

Cooking from the Garden with Starla

Garden Pancakes

1/2 cup all-purpose flour
1/2 tsp. salt
1 egg
1 cup grated carrots
1 medium onion, diced

1/2 tsp. baking powder
3 +/- Tbsp. Starla's Seasoning Mix
1/4 cup milk
1 cup grated zucchini
2 Tbsp. oil

Shredded the zucchini approximately one hour ahead. Before adding the zucchini into ingredients, squeeze out the water. In a mixing bowl, stir together the flour, baking powder, salt, and Peppercorn Ranch Seasoning. In another bowl, beat together the egg, milk, carrots, zucchini, and onions. Add this to the dry ingredients and stir until combined. In a large skillet, heat 1 tablespoon of oil over medium heat. Pour the batter by tablespoons into the pan, then press them gently down flat with the spatula, so they will cook though out. Cook about 2 minutes on each side and golden brown. Add the remaining oil to the pan as needed. Serve pancakes at once.



Homemade Yogurt or Greek Yogurt

1 gallon of milk – 1%, 2% or whole milk
Starla's Sweet Seasoning Mix

1/4 cup of plain yogurt
Fresh Fruit & or Nuts

Mix 1/4 cup of milk with 1/4 cup of plain yogurt, and set aside. Pour remainder of gallon of milk into a large pot. Heat on low to 170 degrees F., stir gently for approximately 20-25 minutes. Take off heat. Allow to cool to 105-110 degrees, remove the film on the top, and gently mix in the yogurt/milk mixture. Cover the pot with a lid. Wrap in a towel, and leave in your oven with the oven light on only. Incubate at a steady 100 degrees. Leave in oven overnight or 16 hours. Magically, you have yogurt!

Greek Yogurt: Line a strainer with cheesecloth, tea towel, or clean t-shirt and pour yogurt into lined strainer. Keep refrigerated. After about 6 hours you have nice thick Greek yogurt! Sprinkle on Starla's Seasoning, fruit and nuts. Enjoy!



Creamy Citrus Dill Cucumber Salad

2 cucumbers
3 Tbsp. mayonnaise
1/2 tsp. white sugar
3 Tbsp. white vinegar

1/2 cup plain Greek yogurt or sour cream
3 Tbsp. Citrus Dill Seasoning
1/3 cup sliced white onion
salt to taste

Peel the cucumbers and cut in half lengthways. Scrape out the seeds and slice into thin slices. Combine all remaining ingredients and toss with cucumbers. Refrigerate 1 hour before serving.



Seasoned Grilled Peaches

Cut peaches along the seam all the way around and twist halves off the pit. Brush peaches with vegetable oil or butter. Sprinkle with Cinnamon Apple Spice or Caramel Pumpkin Seasoning. Cook on a hot grill until fruit has grill marks, about 3 to 4 minutes. Turn over, and move to indirect heat. Cover grill and cook until fruit is tender, 10 to 15 minutes. Serve with vanilla ice cream or whipped topping.

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Starla's Seasonings & Mixes

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