



Orients Best

WHOLESALE TEA PRODUCTS & GIFTS 1-877-565-3239

MARGARITA BROILED ROCK SHRIMP

4 Tbsp. (1/2 stick) butter

2 Tbsp. olive oil

2 Tbsp. lime juice

1 Tbsp. Orients Best Margarita Tea & Spice Rub w/Key Lime.

2 lbs. rock shrimp split and placed on a baking pan, shell down.

Combine the butter and oil in a saucepan over low heat until butter is dissolved.

Beat in the lime juice & Margarita Key Lime Spice Rub

Remove from heat and brush mixture over rock shrimp.

Add a little crushed Peppercorn and broil in oven for 2 - 3 minutes.

Serve hot with the remaining sauce.

Classic Clams Casino

12 Medium Clams

12 Reserved Clam Shells

Stuffing Mix:

4 Strips Bacon cut into small pieces

1 Packet Orients Best Margarita Tea & Spice Rub w/Key Lime

1 Medium Onion, finely chopped

1 Green Pepper, finely chopped

1 Tbsp. Minced Garlic

1 Tsp. Fresh Parsley, finely chopped

1 Tsp. Fresh Basil, finely chopped

2 Tbsp. White Wine

1 Cup Freshly Grated Parmesan Cheese

In a large pot, bring about 4 cups of water to a boil. Add clams. Cover the pot tightly and steam the clams over moderate heat only until the shells open, about 6-10 minutes. Remove the clam meat from the shells. Finely chop the meat and set it aside.

In a heavy skillet, sauté the bacon until all fat has been rendered and bacon bits are crisp. Add the remaining ingredients except the cheese and Margarita Spice Rub. Sauté on medium heat an additional 5 minutes. Stuff clam shells with mixture and top with Parmesan cheese. Sprinkle on the Margarita Spice Rub and bake at 350 degrees for 10 minutes.

Serves 4



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Oysters Rockefeller

- 24 Shucked Oysters, well drained
- 24 Reserved Oyster Shells
- 1 10 oz. Package Frozen Chopped Spinach, cooked & drained
- Tbsp. Unsalted Butter
- Bunch Watercress, finely chopped
- 1/4 Cup Minced Parsley
- 6 Green Onions, minced
- 2 Tsp. Finely Minced Green Pepper
- 1/2 Tsp. Ground Black Pepper
- 1/2 Tsp. Dried Marjoram
- 1/2 Tsp. Dried Basil
- 1/2 Tsp. Cayenne Pepper
- Salt, to taste
- 1/2 Cup Whipping Cream
- Rock Salt
- 1 Tbsp. Orients Best Margarita Tea & Spice Rub w/Key Lime.**

Scrub the oyster shells thoroughly and set aside to dry.

Press spinach until very dry and set aside.

In a heavy skillet, melt butter over medium heat. Add spinach, watercress, parsley, onions and green pepper and sauté until onions are tender. Stir in black pepper, marjoram, basil, cayenne pepper, salt and whipping cream. Simmer until mixture is thick and creamy, about 5 minutes.

(Add additional cream if mixture is too thick to spoon easily.) Set mixture aside.

Line a baking sheet with the rock salt. Pat oysters dry on paper towels, then place 1 dried oyster in each shell. Set the oyster shells in the rock salt. Spoon stuffing mixture equally over each oyster. Sprinkle Margarita Spice Rub on top.

Bake at 400 degrees until mixture is bubbly and lightly browned, 10-15 minutes.

Serves 6-8.



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LOBSTER NEW ORLEANS

2 Lobster Tails (6-8 oz. each)
2 Tsp. Butter
1/2 Cup French Mascat
1 Tsp. Lemon Juice

Sauce Arnaud:

1/2 Cup Mayo
3 Tbsp Honey
2 Tsp. White Vinegar
1 Tsp. Paprika
1/2 Tsp. White Pepper
4 Tsp. Creole Mustard
1 Tsp. Finely Chopped Onion
1 Tsp. Finely Chopped Celery
1 Tsp. Chopped Parsley

1 Tbsp. Orients Best Margarita Tea & Spice Rub w/Key Lime.

Cut the lobster meat into 1-inch cubes. Melt the butter in a skillet and add the lobster, white wine and lemon juice. Sauté the lobster meat until cooked, 6-8 minutes, or until just done. Chill and reserve. Mix all sauce ingredients together. Chill and reserve. When ready to serve, toss the cooked lobster with the Sauce Arnaud. Serve cold over bibb lettuce and sprinkle with the Margarita Spice Rub.

