

Quick Recipe ideas

For

Maisie Jane's Organic Sliced Almond Delights

Organic Honey Glazed Sliced Almond Delights

- Add to your baked winter squashes with butter and brown sugar
- Top off your favorite yogurt
- Stir in your oatmeal
- Add to Green salads with fruit such as fresh strawberries, mandarin oranges, with a herb vinaigrette dressing

Organic Zesty Italian Sliced Almond Delights

- Top off your stuffed baked potatoes
- Coat your Chicken breasts or Fish fillets, then bake or fry
- Great as a salad topper for a healthy alternative to croutons
- Top off your favorite casseroles

Organic Tamari Sliced Almond Delights

- Toss on your stir fried veggies, meats, or fish
- Wonderful in your favorite Chinese Chicken salad recipe
- Great as a topper for Rice dishes
- Add to your trail mixes

Organic Oven Roasted Sliced Almond Delights

- Add some crunch to your fruit salads
- Yummy as an ice cream or sundae topper
- Add to your French toast and pancake mixtures

Organic Natural Sliced Almond Delights

- Add a layer on top of your brownie mixture before baking for an elegant presentation
- Use as a garnish on any baked goods: cookies, scones, muffins, and cakes.
- Tasty on top of bread pudding

Fabulous Recipes

For

Maisie Jane's Organic Sliced Almond Delights

APPETIZERS

Isidro & Maisie Jane's Brie Cheese

Ingredients:

1 small round of Brie cheese
6-8 cloves garlic-chopped
About 3 T. Olive Oil
¼ C. dried cranberries
½ C. **Maisie Jane's Organic Oven Roasted Sliced Almond Delights**
1 baguette loaf of bread-sliced

Instructions:

Set Oven for 375 degrees
Put garlic, Olive Oil, & dried Cranberries over the top and surrounding the round of Brie.
Put in oven and cook until the Brie looks melted and soft inside. Don't overcook; otherwise you will burn the garlic and dried cranberries!
Sprinkle the Maisie Jane's Organic Sliced almonds on top and serve immediately with bread.
Enjoy!

Roasted Almond Garlic Spread

Ingredients:

½ Cup **Maisie Jane's Organic Zesty Italian Sliced Almond Delights**
16 cloves garlic, peeled
3 T. olive oil
8 ounces cream cheese, room temperature
¼ Cup sour cream
2 tsp. Dijon mustard
1 tsp. Worcestershire sauce
2T. chopped fresh parsley or Basil
1 tsp. dried rosemary leaves, crushed
2 shallots, chopped
3 T. whipping cream
¼ tsp. hot sauce

Instructions:

Put garlic in shallow baking dish and add olive oil. Bake at 275 degrees for 30 minutes. Cool the garlic in the oil for ½ hour, then puree garlic and oil in blender. To the garlic puree, add the cream cheese, sour cream, mustard and Worcestershire; blend well. Add the almonds, parley or basil, rosemary shallots, whipping cream and hot sauce; blend again. Transfer the spread to a glass bowl, chill for several hours. Serve with thinly sliced fresh or toasted bread. Also great to use as a veggie dip.

Yield: 2 cups

Almond Granola Soda Bread

Ingredients:

4 Cups flour
¼ Cup sugar
1 T. baking powder
1 tsp. baking soda
1 tsp. salt
¼ Cup butter-at room temperature
1 Cup granola
1 Cup **Maisie Jane's Organic Oven Roasted Sliced Almond Delights**
1 ½ Cups buttermilk
1 egg, beaten
½ tsp. almond extract
½ tsp. melted butter
1 T. sugar

Instructions:

Combine flour, sugar, baking powder, soda, and salt: mix well. Cut in butter until crumbly. Stir in granola and almonds. Blend buttermilk with egg and almond extract. Add to dry ingredients: stir until well blended. Place on floured board and knead until smooth, 2 to 3 minutes. Roll into ball and place on greased baking stone, or greased baking sheet. Flatten into 7-inch circle. With a sharp knife, cut top into ¼ inch deep quarters. Brush top with melted butter and sprinkle with remaining T. sugar. Bake at 375 degrees, for about 1 hour, until nicely browned. Serve warm or cool.

Makes 8 servings.

