

# Dill

Use dill as a garnish for sandwiches, eggs, hummus, salmon, salads or lentils. In other words use dill to garnish EVERYTHING! Whip up some lemon dill sauce. Did you know drinking dill tea is recommended for those suffering from insomnia?

## Dressings:

**Yogurt Dill Dressing** (Workshare Lunch) (Farm Family Favorite) You can sub thyme, oregano or mint for the dill! From the Joy of Cooking. This is a staple in our house. Great on salads and zucchini cakes. The kids love it for dipping peas or carrots in.

1/2 yogurt

2 shallots (or 1 garlic curls or 1 garlic clove, or 2 Tbsp. chives)

2 Tbsp. finely chopped dill

2 tsp. Dijon mustard

Salt and pepper to taste

Whisk together in a small bowl.

## Greek Vinaigrette

¼ c lemon juice

¼ olive oil

1tsp oregano

1TBS lemon zest

1 garlic clove pressed

1TBS dill chopped

1TBS parsley chopped

1tsp Dijon mustard

In a medium bowl mix all the ingredients together. Whisking until well incorporated. Pour into a salad dressing bottle & refrigerate for up to 30 minutes before serving.

## Dill Vinaigrette

1/2 cup vegetable oil

4 T red wine vinegar

3 t white sugar

2 T dill

2 scallions or 1 T onion or shallot

2 garlic curls, chopped

1/2 t dry mustard

Salt & Pepper to taste

In a blender or processor, combine the oil, vinegar, sugar, dill, salt, onion, garlic, dry mustard and pepper. Blend until smooth. Adjust seasonings as needed.

## Share Member Anna Adam's Favorite Dressing Recipe (Shareholder Recipe)

1 cup packed cilantro leaves

2 garlic cloves, crushed

1 diced jalapeno (I leave the seeds in, but they can be removed if you want less heat)

4-5 T chopped dill

¼ cup packed basil

¼ cup honey

1 cup olive oil

¼ cup rice vinegar.

Place cilantro, garlic, dill, basil and honey in food processor, blend while pouring in olive oil. Pulse in rice vinegar.

### **Lemon-Dill Vinaigrette**

Finely grated zest of 1 lemon

1/4 cup freshly squeezed lemon juice

1 T finely chopped fresh dill

3/4 t kosher salt

1/2 t Dijon mustard

1/4 t granulated sugar

Freshly ground black pepper

6 T olive oil

Process all ingredients except oil. Slowly drizzle in oil, while processor is running. Taste and season with additional salt

### **Creamy Dill Dressing**

When made a bit thicker, makes an excellent dip for veggies and crackers or a cool summer spread for sandwiches and wraps.

1-2 cloves garlic, chopped

1-2 scallions, chopped

2 tablespoons dill, chopped

Grated peel of half a lemon

Salt and pepper to taste

½ cup extra virgin olive oil

½ cup mayo or vegan mayo

1/3 cup apple cider vinegar

1 teaspoon sugar, optional

Puree all ingredients together in a blender or food processor, except the mayo. Gently beat in the mayo a bit at a time, to keep the dressing thick and creamy.

## **More Dill Recipes:**

### **Cucumber Avocado Dip**

1 large ripe avocado

1 large cucumber

1 Tbls fresh dill

Juice from 1 lime

Sea salt and pepper

1 cup of Cosmic yogurt (optional)

Scoop out the avocado and add to the food processor. Cut the cucumber into large pieces and put in a food processor with the remaining ingredients. Blend until smooth. Serve with sugar snap peas or chips or on salads.

### **Creamy Dill Sauce**

1/3 cup extra-virgin olive oil  
2 Tbls white wine vinegar  
1/2 tsp minced shallot  
1/4 tsp Dijon mustard  
1 egg yolk  
1/4 cup sour cream  
3 Tbls minced fresh dill  
Lemon juice

Combine the oil, vinegar, shallot, mustard and salt and pepper to taste in a large jar. Cover tightly and shake until the oil and vinegar have thickened. Beat the egg yolk with the sour cream in a separate bowl. In a food processor, process the yolk and sour cream for 30 seconds and then pour in the vinaigrette in a very thin stream in about 3 additions, letting the sauce thicken before each addition. Thin the sauce with 1-2 tsp lemon juice. Stir in the dill. Add salt and pepper to taste. Serve with egg salad, fish, salad or tossed with cucumbers. \*Farmer John's Cookbook

### **Creamy Dilled Carrot Slaw**

1 lb. carrots, grated  
3 scallions, finely chopped  
2 Tbls chopped fresh dill  
1 Tbls olive oil  
1/2 cup buttermilk  
2 Tbls lemon juice  
Salt and pepper

Combine the carrots, scallions, and dill in a medium salad bowl. Add the oil and toss to coat. Add the buttermilk and lemon juice. Season to taste with salt and pepper. Cover and let stand for at least 30 minutes, or up to 2 hours to allow the flavors to develop. Stir well and adjust the seasonings before serving.

