

Updated 2021!



Recipes

Hand-Crafted Syrups
for Teas, Cocktails,
Salads, and More

www.ststeves.com

St. Steve's Vinaigrette Salad Dressing

1/4 C St. Steve's Cordial of your choice

1/4 C light salad oil of your choice

2 T white wine or apple cider vinegar

1 tsp spicy brown mustard

1/4 tsp salt

1/8 tsp pepper

Combine ingredients and whisk (or put in a pint-sized mason jar and shake). For a delicious salad, tear 8 oz of Mud Lake Farm lettuce into bite-sized pieces, grate a 2 oz chunk of aged asiago cheese on top, and add dressing.

Get more recipes and order cordials at www.ststeves.com

Asian Ginger Salad Dressing

1/4 C St. Steve's Ginger Cordial

1/4 C light salad oil of your choice

2 T balsamic vinegar

1 tsp spicy brown mustard

1T sesame oil

1 T soy sauce

1/4 tsp salt

1/8 tsp pepper



Combine ingredients and whisk (or put in a pint-sized mason jar and shake). For a delicious salad, tear 8 oz of Mud Lake Farm lettuce into bite-sized pieces, add sunflower shoots and sliced almonds. This dressing also works well with baby bok choy, chard, kale, or other more sturdy greens.

Sauces, Sides, & Condiments

Ginger Peanut Sauce

1/3 C peanut butter
1/4 C St. Steve's Ginger Cordial
2 T rice vinegar (or other vinegar)
2 tsp sesame oil
Water to thin if needed

Mix peanut butter, cordial, vinegar, and oil together in microwave safe dish and microwave for 1 minute, stirring well after 30 seconds. Add water and stir well if a thinner consistency is desired.

Sweet & Sour Sauce

1/3 C St. Steve's Ginger Cordial
1/3 C white vinegar
1/3 C brown sugar 2 T soy sauce
1 ½ T cornstarch 1 T Ketchup

Combine in a saucepan over medium high heat. Stir constantly until the sauce comes to a boil and thickens. Try with egg rolls, stir fry, marinade, meatballs, and chicken nuggets.

Topping - Try topping your oatmeal, yogurt, fruit, or ice cream with Cordial.

Sauces, Sides, & Condiments

Yellow Dragon Kim Chi

2 lb Bok Choy 1 cucumber
1 lb Carrots 1 oz pineapple
2-3 cloves garlic 2 green onions
1 C BLiS Blast hot sauce
1/4 C St. Steve's Ginger Cordial

Thinly slice the bok choy, cucumber and carrots. Sprinkle with sugar and salt, and let sit for an hour to pull out some of the moisture. Drain vegetables overnight, pressing them with a weight to remove as much moisture as possible. Blend pineapple, garlic, green onions, hot sauce and cordial together until

smooth. Pour over vegetables, mix and refrigerate 24 hours for flavors to meld.

Roasted Root Veggies

Drizzle roasted root veggies with St. Steve's Ginger Cordial for last few minutes of baking.

Decadent Whipped Cream

Add Cordial to heavy cream before whipping for a tasty dessert topping.

Sweets

St. Steve's Ginger Scones

3 C flour	3/4 C buttermilk
3/4 C sugar	2 T St. Steve's Ginger Cordial
1 tsp baking powder	1 1/2 oz bag Candied Ginger
1 tsp baking soda	1/2 C golden raisins & 1 T lemon zest (option 1)
1 tsp salt	-or-
1/2 C butter	1 golden delicious apple & 1/2 C pecans (option 2)

Preheat oven to 400 F. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt. Cut in cold butter until mixture resembles coarse crumbs. Stir in candied ginger, and either raisins & lemon zest or chopped apple & nuts. Add buttermilk and Ginger Cordial, and mix briefly. Don't over-mix! Divide into two balls, and flatten each into a 1-inch thick, 6-inch wide circle on a baking sheet coated with non-stick spray or lined with parchment paper. Slice each round into 6 wedges, separating by an inch or so. Sprinkle with coarse sugar. Bake at 400 F for 15-18 minutes. Cool on a rack for 5 minutes before eating. Makes 12 scones.

Sweets

Blueberry Elderflower Coffee Cake

2 C flour	1 tsp salt	2 eggs
1 C sugar	1/2 C butter	2/3 C milk
2 tsp baking powder		1 C blueberries (fresh or frozen)
1/2 C chopped pecans or walnuts	4 T St. Steve's Elderflower Cordial, divided	

Preheat oven to 350F. Put blueberries in a small metal bowl in the oven while it preheats. In a large bowl, combine flour, sugar, baking powder, and salt. Cut in cold butter until mixture resembles coarse crumbs. **IMPORTANT:** Set aside 3/4C of this mixture to make the topping. In a measuring cup, whisk together milk, eggs, and 2 T Elderflower Cordial, and add to dry mixture in the bowl.

