwood Creek Rub
Salt and pepper to taste
Optional: mushrooms, sweet red peppers, cooked ground meat
Cooked pasta

In a heavy pan, sauté the onion and garlic in the olive oil on low heat until soft, about 5 minutes. Optional: sauté mushrooms and/or sweet red peppers as well. Add the tomatoes, wine and Redwood Creek Rub. Bring to a simmer, and cook for about 30 minutes. Optional: In a separate pan, sauté ground meat until done, and add to the tomato sauce. Serve over cooked pasta of your choice.

Redwood Creek Rub Bean Salad

1 cup dried kidney, pinto, or similar bean (Ranch Gordo Rio Zape works well) (or 2 cups cooked beans)
2 - 3 teaspoons lemon olive oil
1/2 teaspoon - 1 teaspoon lime juice to taste
1 tablespoon (or more to taste) Fault Creek Rub

Cook 1 cup kidney, pinto, or similar dried beans (Ranch Gordo Rio Zape works well) until tender/done. Do not overcook. Rinse and cool. Combine the lemon olive oil and lime juice and pour over beans. Stir to coat beans. Sprinkle on Redwood Creek Rub to taste, adding more rub if desired.

Serve cold, or on greens with avocado.

Redwood Creek Croutons

1 loaf sweet French bread
light olive oil
1 to 2 teaspoons of Redwood Creek Rub

Cube sweet French bread and drizzle with enough light olive oil to lightly coat. Sprinkle with 1 to 2 teaspoons of your choice of Redwood Creek Rub. Spread on baking sheet in a single layer. Bake at 400° for 10 to 20 minutes, depending on how crunchy you prefer your croutons.

San Andreas Chili Shake

San Andreas Chili Dip

Add 1 teaspoon Filoli San Andreas Chili Shake© seasoning to 1 cup sour cream, 1/2 cup mayonnaise, and 1 tablespoon yogurt or lemon juice.

Chili

Substitute 1 teaspoon Filoli San Andreas Chili Shake seasoning for the spices in your favorite chili recipe.

San Andreas Chili Shake Mayonnaise

Add 1/4 teaspoon Filoli San Andreas Chili Shake seasoning to 1/2 cup mayonnaise and use on sandwiches, or thin with milk and use on salads.

Soups and Stews With San Andreas Chili Shake

Add Filoli San Andreas Chili Shake seasoning to taste to your favorite fish chowder, pork stew, lentil soup, split pea soup, or chicken tortilla soup in place of the seasonings in the recipe.

Tacos and Burritos

Add 1 tablespoon Filoli San Andreas Chili Shake seasoning to 1 cup tomato sauce and 1 lb. browned ground meat: simmer 15 minutes.

Fajitas

2 tablespoons Filoli San Andreas Chili Shake seasoning
2 tablespoons Filoli Salsa Vinegar©
4 tablespoons olive oil
1 teaspoon salt
3 lb. dark-meat chicken, turkey, beef, or pork
1 - 2 large onions
2 red bell peppers
1-2 tablespoons oil
12 tortillas

Pour marinade over skinned chicken, turkey, beef or pork and marinate for 30 - 45 minutes in refrigerator. In a large frying pan place 2 tablespoons oil, sliced onions and bell peppers and cook until softened. Place the vegetables in a bowl, and use the frying pan to cook the meat in the remaining 2 tablespoons of oil. Fill the tortillas with the meat and vegetables. Serves 6 - 8.

Shrimp Quesadillas

1 tablespoon olive oil
1 teaspoon Filoli Skewered Garlic vinegar
12 medium shrimp, peeled and deveined
1 tablespoon lime juice
1/4 teaspoon FiloliSan Andreas Chili Shake
1/4 teaspoon Redwood Creek Rub
1 finely chopped green onions
2 tablespoons chopped fresh cilantro
Salt and pepper to taste
Flour or corn tortillas

Mix together the Filoli Skewered Garlic vinegar, lime juice, Filoli San Andreas Chili Shake, Filoli Redwood Creek Rub, salt and pepper. Add the shrimp and marinate for 5 minutes in the refrigerator.

Place the olive oil and shrimp in a frying pan and sauté on medium heat about 5 minutes or until done.

Sprinkle half the cheese on each of 2 tortillas. Top each tortilla with 6 shrimp and sprinkle with the green onions and cilantro. Top each tortilla with another tortilla.

In a frying pan, place some olive oil and cook for 2 minutes until lightly browned and the cheese is melted. Flip to the other side and cook for another 2 minutes. Serve immediately.

Makes 2 quesadillas.

San Andreas Chili Shake Stir-Fry

Add Filoli San Andreas Chili Shake to your favorite stir-fry to taste (1 - 2 teaspoons). Add 1 teaspoon or more lime juice for a Thai-inspired flavor.

San Andreas Chili Shake Hummus

Best mixed 3 hours before serving.

1 teaspoon Filoli San Andreas Chili Shake
1/2 cup hummus

Tofu With San Andreas Chili Shake

Add 2 teaspoons Filoli San Andreas Chili Shake to 1/2 cup olive oil and warm. Drain 8 ounces of firm tofu sliced 1/2 inch thick (use tea towels). When dry, cut into bite-sized cubes. Add the Filoli San Andreas Chili Shake to the oil and mix. Pour over the tofu and marinate for 1 hour to allow the marinade to infuse the tofu.

Serve chilled or warm. Use as sandwich filling, pasta or salad topping. Serves 2 - 3.

Southwest Rice Pilaf

1 cup Basmati rice
1/3 cup diced red bell pepper
1/3 cup diced sweet onion
1 clove garlic, minced
1/2 cup catsup or tomato sauce
1 teaspoon Filoli San Andreas Chili Shake
2 cups water or chicken broth
2 tablespoons oil, margarine, or butter

In a heavy skillet sauté the bell pepper, onion, garlic, and rice in the oil, margarine, or butter for about 3 minutes, until rice is translucent.

Add the catsup or tomato sauce, Filoli San Andreas Chili Shake, and water or chicken broth. Bring to a simmer and cook on low heat for about 20 minutes, covered, until the rice is done.

Serves 4.

Filoli Enchiladas

1 lb. ground chicken, turkey, or pork
1 large red bell pepper, cut into 1/4 in wide strips, 1 in long each
2 green onions, chopped fine
8 oz. shredded sharp cheddar cheese, separated into two bowls
10 flour or corn tortillas
1 large can enchilada sauce (28 oz.)
1 teaspoon Filoli San Andreas Chili Shake
1 teaspoon Filoli Fault Creek Rub

Preheat the oven to 400°.

Use 2 glass 9 x 13 x 2 inch baking pans. Place about 1/3 cup of enchilada sauce into the bottom of each pan. Five enchiladas will go into each pan.

In a nonstick frying pan on medium-low heat, place the meat and green onions, stir, and sprinkle both the Filoli San Andreas Chili Shake and the Filoli Fault Creek rub on the mixture. Stir well to integrate the spices as the meat and onions cook. When the meat is cooked through and the onions limp, remove from the heat.

In a large bowl, place 2 cups of water. Dip each tortilla in the water to dampen it before laying in the glass pan for filling and rolling.

Place a tortilla in the glass pan. Add about 2-3 tablespoons of meat, and top with about 2 tablespoons of red bell pepper. Sprinkle about 1-2 tablespoons of shredded cheddar cheese on top, and roll the tortilla, placing the open edges on the bottom of the pan. Continue with the remaining tortillas until both pans are filled.

Place both pans in a 400° oven and bake for 25 minutes. Serve immediately. Serves 4 - 6.

SEAFOOD SEASONING

Fish Baked With Seafood Seasoning

Sprinkle Filoli Seafood Seasoning© on any white-fleshed fish before panfrying or baking.

Seafood Seasoning Wrap

1 lb. firm white fish
1 teaspoon Filoli Seafood Seasoning
4 tortillas
4 large lettuce leaves
1 large avocado sliced

Sprinkle fish with Filoli Seafood Seasoning and cook. Arrange fish, lettuce and avocado on tortilla and roll up. Serves 4.

Deviled Eggs with Lemon & Fried Capers

6 hardboiled eggs, shell removed
2 rounded tablespoons mayonnaise
1 teaspoon Dijon mustard
2 teaspoons juice and 1 teaspoon zest from one lemon
1 teaspoon Filoli Seafood Seasoning
Sea salt & pepper to taste
1/4 cup non-pareil capers
1/4 to 1 cup grapeseed oil

Dry the capers until most of the moisture from the brine is gone. On the stove, turn on a small burner and heat to medium high. Cover the bottom of a skillet with oil and place on the burner. Add one caper to the pan. Oil is ready for the capers when the bud in the pan opens and is crispy. Remove the caper, and carefully add the rest of the capers as the oil will splatter. When the capers are toasty and light brown and the buds will open and look like a flower, remove them from the pan. Place on clean paper towels to absorb any excess oil.

Slice each hardboiled egg in half and remove the yolk. Place in a sieve or fine mesh strainer. Push the yolks through the sieve and then add the mayonnaise, Dijon mustard, lemon juice, lemon zest and Seafood Seasoning to the mixture and stir to combine. Add salt and pepper to taste.

Place the yolk mixture in the halved whites. Sprinkle the yolks with the fried capers and more Seafood Seasoning as garnish if desired. Makes 12 egg halves.

Pescadero Seafood Chowder

1/2 lb. shrimp
1/2 lb. crab
1/2 lb. scallops
1/2 lb. fish (tilapia, cod, etc.)
3 tablespoons lemon or your favorite olive oil
3 - 4 carrots (sliced thin or chopped)
1 large onion
2 stalks of celery (sliced thin)
1/2 cup of corn
2 - 3 potatoes (cut into small cubes)
Salt and pepper to taste
2 Tablespoons FILOLI Seafood Seasoning
3 - 4 tablespoons of cornstarch in 4 tablespoons water, mixed (for thickening)
1/2 cup milk or cream
32 oz. of stock (seafood, chicken or vegetable)
2 teaspoons fresh parsley leaves for garnish

In a stock pot, on low heat with olive oil, sauté potatoes, corn, celery, onion, and carrots for approximately 5 - 10 minutes, stirring occasionally. Add all seafood (crab, scallops, shrimp and fish) and sauté another 5 - 8 minutes. Add FILOLI Seafood Seasoning, stock and milk or cream. Add cornstarch and water mixture, and stir and bring to a boil to thicken. Reduce heat and continue cooking for 10 - 15 minutes (or until seafood is fully done). Pour into bowls and garnish with fresh parsley. Serves 4 - 8.

Seafood Seasoning Rice Pilaf

Substitute 1 teaspoon Filoli Seafood Seasoning for The Filoli Chili Dip Seasoning in pilaf recipe, leaving out the tomato catsup or sauce. Add cooked fish, shrimp or scallops to basic recipe if desired.

Montara Chowder

4 bacon slices, finely chopped
2 boiling potatoes (1 1/2 cups), cut into 1/4-inch pieces
2 large shallots, finely chopped
3/4 cup bottled clam juice
2 1/2 cups milk
1/4 lb. shrimp, shelled, deveined, and cut into 1/2-inch pieces
1/2 lb. sea scallops, quartered and tough muscle removed from side of each if necessary
1/2 lb. lump crabmeat, picked over
2 - 3 teaspoons Filoli Seafood Seasoning or more to taste
1/2 - 1 teaspoon salt or to taste

2 tablespoons chopped fresh chives or parsley for topping.

In heavy pot, fry bacon until crisp, about 5 minutes. Remove bacon from pot and place on paper towel. Remove all but 1 tablespoon of bacon fat from the pot. Add potatoes, shallots and clam juice, and simmer for about 8 minutes until potatoes are cooked and most of liquid is gone. Add milk and Filoli Seafood Seasoning, and heat to a simmer. Add shrimp, scallops, and crab and simmer 3 - 5 minutes until seafood is cooked. Serve, topping each bowl with chives or parsley. Serves 4 - 6.

Soups and Chowders With Seafood Seasoning

Add 1 or more teaspoons Filoli Seafood Seasoning (to taste) to your favorite vegetable, cream of celery, white bean or lentil soup, in place of seasonings listed in the recipe.

Seafood Kebabs

Cut up firm white fish such as swordfish, or use scallops or shrimp along with mushrooms, onions sliced vertically, red or green pepper cut into flat bite-sized pieces. Skewer pieces of seafood or firm-fleshed fish alternating with vegetables. Brush with olive oil and sprinkle with Filoli Seafood Seasoning. Bake, grill or broil at 400° for about 10 - 15 minutes or until done, turning once.

Seafood Salad

1 - 2 teaspoons Filoli Seafood Seasoning
1/2 cup mayonnaise
1 - 2 cups shrimp, crab, etc.
1 bunch lettuce leaves
1 cucumber, sliced thin
1/2 cup cherry tomatoes

Mix Filoli Seafood Seasoning with 1/2 cup mayonnaise. Mix about 2 or more tablespoons Seafood flavored mayonnaise with 1 - 2 cups shrimp, crab, etc., and place a scoop of seafood mixture on top of salad greens, along with cucumbers, tomatoes, etc.

Seafood Salad Sandwich

Make a sandwich filling with the seafood and flavored mayonnaise, adding about 1/3 cup chopped celery to 2 cups of filling.

Seafood Seasoned Crackers

2 cups Mini Saltines
1/4 cup unsalted butter, melted
1 tablespoon Seafood Seasoning (or to taste)

Preheat oven to 275°.

Mix crackers and melted butter. Add Seafood Seasoning and mix gently. Let sit for 5 minutes for butter to melt into crackers. Spread on baking sheet in a single layer. Bake for 20 minutes.