SALADS

Mary Jane's Chinese Chicken Salad

Ingredients

1 head shredded cabbage
4 green onion-chopped
1 pkg. Top Ramen noodles (chicken flavor)-broken up
1/3 Cup **Maisie Jane's Organic Tamari Sliced Almond Delights**
4 T. sesame seeds
4-5 cooked chicken breasts-cut up

Dressing:

¼ C. Sesame Oil
¼ C. Vegetable Oil
3 T. rice vinegar
Flavor package from Top Ramen
3 T. sugar
1 tsp. Pepper

Pour Dressing over all the salad ingredients. Let sit overnight in refrigerator to marinate before serving.

Enjoy!

Wild Rice Salad

Ingredients:

2 Cups wild rice
1 Cup green onion, finely chopped
1 Cup julienne sweet peppers
½ Cup red radish, thinly sliced
¼ Cup tarragon, fresh, leaves only
1/3 Cup **Maisie Jane's Organic Zesty Italian Sliced Almond Delights**
A few carefully separated radicchio leaves; (romaine leaves may be substituted)

Sesame Dressing:

Whisk together:

¼ Cup rice vinegar
¼ Cup pure sesame seed oil
¼ Cup tamari; (soy sauce may be a substitute)

Instructions:

Bring to a boil 2 quarts lightly salted water and add the wild rice. Bring to a simmer and cook uncovered until about a third of the grains have burst open, about 45 minutes. Time varies. At this point it should be tender and chewy. Drain and spread out the rice on a sheet pan and cool in refrigerator. In a large salad bowl, toss the first 5 ingredients with ¾ Cup of the dressing. Line a serving platter or bowl with the radicchio leaves. Spoon the salad into the center and garnish with almonds.

Serves 8 as a side dish

Mandarin & Almond Salad

Ingredients:

¼ Cup **Maisie Jane's Organic Honey Glazed Sliced Almond Delights**
1 T. + 1 tsp. sugar
¼ head iceberg lettuce
¼ head romaine lettuce
2 medium stalks celery, thinly sliced
2 green onions, thinly sliced
1 can (11oz.) mandarin orange segments

Dressing:

¼ Cup vegetable oil
2 T. sugar
2 T. vinegar
1 T. snipped parsley
½ tsp. salt
dash pepper
dash red pepper sauce

Instructions:

Add dressing to salad mixture. Mix well and serve while well chilled.

MAIN COARSE

Chicken Almandine

Ingredients

4 boneless, skinless Chicken Breasts
¾ Cup **Maisie Jane's Organic Zesty Italian Sliced Almond Delights**
2 Cups flour
4 T. Butter
2 T. Olive Oil
4 cloves garlic-minced
½ lb. Mushrooms-sliced
½ C. dry white wine
3 tsp. lemon juice
2 tsp. capers
3 T. minced parsley
Lemon slices-for garnish

Mix the Zesty Italian Sliced Almonds with the flour. Roll Chicken breasts in flour mixture to coat completely. Sauté Chicken in the butter, olive oil and garlic on Medium heat until a nice golden brown color. Remove Chicken from pan. Add mushrooms, white wine, and lemon juice to pan. Sauté mushrooms until tender. Add Chicken back to pan cook on low for another 15 minutes. Last, add capers and fresh parsley to pan and serve using lemon slices for a garnish.

Beef Burgundy Stir-Fry

Ingredients:

1 pound beef flank or round steak
1 T. almond or vegetable oil
2 Cups mushrooms-sliced
1 small onion-sliced
4 garlic cloves-minced
1 ¼ Cups beef broth, divided
1 cup Burgundy wine
2 T. cornstarch
1 Cup celery-thinly sliced
¾ Cup carrots-thinly sliced
¾ Cup **Maisie Jane's Organic Tamari Sliced Almond Delights**
2 tsp. balsamic or red wine vinegar
2 T. parsley-minced (any other mixture of fresh herbs can be substituted)
1 pound small red potatoes, steamed until tender

Instructions:

Cut steak across the grain into thin slices (about ¼ inch thick). Heat oil in large pan or wok; brown steak in two batches and remove. Add mushrooms, onion and garlic to pan; stir-fry 1 minute. Add 1 cup of the broth and wine. Cook over high heat until liquid is reduced by about half (about 10 minutes). Dissolve cornstarch in remaining ¼ Cup beef broth; stir into pan. Cook until mixture thickens and boils. Stir in steak, celery, carrots, almonds, vinegar, and parsley. Bring to a simmer to just heat through. Serve immediately with steamed potatoes.