Fold together, and pour batter into greased 9x13 pan. Remove bowl of berries from oven, add 2 T Elderflower Cordial to blueberries, and mash with fork.

Pour blueberry mixture over batter, swirl into batter using fork. Stir nuts into reserved dry mixture, sprinkle on top. Bake at 350 F for approx. 25-30 minutes, until firm to touch in center of cake.

Sweets

Chamomile Peach Cobbler

Batter:

2 C flour

1 T baking powder

1/2 tsp salt

2 T sugar

6 T cold butter

3/4 C milk

Fruit base:

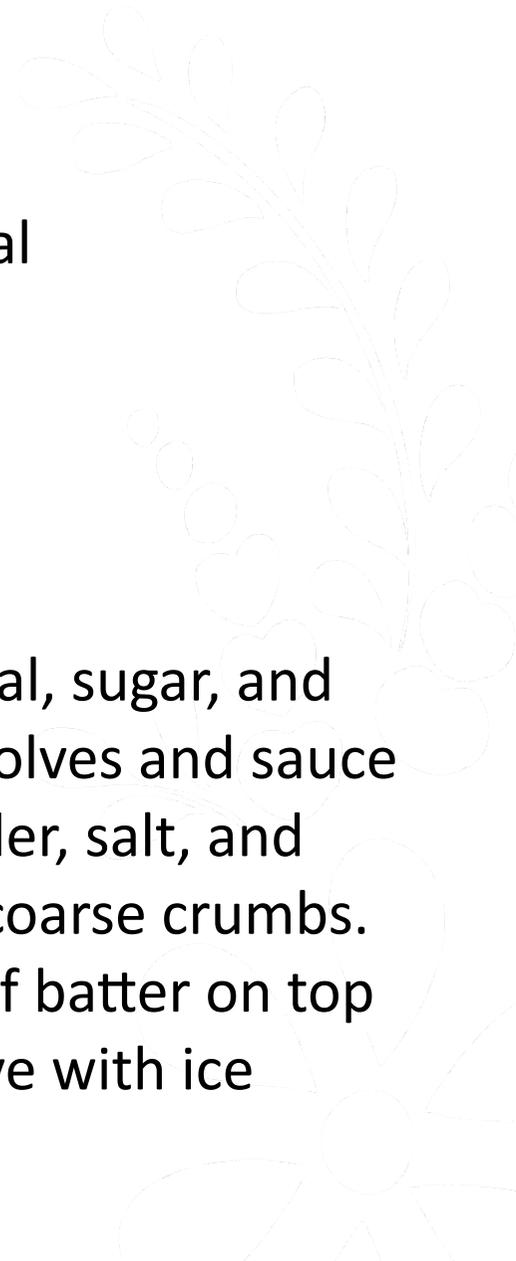
4 C peaches, peeled/sliced

1/4 C St. Steve's Chamomile Cordial

1 C sugar

2 T cornstarch

Preheat oven to 400 F, grease a 9x13 pan. Place peaches, cordial, sugar, and cornstarch in a saucepan and bring to a simmer until sugar dissolves and sauce thickens. Transfer mixture to 9x13 pan. Mix flour, baking powder, salt, and sugar in a medium bowl, cut in butter until mixture resembles coarse crumbs. Add buttermilk, and mix (batter will be thick). Spoon dollops of batter on top of peaches. Bake 25 minutes until top is crisp and golden. Serve with ice cream.



Sweets

Ginger Pear Coffee Cake

2 C flour
1 T baking powder
1 tsp salt
1/4 C sugar
1/3 C butter or coconut oil
1 egg
1 C milk
2 T St. Steve's Ginger Cordial
1-2 pears, cut up

Topping:
1/2 C sugar
1/2 C chopped nuts
1 tsp cinnamon
1 tsp ginger
1 tsp nutmeg
2 T St. Steve's Ginger Cordial

Preheat oven to 425 F. Mix dry ingredients together, and cut in butter or coconut oil. Stir in pears. Add egg, milk, and ginger cordial to form batter. Mix topping ingredients together, and add about half of the topping to the batter, folding in slightly. Put batter in 9x9 or 7x11 greased pan. Sprinkle remaining topping on top of batter. Bake at 425 F for 15-20 minutes.

Sweets

St. Steve's Chamomile Scones

3 C flour	2 T St. Steve's Chamomile Cordial
3/4 C sugar	1 golden delicious apple
1 tsp baking powder	1/2 C pecans
1 tsp baking soda	Glaze
1 tsp salt	1 tsp softened butter
1/2 C butter	1/2 C powdered sugar
3/4 C buttermilk	2-4T Chamomile Cordial

Preheat oven to 400 F. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt. Cut in cold butter until mixture resembles coarse crumbs. Stir in chopped apple & nuts. Add buttermilk and Chamomile Cordial, and mix briefly. Don't over-mix! Divide into two balls, and flatten each into a 1-inch thick, 6-inch wide circle on a baking sheet coated with non-stick spray or lined with parchment paper. Slice each round into 6 wedges, separating by an inch or so. Bake at 400 F for 15-18 minutes. Drizzle with glaze while warm. Cool on a rack for 5 minutes before eating. Makes 12 scones.

