



Tart Cherry Poppy Seed Recipes

by Village Eatinghouse

Grilled Cherry Chicken

- 8 fresh boneless, skinless chicken breasts
- 1/2 c diced red onion
- 1/2 c diced red peppers
- 1/2 c **Village Eatinghouse Tart Cherry Poppy Seed**
- Dash lemon juice

Combine onion, peppers and 1/2 of dressing. Allow to sit for 1 hour. Grill chicken till just about done and brush with rest of Tart Cherry Poppy Seed. Use pepper and onion mixture as garnish on finished chicken.

Tart Cherry Fruit Dip

- 8 oz container whipped topping
- 1/2 c **Village Eatinghouse Tart Cherry Poppy Seed**
- Fresh bite-sized fruit pieces

For a light fruit dip, simply mix whipped topping and dressing together. For a richer dip, use dressing alone.

Cherry Salmon Salad

- 4 -4 oz salmon fillets
- Fresh salad greens
- 1 c red onion
- 20 cherry tomatoes
- 1 T fresh chopped dill
- 1/4 c **Village Eatinghouse Tart Cherry Poppy Seed**

Grill salmon steak until flaky. Lightly glaze with Tart Cherry Poppy Seed. Pull apart and place atop salad greens and garnishes. Top with fresh dill and remaining dressing. Try with shrimp or scallops, too!

Grilled Citrus Shrimp

- 12 large shrimp
- 1 c pink grapefruit juice
- 1 c chopped red onion
- 1 c pineapple
- 1/2 c **Village Eatinghouse Tart Cherry Poppy Seed**

Mix grapefruit juice and Tart Cherry Poppy Seed together. Toss with shrimp, onion and pineapple and grill over medium heat. Try as kabobs, too.

TIPS:

*Do not refrigerate Tart Cherry Poppy Seed. If you have trouble getting the dressing to pour from bottle, try microwaving it for 15 seconds.

*When grilling, consider brushing Tart Cherry Poppy Seed on later in the grilling process. This will help with caramelizing when used too soon.

