



## Summer herbs by the bunches



**RECIPES, E12** Fresh summer herbs are the essential ingredients in (clockwise from top) Chilled Basil Zucchini Soup, Indian Green Chutney with Tandoori Chicken and Zhoug with Cucumbers. VIRGINIA WILLIS FOR THE AJC

### These easy summer recipes make herbs the heart of the dish.

By Virginia Willis  
For the AJC

Herbs stimulate the appetite, add zest to food and enhance taste and flavor. Basil, dill, parsley, cilantro, oregano, mint, chives and more thrive during the hot summer months. From lemony cilantro to zesty basil and fresh, peppery parsley, culinary herbs are essential to good cooking.

Whether you've been a bit zealous in purchasing them at the farmers market or are lucky enough to grow your own, an abundance of herbs also can be a responsibility. If you have a garden, you might be swimming in them. Most recipes call for a tablespoon here or there, and you've got an entire bunch soon-to-be wilting in the fridge. What's a zero-waste-minded cook supposed to do? Make herbs the main ingredient as well as the garnish.

There are two types of herbs. Woody herbs, such as thyme,

sage and rosemary, are a little complicated and must be used judiciously. But tender leafy herbs, like parsley, cilantro, chervil, dill, tarragon and mint, can be used with wild abandon. Know that if a recipe calls for a smidge, the reality is that you can add more. Too much parsley is not likely to ruin a dish.

In summer, I use an aggressive amount of tender herbs and include them in nearly everything. Whether it's adding a handful of picked leaves to a green salad or scattering handfuls of chopped herbs on grilled vegetables, be heavy-handed with herbs. You'll use them up and add tremendous flavor to your food.

If you are not able to grow your own, look for herbs in the produce department of the grocery store, international market or farmers market. For fresh herbs, choose bunches with fresh, vibrant leaves and with healthy-looking sprigs.

When fresh herbs are abundant, look for recipes featuring

Herbs continued on E12

## Fledgling North Georgia distillery makes time-honored fruit liqueurs

Mother-daughter duo won 3 medals at a world spirits competition.

By Caroline Eubanks  
For the AJC

A mother-daughter team is creating award-winning, European-inspired liqueurs at a distillery located near the apple capital of Georgia.

House of Applejey recently won three medals at the San Francisco World Spirits Competition, including a double gold for its Winter Cherry Mountain liqueur.

Being the only U.S. distillery to receive the double gold in the fruit liqueur category is a point of pride for co-owners Caroline Porsiel, 50, and her mother, Sabine Porsiel, 70.

"We've been the smallest company that won in the liqueur category, the double gold, and the only one from the U.S.," Caroline Porsiel said. "I think it's a big chance to really promote American-made liqueurs for our



House of Applejey liqueurs are made at a distillery in East Ellijay, about 80 miles north of downtown Atlanta. COURTESY OF HOUSE OF APPLEJEY

cocktails, because this is truly all-natural."

Natives of Germany, the women came to the U.S. in 2011 for the younger Porsiel's work as a technical director. She learned the craft of distilling while working at a Canadian distillery in 2016.

By 2019, Porsiel and her mom were on the hunt for a site to open

their own distillery. Had they not driven from their home in Roswell to East Ellijay to purchase a used hot tub, they might never have considered Gilmer County as the home for their business. But when a space already licensed for a distillery in East Ellijay became available in 2020 because of the pandemic, they snagged it.

Two years later, House of Applejey was up and running, and the women saw their long-time enjoyment of liqueurs turn into a business.

"We love liqueurs because we grew up with it," Porsiel said. "It's a part of our culture. It's beautiful to sit in the afternoon — we always call it our 15 minutes off. We just take a cup of coffee or tea, a little bit of a liqueur and just sit together" while enjoying the nature around them.

The market is saturated in Europe — with big brands such as Campari and Grand Marnier incorporated into countless cocktails — but this type of liqueur is a new tradition stateside. Still, Porsiel noted that liqueur is one of the oldest drink categories, dating to ancient Mesopotamia.

The idea behind consuming liqueur, she said, "was not to drink for recreational purposes. It was to concentrate on actually getting all the healing essences out of plants and fruits and juices,

Applejey continued on E10

### DINING NEWS

## Atlanta's first women's sports bar launches

After nights of popping up at bars, restaurants and breweries around Atlanta, Jolene Jolene, a bar for women's sports, launched its residency at the Brick and Mortar incubator space in Pullman Yards on July 4.

The bar's menu includes a mix of dishes from Brick and Mortar and Jolene Jolene, like bulgogi beef tacos; chicken skewers; hot dogs; burgers; mac and cheese fritters; and "girl dinner," a charcuterie board featuring meat, cheese and accompaniments. The beverage menu includes cocktails, beer, coffee, tea and nonalcoholic options.

Over the past year, founder Chelsea Fishman's pop-ups have drawn sizable crowds, some reaching standing-room only, she said.

"I was hoping that's what would happen, because it's like, I know I'm not the only one in Atlanta that wants to watch women's sports," she said. "And it turns out that's true."

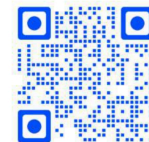
— OLIVIA WAKIM



Women's sports bar Jolene Jolene is open at Brick and Mortar in Pullman Yards. OLIVIA WAKIM/AJC

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