



Rosemary's Cookies

Ingredients: cloves, powdered ginger, rosemary.

Cookie Recipe:

1c sugar

$\frac{3}{4}$ c butter

1 egg

$\frac{1}{4}$ c molasses

1 $\frac{3}{4}$ c flour

1t baking soda

$\frac{1}{2}$ t salt

1 T Rosemary's Cookie blend

Cream butter and sugar. Add egg and molasses. Stir in remaining ingredients and mix well. Drop teaspoon size balls onto a greased cookie sheet. Bake for 10-12 minutes at 325°. Recipe makes approximately 5 dozen. Blend tin will make 4 recipes.

Golden Hot Cocoa Mix

Ingredients: turmeric, cocoa powder, ground ginger, cinnamon, black pepper.

Use: Dissolve 1 heaped tsp into 2 T of hot water, mix well. Add 1 cup of warmed milk of choice and sweetener if desired. Can also be served over ice or added to smoothies.

Herbal Butter Blend

Ingredients: parsley, rosemary, basil, oregano, minced garlic, garlic powder, salt, black pepper, red pepper flakes.

Use: Mix one 1 teaspoon herbal blend with 4 tablespoons of room temperature butter or butter substitute. Place on parchment paper, plastic wrap, or wax paper and roll into a log, or use a silicone mold for specific shape. Freeze until firm, about an hour. Slice or spread onto desired dish.