Hot Beverages

Hot "Cold & Flu" Tea

Pour 1 T of Elderflower (or Spiced Elderberry) Cordial into your favorite mug. Top up with boiling water and sip a soothing "tea" that will help your sore throat feel soothed.

Hot "Sleepy" Tea

Pour 1 T of Chamomile Cordial into your favorite mug. Top up with boiling water and sip a soothing "tea" that will help you relax and get a good night's sleep.



Spiked Hot Tea

Pour 1-2 T of Cordial of your choice into your favorite mug. Top up with hot water and add whiskey or rum to taste for a delicious hot toddy!

Hot "Tummy" Tea

Pour 1 T of Ginger Cordial into your favorite mug. Top up with boiling water and sip a soothing "tea" that will help your upset tummy feel soothed.

Cold Beverages

Soda Your Way

Pour 1-3 T of Cordial into a tall glass (16 oz) with ice. Top with sparkling water. Add a lemon slice or other garnish!

Mulled Cider

Pour 1-2 T of Spiced Elderberry Cordial into a glass (or mug if you want it hot). Top up with fresh apple cider. Serve cold or microwave for a minute to enjoy it hot!

Water Bottle Booster

Add a splash of your favorite flavor of St. Steve's Cordials to your water bottle for a refreshing, low-calorie drink.

Elderflower "Lemonade"

2 T St. Steve's Elderflower cordial
Water to taste
Lemon wedge

Fill glass with ice, squeeze lemon wedge and add to glass. Add cordial and top off with cold water. You can try this with any flavor cordial.

Hard Beverages

Home-made Liqueurs

- 1 part St. Steve's Cordial
- 1 part distilled water
- 1 part Everclear

Put in a bottle and invert to mix. Use in cocktail recipes - this makes a liqueur the same strength as St. Germain's Elderflower liqueur.

Instant Mulled Wine

Pour 1-2 T Spiced Elderberry Cordial into a mug, fill rest of mug with red wine, microwave for a minute (or as desired). Enjoy!

Elderflower Gin & Tonic

- 2 T Gin
- 2 T St. Steve's Elderflower cordial
- Carbonated water to taste

Fill glass with ice, add rest and stir.

Hard Beverages

Michigan Mule

2 T vodka

2 T St. Steve's Ginger Cordial

Splash of lime juice or triple sec

Carbonated water to taste

Fill glass with ice, add rest and stir.

Garnish with lime slice.

Elderberry Red-Hot

2 T Spiced Elderberry Cordial

Pinot Grigio (inexpensive is great)

Pour cordial into wine glass, add wine. Spice up an inexpensive wine with the flavor of red-hots!

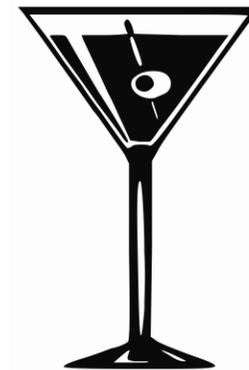
Elderflower Martini

4 T Vodka 1 T Lime Juice

2 T St. Steve's Elderflower Cordial

1 T Dry Vermouth

Shake in a cocktail shaker with ice, strain into a martini glass, and garnish with lime wheel.



Hard Beverages

Gin-Berry Fizz

2 T St. Steve's Spiced Elderberry
Cordial

2 T your favorite Gin

Carbonated water (or St. Steve's
Elderflower Soda) to taste

Fill glass with ice. add first two
ingredients, then top up with
carbonated water or soda and stir.

Florida Vacation (Sex on the Beach)

2 T vodka

2 T peach schnapps

1 T St. Steve's Elderflower Cordial
Orange Juice to taste

Fill glass with ice. add first three
ingredients, then top up with orange
juice and stir.

Elderflower Sangria

2 T St. Steve's Elderflower Cordial
Dry Red Wine (chilled)

Pour 1 oz (2 Tbsp) of Elderflower
Cordial into your wine glass. Add
chilled dry red wine to fill glass.
Garnish with lemon slice.

Whole Ingredients = Functional Ingredients

Elderflowers & Elderberries - Shortens colds by 2 days and the flu by 4 days • Boosts immune function • Antiseptic • Antiviral • Antibacterial • Anti-inflammatory • Relieves occasional constipation

Ginger - Nausea relief • Boosts immune function • Lowers risk of infection • Reduces pain and inflammation • Improves diabetes • Improves IBS and other digestive issues • Relieves menstrual cramps

Chamomile - Promotes relaxation and restful sleep • Calms Anxiety

These are some of the things for which Elderflowers, Elderberries, Ginger, and Chamomile are known to be helpful. This list is not meant as a health claim for our products.