**Cooking With Rosemary**

Rosemary is a useful culinary herb, used in a wide variety of dishes, including fruit salads, soups, vegetables, meats (especially lamb), fish, eggs, stuffings, dressings and even desserts. Fresh rosemary can be added to a wrapped bouquet garni in soups, stews and sauces. Use fresh sprigs as skewers for shish-ka-bobs or fish. Toss sprigs on the BBQ coals to add flavor to all grilled foods. The blue rosemary flowers can be used in salads and as garnishes.

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**Rosemary Roasted Veggies**

- 2 tablespoons olive oil
- 1 tablespoon fresh chopped rosemary
- 1 clove garlic
- 2 sweet peppers
- 2 medium sweet onions, cut in wedges
- 1 medium zucchini
- 1 medium eggplant
- 12 cherry tomatoes
- 8 ounces fresh mushrooms
- skewers, wooden or metal

Mix olive oil, rosemary and garlic in a small bowl. Cut the vegetables in wedges or chunks, leaving the tomatoes whole. Thread the peppers, onions, zucchini, eggplant, tomatoes and mushrooms alternately on each skewer, leaving a bit of space between vegetables. Brush the vegetables with the rosemary garlic oil.

Preheat the grill. Place skewers on the hot grill 5 to 6 inches over medium heat about 10 minutes, turning and brushing with the oil mixture.

**Steam the asparagus until just tender. Blend together the butter, herbs and pepper. Melt the butter mixture in a large skillet and add the cooked asparagus. Toss and heat through. Transfer to a platter and sprinkle with Parmesan.**

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**Rosemary Cheese Fingers**

- 2 tablespoons butter
- 1 egg, beaten
- 2 cups oatmeal
- 1 tablespoon chopped rosemary leaf
- 1-1/2 cups cheddar cheese, grated
- pinch of cayenne

Preheat oven to 350 degrees F. Melt the butter. Mix the remaining ingredients in a bowl with the melted butter. Press the mixture into a greased 8-inch square pan. Bake for 30-40 minutes. Cut into small fingers. Serve with soup or as a finger-food for parties.

**Rosemary Green Beans**

- 2 small onions, thinly sliced
- 1 fresh rosemary sprig
- 2 teaspoons butter or margarine
- 1-1/4 pounds fresh green beans, trimmed
- ¼ cup water
- ¼ teaspoon salt
- ¼ teaspoon pepper

In a large skillet, sauté onions and rosemary in butter for three minutes or until onions are tender. Add the beans, water, salt and pepper. Bring to a boil. Reduce heat; cover and cook for seven minutes or just until beans are tender. Discard rosemary.

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**Rosemary Asparagus**

- 2 pounds asparagus
- 4 tablespoons butter or margarine
- 1 tablespoon minced fresh parsley
- 1 tablespoon chopped chives
- 1 teaspoon fresh rosemary
- 1 teaspoon black pepper
- ½ cup Parmesan cheese

Steam the asparagus until just tender. Blend together the butter, herbs and pepper. Melt the butter mixture in a large skillet and add the cooked asparagus. Toss and heat through. Transfer to a platter and sprinkle with Parmesan.