Serves 4.



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Cantonese Spareribs

4 Whole Uncut Racks Baby Back Spareribs (approx. 3 lbs.)

Marinade:

1/2 Cup Soy Sauce

1/2 Cup Ketchup

1/2 Cup Medium-Dry Sherry

2 Tbsp. Orients Best Sesame Soy Spice Rub w/Lemon & Orange

3/4 Cup Sugar

1 Garlic Clove, minced

1 Tsp. Fresh Ginger, peeled and minced

Place spareribs in a shallow baking dish. Whisk together marinade ingredients and pour over meat, turning to coat evenly. Marinate spareribs, meaty side down, at least 3 hours or overnight.

Drain marinade from spareribs into a small saucepan. Bring to a boil and simmer, covered, 3 minutes. Remove pan from heat.

Line the bottom of a broiler pan with foil and add 1 inch water. Set rack of broiler pan over water. Arrange spareribs on rack and bake at 325 degrees, basting occasionally with marinade, about 45 minutes, or until cooked through. Cut ribs into sections and serve warm.

Makes about 32 pieces.



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Bahama (Lobster) Bisque

1/2 Pound Lobster Meat, cooked & finely chopped

2 Tbsp. Butter

1/2 Cup White Wine

2 Tbsp. Orients Best Margarita Tea & Spice Rub w/Key Lime

1 Qt. Heavy Cream (reserve 1/2 cup for whipped cream garnish)

1/3 Cup Cream Sherry

1 Tsp. Cayenne Pepper

1 Tbsp. Hungarian Paprika

1 Tbsp. Sugar

1 Tbsp. Crushed Garlic

1/2 Cup Heavy Cream, whipped

Chopped Chives

In a saucepan, sauté cooked lobster meat with butter, Garlic Lovers Seasoning and white wine. Add lobster base, heavy cream, sherry, cayenne pepper, paprika and sugar and simmer until hot. (Do not boil.)

Immediately remove from heat and pour into serving bowls. Garnish each bowl with a dollop of heavy whipped cream and sprinkle with chopped chives.

Serves 4-6.



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Fisherman's Chowder

1 Pound Fresh Conch Meat

(Substitute – Crab or Fresh Fish)

1 Cup White Wine

2 Strips Bacon, cut into small pieces

1 Tsp. Chopped Garlic

2 Medium Onions, coarsely chopped

1 1/2 Cups Celery, coarsely chopped

4 Carrots, coarsely chopped

1 28 oz. Can Chopped Tomatoes

2 Tbsp. Orients Best Mandarin Habanero Tea & Spice Rub

6 Cups Water

1 Tbsp. Chopped Parsley

2 Bay Leaves

Roux (*see recipe below*)

Hot Sauce, to taste

Finely chop conch meat. Rinse and drain.

In a saucepan, combine conch meat and white wine, and simmer for 5-10 minutes.

In a separate saucepan, cook the bacon on medium heat 3-4 minutes. Add garlic, onions, celery and carrots and sauté 5 minutes. Add conch meat and remaining ingredients and simmer approx. 15 minutes. Thicken with 2-3 Tbsp. Roux and add hot sauce, if desired.

Serves 6-8.

Roux: In a heavy saucepan, bring 1/2 lb. margarine to a boil. Lower heat and add 1/2 lb. flour. Cook 10 minutes, stirring frequently, until roux is light brown.

(Roux can be refrigerated up to six months.)



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Sherried Wild Mushroom Bisque

2 Pounds Assorted Fresh Mushrooms, sliced
2 Tbsp. Butter
1 Quart Water
1/2 Quart Milk
2 Tbsp. Orients Best World Famous Tea & Spice Rub
1/2 Cup Cream Sherry

Roux (*see recipe below*)

In a saucepan, sauté mushrooms in butter 2-3 minutes. Add water, milk, mushroom base and cream sherry and simmer approx. 10 minutes. Thicken with 2-3 Tbsp. Roux.