Monterey Chowder

4 ounces meaty salt pork or bacon, diced into 1/4 - in pieces
2 tablespoons unsalted butter or olive oil
2 medium onions, cut into 1/2 - in pieces
2 - 3 teaspoons Filoli Seafood Seasoning or to taste
2 lb. russet potatoes, peeled and cut into bite-sized pieces
5 cups fish stock, chicken stock or other stock
Kosher or sea salt
Freshly ground black pepper to taste
3 lb. halibut or cod fillets, over 1 inch thick, pin bones removed
1 1/2 cups milk or heavy cream
2 tablespoons chopped fresh parsley
2 tablespoons minced fresh chives

In a heavy pot, sauté the salt pork or bacon until crisp, about 5 minutes. Remove from pan and drain on paper towel. Add onions to pan and sauté until softened, about 8 minutes on medium low heat. Add potatoes, stock and Filoli Seafood Seasoning, and boil about 10 minutes; mash some potatoes slightly to thicken stock. Reduce heat to a simmer, add salt and pepper and fish fillets. Cook 5 minutes, and remove from heat. Add milk or cream to chowder, stirring until heated through.

Pour into bowls and garnish each bowl with fresh parsley and chives.
Serves 8.

Vadouvan Curry Blend

Use Filoli Vadouvan Curry Blend® to taste on: deviled eggs (1/4 teaspoon per half-dozen eggs), quiche (1 teaspoon), vegetables, tofu, meats or fish and seafood

Vadouvan Rice

1 cup Basmati Rice
3 cups water
1 teaspoon salt
2 tablespoons butter, margarine, or oil
2 tablespoons or more Filoli Vadouvan Curry Blend

Cook the rice, adding the salt to the cooking water, or use a rice cooker as directed. Melt the butter or margarine. Pour the butter, margarine or oil on the hot rice and stir. Sprinkle on the Vadouvan, and mix until well blended. Add more Vadouvan to taste.

Appetizer - Crostini

Brush bread with olive oil, and sprinkle with Filoli Vadouvan Curry Blend. Rub the surface of the bread with the back of a spoon to combine oil and seasoning. Sprinkle with grated cheese if desired and broil.

Vadouvan Curry Blend Masala Dosa

Purchase dosa batter from an Indian grocery; found in refrigerated case. Make the filling first, then cook the individual dosas.

4-6 Rusett potatoes
3 medium onions
1/2 (or more) red bell pepper
1 TBS Chana dal
1 TBS Urad dal
1 tsp. mustard seeds
1 cube vegetarian no sodium boullion cube
1 1/2 - 2 TBS (or more to taste) Vadouvan Curry Blend
1/2 cup hot water
1-3 TBS. nutritional yeast (optional)
Olive Oil
Salt to Taste

- 1 Precook the potatoes in the microwave, cool, and peel. Set aside.
2. Soak the Chana dal and Urad dal in boiling water for 30 minutes.
3. Drain the dals and set aside.

4. Cut the red bell pepper into 1" long x 1/4" wide slices; set aside.

When ready to cook and assemble.

1. Chop the onions into 1/2 in. pieces.
2. Coarsely cut the cooked potatoes into 1/2 in cubes.
3. Mix the bouillon cube with hot water and then add 1 1/2 - 2 TBS Vadouvan curry
4. Heat the olive oil in a large pan to medium-low heat.
5. Add the onions and salute for about 3 minutes, then add the dals and cook about another 2 minutes until the onions are soft.
6. Add the potatoes and bell peppers to the onion mixture and stir carefully to combine.
7. Add salt to taste.
8. Add the bullion water/Vadouvan Curry Blend to the mixture, and stir.
9. Cover and cook over low heat to combine flavors and finish cooking, about 7 minutes.

Vadouvan Curry Dip

Best if made at least 3 hours before serving.

- 1 tablespoon Filoli Vadouvan Curry Blend
- 1 cup of sour cream
- 1/2 cup of mayonnaise
- 1 tablespoon of yogurt or lemon juice.

Gingered Curry Dip

- 2 6-oz. cartons plain Greek yogurt
- 2 tablespoon Filoli honey
- 2 teaspoons Filoli Vadouvan Curry Blend
- 1 teaspoon freshly grated ginger
- Paprika (optional)

Peel fresh ginger root; using the back of a spoon to slide off the peel works well. Grate 1 teaspoon of ginger root. In a bowl, mix the plain Greek yogurt, Filoli honey, Vadouvan Curry Blend and grated ginger. If desired, sprinkle top with Paprika for color.

Soups With Vadouvan Curry

Add Filoli Vadouvan Curry Blend to taste to your favorite soup: chicken, lentil, white bean, and vegetable are particularly good with this seasoning.

Curried Sweet Potato Hummus

2 cups cooked and cooled sweet potatoes mashed
1 1/2 cups plain hummus
2 1/2 teaspoons Filoli Vadouvan Curry Blend
1/2 teaspoon lime juice
1 tablespoon olive oil

Mix all ingredients together in food processor until smooth. Refrigerate, and serve with toasted pita bread, pita chips, crackers, tortilla chips, etc.

Fusion Fish

1 - 2 lb. salmon
2 teaspoons minced ginger
2 teaspoons Filoli Vadouvan Curry Blend
Salt and pepper to taste

Mix spices together, and pat mixture on skin side of salmon. Sauté in oil, skin side down for 5 minutes, covered. Turn salmon over and cook covered approximately 2 - 4 minutes. Serves 2 - 4.

Filoli Curried Beef Puffs

2 tablespoons olive oil
1 lb. ground sirloin
1 onion, finely chopped
4 tablespoons Filoli Vadouvan Curry Blend (or more to taste)
1 tablespoon soy sauce or to taste
4 rounds of pie crust pastry or Puff pastry sheet (frozen) (Each box contains 2 sheets, each sheet makes 9 squares. Recipe makes 9 squares, or about 45 3 inch pie crust rounds).

Preheat the oven to 400°.

Place 2 tablespoons olive oil in frying pan and sauté onions on low heat for about 5 minutes. Add the ground beef and sauté stirring until cooked through. Add the Vadouvan Curry Blend, turn off the heat, and add soy sauce to taste, and let the mixture cool in the pan.

Cut a puff pastry sheet into 9 equal squares. Place equal amounts of the curried beef mixture on each of the 9 squares and fold the square in half to form a triangle. Can be refrigerated several hours before baking.

If using pie crust pastry, roll out a round of dough. Use a 3 inch round cookie cutter to cut out shapes. Fill each shape with a heaping teaspoon of curried beef filling.

On a greased baking sheet, place the triangles. Brush each with melted margarine or butter or a beaten egg. Bake for 30 minutes at 400°. Serve hot. Serves 4 - 8.

If using pie crust, Bake for 15 minutes at 425°, and use 2 cookie sheets. Can be made ahead and kept in the refrigerator, then reheated for 5 minutes in a 350° oven.

Vadouvan Curry With Chicken or Shrimp

1 lb. uncooked chicken (or whole raw shrimp), cut into bite-sized pieces
1 - 2 teaspoons Filoli Vadouvan Curry Blend
Salt and pepper to taste
1 medium chopped onion
2 - 3 tablespoons butter or oil
1 - 2 cups coconut milk
1/3 cup peanuts or cashews and 1/4 cup cilantro for garnish

Chop peanuts/cashews and cilantro and set aside. Prepare your favorite rice according to its directions. When the rice has cooked about 10 minutes begin preparing the curry.

Sauté the onion in butter or oil on medium-low heat until soft. Add the chicken or shrimp and cook until done. Add the coconut milk and Vadouvan Curry Blend and cook an additional 3 - 5 minutes. Serve on your favorite rice. Top with peanuts or cashews and cilantro.
Serves 2 - 4.

Vadouvan Curry Chicken Salad

4 cooked chicken breast halves, diced
1 chopped celery stalk
4 chopped green onions
1 diced Golden Delicious apple
1/3 cup raisins or currants
1/2 cup chopped pecans
1/2 - 1 teaspoon (or more to taste) Filoli Vadouvan Curry Blend
3/4 cup mayonnaise

Mix mayonnaise and Filoli Vadouvan Curry Blend Add rest of ingredients and serve on your favorite greens. Serves 4 - 6.

Creamy Vadouvan Curry Vegetable Sauce

1 cup Greek yogurt
1 teaspoon Filoli Vadouvan Curry Blend seasoning
2 teaspoons canola oil
2 teaspoons lemon juice
1 teaspoon lemon zest
1 teaspoon finely chopped onion

Mix all together in a bowl. Serve with cauliflower, broccoli, steamed potatoes, green beans, etc.

Cañada Curried Chicken Salad With Rice Stick Noodles

2 large boneless chicken breasts (about 1 lb.)
1 teaspoon Filoli Vadouvan Curry Blend seasoning

2 tablespoons oil
8 oz. rice stick noodles
1 tablespoon cilantro, snipped in 1/2 inch pieces, stems removed
1/4 cup sliced and julienned cucumbers
1/4 cup diced mango pieces

Sauce

1/2 teaspoon Thai fish sauce
1/4 teaspoon cayenne pepper (optional)
1 clove garlic
1 tablespoons lime juice
2 tablespoons coconut milk
1 teaspoon sugar

Sprinkle Filoli Vadouvan Curry Blend on the chicken breasts, coating them well. Sauté chicken in the oil, and cook on low heat until done. Cool. When cool, cut into bite-sized pieces. While the chicken is cooking, cook the rice noodles or bean thread noodles according to the package directions. Drain and cool. Mix together the sauce ingredients. Toss the rice stick noodles in the sauce, and place on a serving platter.

Place the cucumbers and Mango on the noodles. Place the diced chicken on the vegetables, and top with the cilantro. Serves 4.

Vadouvan Curry Cauliflower

1 large head cauliflower
1/4 cup butter or margarine
2 teaspoons Filoli Vadouvan Curry Blend

Preheat the oven to 400°.

Cut the cauliflower into florets. Place the butter or margarine in a medium bowl in the microwave and warm until just melted. Add the Filoli Vadouvan Curry Blend and stir. Add the cauliflower florets and coat well. Place the florets on a nonstick baking sheet and bake for 20 minutes. Stir once during the baking time. Serve hot.

Vadouvan Curry & Ginger Carrots

1 lb. small carrots, peeled	1/4 cup sherry
2 tablespoons butter or margarine	Zest and juice of one orange
1/2 teaspoon Filoli Vadouvan Curry Blend	1/2 teaspoon lemon juice
1/2 teaspoon zested or grated fresh ginger	1 tablespoon sugar

Blanch the carrots for 10 minutes, then drain. In a saucepan, melt the margarine or butter adding the curry and ginger and sauce 2 minutes. Add the carrots, sherry orange zest and juice and sugar. Reduce by half, pour over the cooked carrots, and serve.

Woodside Salt

Woodland Salt Popcorn

Pop popcorn as instructed.

Tip: Do not use salted butter or salted margarine, use unsalted butter or canola oil.

Sprinkle unsalted butter or canola oil on the popcorn, then shake the Woodland Salt© on the popcorn to taste.

Woodland Salt on Pork Tenderloin

1 package of 2 pork tenderloins

Marinade

1/4 cup Woodland Salt
1 minced clove garlic,
1 teaspoon Dijon-style mustard,
1/2 cup orange juice
1/4 cup olive oil

Sauce

2 tablespoons dry Vermouth
2 tablespoons butter
1/2 cup orange juice

Marinate 2 pork tenderloins for about an hour. Preheat an oiled or non-stick frying pan to medium heat, then sear the pork tenderloins on all sides. Deglaze the pan with Vermouth, and set aside. Also reserve the meat marinade for later use.

Preheat the oven to 500°. Pork tenderloins have no fat, and so must be cooked at high heat quickly to remain moist. Place the pork tenderloins in an oven proof pan, and bake for about 20 minutes. Insert a food thermometer to determine the interior temperature which should be between 150° and 155° when done. Remove the meat to a serving dish, cover, and let rest while you make the sauce.

Add any juices in the baking pan to the searing pan. Add the original marinade, 1/2 cup orange juice, and butter, then simmer for a few minutes and serve with the pork.

Roasted Cauliflower with Woodland Salt

1 medium cauliflower head (2-3 lbs.)
2-3 tablespoons extra-virgin olive oil
1/2 teaspoon Filoli Woodland Salt, or to taste

Preheat oven to 450°.

Cut cauliflower into 1-2 inch-sized flowerets. Place cauliflower in a large bowl and add oil, stirring till well coated. Sprinkle on the Woodland Salt to taste.

Place cauliflower in a large but shallow baking pan and roast about 25-35 minutes, stirring occasionally to ensure even browning. Cauliflower will be tender and golden brown when done.

Filoli Croutons

1 loaf sweet French bread
light olive oil
1 to 2 teaspoons of Filoli seasoning mix (Herbs de Provence, Redwood Creek Rub, or Woodland Salt)

Cube sweet French bread and drizzle with enough light olive oil to lightly coat. Sprinkle with 1 to 2 teaspoons of your choice of seasoning mix (Herbs de Provence, Redwood Creek Rub (spicy!) or Woodland Salt). Spread on baking sheet in a single layer. Bake at 400° for 10 to 20 minutes, depending on how crunchy you prefer your croutons.

Woodland Salt Crackers or Croutons

See Crackers or Croutons with Filoli Seasonings, page 5.

ZESTO PESTO SEASONING

Appetizer - Crostini

Brush bread with olive oil, and sprinkle with Filoli Zesto Pesto© seasoning. Rub surface with back of spoon to combine oil and Filoli Zesto Pesto. Sprinkle with grated cheese if desired and broil.

Appetizer - Cheese Twists

1 egg
1 tablespoon water
1/2 package (1 sheet) ready-rolled frozen Puff Pastry
1/2 cup Asiago or Parmesan cheese, grated
1/2 teaspoon dried Filoli Oregano
1 teaspoon Filoli Zesto Pesto

Preheat the oven to 350°. Grease a cookie sheet and set aside.

In a bowl, whisk together the egg and water and set aside.

