



# Johnson's Garden Talk

Lawn and garden information for the friends and customers of Johnson's Garden Centers

## Johnson's Garden Talk

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## Fresh Herbs for the Holidays

Jana Dalke, *Johnson's Grower*

The holiday season has arrived and excitement fills the air. What is it about holiday celebrations that gets everyone so excited? What is every gathering centered around? The food of course!

Everyone knows that if the food is a hit the party is a hit. It's also widely known that for the food to be prepared properly, you must have the right combinations of herbs and spices.

Here at Johnson's we have many herbs to satisfy your cooking needs. We have chives and garlic chives for the perfect vegetable dip. For your beef dishes we have rosemary and bay. No roasted chicken would be complete without fresh French tarragon; and no stew or soup is quite good enough without some fresh thyme, oregano or marjoram added just before serving. Nearly everyone stuffs their turkey with dressing and Sallie Strole from Johnson's East, has a fabulous recipe for sage dressing, which is listed here.

The best thing about getting fresh herbs to use in your holiday dishes is that the herbs keep growing and producing more leaves. You can have fresh herbs within arms reach anytime throughout the year, whether it's a special gathering or just a quiet meal for two.

Make your party a hit this year with fresh herbs from Johnson's. Our staff is always glad to help you with care instructions, ideas for uses and more. All you have to do is ask!

### Sallie's Sage Turkey Stuffing

- 2 small loaves sliced white bread
- 1 stick of butter or margarine
- 1 onion, diced
- 6-8 sage leaves (to taste)
- salt (to taste)

Cut crusts off bread, let bread set in a covered bowl overnight to dry it out slightly.

Crumble bread. By hand, mix in butter or margarine. Mix in onion. Add salt and sage to taste.