

Honey Lavender Dressing for Fresh Fruit

1/2 cup chopped red onion
5 1/2 teaspoons dried lavender, crushed
3/4 cup rice wine vinegar
1/2 cup honey
2 cups extra-virgin olive oil

Place chopped onion, lavender, vinegar & honey in blender. Blend until onion is pureed.. With blender running, slowly drizzle the oil through the top. Continue until all the oil is added and salad dressing is well blended. Place in a sealed container and refrigerate for 24 hours before serving to allow flavors to blend. This recipe yields 3 cups (16 servings).

Creamy Lavender Vinaigrette

3/4 cup sour cream
1/3 cup rice wine vinegar
1/3 cup honey
1/3 cup olive
1 tsp lemon juice
1 tsp Herbs de Provence, crushed
1 1/2 tsp dried culinary lavender, crushed

Combine all ingredients in a pint jar and shake well. Pour it on salad greens or vegetables. Flavor improves within 24 hours.

Lavender Vinaigrette

6 Tbs. extra virgin olive oil
2 Tbs. balsamic vinegar
1 tablespoon lime juice
1 clove garlic, minced
1 ts. grain mustard
2 Tbs. honey
1 ts. dried lavender blossoms

Blend all ingredients together in a blender.

Lavender Couscous

Cooked pearl couscous
Red onion
Artichoke hearts
Kalamatas
Shredded parmesan cheese
Crushed lavender buds

Combine above ingredients to desired proportions. Dress with Lavender Vinaigrette.

Lavender Shortbread

1 cup (2 sticks) butter, softened
2 cups flour
1/2 cup superfine sugar
1 Tbs. dried lavender, crushed

Sift the flour. Beat the butter and sugar in a mixer until creamy. Add the flour and beat until combined. Add the lavender and beat just to distribute through the dough.

Form the dough into a disk, wrap in plastic and chill until firm, at least an hour.

Preheat the oven to 325 degrees. Roll out the dough to about 1/4" thickness and cut desired shapes. Place on parchment lined baking sheets and bake until just golden, about 18 minutes.