

## Lamb burger

1 ½ # ground lamb

1/3 c mint, minced

2t paprika

½ t ground cinnamon

½ t salt

1 ½ T extra virgin olive oil

Combine all ingredients together. Form four 6oz patties, season topically with more salt. Cook to your preferred doneness (we like ours medium 125 degrees).

# Chicken burger

- 1 ½ # ground chicken
- 1T mint, minced
- 1T parsley, minced
- ¼ c red bell peppers, small dice
- ½ t salt
- ¼ t ground black pepper

Combine all ingredients together. Form four 6oz patties, season topically with more salt and pepper. Cook until the internal temperature is 165 degrees.

## Chile basil butter

- ½ # butter, room temperature
- ½ c basil, chopped
- 1t calabrian chile, seeded and minced
- 1t salt

Combine all ingredients until thoroughly mixed.

## Red and green tomato chutney

- ¼ c cider vinegar
- 2T pure maple syrup
- 1ea garlic clove, minced
- 1T fresh ginger, peeled and grated
- ½ t ground cumin
- ¼ t chili flakes
- 1ea plum tomato, seeded and finely chopped
- 1ea small green (unripe) tomato, seeded and finely chopped
- 2T fresh cilantro, chopped

Boil the vinegar, syrup, garlic, ginger, cumin and chili flakes in a small saucepan until thickened and reduced to about 2 tablespoons, 2 to 3 minutes (watch carefully). Remove from heat and stir in tomatoes and salt to taste. Stir in cilantro just before serving.

## Lavender shortbread

12oz butter, room temperature

6oz olive oil

6oz powdered sugar

4oz cornstarch

3T sugar

1/3t salt

½ t vanilla extract

1# 5oz all-purpose flour

1 ½ T lavender, crushed

Cream together butter, sugars, cornstarch and salt until light, about 3 minutes. Add vanilla, lavender, and olive oil, mix just to incorporate. Slowly incorporate the flour & lavender until just combined. Chill the dough. Once the dough is chilled roll it out directly onto a cookie sheet about 1/3 inch thick. Bake at 325 degrees, rotating the pan half way through cooking, about 16 minutes. As soon as the cookie comes out of the oven cut portions with a pizza cutter or knife, then allow to cool in the pan.

# Kourambiethes

- 1# cold butter, cut into large pieces
- 2ea egg yolks
- 1t vanilla extract
- ½ c powdered sugar plus extra for dusting
- 2T brandy
- 4-5c all-purpose flour, sifted

Preheat the oven to 350 degrees.

In a mixer beat butter for 10 minutes until light and creamy. Beat the egg yolks and vanilla in a separate bowl until lemon colored. Add ½ cup sugar and beat for 10 minutes. Add egg mixture to butter and add brandy and the flour, a little bit at a time, until dough is soft.

Shape tablespoonfuls of dough into small balls and place on an ungreased baking sheet. Bake until very lightly browned, about 25 minutes. Cool for about 10 minutes on the baking sheets. Sprinkle liberally with sifted confectioners' sugar while the cookies are still warm. Continue to cool to room temperature.

# Greek Honey Cake

- 1c all purpose flour
- 1 ½ t baking powder
- ¼ t salt
- ½ t ground cinnamon
- 1t orange zest
- ¾ c butter
- ¾ c white sugar
- 3ea eggs
- ¼ c whole milk
- 1c hazelnuts, chopped
- 1c white sugar
- 1c honey
- ¾ c water
- 1t lemon juice

Preheat oven to 350 degrees. Grease and flour a 9 inch square pan. Combine the flour, baking powder, salt, cinnamon and orange zest. Set aside

In a large bowl, cream together the butter and ¾ cup sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the hazelnuts.

Pour batter into prepared pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 15 minutes, then cut into portions and pour honey syrup over the cake.

For the honey syrup: in a saucepan, combine honey, 1 cup sugar and water. Bring to a simmer and cook 5 minutes. Stir in lemon juice, bring to a boil and cook for 2 minutes.