



Drake's 7 Dees Garden-to-Grill Recipes

Ribs

Four peppers
one red
one yellow
one orange
one green
One med. size onion
ribs, pork or beef

Dutch oven: Put ribs in pan with a very very little amount of oil to brown them then turn and add all of the above ingredients. 7-10 briquettes on the bottom and the same number on the top. Cook for about 30 minutes then add 1-2 cups of your favorite barbeque sauce. My homemade sauce was ketchup, Worcestershire sauce, mustard, onion, garlic, brown sugar.

Recipe by Lynn Snodgrass, Drake's 7 Dees





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Lavender cookies:

2/3 cup sugar
3/4 cup flour
4 egg whites
1/2 cup butter, melted
1/2 teas vanilla
3 tablespoons lavender florets, chopped.

Preheat oven to 450. Mix sugar and flour then whisk in egg whites one at a time. Whisk butter into mixture. Add vanilla. Refrigerate for at least 10 minutes.

Lightly oil cookie sheet. (I use Pam.) Pour 1-2 teaspoons of batter onto the cookie sheet, allowing 1 inch between each cookie. (I do not put very many cookies on at a time because I like to curl them and they cool really fast so I can't get many done at once.)

Bake in oven 1 minute. Remove from oven and sprinkle florets on each cookie, return to oven and bake for several minutes until very lightly browned. Remove one cookie at a time wrapping it around a 1" diameter cylinder (handle of a wooden spoon). Cookies cool quickly and can become brittle. If you don't want to curl them, you can serve them flat as well. Still taste the same.

I put powdered sugar on them to make them look pretty and I need a little sweetening on occasion.

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