

Recipes



Featuring Lovage

Potato Salad with Lovage

- 2 pounds small red potatoes
- 1/2 cup chopped chives (use blossoms too if available)
- 1 green pepper, chopped finely
- 1/4 cup chopped fresh lovage
- 1/4 cup dry white wine
- 1/8 cup tarragon vinegar
- 1/2 cup salad oil

Wash and cut potatoes into bite-sized pieces. Cover potatoes with water and cook until tender. Drain potatoes and pour wine over them while still warm. Add green pepper, chives, celery and lovage, tossing lightly. In a small bowl, whisk together oil and vinegar. Pour over the potato mixture and toss.

Jo Sellers, HSA Potomac Unit

Herbal Garlic Soup

- 1/4 cup chopped fresh garlic
- 1/4 cup chopped celery or lovage leaves
- 2 tablespoons olive oil
- 1 teaspoon honey
- 1/2 teaspoon grated lemon peel
- 6 cups chicken or vegetable stock
- 1/2 cup cooked, shredded chicken, if desired
- 1/2 cup chopped greens (spinach, dandelion, sorrel, or Swiss chard)
- 1 teaspoon chopped fresh thyme (lemon thyme is good)
- 1 tablespoon chopped fresh lemon balm
- 1 egg white
- 2 tablespoons freshly grated Parmesan
- 1 teaspoon calendula petals (seasonal)

Lightly sauté garlic and celery or lovage in olive oil, honey and lemon until tender. Add chicken or vegetable stock and greens (also add chicken if desired.) Simmer for 15 minutes or until greens are soft. Add herbs and simmer an additional 5 minutes. Whisk in egg white and remove from heat. Sprinkle with grated cheese and calendula petals to serve. Yields 4 servings.

Ed Pierzynski, HSA South Jersey Unit

These recipes can be found in:

***The Herb Society of America's Essential Guide to Growing and Cooking
with Herbs* edited by Katherine K. Schlosser:**

<http://tinyurl.com/pj5od8o>