Unfold the pastry on a floured surface and roll into a 14 x 10 inch rectangle, Cut the rectangle in half lengthwise, and brush each with the egg and water mixture. Sprinkle the herbs and cheese on one of the sheets and place the other on top, egg mixture down. Roll gently until both rectangles are sealed together. Cut the rectangle across the short sides into 26 strips, each about 1/2 inch wide. Twist the strips and lay them 2 inches apart onto baking sheet, pressing down the ends. Brush with the remaining egg mixture and bake 10 minutes or until golden. Makes 26 cheese twists.

Zesto Pesto Crackers or Croutons, See Crackers or Croutons with Filoli Seasonings, page 5.

Zesto Pesto Cooking Suggestions

Sprinkle Filoli Zesto Pesto seasoning on chicken and sauté or bake.

Add Filoli Zesto Pesto seasoning to your favorite omelette, egg salad, or deviled egg recipe.

Sprinkle 1/8 teaspoon (or to taste) Filoli Zesto Pesto seasoning on each side of a large fish fillet and sauté or bake.

Sprinkle 1/2 to 1 teaspoon Filoli Zesto Pesto seasoning on your favorite pizza.

Add 1 tablespoon Filoli Zesto Pesto seasoning to 1 lb. drained tofu and sauté with your choice of vegetables.

Add 1 teaspoon Filoli Zesto Pesto seasoning or to taste in the following soups: split pea, tomato, vegetable, vegetable beef, white bean, in place of seasonings listed in the recipe.

Zesto Pesto Sandwich Spread

1/2 cup mayonnaise
2 teaspoons Filoli Zesto Pesto
2 tablespoons diced tomato, seeds removed (optional)
2 teaspoons crisp-cooked and diced bacon pieces (optional)

Zesto Pesto Croutons or Crackers

2 cups Mini Saltines or 2 cups bread cubes
1/4 cup unsalted butter, melted (can use olive oil on bread cubes)
1 tablespoon Zesto Pesto (or to taste)

Preheat oven to 275°.

Mix crackers or bread cubes and melted butter. Add Zesto Pesto and mix gently. Let sit for 5 minutes for butter to melt into crackers or bread cubes. Spread on baking sheet in a single layer. Bake for 20 minutes.

Zesto Pesto Egg Salad

6 hardboiled eggs, chopped
1 tablespoon mayonnaise
2 teaspoons Filoli Zesto Pesto seasoning

Combine all and add salt to taste.

Zesto Pesto Pasta I

12 oz. rotini or penne pasta
2 medium zucchini (about 1/2 lb.), cut into thin rounds
1/2 lb. green beans, trimmed and halved
1 1/2 cups frozen or fresh corn
1 tablespoon olive oil
1 pint cherry tomatoes
1/2 cup Parmesan cheese
3 tablespoons (or more to taste) Filoli Zesto Pesto seasoning

Bring 6 quarts of water to boil (add salt if desired) and when boiling add the pasta. After 7 minutes add the green beans. After 5 minutes add the corn.

In a heavy skillet, add the olive oil and bring to medium heat. Add the zucchini and sauté for 3 minutes, then add the tomatoes and sauté on medium-high heat for another 3 minutes. Add the Filoli Zesto Pesto seasoning to taste along with 2 tablespoons of pasta water (or more if a thinner sauce is desired).

Remove the cooked pasta, beans, and corn and place in a shallow serving bowl. Pour the tomato/zucchini sauce over the pasta and vegetables. Top with Parmesan cheese.

Optional: Add sliced almonds, pine nuts, or walnuts on top of the pasta. Serves 4 - 6.

Zesto Pesto Pasta II

Adapt Zesto Pesto Pasta I recipe to include:

- Chicken or beef and vegetables of your choice
- Vegetable combinations: chopped red pepper, zucchini, mushrooms
tomato, zucchini, red pepper, sweet onion or leeks

Zesto Pesto White Bean Soup

1 carrot, diced
1 celery stalk, diced
1/2 white or yellow onion, diced
2 cups cooked white beans (navy, small white, etc.)
1 teaspoon Filoli Zesto Pesto seasoning
Salt and pepper to taste
1 - 2 tablespoons olive or vegetable oil
1 quart of water or vegetable or chicken stock

Heat oil to medium-low temperature in large soup pan. Add the diced carrots, celery, and onion, and sauté for about 5 minutes, covered, until the onions are tender. Add the beans, liquid, and Filoli Zesto Pesto seasoning. Cook for 30 minutes. Add more Filoli Zesto Pesto seasoning if desired, and salt and pepper to taste. Serves 4.

Zesto Pesto Quiche

1 10 in pastry crust (frozen or homemade)
6 eggs
2/3 cup cream
1 cup milk
1 teaspoon Filoli Zesto Pesto seasoning
1/4 cup diced ham (optional)
8 oz. grated cheese (cheddar, Monterey Jack, or your favorite)

Preheat oven to 425°. Place the pastry crust into a 10 in pie pan, pricking crust with fork, and lining with parchment paper and dried beans or pie weights. Bake 30 minutes. Remove from oven, and remove parchment paper and beans.

While the crust is baking, thoroughly beat eggs to smooth consistency. Add cream, milk and Filoli Zesto Pesto seasoning (and ham if desired).

Sprinkle 1/2 grated cheese in bottom of crust. Pour in egg mixture, and top with remaining grated cheese. Bake about 30 minutes at 425° until center is done and knife inserted into the center comes out clean. Serves 6.

FILOLI-GROWN HERBS

Bay, Grecian	52
Bouquet Garni	54
Culinary Lavender	56
French Tarragon	57
Rosemary, including Guidos' Tasty	59

Over the years we have added or subtracted dried herbs or herb combinations for a variety of reasons; availability, difficulty with micro-climate and growth, and demand.

Bay, Grecian

Laurus nobilis

The Julia Child Connection - Julie Child for years had shipped from Filoli her preferred (and probably hard to obtain) Grecian Bay leaves. She was a friend of a volunteer who headed the group that harvested and sold Filoli grown herbs and made other seasonings and vinegars. Grecian Bay leaves, also known now as Turkish Bay or European Bay leaves, are considered the best bay leaf available for their mild and complex and nuanced flavor.

Bay leaves, whether Grecian or California, are not edible. Always remove them before serving.

Winter Squash Soup

4 cups acorn or other winter squash, cut into bite-sized pieces
3 medium onions, diced
1 clove garlic, minced
1 Filoli Grecian Bay leaf
2 teaspoons dried sage
3/4 cup cooked Basmati rice (white or brown)
1/8 teaspoon nutmeg
1/4 teaspoon sugar
Salt and pepper to taste
Grated Parmesan cheese for topping

Place the first 5 ingredients into a large soup pot and cover with water. Bring to a boil. Reduce the heat and simmer the soup for about an hour until the squash is cooked.

Remove the Grecian Bay leaf, and put the soup in a food processor and puree, being careful when pouring or processing the hot liquid. Return the soup to the pot, and add the cooked rice. Add the nutmeg, salt and pepper and stir. Add any water, if needed, to the desired soup consistency, and simmer about 5 minutes. Sprinkle with grated cheese and serve. Serves 6.

Grilled Greek Chicken

1 lb. chicken, skinless and boneless cut into 1 1/2 in cubes
2 tablespoons olive oil
2 tablespoons dry white wine
1 tablespoon lemon juice
1/3 cup finely chopped onion
1 clove minced garlic
1 teaspoon Filoli Italian Seasoning
2 Filoli Grecian Bay leaves, crumbled
Salt and pepper to taste
Wooden skewers, soaked in water 30 minutes before using
Chopped parsley

Stir together in a large bowl the olive oil, wine, lemon juice, onion, garlic, Filoli Italian Seasoning, Filoli Grecian Bay pieces and salt and pepper. Add the chicken pieces and marinate overnight or 1 hour.

Remove the chicken from the marinade and place on the skewers. Broil or grill the chicken until done, turning to cook evenly. Sprinkle with chopped parsley and serve. Serves 4 - 6.

Cream of Corn Soup

(From the original Filoli Cookbook, *More Than Lettuce*)

2 tablespoons margarine or butter
1 medium onion, chopped
1 tablespoon flour
1 large package frozen corn or 2 cups fresh corn (cut from the cob)
2 cups milk
1 pint half-and half
1 Grecian Bay Leaf
Pinch of dried Filoli French Thyme
Pinch of cayenne pepper
Salt and pepper to taste

Sauté the onion in margarine until sold and golden. Add the flour and blend. Add the corn and cook on low heat until the corn is soft. Add the milk and half-and-half and cook until blended, stirring constantly. Add the Grecian Bay leaf, thyme, cayenne, salt and pepper, and cook another 5 minutes on low heat. Remove the Grecian Bay leaf. Put the soup into a blender or food processor and blend until smooth. Reheat and serve. Serves 4-6.

Cioppino

1 lb. halibut fillet or other firm white fish
1 lb. shrimp, peeled and deveined
1 lb. crabmeat or squid
1 lb. mussels or clams

1 (28 oz.) can tomatoes, chopped with juice reserved
3 tablespoons olive oil
1 small onion chopped fine
3 garlic cloves, minced
2 teaspoons Filoli Italian Seasoning
1 Grecian Bay leaf
1 8-oz. bottle clam juice
1 1/3 cup dry white wine
Salt and pepper to taste

In a large heavy pot, on low heat, cook the onion and garlic until soft, about 5 minutes, stirring occasionally. Add the Filoli Italian Seasoning and Grecian Bay leaf, then the tomatoes and juice, clam juice and white wine, bring to a boil then reduce to a simmer and cook for about 12 minutes. Add the fish and shellfish and cook another 10 minutes or until the fish and shellfish are done. Discard any shellfish that do not open. Season with salt and pepper to taste. Serves 6 to 8.

Bouquet Garni

Herbs tied together and tossed into a savory recipe are a traditional and easy way to flavor sauces, soups, stews, and slow-cooking recipes, allowing the herbs to be removed at will for elegant presentation. Bay, thyme, and parsley are the most common traditional grouping, but many other combinations are useful for other recipes.

Chicken Marengo

4 lb. chicken
4 tablespoons olive oil
Bouquet Garni (parsley, thyme, bay)
Salt and pepper to taste
1 tablespoon flour
1 clove garlic minced
1/2 cup chicken stock
1 tablespoon tomato paste
1/2 cup dry white wine
1/2 lb. mushrooms
1-2 carrots, chopped (optional)

Brown the chicken in oil. Remove the chicken, add the flour, and moisten with stock and wine. Add the Bouquet Garni, tomato paste, garlic, mushrooms (carrots), salt and pepper. Add chicken and simmer 1 hour. Remove the Bouquet Garni and serve.

Coq au Vin

2 1/2 lb. frying chicken, cut up
1 teaspoon salt, dash of pepper in two tablespoons of flour
3 tablespoons oil
1 large onion diced fine
4 - 6 ounces of mushrooms, sliced
1 cup of red wine
1 Bouquet Garni (parsley, thyme, bay)

In a large bowl, place the flour, salt and pepper. Stir well, and add the chicken, coating each piece well. In a heavy frying pan, on medium heat, add the oil, and brown the chicken pieces.

Remove the chicken and set aside. Add the diced onions to the pan and sauté 5 minutes, adding a bit more oil if needed. Add the mushrooms, red wine, and Bouquet Garni and stir. Add the chicken to the pan and reduce the heat to low and cook from 30 to 45 minutes until the chicken is done.

Serves 4.

Slow Cooker Chicken Stew

1 lb. chicken breast cut into cubes
4 tablespoons flour
4 tablespoons olive oil
Bouquet Garni (parsley, thyme, bay)
Salt and pepper to taste
1/2 cup carrots, cut into 1/2 inch cubes
1 clove garlic minced
1 stalk celery, cut into 1/2 inch pieces
1 small onion, cut into 1/2 inch pieces
1 cup red or yellow potatoes, cut into 1/2 inch pieces
2 cups chicken stock

Roll the chicken cubes in flour. Place the olive oil in a heavy frying pan warm to medium heat. Add chicken and lightly brown. Place the chicken and all of the vegetables in the slow cooker, and stir well. Add the chicken stock and stir. Add the Bouquet Garni, pushing it down into to the mixture. Place the lid on the cooker and cook on high for 4 - 5 hours. Remove the Bouquet Garni, and stir well before serving.

Minestrone with Chive Blossom, Oregano and Parsley Bouquet Garni

1 15 oz. can Cannellini or Navy Beans (or 2 cups cooked dried Cannellini or Navy Beans)
2 small stalks celery, cut 1/2 inch pieces
1 large carrot, cut into 1/2 inch pieces
3 cloves garlic, diced
1 medium onion, diced
3 tomatoes, skinned and cut into 1/2 in pieces (or 1 15 oz can diced tomatoes)
1/2 bunch Swiss Chard, cut into 1 inch pieces
1 large Yukon Gold potato cut into 1/2 inch pieces
1 Zucchini squash, cut into 1/2 inch pieces
3 TBS. olive oil
4 cups low sodium chicken or beef broth
1 Chive Blossom, Oregano and Parsley Bouquet Garni

Add oil to a dutch oven or other heavy pan, and heat to low-medium. Add the carrot, onion, celery, garlic and cook for about 5 minutes. Then add the zucchini, tomatoes and Swiss Chard, stir, and cook another 5 minutes. Add the potatoes, cooked beans and broth and stir well. Add the Bouquet Garni, and adjust heat to bring the soup to a simmer. Cook for about 30 minutes until the vegetables are done. Stir twice during cooking.

Culinary Lavender*

Filoli Lavender Dip

1 Cup Greek Yogurt
3 Tablespoons Filoli Honey
1/2 teaspoon Filoli Culinary Lavender, crushed or ground

Mix well and refrigerate for 2 hours or more for the flavors to blend. Serve with strawberries or other fruit for dipping, or spoon over a bowl of cut strawberries or other fruit.

