

**To Market To Market
Proudly Presents . . .**

“A Masterpiece in a Moment”

So many wonderful customers and friends have called or written to share ideas for using **TO MARKET TO MARKET** products in new and creative ways. This booklet is an attempt to share these ideas.

The philosophy of **TO MARKET TO MARKET** is to create easy ways to serve the highest quality food with preparation being at a minimum. Two criteria had to be met in order to have the tips, suggestions or recipes in this booklet:

1. Ease of preparation
2. Exceptionally delicious

Please give them a try! Adjust the amount of the product used after trying a recipe to fit your individual taste. If you have found additional creative uses for these spice blends, we would love hearing from you.

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**“We are here to serve your
entertaining and gourmet
cooking needs.”**

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Presentation Hints

Line a handsome bowl with crinkly lettuce leaves. Steam artichokes and remove thistle and fill with any of the dips. Hollow out raw vegetables to use for bowls, red or green cabbage or large peppers work well. Scoop the center out of a round loaf of sourdough or rye bread, edge with lettuce (optional) and fill with dip.

Suggested Accompaniments

If serving vegetables, look for color, variety and crispness. Vegetable sticks, slices, chunks or flowers made from carrots, asparagus, broccoli cauliflower, celery, cucumbers, jicama, onions, turnips, zucchini or bell peppers. Crackers, potato chips, tortilla chips and pretzels, fully cooked meats, bread slices, bread sticks, or chunks of sourdough bread, including Armenian cracker bread, French bread, flat bread, pita bread, party rye, melba toast and crisp rye toast.

Canapé Tips

Try some dip tucked into hollowed out cherry tomatoes or on a cucumber round. Stuff mushroom caps. Stuff in snow peas or mound on tiny endive leaves. Spread on party rye and top with thinly sliced meat. Spread on toast rounds and top with a slice of olive, radish, cherry tomato or a sprig of dill, cilantro, parsley or basil.

Low Calorie Hints

Regular mayonnaise, cream cheese, and sour cream may all be substituted with reduced-calorie mayonnaise, light dairy sour cream, or light cream cheese.

You Can Cook with Yogurt

Mayonnaise has 100 calories per tablespoon, sour cream has 25 calories and plain low-fat yogurt has 8 calories. If you use yogurt wisely, you can lower the fat in your cooking and make your taste buds stand up and say thanks. Although there are hundreds of ways yogurt theoretically works, here are the tips we've found work the best.

Substitute half the sour cream for yogurt in many recipes so you don't sacrifice taste. This half-half concoction works well on baked potatoes, dips and cold sauces.

Add half yogurt, half low calorie mayonnaise to most salad dressing recipes. You won't miss the calories, and you probably won't taste any difference.

Add 2 Tablespoons of all-purpose flour to each cup of cold, plain yogurt when adding it to hot soups as a cream sauce, but be careful to heat the yogurt slowly and take care not to overcook.

Thrill of a Dill

Thrill of a Dill is wonderful with fish, seafood, and egg dishes.

Chopped cucumber may be added to the dip to make an extra special sauce for fish.

Spread the dill dip over your favorite fish, like halibut, and bake for 30 minutes at 350°. (The dish is delicious this way but if you want to get even more creative you may top the baked fish with grated cheese and place under the boiler until cheese is bubbly.)

For a low calorie feast, the dry dill dip may be sprinkled on any fish before baking.

Sprinkle the dry dill mix over sautéed vegetables while cooking.

Thrill of a Dill Dip
<i>1 cup Sour Cream</i> <i>1 cup Mayonnaise</i> <i>2 Tbs. Thrill of a Dill seasoning</i>
<i>Mix all ingredients together thoroughly. Refrigerate for three hours or overnight. Serve with raw vegetables, etc.</i>

Hint: Mix blended dill dip into your favorite potato salad recipe.

Hint: Add 1/2 to 1 teaspoon dry dill mix to mayonnaise and use as a stuffing for egg salad or deviled eggs.

Hint: For vegetarian sandwiches, mix 2 Tbs. **Thrill of a Dill** with 8 oz. light cream cheese and use as a spread using pita bread, bagels or any bread. Add sliced cucumbers, sprouts, mushrooms, avocados, tomatoes, etc.

Hint: Top a baked potato or toss steamed new potatoes with melted butter and dry dill mix.

Hint: Mix one cup of mayonnaise and one Tbs. of **Thrill of a Dill** dry mix. Refrigerate and use in place of regular mayonnaise for a sandwich spread.

Hint: Mix the dill dip with water-packed tuna for a special tuna sandwich treat.

LOW-CALORIE DILL-SPINACH DIP

1 cup non-fat or low-fat Sour Cream
3/4 cup non-fat Mayonnaise
1/4 cup real Mayonnaise
1 pkg. chopped frozen Spinach (thawed and well-drained)
1/4 cup fresh chopped Parsley
1 rounded Tbs. **Thrill of a Dill** seasoning

Mix and chill overnight. Serve with French bread chunks and fresh vegetables.

DILLY RED POTATO SALAD

6 lbs. medium-size, red, Yukon Gold, new white or fingerling Potatoes
6 ribs Celery, finely chopped
8 green Onions (white and green parts) finely chopped
3 Tbs. distilled white Vinegar
3 Tbs. Olive Oil
2 tsp. Salt
1 tsp. freshly ground black Pepper
1 recipe of **Thrill of a Dill** seasoning mix
1 tsp. sweet Paprika

Wash the potatoes thoroughly. Cook the potatoes in a large pot of boiling salted water to cover until just tender, about 25 minutes.

Drain the potatoes, let cool a bit and peel, if desired. Cut them into bite-size pieces and transfer them to a large salad bowl. Add the celery and green onions, sprinkle with the vinegar, oil, salt and pepper. Toss gently to coat.

Prepare the **Thrill of a Dill** dip recipe. if you do not have it on hand. Stir in 1/2 teaspoon sweet paprika. Toss the potatoes with half the dressing, stirring gently to coat. Thirty minutes before serving toss the salad again, adding more dressing if needed. Sprinkle the remaining 1/2 teaspoon of paprika on the top and serve.

Hint: To dress the salad up, line a serving bowl with lettuce, pour the potato salad in and garnish the top with slices of fresh tomatoes or hard-boiled egg slices.

DILLY PEA SALAD

1 cup Sour Cream
4 t. Lemon Juice
4 tsp. sliced Green Onion
2 tsp. Sugar
1-2 Tbs. **Thrill of a Dill** seasoning mix (or to taste)
2 pkg. (10 oz. each) frozen Peas, thawed

In a medium bowl, combine the first five ingredients. Add peas; toss. Chill until ready to serve. Yield 6 servings.

ONION DILL BREAD

2 tsp. active dry Yeast
3 1/2 cups Bread Flour
1/2 tsp. Salt
1 Egg
3/4 cup cream-style Cottage Cheese
3/4 cup Sour Cream
3 Tbs. Sugar
1-2 Tbs. **Thrill of a Dill** seasoning mix
1 1/2 Tbs. Butter or Margarine

In a bread machine pan, place first four ingredients in order suggested by the manufacturer. In a saucepan, combine remaining ingredients and heat just until warm (do not boil). Pour into bread pan. Select the basic bread settings. Choose crust color and loaf size if available. Bake according to bread machine directions.

Hint: If you do not have a bread maker, you may also follow any conventional bread recipe procedures that use active yeast.

DILLY MEAT POTATO SKILLET

1 Tbs. Olive Oil
1 Leek chopped
1 cup chopped fresh Mushrooms
1 pound Ground Lamb (may also use Ground Beef, Ground Turkey, Ground Chicken or round Pork)
2 cloves Garlic, minced
3/4 cup Beef Broth (may use any broth depending on meat chosen)
1– 2 Tbs. **Thrill of a Dill** seasoning mix
3 cups chopped Potatoes
1 (8 oz.) can Tomato Sauce
1/2 head Cabbage, cored and shredded.

Heat oil in a skillet over medium heat. Stir in leeks and mushrooms until they begin to soften, about 8 minutes. Crumble meat into skillet, add garlic, and cook, stirring occasionally, until meat loses its pink color, about 8 minutes. Drain liquid from pan.

Stir in broth, **Thrill of a Dill** seasoning mix, and potatoes. Bring to a boil, then reduce heat to low. Cover and simmer until potatoes are almost tender, about 12 minutes. Add tomato sauce and shredded cabbage. Increase heat to medium and simmer, covered, until cabbage is cooked and potatoes are tender, 5 to 7 minutes.

Note: Any kind of ground meat can be used in place of the ground lamb. Change the kind of broth accordingly.

DILLY SHRIMP SOUP

2 (14 oz.) cans Chicken Broth
2 (14.5 oz.) cans Beef Broth
2 (10.5 oz.) cans Shrimp Consommé
2 1/2 cups frozen Shrimp, thawed
1 Tbs. **Thrill of a Dill** seasoning mix
Salt and pepper to taste
2 Tbs. sliced Green Onions

In a large saucepan over medium heat, combine chicken broth, beef broth, shrimp consommé and **Thrill of a Dill** seasoning mix. Simmer for at least 15 minutes.

Add shrimp. Heat through and adjust seasonings. Garnish with chopped green onion.

DILL AND SHRIMP SALAD

“This creamy shrimp salad with **Thrill of a Dill** seasoning mix is great served inside fresh pita bread. This serves 8.”

3 lbs. cooked Shrimp
2 Lemons, juiced
1 Lime, juiced
2 stalks Celery, chopped
3 Green Onions, chopped
1 Tbs. **Thrill of a Dill** seasoning mix
1 cup Mayonnaise
Ground Black Pepper to taste

In a large bowl, combine all ingredients. Mix well and refrigerate until chilled (at least 2-3 hours). Stuff in pita bread with shredded lettuce or serve on a bed of lettuce.

Roma's Burning

Jalapeno Garlic Tilapia Pasta

2 1/2 cups Penne Pasta
1/3 cup Butter or Margarine, melted
4 (4 oz.) Tilapia fillets
2 cloves garlic, diced
1/3 cup all-purpose Flour
2 Tbs. Olive Oil
1/2 cup Heavy Cream or Half and Half
2 1/2 Tbs. Lemon Juice
2 Jalapeno Peppers, seeded and minced
1 Tbs. **Roma's Burning** seasoning mix
1 (5 oz.) pkg. Baby Spinach leaves
1 Roma (plum) Tomato, chopped

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the penne and return to a boil. Cook until al dente (about 11 minutes).

While the pasta is cooking, combine the melted butter and diced garlic in a shallow dish. Place the flour in another dish. Dip the tilapia fillets in the garlic butter mixture and then immediately coat with the flour. Heat olive oil in a large skillet over medium-high heat. Cook the fish in the oil or until golden brown, turning once, 5 minutes, total. Remove fish and set aside.

Pour the cream, lemon juice, and **Roma's Burning** seasoning mix and remaining garlic mixture into a skillet. Stir in the jalapenos. Bring to a simmer and allow to cook until the sauce has reduced slightly. Mix the baby

spinach into the sauce and cook until wilted. Stir in the chopped tomato and add the fish fillets back in. Stir gently with the cooked pasta, heat through for about 2 minutes. Serve.

