

## Deep-Fried Day-Lilies

1 egg  
½ c. milk  
½ c. white flour  
salt  
15 day-lily flowers  
confectioners' sugar  
oil



Beat the egg. Stir in milk and add flour and a pinch of salt gradually, stirring until smooth. Pour about an inch of oil into a sauce pan and heat until a small amount of batter sizzles and browns quickly when added. Make sure flowers are clean, but do not wash them. Hold flowers by the base and dip into batter, coating completely. Place gently in hot oil and fry briefly until golden (about 30 seconds per side). Remove from oil and drain on a paper towel. Sprinkle with confectioners' sugar and serve.

## Day Lily Chicken Salad

2 T. lemon juice  
1/2 cup mayonnaise  
2 T. honey  
1/2 teaspoon tarragon  
4 day lilies, chopped  
2 cups cubed, cooked chicken  
whole day-lilies; inside parts removed

Make sure flowers are clean, but do not wash them. Mix lemon juice, mayonnaise, honey, tarragon and chopped day-lilies. Stir in chicken. Serve salad in whole day-lilies.

## Pasta W/Day Lily Buds and Mushrooms

About 6 oz. of oyster or shiitake mushrooms  
1 heaping cup daylily buds, 1-1/2 to 2 inches long  
2 Tbsp unsalted butter  
2 Tbsp olive oil  
2 shallots, finely minced  
1/2 tsp freshly chopped marjoram  
1 Tbsp fresh chopped parsley  
Salt and pepper to taste  
Freshly grated parmesan cheese  
1 lb. fresh fettuccine noodles

Put water on to boil while preparing vegetables. Clean mushrooms, do not rinse. Use either brush or damp paper towel. Tear into large bite size pieces and remove stem of shiitakes. Rinse the daylily buds and pat dry. In large skillet, heat butter and oil over medium heat. Add the shallots and sauté them about 1 min. Add mushrooms and stir for a min or 2. Add the daylily buds and stir 2-3 min. Add the herbs and season to taste with salt and pepper. Cover the skillet and let stand over low heat for a few minutes while pasta is cooking. Drain the pasta, add it to the vegetables, and toss well. Add another Tbsp of butter or oil if necessary. Taste for seasoning and serve hot. Garnish with bread crumbs and parmesan if desired.