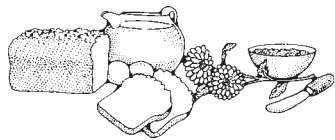


CHEDDAR CHEESE SQUARES WITH CHUTNEY

4 TBS butter, melted
4 eggs
1 c. milk
1 c. flour
1 tsp. salt
1 lb. shredded cheddar cheese
1 TBS chopped onion or chives
1 tsp. baking powder
Tait Farm Celebration or Tomato Chutney

Preheat oven to 350 degrees. Pour melted butter into a 9 x 13 pan, evenly coating the bottom. Whisk the eggs and milk together. Add the flour, salt and baking powder. Beat until smooth. Stir in the cheese and onions. Pour into the pan. Bake for 30-35 minutes or until golden and set. Cool slightly, then cut into small squares. Spoon a small dollop of chutney on top of squares just before serving. These may be made a day in advance. Wrap well in foil and refrigerate. Bring to room temperature or warm briefly before adding chutney and serving.

Option: Add 20 oz. of chopped, cooked spinach to the mix and use the Tomato Chutney



HOLIDAY TEA SANDWICHES

Tait Farm Mango Chutney
Tait Farm Celebration Chutney
White Sandwich Bread, Cinnamon Raisin Bread
Brie, Cream Cheese, Apples

Version 1:

Spread slices of good quality white sandwich bread with a thin layer of mayonnaise. Top with thin slices of brie and then thin slices of apples. Spread a thin layer of Mango Chutney on the second slice of bread. Close up the sandwich, pressing down gently. Trim crusts if desired, slice into halves diagonally.

Version 2:

Spread whipped cream cheese on a slice of cinnamon raisin bread. Spread a thin layer of Celebration Chutney on another slice of cinnamon bread. Close the sandwich, trim crusts if desired and cut in half diagonally or cut into strips.

GINGER RUM CIDER

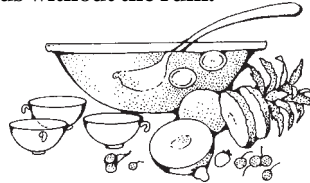
8 oz. cider
1 oz. Tait Farm Ginger Shrub
1 oz. rum

Warm the cider and shrub together, add the rum. Serve in a big mug or two small punch cups

For a larger quantity use the following amounts and keep warm in a crock pot, thermos or heat resistant punch bowl.

1/2 gallon cider
8 oz. Tait Farm Ginger Shrub
8 oz. rum

It is also delicious without the rum.



CHAMPAGNE SHRUB

1/4 c. Tait Farm Shrub (fruit flavors are best)
1 c. champagne or sparkling wine
1 c. ginger ale

Pour the shrub into a glass or goblet. Pour in the champagne and ginger ale, stirring only if the ingredients don't blend thoroughly. Serve at once.

CITY TAVERN'S RUM OR COGNAC SHRUB

Ice Cubes
1/4 c. Tait Farm Shrub (they use Raspberry Shrub)
1/4 c. dark rum or cognac
1 c. ginger ale

Fill a stemmed goblet 2/3 full with ice cubes. Add the shrub and rum. Pour in the ginger ale. Stir just enough to mix.

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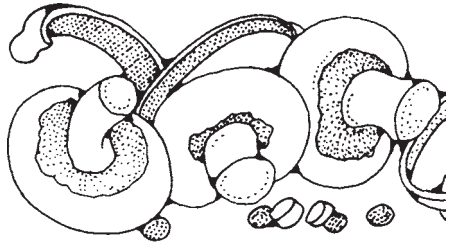
HOLIDAY ENTERTAINING RECIPES



MARINATED MUSHROOMS

1 lb. baby bella or white button mushrooms
1 bay leaf
1 strip of lemon rind
2 c. water
1 tsp. salt
1/2 cup Tait Farm Herbal Balsamic Vinaigrette

Wash and trim mushrooms, but leave them whole. In a 3 quart saucepan, bring the water, salt, bay leaf and lemon peel to a rolling boil. Add the mushrooms and boil for 5 minutes. Strain the mushrooms, including the bay leaf and lemon peel. While still warm, place in a glass or stainless steel container and add the vinaigrette. Toss to coat adding more vinaigrette if needed. Refrigerate at least 24 hours before serving. Remove from marinade and serve at room temperature.