Roasted Tomato Colorful Corn Salad

1/2 tsp. Hot Pepper Sauce
3 Tbs. Olive or Vegetable oil
6 Tbs. Lime Juice
2 Tbs. **Roma's Burning**, seasoning mix

2 pkgs. (10 oz.) frozen Corn, thawed
2 cups diced Green Pepper
2 cups diced sweet Red Pepper
2 cups diced Celery
1 cup chopped Green Onions
4 Roma Tomatoes chopped
1/2 cup shredded Parmesan Cheese
2 tsp. ground Cumin
1 1/2 tsp. Salt
3/4 tsp. Pepper

In a microwave-safe bowl, mix the pepper sauce, oil, and **Roma's Burning** seasoning mix. Microwave on high for 1 minute. Cool. Whisk in lime juice.

Mix the next ten ingredients together. Pour the **Roma's Burning** dressing over the corn mixture and toss to coat. Cover and refrigerate until serving. Makes 16-18 servings. *Cut recipe in half for a smaller crowd.*

Sweet 'N' Saucy Mix-Up Mustard

This mustard is the best! Now you can make fabulous mustard in minutes using **TO MARKET TO MARKET** mustard mix. It is so easy, versatile and delicious. It's wonderful as a condiment on all kinds of sandwiches.

**Sweet 'N' Saucy
Mix-Up Mustard**

*1 cup (package) Sweet 'N' Saucy
Mix-Up Mustard
1 cup Malt Ale Vinegar
1 cup Sugar
3 Eggs, beaten*

*Mix and stir well while bringing to a
boil. Store in the refrigerator.*

After you have made the mustard, you can place half of it in a pretty glass jar and present it to a friend or neighbor. It makes a great hostess gift. Refrigerated, it will keep for 6 months.

Once you have made the wonderful mustard try all the good recipes that follow:

Dynamite Dip: Mix three tablespoons of prepared mustard with 1/2 cup of mayonnaise and 1 teaspoon of curry powder. (Instead of regular curry powder, try **Ginger**

and Spice with Curry is Nice, another **TO MARKET TO MARKET** product). This mixture is fabulous on broccoli, asparagus or cauliflower.

For A Wonderful Vegetable Entrée:

Prepare the above sauce and spread over a whole head of cauliflower which has been steamed until crunchy-tender. Sprinkle with 1/2 cup of grated cheddar cheese and dust with paprika. Bake at 350° or microwave until heated through and cheese melts. You can prepare ahead and heat at serving time.

Great Recipes: The following recipes were developed by a famous Portland chef using **Sweet 'N' Saucy Mix-Up Mustard**. They are simple and superb.

Spread prepared **Sweet 'N' Saucy Mustard** on both sides of pork chops, pork tenderloin, boneless, chicken breasts, lamb chops, or steaks. Let sit at room temperature for at least 1/2 hour. Heat oil over medium-high heat in a heavy skillet. Add meat and sear well on both sides. Reduce heat to medium and continue cooking, turning often until desired degree of doneness is reached. Remove meat from pan and serve immediately, or keep warm while preparing on the optional excellent sauces. The sauces are not necessary but add a special touch.

Tips: Plop a dollop into mayonnaise when making tuna, chicken or egg salad. Add two tablespoons to your favorite biscuit recipe.

SAUCES

Pour off all but a thin film of fat from the skillet. The crusty bits remaining may be turned into excellent sauces.

For Pork, Lamb, and Beef: Deglaze the pan with 1/2 cup of white wine. When reduced by 1/3, add quartered mushrooms, shallots and parsley. Cook two minutes more. Pour over meat and serve immediately. To complete the menu, the chef suggests steamed new potatoes (with **Thrill of a Dill**, of course!) fresh asparagus, or broccoli with lemon butter and crusty rolls.

For Chicken Breasts: Deglaze the pan with 1/4 cup of white wine. Add 3/4 cup of heavy cream. Reduce the liquid by 1/3. Add quartered artichoke hearts and heat until warm. Pour over chicken breasts which have been placed on a bed of rice. A fresh green vegetable or carrots with rosemary would make a nice accompaniment.

Perky Picnic Chicken: Dip three boneless chicken breasts into 1/2 cup of prepared mustard mixture. In a separate bowl combine 1 cup grated Parmesan cheese and 1 cup bread crumbs. Coat the chicken breasts with the mix. Put pieces on a greased, foil-lined baking sheet. Bake 45 minutes in a preheated 350° oven. Serve hot or cold.

PORK IN MUSTARD SAUCE

*3 Pork Tenderloins (2 lbs)
Freshly Ground Black Pepper to taste
4 T. Sweet 'N' Saucy Mustard*

2 Tbs. Olive Oil for frying

1 Tbs. Butter

Salt to taste

Peppercorns

3 Tbs. Whipping Cream

3 Tbs. Dry White Wine

Slice the pork tenderloins across the grain (1/3 inch thick). Pepper the meat to taste and spread 1/2 the mustard on one side of the slices. Use the back of a spoon for this. Heat a large frying pan and add the oil. Quickly sauté the meat on both sides until it is light brown. Add the butter, shake the pan so the meat is coated with the melted butter and remove from the pan. Place on a platter; salt to taste.

Grind a good amount of freshly ground pepper into the pan. Add the remaining mustard and mix with the pepper. Add the cream and wine.

Bring to a boil and reduce for 1 minute. Serve the sauce over the pork. (Serves 6-8)

Some Like It Hot

SOME LIKE IT HOT seasoning is for those who like the taste of Chipotle Peppers and a “kick” to your food. You may adjust the seasoning, depending on your palate as to whether you want more or less.

TEN MINUTE CHIPOLTE SPICED BEEF AND BEAN CHILI

- 1 pound lean Ground Beef
- 1 Onion, chopped
- 2 Chipotle Peppers in adobo sauce
- 1 can diced Tomatoes with Green Chilies
- 2 (15 oz.) cans Kidney Beans, drained (or other bean of your choice)
- 2 t. Kosher Salt
- 3 Tbs. **Some Like It Hot** seasoning
- 3 t. Hot Pepper Sauce
- 1/4 cup shredded Cheddar Cheese

In a large sauté pan, brown ground beef with onion, chipotle peppers and 3 tablespoons of the adobo sauce. Drain well.

In a large stock pot, combine beef mixture, tomatoes, beans, kosher salt **and Some Like It Hot** seasoning. At this point, adjust to taste with hot pepper sauce. Simmer at least 15 minutes. Garnish with Cheddar cheese.



CORN AND BLACK BEAN SALSA

- 3 Tbs. Extra Virgin Olive Oil
- 1/2 cup Fresh Lime Juice
- 2 Tbs. **Some Like It Hot** Seasoning

Mix these ingredients together and let sit for 15 minutes.

- 1 10 Oz. Pkg. Frozen Corn
- 1 15 Oz. can Black Beans (Rinsed)
- 1/4 cup Chopped Red Onion
- 1/4 cup Chopped Green Onion
- 1/2 cup Chopped Fresh Cilantro
- 1/2 cup Chopped Fresh Tomatoes
- Salt And Pepper To Taste

Combine the **Some Like It Hot** sauce with the rest of the ingredients. Refrigerate at least one hour. Serve with tortilla chips or as a side with any Mexican food.

SPICY SOUTHWESTERN BEEF & RICE

- 1 pound lean Ground Beef
- 1 cup cooked Rice
- 1 can (15 oz.) Kidney Beans, drained
- 1 large can (15 oz.) Tomato Sauce
- 2 Tbs. **Some Like It Hot** seasoning mix.
- 1 can diced Tomatoes, drained (optional)

In a large skillet, brown ground beef; drain off fat. Add, kidney beans, drained tomatoes, tomato sauce, **Some Like It Hot** seasoning mix. Simmer for 10 minutes. Stir in rice and heat through. Add cheese and stir just until melted. Makes 6 servings.

MEXICAN STYLE MEATBALLS

1 1/2 Pounds Ground Beef
1 1/2 Pounds Ground Pork
2 eggs
2-3 Tbs. **Some Like It Hot** seasoning
1 1/2 cups plain dried Bread Crumbs
1 t. Salt
1/2 cup Water

2 (28 ounce) cans diced Tomatoes with Green Chilies
1 8 oz. can Tomato Sauce
2 small Onions chopped
1 1/2 Tbs. Olive Oil
2 Tbs. **Some Like It Hot** seasoning
2 cups Chicken Broth
1/2 cup chopped fresh Cilantro (optional)

in a large mixing bowl combine the ground beef, ground pork, eggs, bread crumbs, salt, and **Some Like It Hot** Seasoning and water by mixing together and forming the meat mixture into 1-inch meatballs. Heat a large skillet that has been sprayed with oil. Fry the meatballs until browned on outside, turning occasionally.

Pour the diced tomatoes into a blender along with 2 Tbs. **Some Like It Hot** seasoning and the 8 oz. of tomato sauce. Blend until smooth; set aside.

Heat oil in a large Dutch oven over medium heat. Add the onion, cook and stir until tender. Combine the above tomato blended mixture with 2 cups chicken broth and the salt. Bring to a boil; then simmer over low heat while you brown the meatballs.

Remove meatballs from the skillet and place into the pot of simmering sauce. Let the meatballs simmer in the sauce for about 30 minutes. Cooking longer will not hurt them. Serve in a chafing dish for special occasions garnished with cilantro.

CHIPOLTE CHICKEN THIGHS

8 pieces bone-in Chicken Thighs
Paprika
Salt and freshly Ground Black Pepper
1 cup Chicken Stock
2 Tbs. **Some Like It Hot** seasoning mix
2 Tbs. extra-virgin Olive Oil
1/4 to 1/3 lb. Spanish Chorizo, casing removed and crumbled or chopped
1 large Carrot, peeled and chopped
1/2 Onion, peeled and chopped
1 can crushed Tomatoes
Tortillas or Bread, for mopping

Season chicken with paprika and salt and pepper to taste. Rehydrate the **Some Like It Hot** seasoning in the chicken stock.

Meanwhile, heat the extra-virgin olive oil in large, high sided skillet or Dutch oven. Add chicken and brown on all sides. Remove chicken; drain fat. Add the chorizo and brown a couple of minutes; then remove to a plate. Stir in the carrots and onions and cover the pot. Reduce heat and cook until tender (about 7 to 8 minutes), stirring occasionally. Add crushed tomatoes, chicken stock with the **Some Like It Hot** seasoning mix; bring till it bubbles. Reduce heat. Add back chicken and sausage. Cook 7-8 minutes or until done.

Roasted Red the Pepper Spread

RED PEPPER-CHEESE BISCUITS

2 cups Original Bisquick mix
2/3 cup Milk
1 1/2 - 2 Tbs. **Roasted Red the Pepper Spread** seasoning mix
1/2 cup shredded Cheddar Cheese
1/4 cup Butter, melted
1/4 tsp. Garlic Powder

Rehydrate red pepper mix in milk for 15 minutes. Heat over to 450°. In medium bowl, stir Bisquick, milk with **Roasted Red Pepper** mix and cheese with wire whisk or fork until soft dough forms. Beat vigorously for 30 seconds.

On greased cookie sheet, drop dough by 10-12 spoonfuls about two inches apart.

Bake 8-10 minutes or until golden brown. In small bowl, stir butter and garlic powder until well mixed. Brush on warm biscuits.

ROASTED RED PEPPER HASHBROWNS

1/2 cups melted Butter
2 1/2 Tbs. **Roasted Red the Pepper Spread** seasoning mix
2 lbs. frozen Hash Browns, thawed & drained
1/2 cup Onion, chopped

Mix butter and **Roasted Red the Pepper Spread** seasoning mix together with hash browns. In a pre-heated large skillet, combine the hash brown mixture and onions. Fry until potatoes are golden brown and crispy. Flip and brown on the other side.

Note: Top with cheddar cheese if desired.