Blueberry Lavender Compote

Use on yogurt, English Muffins, pancakes, toast, bread pudding, rice pudding, ice cream

1 pound blueberries
1 teaspoon ground Filoli Culinary Lavender
2/3 cup sugar
1 lemon (zest and juice)
2/3 red wine or grape juice (note: if grape juice is used reduce sugar to 1/3 cup)

In a saucepan, combine all ingredients and bring to a boil, stirring occasionally. Reduce the heat to a simmer and stir, mashing the fruit until mixture is a thickened, syrup consistency for about approximately 30 minutes.

Cool and refrigerate in airtight container for up to a month. Makes 2 cups (16 oz.).

Lavender Scones *See under Lavender Sugar, pages 62 and 63.*

Also see recipes for Lavender Sugar, page 60, and Lavender Balsamic Vinegar, page 84.

* Originally harvested at Filoli, now purchased.

French Tarragon

Also see under French Tarragon Vinegar, *Elegant Avocado Dip*, page 80

Green Beans With French Tarragon

1 1/2 lb. green beans, washed, ends trimmed and cut into bite-sized lengths
1 teaspoon dried Filoli French tarragon, crushed
1 teaspoon butter or margarine
Sea salt (to taste)

Bring water to boil and steam or boil beans for 10 minutes until just done. Drain water from pan and melt butter or margarine in it. Add the beans, crushed French Tarragon and sea salt (if desired) to the butter or margarine, stirring to combine all. Serve immediately. Serves 4.

Tarragon Brussels Spouts

12 cups (about 1/2 lb.) small fresh Brussels sprouts
3 tablespoons onion, chopped fine
1/2 teaspoon Filoli dried Tarragon
1 cup low-sodium chicken broth
2 teaspoons melted margarine or butter

Wash and trim Brussels sprouts. Combine all in a medium saucepan, bring to a boil, and reduce heat to a simmer. Cook for 10-12 minutes until Brussels sprouts are just tender. Serves 4.

Buttermilk Tarragon Loaf

1 large clove garlic minced
4 tablespoons unsalted butter or margarine
1 3/4 cup flour
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon fresh ground black pepper
1 tablespoon granulated sugar
1 teaspoon finely chopped Filoli French Tarragon
1 egg
1/4 cup Greek yogurt
1 cup buttermilk

Preheat the oven to 350°. Spray a 8 x 3 loaf pan with oil. Place the garlic and butter in sauce pan long enough to melt the margarine. Remove from the heat and set aside.

Stir together the flour, baking powder, salt, pepper, sugar, and Filoli French Tarragon in a bowl. In a separate bowl, place the egg, yogurt and buttermilk, whisking them together. Then add the garlic butter into the flour mixture. Bake for 55 minutes.

Tarragon Tomato Soup

(From the original Filoli Cookbook, *More Than Lettuce*)

1-1 1/2 cups chopped onion
1/2 cup margarine
1 large can Italian plum tomatoes (or 1 quart fresh)
1/2 cup dry white wine
1 tablespoon sugar
1 teaspoon dried French Tarragon
Salt to Taste
Sour cream or Creme Fraiche optional topping

In a large pan, sauté the onion in margarine until soft about 15 minutes. Put the tomatoes and juice in a blender or food processor and blend. Add the tomatoes to the onions and stir well. Cover and simmer about 45 minutes. Serve with a dollop of sour cream or Creme Fraiche if desired. Serves 4.

Rosemary

Guido's Tasty Rosemary is a variety of rosemary grown at Filoli. Culinary rosemary is also grown at Filoli. Either variety of rosemary is appropriate for these recipes.

Guido's Tasty Roasted Potatoes

Preheat the oven to 400°.

6 large baking potatoes (peeled or not)
1 tablespoon Filoli Guido's Tasty© rosemary, broken into small pieces
1/4 cup olive oil
1/2 teaspoon salt (optional)

Cut baking potatoes into chunks. Coat them with the olive oil, sprinkle with Filoli Guido's Tasty rosemary (and salt if desired) and stir.

Bake at 400° for about 40 minutes. Serves 4.

Sweet Treat Spread

2 Tablespoons Filoli rosemary, finely chopped
1 tablespoon Filoli Honey
2 1/4 cups dried figs
1 teaspoon orange zest
1 cup orange juice
1/2 cup water
Optional: Salt and pepper to taste

Place the figs, water, orange juice, orange zest, rosemary and honey in a saucepan over medium heat and simmer for about 30 minutes, stirring occasionally. Add salt and pepper to taste. Remove from the heat, and cool. Place in a food processor and process until smooth. Serve on crackers, with cream cheese, with cheese, on toast with scrambled eggs, with roast pork or chicken, or on sandwiches.

Rosemary Rib Roast

3 lb. boneless beef rib roast
1/4 cup olive oil
2 tablespoons Filoli Guido's Tasty rosemary
1 teaspoon Filoli Garlic Dip Seasoning
1 teaspoon Sea salt

In a small bowl, combine the olive oil, Filoli Guido's Tasty rosemary, and Filoli Garlic Dip Seasoning. Brush the seasoning mix onto the beef roast and let marinate 6 - 8 hours.

Bake the roast in a 350° oven for about 1 hour or until done. Serves 4 - 6.

Glazed Salmon

1/3 cup apple jelly
2 teaspoons thyme
1 teaspoon rosemary
1/4 cup dry vermouth
1 1/2 lb. salmon fillet (1 in. thick)

Preheat the oven to 400°.

Mix together the apple jelly, thyme, rosemary and vermouth. Place the salmon in a glass or ceramic baking pan. Brush the glaze over both surfaces of the salmon, with the majority of the glaze on the top of the fillet. Bake for about 10 minutes until done.

Serves 6.

Rosemary Butter Cookies

2 sticks unsalted butter, softened
3/4 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
2 1/2 cups sifted all purpose flour
2 teaspoon Filoli Rosemary
3/4 teaspoon salt
1 egg white
1/2 cup fine sugar

Mix the butter and sugar until fluffy. Mix in the whole egg and vanilla.

Grind the rosemary (in a coffee grinder) until fine.

Add flour, rosemary and salt, and mix until combined.

Halve the dough and shape each half into a log. Cut two 12 x 16 inch sheets of parchment paper. Roll each log in parchment to 1 1/2 inches in diameter, pressing a ruler along edge at each turn to narrow log. Transfer to paper-towel tubes to hold shape and freeze until firm, about 1 hour.

Preheat the oven to 375°. Brush each log with egg white and roll in fine sugar. Cut into 1/4 inch thick rounds. Place rounds 1 inch apart on parchment lined baking sheets. Bake until edges are golden, 18 to 20 minutes. Check at 15 minutes as ovens vary.

Cool on sheets on wire racks. Store in airtight containers at room temperature up to 3 days.

Makes about 5 dozen cookies.

Rosemary Roasted Vegetables

1 tablespoon Filoli rosemary
1/3 cup olive oil
4 cups any combination of diced vegetables such as potatoes, carrots, onions, peppers, mushrooms, zucchini or crookneck squash, etc.
1 teaspoon Sea salt

Combine the olive oil, salt, and Filoli rosemary. In a baking dish, combine the vegetables and seasoned oil. Bake vegetables at 400° for 50 minutes.

Roasted Garlic With Rosemary

2 whole garlic heads
2 tablespoons olive oil
1 tablespoon Filoli Rosemary Vinegar
1 tablespoon Filoli rosemary, minced

Preheat oven to 300°. Slice the tops from the garlic heads and remove most of the outside dry skin. Put the garlic heads in an ovenproof dish. Thoroughly combine the olive oil and rosemary vinegar. Sprinkle one half the rosemary over the heads, and pour the olive oil and rosemary mixture over the garlic heads. Top with the remaining minced rosemary. Bake about 1 hour.

Use as a topping for toasted artisanal bread, as a topping for potatoes, or to accompany roasted or grilled meats.

Rosemary Pork Tenderloin

1 lb. pork tenderloin
2 garlic cloves, minced
1 teaspoon Filoli Rosemary
1/2 teaspoon Filoli French Thyme
Salt and Pepper to taste
2 tablespoons olive or Canola oil
1/4 cup dry white wine

Preheat the oven to 425°. Combine the garlic, rosemary, thyme, salt and pepper, and rub the combination over the pork tenderloin. Heat the oil in an ovenproof frying pan and add the pork tenderloin, turning the pork as needed, until it is browned all over, about 3 minutes. Pour the wine in the pan, not on the meat. Cover and bake for the first 15 minutes, then remove the lid, and bake for another 15 minutes, until the meat is cooked. Serves 4.

Rosemary Chicken

1 3-4 lb. whole chicken
2 tablespoons rosemary
1 medium onion, quartered
1 clove of garlic, chopped fine
4 large carrots, cut into 1 inch pieces
6 - 8 golden potatoes
1 1/3 cups chicken stock
1/4 cup Mirin (or other sweet wine)
Salt and pepper to taste

Preheat the oven to 400°. Place chicken in roasting pan and place into cavity the rosemary and onion (and any optional salt and pepper.) Beside the chicken, place the garlic, carrots and potatoes. Mix the Mirin and chicken stock and pour around chicken. Bake for 30-40 minutes (or until a thermometer reads 165° in all parts of the chicken. Serves 3 -4.

Tarragon *See French Tarragon.*

HERBAL SUGARS

Lavender Sugar	64
Lemon Ginger Sugar	67
Recipes for Sugars	69
Sweet 'n Spicy	71

LAVENDER SUGAR

Filoli Lavender Sugar© may be used in a variety of beverages. However, while the sugar will dissolve, the finely ground lavender may float to the top of the beverage initially. Over time, the lavender will sink to the bottom of the beverage container.

Iced Tea With Lavender Sugar

2 teaspoons Black Tea
6 oz. boiling water
Filoli Lavender Sugar

In tea ball, or loose in teapot, place Black Tea and water. Pour boiling water over tea and allow to steep from 3 - 5 minutes. Add Filoli Lavender Sugar to taste, or add after the tea has been served. Cool to room temperature before placing in refrigerator to prevent tea from clouding. Add ice to pitcher or glasses as desired. Makes 1 tall glass with 4 - 6 ice cubes.

Mixed Drinks

Use Filoli Lavender Sugar in place of salt on the rim of Margaritas.

Lavender Sugar Cookies

1/2 cup butter
3/4 cup white sugar
1/4 cup Filoli Lavender Sugar
1 egg
2 teaspoons baking powder
1 3/4 cups flour

Preheat oven to 425°. Grease 2 cookie sheets. Cream butter and Filoli Lavender Sugar. Beat the egg and blend into the butter and sugar. Add the flour and mix. Divide the dough in half, and roll each half into a 1" log. Chill until firm. Cut into 1/4 inch rounds onto the greased cookie sheets. Bake 5 - 7 minutes until golden on edges. Makes about 40 cookies.

Lavender Lemonade

1/2 cup fresh lemon juice (or more for a stronger lemon taste)
1/2 cup sugar
4 cups of water (1 qt.)
1/2 teaspoon Filoli Lavender Sugar (or more for a stronger flavor)

Note: Filoli Lavender Sugar is strongly flavored, add more to this recipe using 1/4 teaspoon increments.

Mix lemon juice, 1/2 teaspoon Filoli Lavender Sugar, 1/2 cup water and 1/2 cup sugar in pitcher, stirring well. When well mixed, add the remainder of the water. Add ice as desired.

Lavender and Dried Fruit Scones

Scones are best eaten within four hours of baking.

2 cups unbleached all-purpose flour
3 tablespoons granulated sugar
1 tablespoon Filoli Lavender Sugar
1-3/4 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 stick (4 oz.) cold unsalted butter, cut into 1/2-inch cubes
1/2 cup dried figs, dried sweet cherries, or dried apricots
3/4 cup buttermilk

Topping

1 egg, lightly beaten with a fork, or 1-2 tablespoons cream
1-2 tablespoons Turbinado sugar or 1 tablespoon granulated sugar

Preheat the oven to 425° F. Line a baking sheet with parchment paper.

Place the flour, sugars, baking powder, baking soda and salt in the bowl of a food processor and process for 10 seconds, until well blended. Add the cold butter pieces to the processor and pulse 5 times at 1-second intervals, or until the butter is cut into medium pieces. Add the dried fruit and the buttermilk and pulse another 16 to 20 times, until the dough holds together in large, thick clumps.

Place the dough on a lightly floured work space, and separate into 2 balls. Gently knead each ball until it is uniform. Pat each ball into a 1-inch thick circle. Slice each circle into six or eight wedges and transfer them to the prepared baking sheet, spaced about one inch apart.

Brush the top of the scones lightly with beaten egg or cream. Sprinkle evenly with the sugar. Bake for 14 to 17 minutes, or until firm to the touch and golden brown. Serve the scones warm or at room temperature.

To bake fewer scones, prepare the scones through making them into wedges, then freeze the wedges on a cookie sheet until firm. Transfer the frozen scones to a freezer bag. When ready to bake the frozen scones, remove them from the freezer, brush with egg or cream (unfrozen), sprinkle with sugar, and bake for 16 to 19 minutes.

Makes 12-14 scones

Lavender Scones

3 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup Filoli Lavender Sugar
1/2 cup sugar
1/2 teaspoon Filoli Culinary Lavender
3/4 cup butter or margarine
1 cup buttermilk
1 teaspoon vanilla extract
Buttermilk for brushing on scones (optional)
Lavender sugar for sprinkling on scones (optional)

Preheat oven to 425°. Place parchment paper on baking sheets.

Mix flour and all dry ingredients together in large bowl. Add the butter or margarine and combine until the mixture is crumbly and in pea-sized pieces. In a large measuring cup, place the buttermilk and vanilla. Add to the dry ingredients and mix well. On a floured surface, knead the dough for about 1 minute.

Flatten the dough to a long 3 x 20 in shape. Cut the dough on the diagonal to make triangular-shaped pieces. Cut the dough in half. Then cut again to make 8 large scones or 16 smaller scones.

