

## Cooking with Herbs!

On Monday, January 12, 2009 we were excited to host a private Cooking with Herbs class presented by Katie Garner and Chef Elisabeth Ottolini, both with the St. Louis Herb Society, for the Harvest League Garden Club! Chef Ottolini started us out with Peppermint Kettle Corn. Who knew we could flavor the corn as it popped with peppermint and then toss it with rainbow sprinkles for a great new popcorn sensation?

While the corn was popping, Ms. Garner demonstrated how to use some of her own dried herbs to make beautiful infused vinegars. The delicate purple color of the tarragon and purple basil infused vinegar was quite unusual. It certainly was a tasty addition to her Green Goddess dressing!

Chef Ottolini prepared the most wonderful Garlic & Herb Goat Cheese Sliders. These delightful mini-burgers had the herbs you might expect in a Cooking with Herbs class – but they also had a surprise ingredient that simply topped the classic sandwich!

The grand finale was the Lavender Crème Brulee! Chef Ottolini of course used her own dried Lavender flowers to make a special delicious Crème Brulee. Several participants practiced using the torch to caramelize the Crème Brulee. Chef Ottolini gave us tips for using Bain-Marie method properly.

It was quite evident from the dialog and dishes that both Ms. Garner and Chef Ottolini enjoy herbs and cooking and we certainly appreciated the St. Louis Herb Society Speakers' Bureau providing the presenters for this evening! For more information on the St. Louis Herb Society, please visit [www.stlouisherbsociety.com](http://www.stlouisherbsociety.com).