PAPRIKA CHICKEN WITH SOUR CREAM GRAVY

1/2 cup all-purpose Flour
3 Tbs. **Roasted Red the Pepper Spread**, blended in a blender until spices are finely ground
4 skinless, boneless Chicken Breasts
1/4 cup Butter or Margarine
1 (10.75 oz.) can Cream of Chicken Soup
1/4 cup sliced Green Onion
1 (8 oz.) container Sour Cream.

Mix Flour and blended **Roasted Red the Pepper Spread**. Heat butter in skillet over medium heat. Coat the chicken in the flour mixture. Cook chicken 10 minutes or until browned. Set chicken aside.

Add soup and green onions. Heat to a boil. Return chicken to pan. Cover and cook over low heat 10 minutes or until chicken is done. Stir in sour cream. Serve.



CHEESY ROASTED RED PEPPER BREAD

- 1/2 cup Mayonnaise
- 1 1/2 – 2 Tbs. **Roasted Red the Pepper Spread**
- 1 cup shredded Mozzarella Cheese
- 1 Tbs. chopped fresh Cilantro (optional)
- 1 small Onion, finely chopped
- 1 loaf (1 lb.) French Bread

Mix mayonnaise with **Roasted Red the Pepper Spread**, cheese, cilantro, and onion. Allow to sit at least five minutes.

Heat oven to 400°. Cut bread horizontally into three layers. Spread 1/2 of the cheese mixture over bottom layer of bread. Top with second layer; spread with remaining cheese mixture. Top with third layer; press firmly.

Wrap loaf tightly in heavy duty foil. Bake 15-20 minutes or until hot. Cut into slices and serve warm.

RAINFOREST CHICKEN & PASTA

- 3 Tbs. **Roasted Red the Pepper Spread**
- 1/4 cup Olive Oil
- 4 skinless, boneless Chicken Breasts
- 1 cup fresh (or frozen) Corn kernels
- 1 cup Grape Tomatoes, halves
- 2 Green Onions, chopped
- 1 (12 oz.) package dry Fettuccini Pasta
- 1 Tbs. **Cravin' Creole** seasoning mix
- 1 Tbs. Olive Oil

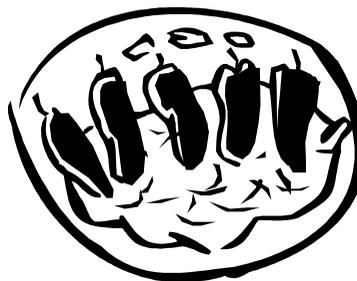
Rehydrate **Roasted Red the Pepper Spread** in the 1/4 cup olive oil and set aside for at least 15 minutes. (This can be made ahead and stored in refrigerator).

Heat 1 Tbs. olive oil in a skillet over medium heat. Cook and stir the corn, grape tomatoes and green onions until the tomatoes are soft and begin to release their juice, about 5 minutes. Remove from the heat.

Grill the seasoned chicken on the preheated grill until the chicken is no longer pink in the center and shows grill marks, 4-5 minutes per side. Transfer the grilled chicken breasts to a platter and allow to stand about 5 minutes.

Bring a large pot of lightly salted water to a rolling boil, cook the fettuccini in the boiling water until cooked through, yet firm to the bite, about eight minutes; drain. Stir the **Cravin' Creole** seasoning in 1 Tbs. olive oil, and any juices from the cooked chicken in a large bowl.

Toss with the fettuccini until coated evenly. Slice the chicken diagonally across the grain. Divide the pasta between 4 plates and top each plate with sliced chicken and the corn-tomato mixture.



Romancing Romaine

“**Romancing Romaine** contains ingredients that our found in many salad dressings and marinades. You can change the basic flavor by substituting the oils and vinegars to the basic recipe below. Adding citrus juices such as lemon, lime or orange will also enhance and change the flavor. You are only limited by your imagination. Here are some ideas to get you going as well as the basic recipe.”

BASIC RECIPE FOR ROMANCING ROMAINE

5 Tbs. **Romancing Romaine**
1 Tbs. Sugar
3/4 tsp. Salt or to taste
1/2 cup Vinegar
3/4 cup Salad Oil

Combine **Romancing Romaine** dressing mix with sugar and salt,; place in a blender. Add vinegar. With motor running slowly add salad oil and mix until well blended. Refrigerate at least 3 hours before serving. KEEP REFRIGERATED. Best if used in 2 weeks.

Hint: Cut back on the oil by substituting 1/4 to 1/2 of the oil with orange juice to save calories and add a citrus flavor.

Hint: Any combination of greens, fruits, vegetables, and nuts are great with this dressing.

“Here’s an example of how to change the basic recipe.”

SPINACH SALAD WITH FRESH RASPBERRIES & POPPY SEED VINAIGRETTE

“This is an elegant and simple salad that pairs well with a savory, rich meal. You can substitute strawberries or cranberries for raspberries.”

5 Tbs. **Romancing Romaine**
1/2 cup Rice Wine Vinegar
2 Tbs. Sugar
2 Tbs. chopped Red Onion
1 Tbs. Poppy Seeds
1/2 Olive Oil
One 10-ounce bag Baby Spinach
1/2 cup fresh Raspberries
Salt to taste

Whisk together the **Romancing Romaine**, vinegar, sugar, red onion, poppy seeds and olive oil.

When ready to serve, assemble the salad. Combine and spinach and raspberries in a large salad bowl. Toss with some of the dressing, adding more to taste. Serve immediately. Refrigerate any leftover dressing. (Dressing can be made in advance and refrigerated).

ITALIAN CHOPPED SALAD

1/4 cup Balsamic Vinegar
1/2 cup Olive Oil
3 Tbs. **Romancing Romaine** seasoning mix
Salt & Pepper to taste

1/4 cup Pine Nuts
1-2 Red Bell Peppers
1 lb. finely julienned Romaine Lettuce and Field Greens
1/2 cup crumbled Gorgonzola Cheese
1 cup Grape Tomatoes, halved
1/2 cup pitted Kalamata Olives, halved
1 Tbs. Capers, drained
10 thin slices Hard Salami, sliced in strips
10 thin slices Prosciutto Ham, diced

In a blender or food processor, blend together the balsamic vinegar and **Romancing Romaine** seasoning mix. Slowly add oil and blend until smooth. Set dressing aside.

Toast pine nuts in a pan until lightly browned; cool. Char bell peppers over an open flame or under a broiler until blackened on all sides. Transfer peppers to large bowl, cover tightly with plastic wrap, and let stand 15 minutes. Peel and seed peppers and cut into strips to yield 1/2 cup.

Just before serving, toss pine nuts and roasted peppers with lettuce, cheese, tomatoes, olives, capers, salami and ham in a large bowl. Add some dressing to taste.

ASPARAGUS PRIMAVERA

2 cups (1-inch diagonal slices) fresh Asparagus
2 cups sliced Carrots
1 1/2 cups Snow Peas
Boiling Water
1/4 cup Olive Oil
2 Tbs. **Romancing Romaine** seasoning mix
6 cups cooked hot Fettuccine
1/2 cup grated Parmesan Cheese, divided
1/4 cup White Wine
Salt and Pepper to taste

Blanch asparagus, carrots and snow peas in boiling water for 2 minutes; drain.

In a blender or food processor, blend together the white wine and **Romancing Romaine** seasoning mix. Slowly add oil and blend until smooth.

Toss blanched vegetables, fettuccine, 1/4 cup Parmesan cheese with dressing. Season with salt and pepper. Sprinkle with remaining 1/4 cup Parmesan cheese. Chill until served. Serves 6.

Romancing Romaine is also a delicious marinade for fish, beef, or chicken. Yum!

Combine 1/4 cup dressing with 2 tsp. lemon juice. Pour into the center of an artichoke and steam until tender.

Shrimply Delicious

Use the **Shrimply Delicious Dip** recipe but double the amount of shrimp. At serving time, place the mixture into tomato or avocado halves. Serve on a bed of fresh lettuce.

SHRIMPY DELICIOUS DIP

*1 cup Sour Cream
1 cup Mayonnaise
3 Tbs. **Shrimply Delicious** seasoning
8 oz. baby Shrimp*

Squeeze excess moisture out of shrimp by placing it in paper towels and squeezing firmly. Mix all ingredients together. Refrigerate at least 3 hours. Serve within 48 hours with crackers, sourdough bread chunks and/or vegetables.

EGGS WITH SHRIMP AND DILL SAUCE (8 – 10 servings)

This is a great dish for a special brunch and an easy way to cook eggs for a large crowd. Guests love this recipe with the combination of shrimp and dill.

1/4 cup Butter
1 bunch Green Onions, thinly sliced, including 1" of the tops
1/2 cup cold Water
5 tablespoons all-purpose Flour
1/2 cup Clam Juice
1/2 cup dry White Wine
1 cup Heavy Cream or Half n' Half
2 Tbs. **Shrimply Delicious** seasoning
16 hard cooked Eggs
1 1/2 pounds Shrimp, boiled with 1 Tbs. of **Shrimply Delicious** seasoning
1 cup dry Bread Crumbs
1/2 Butter melted
3/4 cup freshly grated Parmesan Cheese

In medium saucepan, melt butter; add green onions and water. Heat to boiling. Reduce heat and cook until water has boiled away. Stir in flour and cook for 3 minutes. Do not brown. Add clam juice, wine, cream and the **Shrimply Delicious** seasoning. Cook, whisking constantly, until sauce boils. Stir in 3/4 cup Parmesan cheese. Remove from heat and set aside. (This should be like a white sauce—if too thick, add some additional cream. Cut eggs in half lengthwise. Place eggs, yolk side up, in sauce on top of shrimp. In small bowl, mix bread crumbs, melted butter and the additional 3/4 cup Parmesan cheese. Pour the sauce over the eggs. Sprinkle bread crumbs on top of the sauce. Refrigerate until ready to bake. Let stand at room temperature for 30 minutes

Bake uncovered at 400 ° for 20 minutes or until hot and bubbly. Garnish with fresh dill sprigs, if desired.

MAYONNAISE SHRIMP WITH CANDIED WALNUTS

3 Tbs. Mayonnaise
3 Tbs. Sweetened Condensed Milk
1 Tbs. fresh Lemon Juice
2 Tbs. **Shrimply Delicious** seasoning
1 lb. large raw Shrimp, peeled and deveined
1 cup Cornstarch
1/2 cup Oil
3/4 cup Candied Walnuts

Mix mayonnaise, sweetened condensed milk, **Shrimply Delicious** seasoning in a medium bowl until smooth. Place the cornstarch in a shallow dish and coat the shrimp well. Heat 1/2 cup of oil until very hot, then deep fry shrimp until golden brown, working in small batches about 30 seconds each. Drain and fold in mayonnaise mixture. Mix well, sprinkle with walnuts and transfer to the middle of the dish. Ring with steamed broccoli.

SHRIMP BURGERS

One of our loyal customers sent us this recipe for Shrimp Burgers. She writes, "Here is my simple recipe. It is not a lot of ingredients as your seasonings make it what it is."

1 -14 oz. pkg. of frozen large Shrimp
2 Tbs. of **Shrimply Delicious** seasoning mix
3 Eggs
1 1/2 cups crushed Crackers (Unsalted Premium crackers, Club crackers or whatever you wish).

Butter and olive oil for frying
Thaw shrimp and remove tails. Pat excess water out of the shrimp after thawed. Chop into smaller pieces (the consistency will be something between smashed/and a bit pasty and whole pieces). Mix in 2 Tbs. of **Shrimply Delicious** seasoning mix.

Stir in three beaten eggs and mix well. Add crushed crackers and mix well. At this point, you may put in the refrigerator until ready to make patties. (several hours in advance, if desired). Form into patties.

