

Sage

This is one of the most powerful smelling things in the garden. A little bit goes a long way. Smokey and musty flavor. Astringent and good for cutting the flavor in rich foods. Chop and sprinkle on chicken or fish. Melt some butter and throw in some sage, dip bread in or drizzle butter on pasta with peas or salmon. Sage dries wonderfully, and you can save it for your Turkey or winter roasts. Tastes great over pasta, spread on bread. Save it for on top of cooked carrots or winter squash. Try it on popcorn for a new flavor! Or freeze for winter use. Dry for winter and make sage patties.

Salad Dressings:

Sage Tahini

¼ + 1/8 cup Lemon Juice (weird measurement, but I am dividing a LARGE volume version of the recipe)

¼ cup Apple Cider Vinegar

Sage

Tahini

1 ½ cup olive oil

Put lemon juice, vinegar and sage (about a ½ cup) in blender. Add about a 1/2 a cup of tahini. Taste. Add more Sage or tahini if desired, knowing it will mellow out with the olive oil. Turn on blender, add oil and serve.

Sage Salad Dressing

1/2 c. olive oil

1/4 c. fresh lemon juice 1 garlic clove, finely chopped

Pinch salt

2 T. Dijon mustard

1 tablespoon honey

4 T. chopped fresh sage

Whisk ingredients together until well blended, or place in a food processor and pulse well to combine.

Sage Lemon Vinaigrette - Original recipe from NPR

1/2 cup olive oil

1/4 cup fresh lemon juice

1 garlic clove, finely chopped

Pinch salt

2 tablespoons Dijon mustard

1 tablespoon honey

4 tablespoons chopped fresh sage

For the dressing, whisk ingredients together until well blended, or place in a food processor and pulse well to combine.

Sage Salad Dressing

2 Ripe Tomatoes

Flesh of 1 lime

¼ c. sage leaves

¼ c. marjoram or oregano

3 T olive oil

Blend all ingredients until well combined. Yields about 2 C.

Bread Dip (Farm Family Favorite)

Melt 1# butter

add ½ cup finely minced garlic curls, or cloves

pepper to taste

1 t. salt

½ c. finely minced sage

Put in a bowl and dip bread in it for an appetizer.

Brown Butter Ravioli, Chicken & Crispy Sage

1lb Chicken breast

Salt n' pepper

1tsp paprika

1tsp onion powder

1tsp paprika

1tsp garlic powder

1tsp thyme,

1TBS olive oil

9oz mini ravioli

1/2 c walnuts

4TB butter

1/3c sage leaves

Preheat oven to 350. Combine salt, pepper, paprika, garlic powder, & thyme, rub over both sides of chicken. In a large oven safe skillet heat olive oil over med/high heat, add chicken cook for 2 min. Flip, cook for 2 more min. Move skillet to oven cook for 25-30 min. Allow chicken to cool, chop in to bite sized pieces. Cook ravioli according to package. Place walnuts in a large skillet over med/high heat & toast for 5-7 min stirring often. Remove & chop. Wipe skillet clean, melt butter over med/high heat. When butter turns brown add the sage and stir constantly for 1 min. immediately add ravioli & stir. Add the chicken and walnuts stir.

White Bean & Sage Patties Add a little Cosmic meat to the mix before you form the patties.

4 cups white beans, cooked

Olive oil

1 small onion, finely chopped

Salt to taste

2 to 3 large garlic cloves, minced

2/3 cup finely grated turnips

3 T freshly squeezed lemon juice

¼ cup finely chopped parsley

1 T fresh sage, minced

½ cup fresh bread crumbs

1 egg, beaten

Freshly ground pepper to taste

Sauté olive oil in a medium-size skillet until tender. Add a pinch of salt, garlic and the grated turnip, and continue to cook for another minute or two. Remove from the heat. Puree beans with the lemon juice. Transfer to a bowl and stir in the onion mixture, the parsley, sage, the bread crumbs and the egg. Season to taste. Shape into patties. Refrigerate for 1 to 2 hours if possible. Heat oil in a skillet and brown the patties for 4 minutes on each side. - Adapted from Whole Living

Fresh Fettuccine with Butter, Peas and Sage Sauce

½ c. Cosmic butter

12 fresh sage leaves

1 c. shelled peas

Salt and Pepper to taste

1 lb. Fettuccine (preferably fresh)

1 ½ c. grated Parmesan

Preheat the oven to 325 degrees. Over med. heat, melt 1/4 c. of the butter in a small saucepan. Add the sage and cook until crisp. When the butter begins to brown, add the peas and cook, stirring, for 1 minute. Add 1/4 c. water, cover the saucepan and reduce the heat to low. Cook for 10 min. Season with salt and pepper to taste. Bring a large pot of salted water to a boil. Cook the fettuccine until al dente, drain well and toss with the remaining butter, 1 c. of the grated Parmesan and the pea-and-sage mixture. Transfer to an ovenproof dish and place in the oven for 5 minutes. Sprinkle with the remaining Parmesan.

Tomatoes and Sage

6 tomatoes (about 1 1/4 pounds), cut in half lengthwise

2 T. extra-virgin olive oil

Coarse salt and cracked black pepper

3 cloves garlic, minced

1 T. finely chopped fresh sage, plus 12 whole fresh sage leaves

Brush the tomato halves all over with olive oil. Season them generously all over with salt and pepper, and then sprinkle the garlic and chopped sage over them. Press a whole sage leaf in the center of the cut side of each tomato half. Set any leftover olive oil aside. Preheat the grill; if your contact grill has a temperature control, preheat the grill to high. Place the drip pan under the front of the grill. When ready to cook, lightly oil the grill surface. Arrange the tomato halves on the hot grill, cut side up, then close the lid. The tomatoes will be done after cooking 4 to 6 minutes. Transfer the tomatoes to a platter or plates and drizzle any remaining olive oil over them. Serve at once.