

Gifts from the Garden

Fort Gordon Community Garden Club

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Infused Oils

Herbal oils make great gifts, especially if you have any foodies on your list.

- ▶ **Cooking Oil :** Add your fresh herbs directly to a pretty bottle or Canning Jar. (Label **BEFORE** you put in or the label may not stick) Add in quality Extra Virgin Olive Oil Tie with Hemp a sprig of the herb for decoration. Let set for at least 1 week to infuse flavor. Rosemary, Sage and Thyme are used in picture below. Add this to a basket with some sourdough bread and wine and really show off your gift giving talents.



Herb Infused Vinegar

- ▶ *Put vinegar and 4 to 5 herb sprigs in a jar, seal with a tight-fitting lid, and set aside to let infuse until flavors blend, 5 to 6 days. Strain vinegar through a fine mesh sieve into a decorative bottle and add the additional herb sprig. Add a couple of chilies or garlic cloves, if you like.*



Herbal Teas

There are many herbs that make great teas if you are growing and drying your own herbs. Mint leaves also make a great tea that is good for your stomach/digestion. Put them into a pretty dry box or jar. Teas hold their flavor best if NOT exposed to light, air or moisture.

► *Borage Tea: For stress*

- 1) *Take 1-3 tablespoons of fresh borage leaves (some flowers are okay, too) or 1-3 teaspoons of dried herb per cup of water*
- 2) *Boil the water, pour over the herbs.*
- 3) *Let it steep for up to 20 minutes. Strain, sweeten with stevia and/or honey, and sip slowly until finished.*



Herb Wreaths



- ▶ *Holiday smells can start at your door. Using a pre-made grapevine wreath, wire in small clutches of holiday cooking herbs like rosemary and different scented thymes, different scented sage, drape some oregano and tie a pretty holiday bow.*
- ▶ *Make a mini version with sprigs of rosemary tied with Hemp. Add some holiday napkins and this is a great gift.*



Jams & Jellies - YUM

- ▶ *There isn't space here to go into how to can your gift jars of Jams and Jellies but there are in canning website some very nice jars and then add you bits of cloth and ribbon or hemp*

https://www.canningsupply.com/prod_detail_list/decorative-canning-jars



Apple butter

<https://www.skinnytaste.com/slow-cooked-apple-butter/>

- ▶ *Place the apples in a slow cooker.*
- ▶ *Add the sugars, cinnamon, salt and vanilla to the crockpot. Mix well.*
- ▶ *Cook in slow cooker on low for about 10 hours, stirring every couple hours...*
- ▶ *If desired, use a blender to puree the apple butter until smooth.*
- ▶ *Can using same procedure as jellies.*
- ▶ *You can just put into a Jar but you HAVE to keep it refrigerated*



Have a Great and Yummy Holiday