

CREeping ROSEMARY

- TYPE:** Annual
- SUN:** Full Sun
- HEIGHT:** 12 to 18 inches
- GROWING IT:** Well drained soil. Protect or shelter in cold areas. Prune after flowering to encourage bushy growth.
- PARTS USED:** Leaves, sprigs, flowers.
- HARVEST:** Pick leaves as needed; pick flowers as needed when in bloom.
- CULINARY:** Rosemary can be used with meats, poultry, fish, and potatoes. Also try it in butters, cheese, breads, marinades, soups, vinegars, and teas. Use in vinegar or oil. Flowers can be used in salads and fruit desserts.

TRY IT!

BAKED BRIE

- 1 small onion, cut in thin slices
- 2 tsp. butter
- 1/3 c. tomatoes or mango chutney
- 1/2 tsp. fresh rosemary, snipped
- 1/8 tsp. crushed red peppers
- 1 round brie (approx. 4" in diameter)

Cook onions in butter over low heat to caramelize approximately 15 minutes until golden and tender, stir occasionally. Meanwhile stir together preserves or chutney with rosemary and crushed peppers. Cut thin slice of brie from top and remove rind. Place brie in 9" oven proof plate. Top with tomatoes and chutney, cover with onions. Bake uncovered in 325 degree oven for 10 to 12 minutes or until brie is soft and warm, but not runny.

Serve with bread sticks, crackers, or bread slices.

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