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Mexican White Sauce

1 cup Miracle Whip
½ cup milk (or ½ cup sour cream)
½ TBSP Habanero Blend
(family friendly version add a little more Habanero if you like it hot)

Dill Mustard Honey

1 cup mustard
6-10 TBSP Honey (or sweeter)
1 TBSP Dill Blend
mix well serve with Chicken Fingers

Bread Dipping Olive Oil

Small plate Olive Oil
½ tsp parmesan cheese
dash of salt and pepper
½ - 1 tsp Garlic Blend or Basil Garlic Blend

Tips and recipes

- 1 cup plain Hummus (Sabra Hummus) 1 TBSP **Chipotle Blend** or **Spicy Veggie** or **Tomato Basil Blend**
- your choice of **Garlic Blend**, **Dill Blend** or **Tarragon Blend** to tuna or chicken salad
- add **Italian Blend** to steamed broccoli with little olive oil sprinkle with romano or parmesan cheese when serving
- make salad dressing by adding 1 TBSP blend mixture to ¾ cup olive oil and ¼ cup vinegar. Allow the mixture to set for ½ hour before using and store in refrigerator
- add **Basil-Garlic Blend** to flour, coat chicken with flour then sauté in olive oil
- add **Cajun Blend** to sour cream and mayo, add crabmeat to the mixture, serve with crackers
- add **Cajun Blend** to ketchup makes a delicious bbq sauce for grilling especially hot wings
- add ½ cup olive oil ¼ cup vinegar and 1 TBSP **Lemon Basil** to ziploc bag add chicken or fish for a great marinade
- add **Horseradish Blend** to ketchup for a great cocktail sauce
- add **Dill Blend** to mayo and spread on top of salmon - broil until blackened
- add **Dill Blend** to potato salad, coleslaw, chicken salad
- rub olive oil on chicken and add **Lemon Basil Blend**, bake or grill
- add **Tarragon Blend** to potato salad, tuna fish, or split pea soup
- add **Tomato-Basil Blend** or **Veggie Blend** to egg omelets
- add **Onion Blend** to cheeseball, use **Onion Blend** in a spinach dip recipe instead of onion soup mix or ranch dressing
- add **Veggie Blend** to zucchini, mushrooms or snow peas
- add ¼ cup ketchup to cup of mayo add **Horseradish Blend** and some relish goes great over fish
- add 1 TBSP **Chipotle Blend** to chicken salad, mashed potatoes, cheese dip or burritos, also great sprinkled on fajitas

Crab Cream Cheese Log

2 - 6 oz cans white crabmeat

2 TBSPS Linda's Garden Onion Blend

Sea Salt and Pepper to taste

Mix well together and form into log or ball. Let refrigerate several hours or overnight

Before serving add:

½ TBSP **Linda's Garden Horseradish Blend**

8 oz softened cream cheese

1 tsp Worcestershire sauce

½ cup ketchup - mix well and

Spread on top of Crab Log-serve with crackers. This makes a great appetizer for 20 people.

Tzatziki – Cucumber Yogurt Dip

1 ½ cup Greek plain yogurt 1 garlic clove chopped fine

1 TBSP Extra Virgin Olive Oil 1 medium cucumber peeled, seeded and chopped finely or grated

1 TBSP **Linda's Garden Dill Blend**

Sea Salt and Pepper to taste (optional ingredients 2 TBSP lemon juice, 1 TBSP White Wine Vinegar)

Place yogurt in a small colander - lined with cheesecloth or paper towel and set it over a bowl. Let it set for 2 hours in the refrigerator to drain the excess liquid.

Transfer the yogurt to a large bowl. Mince garlic, add salt to the garlic and mash the garlic with a knife to make a paste. Add to yogurt. Peel cucumber, remove seeds, chop finely or grate cucumber, squeeze out excess water in cucumber then mix in with yogurt. Add the rest of the ingredients Olive Oil, **Linda's Garden Dill Blend**, Pepper and mix well. Let mix set in the refrigerator several hours so flavors can blend.

Linda's Classic Tomato Salsa

You may serve this salsa as a condiment with a wide variety of dishes, excellent with chips. This recipe is so easy to make and absolutely delicious.

