

CRANBERRY APPLE RELISH

1 jar of Tait Farm Cranberry Chutney
1 Golden Delicious apple, chopped
grated rind of one small orange
juice of one small orange

Mix together (by hand) all of the ingredients until well combined. Serve with roast turkey, chicken or pork.

GINGER HAM SALAD

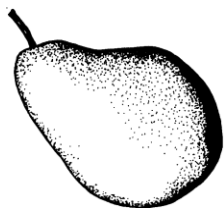
2 cups diced ham (leftover baked ham is perfect for this)
1/4 cup finely minced scallions
1/3 cup Tait Farm Ginger Peach Chutney (or more to taste)
1/2 cup mayonnaise

In a food processor combine ham and scallions. Pulse until finely minced. Add mayonnaise and pulse until well combined. Fold in chutney. Serve as a spread for biscuits, crackers, or as a sandwich filling.

GINGER PEACH CHUTNEY SPREAD

8 oz. cream cheese, softened
6 Tbs. Tait Farm Ginger Peach Chutney

In a bowl combine the softened cream cheese with the chutney. Use as a spread for crackers or bagels, or pipe (or spoon) into Belgian endive leaves, adding a small dollop of chutney on top.



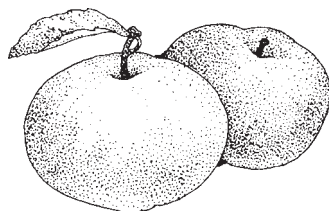
BAKED PEARS WITH CELEBRATION CHUTNEY

Peel pears, halve and core them. Rub them all over with a little lemon juice. Fill the cavities with Tait Farm Foods Celebration Chutney. Place in a shallow, buttered dish. Bake for 30 minutes at 350 degrees or until pears are tender. Serve as a festive accompaniment for a pork roast or a Thanksgiving turkey.

ROAST PORK TENDERLOIN WITH RHUBARB CHUNTEY

2 whole pork tenderloins
1 jar of Tait Farm Rhubarb Chutney (Celebration Chutney and Ginger Peach Chutney also work well)
1/3 cup chicken broth

Heat a small amount of oil in a large skillet. Brown the tenderloins on all sides. Place them in a roasting pan. Deglaze the skillet with the chicken broth, scraping any brown bits and incorporating them into the broth. Add the chutney. Stir well to combine. Spoon evenly over the tenderloins. Cover the roasting pan with a lid or foil. Roast at 350 degrees for 45 minutes to an hour or until the pork is just cooked through. Slice the tenderloins into medallions and serve topped with the chutney sauce. Serves 4.



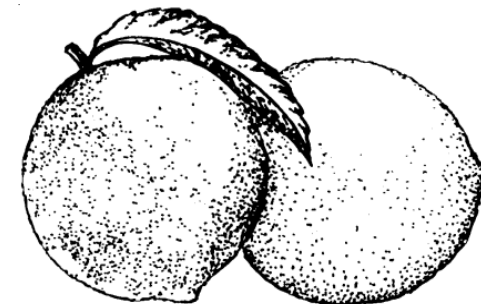
GINGER PEACH FRUIT SALAD

3 medium apples, diced
1 cup celery, diced
1 cup pineapple tidbits, drained (8oz. can)
1/2 cup raisins
1/2 cup walnuts or pecans
1/2 cup mayonnaise
1/4 cup Tait Farm Ginger Peach Chutney
grated rind of 1/2 lime
2 tsp. lime juice

Combine mayonnaise, chutney, grated lime rind and lime juice until blended. Fold into all other ingredients. Chill until ready to serve. Serves 4-6.



RECIPES FOR CHUTNEYS



- ~ Celebration
- ~ Cranberry
- ~ Ginger Peach
- ~ Rhubarb
- ~ Tomato

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USES FOR CHUTNEY

- Put a dollop of chutney on quiches or omelets before you serve them.
- Serve alongside grilled fish, chicken or pork.
- Use in a sandwich with turkey, chicken, roast beef, or cheese.
- Serve over a block of cream cheese with crackers or French Bread.
- Serve with cheese and crackers. Brie and Cheddar are particularly good.

