

MORE 2015 WORKSHOP RECIPES



Elderberry Vinaigrette

- ¼ cup elderberry jelly
- ¼ cup lemon juice or vinegar
- ¼ cup oil (your favorite)
- 1 tsp dried basil (or your favorite herb or spice)
- Salt to taste

Place all ingredients in small jar with lid and shake vigorously. This dressing stores well in the refrigerator and is delicious on any salad or slaw.

Elderberry Pickled Eggs

- 1 dozen hard boiled and peeled eggs
- 1 jar with lid large enough to hold 1 dozen boiled eggs
- Fill jar with boiled eggs and prepare brine by simmering for several minutes;
- 1 cup apple cider vinegar
- 1 Tablespoon salt
- ½ cup sugar
- 2 Tablespoons pickling spice
- 1 sliced jalapeno (optional)
- 1/3 cup elderberry juice

Pour hot brine over eggs. If necessary add enough water to fully submerge eggs in brine. Eggs are best if prepared at least 24 hours in advance of serving. Slice in half on a platter garnished with parsley to serve, or eat straight from the jar. They will keep up to three weeks in the refrigerator.