Makes 4 to 6 servings

Gingered Vegetables in Honey-Almond Sauce

Ingredients:

½ Cup onions-thinly sliced
¼ Cup dry sherry or apple juice
1 tsp. peanut oil
2 medium carrots-julienne
1 red bell pepper, seeded and thinly sliced
2 green onions, thinly sliced
2 T. grated fresh ginger root
1 tsp. honey
½ Cup **Maisie Jane's Organic Tamari Sliced Almond Delights**

Sauce: Whisk together the following:

2 T. **Maisie Jane's Almond Butter** (Crunchy or Smooth)
2 T. Tamari (soy sauce can be a substitute)
1 T. Dark sesame oil
1 T. honey
2 tsp. rice vinegar
¼ Cup minced cilantro
½- 1 tsp. cayenne pepper (depending on how hot you desire things)
pasta or rice

Instructions:

In wok or pan over medium heat, sauté onions in sherry and oil until soft, not browned. Add carrots, bell pepper, green onions, ginger and the tsp. of honey. Lower heat to medium, cover, and cook 5 to 7 minutes or until carrots are soft. Stir sauce into the sauté and heat through. Sprinkle the almonds on top and serve over pasta or rice.

Serves 4

DESSERTS

Aunt Bobby's Almond Chocolate Bars

Ingredients

1 Cup Butter
1 Cup Brown Sugar
1 tsp. Almond Extract
1-2 T. instant coffee
1 pkg. Chocolate chips
2 ¼ C. flour
½ tsp. Baking powder
¼ tsp. Salt
¾ - 1 Cup **Maisie Jane's Organic Natural Sliced Almond Delights**

Glaze:

1 T. butter

¾ Cup sifted powdered sugar

1/8 tsp. Almond extract

1-2 T. milk

Cream butter with sugar. Add almond extract, then the instant coffee. Mix separately the flour, baking powder and salt. Add dry mixture slowly to 'wet' ingredients. Last, mix in chocolate chips and almonds. Spread on a rectangular baking dish.
Bake at 350degrees for 20-25 minutes

While the bars are baking make the glaze. First melt the butter. Then mix in the powdered sugar, almond extract, and last the milk. Frost the bars while they are still warm. Enjoy!

Chocolate Amaretto Torte

Ingredients:

Chocolate Base: ½ Cup Crisco shortening

3 ounces sweetened chocolate squares

1 1/3 Cup granulated sugar

1 tsp. vanilla

3 eggs

2/3 Cup all-purpose flour

½ tsp. baking powder

½ tsp. salt

1/3 Cup **Maisie Jane's Organic Oven Roasted Sliced Almond Delights**

Filling:

8 ounces cream cheese; softened

½ Cup powdered sugar

½ Cup amaretto liqueur

2 Cups whipping cream

½ cup **Maisie Jane's Organic Oven Roasted Sliced Almond Delights**

Instructions:

Chocolate Base:

Melt Crisco shortening and chocolate in saucepan on low heat, stirring until smoothly blended. Remove from heat and add sugar, vanilla and eggs. Beat well. Combine flour, baking powder, salt and almonds. Add to chocolate mixture, stirring until well blended. Spread in greased 9X9 inch springform pan. Bake at 350 degrees F for 20-25 minutes. Don't over bake. Cool completely.

Filling:

Beat cream cheese and powdered sugar in small bowl at medium speed of electric mixer until light and fluffy. Gradually add liqueur, beating until smooth. Whip cream to soft peaks. Reserve some for garnish, if desired. Fold remaining cream into cheese mixture. Spread over cooled base. Chill. Garnish with almonds and/or reserved whipped cream before serving.

Hint: Chill torte overnight to allow the alcohol to mellow out in tasted in the cream topping.

Serves 10

Fruit Parfaits

Ingredients

½ Cup cantaloupe-cubed

½ Cup strawberries-sliced

½ Cup honeydew melon-cubed

¼ Cup kiwi fruit-sliced

½ banana-sliced

1 Cup vanilla yogurt

4 T. **Maisie Jane's Organic Honey Glazed Sliced Almond Delights**

Instructions

Alternate layers of fruit and yogurt in 2 goblets or parfait glasses, beginning and ending with fruit. Top with almonds.

1 Serving