Bake for 9-16 minutes until done, depending on size, until a skew inserted comes out clean.

LEMON GINGER SUGAR

Filoli Lemon Ginger Sugar© should be used mainly as a topping, as subjecting it to lengthy periods of heat, such as in baking, destroys the wonderful ginger flavor.

Use Lemon Ginger Sugar in Lemonade or tea, on cooled cookies, cakes, fruit, whipped cream, etc. Also nice on martinis or other drinks as a sugared glass rim.

Lemon Ginger Shortbread

3 cups flour
1 teaspoon salt
2 1/2 sticks unsalted butter
1 cup sugar
1 teaspoon vanilla extract
1 tablespoon water
1 slightly beaten egg
1/3 cup crystallized ginger, minced
Lemon Ginger Sugar

Combine flour and salt in a medium bowl and set aside. Combine butter and sugar in large bowl and mix on low. Add the vanilla, water and egg, and mix until combined. Slowly add the flour and salt mixture to the butter and sugar mixture. Add the crystallized ginger and mix until just combined. Shape into 2 balls and flatten into disks. Cover with plastic wrap and refrigerate at least one hour or overnight.

Preheat oven to 350°. Roll dough out on flour surface to 3/8 inch thickness and use round cookie cutter to cut circles. Place cookies on ungreased cookie sheet. Bake for 15 to 18 minutes. When removed from the oven, sprinkle with Lemon Ginger Sugar.

Lemon Ginger Sugar Glaze for Salmon and Meats

2 tablespoons Lemon Ginger Sugar
1 tablespoon Filoli Honey
1/2 teaspoon soy sauce

Place in small glass bowl, stir, and microwave on HI for 15 seconds, until honey and sugar melt. Drizzle or brush hot glaze over salmon, chicken, pork, etc.

Note: Too much heat destroys the ginger flavor. It's best to make several small batches of glaze and combine them rather than make one big batch if a bigger quantity is needed.

Lemon Ginger Sugar Glaze for Fruit, Cakes or Cookies

2 tablespoons Lemon Ginger Sugar
3 tablespoons Filoli Honey

Place in small glass bowl, stir, and microwave on HI for 20 seconds, until honey and sugar melt.

Drizzle on fruit, cake, cookies, etc.

Note: Too much heat destroys the ginger flavor. It's best to make several small batches of glaze and combine them rather than make one big batch if a bigger quantity is needed.

Lemon Ginger Sugar Simple Syrup

1 cup water.
3 tablespoons Lemon Ginger Sugar.

Bring the water to a boil and remove from the heat. Add the Lemon Ginger Sugar, stir until melted, and cool.

RECIPES FOR HERBAL SUGARS

Herbal Sugar With Yogurt

For a simple but elegant breakfast or snack, try plain yogurt and a Filoli herbal sugar.

1 or more teaspoons Filoli herbal Sugar
2/3 cup plain yogurt
1/3 cup fresh fruit, such as blueberries (optional)

Spoon plain yogurt into bowl. Top with fruit if desired.
Sprinkle with a Filoli herbal sugar.

Herbal Sugar With Fresh Fruit

Top fresh fruit, such as melon or berries with Filoli herbal sugar to taste.

Herbal Sugar With Vanilla Ice Cream

Place vanilla ice cream in an individual serving dish, such as a parfait glass. If using a parfait glass, layer ice cream and sprinkled Filoli herbal sugar. Top the last layer with a Filoli herbal sugar.

Herbal Sugar and Cream Cheese Frosting

4 - oz. cream cheese
3/4 cup powdered sugar
1 - 2 tablespoons of Filoli herbal sugar, to taste
~ 3 tablespoons water

Mix herbal sugar and powdered sugar in large mixing bowl or food processor bowl. Add cream cheese and water and mix to desired consistency. Add more water to thin the icing if desired.

Panna Cotta With An Herbal Sugar

Use with any of the following herbal sugars:

Filoli Lavender Sugar, Filoli Spearmint Sugar, or Filoli Lemon Herb Sugar

2 tablespoons water
1 tablespoon powdered gelatin
Oil for coating ramekins
2 1/2 cups heavy cream
1 1/2 cups whole milk
3 tablespoons sugar
2 tablespoons Filoli Lavender Sugar, Filoli Spearmint Sugar, or
Filoli Lemon Herb Sugar

Place water and the powdered gelatin in a bowl, stir, and let soften 2 - 3 minutes.

Oil 8 1/2-cup ramekins and set aside. Or use a 1 quart serving dish.

Fill large bowl half full of ice and, adding enough water to be even with the ice, and set aside.

In small pan, put the milk and cream and sugar, and bring the mixture to a simmer over medium heat until the sugar is completely dissolved. Remove from the heat and stir in the gelatin, whisking constantly until the gelatin is completely dissolved.

Place the milk mixture in the bowl of ice, and whisk until the mixture is lukewarm.

Pour the mixture into the ramekins or serving bowl and chill a minimum of 4 hours or overnight. Cover with plastic wrap if chilling more than overnight to prevent a skin from forming on the top of the mixture.

Note: When using an herbal sugar, the herb flavors the mixture, but as the mixture cools, the herb falls to the bottom of the ramekin or serving dish.

Before serving, run a knife around each ramekin, then place it for a few seconds in a bowl of hot water to loosen the mixture. Invert onto a serving plate for each individual. If desired, run a knife over the surface of the Panna Cotta to remove the herb. Or, if desired, and if serving from a serving dish, avoid spooning the herb along the bottom of the dish. Serves 8.

Yogurt Panna Cotta With An Herbal Sugar

Use with any of the following herbal sugars:

Filoli Lavender Sugar, Filoli Spearmint Sugar, or Filoli Lemon Herb Sugar

2 tablespoons water

1 tablespoon powdered gelatin

Oil for coating ramekins

2 1/2 cups Greek-style yogurt

1 1/2 cups whole milk

3 tablespoons sugar

2 tablespoons Filoli Lavender Sugar, Filoli Spearmint Sugar, or
Filoli Lemon Herb Sugar

Follow the instructions for traditional Panna Cotta, above. Serve with fresh fruit and honey.
Serves 8.

SWEET 'N SPICY

A Seasoned Sugar

Sweet 'n Spicy Nut Coating

1 large egg white*
1 teaspoon water
4 cups mixed roasted nuts or nut of your choice (about 1 1/4 lb.)
Sweet 'n Spicy© seasoned sugar

Preheat the oven to 250°.

Whisk together the egg white and water in a large bowl until frothy and stir in nuts. Sprinkle the entire contents of the jar of Sweet 'N Spicy over the nuts, coating well.

Spread nuts on a lightly buttered large shallow pan and bake in middle of oven until dry, about 50 - 60 minutes. Stir several times during cooking to prevent uneven cooking. Cool and break apart any nuts that are stuck together.

* If allergic to egg white, a non-egg replacement works well.

Sweet 'n Spicy Topping

Use Sweet 'N Spicy to top breakfast yogurt, fruit or ice cream.

Sweet 'n Spicy Rice Pudding

2 cups cooked white rice
2 cups milk
2 tablespoons butter
1/4 cup sugar
2 teaspoons Sweet 'N Spicy (or more to taste)
1/2 teaspoon vanilla extract

In a heavy sauce pan, combine all the above and bring to a boil stirring constantly. Lower the heat to a simmer and cook about 18 minutes until the pudding thickens.

Serve hot or cold. Serves 4.

Sweet ‘N Spicy Apple-Celery Salad

2 cups apples, cut into bite-sized pieces
2 cups celery, cut into bite-sized pieces
1 cup Sweet ‘N Spicy nuts
1/2 cup mayonnaise
(Cooked, cold chicken, cut into bite sized pieces)

Combine the apples, celery and mayonnaise. Add the Sweet ‘n Spicy nuts just before serving.
Serve as a side dish or as a main dish on lettuce. Or add cooked cold chicken for a more robust salad.

Sweet ‘N Spicy Thai Salad

2 mangos, cut into bite sized pieces
2 cups cooked cold crabmeat or shrimp
1 small head romaine (or other) lettuce, pulled into salad-sized pieces
1 small cucumber, cut into small slices
1 green onion, finely chopped
1 teaspoon Sweet ‘N Spicy
2 tablespoons Filoli Thai vinegar
6 tablespoons canola oil
Sweet ‘n Spicy nuts for garnish, optional

Combine the Filoli Thai vinegar, Sweet ‘n Spicy, and canola oil and set aside. Place the lettuce in a large flat serving bowl or on individual plates. Top with the cucumbers and green onion, then mangos and crab or shrimp. Sprinkle with the vinaigrette. Optional: top with Sweet ‘n Spicy nuts.

HERBAL & FRUIT VINEGARS

Basil Vinegar	74
Country French Vinegar	76
French Tarragon Vinegar	78
Gentlemen's Orchard Cider Vinegar	81
Herbs de Provence Vinegar	83
Lavender Balsamic Vinegar	84
Lemon Thyme Vinegar	87
Orange Balsamic Vinegar	90
Raspberry Balsamic Vinegar	94
Rosemary Vinegar	96

Simple Vinaigrette

2 tablespoons any Filoli herbal vinegar
6 tablespoons oil
Makes about 1/2 cup

Tip: Add a splash of white herbal vinegar to a cup of water in a saucepan, and simmer to remove fishy air odor from cooking.

Basil Vinegar

Crystal Springs Marinade

1 - 2 cloves crushed garlic
1 teaspoon fresh basil
2 teaspoons Filoli Italian Seasoning
1 1/2 tablespoons brown sugar
1/8 cup Filoli Basil Vinegar© or Filoli Opal Basil Vinegar©
1/8 cup olive oil
1/8 cup water
1 teaspoon mustard
1 tablespoon Worcestershire sauce
Salt to taste

Use with chicken, pork, ribs, or steak. Place meat in the marinade, refrigerate and marinate for 2 hours before cooking.

Creamy Basil Dressing

1/2 cup olive oil
2 tablespoons honey
5 large fresh Basil leaves
3 tablespoons Filoli Basil red wine vinegar
1 small shallot, chopped
1/2 teaspoon each, salt and pepper

Place in a blender or food processor, and blend until smooth.

Pesto Pasta Sauce

2 1/4 fresh basil leaves
3 garlic cloves
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper
2 tablespoons Filoli Basil Vinegar© (white)
1/4 cup pine nuts
1/2 cup Parmesan cheese
2 hard-boiled eggs, halved
1 cup olive oil

Place all ingredients except the oil into a food processor and pulse until coarsely mixed. With the food processor running, add the olive oil and combine until smooth. Use immediately or store in a glass container, refrigerated, for up to 4 days. Makes about 2 cups.

Spinach Salad

2 tablespoons Filoli Basil Vinegar© (red)
1 teaspoon ground black pepper
1/2 cup olive oil
1/2 cup crisp cooked bacon, broken into 1/2-in pieces
1 lb. spinach, washed and torn into bite-sized pieces
1 cup toasted French bread croutons
1/4 cup shaved Parmesan or Romano cheese

Mix the Filoli Basil Vinegar with the black pepper and oil. Place the spinach in a serving bowl and toss with the Basil salad dressing. Add bacon and cheese. Mix briefly. Top with croutons and serve immediately.

Grilled Chicken Marinade and Sauce With Basil Red Wine Vinegar

2 lb. of your favorite chicken parts

Marinade:

1/4 cup of soy sauce
1/4 cup vegetable oil
1/4 cup Filoli Basil red wine vinegar
1 teaspoon Filoli Italian Seasoning
1 teaspoon Filoli Zesto Pesto
1 garlic clove, minced

Glaze:

3/4 cup catsup
3/4 cup honey
1/4 cup soy sauce
2 garlic cloves minced

Marinate chicken in the marinade for up to 2 hours. After grilling and the chicken is cooked through, glaze the chicken and grill for a few minutes, or heat the glaze and serve separately with the chicken.

Country French Vinegar

Country French Vinegar is very flavorful and needs no additions to make a wonderful salad dressing. Just mix with oil.

Country French Simple Vinaigrette

2 tablespoons Filoli Country French Vinegar©
6 tablespoons oil

Mix well. Makes about 1/2 cup

Country French Meat Marinade

1 - 3 lb. beef or pork roast
1/2 cup Country French Vinegar

Marinate the roast in the Country French Vinegar for 1/2 hour. Remove the roast from the marinade and place in a roasting pan. Roast at a temperature and time appropriate for the meat used.

Mushroom and Arugula Salad

12 oz. white button mushrooms, washed, dried, and sliced
8 oz. arugula, washed and dried, stems removed
2 oz. Parmesan cheese shreds or shavings
2 tablespoons fresh chives, chopped
Country French Vinaigrette

Combine the mushrooms, arugula, and 1 tablespoon of chives in a serving bowl. Drizzle on the Country French Vinaigrette (recipe above). Gently toss the greens. Top with the shaved or shredded Parmesan cheese, and sprinkle with the remaining chives. Serves 4 to 6.

Country French Tomato Sauce

2 cups roma or beefsteak-type tomatoes, peeled and chopped
1/4 cup Country French Vinegar
1/2 cup fresh parsley, finely chopped
2 tablespoons fresh basil, finely chopped
2 cloves garlic finely chopped
1/2 teaspoon each salt and pepper or to taste
1/2 cup olive oil

Combine all the ingredients in a food processor except the olive oil. When combined, add the olive oil slowly until well combined. Serve over pasta, fish or chicken.

Savory Cherry Crostini

2 cups quartered fresh sweet cherries
2 tablespoons Filoli Country French Vinegar
1 tablespoon olive oil
1 tablespoon whole grain mustard

Bread for toasting

1 package chèvre cheese with honey or other mild/spreadable cheese such as cream cheese with honey

Fresh thyme for garnish

Mix the vinegar, olive oil, mustard together and add the cherries. Let marinate 4 hours before preparing the crostini.

Spread the toasted bread with the cheese, top with the marinated cherries, sprinkle with thyme leaves, and serve.