CHICKEN AND CHUTNEY SALAD

6 cups cooked chicken, cubed
(or substitute steamed tempeh)
1 ½ cups diced celery
½ cups raisins (or 1 C seedless grapes)
½ cup toasted slivered almonds

Dressing:

1 C mayonnaise
½ C Tait Farm Rhubarb Chutney or Ginger Peach Chutney
Salt to taste

Mix the dressing ingredients together and fold into salad ingredients. Chill until ready to serve. Serve on a bed of mixed greens. Serves 4.



CHEDDAR CHUTNEY SPREAD

3 oz. cream cheese, softened
4 oz. sharp cheddar cheese, coarsely grated
½ cup Tait Farm Celebration or Rhubarb Chutney

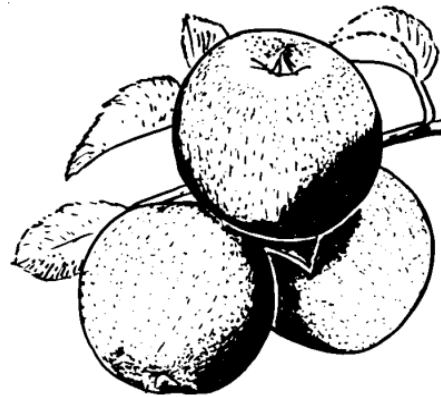
Put the cream cheese and grated cheddar cheese into the bowl of a food processor. Process until well blended. Add the chutney and pulse until the chutney is incorporated but does not lose its identity entirely. Pack into a crock. Serve with crackers. The spread may be made ahead of time and chilled until ready to use. Remove from refrigerator ½ hour before serving. Makes a little over 1 cup

GOLDEN BRIE WITH CHUTNEY

1-8 oz. wheel of brie cheese
1 egg, beaten
1/2 cup bread crumbs
Ginger Peach Chutney

1/2 cup olive oil
2 Tbs. butter

Melt the butter with olive oil in a heavy duty sauté pan. Beat the egg in one bowl and put breadcrumbs in a second bowl. Roll the brie in the egg, covering all the way around, including sides. Then roll the brie in the bread crumbs and be sure all the sides are generously coated. Transfer the brie to the sauté pan and allow to brown on one side, then turn over and allow to brown on the other side. Be sure the heat isn't too high or it will burn. Put on a serving plate and cover the top of the brie with Ginger Peach Chutney. Serve warm with baguette or crackers.



SMOKED TURKEY AND CHUTNEY WRAPS

Large flour tortillas
Smoked turkey (mesquite or regular)
Tait Farm Tomato Chutney (other chutneys work as well)
Whipped cream cheese
Shredded lettuce, grated carrots, sliced scallions

Spread the tortilla with the cream cheese, leaving a 1-2 inch border all around. Sprinkle on lettuce, carrots and scallions. Lay slices of smoked turkey on top of vegetables. Spread a row of chutney along the side closest to you. Roll the wrap tightly. Slice in half on a diagonal. The wraps may also be sliced into 1 inch lengths and skewered with toothpicks and then served as an hors d'oeuvres. They can also be wrapped (whole) in plastic film and refrigerated until you wish to serve them.

SPANISH SAUCE FOR CHICKEN OR PORK

1 chicken, cut up **OR** 4 pork chops

Sauce:

1 jar Tait Farm Tomato Chutney
1-14.5 oz can of tomatoes, drained
2 cloves of garlic, minced
1/4 cup of sherry
Grated rind & juice of 1 medium orange
salt & pepper to taste

Combine sauce ingredients and set aside. In a large skillet, brown the chicken pieces or pork chops in a small amount of olive oil. Transfer to a shallow baking dish or casserole. Pour the sauce over the meat. Cover baking dish. Bake in a 350 degree oven for 1/2 hour. Uncover and bake for 1/2 hour longer or until tender.

GORDON'S CELEBRATION OMELETTE

4-6 eggs, beaten
½ cup (or more) grated cheddar cheese
¼ cup Celebration Chutney
Butter
Salt & pepper to taste

Melt butter in an omelet pan over medium low heat. Beat eggs with salt and pepper and pour into pan. When eggs are almost set, sprinkle the grated cheese evenly over the surface, dot with chutney and cover the pan for a minute or two until cheese melts and the eggs finish cooking. Slide the omelet onto a platter and flip in half. Serve immediately.

