



Recipes for Morse Farms Products and citrus:

Fresh mandarins and lemons, Mandarin Marmalade Mandarin Syrup, Seasoning and Rubs- mild and hot and spicy, Mandarin Olive Oil, and Mandarin Jalapeno Barbeque Sauce.

Using our products can make you a gourmet cook with ease !



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TABLE OF CONTENTS

Appetizers & Beverages	4
Mandarin Oranges Fizzes.....	4
Mandarin Martinis.....	4
Mandarin Spritzers.....	4
Marmalade Appetizers on Baquette Bread.....	4
John's Chicken Wings.....	5
Praline Mandarin Brie.....	5
Sally's Cheese Dip	5
Soups & Salads	5
Mandarin Orange Chicken Salad.....	5
Mandarin Olive Oil Vinaigrette.....	6
Hot & Spicy Chili.....	6
Beef or Venison Soup.....	6
Vegetables & Side Dishes	7
Baked Butternut Squash.....	7
Spiced Cranberry Mandarin Sauce.....	7
Mandarin Cranberry Sauce.....	7
Marmalade Candied Carrots.....	7
Potatoes on the Barby	8
Barbequed Beans	8
Asparagus Cabbage Stir Fry	8
Grilled Summer Vegetables.....	8
Cool Cole Slaw.....	9
Red Neck Cornbread.....	9
Main Dishes	9
Mandarin Sliders.....	9
Mandarin Shrimp.....	9
Baked Turkey.....	10
Baked Chicken with Mandarin Glaze.....	10
Grilled Chicken with mandarins, mango & Tequila.....	11
Carnitas.....	11
Grilled Salmon with mandarin jalapeno glaze.....	12
Salmon Cakes with mandarin jalapeno glaze.....	12

Grilled Tilapia.....	13
Mandarin Meatball lettuce wraps.....	13
Mandarin turkey wraps.....	14
Glazed Black Forest Ham.....	14
Barbequed Tri-tip.....	14
Stuffed Pork Roast with mandarin glaze.....	14
Spicy Hot Baby back ribs.....	15
Gourmet Meatloaf.....	15
Weeknight Meatloaf or Burgers.....	15
Mandarin Sesame Pork Chops.....	15
Pork Roast.....	16
Coney Island Dogs.....	16
Barbeque Baked Brisket	16
Beef Rolls.....	16
Pulled Pork	17
Barbequed Chicken – Indoors.....	17
Barbequed Chicken Salad- Indoors.....	17
Stuffed Zucchini-slow cooker.....	18
Meatball Calzone.....	18
Breakfast Ideas, Rolls and Breads.....	18
Mandarin Orange Cranberry Muffins.....	18
Frittata	19
Mandarin Orange Pecan Scones.....	20
Blueberry Mandarin Muffins.....	20
Mandarin Bread	20
Breakfast Pie	21
Silver Dollar Mimosa Pancakes	21
Mandarin Cream Cheese Biscuits.....	21
Desserts	22
Mandarin Brownies.....	22
Farmers Market Fresh Fruit pie.....	22
Mandarin Orange Creams.....	22
Satsuma Mandarin Cake	23
Mandarin Cheesecake with Mandarin Marmalade Glaze	23
Mandarin Coconut Cookies	24
Mandarin Chocolate Cupcakes	24
Mandarin Chocolate Cheese bites	25
Mandarin Cinnamon Palmiers	25
Mandarin Rum Cake	26
Mandarin Wedding Cakes	26
Mandarin Nut Bread Pudding	26
Mandarin Sheet Cake	26
Sour Cream Lemon Pie	27
This & That	27
Summer Garden Salsa	27
Salsa Verde	28
Spicy Crackers	28
Mandarin Spicy Olives	28

Cooking Tip: When zesting a mandarin, just peel it and put rind in a food processor!

APPETIZERS & BEVERAGES

Mandarin Orange Fizzes – A Morse Family tradition on Christmas Morning

- 1 6 oz. can frozen orange juice concentrate
(or cut the 12 oz can in half)
- 2 whole mandarins (peeled)
- 6 oz. Half 'n half (use oj can to measure)
- ¼ cup Vodka or substitute half 'n half
- 2 Tbls. Powdered sugar
- 2 big scoops vanilla ice cream or orange sherbert

Add all to blender. Fill the rest of blender with ice. Blend until smooth adding more half 'n half if necessary. Serve immediately and make another batch.