Mix one Tbs. olive oil and one Tbs. butter in a skillet. Fry on one side until golden brown and then flip and fry the other side. **HINT:** Oil and butter mixed together will not splatter. Serve on a bun or on a plate.

SHRIMPY DELICIOUS SALAD

Serve as a salad, appetizer, or luncheon dish.

1/3 cup Miracle Whip Salad Dressing
1/4 cup Sour Cream
1 1/2 Tbs. Lemon Juice
1/2 tsp. Dijon Mustard
2 Tbs. **Shrimply Delicious** seasoning
1 1/2 lbs. Shrimp, cooked, peeled, chopped
6 Lemon wedges

Combine all ingredients except lemon wedges and chill. Use as a stuffing for avocado halves, tomato cups, artichoke bottoms, or beds of Boston lettuce. Garnish with lemon wedges. Serves 6-8.

Thai One On

THAI STYLE PEANUT SAUCE

“This robust and flavorful peanut-based Thai sauce may be prepared as spicy as you prefer. When used with noodles and/or chicken, it’s simply scrumptious.”

3 Tbs. Brown Sugar
2 Tbs. Rice Wine
2 tsp. Rice Wine Vinegar
1/4 cup Coconut Milk
3/4 cup Peanut Butter
2 tsp. dark Soy Sauce
1/4 tsp. Sesame Oil
1/2 tsp. sweet chili sauce
1/2 tsp. fish sauce (optional)
1 Tbs. **Thai One On** seasoning mix

Mix together the brown sugar, rice wine and rice wine vinegar in a small bowl until smooth. Combine the coconut milk and peanut butter in a small saucepan over low heat. Heat and stir until the peanut butter melts, being careful to not allow the coconut milk to boil. Stir in the sugar mixture into the coconut milk mixture; add the rest of the ingredients. Stir.

GRILLED GINGER PEANUT PORK TENDERLOIN

2 (16 oz.) pork tenderloins, trimmed of fat
3 Tbs. soy sauce
1 1/2 tsp. sugar or sugar substitute

1 Tbs. sesame oil
1 Tbs. smooth natural peanut butter
2 Tbs. **Thai One On** seasoning mix
1/2 tsp. salt (if desired)

Place pork in a large resealable plastic bag. Mix together soy sauce, sugar, sesame oil, peanut butter and **Thai One On** seasoning mix in a bowl. Pour marinade over tenderloins, press air out of bag, seal, and refrigerate overnight.

Preheat an outdoor grill for high heat. Allow pork to sit at room temperature while the grill is heating. Use a paper towel to pat any excess marinade from pork. Lightly oil grill grate. Cook pork 3 minutes on each side for a total of 12 to 15 minutes. The pork will be done when it is no longer pink inside and has reached an internal temperature of 145°. Remove from the grill and cover meat loosely with a foil tent. Let rest 5 minutes before serving.

SLOW COOKER THAI ORANGE CHICKEN

5 (6 oz.) boneless, skinless Chicken Breasts
Salt and Pepper to taste
1 (12 oz.) jar Orange Marmalade
1/2 cup Chicken Stock.
1-2 Tbs. **Thai One On** seasoning mix

Season the chicken breasts with salt and pepper and place into a slow cooker. Whisk together the marmalade, chicken stock, and the **Thai One On** seasoning mix in a bowl. Pour over chicken breasts.

Cover and cook on High for 3 to 4 hours, or on Low for 5 to 7 hours. Make sure to flip the chicken breasts once during cooking.

SALMON WITH THAI HONEY-PEACH GLAZE

2 fresh Peaches, peeled and diced
1/4 cup Honey
1 Tbs. **Thai One On** seasoning mix
2 Salmon Steaks
Salt and Pepper to taste

Stir together the peaches, honey, and **Thai One On** seasoning mix in a small saucepan over medium, heat. Bring to a simmer, and cook until the peaches break down and the sauce thickens, about 15 minutes. Season to taste with salt and pepper.

Preheat an outdoor grill for medium, high heat and lightly oil the grate. Season the salmon steaks with salt and pepper and cook on the preheated grill until the fish flakes easily with a fork, 5 to 10 minutes per side depending on the thickness. Pour the peach sauce over the salmon and serve.



THAI CHICKEN THIGHS

“Chicken marinates and then cooks in a very garlicky, peppery soy-**Thai One On** marinade. Adding peanut butter to the aromatic brew completes the influence.”

1 cup Soy Sauce
6 cloves Garlic, minced
2 tbs. Hot Pepper Sauce
2 tbs. **Thai One On** seasoning mix
2 lbs. skinless Chicken Thighs
1 Tbs. Sesame Oil
1 tbs. Brown Sugar
1 Onion sliced
1/2 cup Water
4 Tbs. crunchy Peanut Butter
2 Tbs. Green Onions, chopped

In a large bowl, combine the first four ingredients. Mix well and place chicken in the bowl, turning to coat evenly. Cover and marinate in the refrigerator for at least one hour.

Heat the sesame oil in a Dutch oven or heavy pan over medium high heat. Add the brown sugar, stirring until it dissolves. Add the onion and sauté for 5 minutes. Add the chicken parts and sauté for an additional 5 minutes, turning to brown evenly. Pour in marinade, add the water and bring to a boil.

Reduce heat and simmer for 15 to 20 minutes. Add the peanut butter, stirring well, and simmer for 10 more minutes. Transfer chicken to a serving platter, pour sauce over, and garnish with the green onions.

Pesto and Pastabilities

PESTO-CRUSTED FISH FILLETS

2-3 Tbs. **Pesto and Pastabilities** seasoning mix
1/2 cup Olive Oil
1/4 cup Pine Nuts
1/2 cup grated Parmesan Cheese
1 cup Panko bread crumbs
2 1/2 lbs. firm-flesh fish fillets, skin removed

In a blender or food processor, process the **Pesto and Pastabilities**, pine nuts and parmesan cheese together until it forms a smooth paste. Gradually add the olive oil and process until smooth. Put the fish on a rimmed baking sheet lined with a silicone liner or aluminum foil. Brush the top of the fish with a thin layer of the pesto. Preheat the broiler for 10 minutes. Mix the remaining pesto with the panko and spread over the fish fillets. Broil until the crumbs are golden and the fish is just cooked through, 7 to 10 minutes.

ROASTED VEGGIE PASTA

1 1/2 Tbs. **Pesto and Pastabilities** seasoning mix
1/4 cup Olive Oil
1/2 lb. fresh asparagus
2 red bell peppers, sliced
10 cloves roasted garlic, chopped
1 tomato, cut into eight wedges

1/2 lb. mushrooms, sliced
8 oz. dry Fettuccini Noodles
1/4 cup grated Parmesan Cheese
2 Tbs. Tapenade (optional)

Rehydrate the **Pesto and Pastabilities** seasoning mix in the olive oil. Stir and let stand for 15 minutes. Preheat oven to 350°. Prepare asparagus by trimming woody base and cutting diagonally into 4-inch pieces. In a roasting pan, combine asparagus, bell pepper, mushrooms, roasted garlic, and tomato. Stir in the **Pesto** /oil mixture. Bake in a preheated oven for 15 minutes. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss with Parmesan cheese, tapenade and roasted vegetables.

CHICKEN PESTO PIZZA

1 refrigerated Pizza Crust (10-ounces)
1 8-oz. Cream Cheese
3 Tbs. **Pesto and Pastabilities** seasoning
1/3 cup Mayonnaise
1 1/2 cups Mozzarella cheese, shredded
1 1/2 cups cubed cooked chicken
1 jar (6 oz.) marinated artichokes, drained
3 plum (Roma) tomatoes chopped

Premix the cream cheese, **Pesto and Pastabilities** seasoning mix and the mayonnaise together to form a spread. Take and spread the refrigerated pizza crust with the **Pesto and Pastabilities** spread. Sprinkle with remaining ingredients in order given and bake 10 to 15 minutes at 425° or until crust is golden brown and cheese is melted. Makes 4-6 servings.

Popeye's Passion

Popeye's Passion is so good as a dip there is rarely any left; however, if you are lucky enough to have some leftover, it is great on baked potatoes.

Our serving suggestion is to serve it in a hollowed out loaf of sour dough bread. You can hollow the bread out earlier and freeze it and then at serving time put your dip into the frozen loaf. It will keep your dip colder during your party.

If you have any bread left after a party, remove the remaining dip and wrap the bread in foil. Refrigerate and then the next time you need garlic bread, simply bake the loaf at 275° until heated. Slice and serve.

LAYERED SPINACH SALAD

1 bag (16 oz.) fresh Spinach
4 Eggs, hard-boiled and chopped
1 bunch Green Onions (tops included)
chopped
1 lb. Bacon, crisply fried and crumbled
(May substitute store-bought crumbled
bacon)
1 box (10 ½ oz.) frozen tiny Peas, thawed
2 t. sugar
Salt and Pepper to taste
1 cup grated Swiss Cheese

DRESSING MIX:

1 1/4 cups Sour Cream
1 1/4 cup Mayonnaise
1 pkg. **Popeye's Passion**

Mix all together and let sit for 20 minutes before layering with salad.

Wash, dry, and tear spinach into pieces. In a 10- or 12-inch diameter glass bowl or trifle bowl, layer 1/2 of ingredients: spinach, hard-boiled eggs, onion, bacon and peas. Sprinkle with 1 t. sugar, salt and pepper. "Frost" with 1/2 of the dressing. Cover with 1/2 of the cheese. Repeat layers. Frost with the rest of the dressing and cover with remaining cheese. Cover and refrigerator several hours or overnight before serving.

SPINACH ARTICHOKE DIP

Make the Dressing Mix recipe above
Add one can (14 oz.) can Artichoke Hearts,
drained and chopped
Add 1 1/4 cups Parmesan Cheese

Mix all together. Allow to sit for 5 minutes.
Place the dip in an oven-proof baking dish
sprayed with non-stick spray. Bake 30
minutes at 350° until hot and bubbly. Serve
with your favorite chips.

Pleasingly Plumpkin

PUMPKIN GINGER MUFFINS

2 cups + 2 Tbs. all-purpose Flour
1 (3.4 oz.) pkg. instant Butterscotch Pudding mix
2 tsp. Baking Soda
1/4 tsp. Salt
1 cup Butter, room temperature
1 cup Sugar
1/2 cup Brown Sugar
4 Eggs
1 tsp. Vanilla
1 pkg. **Pleasingly Plumpkin** (rehydrated)

Preheat oven to 350°. Grease 24 muffin cups. Rehydrate 1 pkg. **Pleasingly Plumpkin** in 1/4 cup boiling water and let sit for 20 minutes.

Whisk together the flour, pudding mix, baking soda and salt and set aside.

Beat butter, sugar and brown sugar until light and fluffy. Add eggs, one at a time and blend. Beat in vanilla and pumpkin mixture. Stir in flour mixture. Spoon the batter into muffin cups. Bake 20 minutes. Cool in pans for 10 minutes before removing.

PUMPKIN CHEESECAKE

1 pkg. **Pleasingly Plumpkin**
2 Eggs
1/2 cup Sugar

2 (8 oz. pkgs, softened) Cream Cheese
1/2 tsp. Vanilla Extract
1 Pie Crust
Whipped Topping or Whipped Cream

Preheat oven to 325°. Rehydrate 1 package **Pleasingly Plumpkin** in 1/4 cup boiling water and let sit for 20 minutes.

In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs, one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.

Add rehydrated **Pleasingly Plumpkin** to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.

