



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Lemony Cilantro Ice Cream

Ingredients

- 2 cups heavy cream
- 2 lemons, juice and zest
- 2 Tbs sugar
- 1 bunch fresh cilantro, roughly chopped
- 1 -14oz can sweetened condensed milk
- 1 tsp almond extract

Directions

Place the cilantro, sugar, and lemon zest in a food processor. Process until the sugar turns yellow and you begin to smell the aroma of lemon. Set aside. Place the heavy cream and almond extract in a mixing bowl or standup mixer. Whip on high speed until ribbons begin to form. Set the speed to low. Pour in the sweetened condensed milk. Add in the cilantro lemon mixture. Continue to mix until the ingredients are combined. You may need to set the mixer at a slightly higher speed to incorporate all the ingredients but do not over mix. Transfer the ice cream to a freezer safe container. Freeze for four hours to overnight.



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Cilantro Shortbread w/Lime Icing

Ingredients for Shortbread

- 2 cups flour
- 1 cup butter
- 1 cup powdered sugar, sifted
- ½ tsp salt
- ¼ cup granulated sugar
- ¼ cup cilantro, finely chopped

Ingredients for Icing

- 2 Tbs milk
- 1 cup powdered sugar, sifted
- 1 Tbs lime zest
- 1 Tbs cilantro, minced
- dash of salt

Directions

Heat your oven to 350F. Line a cookie sheet with parchment paper. Set aside. In a large bowl, cream the butter, salt, and sugars together. Beat in the cilantro and flour until well combined and dough is somewhat stiff. Use a cookie scoop to portion put the shortbread on the cookie sheet. Use the palm of your hand to flatten the shortbread down to about a half-inch thick. Bake for 9 minutes, and then allow cooling completely on the baking sheet.

Place all the ingredients for the icing in a small bowl. Whisk them together With a fork until well combined and there are no lumps in the mixture. Use the fork to drizzle the icing over the shortbread or use a spoon to scoop and Spread the icing on the shortbread if you prefer your more sweetness.

Cilantro Chimichurri

Ingredients

- 1 bunch cilantro
- 1 ½ cup oil
- 1 shallot, cut in half
- 1 green pepper, cored
- 1 tsp salt
- ½ tsp ground cumin
- ¼ tsp dried oregano

Directions

Preheat your oven to 350F. Line a baking sheet with parchment paper. Set aside. Cut the green pepper into large segments and place, flesh side down on the baking sheet along with the shallots. Brush with a little oil. Bake for about 20 minutes. In the meantime, trim off the bottom inch of the stems of the cilantro and discard. Finely chop the rest of the entire bunch cilantro and place in a bowl. Set aside.

Check the green pepper and shallots for color. They should be roasted through and darkened. Transfer them to a blender along with the salt, oregano, cumin, and ½ cup of oil. Blend for about 10 seconds. The mixture should be slightly chunky. Pour the mixture into the bowl of cilantro. Whisk together until well combined. Cover with plastic wrap and refrigerate for a couple hours or overnight so the flavors will come together.