### **Dill Cucumber Salad**

1 large Cucumber  
½ medium red onion  
¼ cup Red Wine Vinegar  
¼ cup olive oil  
1 T Dill  
1 T sugar

Slice cucumber and red onion. In a separate bowl combine sugar and vinegar. While whisking add olive oil in a stream until the vinaigrette comes together. Pour over cucumber and red onion. Add dill and salt and pepper to taste. Toss.

### **Dilled Green Bean Salad**

4 1/2 cups cooked beans of any variety  
3 stalks celery, chopped  
1 onion, chopped  
2 cloves garlic, minced  
2 t dill, chopped  
3 T olive oil  
Salt & pepper

Finely chop the onion and celery stalks. Finely dice the two garlic cloves. Drain the beans and rinse them under cool water. Mix beans, celery, onion, and garlic with 2 tablespoons dried dill, 3 tablespoons olive oil, 1 teaspoon salt, and fresh ground pepper. Cover and refrigerate for at least 3 hours, or overnight if possible. – Food 52

**Easy Zucchini, Butter and Dill** I love this recipe because it has my two favorite words for recipes in the title, “easy” and “butter”.

2 Med. zucchini, unpeeled

2 T. melted butter

Fresh dill, minced

Cut zucchini lengthwise in half; cook in about an inch of boiling, salt water for 12 minutes, or until tender. Drain zucchini; brush with melted butter and sprinkle with dill.

### **Butter Dill Potatoes**

8 med. potatoes, cubed

3 T butter, melted

1 T. chopped fresh dill

2 t. minced garlic

¼ t. salt

Place the potatoes in a steamer basket, and set in a pan over an inch of boiling water. Cover, and steam for about 10 min., until potatoes are tender but not mushy. In a small bowl, stir together the butter, dill, garlic, and salt. Transfer the potatoes to a serving bowl, and pour the seasoned butter over them. Toss gently until they are well-coated.

### **Dilled Grilled Marinated Vegetable Salad**

3-4 zucchini or summer squash; quartered lengthwise

2-4 tomatoes

1 cup olives, pitted

4-6 mini bell-peppers, or 2 regular bells, red, yellow or orange, your choice

1 large red onion, quartered

1 cup sugar snap peas, blanched & drained

Dressing: Whisk together

1/3 cup olive oil

Juice from 1 lemon

2 minced cloves garlic

1 teaspoon chopped fresh oregano, thyme or basil

1 tablespoon chopped fresh dill

Salt and pepper to taste

1 teaspoon of crushed capers.

Begin by heating up your broiler or grill. Quickly sear the zucchini or summer squash, onion, peppers and tomatoes until little brown spots appear. Place all grilled vegetables in a large glass or ceramic bowl. Toss in the olives and blanched sugar snap peas, pour the dressing over top, toss, and chill for at least 3 hours before serving. Makes up easily ahead of time, and may be made up to a day and a half in advance.

Other great additions to this salad might be thinly sliced raw mushrooms, lightly steamed carrots, minced celery or thinly sliced fennel. Also try mixing in some cubed cooked meats or cheeses for a light summer supper on greens.

**Dill Walnut Sauce** I'm sure you will use this sauce to dress up all kinds of vegetables like sugar snap peas, zucchini, etc...

1 cup minced scallions

2-4 cloves fresh garlic, minced

3 tablespoons fresh parsley or chives, or garlic chives

¼ cup lemon juice

3 tablespoons fresh dill

1/3 cup finely chopped walnuts

2/3 cup olive oil

1 tablespoon sherry, optional

In a blender or food processor, pulse all ingredients until fairly well blended, but not pureed. Add a few drops of water, to thin, if necessary. Toss with hot, warm or cold steamed or grilled vegetables.