Bake in preheated oven for 35-40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping or whipped cream before serving.

PUMPKIN BROWNIES

1 pkg. **Pleasingly Plumpkin**
1/2 cup chopped Walnuts (optional)
3/4 cup all-purpose Flour
1/2 tsp. Baking Powder
1/2 tsp. Salt
3/4 cup Butter, melted
1 1/2 cups white Sugar
2 t. Vanilla Extract
3 Eggs
1/4 cup Cocoa Powder
1/2 cup semi-sweet chocolate chips

Preheat oven to 350°. Rehydrate the pkg. of **Pleasingly Plumpkin** in 1/4 cup boiling water. Let sit for 20 minutes.

Grease an 8x8 inch baking pan. Stir the flour, baking powder, and salt into a bowl. In another bowl, stir together the melted butter, sugar, and vanilla extract; beat in the eggs one at a time with a spoon. Gradually add the flour mixture, and stir the batter until it's evenly moistened. Divide the batter in half in two separate bowls.

Blend in the cocoa and chocolate chips in one bowl of batter. In the second bowl of batter, stir in the **Pleasingly Plumpkin** mixture and the walnuts.

Spread 1/2 of the chocolate batter into the bottom of the prepared baking pan and follow with 1/2 of the **Pleasingly Plumpkin** batter. Repeat the layers, ending with a pumpkin layer. Drag a kitchen knife or small spatula gently through the layers in a swirling motion, to create a marbled appearance.

Bake in the oven until the brownies begin to pull away from the pan and a toothpick inserted in the center comes out clean, 40 to 45 minutes. Cool in pan, cut in squares, serve.

PUMPKIN PECAN PANCAKES

1 cup all-purpose Flour
2 tsp. Baking Powder
1/2 tsp. Salt
2 Tbs. **Pleasingly Plumpkin** seasoning mix
3/4 cup plus 2 Tbs. Milk
2 eggs. Separated

1 tsp. Vanilla
1/2 cup finely chopped Pecans

Stir **Pleasingly Plumpkin** into milk, egg yolks and vanilla. Let sit for 15 minutes. Mix flour, baking powder and salt together. Slowly add dry ingredients to wet ingredients. Stir in pecans. Beat egg whites until stiff peaks form and fold into batter. Using a 1/4 cup measure, pour batter onto a hot, greased griddle. Turn when bubbles begin to form. Makes 12 pancakes.

PRALINE SYRUP:

1/4 cup Brown Sugar
1/8 cup chopped Pecans
1 Tbs. Butter
1 tsp. Vanilla

Combine all ingredients in microwave-safe bowl. Heat till bubbly; serve on pancakes.



The Paragon of Tarragon

Tarragon is one of the finest culinary herbs introduced to America by the great French chefs. It is not as well-known as some of the other herbs but should not be overlooked. Tarragon is excellent in butters, cream soups, poultry, fish, etc. Try the following recipes and then experiment with some of your own.

THE PARAGON OF TARRAGON DIP

*1 cup Mayonnaise
1/4 cup Sour Cream
2 1/2 Tbs. **Paragon of Tarragon** seasoning.*

Mix all ingredients together thoroughly. Refrigerate overnight. Serve as a dip with raw vegetables or as a sauce for steamed vegetables.

Steam an artichoke and remove the center thistle part and fill with **Paragon of Tarragon Dip**. Use as a tip for the artichoke leaves or place the filled artichoke in the center of a platter full of fresh vegetables and use as a dip for all vegetables.

Keep in the refrigerator and use as a sandwich spread with roast beef and turkey sandwiches.

Tarragon is wonderful as a fondue dip for beef.

Tarragon Chicken: Assuming you have the **Paragon of Tarragon** dip made up in the refrigerator, wash, dry, and split three whole chicken breasts. Dip the chicken breasts into the Paragon of Tarragon mixture and roll in Panko bread crumbs until coated. Place the coated chicken breasts in a baking dish that has been sprayed with cooking oil. Bake uncovered for 45 minutes at 350°, turning once. You won't believe how easy and delicious this is! If you have any chicken left over, slice thinly for sandwiches the next day. Yummy!

TARRAGON SALAD DRESSING

*2/3 cup Mayonnaise
1/3 cup Sour Cream
2 Tbs. **Paragon of Tarragon**
1/2 tsp. Garlic powder
2 Tbs. Rice Wine Vinegar
1 Tbs. Lemon Juice*

Mix all the above with a whisk until well-blended. Refrigerate until service time. Wisk again before serving. Pour over salad greens.

Jack and the Bean Dip

JACK AND THE BEAN DIP

8 oz. Jack or Cheddar Cheese
16 Oz. can of Refried Beans
1/3 cup of Sour Cream
3 Tbs. **Jack and the Bean Dip** seasoning

Spray oven-proof serving dish. Cube the cheese. Mix ingredients together. Cover. Refrigerate 2 hours or more. At serving time, bake at 350° covered until bubbly. May be microwaved.

For a quick appetizer or a zesty main dish, **Jack and the Bean Dip** adds that special touch to your Mexican cuisine.

Chop-Chop

6 oz. can Ripe Olives
14 oz. can Stewed Tomatoes
3 Tbs. **Jack and the Bean Dip** seasoning

Drain olives. Place olives, tomatoes and seasoning in a food processor. Go chop...chop...chop—leaving vegetables in good-sized pieces. Place in serving bowl. Chill before serving. Serve with tortilla or corn chips.

Try this variation of the bean dip:

1 cup Mayonnaise
1 cup Sour Cream
1 can Refried Beans
4 Tbs. **Jack and the Bean Dip** seasoning

Mix all the ingredients together and refrigerate until serving time. Serve with corn or flour tortilla chips, etc.

Jack's Burritos: If you are lucky enough to have any of this dip left over, use it in regular or breakfast burritos. To make the burritos, add the bean dip mixture to cooked and chopped chicken, turkey, pork, shredded beef, ground beef or scrambled eggs. Fill the flour tortillas. Roll and place in a baking dish. Top with your favorite Mexican sauce and sprinkle with cheese and bake until bubbly. Serve with the following Mexican Rice.

Mexican Rice: Add one heaping teaspoon **Jack and the Bean Dip** seasoning to 2 cups boiling water; add 1 cup rice and cook according to package directions.

Chop-Chop Salad: Prepare the chop-chop recipe. Purchase deep-fried flour tortillas at your deli. Heat slightly at serving time. Fill with fresh lettuce and cooked chicken or beef. Put the chop-chop salsa over all and top with sour cream or guacamole. Tasty!

Biscuits or Corn Bread Ala Jack: Add 1 teaspoon (or to taste) of **Jack and the Bean Dip** seasoning to your favorite biscuit or corn bread recipe. Serve with black bean soup or anything else appropriate.

It's Greek to Me

BRAISED BALSAMIC CHICKEN

1/2 cup Balsamic Vinegar
1 can (14.5 oz.) can diced Tomatoes
2 Tbs. **It's Greek to Me** seasoning mix
6 skinless, boneless Chicken Breast halves
2 Tbs. Olive Oil
1 Onion, thinly sliced

Combine the tomatoes, balsamic vinegar and **It's Greek to Me** seasoning mix. Set aside for 15 minutes.

In the meantime, heat olive oil in a medium skillet and brown the onion and seasoned chicken breast. When browned, pour the tomato mixture over the chicken and simmer for at least 15 minutes or until the chicken juices run clear.

GREEK LENTIL SOUP

8 oz. brown Lentils
1/4 cup Olive Oil
1 Onion, minced
1 large Carrot, chopped
1 quart Water
2-3 Tbs. **It's Greek to Me** seasoning mix
2 Bay Leaves
1 Tbs. Tomato Paste
Salt and Pepper to Taste

Place lentils in a large saucepan; cover with 1 inch of water. Place over medium-high heat

and bring to a boil; cook for 10 minutes.

Drain lentils into a strainer.

Dry saucepan, pour in olive oil and place over medium heat. Add onion and carrot; cook and stir until the onions are translucent, about 5 minutes. Pour in lentils, water and **It's Greek to Me** seasoning mix. Bring to a boil. Reduce heat, cover and simmer for 15 minutes. Stir in tomato paste; add salt and pepper to taste. Cover and simmer until the lentils have softened, 30 to 40 minutes, stirring occasionally. Add additional water if the soup becomes too thick.

MARINATED GREEK CHICKEN KABOBS

1 (8 oz.) container plain Yogurt
1/3 cup crumbled Feta Cheese with basil and sun-dried tomatoes
1/2 tsp. Lemon zest
2 Tbs. fresh Lemon Juice
2 Tbs. **It's Greek to Me** seasoning mix
1 lb. skinless, boneless Chicken Breast halves cut into 1-inch pieces
1 large Red Onion, cut into wedges
1 large green Bell Pepper, cut into 1 1/2" pieces (you may substitute or add red, yellow, orange peppers as well)

In a large shallow baking dish, mix the yogurt, feta cheese, lemon zest, lemon juice and **It's Greek to Me** seasoning mix. Place the chicken in the dish, and turn to coat. Cover and marinate 3 hours in the refrigerator.

Thread the chicken, onion wedges and pepper pieces alternately onto skewers.

Discard remaining yogurt mixture. Grill skewers on the prepared grill until the chicken is no longer pink and juices run clear.

LAYERED EGG-NOODLE BAKE

“Tender egg noodles are topped with a hearty layer of ground beef simmered with tomatoes, mushrooms, bell peppers and **It’s Greek to Me** seasoning mix” Enjoy!”

1 (12 oz.) package Egg Noodles
2 Tbs. Olive Oil
2 cups fresh sliced Mushrooms
1/2 cup chopped Green Bell Pepper
1 Onion, chopped
1 lb. lean Ground Beef
1 (28 oz.) can crushed Tomatoes
2 Tbs. **It’s Greek to Me** seasoning mix
1 tsp. Sugar
1 (8 oz.) package Cream Cheese
1 (8 oz.) carton Sour Cream
1/2 cup chopped Green Onions
1/2 cup grated Parmesan Cheese
1 pinch Paprika

In a large pot with boiling salted water, cook egg noodles until al dente. Drain.

In a large skillet over medium heat oil, add sliced mushrooms, green bell pepper, onion and sauté for 5 minutes. Stir in ground beef and brown; drain excess grease. Add tomatoes, tomato paste, **It’s Greek to Me** seasoning mix; add sugar. Cover and simmer for 30 minutes. Stir occasionally.

In a small bowl combine cream cheese, sour cream, finely chopped green onion, and 1/4 cup of the Parmesan cheese.

To assemble, in a greased 2-quart casserole dish layer egg noodles. Spread tomato mixture over noodles, followed by the cream cheese mixture. Sprinkle with remaining grated Parmesan cheese and paprika. Bake in a preheated 325° oven for 45 minutes.

GREEK CHICKEN SANDWICH

“This is my favorite sandwich. The seasoning mix gives a mild flavor to chicken breasts.”

6 (4 oz.) skinless, boneless chicken breasts
1/4 cup Olive Oil
2-3 Tbs. **It’s Greek to Me** seasoning mix
Cover and refrigerate for at least 2 hours or overnight.
6 Kaiser Rolls, split and toasted
12 slices Tomato
6 Lettuce Leaves

Coat grill rack with nonstick cooking spray before starting the grill. Grill covered over medium heat for 3-5 minutes on each side or until chicken juices run clear. Serve on rolls with tomato and lettuce.

Use this same recipe and serve the chicken as the main entrée’.

Eat Your Vegetables

“Do you struggle with getting your kids to “Eat Their Vegetables?” This wonderful mix which contains nine different vegetables will help them get their daily requirements without realizing it!”