Serves 4-6.

Roux: In a heavy saucepan, bring 1/2 lb. margarine to a boil. Lower heat and add 1/2 lb. flour. Cook 10 minutes, stirring frequently, until roux is light brown.

(Roux can be kept refrigerated up to six months.)



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Clam Chowder

1 Cup Canned Clams, drained & chopped

2 Tbsp. Olive Oil

1 Tbsp. Minced Garlic

1 Cup Onions, finely diced

1 Cup Carrots, finely diced

1 Cup Celery, finely diced

1 14 oz. Can Diced Tomatoes

3 Tbsp. Orients Best World Famous Tea & Spice Rub

6 Cups Water

1 Tbsp. Fresh Basil, chopped (or 1 Tsp. dried)

1 Tbsp. Fresh Rosemary, chopped (or 1 Tsp. dried)

1 Tbsp. Fresh Oregano, chopped (or 1 Tsp. dried)

1 Tbsp. Fresh Parsley, chopped (or 1 Tsp. dried)

2 Whole Bay Leaves

Sauté garlic, onions, carrots and celery in olive oil until soft. Add all remaining ingredients and simmer 20-30 minutes. Remove bay leaves before serving.

Serves 4-6.



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Seafood Chowder

- 2 Cups Shrimp, cooked & chopped
- 2 Strips Bacon cut into small pieces
- 2 Medium Onions, coarsely chopped
- 1 1/2 Cups Celery, coarsely chopped
- 4 Carrots, coarsely chopped
- 1 Tbsp. Chopped Garlic
- 1 28 oz. Can Diced Tomatoes
- 2 Tbsp. Orients Best Stir Fry Seasoning**
- 6 Cups Water
- 1 Tbsp. Chopped Parsley
- 2 Bay Leaves

In a saucepan, sauté the bacon on medium heat 3-4 minutes. Add the onions, celery, carrots and garlic and sauté an additional 5 minutes. Add the tomatoes, Stir Fry Seasoning, water, parsley and bay leaves. Simmer about 15 minutes to develop flavors.

Serves 4-6.

Note: Crab, lobster or any type of fish can be substituted for the shrimp.



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Cream of Turkey Soup with Winter Vegetables

- 2 Cups Cooked Turkey Meat, chopped
- 2 Tbsp. Butter
- 2 Medium Onions, coarsely chopped
- 1 1/2 Cups Celery, coarsely chopped
- 4 Carrots, coarsely chopped
- 1 10 oz. Package Frozen Mixed Vegetables, thawed
- 1/2 Quart Milk
- 3 Tbsp. Orients Best World Famous Tea & Spice Rub**
- 1 Quart Water
- 1/2 Tsp. Turmeric
- 1 Tbsp. Chopped Parsley
- 2 Bay Leaves

Roux (*see recipe below*)

In a saucepan, melt the butter over medium heat. Add the onions, celery, carrots and mixed vegetables and sauté until the onions are tender. Add the milk, Spice Rub, water, turmeric, parsley and bay leaves and simmer for 15-20 minutes. Remove the bay leaves and thicken with 2-3 Tbsp. Roux.

Serves 4-6.

Roux: In a heavy saucepan, bring 1/2 lb. margarine to a boil. Lower heat and add 1/2 lb. flour. Cook 10 minutes, stirring frequently, until roux is light brown. Roux can be kept refrigerated up to six months.



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Fish Chowder

- 2 Tbsp. Oil
- 1 Cup Sliced Celery
- 1 Cup Sliced Onions
- 2 Cloves Garlic, sliced
- 1 Quart Water
- 10 Peppercorns (Mixed Color)
- 1 Tsp. Dried Leaf Thyme, crumbled
- 1 Tsp. Fennel Seed
- 1 1/2 Pounds Halibut (or other firm white fish), cut into 1-inch chunks
- 1 1/2 Cups Fresh Grapefruit Juice
- 3 Tbsp. Orients Best World Famous Tea & Spice Rub**

Assorted Garnishes:

- Cooked Shellfish
- Cooked Pasta
- Chopped Tomatoes
- Sliced Black Olives
- Chopped Parsley

In a large pot, heat oil over medium heat. Add celery, onions and garlic and sauté until just tender. Add the water, peppercorns, thyme and fennel seeds, and bring to a boil.

