



MARI-MANN HERB CO., INC.

KING DRY FRAGRANCE CO.
THE SOLID SCENTS COMPANY
1405 Mari Mann Lane
Decatur, IL 62521-9580
USA



SPOON HERBAL SAUCE

I guess I've always been a catsup lover. You know, on scrambled eggs, French fries, hamburgers, hot dogs, and then the "good for you" things came along and my homemade catsup was "in." It contains basil (a detoxifier), lovage (well, just look at the first three letters). Sooo-now we can use this wonderful sauce in so many healthy ways but it is still good on scrambled eggs, French fries, hamburgers and hot dogs!

Glenn's Hunter's Sauce

"This is Dr. Glenn Irwin's recipe, a terrific surgeon, hunter, cook and nature lover. This just has to be the most fabulous sauce ever for duck, cooked with a crispy crunchy skin! And, oh, on venison!"

1 c. Red Current Jelly	4 T. butter
1/2 c. port wine	1 t. Worcestershire sauce
1/2 c. Mari-Mann™ Spoon Herbal Sauce	

Melt over low heat and serve warm with the game.

PRAWN SANDWICHES

1 c. shrimp	1-2 t. Mari-Mann™ Spoon Herbal Sauce
2 T. mayonnaise	brown bread, thinly sliced

Mix together shrimp, mayonnaise and sauce. Fill bread with shrimp mixture. Cut into triangles and refrigerate. Serve with parsley and lemon garnish.

Adele's Salad Dressing

3 - 3 oz. cream cheese	3 cloves garlic
3 oz. blue cheese	1/4 c. cream
1 c. Mari-Mann™ Spoon Herbal Sauce	1 1/2 c. mayonnaise

Mix all ingredients well.

Barb's Cocktail Bites

"Watch these disappear in a hurry!"

Wrap whole water chestnuts in 1/2 piece bacon. Spear with a toothpick. Bake in the oven until bacon is cooked. Remove and drain. Mix 1 jar Mari-Mann™ Spoon Herbal Sauce, 1/4 c. brown sugar, 1 tsp. Mari-Mann Honey Mustard, and 2 Tbs. water. Dip each chestnut in mixture. Place back on cookie sheet in 300° oven. Bake for 30 minutes and serve.

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Luncheon Salad

"A light delicious luncheon dish. Calls for a rich, sinful dessert."

Lettuce (mixture of romaine, Boston, bibb and iceberg)	3 T. toasted sesame seeds
1 1/2 c. celery, cut into thin diagonal strips	1 1/2 c. fresh bean sprouts
5 T. green onions, chopped	15 wonton wrappers (cut into thin strips and deep fried)
1 small can sliced water chestnuts	1 whole chicken breast (poached and thinly sliced)

Mix all ingredients together except chicken and wonton wrappers. Pour dressing over salad and toss to coat greens. Place chicken strips on top. Garnish with fried wonton strips.

Dressing

2 T. Hoisin Sauce	2 Tbs. Mari-Mann™ Italian or Ruby Basil Vinegar
2 T. Mari-Mann™ Spoon Herbal Sauce	2 tsp. Mari-Mann™ Herb Honey
2 T. olive oil	1 tsp. salt
3 T. salad oil	

Mix all ingredients together.

Marshall Field Sandwich

Place lettuce leaf over buttered toast slice. Add slices of tomato, Swiss cheese, chicken breast slices, honey ham slices and sliced hard boiled egg. Cover with Louie Sauce. Sprinkle bacon bits over top of sauce. Garnish with parsley and lovage leaves. A complete meal.

Louie Sauce S.P.H.

"This is a marvelous dressing for Crab Louie and really delicious served over any fish. A must with 'Marshall Field' Sandwiches."

1 c. real mayonnaise	1-2 cloves garlic, crushed
3 T. Mari-Mann™ Spoon Herbal Sauce	

Mix well and serve with any fish, wonderful with crab or shrimp.

Mari-Cocktail Sauce

"This was made for shrimp and is absolutely wonderful with chunks of raw cauliflower or carrots. Zero fat!"

1 c. Mari-Mann™ Spoon Herbal Sauce	1 t. Worcestershire sauce
1 T. horseradish	1 t. fresh lemon juice

Mix ingredients well and allow to mellow.

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Louisiana Herbal Melange

"Ellsworth Greenwald from 'Greenwald's Gardens' taught this superb hors d'oeuvre during one of our special Mari-Mann evening cooking Extravaganzas. A real hit!"

