

Cooking with Conshy Spice Packet



Dill

Dill is a fragrant herb with elongated, feathery bright green leaves on slender stems. Dill is native to the Mediterranean region. Its first recorded mention is in a 5,000-year-old Egyptian medical text. There are different varieties, and some recipes call for dill seed, instead of the weed being the leaves and stems. Dill is aromatic, bright, and herbal, with a hint of licorice. Dill seed is slightly peppery, warm, and citrusy, with notes of caraway.

There are many different ways to use Dill in your cooking:

- Make your own pickles
- Add to fish and other seafood meals
- Flavor egg and potato dishes, including egg salad, potato salad
- Add it to a soup, like the Polish *zupa koperkowa* which is a dill soup with potatoes and eggs
- Make a dill sauce with sour cream, a dressing popular in Poland, Romania, the Czech Republic, Hungary, and North America
- Marinade cucumbers and onions with dill, vinegar, and a little bit of sugar for a snack
- Add it to your baked goods, like scones or breads

Recipe SUGGESTIONS:

Southern Dill Potato Salad



Scan Here for
Southern Dill Potato Salad Recipe

Author: NE1canCook, Allrecipes **Prep:** 20 min **Cook:** 25min **Additional Time:** 30 minutes

Total Time: 1 hr 15 min **Yield:** 8 servings

Ingredients

- 10 unpeeled red potatoes
- ¾ cup sour cream
- ¾ cup mayonnaise
- ½ white onion, finely chopped
- 1 stalk celery, finely chopped
- 1 tablespoon apple cider vinegar, or to taste
- 1 tablespoon Dijon mustard, or to taste
- 1 teaspoon celery salt
- salt and black pepper to taste
- 5 hard-boiled eggs, roughly chopped
- 1 tablespoon dried dill weed



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Instructions

1. Place potatoes in a large pot, cover them with water, and bring to a boil over high heat. Reduce the heat to medium-low, and simmer until the potatoes are cooked through but still firm, about 20 minutes. Remove from the water, let cool, and cut potatoes into chunks. Set aside.
2. Stir sour cream, mayonnaise, onion, celery, vinegar, mustard, celery salt, and salt and pepper together in a bowl until well combined.
3. Place potatoes and eggs in a large salad bowl; sprinkle with dried dill. Pour dressing over potatoes and eggs; mix lightly.
4. Cover and refrigerate the salad for at least 30 minutes. Serve cold.

Salmon with Creamy Dill Sauce

Author: Good EatNZ, allrecipes

Prep Time: 15 minutes

Cook Time: 30 minutes

Servings: 6

Ingredients

- 1 (2 pound) salmon fillet
- 1 teaspoon lemon-pepper seasoning
- 1 teaspoon onion salt
- 1 small onion, sliced and separated into rings
- 6 slices lemon
- ¼ cup butter, cut into small chunks
- ⅓ cup sour cream
- ⅓ cup mayonnaise
- ¼ cup dry white wine (or white wine vinegar)
- 1 tablespoon capers
- 1 tablespoon finely chopped onion
- 1 tablespoon caper brine
- 1 teaspoon lemon juice
- 1 teaspoon prepared horseradish
- ¾ teaspoon dried dill weed
- ¼ teaspoon garlic salt
- ground black pepper to taste



Scan Here for
Salmon with Creamy Dill Sauce Recipe



Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil; grease the foil lightly.
2. Place salmon fillet with skin side down on foil. Season salmon with lemon-pepper and onion salt; top with onion rings and lemon slices, dot with butter. Fold foil around salmon and seal tightly.



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- Bake in preheated oven for 20 minutes. Unseal the foil and turn the oven's broiler on. Continue cooking the salmon under the broiler until the flesh flakes easily with a fork, 8 to 12 minutes.
- While the salmon bakes, stir sour cream, mayonnaise, white wine, capers, chopped onion, caper brine, lemon juice, horseradish, dill weed, garlic salt, and black pepper together in a bowl. Serve with the salmon.

Creamy Dill Chicken

Author: Jacqueline Piper **Prep Time:** 5 min **Cook Time:** 23 min **Total Time:** 28 min **Yield:** 2 servings

A One-Pan dish in less than 30-minutes, perfect with a side of rice or mashed potatoes and some greens. Make the chicken and the sauce in the same pan for an easy, flavorful dinner.

Ingredients

- 2 chicken breasts (sliced into fillets/strips)
- 1 tablespoon cooking oil
- ½ medium onion (sliced or diced)
- 1 cup chicken broth
- 2 tablespoons cream (I use 18%)
- 2 tablespoons unsalted butter
- 3 teaspoons fresh dill (1 teaspoon dried)



Scan Here for Creamy Dill Chicken Recipe

Directions

- Heat a non-stick frying pan over medium heat. Add the oil and then the chicken. Cook for 2-3 minutes per side or until almost cooked through. Add the onions and cook for about 4 minutes, until softened.
- Remove the chicken to a plate temporarily and add the broth. Cook down for about 10 minutes or until reduced by about half.
- Add the chicken and the cream and heat through for a few minutes.
- Add the butter and whisk while it melts. Remove from heat, add the dill, season with salt and pepper, and then serve.

Cheesy Dill Bread

Author: Heather Perine **Prep Time:** 15 min **Cook Time:** 45 min **Total Time:** 1 hr **Yields:** One 8X4 loaf

This cheesy dill bread comes together quickly and is the perfect thing to pair with a bowl of soup when the weather turns cold! Lots of cheddar cheese, parmesan, and fresh dill. This quick dill bread will become a family favorite!

Cooking with Conshy Spice Packet

Ingredients

- 1/2 cup (50 g) shredded parmesan cheese divided
- 2 1/2 cups (300 g) all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 teaspoon garlic powder
- 1 cup (113 g) cheddar cheese cut into 1/2 inch cubes
- 1/4 cup fresh dill (or 1-2 tablespoons dried)
- 1 cup (240 mL) whole milk room temperature (or preferred milk)
- 1/2 cup (113 g) sour cream (or greek yogurt)
- 3 tablespoons (42 g) unsalted butter melted
- 1 large egg room temperature



Scan Here for
Cheesy Dill Bread



Directions

1. Adjust oven to rack to middle position and heat oven to 350°F (177°C). Grease 8 1/2 by 4 1/2 inch loaf pan, then sprinkle 1/4 cup parmesan evenly in the bottom of the pan.
2. Whisk flour, baking powder, salt, pepper, and garlic powder together in large bowl.
3. Stir in cheddar, breaking up clumps until cheese is coated with flour.
4. Stir in the fresh dill.
5. Make a well in the center of your dry ingredients.
6. Add in the milk, egg, sourcream, and melted butter. Using a rubber spatula stir together with the dry ingredients, just until the flour is incorporated. Batter will be heavy and thick, do not overmix.
7. Transfer batter to the prepared pan and smooth top. Sprinkle remaining 1/4 cup parmesan evenly over the top.
8. Bake loaf until golden brown and skewer inserted in the center comes out clean, about 45 to 50 minutes, rotating the pan halfway through baking.
9. Let the loaf cool in the pan for about 15 minutes. Remove the loaf from the pan and allow to cool completely on a wire rack about 3 hours before serving.

This bread should be fine at room temperature for up to 5 days, just keep it well wrapped so it doesn't dry out.

This bread should freeze well, for up to 3 months. Just thaw at room temperature

What did you make with your dill?

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HAPPY COOKING!