

ROSEMARY BBQ

TYPE:	Annual
SUN:	Full Sun
HEIGHT:	1 to 4 feet
GROWING IT:	Well drained soil. Shelter in cold areas. Prune after flowering to encourage bushy growth.
PARTS USED:	Leaves, sprigs, flowers.
HARVEST:	Leaves can be picked any time for use in cooking. Can cut sprigs use in vinegars and oils.
CULINARY:	Rosemary is used with pork, stews, chicken, and potatoes. Also try it in butters, cheese, breads, marinades, soups, vinegars, and teas. Flowers can be used in salads and fruit desserts.

TRY IT!

GRILLED CHICKEN, SAUSAGE, AND SAGE ON ROSEMARY SKEWERS

- 2 ½ lbs. boneless, skinless chicken thighs cut in half
- ½ c. Rosemary Garlic Oil (see recipe below)
- 2-4 Tbs. Rosemary Garlic Oil (see recipe below)
- 1 tsp. fresh rosemary, chopped
- 1 ½ lbs. sweet Italian sausage links, cut into 2” pieces
- 36-40 large fresh sage leaves
- 1 tsp. salt
- ½ tsp. pepper
- 6-8 Rosemary ‘Barbeque’ springs, preferably 10 to 12” long, thick enough to be used as a skewer

The day before, or at least a couple hours before cooking; toss the chicken in a medium bowl with 2-4 Tbs. of Rosemary Garlic Oil (use enough to coat meat), 1 tsp. fresh rosemary, 1 tsp. salt, and ½ tsp. pepper. Preheat grill to medium heat. Divide the remaining ½ c. Rosemary Garlic Oil into two small bowls (one for grilling and one for serving). Thread 3 pieces of sausage, 3 pieces of chicken and 6-8 sage leaves, alternating each on rosemary skewer. Grill the skewers, covered, until one side is browned and has good grill marks, about 4 minutes. Brush with some of the Rosemary Garlic Oil, flip and cook the other side until it too has good grill marks, about 4 minutes. Brush with more oil and flip again. Continue cooking, flipping, and brushing with oil until the sausage and the chicken are both cooked through (about another 10 minutes) Let cool for a couple of minutes and arrange on a platter, drizzle with remaining oil.