

Chicken with Herbes De Provence

- 4 chicken boneless breast halves (with skin)*
- 3/4 cup extra-virgin olive oil
- 1 tablespoon freshly-squeezed lemon juice
- 1 tablespoon Herbes de Provence

* Do not remove skin until after baking, as the skin helps to retain moisture in the meat.

Place chicken breasts, in a single layer, into an ungreased 13x9-inch baking dish. In a medium-sized bowl, combine olive oil and the Herbes de Provence. Pour marinade over chicken breasts. Cover and marinate at room temperature for 20 minutes or refrigerate to marinate longer (turning meat over several times). Preheat oven to 350 degrees F. Bake, uncovered, 25 to 30 minutes or until a meat thermometer registers an internal temperature of 165 degrees F (juices will run clear when cut with the tip of a knife); basting several times during cooking. Remove from oven and serve immediately.

Cucumber, Lavender, Mint Infused Water

- 1 large cucumber
- 4 cups ice cubes
- 1 gallon cold water (tap, filtered, sparkling/mineral, or spring water), your choice*
- Few sprigs of mint
- 1 teaspoon culinary lavender

* Do not use hot water! Hot water destroys the enzymes and vitamins in fruits and vegetables. Hot water will also make you fruit or vegetables fall apart and look a lot less pretty. So, be sure to use cold water!

Cutting the cucumber rind off makes the ingredients look more sophisticated and also removes the possibility of a waxy taste from the rind. Slice the cucumber thinly.

In a gallon glass pitcher or large beverage dispenser, add the ice cubes, cucumbers, cold water, mint sprigs, and lavender. Cover and refrigerate for at least 2 hours or up to 8 hours. The flavors will intensify the longer it sits.

Serve and enjoy!

Lavender Crème Brulee