

APEROL-RUM COCKTAIL

Ingredients (1 Drink)

- 2 ounces rum
- ½ ounce Aperol
- 1 ounce simple syrup
- 1 ounce lemon juice
- 4 *Basil 'Prospera Compact Genovese' leaves



Directions

- In a shaker add all ingredients with ice.
- Shake for 8-15 seconds.
- Strain into a glass over fresh ice.
- Add a lemon slice and basil sprig for garnish.

MAD RIVER
DISTILLERIES

CHILE-OIL NOODLES WITH CILANTRO

Ingredients

- 14 ounces dried udon noodles
- ¼ C Chile oil with crunchy garlic or chili crisp
- 2 T sesame oil
- 2 t Sichuan chile oil, or to taste
- 2 t soy sauce
- ½ C finely sliced garlic, chives, or scallions
- 1 C finely sliced Pak Choi
- 1 C finely sliced *Sweet Pepper 'Orange Blaze'
- ½ C finely chopped *Cilantro 'Santo'



Directions

- Bring a large pot of water to boil.
- Cook noodles according to package directions. Drain in colander, then run noodles under cold water until cooled.
- Meanwhile, in a large bowl, combine all three oils with the soy sauce and garlic chives.
- Toss cooled noodles into the chile oil mixture.
- Fold in cilantro.
- Serve noodles over sliced pak choi and peppers.

CHIMICHURRI

Ingredients

- 6-8 garlic cloves, peeled
- 1 medium bunch *Parsley - 'Italian Dark Single', thick stems removed
- 2 T fresh *Basil 'Prospera Compact Genovese'
- 2 T fresh mint, thick stems removed
- 2 t fresh *Italian oregano
- ¾ C olive oil
- C white balsamic vinegar
- C water
- 1t hot pepper flakes (or fresh, hot pepper, *Jalapeño 'Pantera', diced, to taste)
- Salt, to taste



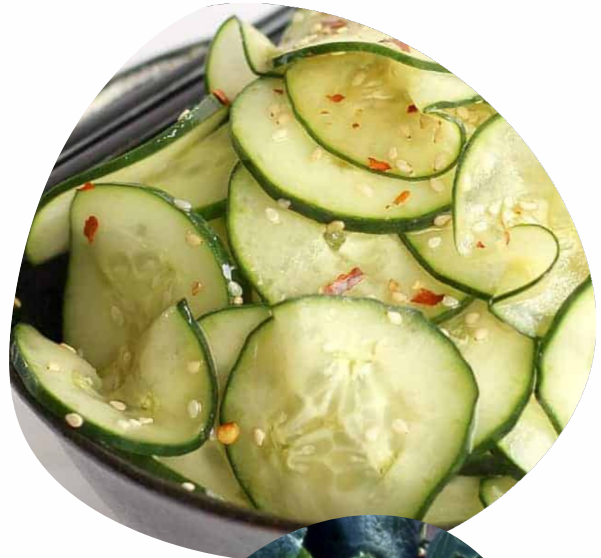
Directions

- In a food processor, puree the garlic.
- Add parsley and other herbs, processing until finely chopped.
- Add oil, vinegar, hot pepper, and salt and process until combined.
- Set aside.

CUCUMBER SESAME SALAD

Ingredients

- 2 T. extra virgin olive oil
- 2 garlic cloves minced
- ½ t crushed red pepper flakes
- 1# cucumbers (6 small) *[Spacemaster Bush](#)
- 1 large *[Sweet Pepper 'Orange Blaze'](#)
- 2 T unseasoned rice vinegar
- 2 T fresh mint leaves, chopped
- 1 t honey
- 1 dash fish sauce
- 1 dash sesame oil
- 1 t toasted sesame seeds



Directions

RUSHFOOD & NUTRITION

- Heat oil in a small skillet over medium-low heat. Once hot, add garlic and chili flakes. Cook 3-5 minutes until garlic is golden and aromatic.
- Chop cucumbers and bell pepper into thin slices. Place in bowl.
- Mix vinegar, mint, honey, fish sauce and sesame oil in with garlic and chili flakes.
- Pour mixture over sliced cucumber and pepper and toss.
- Garnish with sesame seeds and serve.

