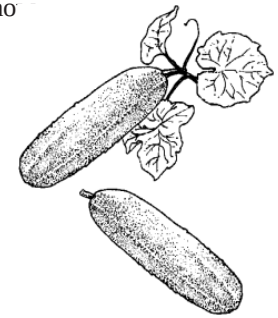
Cold Noodle Plum Salad*

1 Package Lo Mein Noodles, cooked
1 green onion, julianned
1/2 cucumber, seeded and julianned
1/4 red bell pepper, julianned
1 carrot, julianned
lime
cilantro, coarsely chopped
Tait Farm Foods Asian Plum Sauce
water

In a large bowl toss noodles with Asian Plum Sauce until coated, use a little water to thin out the sauce if necessary, add remaining ingredients and toss. Finish by squeezing a little lime juice, to taste, on top. An excellent accompaniment with your favorite meat or tofu.
**Seasonal vegetables may be substituted.

*Developed by Michael Dunkle at the 2004 Philadelphia Flower Sho

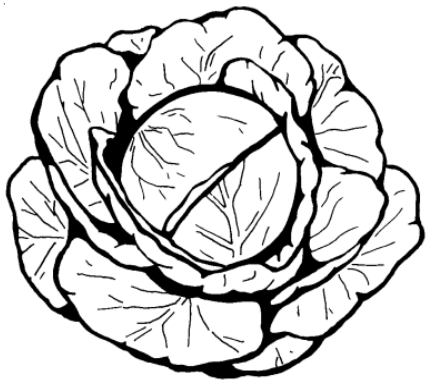


Asian Plum Pasta Stir-Fry

½ lb. pork <u>or</u> 2 skinless chicken breast halves cut in ¾" cubes
½ large sweet red or yellow bell pepper
½ small sweet onion, chopped
8 oz. rotini or spiral pasta, cooked al dente and drained
2 oz. Tait Farm Foods Asian Plum Sauce

Stir-fry pork or chicken, peppers and onions over high heat in 2 Tbs. canola oil until onion and the meat begin to brown. Add pasta and continue cooking for 1 minute. Add Asian Plum Sauce and continue to stir-fry until all ingredients are covered. Serves 4.

NOTE: 3 cups cooked rice can be substituted for the pasta.



Plum Chicken Lo Mein

8 oz. Chinese Lo Mein noodles
2 boneless chicken breasts, diced
1 small sweet red pepper, diced
1 bunch scallions, sliced
2 cups shredded cabbage (green or napa)*
2 – 3 Tbs. vegetable oil

Heat oil in wok or heavy skillet, add diced chicken and cook until done. Remove from pan and set aside. Next add chopped vegetables to the hot, well-oiled pan; cook a couple of minutes until barely done. Add chicken and the cooked and drained noodles to the vegetables in a hot pan. Toss. Add Tait Farm Asian Plum Sauce to coat. Remove from pan and serve.
*Additional vegetables might include carrots, onions, peas or green beans.

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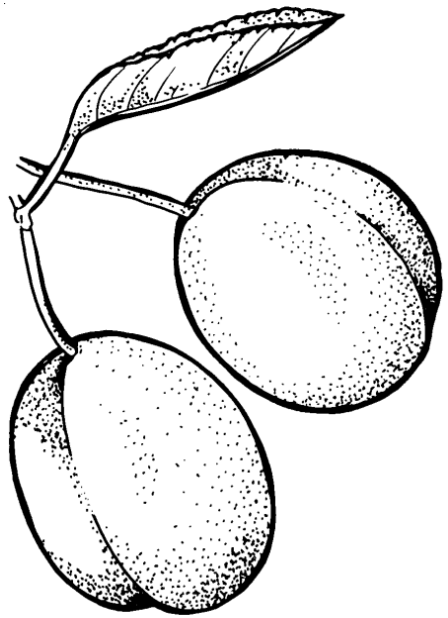
TAIT FARM FOODS

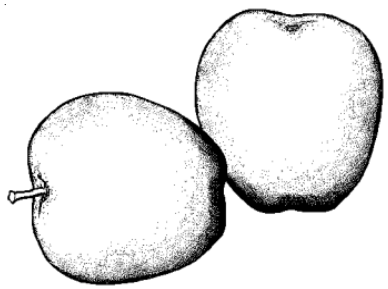
Asian Plum Sauce



ORIENTAL LIME SALMON

1 1/2 lb. Salmon Fillet
1/2 cups Tait Farm Foods Asian Plum Sauce
1/4 cup fresh lime juice
1/4 tsp. salt
1 tsp. fresh chopped cilantro

Mix Asian Plum Sauce, lime juice and salt together. Remove 1/4 cup of the marinade for garnish. Marinate the salmon in the remaining sauce for 1 hour. Grill the salmon, basting occasionally. Garnish with the 1/4 cup marinade and fresh chopped cilantro. Serves 4.



