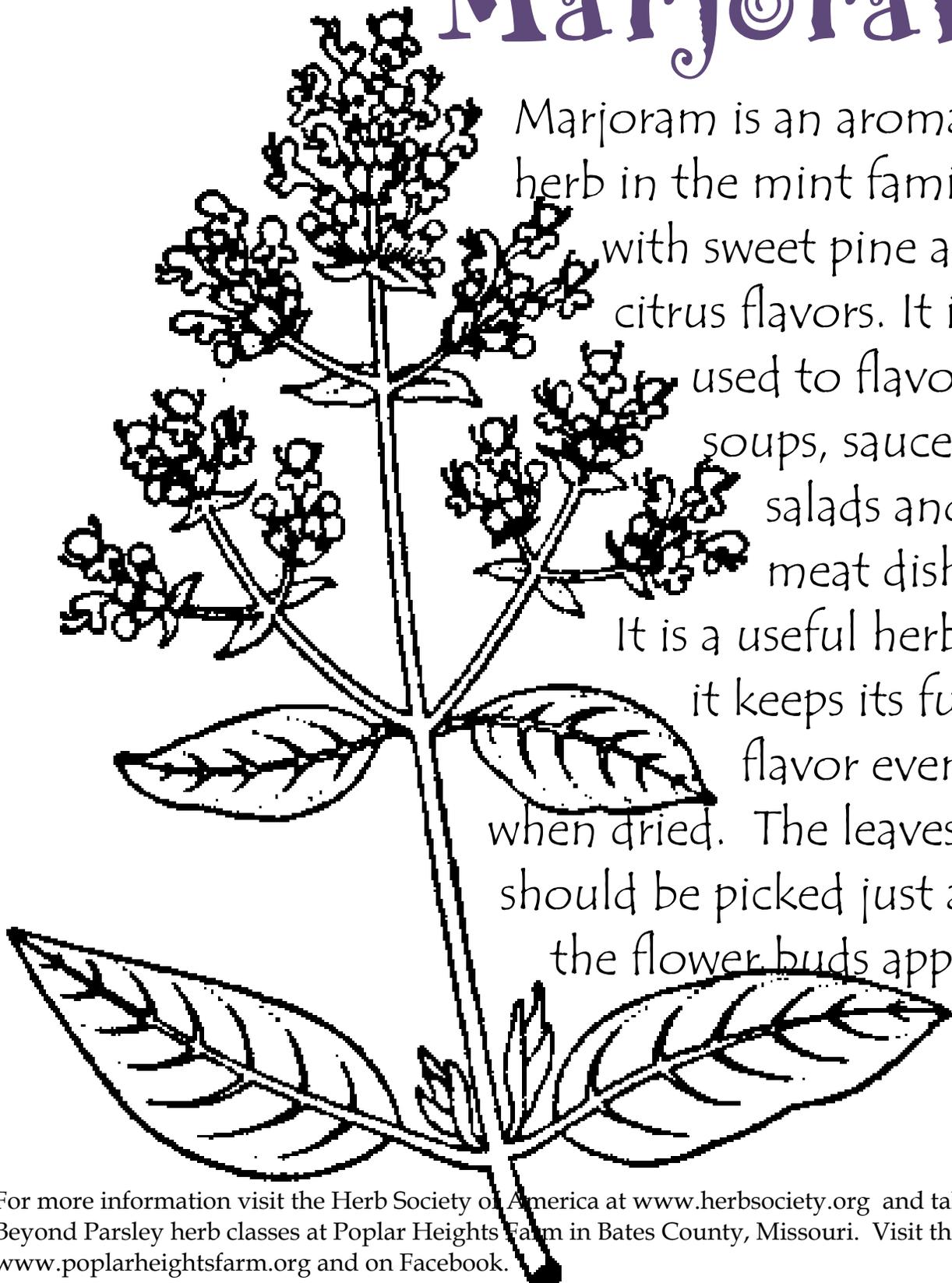


# Marjoram

Marjoram is an aromatic herb in the mint family with sweet pine and citrus flavors. It is used to flavor soups, sauces, salads and meat dishes. It is a useful herb as it keeps its full flavor even when dried. The leaves should be picked just after the flower buds appear.



For more information visit the Herb Society of America at [www.herbsociety.org](http://www.herbsociety.org) and take the Beyond Parsley herb classes at Poplar Heights Farm in Bates County, Missouri. Visit them at [www.poplarheightsfarm.org](http://www.poplarheightsfarm.org) and on Facebook.

