

Juniper Syrup

Ingredients:

1 cup granulated sugar
1 cup water
2 tablespoons crushed dried juniper berries

Directions:

1. Bring granulated sugar and water to a simmer in a small saucepan over medium, stirring occasionally. Remove from heat, and stir in crushed dried juniper berries. Cool to room temperature, about 30 minutes.
2. Pour through a fine mesh strainer into a glass or jar, discarding berries. Store syrup in an airtight glass jar in refrigerator for up to 1 month.

Website URL: <https://www.southernliving.com/recipes/juniper-syrup>

Juniper Smocked Marshmallows

Ingredients:

7 ounces of water
1 3/4 tablespoons juniper berries
3.25 ounces of unflavored gelatin
2 cups cane sugar
5 tablespoons light corn syrup
2 teaspoons vanilla extract
1 1/2 teaspoon salt
4 juniper berries
1/2 cup of corn starch
1/2 cup of powdered sugar

Directions:

1. Line a 13x9x2 inch pan with parchment paper. Coat lightly with nonstick spray. Bring the water to a boil and add the juniper berries. Remove from heat and steep, covered, 15-30 minutes. The longer you steep, the stronger the juniper flavor.
2. Strain and measure 120 grams (1/2 cup) of the juniper "tea" into a bowl and chill in the refrigerator or freezer until very cold. Measure another 120 grams (1/2 cup) of tea into a medium saucepan.
3. Once the tea is chilled, pour it into the bowl of your mixer fitted with whisk attachment. Sprinkle gelatin evenly over the water, making sure all of it is wet. Let stand until gelatin softens and absorbs water, at least 15 minutes.

Website URL: <https://www.yummly.com/recipe/Juniper-Smoked-Marshmallows-2139438>

Juniper Berries Salmon

Ingredients:

1 pound salmon	1 tablespoon butter
1 tablespoon juniper berries	2 limes
1 teaspoon kosher salt	

Directions:

1. Preheat the oven to 375 degrees F.
2. Melt the butter. Crush the juniper berries and finely chop them. Zest one of the limes and then thinly slice them both.
3. Mix the butter, juniper berries, and lime zest together in a small bowl.
4. Place two pieces of tin foil on a baking sheet. Place the salmon, skin side down on the foil. Sprinkle with the kosher salt and then drizzle the butter and juniper berries mixture over the top. Bring the pieces of foil together to crimp them shut.
5. Bake the salmon for 20 to 25 minutes, until the salmon flakes or reads 145 F on an instant-read thermometer.

Website URL: <https://thishealthytable.com/blog/juniper-berries-salmon/>

Juniper Braised Red Cabbage

Ingredients:

1 jar of ready-made Red Cabbage with Apple	1/2 tart or semi tart Apple
1 Bay Leaf	3 tablespoons of Red Wine Vinegar
1 tablespoon of Lingonberry or Red Currant Jelly	1 tablespoon of Bacon Fat

Directions:

1. Thinly slice half of an apple. Melt bacon fat in a large pot over medium heat and saute the apple slices until soft and lightly browned. Add jar of red cabbage and saute for 5 minutes.
2. Fill empty red cabbage jar 1/3 full with water and pour over cooking cabbage. Add red wine vinegar, lingonberry jam, bay leaf and 3 juniper berries. Stir well.
3. Cover the the pot and cook for 30 minutes on low. Enjoy warm!

Website URL: <http://www.thekitchenmaus.com/easy-red-cabbage-apple-blaukraut/>