French Tarragon Vinegar

Tarragon Vinaigrette Blanc

1 tablespoon Filoli French Tarragon Vinegar© (in white wine)
1/4 cup olive oil
1 teaspoon Dijon-style mustard
2 teaspoons chives
1 tablespoon mayonnaise
3/4 teaspoon dried tarragon
Salt and pepper to taste

Tarragon Vinaigrette Rouge

1 teaspoon Filoli dried Tarragon
1 tablespoon Filoli French Tarragon Vinegar (in red wine)
1 teaspoon honey
1/2 teaspoon black pepper
1/2 cup olive oil

Fusion Marinade

1 1/2 cups salad oil
1/4 cup soy sauce
1/4 cup Worcestershire sauce
2 tablespoons dry mustard
1 1/2 teaspoon parsley flakes
1 cup Filoli French Tarragon Vinegar
1 clove garlic, crushed
1/3 cup teriyaki sauce

In blender, combine all ingredients. Marinate 2 hours in refrigerator before cooking. Use with vegetables, fish, poultry, pork or beef.

Elegant Avocado Dip

1 avocado, peeled and cut in half, pit removed
2 green onions, white and green sliced thin
1/3 cup buttermilk
2 tablespoons Filoli Tarragon Vinegar
2 teaspoons Filoli Tarragon
2 tablespoons fresh chives
2 tablespoons parsley

Place all in a food processor, and process until smooth.
Serves 6.

Salade Verte

Dressing

1 1/2 tablespoon Filoli French Tarragon Vinegar (white)
1/4 teaspoon Dijon-style mustard
2 teaspoons finely chopped fresh parsley
2 teaspoons finely chopped fresh tarragon
1/3 cup vegetable or olive oil
Salt and pepper to taste

Salad

1 small head romaine lettuce
1/2 head escarole
1/2 head Boston lettuce
1 Belgian endive, leaves separated and torn in half crosswise
1 4-in heel from a day-old baguette
1 tablespoon olive oil
1 garlic clove, halved crosswise

Mix the dressing. Remove any heavy ribs from the greens, tear the lettuces into bite-size pieces, and place in a serving bowl. Slice the bread lengthwise, rub the garlic clove on the bread, and brush with olive oil. Discard the garlic. Slice the bread, and cut then into bite-sized pieces and combine with the greens.

Toss with the dressing and serve.

Serves 6.

Continental Beef Pasta Salad

1/2 lb. linguine pasta, broken into 3 inch lengths and cooked
1 lb. sliced cooked beef
1/2 bunch watercress leaves only, coarsely snipped
1/2 cup mushrooms, thinly sliced and cut into 1-inch lengths
1/4 red onion, thinly sliced and cut into 1-inch lengths

Dressing

4 tablespoons Filoli Tarragon Vinegar (red)
1/4 cup extra-virgin olive oil
2 green onions, finely chopped
2 tablespoons parsley, finely chopped
1 teaspoon Filoli French Tarragon seasoning
1/2 teaspoon Filoli Garlic Dip seasoning
1/2 teaspoon finely ground black pepper

Cook the linguine, drain, and cool. Mix the dressing and set aside. Combine the beef, watercress, mushrooms and red onion, and stir. In a serving dish combine the pasta and beef and vegetable combination. Toss with the dressing and serve. Serves 4.

Lentil Radish Salad

1 cup lentils, washed
1 small red onion, cut into 2 pieces
1 Filoli Bay leaf
2 tablespoons French Tarragon Red Wine Vinegar
2 celery stalks, chopped
8 radishes, sliced
4 tablespoons fresh mint, chopped
2 1/2 tablespoons Dijon-style mustard
1/3 cup olive oil
Salt and pepper to taste

Place the lentils in a pan and cover with 2 inches of water. Add the Filoli Bay leaf and 1/2 the red onion and bring to a boil. Reduce the heat to a simmer and cook the lentils for 20-25 minutes until tender. Remove from the heat and discard the onion and bay leaf. Add 1 teaspoon salt and 1 tablespoon French Tarragon Red Wine Vinegar to the lentil water and stir, and then drain the lentils and cool.

Chop fine the remaining red onion half and mix with the chopped celery, mint, and sliced radishes. In a medium bowl, mix the 1 tablespoon remaining French Tarragon Red Wine Vinegar, Dijon-style mustard, olive oil and salt and pepper.

Place the lentils in a bowl and add the onion, celery, mint and radishes. Stir well. Add half the dressing and taste. Add more if desired, or serve with the salad on the side.

Bernaise Butter

1/2 lb. unsalted butter softened
3 shallots, minced
1/4 cup Filoli French Tarragon Vinegar©
1 teaspoon Filoli French Tarragon seasoning
1/2 teaspoon sea salt
2 teaspoons parsley, minced

Rub Bernaise Butter into steak before grilling.

Makes about 1 1/2 cups butter. Keep chilled for up to 5 days.

Gentlemen's Orchard Cider Vinegar

Gentlemen's Orchard Salad Dressing

1 portion of Gentlemen's Orchard Cider Vinegar©
1 portion of Filoli honey
3 portions of Extra Virgin Olive Oil

Gentlemen's Orchard Cabbage Slaw

2 cups cabbage sliced thin, into 1 inch lengths
1/2 large apple, sliced thin, then cut into
matchstick pieces, 1 inch long
1/4 - 1/2 cups coarsely chopped walnuts or pecans

2 tablespoons Gentlemen's Orchard Cider Vinegar
2 tablespoons Filoli Honey
6 tablespoons Extra Virgin Olive Oil

Mix the cabbage, apple and walnuts. In a glass jar, mix well the vinegar, honey and oil. Add to the salad to taste.

Apple Ginger Shrub

1 thumb sized piece fresh ginger, (1/2 inch x 2 inch) peeled OR
2 teaspoons powdered ginger
5 cups of water, divided into 2 and 3 cups
5 tablespoons Gentlemen's Orchard Cider Vinegar
1/4 cup Filoli honey

If using fresh ginger:

Zest the ginger. Pour 2 cups water into a saucepan, add the fresh ginger, and boil for 2 minutes. Strain the cooled liquid, and pour it into a pitcher. Add the Gentlemen's Orchard Cider Vinegar, honey and 3 more cups of cold water. Stir until blended. Cool and serve.

If using powdered ginger:

Place 5 cups of water in a pitcher. Add the Gentlemen's Orchard Cider Vinegar, powdered ginger, and honey. Stir well and serve.

Also tasty without the ginger.

Apple Cider vinegar with ginger shrubs are also known by a variety of names. It is an American Drink from the early 1700's then and sometimes now known as Switchel. While cider vinegar and water were used as drinks for centuries (as vinegar killed bacteria in water), adding ginger and honey (or maple syrup, molasses, or sugar, depending on which of the colonies you lived in) was an American addition. The drink is also known as Harvest Drink and Swizzle as well as other names. It was given to farm workers in the heat of summer while working in the fields.

Gentlemen's Orchard Pulled Pork

3 lb. boneless pork shoulder or butt roast
1/2 cup Filoli Gentlemen's Orchard Cider Vinegar©
1/2 cup chopped onion
1 garlic clove, minced
2 tablespoons canola or olive oil
2 tablespoons Filoli Fault Creek Rub
2 tablespoons catsup

In a bowl, mix the Filoli Gentlemen's Orchard Cider Vinegar, the onion and garlic. Marinate the pork in the mixture overnight or 8 hours.

Preheat the oven to 325°. In a heavy ovenproof pan, place the oil and pork, cover, and bake 3 1/2 hours. Mix the catsup and Fault Creek Rub. Pull the pork into shreds, mix with the sauce, and serve. Reheat if necessary.

Slow Roasted Mustard Apple Pork Loin

See *Any Time Brine* section, page 5.

Brussel Sprout, Carrots and Apple Sauté

1 lb. Brussel sprouts
3 carrots
1 large apple
2 tablespoons Gentlemen's Orchard Cider Vinegar
2 tablespoons olive oil
5 - 7 shallots
Salt and pepper to taste

Wash Brussel sprouts, carrots and apple. Trim Brussel Sprouts, and trim and peel carrots. Core the apple. Using a food processor, shred the Brussel sprouts and carrots into medium shreds. Fine chop the apple.

In a large frying pan, heat the olive oil over medium heat. Add the shallots, stir and cook for about 5 minutes until limp. Add the carrots and Brussel sprouts, stir and cook for another 5 minutes. Add the apple, stir and cook another 5 minutes.

Add the vinegar, salt and pepper. Stir and cook for another 2 minutes. Serve hot or refrigerate and serve as a cold salad.

Herbs de Provence Vinegar

French Vinaigrette

2 tablespoons Filoli Herbs de Provence Vinegar©
1/3 cup olive oil
1/2 teaspoon Dijon-style mustard
1 tablespoon finely chopped parsley
1 teaspoons Filoli French Tarragon seasoning
Salt and pepper to taste (about 1/4 teaspoon each)

In a small bowl, mix the vinegar, mustard, salt and pepper.
Add the olive oil, and whisk until combined. Add the parsley and
Filoli French Tarragon seasoning. Makes 3/4 cup.

Peppercorn Marinade

30 black peppercorns
1 tablespoons garlic, minced
1/3 cup Filoli Herbs de Provence Vinegar
1/4 cup brown sugar
Steak of your choice

Blend all ingredients in blender. Place steak in container and pour marinade over it. Cover, and place in refrigerator for up to 6 hours.

Heartland Potato Salad *See under Notorious No Salt, page 30.*

Wilted Spinach Salad

1/2 bunch spinach stemmed
1 bunch watercress, stemmed
1 head red leaf lettuce
1/2 sweet white onion cut into thin slices
8 red radishes cut into very thin slices
1 bacon strip
3 tablespoons olive oil
2 tablespoons Herbs de Provence vinegar
1/2 teaspoon sugar
Salt and pepper to taste

Cook bacon crisp in frying pan. Remove pan from heat, and pour off fat. When cool, break the bacon into small pieces.

Just before serving, heat the olive oil in the fry pan that contained the bacon. Stir the oil and when heated, add the vinegar and sugar, stirring until the sugar is dissolved and ingredients combined. Pour over spinach and watercress, stirring to coat. Sprinkle the chopped bacon over the salad and serve immediately.

Lavender Balsamic Vinegar

Filoli Balsamic Reduction/Glaze

1 cup Lavender Balsamic Vinegar
1/8 cup of sugar

Simmer until reduced by half. Liquid will thicken and should coat a spoon. Cool and then refrigerate. It will thicken further when refrigerated.

1 cups (approximately 10 ounces by weight) blueberries
1/2 cup Filoli Lavender Balsamic Vinegar®
1/4 cup sugar
1/4 cup water (additional as needed for thinning)

In a nonreactive saucepan, combine cranberries, orange balsamic vinegar, sugar, and water. Stir to combine. Place over low high heat. Cook 20 minutes on medium heat until blueberries are cooked. Add water as needed. Remove from heat and put in blender and blend until smooth. Cool to room temperature, about 30 minutes. Pour mixture into an airtight, nonreactive container. Refrigerate at least 8 hours. Strain mixture through a fine-mesh strainer, and thin to a syrup consistency with additional water if necessary. Transfer shrub to an airtight container and refrigerate for up to one month. Serves 6.

Blueberry Lavender Shrub Mocktail

Combine 1 ounce of Blueberry Lavender Balsamic Shrub, ¼ ounce simple syrup, and 3 ounces of club soda or sparkling water in a wine glass. Garnish with blueberries or raspberries.

Summer Fig, Apple and Spinach Salad

1 bunch of spinach leaves, or 1 container spinach leaves
1/2 Granny Smith apple, cored and sliced thin, in 1 inch lengths
1/2 cup glazed pecans or walnuts or plain pecans or walnuts
1/2 cup fresh figs, in bite sized slices
1/2 cup white cheese: Cottage, goat, ricotta, etc.
1 tablespoon finely sliced sweet onion (optional)

Dressing:

2 tablespoons Filoli Lavender Balsamic Vinegar
6 tablespoons olive oil

Elegant Salad Dressing

2 tablespoons Filoli Lavender Balsamic Vinegar©
6 tablespoons canola or light olive oil
1 teaspoon Dijon-style mustard
2 tablespoons Filoli honey
2 teaspoons lime juice

Mix all together and serve over a green salad.

Baked Asparagus With Lavender Balsamic Drizzle

2 lb. fresh asparagus, washed and stems cut
2 tablespoons olive oil
Salt and pepper to taste
3 tablespoons Filoli Lavender Balsamic Vinegar

Preheat oven to 450°. Place asparagus in a baking dish and drizzle with the olive oil. Sprinkle with salt and pepper to taste, and carefully coat all of the asparagus by turning gently. Bake 15 to 20 minutes uncovered, until lightly browned. Drizzle with the Filoli Lavender Balsamic Vinegar and serve immediately. Serves 6.

Strawberry Compote Provence

A compote is fresh fruit, sugar, and seasoning, cooked lightly and used as a sauce over yogurt, ice cream, pound cake, angel food cake, or other fresh fruit.

2 lb. strawberries
2 tablespoons Filoli Lavender Balsamic© vinegar
1 1/2 tablespoons dry white wine
1 1/2 tablespoon fresh lemon juice
1/2 cup sugar

Topping Optional: Filoli Lavender Sugar, sprinkled on the strawberries and sauce (1/2 - 1 teaspoon per serving, to taste)

Wash, hull and cut into bite-sized pieces 1 lb. strawberries. If you are planning to serve the compote within a few hours, prepare the entire 2 lb. of strawberries, saving half for serving.

In a pan, place the Filoli Lavender Balsamic vinegar, lemon juice and sugar. Bring to a boil and add 1/2 the strawberries. Reduce the heat, and simmer for 20 minutes. Either strain the liquid for a clear sauce, or retain the sauce as is. Cool.

