



# Cranberry Mustard Recipes

## Coleslaw

¼ cup Tait Farm Cranberry Mustard  
¼ cup mayonnaise  
4 cups of shredded cabbage  
salt and pepper to taste

- ~ Whisk together the mayonnaise with the Cranberry Mustard.
  - ~ Fold into the cabbage.
  - ~ Season to taste with salt and pepper.
  - ~ Refrigerate ½ hour before serving.
- Serves 4

## Red Potato Salad

2 lbs. boiled red potatoes (do not peel), cut into chunks  
1 cup chopped celery  
2 Tbs. Tait Farm Cranberry Mustard  
¼ cup mayonnaise  
salt and pepper to taste  
3 Tbs. each chopped fresh chives and parsley

- ~ Whisk together the mayonnaise and mustard.
  - ~ Fold into the potatoes, celery and herbs.
  - ~ Chill for 1 hour before serving.
- Serves 4-6

## Tait Farm "Rueben"

rye bread, lightly toasted  
smoked turkey  
sauerkraut  
muenster cheese, sliced  
mayonnaise  
Tait Farm Cranberry Mustard  
( the amounts depend on how many sandwiches you plan to make)

- ~ Combine equal parts mayonnaise and Cranberry Mustard allowing 2+ Tbs. of the mixture for each sandwich...ie. 1Tbs. each, mayo and mustard, per sandwich.
  - ~ Slather the mayo/mustard mix on the toasted bread.
  - ~ On one half of the bread, layer the turkey, then the sauerkraut and lastly the cheese.
  - ~ Toast the sandwiches in a toaster oven (or regular oven) until the cheese melts.
  - ~ Top with the remaining bread.
- Serve immediately.

## Grilled Smoked Cheese Sandwich with Cranberry Mustard

rye or any other nice rustic bread  
smoked cheese (such as smoked gouda or cheddar)  
mayonnaise  
Tait Farm Cranberry mustard

- ~ Mix equal parts mayonnaise and Cranberry Mustard.
- ~ Spread on both sides of the bread.
- ~ Layer on the cheese.
- ~ Close the sandwich and grill in an oiled pan or use a George Forman type grill as a "pannini" press.

## **Pork Tenderloin with Cranberry Mustard Sauce**

1 pork tenderloin, trimmed and sliced into medallions  
flour for dusting  
salt and pepper  
2 TBS butter, divided  
2 TBS olive oil  
¼ cup finely chopped onion (1 small onion)  
1 clove of garlic, minced  
¼ cup marsala, sherry or white wine (or substitute chicken broth)  
½ cup heavy cream  
2 TBS Tait Farm Cranberry Mustard  
¼ cup chopped fresh parsley

- ~ Season the pork slices with salt and pepper. Dredge in flour. Shake off excess..
- ~ Over medium high heat, heat 1 TBS of the butter with the 2 TBS of olive oil in a large skillet. When the butter sizzles, add the pork slices in a single layer.
- ~ Brown on both sides until almost cooked through (very little pink inside).
- ~ Remove pork to a warm platter.
- ~ Lower heat to medium. Add the remaining tablespoon of butter and the onions and garlic. Saute for several minutes until the onions are wilted.
- ~ Deglaze the pan with the marsala, scrapping up any golden bits.
- ~ Whisk in the cream and mustard. Simmer for a minute or two.
- ~ Return the pork to the sauce and simmer just until the pork is completely cooked through and the sauce is thickened slightly.
- ~ Sprinkle with parsley.
- ~ Remove to a platter and serve immediately.

Serves 2-3