



~ Lavender Recipes from ~ La Paix Herb Farm



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<p>When I was in Provence France, taking a course on essential oil distillation, I strayed from the group while on a tour of the beautiful town of Moustiers Sainte-Marie at the end of the Gorges. The town is situated under a large mountain peak from which a waterfall flows through the town. I noticed a terrace overlooking the waterfall, and walked over the next bridge to find the Santons Restaurant. There I had my lunch...the Tapenade was wonderful, as was the salad, and of course, the bread. The wine served with the Lavender Chicken was superb, but the chicken was like eating heaven. They would not give me the recipe, so I have experimented in the kitchen.</p>					
	<p>For La Paix Lavender Scone with Cream recipe scroll down</p>				Rating: Excellent
					Very Good
			Good		

	<h2>Lavender Chicken #1</h2>	
<p>Ingredients</p> <p>4 boneless, skinless chicken breasts 3 TBS. Vodka Lavender 1 TBS. Bigarade Liqueur (substitute Triple Sec) 3 TBS. butter 3 TBS Olive Oil Fine Herbes 3 chopped Sprigs Grosso lavender 1-1/2 cups Zinfandel Wine Lavender Hydrosol Spritz Stevia</p>	<p>Steps</p> <ol style="list-style-type: none"> 1. Make sauce of all ingredients except for hydrosol and chicken. 2. Wash 4 boneless skinless chicken breasts. 3. Place breasts in pyrex dish and marinate with above sauce for 24 hours in refrigerator. 	<p>Next Day:</p> <ol style="list-style-type: none"> 1. Put layer of salt in bottom of iron skillet. 2. Melt butter/olive oil in skillet. 3. Sautee breast side of chicken in butter/olive oil. 4. Place chicken back in pyrex dish with marinade and bake in preheated oven for 45 minutes. 5. Garnish with more sprigs of lavender.
	<p>My view from the terrace restaurant, Los Santons, in Moustiers, Sainte-Marie at the end of the Gorges, Provence, France. This is where I savored the Lavender Chicken Magnifique!</p>	

	<h2>Lavender Chicken #2</h2>	
<p>Ingredients</p> <p>4 Boneless Chicken Breasts Butter 1 clove garlic, chopped 3 sprigs Grosso Lavender Chardonnay Wine 1 tsp. Fines Herbes 2 TBS. Lavender Jelly Sprinkle Old Bay Seasoning 2 TBS. dark brown sugar</p>	<p>Steps</p> <ol style="list-style-type: none"> 1. Make sauce of all ingredients except chicken in black iron skillet. 2. Cover chicken with sauce. 3. Bake in preheated oven at 350 degrees for 30 minutes. 4. Put 1 tsp brown sugar on each breast and cover chicken breasts with sauce again. 5. Bake at same temperature for 30 more minutes. 6. Garnish with Lavender and serve. 	<p>Seated left to right at Lavender Chicken dinner served at La Paix Herb Farm: Katherine Adams, ATTRA, Maureen Rogers, HGMN -Herb Growing and Marketing Network, a lavender grower & Art Tucker, author, Big Book of Herbs with Tom DiBaggio.</p>

	<h2>Lavender Chicken #3</h2>	
<p>Ingredients</p> <p>3 Chicken Breasts Butter 1/2 cup Lavender Flowers 5 sprigs Lavender or Lavender Flowers 1 cup water Maple Syrup Lavender Jelly La Paix Lavender Liqueur</p>	<p>Steps</p> <ol style="list-style-type: none"> 1. Insert fresh lavender flowers or lavender sprigs under skin of chicken breast. 2. Season with salt and pepper. 3. Simmer 1/2 cup lavender flowers in water for 15 minutes. 4. Make sauce of last six ingredients. 5. When chicken breasts are brown, add sauce to skillet. 6. Bake at 350 degrees for 1/2 hour. 7. Broil 4 minutes in oven. Garnish. Enjoy! 	