Cover, reduce heat and simmer 30 minutes.

Skim off foam that rises to the surface. Strain broth through a sieve and return broth to pot. Add fish chunks, grapefruit juice and Spice Rub Seasoning. Simmer 10 minutes until fish is cooked.

Ladle soup into bowls and garnish as desired with one or more of the above items.

Serves 6 - 8



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Florida Avocado Soup

- 2 Cups Light Cream
- 1 1/4 Cups Water
- 1 6-oz. Can Frozen Orange Juice Concentrate, thawed & undiluted
- 2 Tbsp. Orients Best World Famous Tea & Spice Rub**
- 2 Ripe Avocados
- 1/8 Tsp. Hot Pepper Sauce
- 4 Orange Slices

Combine cream, water, orange juice concentrate and Spice Rub Seasoning in a blender and process until smooth.

Peel and seed avocados. Cut 1 1/2 avocados into chunks, and add to blender with hot pepper sauce. Blend 1 minute until smooth. Chill soup mixture.

Cut remaining avocado half into slices. Ladle soup into bowls and garnish with avocado and orange slices.

Serves 4.

Jamaican Horseradish Lime Sauce

- 1 Cup Mayonnaise
- 3 Tbsp. Orients Best Margarita Tea & Spice Rub w/Key Lime**
- 3 Tbsp. Horseradish, drained
- 1 1/2 Tbsp. Lime Juice
- 1/2 Tsp. Grated Lime Zest
- 1/4 Tsp. Black Pepper
- Hot Sauce, to taste

Whisk all ingredients together in a bowl and chill.

This sauce can be served in lieu of tarter sauce, with any seafood or as a dip for chicken wings.



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Creole Sauce

- 1 Tbsp. Oil
- 1 Onion, finely chopped
- 2 Ribs Celery, chopped
- 1/2 Cup Chopped Green Pepper
- 2 Cloves Garlic, minced
- 2 14 oz. Cans Stewed Tomatoes
- 3 Tbsp. Orients Best Hickory Barbecue Tea & Spice Rub**
- 1/4 Cup Dry Red Wine
- 2 Tbsp. Tomato Paste
- 1/2 Tsp. Dried Basil
- 1/2 Tsp. Dried Oregano
- 1/2 Tsp. Dried Thyme
- 1/8 Tsp. Cayenne Pepper
- Black Pepper, to taste

Heat oil in a saucepan over medium heat. Add the onion, celery, green pepper and garlic and sauté until vegetables are tender. Add remaining ingredients and bring to a boil. Reduce heat to low and simmer, uncovered, for about 30 minutes, until the sauce has thickened. Serve over Creole Meat Loaf. (*See "Beef, Pork, Lamb and Veal."*)

Makes 4 cups sauce.



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Caesar Dressing

3 Cloves Garlic
5 Whole Anchovies, or 2 Tbsp. Anchovy Paste
Juice of 1/2 Lemon
1/2 Cup Olive Oil
1/4 Cup Red Wine Vinegar
1 Tbsp. Dry Mustard
1 Tsp. Worcestershire Sauce
1 Coddled Egg (see note)
1/2 Tbsp. Coarsely Ground Black Pepper
1/3 Cup Grated Romano Cheese

Note: Place egg in still hot water (180-200 degrees) for one minute, to coagulate the egg white. To make dressing, place all ingredients in a food processor and blend 30 seconds on high speed. Transfer to a bowl and chill.

When ready to serve, toss with romaine lettuce and additional Romano cheese, if desired.

Mandarin Habanero Chicken Baked in Pastry

2 Cups Cooked Chicken, finely chopped
2 Tbsp. Orients Best Mandarin Habanero Tea & Spice Rub

4 Ounces Cream Cheese, softened
2 Tbsp. Milk
2 8-oz. Cans Refrigerated Crescent Dinner Rolls
1/4 Cup, plus 2 Tbsp. Butter, melted
1 1/2 Cups Crushed Croutons

In a medium bowl, blend cream cheese and milk until smooth.

