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Mari-Herb Egg Salad with Mari-Mann Cranberry Tangerine Chutney

- ❖ 1-8 oz. package cream cheese
- ❖ 2 finely chopped hard-boiled egg
- ❖ ½ Package **Mari-Herb Mix™**
- ❖ ½ Jar **Mari-Mann™ Cranberry Tangerine Chutney**

Soften cream cheese and mix with hard-boiled eggs and Mari-Herb Mix. Add 1/2 tsp. vinegar and 1/2 tsp. sugar for a more “sweet-sour” flavor.

Mold into any desired shape (wreath for Christmas, heart for Valentine’s, etc.) and coat with 1/2 jar of Mari-Mann Cranberry Tangerine Chutney.

Refrigerate and let chutney soak into egg salad for at least 3 to 4 hours.

Serve with crackers.