PORK CHOPS WITH APPLES, ONIONS AND ASIAN PLUM SAUCE

6 pork chops
3 Tbs. Oil
2 large apples, peeled, cored and thickly sliced
2 Tbs. Butter
1 large sweet onion, sliced
2/3 cup Tait Farm Foods Asian Plum Sauce
1/3 cup apple cider or apple juice
salt & pepper to taste

Pre-heat oven to 350-degrees.
Brown the pork chops in the oil. Remove chops and place in a casserole. Add the butter to the skillet and sauté onions until they are translucent and beginning to color. Add the apples and stir to coat with the butter. Add the cider to the skillet to deglaze the pan. Pour the onion/apple/cider mixture over the pork chops making sure that the onions and apples are evenly distributed. Pour Asian Plum Sauce evenly over all. Cover the casserole and bake for 1 – 1 ½ hours or until the pork chops are tender. (Baking time will depend on the thickness of the chops). Serves 6.

SHERRY PLUM CHICKEN

6 skinless chicken thighs
1/3 cup sherry
1 large sweet onion, sliced
2/3 cup Tait Farm Foods Asian Plum Sauce
flour for dredging chicken
12 pitted prunes or 6 fresh plums, halved
3 Tbs. oil (or 1 ½ Tbs. oil & 1 ½ Tbs. butter)

Preheat oven to 350 degrees.
Heat the oil over medium heat. Dredge the chicken pieces in the flour and lightly brown in the oil. Remove chicken and place in a casserole. Add the sliced onions to the skillet and sauté until they start to caramelize. Add the sherry to the onions and stir to de-glaze the pan. Pour the sherry/onion mixture over the chicken pieces. Arrange the prunes/plums around the chicken. Pour the Asian Plum sauce evenly over the chicken. Cover the casserole and bake for 1 hour and 15 minutes or until the chicken is very tender. Serve with buttered noodles or rice. Serves 2.

PORK AND APPLE MEATBALLS WITH ASIAN PLUM SAUCE

1 lb. ground pork
1 Tbs. butter
1 small apple, peeled & coarsely grated
1 small onion, finely chopped
1/2 tsp. salt
¼ tsp. ground pepper
½ cup dry breadcrumbs
1egg
¾ cup Tait Farm Asian Plum Sauce

Over medium heat, sauté the grated apple and the onion in the butter. Cool slightly then mix with the ground pork, breadcrumbs, egg, salt and pepper. Form into meatballs (small if intended for cocktail snacks). Place meatballs in a shallow baking pan and bake uncovered in a 350-degree oven for 20-30 minutes, depending on size. Add the Asian Plum Sauce, coating each meatball. Bake 10 minutes longer or until meatballs are done and the sauce is bubbling. Serve as a main course over noodles or just as they are for cocktails.
Serves 4 as a main course or 6 as an appetizer.

MEATBALLS WITH ASIAN PLUM SAUCE

1 lb. ground beef
1 Tbs. butter
1/3 cup finely minced red bell pepper
1 small onion, finely chopped
½ tsp. salt
¼ tsp. ground pepper
½ cup dry breadcrumbs
1 egg
¾ cup Tait Farm Foods Asian Plum Sauce*

Over medium heat, sauté the minced pepper and the onion in the butter. Cool slightly them mix with the ground beef, breadcrumbs, egg, salt and pepper. Form into meatballs (small if intended for cocktail snacks). Place meatballs in a shallow baking pan and bake uncovered in a 350-degree oven for 20-30 minutes, depending on size. Add the Asian Plum Sauce, coating each meatball. Bake 10 minutes longer or until meatballs are done and the sauce is bubbling. Serve as a main course over noodles or rice or just as they are for cocktails.
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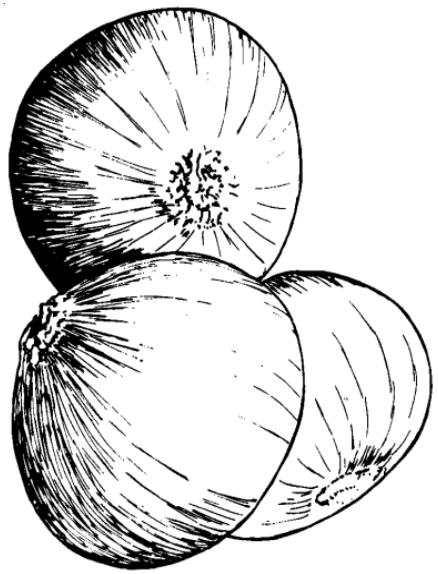
*Tait Farm Raspberry Teriyaki Sauce can be substituted.