RICE WITH VEGGIES

When preparing your favorite rice recipe, add 1/2 package Of **Eat Your Vegetables** seasoning mix to the cooking liquid. The mix will add tremendous flavor and color to your rice.

SOUPS

When preparing your favorite chicken & vegetable soup, beef & vegetable soup or just vegetable soup, add 3 Tbs. of **Eat Your Vegetables** seasoning mix to your regular recipe to enhance the flavor.

BREADS

If you would like to liven up your favorite plain bread recipe whether it be a loaf of bread or a flat bread, add 1/2 package **Eat Your Vegetables** seasoning mix to the bread dough while mixing it. Bake according to recipe directions.

GARDENSIDE POTATO SALAD

5 or 6 medium-sized red-skinned potatoes
3 Tbs. **Eat Your Vegetables** seasoning mix, to taste
1 to 1 1/2 cups Mayonnaise
1/4 cup finely chopped Onion (optional)
1/4 cup finely chopped Celery
1 Dill Pickle, chopped
1/3 cup chopped fresh Parsley, or 2 Tbs. dried
6 strips Bacon, cooked crisp and crumbled
Freshly ground Black Pepper & Salt to taste
1 tsp. Vinegar
1/4 cup Vegetable Oil

Rehydrate the **Eat Your Vegetables** seasoning mix in the mayonnaise. Let this mixture sit for at least 15 minutes while preparing potatoes and other ingredients.

Cook the potatoes in their jackets of boiling salted water until tender—about 30 minutes. Cool completely and chill in the refrigerator. Peel and cut into thin bite-size pieces. Place in a large bowl.

Add the onion, celery, pickle, parsley, and bacon. Mix oil and vinegar together and add to above ingredients. Gently turn the ingredients with a wooden spoon. Add salt and pepper to taste. Add the **Eat Your Vegetables**/mayonnaise mixture and turn again until well moistened. Cover tightly and refrigerate for several hours before serving. Serves 6-8.

Dillicious

If you love the flavor of garlic and dill together, you will love **Dillicious**. It can be a spread, a cheese ball or a seasoning for many of your dishes. Whatever you do, it will be **Dillicious!**

DILLICIOUS SALMON BAGEL BUDDY 'N CRACKER BACKER

1 6 oz. can Salmon
8 oz. Cream Cheese, softened
(regular or light)
1/4 C. Mayonnaise
3 T. **Dillicious** seasoning

Soften the cream cheese according to package directions. Combine all ingredients. Cover and refrigerate at least three hours. Slather on your favorite bagel, cracker or bread. You may also want to make a cheese ball out of the mixture and then roll in chopped pecans and/or parsley.*

POTATO LEEK SOUP

This hearty soup is requested by my family every holiday. It's great on a cold day.

4 Tbs. Butter
4 Tbs. Flour
6 cups Chicken Broth (more if too thick)

1 cup Half and Half
4 cups diced Potatoes (scrubbed well)
1/4 cup **Dillicious** (or to taste)
1 Tbs. Lemon Juice
1 lb. fresh sliced Mushrooms
4 Tbs. Butter
Finely shredded Cheese (optional)

Melt butter. Stir in flour until smooth. Add 2 cups of the chicken broth gradually, stirring constantly. Add potatoes, the remaining 4 cups of broth, lemon juice and **Dillicious** seasoning mix. Cover. Cook slowly 40-50 minutes. Meanwhile, sauté the sliced mushrooms in butter. Add the sautéed mushrooms and half and half to soup 10-15 minutes before serving. Garnish with cheese if desired.

SOLE STEAMED WITH TOMATO LEEK SAUCE

1/2 cup Leeks, chopped
1/4 cup **Dillicious** seasoning mix
1/2 cup dry White Wine
3 Tomatoes, chopped
1 cup Chicken Broth
2 six oz. fillets Sole
1 Tbs. Olive Oil

Sauté the leeks in olive oil. Cook and stir 3 minutes. Lay the sole fillets on top of the leeks. Cook until the fish flakes easily, about 10 minutes. In a sauce pan combine the **Dillicious**, white wine, chopped tomatoes, chicken broth, **It's About Thyme**. Simmer uncovered, until the liquid reduces to half. Ladle the sauce over the sole to serve.

GARLIC OF EATIN'

You will find many uses for the **Garlic of Eatin'** seasoning. It can be used in butters, breads, soups, stews, dressings as well as many recipes calling for garlic. Always allow the **Garlic of Eatin'** to sit in any liquid for 15 minutes before serving so all the goodness of the seasoning can be experienced.

CROCK POT COOKING MADE SIMPLE:

Simply add 1/2 package **Garlic of Eatin'** over a roast or chicken in a crock pot. Add 1/2 cup water to the bottom of the crock pot and then walk away!

GARLIC THYME MARINADE (FOR LAMB OR POULTRY)

1/2 cup Extra Virgin Olive Oil
1/3 cup Vegetable Oil
1/3 cup Red Wine Vinegar
1/4 cup Soy Sauce
2 Tbs. **Garlic of Eatin'** seasoning
2 tsp. Thyme

In a small bowl, whisk together all the ingredients.

GARLIC-PARMESAN BREAD

1/2 cup unsalted Butter, softened
1/3 cup Olive Oil
2 Tbs. **Garlic of Eatin'** seasoning
1/2 cup freshly grated Parmesan Cheese
1 long loaf French bread, cut into slices

Stir in the butter, oil, **Garlic of Eatin'** seasoning, and cheese together until blended. Spread the butter on the bread slices, then reassemble and wrap in aluminum foil. Preheat the oven to 350°. Bake the bread until heated through, 20-25 minutes. Serve hot.

GARLIC-PARSLEY BUTTER

Use as a simple sauce over meats, poultry seafood, or vegetables.

1 cup (1 stick) Butter
2 Tbs. **Garlic of Eatin'** seasoning
1/2 cup chopped fresh Italian Parsley
6 shakes of Tabasco Sauce

In a medium size bowl, cream together the butter, **Garlic of Eatin'** seasoning, parsley and Tabasco sauce until blended. Shape into a 1-inch log. Wrap in plastic wrap and store in the freezer. Then you can slice off what you need, and return the log to the freezer.

GARLIC-ROSEMARY RUB

This rub is held together with olive oil and **Garlic of Eatin'** seasoning to create a paste for meat. Put this rub on at least 12 hours before cooking to allow it to absorb the flavors

3 Tbs. **Garlic of Eatin'** seasoning
1/4 cup Olive Oil
1/4 fresh Rosemary leaves
2 tsp. Salt
Mix all in a blender until finely ground.

CHEESY ARTICHOKE MINI TARTS

36 Wonton Wrappers
1 (8 oz.) package reduced fat Cream Cheese
1 cup shredded Parmesan Cheese
1 Tbs. Dijon Mustard
1/4 teaspoon Cayenne Pepper
1- 14 oz. can water-packed Artichoke Hearts, drained and chopped.
2 Tbs. **Garlic of Eatin'** seasoning
1/4 cup chopped sweet Red Pepper.

Gently press wonton wrappers into miniature muffin cups coated with nonstick spray. Allowing edges to extend above cups. Spritz edges with nonstick cooking spray.

In a mixing bowl, combine the cream cheese, parmesan cheese, mustard, cayenne pepper, and **Garlic of Eatin'** seasoning until blended. Stir in the artichokes and red pepper. Mix well; spoon into wonton cups.

Bake at 350 degrees for 18-20 minutes until cheese mixture is set and wontons are lightly browned. Garnish with dill or tarragon, if desired.

EASY SHEPHERD'S PIE WITH GARLIC ROMANO POTATOES

"This dish is loved by kids and adults alike. It's even better the second day." You can substitute any cheese you like."

1 lb. Ground Beef
1/2 cup chopped Onion
1 t. dried Basil

1 can Tomato Soup
1 (14.5 oz. can diced Tomatoes
1 (15 oz.) can Green Beans, drained
2 lbs. Potatoes (red, gold or white)
1/2 cup Butter
1/2 cup grated Romano Cheese
2-3 Tbs. **Garlic of Eatin'** seasoning mix to taste
1/3 cup Milk
1 t. Salt

Preheat oven to 375°. Lightly grease a medium baking dish. Place the beef and onion in a skillet over medium heat. Season with basil. Cook until beef is evenly brown; drain grease. Mix in tomato soup, diced tomatoes and green beans. Cook and stir until green beans are heated through. Transfer to baking dish.

Place potatoes in a pot with enough water to cover them. Bring to a boil and cook for 10 minutes, or until tender. Remove from heat and drain. Mix butter, Romano cheese, **Garlic of Eatin'** seasoning mix, and milk into the pot. Mash together with a potato masher. Top the beef mixture with the mashed potatoes. Bake 30 minutes. Turn oven to broil, and broil 3 until potato tops are brown.

Hint: You can eliminate the browning of the potatoes and add 1 cup of your favorite cheese five minutes before removing potatoes from oven.

Ginger and Spice with Curry is Nice

Ginger & Curry Cheese Spread for Crackers

8 oz. Cream Cheese
1/4 cup Mayonnaise
1-inch piece of Crystallized Ginger
(It's in a package)
2 Tbs. **Ginger and Spice with Curry is Nice** seasoning

Chop one piece of ginger into small pieces. Place ginger and 2 tablespoons seasonings in a small bowl with mayonnaise. Mix with beater, add softened cream cheese; mix again. (This may be done in a food processor). Place in serving container and store in refrigerator until serving time. This is best made ahead.

Any or all the following condiments enhance this Ginger-Curry cheese spread and may be placed on top of it: Chutney, chopped peanuts, crisp chopped bacon, chopped green onions, coconut, or raisins. You may also form into a ball or log and roll into chopped peanuts. Serve with crackers.

You may use **Ginger and Spice with Curry is Nice** instead of regular curry powder (e.g. when a recipe calls for 1 teaspoon of curry powder use the ginger/curry seasoning instead)

Ginger/Curry Vegetable Dip: Mix 1/2 cup mayonnaise with 1 1/2 teaspoons dry mix. Refrigerate before serving. Mix and refrigerate. Great with cold vegetables or cold shrimp.

Ginger Curry Mayonnaise: Mix 1 cup mayonnaise with 1 Tbs. **Ginger and Spice with Curry is Nice** seasoning mix. Refrigerate before serving. Great in chicken or shrimp salad.

CHICKEN OR TUNA SALAD

2 cans of Tuna or 1/2 lb cooked cubed Chicken Breast
Juice of 1/2 Fresh Lemon
1/2 cup chopped Celery
1/2 cup chopped Onion
1/2 cup chopped Granny Smith Apple
1/2 cup Cashews, chopped
1 Tbs. finely chopped fresh Coriander (optional)
1/2 cup Mayonnaise
1 Tbs. **Ginger and Spice with Curry is Nice** seasoning

Mix all together and serve on lettuce or make into sandwiches.

LEMON-CURRY CHICKEN CASSEROLE

1/2 cup Mayonnaise
1 Tbs. **Ginger and Spice with Curry is Nice**
seasoning mix
2 (12 ounce) packages frozen cut Asparagus*,
thawed and drained or 1 1/2 pounds fresh
Asparagus, cut in pieces (may substitute
broccoli for Curry Chicken Divan)
4 boneless skinless Chicken Breast halves, cut
into 1/2 inch strips.
Salt and Pepper to taste
3 Tbs. Butter
1 (10.75 ounce) can condensed cream of
Chicken Soup
1/4 cup Lemon Juice
1/2 cup sliced Almonds, toasted.

