



# Tait Farm Foods Easter Menu



## Appetizers

### Chutney Deviled Eggs



6 hard-boiled eggs  
2-3 TBS mayonnaise  
1 tsp. Dijon mustard  
1 TBS *Tait Farm Rhubarb Chutney*  
A pinch of sea salt  
paprika  
2 TBS finely chopped parsley

- ~ Peel eggs and cut in half longwise.
  - ~ Scoop out yellow centers into a small bowl.
  - ~ Add mayonnaise, Dijon mustard, chutney, sea salt and mix well (until very smooth).
  - ~ Spoon small amounts of mixture evenly back into egg halves.
  - ~ Sprinkle with paprika and garnish with chopped parsley.
- Serves 6

### Warm Brie with Fig & Honey Conserve and Pecans

1 small round of brie  
½ jar of *Tait Farm Fig & Honey Conserve*  
½ cup chopped pecans

- ~ Place the round of brie in a small, shallow heat proof baking dish.
  - ~ Top with the Fig & Honey Conserve.
  - ~ Bake for 15 minutes at 350 degrees until just warmed through.
  - ~ Sprinkle with the pecans.
  - ~ Serve with crackers or sliced baguette.
- Serves 6

## Salads & Vegetables

### Balsamic Roasted Asparagus Salad

1 lb. of fresh asparagus, trimmed  
5oz. baby spring greens  
(including lettuces, spinach, arugula)  
4 hard boiled eggs, cut in wedges  
*Tait Farm Herbal Balsamic Vinaigrette*

- ~ Line a baking sheet with foil or parchment paper.
  - ~ Lay the asparagus on the sheet in a single layer.
  - ~ Drizzle with 2-3 Tbs of the vinaigrette, rolling each spear to coat.
  - ~ Roast in a 425 degree oven for 15 minutes or until just tender when pierced with a knife. It's OK if there is some caramelization.
  - ~ Cool while preparing the plates.
  - ~ Divide the greens amongst 4-6 salad plates.
  - ~ Lay the asparagus spears on top of the greens.
  - ~ Drizzle with a little more vinaigrette.
  - ~ Garnish with the egg wedges
- Serves 4-6



### Mache and Avocado Salad with Lemon Vinaigrette

6-8 oz Mache\*  
Sliced avocados  
Radish Roses for garnish (one per plate)  
*Tait Farm Lemon Vinaigrette*

- ~ On pretty plates, make a nest of mache.
- ~ Arrange the avocado slices in a flower pattern.
- ~ Place a radish rose in the center.
- ~ Drizzle with Lemon vinaigrette.

\* Mache is also known as lamb's lettuce or corn salad. It is a delicious spring & fall green that grows in a rosette of spoon shaped leaves.

Serves 4-6

### Spring Greens Saute with Roasted Garlic

6 cloves of garlic (or to taste)  
3 TBS *Tait Farm Olive & Basil Oil*  
1 lb. spring greens, washed & chopped  
(spinach, kale, collards, rabe, mustard...)  
salt and pepper

- ~ Preheat oven to 400°F.
  - ~ Peel the garlic cloves but do not crush them. Place them on foil and coat with half the oil. Seal the foil and roast for about 20 minutes or until soft.
  - ~ Place the rest of the oil in a large pan and heat over medium-high. Add the spring greens and the roasted garlic including the garlic oil. Season & sauté until wilted.
- Serves 4



### Ginger Glazed Carrots

3 cups cooked carrots, julienne or pennies  
3 TBS *Tait Farm Ginger Shrub*  
1 TBS Butter

- ~ Heat butter and Ginger Shrub in a sauté pan over medium heat.
  - ~ Stir until hot and bubbly.
  - ~ Add carrots, sauté until nicely glazed.
- Serves 6



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## Rosemary Roasted New Potatoes

3 lbs. small new potatoes, cut in half  
(or in quarters if large)

*Tait Farm Olive & Rosemary Oil*  
*Tait Farm Mediterranean Salt*

- ~ Place the potatoes in a roasting pan.
  - ~ Drizzle with the Olive & Rosemary Oil.
  - ~ Sprinkle with the Mediterranean Salt.
  - ~ Cover with foil and bake for 45 minutes at 350 degrees.
  - ~ Uncover and stir.
  - ~ Bake, uncovered, a further 15 minutes, or until tender.
- Serves 6



## Entree

### Baked Ham with a choice of two glazes

#### Ginger Peach Chutney

Bake the ham according to directions. During the last half hour, coat generously with *Tait Farm Ginger Peach Chutney* and continue baking.

#### Apple Pepper Jelly

In a small saucepan, over medium heat, gently warm the *Tait Farm Apple Pepper Jelly* until it melts. Brush on the ham the last half hour of baking.

## Dessert

### Raspberry Filled Lemon Cupcakes

#### Cupcakes

1½ cups flour	1 cup sugar
2 tsp. baking powder	2 eggs
½ tsp. salt	½ cup milk
½ cup soft butter	1 tsp. lemon flavoring or extract
¼ cup <i>Tait Farm Raspberry Jam</i> (Blueberry is also nice)	
12 paper cupcake liners	

Combine the dry ingredients and set aside. Beat the sugar and butter until fluffy. Add the eggs one at a time, beating well. Add the lemon flavoring. Add half the flour mixture then half the milk, beating to combine. Continue beating and add the rest of the flour and milk. Line a muffin tin with 12 cupcake liners. Fill the liners no more than halfway full of the batter. Carefully spoon (not more than) 1 tsp. of the jam into the center in each. Then carefully spoon the rest of the batter over the jam.

Bake at 350 degrees for 20-23 minutes or until a light golden brown (a toothpick will come clean when inserted around the side. Cool in the pan for 10 minutes or so before removing. When cool, frost with cream cheese frosting or buttercream.

Makes 12 cupcakes.

#### Lemon Cream Cheese Frosting

8 oz. cream cheese, softened  
½ cup soft butter  
1 tsp. lemon flavoring  
2-4 cups (to taste) confectioners sugar  
(some milk may be added to arrive at the desired consistency)

Beat together the butter, lemon flavoring and cream cheese. Begin adding the powdered sugar until a desired consistency and sweetness is reached.

Either spread or pipe onto cooled cupcakes.



### City Tavern

#### Champagne Shrub

*Recipe from The City Tavern in Philadelphia, PA*

1 oz. *Tait Farm Raspberry Shrub*  
4 oz. Champagne or Sparkling Wine  
4 oz. Ginger Ale

Pour shrub into a glass. Pour in the champagne and ginger ale, stirring only if the champagne fails to blend the ingredients thoroughly.

Serve immediately.

## Drinks



#### Fruit Shrub Spritzer

1 oz. *Tait Farm Fruit Shrub* (any flavor)  
8 oz. Sparkling Water or Seltzer  
(for a sweeter drink use ginger ale or 7-up)  
Mix all ingredients. Serve with ice and garnish with lemon or lime slices.

#### White Wine Spritzer

1 oz. *Tait Farm Lemon Shrub*  
(or your favorite flavor)  
4 oz. White Wine  
5 oz. Sparkling Water or Seltzer  
Mix all the ingredients. Serve with ice and garnish with fresh fruit.