

Thyme infused recipes



Thyme Cough Syrup

Add 1/4 cup of Thyme to 1 cup of boiling water.

Let steep for 30 minutes, strain and add 1/2 cup of raw honey and mix well while warm.

Let cool and pour into a glass bottle or jar. It will keep in the refrigerator for up to two months.

Dosage Take about a tablespoon three times a day until the cough subsides.

Pet care - for a cough or kennel cough

1 tablespoon twice a day for medium to large dog.

1 teaspoon three times a day for a small dog.

Thyme Household Surface Cleaner

Make some thyme tea, steep for about 1 hour and then strain.

Add 1/2 cup of witch hazel or isopropyl alcohol to a clean spray bottle.

After the tea is cooled add it to the spray bottle.

Gently shake your mixture and it's ready to use.

Thyme is a great antiseptic cleaner for any surface.

Thyme with Vinegars and Oils

Select the bottle you want to use, one with a plastic cover is the best.

For vinegars put about 6 - 8 sprigs of fresh Thyme into the bottle (slightly press the leaves first)

Pour your vinegar into the bottle using a narrow funnel covering the herbs.

Let your vinegar mixture sit for a few days to a week. It will last for over a month in the refrigerator.

The best vinegars to use are wine vinegars or apple cider vinegar.

For oils put 2 tablespoons of dried Thyme into the bottle.

Pour your oil into the bottle using a narrow funnel covering the herbs, gently mix together.

Use your oil mixture the same day or refrigerate for up to a week.

The best oil to use is an olive oil.

Chocolate Chunk cookies with sea salt and Thyme

makes 24 cookies

Ingredients

3/4 cup unbleached bread flour
3/4 cup all purpose flour
3/4 tsp baking soda
1 tsp coarse salt
2 Tbsp fresh thyme leaves
2 sticks butter, cold and in small cubes
1 cup dark brown sugar
3/4 cup white sugar
1 Tbsp molasses
2 eggs
5 oz semisweet chocolate chunks
5 oz dark chocolate chunks
sea salt (to sprinkle on top)
water in small spray bottle

Directions

Preheat oven to 350 degrees.

Prepare sheet pans - line with parchment paper.

In a bowl, mix together the bread flour, all purpose flour, baking soda, salt, and fresh thyme leaves.
Set aside.

4. In a food processor cream the butter until smooth.
5. Gradually add the brown sugar, white sugar, and molasses to the butter, mixing until fluffy.
6. Add the eggs one at a time, mixing well after each addition.
7. Mix in the dry ingredients on pulse and then pulse in the chocolate chunks until well-distributed.
8. Roll about two tablespoon of dough into a ball and drop onto parchment paper lined pan.
9. Flatten slightly leaving room between cookies to spread a little.
10. Sprinkle a small amount of sea salt on each cookie and mist lightly with water.

Bake for 10 - 12 minutes, until the edges are just turning brown. Let them set up on the pan for about 2 minutes then remove and place on a cooling rack.

Thyme infused Drinks

Thyme Infused fruit beverage

Mix this fruit-infused syrup with sparkling water for a refreshing beverage - Makes 1 cup

Ingredients

1/4 cup raspberries
Small bunch fresh thyme, about 4 to 5 sprigs
1/4 cup of raw honey
1 cup of water

Directions

In a small saucepan over medium-high heat, combine raspberries, thyme, 1 cup water, and honey. Bring the mixture a boil.
Set aside to cool, then strain and pour into an airtight glass bottle.
Store in the refrigerator up to a month.

Thyme Infused Vodka with Raspberry puree

Put the following into an 8 oz glass
Place ice cubes into the glass
1 oz of infused Thyme vodka (recipe below)
1 oz of mashed and strained raspberry puree
4 tsp of Thyme simple syrup (recipe below)
stir and enjoy

Thyme infused vodka

1/2 cup vodka - put into a small jar
8 sprigs of thyme - cut into small pieces
leave for 1 week
strain out the thyme and recap the vodka

Thyme infused simple syrup

1/2 cup honey
1/2 cup water
4 sprigs thyme

Instructions

Start with making the simple syrup. In a small saucepan, combine honey, water, and thyme sprigs over medium heat. Bring to a simmer, stirring frequently until honey has dissolved into water. Remove from heat and allow to cool completely. Once cool, remove thyme sprigs and transfer the syrup to an airtight glass container. Store in the refrigerator for up to two weeks