Place the remaining strawberries in serving bowls and top with the sauce. Or use the strawberries over yogurt, ice cream, cake, etc. Top with the sauce.

Chicken Breasts With Lavender Balsamic Vinegar

4 skinless, boneless chicken breasts
2 tablespoons olive oil
4 tablespoons Filoli Lavender Balsamic Vinegar
1 tablespoon honey
1 tablespoon lime juice
1 teaspoon ginger, fresh and shredded with a fine zester
1/2 teaspoon freshly ground black pepper
1/2 teaspoon salt

Preheat oven to 375°.

In a large bowl, mix together the Filoli Lavender Balsamic Vinegar, honey, lime juice, ginger, and black pepper. Add the chicken breasts and marinate 20 minutes.

In a nonstick baking dish or casserole, place the chicken breasts and marinade, and bake at 375 for 30 minutes or until the chicken breasts are cooked through.

Roasted Vegetables With Lavender Balsamic Sauce

4 cups of bite-sized pieces of vegetables such as:

potatoes	bell peppers	parsnips
turnips	tomatoes	rutabagas
mushrooms	onions	

1/3 cup olive oil

Preheat oven to 400°.

Place the cut up vegetables into an oven proof casserole dish or glass baking pan. Drizzle with the olive oil and stir well. Bake for 1 hour uncovered. Drizzle with Lavender Balsamic dressing before serving. Serves 4.

Filoli Balsamic Vinegar and Warm Beet Salad, *see page 91.*

Lemon Thyme Vinegar

Beet and Quinoa Salad

1/2 cups uncooked beets, peeled and cut into 1/2 inch cubes
1 cup quinoa
2 cups water
1 1/2 teaspoons lemon juice
1 teaspoon lemon olive oil
1 teaspoon lemon zest
1 teaspoon Filoli Dill Dip
1/4 cup diced seedless cucumber (Persian or Shojju are best)
Salt to taste

Dressing:

2 teaspoons Filoli Lemon Thyme Vinegar©
1 teaspoon lemon juice
1 tablespoon Lemon olive oil

Wash the quinoa until water is clear. Bring the water to a boil and add the beets, quinoa, lemon juice and olive oil. After coming to boil, stir and reduce the heat to a simmer. Cook 15 minutes, until quinoa coating is in spirals. Remove from the heat and drain any remaining liquid and cool. Place covered in refrigerator until cold and ready to serve. Place in bowl, fluffing with a fork, and stir in the cucumber, Filoli Dill Dip, and lemon zest. Add 2/3 of the dressing, fluffing and stirring with a fork. Taste and add salt or more dressing as desired. Serves 6.

Chutney for Pork

3 large or 5 medium Granny Smith or Pippin apples (peeled and chopped)
1 onion (peeled and chopped)
1/4 cup Filoli Lemon Thyme Vinegar
1 cup apple juice
1 - 2 teaspoons fresh thyme
3 tablespoons maple syrup

Put all ingredients in sauce pan and simmer until apples and onion have softened (approximately 15 minutes depending on size of chopped apples and onions). Makes a delicious topping for pork.

Chicken Marinade

2 shallots
2 garlic cloves
1/4 cup olive oil
2 tablespoons Filoli Lemon Thyme Vinegar
2 tablespoons fresh lemon thyme or 1 teaspoon dried lemon thyme

Combine all. Add chicken to a bowl and marinate up to 2 hours before grilling, broiling or baking.

Grilled Vegetables With Lemon Thyme Vinaigrette

2 tablespoons Filoli Lemon Thyme vinegar
3 tablespoons olive oil
2 tablespoons Dijon-style mustard
1/2 teaspoon grated lemon rind
3 green onions, chopped

2 medium crookneck squash
2 medium zucchini
2 red peppers, tops and seeds removed, and sliced into 6 parts
2 Japanese eggplants, cut into 1 inch thick slices
3 tablespoons olive or canola oil
Salt and pepper to taste

Mix the vinegar, oil, mustard, lemon rind, and green onions well.

In a large bowl, place the vegetables and oil, and stir to coat well. Place the vegetables on a grill, and brush with the vinaigrette. Grill the vegetables until done, about 15 minutes, coating with the vinaigrette when you turn them. Serve any remaining vinaigrette with the vegetables

Serves 4 - 6.

Grilled Fruit With Lemon Thyme Sauce

2 tablespoons Filoli Lemon Thyme vinegar
4 tablespoons Filoli honey

2 peaches cut into 6 pieces
2 nectarines cut into 6 pieces
4 apricots cut in half
2 plums or pluots, cut in half
1 tablespoon oil

Greek yogurt or vanilla ice cream (optional)

Place the Filoli Lemon Thyme vinegar in a pan with the Filoli honey and mix well. Turn the heat to medium low and bring the mixture to a simmer, cooking for about 5 minutes on low heat.

Heat the grill or grill pan. Cut fruit and place in a bowl with 1 tablespoon of oil, and mix well to coat all the fruit. Grill the fruit on high heat, turning when lightly browned, about 3-4 minutes.

Place the grilled fruit in bowls, and top with the sauce. Good with Greek yogurt or vanilla ice cream.

Serves 4 - 6.

Glazed Brussels Sprouts

1 lb. fresh Brussels sprouts
1 lb. peeled carrots, peeled cut in 4 inch lengths
2 teaspoons grated orange rind
2 Tablespoons orange juice
2 Tablespoons honey
2 teaspoons Dijon-style mustard
1 teaspoon Filoli Lemon Thyme vinegar

Wash and trim Brussels sprouts. Place the Brussels sprouts and carrots in a steamer or use a saucepan with 1 inch of water. Cook till the sprouts are tender about 10 - 15 minutes. Transfer to a serving bowl. In a separate bowl, combine the honey and mustard, add the orange peel, and stir in the orange juice and Filoli Lemon Thyme vinegar. Pour over the the Brussels sprouts, stir, and serve. Serves 6 - 8.

Heavenly Black Rice Salad

1 cup uncooked black rice
1/2 cup walnuts (or 1/2 cup toasted walnuts)
3 tablespoons lemon juice
2 tablespoons Filoli Lemon Thyme vinegar
1 tablespoon Filoli honey
1/4 cup extra-virgin olive oil
4 scallions sliced thin
1 cup thawed, frozen and shelled edamame
1 cup grape tomatoes, cut in half
1 cup green beans, cut into 1/4 inch pieces and parboiled 1 minute
Freshly ground black pepper
Salt to taste

Preheat oven to 350°F to toast walnuts. When heated, toast the walnuts on a cookie sheet for 8-10 minutes, cool and chop into 1/4 - 1/2 inch pieces.

Cook the rice for 25 to 40 minutes in boiling salted water. Drain the rice and spread out in one layer on a cookie sheet to cool.

Combine the lemon juice, Filoli Lemon Thyme vinegar, and Filoli honey. Whisk together, then gradually drizzle in oil. Whisk as you add the oil.

In a large serving bowl, combine the walnuts, rice, scallions, scallions, tomatoes, green beans, edamame and vinaigrette. Season with salt and pepper, stir, and serve.

Orange Balsamic Vinegar

Cranberry Orange Balsamic Shrub

1 cups (approximately 10 ounces by weight) cranberries
1/2 cup Filoli Orange Balsamic Vinegar®
1/4 cup sugar
1/4 cup water (additional as needed for thinning)

In a nonreactive saucepan, combine cranberries, orange balsamic vinegar, sugar, and water. Stir to combine. Place over low high heat. Cook until sugar dissolves and some of the cranberries begin popping open, 10-15 minutes. Remove from heat and cool to room temperature, about 30 minutes. Pour mixture into an airtight, nonreactive container. Refrigerate at least 8 hours. Strain mixture through a fine-mesh strainer, and thin to a syrup consistency with additional water if necessary. Transfer shrub to an airtight container and refrigerate for up to one month. Serves 6.

Cranberry Orange Shrub Cocktail

18 ounces chilled sparkling wine
10 dashes orange bitters
6 ounces chilled Cranberry Orange Balsamic Shrub
Cranberries or orange slices, for garnish

Slowly pour chilled sparkling wine into a pitcher. Add bitters and chilled Cranberry Orange Balsamic Shrub. Stir very gently to mix. Serve immediately. Individual glasses can be garnished with cranberries or an orange slice. Serves 6.

Cranberry Orange Shrub Mocktail

Combine 1 ounce of Orange Cranberry Balsamic Shrub, ¼ ounce simple syrup, and 3 ounces of club soda or sparkling water in a wine glass. Garnish with cranberries or an orange slice.

Orange Balsamic Reduction

1 cup Filoli Orange Balsamic Vinegar
1/4 cup sugar

Place the Filoli Orange Balsamic vinegar and sugar in a saucepan, and cook, reducing the mixture by half. Cool and serve over fresh fruit, ice cream, cake, yogurt, cream cheese, roast meat. Or use as a glaze over fish, pork, chicken, tofu, or beef before roasting.

Flatbread with Cheese and Orange Balsamic Reduction

Flatbread of your choice (Foccacia, naan, etc.)
Goat cheese, Figs, Prosciutto, Arugula
Orange Balsamic Reduction

or

Flatbread
Pear, Mozzarella cheese
Orange Balsamic Reduction

Honey-Mustard Orange Balsamic Vinaigrette

Zested peel of 2 small oranges
same 2 oranges, juiced
2 tablespoons Filoli Orange Balsamic Vinegar©
2 tablespoons Filoli Honey
1 tablespoon Dijon mustard
3/4 cup olive oil

Combine all in a blender, or shake well in a jar until blended.

Cilantro Citrus Balsamic Salad Dressing

1/4 cup packed cilantro leaves
1 tablespoon fresh bell, or hot pepper, finely chopped
1 teaspoon fresh ginger root, finely minced
1 clove of garlic, finely minced
1/4 cup fresh lime juice
1/3 cup Filoli honey
2 tablespoons Filoli Orange Balsamic Vinegar
1/2 cup olive oil

Makes 1 1/2 cup dressing

Spinach Salad

Serve over 12 ounces of washed Spinach. May add grilled chicken or cooked bacon. Add 1 orange segments, or Mandarin oranges. Serve with Honey-Mustard Orange Balsamic Vinaigrette.

Mixed Greens With Crab and Avocado

Mixed Greens (variety of small lettuce leaves) - about 12 oz.
1 large or 2 small avocados, peeled and diced
1 -2 cups crab meat
Serve with Honey-Mustard Orange Balsamic Vinaigrette.

Orange Balsamic Baked Chicken

1 chicken: breast, legs, thighs (about 1.5 lb.)
2 tablespoons oil
2 tablespoons Filoli Orange Balsamic Vinegar
1 -2 tablespoons orange juice
Salt and pepper to taste
1 orange, peeled, and cut into segments

Preheat the oven to 450°. Place oil in a heavy frying pan and heat over medium-high heat. When hot, add the chicken and cook until browned about 7 minutes. Remove chicken from the frying pan, and set the frying pan off the heat. Place the chicken in a baking dish and add salt and pepper to taste. Place the baking dish in the oven and bake until cooked, about 10 minutes.

Meanwhile, pour the oil from the frying pan, and add the Filoli Orange Balsamic Vinegar and orange juice. Stir, scraping the pan to incorporate any chicken bits or flavoring from the chicken.

Place the chicken on a rimmed serving dish, pour the Orange Balsamic Vinegar sauce over the chicken and garnish with the orange segments.

Orange Balsamic Sweet Potatoes

2 lb.. sweet potatoes, peeled and cut into 1" cubes
1/2 teaspoon Sea salt
2 tablespoons Canola oil
1/4 teaspoon ground black pepper
1/4 cup maple syrup
1/4 cup Orange Balsamic Vinegar
1/4 cup pecans (optional)

Preheat the oven to 425°. Oil a 9" X 13" baking pan. In a large bowl, mix all the ingredients together except the pecans. Place the mixture in the baking pan, stirring after about 15 minutes in the oven. Bake for 30 minutes. Remove from the oven and sprinkle the pecans on the sweet potatoes. Serves 6-8.

Ginger Orange Snap Peas

1 lb. sugar snap peas, trimmed
1 tsp. Filoli Orange Balsamic Vinegar
2 tablespoons olive oil
1 - 2 teaspoons finely grated ginger
1 - 1/2 tsp. orange zest
Salt and pepper, optional

Cook the sugar snap peas 2 minutes in boiling water. Combine the Filoli Orange Balsamic Vinegar, olive oil, ginger and orange zest. Remove the peas from the boiling water, and place in a serving bowl. Add the dressing and toss, rest, toss, adding salt and pepper if desired. Serve hot, cold, or at room temperature. Serves 6.

Holiday Citrus Pear Salad

2 red Bartlett pears, unpeeled, cored and cut into 1/2 inch-thick wedges
2 Granny Smith apples, cored and cut into 1/2 inch-thick wedges
2 Seedless clementines or mandarine oranges, separated into segments
2 cups seedless grapes
3/4 cup pomegranate seeds
1/2 cup Filoli Honey
1/4 cup Filoli Orange Balsamic Vinegar

In a medium bowl, mix the honey with the Orange Balsamic Vinegar. Add the pears, apples, citrus, grapes, and pomegranate seeds. Cover and refrigerate for 1 to 6 hours before serving. Serves 6.

Filoli Balsamic Vinegar and Warm Beet Salad

2 tablespoons of Filoli Lavender or Orange Balsamic Vinegar
6 tablespoons olive oil
2 bunches of beets and greens
Salt and Pepper to taste

Wash the beets and greens and cut the greens from the beets. Peel the beets, and cut into 1/4 in slices. Steam the beets for about 20 minute or until done.

In a frying pan, sauté the beet greens for about 3 minutes until wilted. Mix the olive oil and Balsamic vinegar in a bowl. Place the greens on a serving dish, top with the beet slices, and drizzle with the Balsamic dressing. Serves 6-8.

