



Selected Parsley Recipes From:
The Herb Society of America

Parsley Salad Dressing

1 bunch fresh parsley (standard grocery store bunch)
3 tablespoon chopped chives
1 tablespoon sugar
1/2 cup lemon juice
1 clove garlic, minced
1 tablespoon chopped scallions
1 cup olive oil
1 teaspoon salt
Freshly ground black pepper to taste
Place all ingredients in a blender and process until mixed.

Tester's note: "Nice, green, fresh salad dressing, I really like the taste of this one!"

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

My Secret Herb Butter

3/4 cup butter, softened
1/3 cup cut celery leaves, packed
1 tablespoon fresh sage
1 tablespoon fresh thyme
1/3 cup chopped fresh parsley
1/3 cup green onions, including tops
1 tablespoon fresh marjoram
1/4 teaspoon freshly ground black pepper

Blend or process all ingredients until well blended. May be stored in the refrigerator for 1 week.

*Mary Nell Jackson, Member at Large, Texas
The Herb Society of America's Essential Guide to Growing and Cooking with Herbs*

Scalloped Potatoes

3 tablespoons butter
1 tablespoon flour
1 cup grated Parmesan cheese
1 1/2 cups milk
2 tablespoons chopped fresh chives
2 tablespoons fresh dill weed
6 large potatoes, peeled and thinly sliced
1 onion, thinly sliced
1/4 cup chopped fresh parsley
Dash of salt

Preheat oven to 375 degrees. Melt the butter over medium heat, then stir in the flour. Add milk slowly, stirring constantly to keep consistency smooth. Stir in Parmesan cheese. Cook over medium heat until thickened.

Place sliced potatoes, onions, and herbs in a buttered 9- by-13 inch baking dish. Add the white sauce. Salt to taste. Bake for 1 hours, until potatoes are tender and beginning to brown.

*Lorraine Kiefer, South Jersey Unit
The Herb Society of America's Essential Guide to Growing and Cooking with Herbs*