Rehydrate the **Ginger and Spice with Curry is
Nice** seasoning mix in the mayonnaise.

Place asparagus in a greased 11-in x 7-in. x 2-
in. baking dish; set aside. Sprinkle chicken
with salt and pepper. In a large skillet, sauté
chicken in butter for 10-14 minutes or until
juices run clear. Place over asparagus.
Combine soup and lemon juice with the
mayonnaise and **Ginger and Spice with Curry
is Nice** seasoning mix. Bake at 350° for 30
minutes or until hot and bubbly.

CHICKEN INDONESIA

3 Broilers, split in half or quarters or three
boneless, skinless chicken breasts
2 Tbs. **Ginger and Spice with Curry is Nice**
seasoning mix

1/2 cup **Sweet “N” Saucy Mustard**
2 Tbs. Soy Sauce & 1/2 cup Honey
Rinse and dry chicken thoroughly. Combine
remaining ingredients and rub all over
chicken. Cover and let stand in refrigerator
for several hours or overnight.

Preheat oven to 375°. Spread chicken on a
foil-lined jelly roll pan that has been sprayed
with non-stick spray. Bake 45-60 minutes,
until tender and golden brown. Baste every
15 minutes with any leftover sauce (30
minutes is plenty for boneless/skinless
chicken breasts). As a serving suggestion, try
rice pilaf and steamed broccoli or asparagus
with **Paragon of Tarragon** sauce.

GRILLED SALMON WITH CURRY PEACH SAUCE

2 fresh peaches, peeled and diced
1/4 cup honey
1 teaspoon (or to taste) **Ginger and Spice
with Curry is Nice** seasoning
Salt and Pepper to taste

Preheat an outdoor grill for medium-high
heat and lightly oil grate. Stir together the
peaches, honey, **Ginger and Spice with Curry
is Nice** seasoning in a small saucepan over
medium heat. Bring to a simmer and cook
about 10 minutes or until the peaches break
down and the sauce thickens.

Season the salmon steaks with salt and
pepper. Cook on the preheated grill until the
fish flakes easily with a fork. Pour the peach
curry sauce over the salmon to serve.

In a Jam

We love **In a Jam** as it is so versatile. It can be made as a spread for bagels and crackers but it can also add a “kick” as a seasoning in many bread, meat and vegetable recipes.

BUDDY’N CRACKER BACKER

*8 oz. Cream Cheese softened
(regular or light)
1/3 cup Peach, Apricot or Plum Jam
(or preserves)
4 Tbs. **In a Jam** seasoning mix*

*Soften cream cheese and combine
with the jam and seasonings.
Refrigerate for at least three hours.
Serve with bagels, crackers, etc. This
is also great as a spread on turkey or
ham sandwiches.*

Apricot Almond Brie

1 wedge (8-10 ounces) Brie Cheese
1/2 cup Apricot Preserves*
1 Tbs. Grand Marnier Liqueur or other orange
flavored liqueur.
4 Tbs. **In a Jam**

Remove rind from cheese. Place cheese on serving plate. In a small saucepan, combine preserves, liqueur and **In a Jam**. Heat until hot but do no boil. Spoon some of the sauce over cheese. Serve with crackers.

Colorado Cornbread

2 Eggs
1/2 cup Vegetable Oil
1 cup Sour Cream
1 cup Cream-style Corn
1 cup Yellow Cornmeal
1 Tbs. Baking Powder
1 cup shredded Cheddar Cheese
2 Tbs. **In a Jam**

Preheat the oven to 400°. Thoroughly grease a Bundt cake pan or a medium-size cast-iron skillet.

In a mixing bowl, beat the egg, add the oil, sour cream and corn and beat until combined. Mix the cornmeal with the baking powder and **In a Jam**. Add to liquid mixture. Fold in cheese.

Turn the batter into the prepared pan and bake for 30 to 40 minutes, until golden Brown.



Fishing for Compliments

PUFF PASTRY SQUARES

8 oz. Cream Cheese, softened
1 can smoked Salmon or Trout
1/4 cup Mayonnaise
1/4 cup **Fishing for Compliments** seasoning mix
1/4 cup chopped Green Onions
1 box (17.3) oz. Pepperidge Farm Puff Pastry (thawed)

Mix first five ingredients together and store in the refrigerator for at least three hours.

Remove both pastry sheets from package. After thawing, roll out one of the sheets with a rolling pin. Lay on greased jelly roll pan. Spread mixture on bottom layer of pastry to within 1/2 inch of edge. Take remaining pastry sheet, roll out and lay on top of fish mixture. Pinch and seal edges.

Bake 40 minutes at 350°. Remove and brush with egg wash (1 egg & 2 Tbs. water). Brush over top and bake an additional ten minutes or until golden brown.

BEEF & BEAN POCKETS

2 lbs. Ground Beef
1 small Onion, chopped
1 (16 oz.) can Refried Beans
1 (8 oz.) can Tomato Sauce
1 Tbs. **Fishing for Compliments** seasoning mix
2 (1 lb.) loaves frozen White Bread Dough, thawed
1 cup shredded Cheddar Cheese

In a skillet, brown beef and onion; drain. Add the next three ingredients and bring to a boil. Reduce heat, cover and simmer for 15 minutes. Cool. Roll each loaf of dough into a 16" x 8" rectangle, about 1/4 inch thick. Cut each into eight 4-inch squares. Top each with 1/4 cup filling and 1 Tbs. cheese. Bring the four corners together up over filling; pinch seams to seal. Place on greased baking sheets. Cover and let rise for 15 minutes. Bake at 350° for 20-25 minutes or until browned. Serve immediately or freeze and reheat in microwave at 50% power for 1 1/2 minutes each.



It's About Thyme

Herbs bring out the best in foods, enhancing the flavor and sensory appeal of almost every dish. Herbs can make a familiar recipe new, or lift an ordinary entrée to gourmet status. They can perform the same subtle magic with soups, stews, salads, and bread.

Delectable Herb Cheese Ball

8 oz. regular or light Cream Cheese, softened

8 oz. Feta Cheese, softened

*3 Tbs. **It's About Thyme** seasoning*

Combine all ingredients with food processor or electric mixer. Wrap and refrigerate for at least 3 hours. (The flavor gets better over time.)

Form into 1 or 2 logs or balls and roll into chopped walnuts or pecans, and/or chopped fresh parsley or with freshly cracked peppercorns. Serve with crackers or melba rounds.

This Herb cheese is also delicious without a topping. After mixing, just place in an appropriate serving container and refrigerate until serving time.

Cheese Spread

This is a milder version of the Delectable Herb Cheese Ball

8 oz. Cream Cheese, softened

1/2 stick of Butter, softened

2 Tbs. **It's About Thyme** seasoning

1 tsp. fresh Lemon Juice

Prepare this recipe using the same directions as the Delectable Herb Cheese Ball

Herb Butter

Bring one stick of butter to room temperature and blend 1 tablespoon (or more) of **It's About Thyme** to the softened butter. Refrigerate until firm. Use to sauté fish, chicken, steaks, or to make garlic herb bread.

Fish Rub

This rub is excellent on all fish—especially tuna steaks. Stir 4 Tbs. of olive oil with 2 Tbs. of **It's About Thyme**. Remove the fish from the refrigerator and gently rinse with water and then dip each side of the fish with the **It's About Thyme** seasoning and oil mix. Heat 2 Tbs. olive oil in a large skillet over medium heat. Cook approximately 3 minutes per side or until fish is flaky. Serve as is or with a mango or pineapple salsa.

Roasted Chicken with Herbs

It's easy to forget how attractive a whole roasted chicken is, whether as picnic fare or for dinner. When prepared this way it is superb warm or cold...crisp, yet moist and tender inside.

- 1 3-lb. whole chicken
- 4 Tbs. melted Butter
- 2 Tbs. **It's About Thyme** seasoning

Do not preheat oven. Clean chicken. Combine herbs and melted butter. Brush 1/4 the mixture inside the chicken. Truss chicken to hold the legs and wings close to the body. Brush herb butter generously over outside of the chicken.

Set breast side down on a rack in a shallow baking dish or pan. Place in cold oven. Then turn oven on to 425°. Roast 45 minutes without basting. Turn chicken over and brush with the herb butter. Roast another 45 minutes, brushing/basting periodically with the remaining herb butter and pan drippings.

Crescent Chicken Bundles

An excellent luncheon dish or picnic fare!

- 1/2 cup *Delectable Herb Cheeseball* (Plain or with any topping) (recipe of page 36)
- 2 cups cubed, cooked Chicken
- 1 Tbs. **It's About Thyme** seasoning mix
- 1 can (8 oz.) Refrigerator Quick Crescent Rolls
- 1 Tbs. melted Butter
- 3/4 cup crushed, seasoned Croutons

Blend chicken, **It's About Thyme** and softened cheese ball. Separate rolls into 4 rectangles. Seal perforations. Spoon 1/2 cup of chicken mixture into center and pull 4 corners of dough to center and seal. Brush tops with butter and sprinkle on crushed croutons. Bake at 350° for 20 to 25 minutes. Serve hot from the oven or cool.*

*Hint: Any dabs of leftover, cooked vegetables could also be added to chicken and cheese mixture.

If you have more Thyme on your hands...

Puff pastry and phyllo pastry are both great combinations with the herbed cheese. Both Pepperidge Farm frozen puff pastry sheets and frozen phyllo pastry may be purchased at your favorite store. Good directions come on the packages.

Follow the directions and use the herbed cheese ball as the filling. Be creative. Add nuts, sautéed mushrooms, cooked spinach, etc. You will be so proud of yourself and your guests will think you slaved all day!

Crumble herb cheese over Greek salad or any salad. You may also use a little of the dry seasoning mix to season a tossed salad.



Cryin' Over Cayenne

Cryin' Over Cayenne Cheese Spread

*8 oz. Cream Cheese, softened
1/4 cup Mayonnaise
2 Tbs. Cryin' Over Cayenne*

*Combine all ingredients with a mixer.
Place in a serving container and
store in the refrigerator until serving
time. Serve with your favorite
crackers.*

Cryin' Over Cayenne is a wonderful seasoning. It is totally salt free so you can use it generously to perk up everything. The following are some great suggestions from fans.

Use **Cryin' Over Cayenne** to blacken fish. Dip halibut steaks or any firm fish into melted butter and put on **Cryin' Over Cayenne** to taste. Then you may bake, BBQ, or broil.

For a low-fat version, spray the baking pan with low-calorie pan coating and apply the spices to the fish and bake fish at 400° for 20 minutes.*

Boneless chicken breasts may also be prepared this way.

Soften butter and mix **Cryin' Over Cayenne** into softened butter. Use in place of regular butter to sauté chicken fish or meats. This is also great tossed with fresh cooked pasta.

Add 1/2 teaspoon of **Cryin' Over Cayenne** to tomato soup while heating.

If you make your own pasta, add 1 tablespoon of **Cryin' Over Cayenne** to the flour at mixing time.

For Cajun meatloaf, add 2 tablespoons to your favorite meatloaf recipe. Cajun hamburgers may be made by sprinkling **Cryin' Over Cayenne** on, or mixing in, with the hamburger before cooking.

You may make your own low-fat breakfast sausage by adding 1-1/2 tablespoons of **Cryin' Over Cayenne** to 1 lb. fresh ground turkey. Form into patties and fry as you would sausage.

Good 'N' Hot Dip: A delicious dip may be made by mixing together 4 teaspoons of **Cryin' Over Cayenne** to 1/2 cup of sour cream and 4 ounces of catsup. Let sit in the refrigerator for a couple of hours before serving. Serve with tortilla chips, corn chips, etc.

