

BEAUTYBERRY BREAD

From Ginny Stibolt

(Feel free to modify and make substitutions based on what you have on hand.)

1½ cups flour
1 teaspoon baking soda
2 teaspoons baking powder
½ cup old-fashioned oatmeal
½ teaspoon nutmeg
2 eggs, beaten
1 teaspoon vanilla
½ cup brown sugar
1/3 cup olive oil
¼ cup hot water
1 cup beautyberries, washed
½ cup chopped nuts of your choice
1/3 cup sunflower seeds, roasted and shelled

Preheat oven to 325 degrees.

Grease one 9"x 5" loaf pan.

Mix the dry ingredients in a bowl.

In a separate bowl mix the eggs, vanilla, sugar, oil and hot water.

Add the liquid mixture into the dry ingredients.

Fold in beautyberries, nuts and seeds.

Pour batter into the pan.

Bake for 30-40 minutes or until the bread cracks on top.

DOLLAR WEED DIP

From Keith Fuller

8 oz. Cream Cheese

8 oz. Sour Cream or Cabot Greek Yogurt Plain

¼ tsp. Garlic Powder

½ tsp. Lemon Pepper

1 tsp. Dill Weed

½ cup Dollar weed, finely minced.

Use dollar weeds that are small and tender, about the size of a dime to a quarter.

Combine all ingredients the day before serving and refrigerate.

Serve with crackers, chips or on a baked potato.

WEED BALLS

From Keith Fuller

1 ½ cups washed and chopped **Spanish Needle** greens. Choose young and tender leaves.

2 cups Stove Top stuffing or fresh bread-crumbs

1 dozen wild onions, or 6 green onions, chopped

1/2 teaspoon thyme

1/2 teaspoon poultry seasoning

3 well-beaten eggs

1/2 cup grated Parmesan cheese

1/2 teaspoon cayenne pepper

Combine all ingredients and shape into balls.

Bake on a greased cookie sheet for 20 minutes at 325 degrees.

ROSEMARY SHORTBREAD COOKIES

From Sande Habali

¼ cup confectioner's sugar
10 Tablespoons butter, softened
1 ½ cups all-purpose flour
2 ½ or more Tablespoons finely chopped rosemary
2 Tablespoons granulated sugar

Preheat oven to 350 degrees. Combine confectioner's sugar and butter, mix well. Stir in flour and rosemary. Knead the dough well until it is smooth and sticks together. Shape into balls OR on a lightly floured surface, roll out dough to approx. 1/4 inch thickness and cut into cookie shapes. Sprinkle with granulated sugar. Bake on a greased cookie sheet until pale golden color. Cool on a rack.

PINE NEEDLE TEA *Contains more Vitamin C than orange juice!*

From Beverly Fleming

3 cups Green pine needles in 1" pieces, washed
6 cups Boiling water

Place pine needles in an 8-cup pot or bowl. Pour boiling water over needles. Let steep at least 10 minutes but not more than 20 minutes. Strain and remove needles. Add honey to taste. Serve warm or cold but do not pour over ice because sap will adhere to ice cubes and foul taste.

LEMON BEEBALM COOKIES

1 cup butter, softened

1/2 cup sugar

3 tablespoons lemon juice

1 teaspoon lemon zest

1/2 teaspoon vanilla extract

2 cups all-purpose flour

5 teaspoons minced Beebalm leaves (*Monarda punctata*)

1/4 teaspoon salt

In a large bowl, cream butter and sugar until light and fluffy.

Beat in lemon juice, zest, and vanilla.

Combine flour, beebalm leaves, and salt.

Gradually add flour mixture to creamed mixture and mix well.

Shape into two 12 inch rolls. Wrap each in plastic wrap.

Freeze for 30 minutes or until firm. Cut into 1/4 inch slices.

Place 2 inches apart on ungreased baking sheets.

Bake at 350 degrees for 8 to 10 minutes or until edges begin to brown.

Cool for 2 minutes before removing from pans to wire rack.

SUNFLOWER COOKIES

From Beverly Fleming

1 cup butter
1 cup granulated sugar
1 cup brown sugar, packed
2 eggs
1 teaspoon vanilla
2 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
¼ teaspoon salt
2 cups rolled oats (old-fashioned, not instant)
1 cup flaked coconut, chocolate chips and/or raisins
1 cup raw or roasted sunflower kernels

In medium size mixing bowl, combine butter and sugars until well blended.

Add eggs and vanilla.

In a separate bowl, stir together flour, baking soda, baking powder and salt; mix well.

Add to butter mixture.

Stir in oats, coconut and sunflower kernels.

Drop by rounded tablespoons onto ungreased baking sheet.

Bake at 350 degrees 8 to 10 minutes or until cookies are brown around the edges.

Makes 4 dozen cookies.