Grilled Zucchini With Balsamic Vinaigrette

8 zucchini cut diagonally into 1/2 in white pieces
1/3 cup olive oil
3 tablespoons Lavender Balsamic or Orange Balsamic Vinegar

Brush oil on the zucchini strips, and grill until cooked through. Place the zucchini in a bowl and pour over the Lavender Balsamic or Orange Balsamic vinaigrette. Let stand until cool. Cover and let stand at room temperature for 4 hours. Serve or refrigerate for up to 3 days, covered. Serves 4 - 6.

Raspberry Balsamic Vinegar

Raspberry Balsamic Reduction

1 cup Filoli Raspberry Balsamic Vinegar©
1/4 cup sugar

Place the Filoli Raspberry Balsamic vinegar and sugar in a saucepan, and cook, reducing the mixture by half. Cool and serve over fresh fruit, ice cream, cake, yogurt, cream cheese, roast meat. Or use as a glaze over fish, pork, chicken, tofu, or beef before roasting.

Raspberry Balsamic with Pluots, Raspberries, or Watermelon

Cut ripe pluots into pieces or watermelon into cubes or balls. Drizzle Raspberry Balsamic vinegar over the fruit and serve.

Can be used in salads, with cottage cheese or yogurt, or served as a dessert with cake or ice cream.

Panna Cotta with Raspberries and Raspberry Balsamic

2 tablespoons water
1 tablespoon powdered gelatin
Oil for coating ramekins
2 1/2 cups heavy cream
1 1/2 cups whole milk
5 tablespoons sugar

1 pint fresh raspberries
1/4 - 1/2 cup Raspberry Balsamic Vinegar
2 tablespoons sugar

Place water and the powdered gelatin in a bowl, stir, and let soften 2 - 3 minutes.

Oil 8 1/2-cup ramekins and set aside. Or use a 1 quart serving dish.

Fill large bowl half full of ice and, adding enough water to be even with the ice, and set aside.

In small pan, put the milk and cream and sugar, and bring the mixture to a simmer over medium heat until the sugar is completely dissolved. Remove from the heat and stir in the gelatin, whisking constantly until the gelatin is completely dissolved.

Place the milk mixture in the bowl of ice, and whisk until the mixture is lukewarm.

Pour the mixture into the ramekins or serving bowl and chill a minimum of 4 hours or overnight. Cover with plastic wrap if chilling more than overnight to prevent a skin from forming on the top of the mixture.

Before serving, run a knife around each ramekin, then place it for a few seconds in a bowl of hot water to loosen the mixture. Invert onto a serving plate for each individual.

Mix the Raspberry Balsamic and sugar and blend until the sugar is dissolved.

Place the raspberries over the Panna Cotta and drizzle with the Raspberry Balsamic.

Serves 8.

Rosemary Vinegar

Sirloin Salsa Marinade

1 cup extra-virgin olive oil
4 tablespoons Filoli Italian Seasoning
2 tablespoons chopped flat-leaf parsley
1 tablespoon Filoli San Andreas Chili Shake seasoning
3 cloves garlic, finely chopped
3 tablespoons Filoli Rosemary Vinegar© (red)
1/2 teaspoon sea salt (or to taste)
Freshly ground black pepper
1 lb. top sirloin steak about 1 in thick

Mix all together and pour over the steak. Cover and place in the refrigerator 1 hour, then remove to room temperature for 1/2 hour before grilling or broiling.

German Style Sweet and Sour Red Cabbage

1/4 cup butter or margarine
4 medium apples, peeled and sliced
1/2 red onion, chopped
1 head red cabbage, finely shredded
1 cup red wine
4 whole cloves
1/3 cup brown sugar
1 Bay leaf
1/4 cup Filoli Rosemary Vinegar (red)
1/4 cup butter
Juice of 1/2 lemon

In a Dutch oven or cast iron frying pan, melt butter or margarine. Sauté the apples and onion slightly until they wilt. Add the cabbage, red wine, cloves, sugar and bay leaves and simmer, covered for 1 hour.

Add the remaining ingredients. After the butter has melted, serve immediately. Serves 8.

Pork Chops With Rosemary Sauce

4 thick pork chops, boneless
2-3 tablespoons of flour
2 tablespoons olive oil
3 garlic cloves
1 teaspoon Filoli Rosemary
1/4 cup Filoli Rosemary (red wine) vinegar
3/4 cup chicken broth, low-sodium
Salt and pepper to taste
1/4 cup milk or half and half (optional)

Mix the flour in a bowl with the salt and pepper. Dredge the pork chops in the flour mixture.

Heat the oil in a heavy skillet on medium-high heat. Add the garlic and cook for 1 minute on medium heat. Discard the garlic and add the pork chops to the skillet, and cook until done. Remove the pork chops from the pan and add the Rosemary, Rosemary Vinegar and chicken broth. Scrape the pan drippings into the liquid and boil until the sauce begins to thicken, about 10 minutes. If using, add the milk or half and half, and stir until blended and heated through.

Serve the pork chops with the sauce. Serves 4.

GARDEN HOUSE TEAS AND DRINKS

Black Currant Tea	99
Chai Tea	101
Irish Breakfast Tea	101
Orange Spice Tea	102
Peach Passion Tea	103
Rose Garden Tea	104
Mulling Spice Drink	104
Shrubs	104

Black Currant Tea

Black Currant Tea

Allow 4 oz. of water for each cup of tea.

Bring water to a boil. Place 1 teaspoon of Filoli Black Currant Tea© per cup of tea in a tea ball, or place tea leaves loose in a teapot.

Pour boiling water over Filoli Black Currant Tea in the teapot, and allow to steep for 3 - 5 minutes.

Black Currant Tea Punch

2 quarts cold Filoli Black Currant Tea
10 mint leaves
2 tablespoons honey
3 cups mixed summer fruit (blueberries, blackberries, raspberries, etc., slightly mashed)

Chill and serve.

Iced Black Currant Tea

In tea ball, or loose in teapot, place 2 teaspoons Filoli Black Currant Tea leaves for each 4 oz. of water.

Pour boiling water over tea and allow to steep from 3 - 5 minutes. Cool to room temperature before placing in refrigerator to prevent tea from clouding. Add ice to pitcher or glasses as desired.

Black Currant Tea Poached Pears

4 cups water
1 1/2 tablespoon Filoli Black Currant Tea
1 cup sugar
1 tablespoon chopped crystallized ginger
1/2 teaspoon raspberry extract
4 firm, ripe Anjou or Bosc pears, peeled, halved and cored
1 tablespoon sliced almonds, toasted

Bring water to a boil in a pot large enough to hold pears. Place the Filoli Black Currant Tea in a tea ball, or place loose leaves in the pot of boiling water, turn off heat and let steep, covered, for 5 minutes. Sieve the tea to remove leaves if the tea is loose in the pot; return tea to the pot.

Add sugar, ginger and raspberry extract and bring just to a boil. Add pears, cut side up, and poach over low heat until quite tender when pierced with a wooden skewer. Transfer the pears and poaching liquid to a bowl and let the pears cool in the poaching liquid. Drain and serve at room temperature or chilled. Sprinkle with almonds just before serving. Serves 4.

Black Currant Tea Bread

Use the recipe for Orange Spice Tea, but use Black Currant Tea instead of Orange Spice Tea, omit the orange peel, and add 1 tablespoon of blackberry seedless preserves.

Chai Tea

Allow 4 oz. of water for each cup of tea.

Bring the water to a boil. Place 1 teaspoon of Filoli Chai Tea© per cup of tea in a tea ball, or place tea leaves loose in a teapot.

Pour boiling water over the Filoli Orange Spice Tea in a teapot, and allow to steep for 3 - 5 minutes.

If desired, add warm milk, about 2 tablespoons to the tea.

Irish Breakfast Tea

Allow 4 oz. of water for each cup of tea.

Bring the water to a boil. Place 1 teaspoon of Filoli Chai Tea© per cup of tea in a tea ball, or place tea leaves loose in a teapot.

Pour boiling water over the Filoli Orange Spice Tea in a teapot, and allow to steep for 3 - 5 minutes.

Orange Spice Tea

Allow 4 oz. of water for each cup of tea.

Bring the water to a boil. Place 1 teaspoon of Filoli Orange Spice Tea© per cup of tea in a tea ball, or place tea leaves loose in a teapot.

Pour boiling water over the Filoli Orange Spice Tea in a teapot, and allow to steep for 3 - 5 minutes.

Orange Spice Tea Bread

Using 2 tablespoons of Filoli Orange Spice Tea, and 1 cup of boiling water, make a strong tea and let it cool. (Makes about 1/2 cup, as about half of the water is absorbed into the tea leaves.)

1/2 cup brewed and cooled Filoli Orange Spice Tea
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup butter
2/3 cup sugar
1/2 cup commercial egg white product* or 2 eggs
1 teaspoon freshly grated orange peel
9 x 4 inch loaf pan, greased
1/2 cup golden raisins, nuts, or other dried fruit (optional)

Combine

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

In a large or mixer bowl, cream

3/4 cup butter
2/3 cup sugar
2 eggs
1 teaspoon freshly grated orange peel

In a large bowl, combine creamed butter/sugar egg mixture with half the flour mixture and half the tea. Stir, adding the rest of flour and tea mixture. Add nuts, golden raisins, or other dried fruits as desired. If fruit is extremely dry, soak it in hot tea before adding to mixture.

Pour into greased loaf pan. Bake at 350° for 45 - 50 minutes. Use a bamboo skewer to test for doneness. Makes one loaf.

* Makes a firmer textured loaf

Peach Passion Tea

Iced Peach Passion Tea

In tea ball, or loose in a teapot, place 2 teaspoons Filoli Peach Passion Tea© leaves for each 4 oz. of water.

Pour boiling water over tea and allow to steep 3 - 5 minutes. Cool to room temperature before placing in refrigerator to prevent tea from clouding. Add ice to pitcher or glasses as desired.

Peach Passion Tea Punch

1 cup strong brewed Filoli Peach Passion Tea
2 cups orange/peach/mango juice, fresh or frozen (mixed)
2 cups ginger ale, chilled

In tea ball, or loose in teapot, place 4 teaspoons Filoli Peach Passion Tea leaves for each 6 oz. of water (makes 1 tall glass). Pour boiling water over tea and allow to steep from 3 - 5 minutes. Cool to room temperature before placing in refrigerator to prevent tea from clouding.

Mix cooled Filoli Peach Passion Tea with the orange/peach/mango juice and ginger ale. Add sugar to taste. Serve chilled.

Fresh Peach Passion Iced Tea

8 cups strong brewed Filoli Peach Passion Tea (about 3 tablespoons of tea to 8 cups water)
4 large ripe peaches or nectarines, sliced thinly (at least 8 slices) with half covered airtight in refrigerator
2 1/2 quarts water

In a teapot or large bowl, place 3 tablespoons Filoli Peach Passion Tea leaves. Add 2 quarts of boiling water and one half of the peach slices. Steep from 3 - 5 minutes. Cool to room temperature then add the remaining refrigerated peach slices. Refrigerate. Before serving taste for strength, adding cold water as desired. Add ice cubes and serve.

Rose Garden Tea

Allow 4 oz. of water for each cup of tea.

Bring the water to a boil. Place 1 teaspoon of Filoli Rose Garden Tea© per cup of tea in a tea ball, or place tea leaves loose in a teapot.

Pour boiling water over the Filoli Rose Garden Tea in a teapot, and allow to steep for 3 - 5 minutes.

Iced Rose Garden Tea

In tea ball, or loose in teapot, place 2 teaspoons Filoli Rose Garden Tea leaves for each 4 oz. of water.

Pour boiling water over tea and allow to steep from 3 - 5 minutes. Cool to room temperature before placing in refrigerator to prevent tea from clouding. Add ice to pitcher or glasses as desired.

Mulling Spice Drink

Use 1 Tablespoon Filoli Mulling Spice@ per 2 quarts (64 oz.) apple juice, apple cider, apple/cranberry juice or other liquid.

Simmer for about 20 minutes before serving.

Shrubs

See Vinegars sections, shrub recipes under individual vinegars.

Apple Ginger Shrub, page 100

Blueberry Lavender Balsamic Shrub, page 103

Cranberry Orange Balsamic Shrub, page 109

Filoli Apple and Pear Butters and Grape Jelly

Filoli introduced its first apple and pear butters and grape jelly at Autumn Festival, 2014.

Apple and pear butters can be used in many ways:

On Scones ~ Toast ~ Pancakes ~ Muffins ~ French Toast ~ Biscuits ~ Latkes

Cottage Cheese ~ Yogurt ~ Rice Pudding ~ Oatmeal

Baked Apples or Pears ~ Apple or Pear Tart

Ice Cream or Frozen Yogurt

With Pork Chops / Pork Roast / Ham

In Apple or Pear Pie ~ Apple or Pear Cake

Filoli's grape jelly can be used in the same way any other jelly is used.

Also see "*Fruit at Filoli - Recipes for Apples and Pears, and Citrus - Pies and Tarts*" available in the Filoli Gift and Garden Shop.

Appendix A - Retired or Renamed Products

CAÑADA CURRY, discontinued and replaced with **Vadouvan Curry Blend**, a subtle blend of curry, with a French influence.

CHILI PEPPER DIP SEASONING, See **San Andreas Chili Shake**

Chili Pepper Dip was renamed San Andreas Chili Shake, as most of its uses were for things other than a dip.

Dill Vinegar, a retired product

GARLIC DIP, see **Edgewood Garlic Blend**

HERBS, retired:

Basil, California Bay, Cayenne Peppers, Chive Blossoms, French Thyme, Dill, Lemon Verbena, Marjoram, Sage, Savory

PEPPERCORNS, a retired product

SOUP SEASONING, a retired product.

SUGARS, retired:

Lemon Herb Sugar, Spearmint Sugar

VINEGARS, retired:

Chive blossom, Dill, Oregano, Skewered Garlic, Salsa, Thai