



MARI-MANN HERB CO., INC.

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



MARI-MANN™ CRANBERRY TANGERINE CHUTNEY

QUICK IDEAS

- Spoon over small scoop of vanilla ice cream or frozen yogurt
- Serve in fold of omelet or over scrambled eggs
- Special as an accompaniment for curry dishes
- A delicious spread for turkey, chicken and cheese tea sandwiches
- Spoon over brie or gouda and bake. Serve with crackers - Yum!

SEAFOOD CHAD RICHARD

Sauce: 1 qt. Mayonnaise
1 cup Mari-Mann™ Cranberry Tangerine Chutney

1 Tbsp. lemon juice
1 Tbsp. Mari-Mann™ Curry Powder

Mix all together in a greased ovenproof dish - 8 oz. cooked pasta (fettuccine is especially good), 6 large cooked shrimp or 1 can, 8 chopped lobster sticks. Stir in 1 ½ cups sauce. Bake at 350° for 8-10 minutes. Leftover sauce can be stored in the refrigerator and used on any fish.

BAKED FRUIT

Fill pear or peach halves with 1 T. Mari-Mann™ Cranberry Tangerine Chutney. Bake at 350° for 20 minutes or until heated through. Serve warm or chilled in refrigerator and serve on salad greens. Pipe around edge with cream cheese.

BETTY WATKINS' CHEESE BALL

"This is always a big hit! It made it's special debut at our 'fortnightly bookclub.'"

11 oz. cream cheese
1/2 c. bacon bits
3 Tbs. Sour cream
1 sm. box of raisins

2 t. curry
1/2 c. green onions, chopped
1/2 c. chopped peanuts
Mari-Mann™ Cranberry Tangerine Chutney

Mix together everything except Chutney, roll into a ball. Cover thickly with Cranberry Tangerine Chutney. Serve with crackers or toast.

BRIE EN CROUTE

"Barb Wall came up with this tasty delight!"

Cut top off Brie, remove 1/2" of cheese from round. Fill with Mari-Mann™ Cranberry Tangerine Chutney. Place on round of puff pastry, pull up on sides. Use egg wash on outside of pastry sides. Place a round of pastry large enough to cover the top, sides and underneath about 1". Brush with egg wash. Decorate with a cut out puff pastry. Brush cut outs with egg wash. Bake at 350° for 15-20 minutes.

SHRIMP & CHUTNEY DISH

"The party favorite! Leave out the sour cream and milk and spread on thinly sliced bread for a tea party delight."

1 lb. shrimp, cooked, cleaned and chopped fine
8 oz. pkg. cream cheese, softened (may use low or zero fat cheese)
1/4 c. Mari-Mann™ Cranberry Tangerine Chutney
1 T. curry powder

1 clove garlic, minced
1/4 c. sour cream
2 T. milk

Mix all of above ingredients together and serve with Melba toasts or crudités.

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COVENTRY GODCAKES

"A new Mari-Mann version. Long ago in Coventry, godparents gave their godchildren these cakes for good luck in the New Year."

1 12 oz. pkg. frozen puff pastry, thawed
1 jar Mari-Mann™ Cranberry Tangerine Chutney

Sugar to sprinkle

Preheat oven to 425°. Roll out half of pastry to a 12"x8' oblong, then cut into 2" squares. Repeat with the other piece of pastry, then cut all of the squares in half to form triangles. Place a tsp. of chutney in the center of half of the triangles. Dampen the edges of the pastry and place the remaining triangles on top, pressing the edges to seal. Brush the tops of the triangles with water and sprinkle with sugar. Make slits in the tops of each. Bake on parchment paper lined tins for 15-20 minutes or until the cakes have risen and are golden brown. Let cool on a wire rack.

AFTERNOON TEA SANDWICHES

"Serve on doily lined silver platter garnished with watercress or nasturtium leaves."

1/4 c. Mari-Mann™ Cranberry Tangerine Chutney
1 c. mayonnaise

1/4 t. Mari-Mann™ Curry Powder, optional

Mix together and spread over thinly sliced buttered bread that has had the crusts removed. Thinly sliced ham, turkey, chicken or finely chopped hard boiled eggs may be spread on the mayonnaise mixture coated bread and then topped with another mayonnaise mixture coated bread slice. Cut into squares, fingers, triangles or with fancy cookie cutters.

GINGERSNAPS W/ CHUTNEY & CREAM CHEESE

"Your guests will really love this one!"

Mix 1/2 jar Mari-Mann™ Cranberry Tangerine Chutney with 8 oz. package of cream cheese, softened. Mix well and place in a bowl in the center of a pretty tray. Surround with gingersnaps. Guests can spread mix on gingersnaps. Yum!

HAM & CHUTNEY DIPPING SAUCE W/APPLES

"The chestnuts add a delightful crunch to this tasty, low calorie dip."

1/2 lb. cooked ham, low-fat
1/4 - 1/2 c. mayonnaise, low-fat
1/3 c. Mari-Mann™ Cranberry Tangerine Chutney

1/3 c. water chestnuts, chopped
1/2 c. sour cream, may use low or zero fat
1/2 tsp. Mari-Mann™ Curry or to taste

Blend ham, mayonnaise and chutney in food processor. Transfer to bowl and mix with rest of ingredients. Serve with apple slices dipped in lemon juice. Pineapple, rye toasts or other fruits and breads are also pretty and tasty.

PIGNOLI CHEESE BALLS

"Roll these in 'bite size' balls and serve with fresh fruit in season."

1/2 lb. blue cheese
8 oz. cream cheese

1/3 c. Mari-Mann™ Cranberry Tangerine Chutney

1 c. Mari-Mann™ Pine Nuts

Mix first three ingredients, chill and roll into balls. Sauté pine nuts (pignoli) in 1 Tbs. butter or margarine. Roll balls in toasted pine nuts