Stir in the chopped chicken and Spice Rub.

Separate crescent roll dough into triangles. Place 2-3 Tbsp. chicken mixture on each of 8 triangles, spreading to within 1/2 inch of edges. Moisten edges of dough with water.

Place the remaining eight triangles of dough on top, and press edges to seal.

Dip each sandwich in butter, then roll in the crushed croutons. Place on lightly greased baking sheets and bake at 350 degrees for 20-25 minutes or until lightly browned.

Makes 8 servings.



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Chicken Florentine with Pernod

- 4 Skinless, Boneless Chicken Breast Halves
- 1 Sheet Frozen Puff Pastry
- 1 10-oz. Package Frozen Chopped Spinach, thawed and squeezed dry
- 1 Clove Garlic, minced
- 1 Tbsp. Orients Best World Famous Tea & Spice Rub**
- 1 3-oz. Package Cream Cheese, softened
- 2 Tbsp. Pernod
- 4 Thin Slices Deli Ham

Egg Wash: Beat 1 Large Egg with 1-2 Tsp. Water

Thaw pastry 20-30 minutes.

Pound chicken breasts to 1/4-inch thickness. Combine spinach, garlic, Spice Rub Seasoning, cream cheese and Pernod. Top each chicken breast with one slice of deli ham and 1/4 of the spinach mixture.

Roll up chicken from narrow end, jelly-roll style.

On a lightly floured surface, roll pastry to a 14-inch square, then cut into four 7-inch squares. Arrange pastry squares on an ungreased baking sheet, with one corner of each square facing you (like a diamond).

Brush all edges with the egg wash.

Place the rolled-up chicken pieces horizontally on each diamond. Fold the bottom corner (facing you) over the chicken. Next, fold over the two side corners. Finally, take the top corner and fold it down so that the finish product resembles an envelope. Rush tops with the egg wash.

Bake at 375 degrees for 25 minutes, or until golden brown.

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Orange Salad with Orange Vinaigrette

- 2 Cups Water
- 1 Bay Leaf
- 1 Tbsp. Orients Best World Famous Tea & Spice Rub**
- 2 Lemon Slices
- 1 Pound Scallops
- 1 Cup Green Beans, cut into 2-inch pieces, cooked & drained
- 1 Cup Yellow Beans, cut into 2-inch pieces, cooked & drained
- 1 8-oz. Can Red Kidney Beans, drained
- 4 Oranges, peeled and sectioned
- 1 Red, Yellow or Green Bell Pepper, seeded & thinly sliced
- 1 Small Red Onion, thinly sliced

In a medium saucepan, combine first 4 ingredients and bring to a boil. Add scallops and cook 3 minutes. Drain and cool.

In a large bowl, combine scallops with the remaining 6 ingredients. Add Orange Vinaigrette and toss lightly. Cover and chill at least 4 hours, stirring occasionally.

Orange Vinaigrette:

- 1/2 Cup Orange Juice
- 1/3 Cup White Wine Vinegar
- 1/3 Cup Oil
- 1 Clove Garlic, minced
- 2 Tbsp. Capers, drained
- 1 Tbsp. Dijon Mustard
- 1 1/4 Tsp. Dried Tarragon, crumbled
- 1/2 Tsp. Salt
- 1/4 Tsp. Pepper

Combine all ingredients and mix well.

Serves 4-6.



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Spinach Salad a la Chef Rene

- 3/4 Cup Gorgonzola Cheese, crumbled
- 1/2 Cup Salad Oil
- 1/4 Cup Fresh Grapefruit Juice
- 2 Tbsp. Orients Best Mandarin Habanero Tea & Spice Rub**
- 1/2 Tsp. Seasoned Salt
- 1 Cup Sour Cream
- 6 Cups Fresh Spinach Leaves, washed, drained & broken into bite-size pieces
- 6 Oranges, peeled and sectioned
- 1/2 Cup Chopped Walnuts

Combine first 5 ingredients in a blender and process until smooth. Stir in sour cream. Cover and chill several hours to blend flavors.

