





Spring has sprung, and oh, the possibilities! And...cue the busy schedules: Graduations, Mother's Day, Father's Day. It's a lot to take in, but we're here to help and to help you enjoy it all. Life's celebrations come and go quickly, so it's important to slow down for a moment and savor these events as you gather with the people you love.

Click through the pages of this guide, and you'll find our freshest new products and surprising flavors. Read my ideas on blasting unique spices into your next crawfish boil, setting a stunning Passover table and serving up a stress-free Easter spread. All with a focus on gathering with friends and family—because that's where all the good stuff happens.

When it comes to Mom, Dad and Grads, we've got you covered. From breakfast in bed to tempting teas to gifts that will have them gushing, we've got it all. No matter the recipient, the gift of flavor always delivers.

If your springtime has your calendar jam packed with events, we say bring it on! Let us help turn frazzled into full-flavored celebrations and gifts. Then plan to sit back, relax and enjoy it all.

Anne MILNECK
TIRELESS CHAMPION OF HOME COOKS









Tilantro Time Blueherry Salad

INGREDIENTS:

1 large cucumber, seeded, quartered and sliced
2 radishes, halved and sliced
1/4 cup chopped cilantro
1 cup corn
Cilantro Extra Virgin Olive Oil
White Balsamic Vinegar
1 cup fresh blueberries
salt & pepper to taste

DIRECTIONS:

Combine the cucumber, radishes, cilantro and corn in a large bowl. Drizzle with the <u>Cilantro Lime Extra Virgin Olive Oil</u> and <u>White Balsamic</u> just until the vegetables are coated with the oil and vinegar. Gently fold in the blueberries. Taste and adjust with salt and pepper.











Strawberry Spinach Salad with Spiced Rum Pecars

INGREDIENTS:

6 cups spinach or baby greens

Basil Extra Virgin Olive Oil

Strawberry Balsamic Vinegar

Salt & pepper

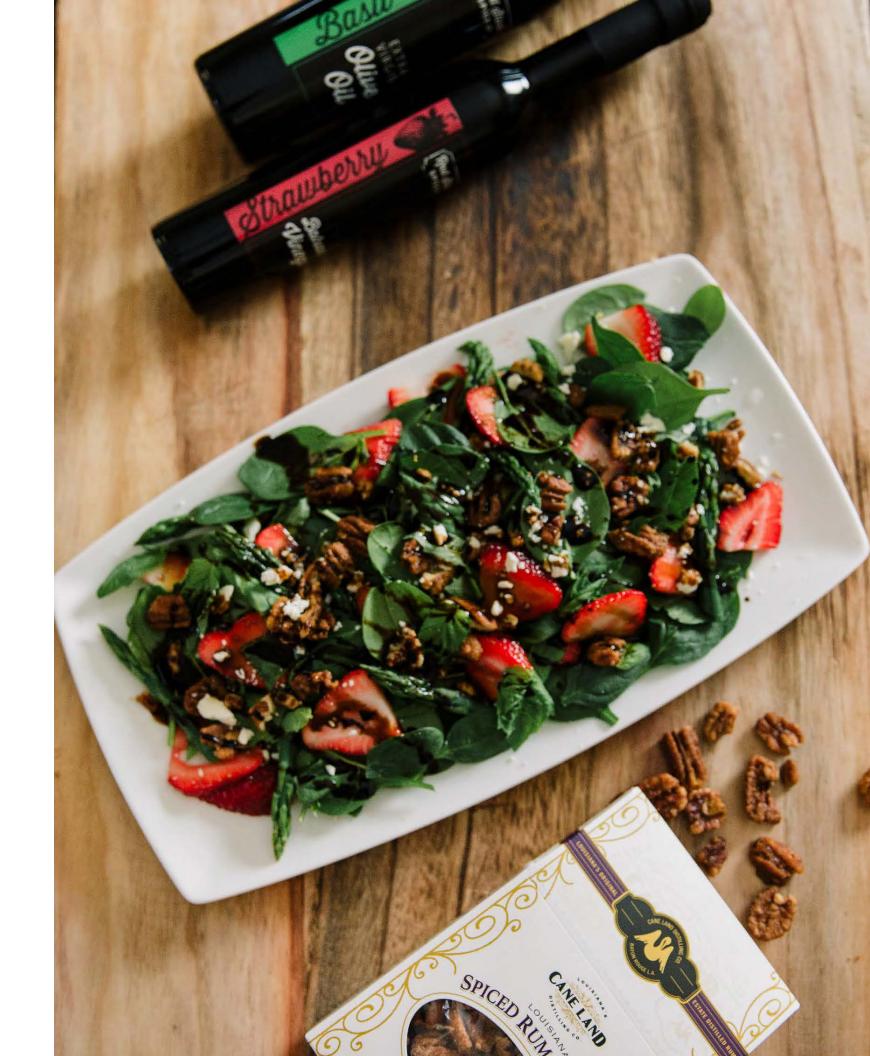
1/2 cup crumbled feta cheese

1 cup sliced strawberries

1/2 cup Caneland Pecans

DIRECTIONS:

Drizzle the salad greens with <u>Basil Extra Virgin Olive Oil</u> and <u>Strawberry Balsamic Vinegar</u>. Season with a little salt and pepper. Toss to coat the leaves with the oil and vinegar. Place on a platter and top with the remaining.







Spiced Care Syrup

INGREDIENTS:

1 cup Cane Syrup
1/2 tsp <u>Vietnamese Cinnamon</u>
1/8 tsp <u>Cardamom</u>

DIRECTIONS:

We used a lighter version of Cane Syrup from a local farm. Several Louisiana farmers are processing cane syrup that is light and color and taste—similar to maple syrup. Look for it at Farmer's Markets and local grocery stores. Combine ingredients and microwave for 30 seconds on high. Stir to combine. Serve with the Whole Grain Roasted Pecan Pancakes.















JEFFERSON LOCATION:

660 Jefferson Highway Baton Rouge, LA 70806 (225) 930-9967 **MAIN STREET MARKET LOCATION:**

501 Main Street Baton Rouge, LA 70801 REDSTICKSPICE.COM

@REDSTICKSPICE





