



FALL GARDEN TO GRILL RECIPES

Rose Petal Sauce

1/3 cup rose petals, the redder the sweeter
1/2 teaspoon lemon juice. I used my meyer lemon fruit
1/4 cup white wine vinegar
1/4 cup light corn syrup
1/2 cup gran. sugar
1/2 cup water

Combine first six ingredients and bring to a boil in a saucepan. cool, store in frig for at least a week to develop color. Sausce may be used cold or hot drizzled on fresh fruit or ice cream.

Green Tomato Chutney

2 cups green tomatoes
1 sour apple
1 onion
1/2 cup raisins
1" or less root ginger, grated (leave out if you don't like ginger, its still good!)
1 tsp. salt (or less)
1/4 cup vinegar
2 tbsp brown sugar

Skin the tomatoes, peel, core and chop the apple, and peel and chop the onions. Mix together with the grated ginger and raisins. Bring the vinegar, sugar, and seasoning to a boil in a thick bottomed saucepan. Add all the ingredients together and simmer gently until the mixture thickens. It will not get thick, however. You can poor into heated jars and sterilize in a moderate oven for thirty minutes. Allow to cool and then seal. What I don't eat right away I freeze instead of putting it in jars.

Potatoes

No recipe for the potatoes. Just have fun with Italian parsley, rosemary, thyme, and a little mint.