	<h2>Lavender Chicken #4</h2>	
<p>Ingredients</p> <p>4 Boneless, Skinless Chicken Breasts 1/2 cup La Paix Lavender Jelly 1/2 cup Lavender Liqueur 1/4 cup Honey 1/2 cup Triple Sec 3 tsp. garlic powder Salt & Pepper to Taste 3 TBS. Herbes de Provence 1 TBS. Old Bay Seasoning</p>	<p>Steps</p> <p>You're gonna love me for this one! It looks as if it would take a long time to prepare, but it is really very easy.</p> <ol style="list-style-type: none"> 1. Wash Chicken Breasts thoroughly. 2. Pat Chicken Breasts dry. 3. Put garlic powder, salt and pepper, Herbes de Provence and Old Bay Seasoning in paper bag. 4. Put Chicken Breasts in bag and shake thoroughly, making sure they are covered with herb mixture. 5. Put Chicken Breasts in pyrex dish and spread the Lavender Jelly, Honey, Triple Sec over chicken. 6. Add either the wine you are having with the dinner (1 cup) or 1 cup water to pyrex dish. 7. Cover with aluminum foil and bake in preheated 350 degree oven for 40 minutes or so (depending on thickness of breasts), uncover and bake 20 minutes more in oven, dipping sauce over breasts one more time. 8. Garnish with fresh parsley to serve. <p>I made this dish for my friend, Maureen Rogers, just this past weekend and served it with Jasmine Rice flavored with coconut, honey and triple sec and a fresh green salad with feta cheese. Wine: Chardonnay/ Pinot Blanc. It was delicious.</p> <p>This recipe, as with all those above, can be frozen and heated in a 350 degree oven for about 40 minutes.</p>	

To see Lavender Cookie Contest winners recipes 2003 and 2004, click on cookie jar on right

	<h2>La Paix Herb Farm Lavender Scones with Lavender Cream</h2>	
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<p>For two dozen scones</p> <p>2 cups Unbleached Flour 2 tablespoons sugar 1/4 tsp. salt 1 tablespoon baking powder 6 tablespoons butter - cut up 1 egg - beaten 1/2 cup milk or half & half 1/4 cup lavender liqueur* 2 tablespoons orange cordial or triple sec 1/4 cup lavender florets 1 egg - beaten Spritz of Lavender Hydrosol</p> <p>Always use unsprayed flowers - no herbicides or pesticides used in their cultivation.</p> <p>For cream:</p> <p>1 cup heavy cream 1/5 cup lavender liqueur, vanilla extract-any flavor of choice</p>	<p>Preheat oven to 400 degrees F.</p> <ol style="list-style-type: none"> 1. Preheat oven to 400 degrees F. 2. In a food processor or medium bowl, combine flour, sugar, baking powder, and salt. I used a food processor - much easier. 3. Cut in the butter until the mixture is crumbly.. 4. Stir in the lavender florets. 5. In a separate bowl, combine the egg, milk or half and half, lavender liqueur and orange cordial. 6. Add to the dry ingredients and mix until the dough forms a ball. 7. Turn the dough onto a floured surface and knead. Roll out to 1/2 inch thick. 8. Using a 2-inch heart shaped cutter or cutter of your choice (flour the cutter), cut out the scones. 9. Place on an ungreased baking sheet and brush with beaten egg. Bake for 10 to 12 minutes, or until light brown. 10. Spritz scones very lightly with lavender hydrosol. Spritz yourself, you deserve it! <p>Serve immediately while warm or freeze and heat 5 to 10 minutes before serving.</p> <p>Lavender Cream</p> <p>1 cup whipped heavy cream 1/5th cup lavender liqueur</p> <p>1. In cold bowl, whip heavy cream with lavender liqueur until soft peaks form. Keep in refrigerator until use. Serve separately in small dish with warm scones.</p> <p>*Lavender Liqueur</p> <p>Fill pint or quart jar with orange lavender florets. Cover with vodka and store in cool place about three months before using.</p>
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