HERB COMPOUND BUTTERS

Base (for each variation)

- ½ stick (4 Tbsp) unsalted butter, softened
- ¼ tsp kosher salt

Harissa, Cilantro, and Scallion Butter

- ½ Tbsp harissa
- ¼ cup *Cilantro leaves and stems, finely chopped
- 1 scallion, finely chopped

Mint, Parsley, and Preserved Lemon Butter

- 2 Tbsp *Orange Mint leaves, finely chopped
- 1 Tbsp finely chopped preserved lemon
- 1 Tbsp *Parsley leaves, finely chopped

Parsley, Thyme, and Lemon Butter

- ½ small shallot, finely chopped
- ¼ cup *Parsley leaves, finely chopped
- 1 tsp *Winter Thyme leaves, finely chopped
- 1 tsp lemon zest

Tarragon, Chive, and Orange Butter

- 2 Tbsp thinly sliced *Chives
- 1 Tbsp *French Tarragon leaves, chopped
- 1½ tsp orange zest



Directions

- For each variation, in bowl, fold salt and listed ingredients into softened butter until well combined.
- Then, using plastic wrap, shape mixture into cylinder and twist ends to seal; refrigerate up to 2 weeks or freeze up to 2 months.

ICE COCONUT LIMEADE

Ingredients (Yields 4 Cups)

- 7 limes, scrubbed
- 1 can full-fat Coconut milk
- 1 ¼ cups sugar
- 2 cup cup *Orange Mint leaves
- 1 cup *Basil 'Prospera Compact Genovese' leaves
- 1 teaspoon whole black peppercorns or ½ teaspoon black pepper
- ½ teaspoon flaky sea salt
- 4 cups ice cubes



Directions

- Cut off and discard tips of limes. Cut limes into quarters and reserve 4 wedges.
- Using a blender and working in batches, pulse all ingredients until combined and the limes are coarsely chopped. You should still see large chunks of lime.
- Strain syrup through a fine-mesh sieve into a small pitcher. Use a spoon to press out as much liquid from limes as possible. Discard solids.
- To serve, divide the limeade among 4 glasses and add ice. Garnish each glass with a lime wedge and mint and basil leaves.

LAVENDER SIMPLE SYRUP

Ingredients

- 1 C. sugar
- 1 C. water
- 2 T. dried, (culinary) *Lavender 'Provence'



Directions

- Boil water then add lavender.
- Steep for 10-12 minutes.
- Strain and discard lavender.
- Add sugar to lavender tea infusion.
- Stir until sugar dissolves.
- Store in refrigerator.

LIVE BASIL GIMLET

Ingredients (1 Drink)

- 5 large *Basil 'Everleaf Thai Towers' leaves
- 1 ½ ounces gin
- ¾ fresh lime juice
- ½ ounce simple syrup



Directions

- Put basil leaves in a cocktail shaker and press them gently with a muddler or wooden spoon.
- Add gin, lime juice, and simple syrup.
- Fill with ice, shake vigorously and strain into a chilled coupe.
- Garnish with remaining basil leaf.

MELON & LEMON VERBENA WITH PROSECCO

Ingredients (8 Servings)

- $\frac{3}{4}$ C sugar
- $\frac{1}{4}$ C *Lemon Verbena leaves
- 1 small, ripe cantaloupe
- Prosecco or other sparkling wine



Directions

- Bring sugar, lemon verbena and 1 $\frac{1}{2}$ C water to a simmer in a small sauce pan over medium-low heat, stirring to dissolve sugar. Reduce heat to low and gently simmer for 10 minutes. Let cool.
- Meanwhile, halve cantaloupe and remove seeds. Scoop flesh into a blender and puree until smooth. Stir into syrup and chill melon mixture until cold and foam has settled, 1-2 hours.
- To serve, fill 8 glasses a third way full with melon mixture.
- Slowly top off with Prosecco.

NEW YORK TIMES
COOKING

SHISO TEA

Ingredients

- 1 bunch *Shiso Britton leaves
- 6 C boiling water
- ½ lemon
- Honey, agave or sugar



Directions

- Put aside a few Shiso leaves for garnish.
- Boil water and add Shiso leaves. Allow to steep for 5 minutes. (At this point the tea will be a light brown color).
- Strain into a pitcher.
- Add lemon juice and watch the liquid magically turn bright pink!
- Finish with a touch of honey, agave, sugar or other sweetener of your choice.
- Refrigerate until cool-about an hour.
- Serve over ice and garnish with fresh Shiso leaf.
- Can store in refrigerator for 2-3 days.