



Wolf Pine Farm

Community Supported Agriculture

How to Use This Much Rosemary!

Store It Fresh — This rosemary can last in the refrigerator for at least one month if you take the proper measures to keep it happy. As soon as you have time, open the bag that we sent the rosemary in and bring your rosemary out to inspect it and let it air out... if the stems, leaves, and bag look dry then you can just tuck it back in the bag and store it in the fridge. Sometimes people like to include a slightly damp towel or paper towel to add humidity without wetness. If you do see any wetness, turn your bag inside out to dry for an hour or so and let the rosemary dry on a towel. Since you are going to this effort you could also decide to wash the rosemary all at once now and let it dry completely before bagging it back up. Standing water on the leaves will make the rosemary rot in the fridge. We harvested it during a dry part of the day and did not wash it at the farm. You will need to wash or rinse your rosemary before using.

Cooking with Rosemary — Rosemary elevates simple vegetables and meats. Peruse online recipes including the word rosemary with the share items that you are interested in preparing and you'll find endless options such as rosemary roasted potatoes, rosemary cranberry sauce, grilled rosemary onions, rosemary applesauce, rosemary roasted butternut pizza... you get the idea. Being a woody herb, it stands up well to being in the oven or on the grill, so it is often featured in that way.

Drying — If you'd like to dry a portion of your rosemary, it couldn't be easier! Rinse the stems and leaves to make sure any field dirt is removed and then just set your stems of rosemary out to dry (on a plate, hanging in a dry spot, or in a dehydrator). Once the leaves are fully dried, remove them from their stems and store them in a closed jar.

Freezing — This might be a good option if you want to preserve rosemary while maintaining some of its strong pungent flavor (a bit of this pungency is lost when dried). You can freeze it stems-and-all or remove the leaves from the stems. Frozen rosemary can be used in many of the same dishes that you would use fresh rosemary. See [this write-up](#) for notes about freezing rosemary.

-- More on the other side --

Rosemary Salt — Making [Rosemary Salt](#) is quick and easy. Use it to flavor vegetables and meats. Makes a great simple gift. You can also try this idea with thyme or sage — or a mix. Try this variation also — [Rosemary Salt \(with a touch of lemon zest\)](#).

Rosemary Roasted Nuts — [Olive Oil and Rosemary Roasted Almonds](#), [Rosemary Sea Salt Roasted Almonds](#) (slightly sweet, and savory), or [Chipotle and Rosemary Roasted Nuts](#).

Rosemary Oils — [Rosemary Infused Olive Oil](#)

Rosemary Vinegars — [Rosemary Infused Apple Cider Vinegar](#)

Rosemary Infused Sweeteners — For Maple-Rosemary Simple Syrup, bring a ½ cup of maple syrup to a simmer in a small saucepan, pour into a ball jar and add the leaves from a 4-6” stem of rosemary (or more). You can use frozen rosemary if you have it. Let the rosemary infuse for several hours, then remove the leaves and use your syrup for flavoring various drinks. Try this [Rosemary Honey](#) for use with drinks and as a topping for everything from toast to meats.

Rosemary Inspired Beverages — Try a [Cranberry Rosemary Spritzer](#) — a beautiful and festive non-alcoholic Thanksgiving beverage for everyone on the guest list. You could skip the sugar and use the maple-rosemary simple syrup mentioned above.

Rosemary Tea — Rosemary has many potential health benefits, but if you are considering consuming much as a [tea](#), you should read up on how it may interact with some medications.

Use rosemary to decorate — Your rosemary should last through the holiday season if you make sure that it is dry and wrapped well to protect its leaves from the cold and drying refrigerator. Consider using it to make little bouquets, [place cards with a sprig of rosemary](#), use it as a garnish, or make a little rosemary wreath (possibly mixing in other herbs or flowers...). The possibilities are endless.

Take a Cutting to Grow Your Own — If you want to grow your own rosemary plants, you can take some cuttings (about 4-6” long) from some of the “green” stem areas (top growth) and put them in a glass of water on your windowsill for several weeks. Be sure to change the water almost daily. A small percentage usually do not root for various reasons, but if you start extras, you should be able to get a good number of them to give you a few little roots. When they have rooted you can pot them up into small pots with soil and keep them in a warm sunny place... but not too near a source of drying heat like a woodstove.

Enjoy!