

Lavender Spice

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LAVENDER Can Spice up Your Cooking

Sweet lavender sugar to top cakes and desserts - add 2 TBSP. of dried lavender to 1 cup of sugar and store in a sealed container for 1-2 weeks. Sift before using

Substitute dried lavender for rosemary in any recipe. Lavender bread? Yes, it really adds a subtle extra layer of flavor.

Use in grilling salmon, chicken or lamb, adding it to your favorite marinades.

Dress a salad with a sweet and tangy honey, lavender and mustard combination.

Create a simple spice rub for any meat using 2 TBSP ground black pepper, 3 TBSP garlic powder, 3 TBSP salt and 1 1/2 TBSP ground lavender.