

## 8 Ideas for Using Rosemary

Herb lore tells us that Rosemary is for remembrance and that a rosemary plant in the front yard brings good luck. We think it just makes everything taste better! Here are a few ideas to get you started. Got a favorite way to use rosemary? Feel free to drop us an email and let us know!

1. Roasting a chicken? Stuff the body cavity with rosemary sprigs. You won't believe the flavor!
2. Make Rosemary Oil: Simply pour olive oil over rosemary leaves and let steep for a few hours. You can gently warm the oil if you choose, but don't let it get hot.\*\*
3. Use the Rosemary Oil to sauté meats and vegetables or sprinkle it over vegetables before roasting them.
4. Pour Rosemary Oil into a shallow dish, add some freshly ground black pepper and use it as a dip for crusty bread.
5. Add rosemary to warm – not hot – apple cider vinegar and let steep for a few days. You can add other herbs as well, if you choose. After a couple of weeks, strain out the herbs and put your Rosemary Vinegar in pretty bottles. Add a sprig of fresh rosemary to the bottle. Add a pretty ribbon and you've got a lovely gift!
6. Do you use a smoker or a charcoal grill? Toss rosemary stems onto the heat source for added flavor!
7. Make Rosemary Butter by adding a table spoon of finely chopped rosemary and a clove or two of garlic (put through a garlic press or very finely chopped) to a softened stick of butter.
8. Sprinkle 3 tablespoons of dried rosemary over a pork roast before cooking. Yum!

\*\*Rosemary Oil MUST be kept refrigerated. The oil will solidify, but will return to liquid form after just a couple of minutes at room temperature.

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