



BROWN BAG LUNCH IN THE GARDEN

July 16, 2010—Lavender

This Week's Recipe:

Lavender Cookies

- 2/3 C Butter or Margarine
- 1 C Sugar
- 1 Egg
- 1 Tsp Vanilla
- 3 Tbs Lavender flowers & leaves finely chopped (no stems)
- 2 C flour
- 1 1/2 Tsp Baking Powder
- 1/2 Tsp Salt
- 1 C Pecans or Pistachios chopped

- Beat butter until light, add sugar, egg, vanilla and lavender beat until light and fluffy.
- At low speed add flour, baking powder and salt. Add nuts. Turn on to a floured board and shape into 2 rolls. Roll into plastic wrap and chill at least 8 hours. Slice into 1/4" slices.
- Bake at 375 on ungreased cookie sheet for 8 to 10 minutes, or until lightly browned.
- Makes 3 dozen cookies.

Harvesting & Storing Lavender

- Harvest lavender as it starts to bloom
- Cut stem in the cool of a dry, early morning
- Dry by tying stems into bundles and hang upside down in a dark, cool place
- Cover stems with a brown paper bag poking several holes in the bag for air circulation, which keeps the dust off for storage
- OR spread on a screen in a dark cool place

Other Points of Interest in the Garden This Week:

- One squash plant has died from borers.
- We have harvested a lot of cucumbers!
- Some of the peppers are pale due to nitrogen deficiency.

Coming Next Week—Tomatoes & Squash

