

## Dollar Weed Dip

8 oz. Cream Cheese  
8 oz. Sour Cream or Cabot Greek Yogurt Plain  
¼ tsp. Garlic Powder  
½ tsp. Lemon Pepper  
1 tsp. Dill Weed  
½ cup Dollar weed, finely minced.

Use dollar weeds that are small and tender, about the size of a dime to a quarter.

Combine all ingredients the day before serving and refrigerate.

Serve with crackers, chips or on a baked potato.

## Pine Needle Tea *Contains more Vitamin C than orange juice!*

3 cups Green pine needles in 1" pieces, washed  
6 cups Boiling water

Place pine needles in an 8-cup pot or bowl. Pour boiling water over needles.

Let steep at least 10 minutes but not more than 20 minutes.

Strain and remove needles. Add honey to taste. Serve warm or cold but do not pour over ice because sap will adhere to ice cubes and foul taste.

## Weed Balls

1 1/2 cups washed and chopped **Spanish Needle** greens. Choose young and tender leaves.

2 cups Stove Top stuffing or fresh bread-crumbs

1 dozen wild onions, or 6 green onions, chopped

1/2 teaspoon thyme

1/2 teaspoon poultry seasoning

3 well beaten eggs

1/2 cup grated Parmesan cheese

1/2 teaspoon cayenne pepper

Combine all ingredients and shape into balls. Bake on a greased cookie sheet for 20 minutes at 325 degrees.

## Rosemary Shortbread

¼ cup confectioner's sugar  
10 Tablespoons butter, softened  
1 ½ cups all-purpose flour  
2 ½ or more Tablespoons finely chopped rosemary  
2 Tablespoons granulated sugar

Preheat oven to 350 degrees. Combine confectioner's sugar and butter, mix well. Stir in flour and rosemary. Knead the dough well until it is smooth and sticks together. Shape into balls OR on a lightly floured surface, roll out dough to approx. 1/4 inch thickness and cut into cookie shapes. Sprinkle with granulated sugar. Bake on a greased cookie sheet until pale golden color. Cool on a rack.

## Lemon Horsemint Cookies

1 cup butter, softened  
1/2 cup sugar  
3 tablespoons lemon juice  
1 teaspoon lemon zest  
1/2 teaspoon vanilla extract  
2 cups all-purpose flour  
5 teaspoons minced **horsemint leaves (Monarda punctata)**  
1/4 teaspoon salt

In a large bowl, cream butter and sugar until light and fluffy. Beat in lemon juice, zest, and vanilla. Combine flour, horsemint leaves, and salt. Gradually add flour mixture to creamed mixture and mix well.

Shape into two 12 inch rolls. Wrap each in plastic wrap. Freeze for 30 minutes or until firm. Cut into 1/4 inch slices. Place 2 inches apart on ungreased baking sheets. Bake at 350 degrees for 8 to 10 minutes, or until edges begin to brown. Cool for 2 minutes before removing from pans to wire rack.

## Sunflower Cookies

1 cup sunflower margarine (Promise)  
1 cup granulated sugar  
1 cup brown sugar, packed  
2 eggs  
1 teaspoon vanilla  
2 cups all-purpose flour  
1 teaspoon baking soda  
½ teaspoon baking powder  
¼ teaspoon salt  
2 cups rolled oats (original not instant)  
1 cup flaked coconut, chocolate chips or raisins  
1 cup raw or roasted sunflower kernels

In medium size mixing bowl, combine margarine and sugars until well blended. Add eggs and vanilla. In a separate bowl, stir together flour, baking soda, baking powder and salt; mix well. Add to margarine mixture. Stir in oats, coconut and sunflower kernels. Drop by rounded tablespoons onto ungreased baking sheet. Bake at 350 degrees 8 to 10 minutes or until cookies are brown around the edges. Makes 4 dozen cookies.