

Herb Day – Williamsburg Farmers Market June 2007

**Presented by Nicole Schermerhorn
A Thyme to Plant at Lavender Fields Herb Farm
11300 Winfrey Rd, Glen Allen VA 23059
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Lemon Pesto

2 cloves of garlic
¼ cup almonds
2 cups of fresh basil
¼ cup fresh lemon balm
¼ cup Parmesan cheese
1 teaspoon lemon zest
2 tablespoons lemon juice
¼ to ½ cup olive oil
Salt

In a food processor or blender, combine garlic and almonds. Process for 20 seconds or until chopped. Add basil, lemon balm, cheese and lemon zest. Process for 30 to 40 seconds or until chopped. With motor running, add lemon juice and ¼ cup of olive oil in a steady stream, adding more olive oil until pesto has reached desired consistency. Taste and add salt as desired; process 3 seconds to blend. Store tightly covered for up to one week in the refrigerator or up to three months in the freezer.

Fresh Salsa

2 medium roma tomatoes – chopped
½ medium white onion (can substitute purple onion) - chopped
½ yellow pepper - chopped
1 Jalapeno - chopped (adjust to taste)
1 tbs herbal vinegar
2-3 cloves garlic
3 tbs fresh cilantro (can substitute parsley or Vietnamese coriander)
1 tbs fresh basil (can substitute lemon or lime basil)
Salt & pepper

Put all ingredients in blender and pulse several times. Serve with corn chips.

Lemon Balm Pound Cake

1/3 cup fresh lemon balm leaves
1 cup milk
1 cup butter
2 1/2 cups sugar
3 cups flour
¼ teaspoon salt
1 teaspoon baking powder
Grated zest of 1 lemon
5 eggs

Preheat oven to 350 degrees. Wash and finely chop lemon balm leaves. Steep lemon balm in hot milk for 5 minutes. Cream together butter and sugar. Add milk and lemon balm to creamed mixture. Sift together flour, salt and baking powder and add to wet mixture. Add lemon zest and eggs and mix thoroughly. Pour into greased and floured mini loaf pans. Bake for 25 to 35 minutes or until a tooth pick inserted in the center comes out clean.