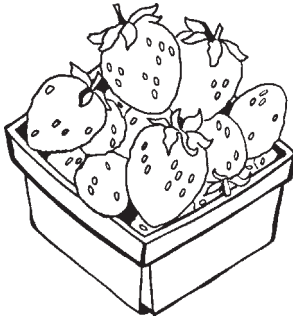


STRAWBERRY SALSA

1/3 cup Strawberry Shrub
2 ½ cups sliced strawberries
½ cup chopped sweet pepper (red, yellow, or green)
¼ cup finely chopped sweet onion or scallions
¾ cup diced cucumber
1 – 11oz can mandarin orange segments, drained
Grated rind and juice of 1 lime
1 Tbs. Canola oil
½ tsp. (or more) freshly grated black pepper
1 heaping tsp. ground coriander seed
1/8 tsp. cayenne pepper

Mix all ingredients together. Chill for 2 hours to allow flavors to meld. Serve with grilled chicken.



STRAWBERRY CHAMPAGNE COCKTAIL

Pour 3 Tablespoons of Strawberry Shrub into 1 cup of champagne (or sweet white wine). Garnish with fresh strawberries.

For more information, please contact us at:
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STRAWBERRY SHRUB



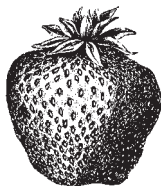
STRAWBERRY CHICKEN SALAD

4 boneless chicken breasts; grilled, broiled or roasted
6 cups mixed salad greens
1 bunch of scallions, sliced
fresh whole strawberries, cut in half if large

DRESSING:

1/2 cup canola or grapeseed oil
1/4 cup Tait Farm Foods Strawberry Shrub
1/4 cup water
2 Tbs. lemon juice
1 Tbs. dijon mustard
1 small clove of garlic, minced
1/2 tsp. dried tarragon
salt and freshly ground black pepper

Combine sliced scallions and greens. Arrange the greens on 4 individual plates. Slice the chicken breasts on the diagonal, crosswise. Arrange one chicken breast on top of the greens on each plate. Garnish with the strawberries. Whisk together the dressing ingredients. Drizzle some of the dressing on each salad. Serves 4, with dressing to spare.



SPICEY STRAWBERRY SHRIMP

1 lb. shrimp
1/2 cup Strawberry Shrub
1/4 tsp. cayenne
1 1/2 tsp. cornstarch (with 1 Tbs. cold water)
1 lime, divided
salt
1/3 cup pinenuts
1/4 cup chopped fresh coriander
2 Tbs. oil

Peel shrimp, put into a bowl and cover with juice of 1/2 lime and a generous sprinkle of salt. Let sit 10 minutes. Mix strawberry shrub, juice of 1/2 lime, cayenne, and cornstarch mixture in a small bowl. Strain shrimp, reserving marinade. Sauté shrimp in oil for a minute. Add strawberry shrub mixture, stir to coat shrimp, move shrimp into serving dish. Continue cooking sauce until glaze consistency, pour over shrimp. Garnish with nuts and coriander. Serve with rice or pasta.

STRAWBERRY TABOULI

1 cup Bulgur Wheat
1-1/4 cup boiling water
1 tsp. salt

Pour boiling water over Bulgur and salt. Allow to soak and cool for 1 hour. Then add:

1 1/2 cups Sliced Strawberries
1/2 cup Diced Cucumber
1/4 cup Sliced Scallions
2Tbs. Shredded Fresh Mint
1/4 cup Tait Farm Strawberry Shrub
2Tbs. Oil
Freshly Ground Black Pepper

SWEET VINAIGRETTE

2 Tbs. Tait Farm Food Strawberry Shrub
1 heaping tsp. dijon mustard
1/4 tsp. salt
pinch of ground black pepper
1 small clove garlic, minced
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 creamay. Drizzle over mixed greens or spinach. (sliced pears are also nice.) Sprinkle with crumbled blue cheese, feta or gorgonzola and walnuts.
Makes about 1/2 cup of dressing.

STRAWBERRY CHOCOLATE JOY

1 chocolate poundcake (or 9" layer cake), cut into 2 layers
8 oz. cream cheese, softened
3 Tbs. Tait Farm Foods Strawberry Shrub
Fresh sliced strawberries
Powdered sugar

Whip cream cheese with the shrub. Spread on the bottom layer of cake. Place some sliced strawberries on top of the cream cheese mixture. Top with the second layer and dust with powdered sugar. Garnish with fresh strawberries. (A sprinkle of Strawberry Shrub is also nice).