

Recipes



Marjoram

Tips for Use:

- The light spicy flavor is best preserved when added towards the end of the cooking time
- Commonly used in salad dressings, marinades, soups, stews, sauces, cheese mixtures, sausages, pizza, beverages, and herb seasoning blends
- Complements mushrooms, carrots, cauliflower, spinach, peas, and asparagus
- Also used in ice cream, custards, pies, and fruit desserts
- Use flowers, leaves and tender stems fresh, dried, powdered, or can be steeped in liquid
- Combines well oregano, garlic, parsley, thyme, bay, chives, horseradish and nutmeg

Cauliflower Vichyssoise

¼ cup olive oil	3 ½ quarts vegetable stock
2 leeks, chopped	2 large tomatoes, seeded and chopped
4 cloves garlic, minced	4 bunches scallions, minced
8 large potatoes, peeled and diced	¼ cup fresh marjoram leaves, chopped
2 heads cauliflower, cut into small pieces	¼ cup chopped fresh chives for garnish

Heat oil in a heavy stockpot over medium-high heat. Sauté leeks and garlic for 3 minutes. Add potatoes, cauliflower, and stock. Bring to a boil, reduce heat to low, and simmer for 10 minutes. Add tomato, scallions and marjoram. Cook for another 5 minutes. Remove from heat and allow to cool slightly. Transfer to a blender and puree until smooth. Return to stockpot and heat through. Garnish with chopped chives.

Eleanor Davis, HSA Western Pennsylvania Unit
The Herb Society of America's Essential Guide to Growing and Cooking with Herbs

Lamb with Tomatoes and Marjoram

8 6-ounce lamb shoulder chops, 1 ½ inches thick
6 cloves garlic, minced
2 cups dry white wine or chicken stock
5 pounds canned plum tomatoes, chopped
¼ teaspoon red pepper flakes
¼ cup plus 2 tablespoons fresh marjoram, minced

Season lamb chops with salt and pepper to taste. Spray a heavy nonstick skillet with oil and heat over medium-high heat. Sauté lamb 2 minutes per side until browned. Transfer lamb chops to a platter. Reduce heat to medium.

Sauté garlic for 1 minute. Add wine, stirring with wooden spoon to deglaze. Stir in remaining ingredients. Return lamb chops to the skillet. Reduce heat to low, cover, and simmer for 30 minutes, turning occasionally, until lamb is tender.

Transfer lamb to a platter and keep warm. Simmer tomato sauce an additional 10 minutes or until slightly thickened, adding any accumulated juices from platter.

Salt and pepper to taste. Serve sauce over the lamb chops. Yields 8 Servings.

Eleanor Davis, HSA Western Pennsylvania Unit
The Herb Society of America's Essential Guide to Growing and Cooking with Herbs

Ricotta and Herb Frittata

8 large eggs	1 tablespoon chopped fresh marjoram
½ cup fresh ricotta	2 teaspoons fresh thyme
Salt and pepper	1 cup chopped cooked ham
2 tablespoons olive oil	1 tablespoon freshly grated Parmesan cheese
3 tablespoons chopped fresh basil	

Preheat oven to 500°F.

Break eggs into a bowl and whisk lightly.

Place ricotta in a small bowl, add basil, marjoram, thyme, ham, cheese, salt, and pepper to taste.

Whisk 2 tablespoons of mixture into the eggs.

Heat oil over medium heat in a 12" ovenproof, nonstick skillet. Add egg mixture, reduce heat to low, and cook until set and slightly runny (2-3 minutes). Spoon remaining ricotta mixture over the eggs and place pan in the oven.

Bake for about 1 minute. Remove pan from oven. Using a rubber spatula, loosen frittata and slide onto a serving platter. Cut into wedges to serve. Yields 6 servings.

Joan Musser, HSA North Carolina Unit
The Herb Society of America's Essential Guide to Growing and Cooking with Herbs

For more information and to purchase
The Herb Society of America's Essential Guide, edited by Katherine K. Schlosser
[Click Here](#)

**Do you have a recipe using marjoram to share?
Please send it to Educator@herbsociety.org**