

CHERVIL

| | |
|-------------|--|
| TYPE: | Annual |
| SUN: | Full Sun to Partial Shade |
| HEIGHT: | 25 inches |
| GROWING IT: | Light, moisture retentive soil |
| PARTS USED: | Leaves |
| HARVEST: | Cut leaves before flowering. Fresh leaves have the most intense flavor. Can be dried or frozen but loses its flavor. |
| CULINARY: | Leaves can be added to salads, soup, butter, meats, fish, egg dishes and especially French cuisine. Cooking diminishes the flavor, so add chervil close to the end of cooking. |

TRY IT!

HERB CRUSTED CHICKEN

- 1 large roasting chicken
- 1 c. fresh Italian parsley leaves, stems removed
- 1 c. fresh basil leaves, torn
- ¼ c. fresh chives, cut ½" long
- ½ c. fresh chervil sprigs
- ¼ c. fresh tarragon leaves
- ¼ c. virgin olive oil
- 1 clove garlic, thinly sliced
- 2 large shallots, peeled and sliced
- 1 Tbs. virgin olive oil
- ¼ fresh lemon, juiced
- ¼ c. grated Parmesan cheese

Combine all of the herbs in a bowl and toss together well. Remove 1 ½ cups to a separate bowl and reserve, covered with a damp towel in the refrigerator for a garnish. Combine the remaining herbs with the garlic, shallots, and olive oil and puree in a blender until smooth. Rinse the chicken and pat dry with a clean towel. Rub with the herb puree and marinate overnight. The next day, sprinkle the chicken liberally with salt and pepper. Pre-heat the oven to 350 degrees F and place the chicken in a roasting pan. Cook for 45 minutes or until the juice runs clear around the thigh bone. Toss the reserve herb garnish with olive oil, lemon juice, and Parmesan cheese and season to taste with salt and pepper. Divide the chicken onto four warm plates and top with garnish.