Mandarin Martinis

Shake 2 oz. Vodka, 1 oz. fresh squeezed mandarin juice, ½ oz. triple sec, ½ oz. cranberry juice, 3 Tbls. Mandarin syrup, and ¼ oz. fresh lime juice with ice, strain into a chilled martini glass. Garnish with a lime twist.

Mandarin Spritzers

- 1 cup mandarin juice
- ¼ cup 7-up or Sprite
- ½ cup cranberry juice
- Splash of lime juice

Serve over ice.

Mandarin Liqueur

- 2 cups mandarin juice from Morse Farms mandarins
- 2 cups sugar
- Rinds from 4 mandarins, cut into strips
- 2 cups Vodka

Wash and scrub the mandarins before peeling. Pour juice into saucepan with zest; add sugar and stir. Bring up to a boil, stirring frequently. Immediately reduce heat and simmer for 10 minutes, stirring often. Remove from heat and cool. Pour cooled juice mixture into adding container, add vodka, stir to combine. Cap and let age at room temperature or cooler for 3 months. After initial aging, strain liqueur mixture through a colander to remove the peel. Restrain through cheese cloth until particles and sediment have been removed. Bottle and cap as desired, and continue aging for 3 more months.

Mandarin Appetizers on Baguette Bread

Cut baguette bread ¼" thick. Spread with a thin layer of cream cheese, a layer of Morse Farms Marmalade, and top with a thin layer of black forest ham or smoked turkey.

John's Chicken Wings

Stir together:

½ jar Mandarin marmalade
3 teas. Mandarin olive oil
½ teas. Minced garlic
½ teas. Hot & Spicy Rub
1-1/2 teas. Honey
2 Tbls. Apple juice
Salt & Pepper to taste

Baste the wings with marmalade sauce while cooking on the grill. Cook chicken until done.

Praline Mandarin Brie

1 13-oz. round Brie cheese
1/3 cup Toasted Pecans –coarse chopped
½ cup Mandarin Marmalade
2 Tbls. Brown sugar

Preheat oven to 350 degrees. Place cheese in a shallow baking dish or pie plate. In small bowl stir together the marmalade and brown sugar. Spread mixture on top of cheese and sprinkle with pecans. Bake for 15 minutes or until cheese is slightly softened and topping is bubbly. Serve with apple slice and/or baguette slices.

Sally's Cheese Dip (a Buck's Lake Kiosk favorite!)

8 oz cream cheese
1 cup grated pepper jack
¼ cup diced mild Ortega peppers
1 cup grated mozzarella
½ cup diced pepperoni slices
½ teas. Morse Farms Mild or Hot & Spicy rub

Stir together and put in an 8" x 8" casserole dish (spray with PAM) and bake at 350 degrees for 25-30 minutes. Serve with tortilla chips, crackers or baquette bread.

SOUPS AND SALADS

Mandarin Orange Chicken Salad

2 Mandarins with peel
¼ cup Soy sauce
2 Skinless Chicken breasts
2 Tbls. Mandarin Olive oil

Chop mandarin in food processor; add soy sauce and olive oil. Pour this marinade into a large zip lock gallon bag with chicken breasts. Put in refrigerator for 2 to 4 hours. Grill the chicken until done. Let rest for 15-20 minutes. Cut the breasts across the grain in ¼" strips.

Prepare salad plates with chopped romaine lettuce on bottom; add chopped tomatoes, carrots, cooked shell pasta, and fresh mandarin segments. Place the chicken strips on top with a few sliced olives, green onions and shredded parmesan cheese. Enjoy with your favorite dressing. (Asian Ginger goes well)

Mandarin Olive Oil Vinaigrette salad dressing

¼ cup Mandarin Olive Oil
1/4 cup Mandarin juice (optional)
1 Tbls. Parsley

¼ cup Apple vinegar
1 teas. Oregano
Salt and Pepper to taste

Mix all together and serve on fresh green salad or on a pasta salad.

Hot & Spicy Chili

1 lb. dried pinto beans (soaked overnight and then cooked in water until tender) or 2 -30 oz. cans beans
½ large white or red onion, diced
½ large mild Anaheim pepper (seeds removed & diced)
8 oz. can tomato sauce or 2 Tbls. Tomato paste
1 lb. lean ground beef or ground turkey
2 Tbls. Morse Farms Hot & Spicy Seasoning and Rub
2 teas. Corn meal or mesa flour

Brown the ground meat, drain well, add onions and pepper. Continue cooking until the meat is done and onions and peppers are transparent and soft. Add tomato sauce and Hot & Spicy seasoning. Stir the meat mixture into the pot of beans. Add water to desired consistency. Add 2 teaspoons or more of corn meal for thickening. Simmer on low for 1-2 hours. Add more Hot & Spicy seasoning to increase heat if desired. Serve with spicy crackers. (See cracker recipe under This & That at end of recipe book).

