

RASPBERRY GLAZED APPLES OR PEARS

4 large apples (Golden Delicious, Granny Smith, Macintosh)

OR

4 large but firm pears

2/3 cup raisins

4 Tbs. butter

1/3 cup Tait Farm Raspberry Shrub (or more to taste)

A pinch each of cinnamon, allspice & cloves (apple pie spice)

whipped cream or heavy cream

Peel and core the apples or pears and cut into ¼ inch thick slices. In a sauté pan, melt butter over medium heat. Add apple or pear slices and raisins. Sauté for 3 minutes. Add the Raspberry Shrub and continue to sauté until the apples or pears are tender and glazed. Serve warm with whipped cream or heavy cream.



RASPBERRY SPICED PEARS

½ cup Raspberry Shrub

¼ cup water

1 cinnamon stick

8 whole cloves

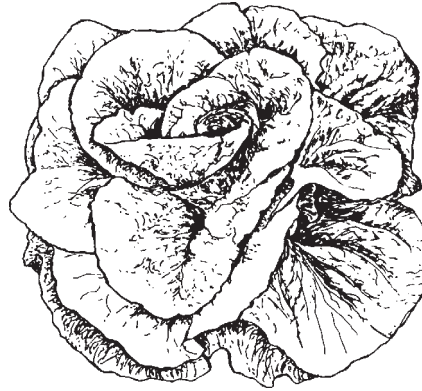
1 2-inch piece of vanilla bean

3 fresh pears, peeled & halved (Comice pears are best)

1-tsp. cornstarch in 2 Tbs. water

slivered almonds for garnish

Mix first 5 ingredients. Cover & simmer in a large sauté pan for 15 minutes. Add pears, cover & cook on low heat for 15 minutes. Occasionally baste pears with liquid. Remove pears. Bring liquid to a boil. Add cornstarch mixture, stirring until a light syrup forms (this happens quickly). Remove from heat and spoon over pears. Top with slivered almonds. Serve with ice cream or whipped cream.



SWEET VINAIGRETTE

2 Tbs. Tait Farm Raspberry Shrub

pinch of ground black pepper

1 heaping tsp. dijon mustard

1 small clove of garlic, minced

1/4 tsp. salt

6 Tbs. oil (olive or canola)

In a small bowl whisk together the shrub, salt, pepper, mustard and garlic. Gradually add oil, in a thin stream, whisking until creamy. Drizzle over mixed greens or spinach. (sliced pears are also nice.) Sprinkle with crumbled blue cheese (or gorgonzola) and walnuts. Makes about 1/2 cup of dressing.

RASPBERRY CREAM CHEESE

3 Tbs. Tait Farm Raspberry Shrub

8 oz. cream cheese, softened

Combine and beat until well blended. Serve with chocolate cookies or bagels.

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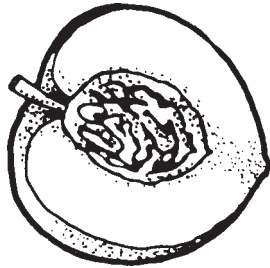
RASPBERRY SHRUB



RASPBERRY BORSCHT

1-1½ lbs. beets
1 qt. of chicken or vegetable broth
(homemade, canned or bouillon cubes)
½ cup Tait Farm Raspberry Shrub
Sour cream and diced cucumber for garnish

Scrub and peel the beets. Cut in to chunks. Place the beets and broth in a 3-quart pot. Bring to a boil. Reduce heat, cover the pot and simmer for 45 minutes or until the beets are very tender. Remove from heat and allow to cool somewhat. Strain the beets, reserving the broth. Put the beets and some of the broth in a food processor or blender and puree until smooth. Combine the beet puree with the reserved broth. Add the Raspberry Shrub. Stir well. Chill until cold. Serve in small bowls, garnished with a dollop of sour cream and some diced cucumber.
Serves 4.



RASPBERRY CHICKEN SAUTE

4 skinless, boneless chicken breasts
4 Tbs. butter
flour seasoned with salt and pepper
1/4 cup Tait Farm Foods Raspberry Shrub
1 medium onion, finely chopped
1/2 cup chicken broth
1 clove of garlic, minced

Dredge the chicken with flour and set aside. In a saute pan melt butter over medium heat. Add onion and saute 1 minute. Add chicken breasts and saute until just done. Remove chicken from pan to a warm plate. Add minced garlic and chicken broth. Stir 1 minute to deglaze pan. Add the shrub, stirring well. Return the chicken to the pan just long enough to coat with the sauce. Arrange on a serving platter. Garnish with fresh raspberries or almond slivers.

RASPBERRY PEACH SALSA

2 cups diced peaches
2 Tbs. finely chopped onions or scallions
½ cup diced sweet red bell pepper
1/3 cup Tait Farm Raspberry Shrub
2 Tbs. lime juice
1/8 tsp. cayenne pepper
½ tsp. finely chopped fresh rosemary
pinch of salt

Mix all ingredients together. Serve with tortilla chips

RASPBERRY MANGO SALSA

1 cup fresh (or frozen) raspberries
1 mango, peeled & chopped
1/3 cup red bell pepper, chopped
1/3 C sweet onion, chopped
3 Tbs. Raspberry Shrub
1 Tbs. lime juice
1 tsp. ground cumin
½ tsp. freshly grated ginger
1/8-1/4 tsp. cayenne
a pinch of salt
¼ cup chopped parsley
(cilantro can be substituted)

Mix spices with liquids, pour over the rest of the ingredients and mix thoroughly. Let it sit a bit before serving. Delicious with grilled fish, chicken, fajitas, quesadillas, or Mexican salads. For a creamy salsa, mix 1 part fresh salsa with 1 part light sour cream.

RASPBERRY BARBEQUE SAUCE

...For grilling chicken, ham, ribs or shis-ka-bobs

¼ cup tomato paste
4 Tbsp. Raspberry Shrub
2 Tbsp. vegetable oil
½ tsp. Worcestershire sauce
½ tsp. fresh pressed garlic
1/8 tsp. salt
1/8 tsp. white pepper

Mix all ingredients and baste on meat as it cooks on the grill. Turn & baste frequently. Covers about 2 lbs. of meat



OLD FASHIONED FRUIT SHRUB SPRITZER

1 oz. Tait Farm Foods Fruit Shrub, any flavor
8 oz. seltzer (for a sweeter drink use ginger ale or 7-up)

Mix all ingredients. Serve with ice and garnish with lemon or lime slices.

RASPBERRY CIDER PUNCH

½ gallon apple cider
1 cup Tait Farm Raspberry Shrub
2 liters seltzer water

Mix and serve over ice.

FRUIT SHRUB WINE SPRITZER

1 oz. Tait Farm Fruit Shrub, any flavor
4 oz. white wine
5 oz. carbonated water

Mix all the ingredients. Serve with ice and garnish with fresh fruit.