

## **Rose et Poivre**

3 small cinnamon sticks crushed into small pieces

1/3 cup whole black peppercorns

1/3 cup whole white peppercorns

½ cup whole pink peppercorns

½ cup dried and packed rose petals

or

½ cup dried baby rosebuds

1 cup freeze dried chives

Combine ingredients in a glass jar. When ready to use, place a small amount in an electric pepper grinder or a coffee grinder (don't put coffee in it again)

Use on beef, poultry or pork dishes or over a green salad.

## **Cherry Rose Sauce**

1 lb. pitted, chopped sweet cherries (you can buy them frozen then thaw)

4 ripe plums pitted and chopped or 1 small package of dried plum chopped

2-3 tablespoons of rose water

1 cup packed fragrant rose petals bitter white base removed

Sprinkle rose water over cherries and plums and toss then let it sit for 1-2 hours. Add rose petals, toss and serve. You can throw into a salad, over meat and poultry or even put it on bruschetta with a bit of brie.

## **Lilac/Lavender syrup**

1 cup water

1 cup granulated sugar

Boil until sugar is dissolved. Just before shutting off the flame add 5-7 blueberries and wait until they burst.

Add 1 cup of fragrant lilac flowers OR 10 stems of lavender OR 2 tablespoons of dried lavender in a mesh tea ball and let sit until cooled. The blueberries add a little bit of color without changing the flavor. Strain out flowers/stems, remove tea ball and store in a covered jar in the refrigerator. Use in teas, drizzle over fruit or pancakes or add sparkling water to a glass.