

TERIYAKI SPREAD

8 oz. cream cheese, softened
2 tsp. toasted sesame oil
6 Tbs. Tait Farm Raspberry Teriyaki
1 large garlic clove, minced
1 can water chestnuts, drained and finely chopped
¼ cup red bell pepper, finely chopped
¼ tsp. salt
¼ tsp. freshly ground pepper
¼ tsp. curry powder
1/8 tsp. cayenne pepper
2 Tbs. snipped chives

Beat together the cream cheese, teriyaki sauce, sesame oil, garlic, ginger, salt, pepper, curry powder, cayenne and chives until it has a smooth and even consistency., Fold in the water chestnuts and bell pepper. Chill several hours to allow flavors to meld. Serve with Japanese rice crackers or sesame crackers.



TERIYAKI BLACK BEAN HUMMUS

2 cups cooked black bean, rinsed and drained
1/3 cup Tait Farm Raspberry Teriyaki
1/2 cup Tahini
2 Tbs. lemon juice
1 clove of garlic, minced
Salt and pepper to taste

Put all the above ingredients in a blender, pulse until smooth, Serve with crackers or pita bread.

Variations:

Add any of the following:

1/2 tsp. curry powder
1 tsp. cumin
Chopped scallions
Minced cilantro
Cayenne pepper

TERIYAKI BLACK BEAN SALSA

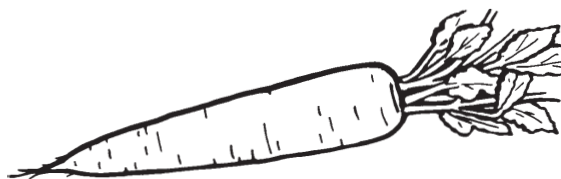
2 cup cooked black beans
½ cup Raspberry Teriyaki Sauce
1 large tomato, seeded & chopped
¼ cup canola oil
¼ cup chopped scallions
1 ½ Tbs. lime juice
½ cup chopped sweet peppers
¼ tsp. grated lime rind
1 avocado, diced
1/8 tsp. black pepper
1/8 tsp. cayenne pepper

Mix all ingredients together. Serve with grilled fish or poultry.

TERIYAKI BLACK BEAN DIP

2 cups cooked black beans
1 scallion minced
1 clove garlic, minced
¼ tsp. cayenne
1/8 tsp. fresh ground pepper
¼ cup Tait Farm Foods Raspberry Teriyaki
Fresh cilantro

Whirl in blender or processor until spreadable. Garnish with fresh cilantro. Serve with chips, crackers, rice cakes, or vegetables.



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RASPBERRY TERIYAKI



MIXED PEA WITH SPICY TERIYAKI DRESSING

3 cups of shredded napa cabbage
1 bunch of scallions, sliced
2 cups of snow peas or sugar snap peas
1 raw carrot, cut in matchsticks
1 cup peas (fresh or frozen)

Blanch the snow peas/sugar snap peas for 2-3 minutes. Refresh under cold water. Drain. Do the same with the peas. Set aside while you make the dressing.

Dressing:

¼ cup Tait Farm Raspberry Teriyaki Sauce
¼ tsp. curry powder
1/3 cup canola oil
1/8 tsp. salt
¼ tsp. toasted sesame oil
pinch of cayenne pepper
Put dressing ingredients in a jar and shake well.

Toss ¼ cup of the dressing with the snowpeas, peas, scallions and carrots. Taste and add more dressing if you wish. Serve on a bed of shredded napa cabbage. Serve the extra dressing alongside. Serves six.



RASPBERRY TERIYAKI CREAMY COLESLAW

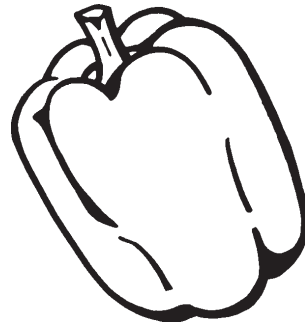
1 package cabbage slaw
1/2 cup chow mein noodle or sesame sticks
1/2 cup sour cream
2-3 TBS Tait Farm Raspberry Teriyaki
pinch of salt

Combine the cabbage and chow mein noodles. In a separate bowl, mix together the sour cream, Raspberry Teriyaki and salt. Fold the Raspberry Teriyaki mixture into the cabbage mix until well coated.

SESAME TERIYAKI BAKED SALMON

4 portions of salmon fillet (or 4 salmon steaks)
½ cup Tait Farm Raspberry Teriyaki Sauce
2 T. Mirin (Japanese sweet rice wine) or substitute sherry
2 ½ tsp. sesame oil (dark)
1 T. (heaping) sesame seeds
1 small clove of garlic, minced
1/8 tsp. cayenne pepper

Mix together the Teriyaki Sauce, mirin (or sherry), sesame oil, sesame seeds, garlic and cayenne. Place the salmon steaks in an oiled, shallow baking dish. Pour the sauce over the salmon. Bake uncovered at 350 degrees for 15 minutes or until the salmon is cooked through. It may take longer, depending on the thickness of the fish.



RASPBERRY TERIYAKI CHICKEN AND PASTA

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 Raspberry Teriyaki Sauce

Stir-fry chicken, peppers and onions over high heat in 2 T. canola oil until onion and chicken begin to brown. Add pasta and continue cooking for 1 minute. Add raspberry Teriyaki and continue to stir-fry until all ingredients are covered. Serves 4.

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



SHIITAKI & WILD RICE WITH SPICY TERIYAKI DRESSING

2 cups raw brown or white rice
½ cup raw wild rice
2 cups cooked garbanzo beans
1 bunch scallions, sliced
4 oz. shitake mushrooms
1 cup pecans, lightly toasted

Dressing:

½ cup Tait Farm Raspberry Teriyaki
¼ tsp. cayenne pepper
¾ cup canola oil
½ tsp. toasted sesame oil
½ tsp. curry powder
¼ tsp. salt

Cook rice according to directions. Remove stems and thinly slice mushrooms and lightly sauté with scallions in a little oil. Combine with cooked rice, garbanzo beans and pecans. Whisk together dressing ingredients and pour over salad. Combine well and serve at room temperature.