

### ***Horehound Candy:***

Boil 1 qt. chopped horehound leaves and stems in a pint of water for 30 minutes to make a strong decoction. Add 3 c. white sugar and bring to a boil. Add 1/4 c. butter and continue cooking until hard ball stage (250 degrees F). Pour into a buttered shallow pan. Cool. When hard, cut into squares and wrap individually in waxed paper. Store in a closed container.

### ***Basil-Lime Cookies:***

2 c. sifted flour  
1 1/2 t. baking powder  
1/2 t. salt  
2/3 c. softened butter or margerine  
1 c. sugar  
1 egg  
1 t. vanilla  
3 T. chopped basil  
1 T. chopped lime peel  
1 C. chopped pistachios

Sift first 3 ingredients, set aside. In large mixer bowl, beat butter at medium speed until light. Gradually beat in sugar. Add egg, vanilla, basil, and lime peel, beating until very light and fluffy. At low speed, beat in dry ingredients in 3 or 4 additions. Mix in chpped nuts, using hands if necessary. Turn out dough onto lightly floured surface; divide in half. Shape each half into a roll 6-7 inches long. Roll in plastic wrap. Refrigerate until firm, at least 8 hours. When ready to bake, preheat oven to 375. Cut dough into 1/8 inch slices and place 2 inches apart on ungreased cookie sheet. Bake 8-10 minutes or until lightly brown. Immediately remove from sheet with spatula and place on wire rack to cool.

### ***Rose Geranium Pound Cake***

10-12 rose geranium leaves, stems removed  
1 1/2 c. butter  
3 c. sugar  
5 eggs  
3 c. sifted flour  
6 ounces lemon lime soda  
1 T. fresh lemon juice

Grease and flour a 10 inch tube cake pan. Place geranium leaves face down on bottom of pan, tearing some leaves apart to fill in completely. Preheat oven to 325.

Cream butter and sugar with electric mixer until light and fluffy. Add eggs, one at a time, beating well between each addition. Add flour alternately with soda, beating well. Stir in lemon juice.

Pour batter into prepared cake pan, smoothing top. Bake 1-1 1/4 hours. After cake is removed from oven, cool for 10 minutes. Invert carefully on plate.

### ***Lemon Verbena/Pineapple Sage Tea***

Boil 1 qt. water and pour into glass or porcelain teapot with fresh herb leaves. Remove leaves after 10 minutes and enjoy hot or allow to cool to room temperature before adding ice to serve cold.

Recipes for rose geranium pound cake and basil lime cookies copied from "Southern Herb Growing" by Madalene Hill & Gwen Barclay