Beef or Venison soup (thick and hearty) total cooking time 2 ½ hours

1 Tbls. Olive oil
1 small white or yellow onion, diced
1 medium carrot, diced
2 stalks celery, diced
2 teas. fresh garlic, diced or minced
1 lb. Beef stew meat or venison (cut into small cubes) OPTION: OMIT MEAT FOR VEGETARIAN SOUP
2 teas. Morse Farms Mild meat and seasoning rub
1 32 oz. Box beef broth (or about 3 – 15 oz cans) –OPTION: use vegetarian broth for vegetarian version
½ cup dry lentil/barley mix (I mix equal parts of brown lentils, barley and split peas to use as a soup base)
¼ cup brown rice
1 can cannellini beans (drained and rinsed)
1 Tbls. Fresh parsley

Start with a large soup pot on medium heat, add olive oil, onions, carrots, celery and meat; cook stirring often until vegetables are soft and meat is browned. Add garlic, Morse Farms rub and broth. Turn pot down to simmer. Cook for 1 hour then add lentils mixture and brown rice continue cooking for another hour or until meat is tender and lentils are creamy. Add beans and fresh parsley the last ½ hour of cooking. Serve with French bread or crackers.

VEGETABLES AND SIDE DISHES

Baked Butternut Squash

1 med.	Butternut Squash	1 Tbls. Morse Farms Mandarin Olive Oil
1-2 teas.	Morse Farms Mild Seasoning and Rub	½ teas. Thyme
1 Tbls.	Brown Sugar	

Peel one medium squash. Remove seeds and cube into 1-1/2" cubes. Parboil in water on stove top for 10 minutes or so. Drain well. Place in an 8" x 8" pan, toss with Morse Farms Mandarin Olive Oil and sprinkle liberally with Morse Farms Mild Rub, sprinkle with ½ teas. Thyme and 1 tablespoon brown sugar. Bake at 350 degrees for 30 minutes or until fork tender.

Spiced Cranberry Mandarin Sauce –excellent with pork roast or turkey

1-1/2 cups	Fresh Cranberries
½ cup	Sugar
dash	Cinnamon
dash	Nutmeg
2 heaping Tbls.	Mandarin Marmalade

In medium saucepan combine cranberries, sugar and spices. Bring to boil, melting the sugar and gently smashing the berries with the back of a wooden spoon. Add marmalade; stir together until melted and combined well (about 2-3 minutes). Remove from heat and refrigerate. Can be made 2-3 days ahead of time.

Mandarin Orange Cranberry Sauce

1	12 oz. bag fresh cranberries
2	mandarin oranges with peel
1 ½ cups	sugar
1 pkg.	sure-jell pectin
½ cup	apple juice

Pulse cranberries in food processor until chopped coarse. Pour into sauce pan. Peel mandarins and pulse segments and peel until chopped coarse. Add to sauce pan with cranberries, add apple juice and sugar. Bring to boil, add pectin stirring constantly. Boil for one minute, remove from heat. Refrigerate for at least 4 hours or overnight. Can be made 2-3 days ahead of time.

Marmalade Candied Carrots

Combine 2/3 cup mandarin marmalade and 3 Tbls. Brown sugar in a saucepan; cook on medium heat until thickened slightly. Pour over 4 cups of cooked carrots. Options to add to sauce, ½ cup chopped toasted pecans or almonds and 1 tsp. rum extract. Excellent when served with turkey or a pork roast.

Potatoes on the Barby

- 4 whole russet, red or Yukon potatoes
- ¾ cup shredded jack or Colby jack cheese
- ¼ cup butter
- 2 Tbls. Shredded parmesan cheese
- 2 Tbls. Fresh herbs (rosemary, thyme and sage)
- 1 Teas. Morse Farms Mild Seasoning and Rub
- Grated mozzarella or jack cheese for topping (optional)

Scrub potatoes well. Microwave the potatoes for 2- 3 minutes each to soften. Cut potatoes into ¼ inch slices. Using a cereal sized bowl, line with an 8" x 8" piece (or so) double layer or heavy duty foil. This is to hold the potatoes in place while you prepare them. Mix the cheese, butter herbs and seasoning together in a small bowl. Place each potato one at a time in the bowl with the foil. Separate the slices and add the cheese mixture in between the slices. Top with more cheese, if desired. Then fold the foil around each potato and seal it well. Prepare the rest of the potatoes the same way. Place potatoes on the barbeque with the rest of your dinner and cook for 30-45 minutes until potatoes are fork tender.