TERIYAKI SHIITAKI MUSHROOM PATE

8 oz. button or baby bella mushrooms
4 oz. shiitake mushrooms
1/4 cup finely diced onions
1 small clove of garlic, minced
1/2 tsp. grated fresh ginger
1 TBS sherry or marsala wine
2 TBS canola oil
1/3 cup Tait Farm Raspberry Teriyaki
1 c. fresh whole wheat breadcrumbs (about 3 slices of bread)
Salt & Pepper to taste

Chop the mushrooms. Heat the oil in a saute pan on medium heat. Add the chopped mushroom, onions and garlic to the pan. Saute until most of the moisture has been released. Add the sherry and ginger. Continue to stir until most of the moisture is gone and the mushrooms are well done. Put the mixture into a food processor along with the bread crumbs and Raspberry Teriyaki. Pulse until finely minced and spreadable. Season to taste with salt and freshly ground black pepper. Serve with rice crackers or small toasts.

GRILLED SHRIMP WITH CHIPOTLE SAUCE

Uncooked Shrimp
Olive Oil
Limes
Salt & Pepper
Tait Farm Cherry Chipotle
Fresh Cilantro, chopped (optional)

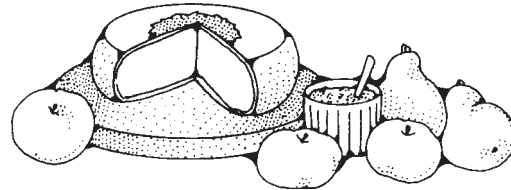


Brush shrimp with oil. Season with salt and pepper and a squeeze of lime juice. Grill in a basket or saute in a little oil until cooked through. While still hot, toss with a generous amount of Tait Farm Cherry Chipotle. Season to taste. Serve on a bed of lettuce or with lime wedges (and cilantro).

BRIE TOPPED WITH SOUR CHERRY JAM & PECANS

1 small wheel of brie at room temperature
1 jar of Tait Farm Sour Cherry Jam
3 TBS dried currants
1/2 c. coarsely chopped pecans
8 whole pecans for garnish

Combine the jam, currants and chopped nuts. Mound generously on top of the brie. Arrange the whole pecans around the edge of the cheese. The topping can be made in advance and refrigerated.



WALNUT & ROQUEFORT CHEESE SPREAD WITH CRANBERRY CHUTNEY

8 oz. cream cheese, softened
1/2 c. crumble roquefort cheese
1/2 c. finely chopped walnuts
Tait Farm Cranberry Chutney
whole walnut halves for garnish

Combine softened cream cheese and roquefort with the walnuts and pack into a crock or use to make canapes in this fashion. Spread a tablespoon of the cheese mixture on a cracker making a small indentation of top. Place a small dollop of cranberry chutney into the indentation. Top with a walnut if desired. Alternatively serve the spread in a crock with a dish of chutney on the side.

GARLIC GOAT CHEESE SPREAD WITH FIG & OLIVE RELISH

8 oz. softened cream cheese
3 oz. log of goat cheese at room temperature
1/4 tsp. garlic powder (or more/less to taste)
1 TBS finely minced fresh parsley
Tait Farm Fig & Olive Relish

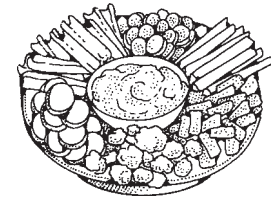
Combine the above ingredients. Spread on slices of baguette or crusty bread. Top with a dollop of Tait Farm Fig & Olive Relish.

Optional: Cut "julienne" strips of prosciutto as a garnish.

CHICKEN MEATBALLS WITH MANGO CHUTNEY

1 lb. ground chicken (or turkey)
1/4 c. finely diced celery
1/4 c. finely diced red bell pepper
1/4 tsp. garlic powder
1 tsp. salt
1/4 tsp. black pepper
1/2 c. bread crumbs
1 egg
1 TBS canola oil plus more for frying
1 jar Tait Farm Mango Chutney

Saute the celery and red pepper in the oil until wilted. Combine with all the other ingredients except the chutney. Form into walnut sized meatballs. Brown the meatballs on all sides in a little oil. Transfer to a baking pan. Pour the mango chutney over the meatballs. Bake at 350 degrees for 20 minutes or until the meatballs are cooked through and the sauce is bubbly.



TOMATO REMOULADE

1 c. mayonnaise
1/2 c. Tait Farm Tomato Chutney
1/4 tsp. garlic powder (optional)

Combine all the ingredients. This is a fantastic sauce for crab cakes, crunchy fried fish or french fried vegetables. It can also be used as a dip for crudites or artichokes.