



ALMOST INSTANT CHERRY CHUTNEY

1/3 cup dried cherries
1/2 cup raisins
1 medium sweet onion, chopped
1/3 cup Cherry Shrub
2/3 cup water
1/4 tsp. hot Hungarian paprika (or cayenne pepper)
1/8 tsp. ground black pepper
1/4 tsp. salt
1-1/2 tsp. arrowroot powder dissolved in 1 tsp. water
2 Tbs. butter

Melt butter over medium low heat, sauté onion until wilted and golden. Add Cherry Shrub, water, cherries, raisins, paprika, salt and pepper; simmer for ten minutes. Add arrowroot mix, stir until thickened. Serve warm with ham, pork, game or poultry. Makes 1-1/2 cups.

CHERRY BASIL VINAIGRETTE

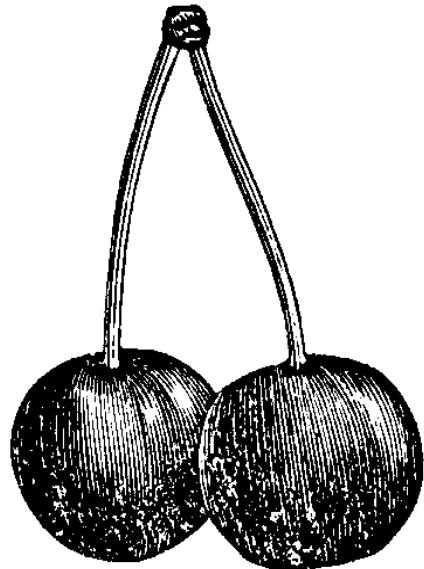
1/4 cup Tait Farm Foods Cherry Shrub
1/4 cup water
1/2 cup canola oil
2 tsp. Dijon mustard
1/4 tsp. freshly ground black pepper
1/2 tsp. salt
1/2 tsp. dried basil or 1 tsp. fresh basil, minced

Whisk all ingredients together.

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CHERRY SHRUB



CHICKEN WITH CHERRIES

4 skinless, boneless chicken breasts
1/4 cup dried cherries
1 small onion, minced
1/3 cup Cherry Shrub
2/3 cup chicken broth
1/3 cup toasted almonds

4 Tbs. butter
2 Tbs. flour
salt
pepper

Dust chicken breasts with flour, set aside. Melt butter in skillet over medium heat. Add minced onion, sauté until translucent. Remove onions with slotted spoon and set aside. Sauté chicken in remaining butter until almost cooked through. Remove to shallow casserole or platter. Add 2 Tbs. flour to pan and stir, scraping up brown bits...about a minute or two. Add Cherry Shrub and chicken broth to pan, whisking until smooth. Reduce heat to medium low. Add cherries, onions and chicken breasts. Heat gently until all ingredients are warmed and chicken is no longer pink inside. Arrange chicken on platter, pour sauce over chicken and sprinkle with toasted almonds. Serve with basmati rice.

SALMON STEAKS IN CHERRY MARINADE

2 Salmon Steaks
1 Tbs. canola oil
3 Tbs. Cherry Shrub
3 Tbs. Dijon mustard
1/2 tsp. dried tarragon or 1 tsp. fresh, chopped
1/2 tsp. salt
1/4 tsp. freshly ground black pepper

Whisk together all ingredients except salmon steaks, until smooth. Pour the marinade over the salmon steaks in shallow pan. Cover and refrigerate at least one hour. Preheat oven to 375 degrees. Bake salmon in marinade, until just cooked through. Or... Grill steaks, basting occasionally with marinade.



CHERRY WALNUT BULGUR SALAD

1 cup bulgur wheat
1 cup boiling water
1/2 cup walnuts, chopped coarsely
1/2 cup radishes, finely chopped
1/4 cup scallions, sliced

Dressing:

1/4 cup Tait Farm Cherry Shrub
1/4 cup dried cherries
3 Tbs. canola or walnut oil
1/8 tsp. ground black pepper
salt to taste
1/4 tsp. hot Hungarian paprika or cayenne pepper

Pour the boiling water over the bulgur and set aside for half an hour. Drain any excess water from the bulgur and place in a medium size bowl with the cherries, walnuts, scallions and radishes. Whisk together dressing ingredients and pour over the salad. Chill for one hour before serving.

CHERRY CHOCOLATE POUNDCAKE

1 cup butter
1-1/2 cups sugar
3 large eggs
1-2/3 cups flour
1/8 tsp. salt
1/4 tsp. baking soda
6 Tbs. unsweetened cocoa powder
2 tsp. vanilla
1/3 cup Tait Farm Foods Cherry Shrub
1/3 cup dried cherries

Preheat oven to 350 degrees. Grease and flour a 5"x9" pan. Cream butter and sugar together until fluffy. Add eggs one at a time, beating well after each addition. In a separate bowl. Mix dry ingredients and set aside. Add Cherry Shrub and vanilla to the butter mixture. Beat well. Stir in flour mixture and dried cherries until well blended. Spread in pan and smooth top. Bake 1-1/4 hours or until a toothpick comes out clean.