When ready to serve, combine spinach, oranges, walnuts and salad dressing in a large bowl, and toss lightly.

Serves 6-8.



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Barnacle Brian's Bar Salad with Pungent Orange Dressing

2 Cups Cooked Brown Rice
3 Oranges, peeled and sectioned
1/2 Cup Raisins
1/2 Cup Chopped Scallions or Green Onions
1/2 Cup Sliced Celery
1/2 Cup Sliced Red Bell Pepper
1/2 Cup Sliced Water Chestnuts
1/4 Cup Toasted Sesame Seeds

In a large bowl, combine all ingredients and mix well. Serve chilled or at room temperature with Pungent Orange Dressing.

Pungent Orange Dressing:

1/3 Cup Fresh Orange Juice
1/4 Cup Vegetable Oil
2 Tbsp. Soy Sauce
2 Tbsp. Orients Best Mandarin Habanero Tea & Spice Rub

In a small bowl, combine all ingredients and mix well.

Serves 6.



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Capt'n Ray's Orange Salad

Marinade:

1/2 Cup Oil

1/4 Cup White Wine Vinegar

1/4 Cup Chopped Green Onions

1 Clove Garlic, minced

2 1/2 Tsp. Ground Coriander

1/2 Tsp. Salt

1/8 Tsp. Pepper

2 Oranges, peeled and sliced

16-oz. Can Julienne Beets, drained

1/2 Cup Chopped Walnuts

2 Tbsp. Orients Best Mandarin Habanero Tea & Spice Rub

2 Heads Bibb Lettuce

In a medium bowl, combine the first 7 ingredients and mix well.

In a small bowl, combine the orange slices with half of the marinade mixture. Cover and chill overnight.

In another small bowl, combine the beets with the remaining marinade mixture. Cover and chill overnight.

When ready to serve, drain the oranges and the beets. Combine the oranges, beets and walnuts and serve over Bibb lettuce.

Serves 4-6.



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Key West Garden Club Salad

- 8 Ounces Fresh Salmon, cooked and chilled overnight
- 2 Tbsp. Orients Best Margarita Tea & Spice Rub w/Key Lime**
- 4 Cups Cooked Pasta Shells
- 3 Pink Grapefruits, peeled and sectioned
 - 1 Cup Sliced Celery
 - 1/2 Cup Sliced Carrots
 - 1/2 Cup Green Peas, cooked
 - 1/2 Cup Chopped Parsley
- 1/4 Cup Chopped Green Onions
- 1/2 Cup Salad Oil
- 1/3 Cup Fresh Grapefruit Juice
- 2 Tbsp. White Vinegar
- 1 Tsp. Dried Dill Weed, crumbled
 - 1 Tsp. Celery Seed
 - 1/2 Tsp. Salt

Mixed Lettuces, such as Romaine, Green Leaf, Boston or Bibb

Garnish: Tomato Wedges and Parsley Sprigs

In a large bowl, combine pasta shells, grapefruit sections, celery, carrots, green peas, parsley and green onions.

In a salad cruet, combine oil, grapefruit juice, vinegar, dill, celery seed and salt. Shake well. Pour dressing over pasta mixture and toss well. Cover and chill at least 30 minutes, or up to 2 hours.

When ready to serve, break salmon into large pieces and fold into pasta mixture. Arrange mixed lettuces on 6 serving plates and spoon salad over the lettuce. Garnish each plate with tomato wedges and a parsley sprig.

Serves 6.



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Salad Marrakech

4 Oranges, peeled and sliced
1/2 Cup Thinly Sliced Radishes
1/3 Cup Sliced, Pitted Black Olives
1/4 Cup Fresh Grapefruit Juice
1 Tbsp. Orients Best Mandarin Habanero Tea & Spice Rub
Romaine Lettuce

In a shallow dish, arrange oranges, radishes and olives in a single layer. Combine grapefruit juice and cinnamon and pour over the orange mixture.

Cover dish with plastic wrap and chill 2-4 hours.

When ready to serve, arrange lettuce on 4 salad plates, and spoon salad mixture over the lettuce.

Serves 4.