1/2 loaf white bread with crusts cut off
Mari-Mann™ Annie's All Purpose Seasoning
Butter
1 medium red onion, chopped
2 hard boiled eggs, chopped

1/2 c. Mari-Mann™ Spoon Herbal Sauce
1 can shrimp pieces
6 crab sticks, chopped fine
1/2 c. celery
1 1/2 c. real mayonnaise

Butter bread and sprinkle each slice with 1/4 t. Annie's Seasoning. Stack bread and cut into 1/2" x 1/2" pieces. Mix with the onion, eggs and Spoon Herbal Sauce and refrigerate 8 hours or overnight. Add shrimp, crab, celery and mayonnaise. Mix well and allow to mellow.

Hearty Steak and Potato Soup

"This is a wonderful soup to serve on a cold winter's night. Pass a large bowl of chunky fresh fruit and toasted Italian Sweet Bread with this one."

2 T. olive oil
1 1/2 lb. chuck steak
1 c. chopped onions
1 8 oz. can mushrooms, drain and save liquid
4 cloves garlic mashed
6 c. water

4 T. Mari-Mann Beef Soup Base
1 t. Mari-Mann Annie's All Purpose Seasoning
4 t. corn starch
4 c. diced potatoes
1/2 c. Mari-Mann™ Spoon Herbal Sauce

Trim steak of all fat. Cut into strips. Heat olive oil until very hot and sauté steak and onions together until brown. Add water, garlic and beef soup base, lower heat and simmer until meat is tender, about 1 hour. Dissolve cornstarch in mushroom liquid. Stir into meat and water. Let thicken. Add diced potatoes, mushrooms, Annie's Seasoning and Spoon Herbal Sauce. Let simmer until potatoes are done. Serve garnished with parsley. 6 servings.

Artichoke Dip

"Another one of Barb Wall's super recipes and a real party favorite. Try adding 1/2 lb. chopped crab for a super dish."

1 14 oz. can artichoke hearts, chopped and drained
2 t. Mari-Mann™ Italian Wine Vinegar
1 c. mayonnaise
2 T. finely chopped onion

1 Tbs. Mari-Mann™ Spoon Herbal Sauce
3/4 c. freshly shredded Parmesan
1 pickled jalapeno pepper, minced (optional)

Mix all ingredients together. Place in a butter chafing dish. Bake at 375° for 25 to 30 minutes or until top is golden. Serve with crackers.

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Mari Meat Loaf

"Ideal on a cold fall night, with acorn squash and Waldorf salad. Unbelievable sliced cold and spread with Mari-Mann Honey Wine Mustard and served on grilled croissants! Truly gourmet!"

1 1/2 lb. Lean ground beef
3 slices bread, crumbled
1/2 c. onion, chopped
1/4 c. green pepper, chopped
1 t. salt ((optional)

1 t. Mari-Mann™ Annie's All Purpose Seasoning
1 egg
1/2 bottle Mari-Mann™ Spoon Herbal Sauce
1/2 c. water

Soak bread, onions, peppers and Annie's in Spoon Herbal Sauce and water. Add ground beef and egg. Form into loaf, indent top and fill with Spoon Herbal Sauce. Bake at 350° for 1-1 1/2 hours. Let stand 15 minutes before slicing.

Mari Pizza Bites

"The kids both young and "mellowed " enjoy these!"

2 loaves Pepperidge Farm party rye
1 lb. lean ground meat (turkey, pork, beef)
1 lb. cheese (Velveeta, may use 50% less fat or no fat)

3/4 c. Mari-Mann™ Spoon Herbal Sauce
1 T. Mari-Mann™ Granulated Garlic
1 T. Mari-Mann™ Oregano

In a non-stick skillet, brown meat, add cheese (low fat cheeses may take longer to melt), and remaining ingredients. Spread over bread. Bake at 350° for 12-15 minutes or until bubbly. Can freeze on cookie sheets after spreading mixture on bread. Bag for future use.

Martha's Baked Beans

"You just have to try this to believe how good it is."

2 1# cans baked beans (B&M)
1/4 c. granulated sugar
1/4 c. brown sugar
1 Tbs. **Mari-Mann™ Apple Pie Spice**
2 tsp. mustard

1/4 c. molasses
1/2 c. **Mari-Mann™ Spoon Herbal Sauce**
1 small onion, chopped
Cut up bacon (3-4 slices)

Combine all ingredients and bake for 2 hours at 350°.

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