Spicy Meat Sauce: You can make a great spicy meat sauce by adding 1 tablespoon **Cryin' Over Cayenne** to 1 lb. browned hamburger and a 16 oz. can of tomato sauce. Serve with nachos, tacos, or tostados.

Cravin' Creole

The contents of one package will make all of the following recipes:

Cravin' Creole Zippy Dip

*1 cup Mayonnaise
1 cup Sour Cream
4 Tbs. Cravin' Creole*

Mix all together and refrigerate for a few hours. Use as a seafood cocktail sauce, creamy salad dressing, or spicy dip.

Spicy Seafood Sauce: Blend one cup of catsup with 3 tablespoons **Cravin' Creole'** mix. Stir and refrigerate for at least an hour. Use as a dip for seafood.

As a Shrimp Appetizer: Spread a layer of softened cream cheese on an attractive platter. Place 1 cup of **Cravin' Creole** Spicy Seafood Sauce over the cream cheese. Spread with fresh baby shrimp and/or crab. Sprinkle fresh parsley over the seafood. Squeeze a fresh lemon over it all. Serve with crackers. The red and green is especially pretty at Christmas time.

As a Seasoning: Dip your clean fish or boneless chicken breast into 1 or 2 tablespoons dry **Cravin' Creole** mix. After coating, sauté in a small amount of oil or butter until done.

Cravin' Creole and Rice: Place 1 tablespoon of oil in frying pan. Heat to medium-high. Add 1 tablespoon dry **Cravin' Creole** mix and 1 cup uncooked rice. Sauté until rice is lightly browned. Add 2 cups beef or chicken broth and an 8 oz. can of tomato sauce. Bring to a boil. Cover, turn heat to low and simmer 20 minutes or until rice is tender and liquid is absorbed. (If you add cooked shrimp to this rice, you have a complete Creole meal).

Cravin' Creole is the most versatile spice of all. After you have tried all the preceding recipes, here are a few more good suggestions.

Soften a stick of butter and add a full tablespoon of **Cravin' Creole** to the softened butter. Spread on French bread and grill on both sides or toast in a toaster oven.

Cravin' Creole Pasta: Wash and dry boneless chicken breasts and cut into bite size pieces. Put a few tablespoons olive oil in a frying pan and place over medium-high heat. When oil is hot, add the chicken pieces and a heaping tablespoon of dry **Cravin' Creole** seasoning and sauté until cooked. Add 2/3 cup whipping cream or half and half and lightly boil until sauce is reduced by one-third. In a separate pan, cook 1 pound of fettuccine. Pour thickened sauce and chicken mixture over the pasta and toss well. Sprinkle 1/2 cup (or more) Parmesan cheese over all. **Note:** If you have a few cups of steamed veggies, add these, too. Serve immediately.

A Special Season

“Late fall and winter is a time of holidays and entertaining. Be sure to include hot mulled wine or cider in your cold-weather festivities. Whether served in front of a roaring fire or out of a thermos on a ski slope, a steaming cup of cider will always be appreciated.”

HOT MULLED CIDER

1/2 cup Brown Sugar
1/3 tsp. Salt (optional)
2 quarts Cider
1 Tbs. **A Special Season** mix

Combine brown sugar, salt, and cider. Fill a tea infuser full of **A Special Season** mix and add to the cider. Slowly bring to a boil; simmer covered for 20 minutes. Refrigerate leftovers and reheat in microwave a cup at a time, as needed.

Note: Burgundy wine or other juices may be used in place of the apple cider.

Note: A party percolator works well for doubling or tripling the recipe. Tie spices in a cheesecloth bag.

Hint: Simmer a small amount of the **Special Season** mix in water as you would a potpourri. Your home will have that wonderful holiday smell.

ALL-SPICED CIDER

1 Tbs. **A Special Season** mix
3 cups Apple Cider
1 cup Orange Juice
1/2 Lemon, sliced
1/2 cup Honey
1/4 c. Brandy

Put 1 Tbs. **A Special Season** mix in a tea infuser. Place in a medium saucepan along with the cider, orange juice, lemon slices and honey. Bring to a boil. Reduce heat and simmer, covered, 5 minutes. Remove the seasoning. Stir in brandy. Serve with a cinnamon stick in each cup, if desired. This can also be made in a Crockpot and simmered for 4 hours so that the flavors are really intense.

Cider and Tequila Hot Toddy

“This is a very good drink!! It’s very soothing and tasty. “

1 Tbs. **A Special Season** mix
4 cups Apple Cider
1 cup Cranberry Juice
1/2 cup Tequila (or to taste)
1/4 cup Triple Sec or 1/4 cup other orange-flavored liqueur
1 Lime slice for garnish.

Fill a tea infuser full of A Special Season mix. Mix the cider and cranberry juice together and heat until hot (do not boil). Stir in tequila and liqueur. Serve in mugs garnished with lime slices.

Charlie's Choice

CHARLIE'S CHOICE PATE' OR SANDWICH SPREAD

*3 Tbs. Charlie's Choice
3/4 to 1 cup good quality
Mayonnaise
1 can (6 oz.) water packed Albacore
Tuna**

*Mix all ingredients together and chill
3 hours or longer. Serve with
crackers or toast rounds as an
appetizer. Pile high on your favorite
bread or roll as a sandwich.*

CHARLIE'S RICE SALAD

3 Tbs. **Charlie's Choice**
1 cup Mayonnaise
1 can water-packed Albacore Tuna*
1 1/2 cups cooked and chilled white Rice
5 oz. thawed frozen Petite Peas may be
added (Water chestnuts are good, too!)

Mix all ingredients together. Chill 3 hours or
longer. Serve in a lettuce-lined bowl.
Sprinkle with sliced almonds, if desired.

*Premium chunk chicken may be substituted
for tuna in these recipes.

"For those of you that are still wondering...I
have to tell you that Charlie is not my
husband...Remember Charlie who wanted to
be the Star-Kist Tuna? Well, with **Charlie's
Choice** he can now be the star!"

Charlie's Choice is great with cream cheese
substituted for mayonnaise. Make a cheese
ball and covered with more sliced almonds.
Serve with crackers.

At Christmas time, the above recipe makes a
great centerpiece formed into a snowman,
but you must double or triple for recipe."

TUNA AND WATER CHESTNUT CASSEROLE (4 servings)

1 can Condensed Cream of Mushroom Soup,
undiluted
3/4 cup Milk
3 Tbs. **Charlie's Choice**
1 can White Albacore Tuna
2 cans sliced Water Chestnuts
8 oz. cooked Egg Noodles, any kind
(I try to have extra cooked spaghetti noodles
on hand. It makes cooking this casserole so
easy and so good.)

Put the 3 tablespoons of Charlie's Choice in
the milk to rehydrate for 5 minutes. After 5
minutes, mix all the ingredients together and
place in a 1 1/2 quart casserole dish. Sprinkle
with Parmesan cheese (optional). Bake 40
minutes at 325°.

A Date to Remember

“**A Date to Remember** is for those of us that are ‘sweet tooth lovers’ who just love cream cheese as an ingredient in frosting, filling or spread. Again, use your imagination for your favorite recipes.”

A DATE TO REMEMBER SPREAD

*1 pkg. **A Date To Remember**
8 OZ. Cream Cheese
1/4 Cup Undiluted Orange Juice
Concentrate*
½ Cup Toasted Chopped Nuts
(optional)*

Measure juice into small bowl and stir in entire package contents. Soak for 15 minutes. Soften cream cheese in microwave for approximately 45 seconds. Add orange juice mixture and to cream cheese and blend well. Stir in nuts. Refrigerate several hours.

**May use diluted orange juice in place of concentrate.*



FROSTING, FILLING OR FLUFF

Follow the recipe for “**A Date to Remember Spread.**” Add one jar of marshmallow cream topping after softening for 20 seconds in the microwave. It’s great on apple cake, carrot cake, gingerbread muffins, date nut bread, scones, waffles, crepes, etc. Spread between layers of pound cake, angel food cake, cookies and any thing else you desire.

STUFFED BAKED APPLES

2 Tbs. Apple Juice
1/4 cup Dried Cherries (optional)
1/2 Pkg. **A Date to Remember** mix
2 Tbs. Honey
2 Almond Biscotti Cookies
4 Rome Apples or other baking apples
2 tbs. Butter
4 whole Cinnamon Sticks (optional)

In a medium bowl mix together the apple juice, dried cherries, **A Date to Remember** mix and honey with a spoon. Finely crush cookies and mix all together.

Cut about a 1/2 inch slice off the top of each apple. Scoop out the seeds of the apple with a melon-baller to make a pocket. Pack the fruit filling into the apples. Top each apple with 1/2 tsp. of butter. Put a cinnamon stick into the center of the filling, like the stem of an apple, if desired. Set the stuffed apples snugly in a baking dish adding 1/3 cup water to the pan. Bake for 45 minutes or until the apple is soft and the top is slightly browned. Cool to room temperature before serving.

WALDORF SALAD

1/2 cup Mayonnaise
1/2 pkg. **A Date to Remember** mix
4-5. Red Delicious Apples
4 stalks Celery, chopped or sliced thin
1/2 cup Grapes (any seedless kind)
1/4 cup chopped Walnuts
1/2 squeezed Lemon to taste
Boston or Romaine leaf lettuce
Garnish: with Orange segments or Berries (optional)

Combine mayonnaise and the 1/2 pkg. A Date To Remember mix. Set aside.

Peel, core and medium dice red delicious apples. Place in a mixing bowl and mix with the lemon juice to keep apples from discoloring. Add celery, grapes and chopped walnuts together with the apples. Add mayonnaise/date mix. Mix together and chill an hour before serving. Garnish if desired.

DATE-ORANGE MUFFINS

1 whole orange, cut in pieces and seeds removed
1/2 cup Orange Juice
1/2 cup Honey
1/2 cup Butter
1 Egg
1 1/2 cups Flour
1 tsp. Baking Soda
1 tsp. Baking Powder
1 tsp. Salt
1 pkg. **A Date to Remember** mix

Preheat oven to 400°. Mix orange, orange juice, honey, and egg, and butter together in

a blender. Sift flour, soda, baking powder and salt together. Add dry ingredients to wet ingredients. Blend well. Add in one package of **A Date to Remember** mix. Stir until mixed. Spoon into greased muffin pans. Bake at 400° for 15 minutes.

EASY STICKY-TOFFEE DESSERT

Butter, for baking dish plus 1/4 cup melted
1 pkg. **A Date to Remember** mix
1 cup plus 2 Tbs. Self-Rising Flour
1/2 cup whole Milk (or Half and Half)
1 Egg
1 tsp. Vanilla extract

For the Sauce:

3/4 cup dark Brown Sugar, packed
Approximately 2 Tbs. unsalted Butter in blobs
2 1/4 cups boiling Water

Preheat the oven to 375° and butter a 1 1/2 quart baking dish. Combine the **A Date to Remember** mix and flour in a large bowl. Pour the milk into a measuring cup, beat in the egg, vanilla, and melted butter. Pour this mixture over the sugar and flour, stirring with a wooden spoon to combine.

For the Sauce:

Sprinkle the sugar over the cake mixture and dot with butter. Pour over the boiling water (yes really!) and transfer to the oven. Set the time for 45 minutes, though you might find the dessert needs 5 or 10 minutes more. The top of the dessert should be springy and spongy when it's cooked; underneath, the butter, dark brown sugar and boiling water will have turned into a rich, sticky sauce.