## Grilled Whole Shrimp with Lemon and Marjoram



### Ingredients

2 pounds jumbo shrimp  
1 cup olive oil  
1/2 cup fresh lemon juice  
2 tablespoons chopped fresh marjoram  
2 teaspoons lemon zest  
2 teaspoons kosher salt, plus 1 teaspoon sea salt, for seasoning  
1 teaspoon ground black pepper  
1 tablespoon chopped fresh parsley leaves  
1 lemon, cut into 6 wedges

### Directions

Use a pair of kitchen shears to cut through the backs of the shrimp and remove the veins. Place in a large casserole dish. In a medium bowl, combine the olive oil, lemon juice, marjoram, lemon zest, kosher salt and pepper. Whisk to combine, and drizzle the marinade over the shrimp. Cover the shrimp with plastic wrap and refrigerate for up to 2 hours, turning the shrimp to the other side after the first hour. Preheat the grill to high heat. Remove the shrimp from the marinade and place on the grill. Cook for 3 1/2 minutes. Turn over and cook for another 3 1/2 minutes. Remove from the grill and place on a large platter. Season the shrimp with the sea salt and sprinkle with the chopped parsley. Serve with lemon wedges

## Bohemian Pork Roast

### Ingredients

3 pounds bone-in pork roast  
2 Tbsp dried marjoram  
salt & pepper to taste  
3 Tbsp caraway seed

### Directions

Preheat oven to 325 degrees F (165 degrees C). Heat a roasting pan over medium high heat until hot. Rub the roast with the marjoram, salt and pepper. Brown all sides of the roast in the hot roasting pan. Sprinkle caraway seeds over all and pour in enough water to come halfway up the sides of the roast. Cover and place roast in the preheated oven. Bake for 1 1/2 hours, or until an internal temperature of 145 degrees F (63 degrees C) is reached, about 30 minutes per pound. Remove from oven and let sit for 10 minutes before carving.



## Grilled Fish with Tangerine and Marjoram

### Ingredients:

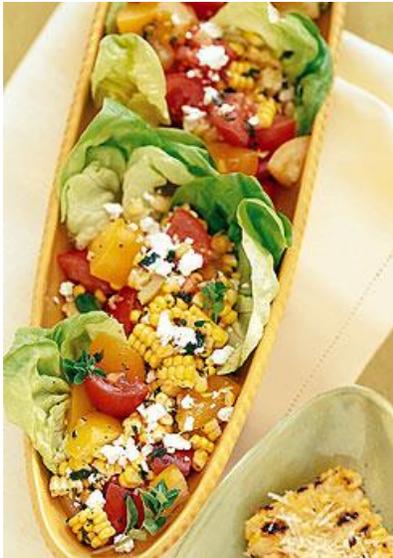
Fresh bass, crappie or large perch  
– cleaned  
Kosher salt and freshly ground  
black pepper  
8 sprigs fresh marjoram plus 1  
tablespoon marjoram leaves  
2 tangerines or small oranges,  
peeled, separated into segments,  
seeded  
2 tablespoons olive oil



### Directions:

Prepare a medium-hot fire in a charcoal grill, or heat a gas grill to medium-high. Make 3 diagonal slices spaced about 1 1/2" apart on each side of fish. Season skin and cavity with salt and pepper. Stuff each fish with 4 herb sprigs and segments from 1/2 tangerine. Rub each fish with 1 tablespoon oil.

Grill fish until skin no longer sticks, 3-4 minutes. Using a metal spatula, carefully turn fish and grill until cooked through, about 3-4 more minutes. Transfer to platters and garnish with remaining tangerine segments and marjoram leaves



## Tomato and Corn Salad with Marjoram

### Ingredients

4 ears fresh corn, husked  
1/4 cup extra-virgin olive oil  
1 tablespoon red wine vinegar  
3 medium tomatoes, chopped – we use our heirloom tomatoes for a burst of many colors from white to purple & green  
1/2 cup crumbled feta cheese  
2 tablespoons chopped fresh marjoram  
4 large butter lettuce leaves

### Directions

Cook corn in large pot of boiling salted water until tender, about 5 minutes. Cool. Cut kernels from cobs. Whisk oil and vinegar in medium bowl to blend. Add corn, tomatoes, feta, and marjoram; toss to coat.

Arrange lettuce leaves on platter. Spoon tomato and corn salad onto leaves and serve.