8 firm Roma Tomatoes
Medium Onion
1 clove Garlic minced
Cilantro medium bunch chopped fine

Grated Lime Zest and Juice of 1 Lime
1 Tsp of Linda's Garden Jalapeno Blend
Salt and Pepper to taste
Pinch of Sugar

Dice tomatoes and onion, mince the garlic and put them in a bowl. Add lime juice, lime zest, cilantro, **Jalapeno Blend**, salt, pepper and sugar. Mix well. Cover and chill 2-3 hours so the flavors can blend. The salsa will keep in the refrigerator for 1 week.

Linda's Ranch Dressing

1 cup Dukes Mayo
½ cup Buttermilk

1 ½ TBSP Linda's Garden Dill Blend
Cracked Peppercorns and Sea Salt to Taste

Mix together well, make several hours before serving so ingredients have a chance to marry. Excellent salad dressing or dip for veggies.

Chipotle Marinade

2 garlic cloves minced 2 TBSP honey
2 TBSP lime juice 2 TBSP balsamic vinegar
2 TBSP worcestershire ¼ cup olive oil
1 TBSP Chipotle Blend 3 boneless chicken breasts

Butterfly and separate 3 boneless chicken breasts into 6 individual pieces. Place all ingredients in a re-sealable plastic bag and put in refrigerator for several hours. Cook on grill until done.

Linda's Tomato Mozzarella Appetizer

2-3 firm tomatoes
½ to 1 lb block of mozzarella (preferably fresh)
2 tbsp Balsamic vinegar
2 tbsp olive oil

1 tsp Linda's Garden Italian Blend
1 small clove garlic minced finely
pinch of salt
pinch of pepper

Cut tomatoes and mozzarella into 1/4" slices so there are equal amounts of each. Put mozzarella on bottom and add tomato on top. Mix vinegar, olive oil, garlic, salt, pepper and **Italian Blend**. Drizzle on top of tomatoes and mozzarella. Add more **Italian Blend**, salt and pepper or minced garlic as needed. Serve with Italian bread.

Linda's Quick Red Sauce

1 lb crushed red tomatoes
1 can water
1 4 oz can tomato paste

Salt and pepper to taste
2 cloves garlic
2 tbsp Olive Oil

1 TBSP Linda's Garden Italian Blend (add a little more if needed)

Place tomatoes, water, paste, **Linda's Garden Italian Blend**, salt and pepper in an uncovered pot and let simmer on medium-low heat. Mince garlic and sauté in olive oil and add to sauce. Stir occasionally for 2 hours and then add to pasta.

Linda's Pasta Salad

1 lb cooked ziti or penne pasta
1TBSP Linda's Garden Basil-Garlic Blend
2 tbsp water
2 tbsp olive oil

5 TBSPS Linda's Garden Purple Basil Vinegar
Small can black olives
Parmesan or Romano cheese grated

Add **Linda's Garden Basil-Garlic Blend** to water and let set for 10 minutes. Mix olive oil, vinegar and blend to pasta and mix well. Add black olives and sprinkle Parmesan or Romano Cheese on top for a delicious pasta salad.

Artichoke and Cheesy Dip

1 can artichoke hearts
1 can artichoke bottoms
1 large pkg. pre-shredded cheddar cheese

1 cup miracle whip
1 ½ tsp Linda's Garden Onion Blend

Drain and chop the artichokes. Mix all the ingredients together until fully blended. Bake at 350 until bubbly.

Broccoli Cheese Dip

1 pkg. (8 oz.) Cream Cheese, softened
1 cup sour cream

1 pkg. (10 oz.) frozen chopped broccoli
2 cups Natural Shredded Cheddar Cheese

1 TBSP Linda's Garden Veggie Blend

Mix cream cheese, sour cream and **Linda's Garden Veggie Blend** with electric mixer on medium speed until well blended. Stir in broccoli and 1 ½ cups of cheddar cheese. Spoon into a 9-inch pie plate. Bake at 350 degrees for 20 minutes. Top with remaining ½ cup cheddar cheese. Bake for 5 more minutes or until the cheese is melted. Garnish with blanched broccoli florets. Serve the bread, crackers or chips.

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