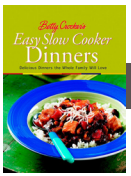
Poplar Creek Public Library District's

SPICE CLUB

TARRAGON RECIPES

June 2026

Recipe from the following cookbook



BETTY CROCKER'S EASY SLOW COOKER DINNERS

by Betty Crocker

Call #: 641.5884 Bet

Available for checkout from the Poplar Creek Public Library District.

CHICKEN LEGS WITH HERBED ONION SAUCE

Makes 5 Servings

10 chicken drumsticks (about 2 pounds), skin removed

2 cups frozen (thawed) pearl onions

¼ cup dry white wine or chicken broth

¼ cup canned evaporated milk

2 tablespoons chopped fresh parsley or 2 teaspoons parsley flakes

1 teaspoon dried tarragon leaves

¼ teaspoon salt

¼ teaspoon dried rosemary leaves, crumbled

1 can (10 ¾ ounces) condensed cream of chicken soup

1. Place chicken in 3 ½- to 6-quart slow cooker. Mix remaining ingredients; pour over chicken.

2. Cover and cook on low heat setting 4 to 5 hours or until juice of chicken is no longer pink when centers of thickest pieces are cut.

INGREDIENT SUBSTITUTION

Those fresh little pearl onions can be time-consuming to peel, so using the frozen thawed ones saves you a lot of time. If you don't have pearl onions in the freezer, you can slice and use a large yellow or white onion.

FINISHING TOUCH

Serve all that wonderfully flavored sauce spooned over the chicken legs. Tuck a perky sprig of fresh tarragon or rosemary next to the chicken, or sprinkle a little chopped fresh parsley over the top for that special touch.

Recipe from the following cookbook

COOKING WITH TRADER JOE'S COOKBOOK: EASY LUNCH BOXES

by Kelly Lester

Call #: 641.53 Les

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SALMON TARRAGON

Makes 4 Servings

1 (12-oz) pkg frozen Wild Alaskan Sockeye Salmon Fillets, thawed

Juice of 1 orange

½ tsp dried tarragon

1. Preheat oven to 375° F. Place thawed salmon in Pyrex cooking dish sprayed with nonstick cooking spray, and pour orange juice over salmon. Sprinkle with tarragon. Bake for 20 minutes or until salmon is opaque in the center.

2. Place ¼ of salmon in large compartment along with artichoke leaves.

Recipe from the following cookbook

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TARRAGON DIP

¼ cup Dijon mustard

¼ cup tarragon vinegar

⅛ tsp dried tarragon

1. Mix Dijon mustard, tarragon vinegar, and dried tarragon until well incorporated. Pour in smaller compartment of EasyLunchbox.

KELLY'S TIP

Even if you don't have tarragon vinegar on hand, you'll want to give this wonderful dip a try. I had only rice vinegar in my pantry the day Loren brought home some huge artichokes from the farmers' market, so I used that. The dip was delicious, even with my vinegar substitution. Feel free to experiment with this and other recipes in this book: modify or adapt them to suit your tastes (or your pantry).

Did You Know?

- Tarragon is a small perennial indigenous to the Mediterranean and a member of the daisy family
- Tarragon has a licorice-like fragrance and a spicy, peppery, green taste
- Tarragon is used in sauces(like Bearnaise), vinaigrettes and especially with shellfish, seafood and poultry
- There are other varieties of tarragon, like Russian and Winter, but French tarragon is preferred for culinary use

Sources:
The Encyclopedia of Spices & Herbs an essential guide to the flavors of the world, Padman Lakshmi - 641.3383 Lak

Grow Your Own Herbs the 40 best culinary varieties for home gardens, Susan Belsinger - 635.7 Bel

The Spice & Herb Bible, Ian Hemphill - 641.3383 Hem

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