Barbeque Beans

- 6 cups Cooked pinto beans (3 small or 2 large cans)
- ½ cup Onion, diced and sautéed
- 4 strips Bacon- cooked and diced
- ¾ cup Morse Farms Mandarin Jalapeno BBQ sauce

Mix together and bake in oven at 350 degrees for 45 minutes or in a crock pot for 4 hours on low.

Asparagus Cabbage Stir Fry (Thanks to Tootie Wood for sharing this one!)

- 1 Tbls. Mandarin Olive oil
- 2 cups Asparagus – cut into 3" pieces
- 3 cups Shredded Cabbage
- 1 Tbls. Toasted Sesame seeds

In a 12" fry pan or wok, heat oil. Add asparagus, stir fry till almost done, add cabbage, stir fry until softened but still crisp. Sprinkle with sesame seeds. Serve immediately.

Grilled Summer Vegetables

Slice zucchini, potatoes and yellow crookneck squash lengthwise about 1/4" thick. Slice red or white onions into ¼" rounds. Leave mushrooms whole. Spread Morse Farms Mandarin Olive oil on all sides of vegetables. Place veggies (potatoes first for 5 minutes or so) on bbq grill- sprinkle liberally with Morse Farms Meat Seasoning & Rub. Cook until preferred doneness. Sprinkle with roasted sliced almonds (we use Maisie Jane's). Serve immediately.

Cool Cole Slaw

3 cups shredded cabbage
2 Tbls. Mandarin olive oil
3 Tbls. Mandarin syrup
2 Tbls. Crushed pineapple
2 Tbls. Craisins
1 med. Carrot- grated
Salt & Pepper to taste

Mix olive oil, syrup, pineapple and craisins together. Pour mixture over the cabbage and carrots. Season with salt and pepper. Serve immediately.

Red Neck Cornbread

1 package cornbread mix
Ortega diced chilis

1 small tube Velveeta cheese
Morse Farms Hot & Spicy Rub

Mix up a package of cornbread mix for an 8" square pan according to directions. Spray pan with cooking spray. To the mix add a couple of tablespoons Ortega diced peppers (mild or hot, your call). Pour ½ batter into pan and put ¼" slices of Velveeta cheese to cover the batter. Sprinkle the cheese liberally with Morse Farms Hot & Spicy Rub. Pour remaining batter on top of cheese and bake according to the directions on the package. Enjoy warm or cold with chili, ribs or other soup.

MAIN DISHES

Mandarin Sliders

1 cup chili sauce (Del Monte or Homade)
1 cup Morse Farms Mandarin marmalade
25-30 prepared fully cooked meatballs (we use the frozen ones from Costco or Cash 'n Carry)
Grated mozzarella cheese (or parmesan)

Combine chili sauce and marmalade in sauce pan, heat on low. Add meatballs to a casserole dish, pour sauce over meatballs. Bake at 350 degrees for 20-25 minutes until heated through. In a hurry? Pop them in the microwave and heat through. Serve the meatballs on sliced baguette bread or dinner rolls with one or two meatballs on each with a sprinkle of grated cheese.

Note: This chili mandarin sauce mixture is also excellent as a sauce for cocktail wieners.

Mandarin Shrimp

8 rosemary sprigs or wooden skewers
2 Tbls. Mandarin olive oil
½ cup mandarin marmalade
½ cups flaked coconut, chopped

Grilled Chicken with Mandarins, Mango & Tequila (this is worth the preparations, it is so good!)

Chicken:

¼ cup	fresh mandarin juice	½ cup	low sodium soy sauce
2 teas.	minced garlic	¾ teas.	Morse Farms Hot & Spicy seasoning & rub
6	skinless, boneless chicken breast halves		

Vinaigrette:

¼ cup	chopped fresh cilantro	¼ cup	fresh mandarin juice
2 Tbls	fresh lime juice	2 Tbls.	Tequila
2 Tbls.	Mandarin Olive Oil	1 ½ teas.	Fresh ground Pepper
1 ½ teas.	salt	1/8 teas.	Ground red pepper (cayenne)
1 ½ teas.	Honey		

Tortilla Strips:

4	6" corn tortillas, cut into ½" wide strips	Cooking spray
½ teas.	Ground Cumin	¼ teas. Paprika
¼ teas.	Salt	dash ground red pepper (cayenne)

Remaining ingredients:

1 cup	strips peeled jicama or asian pear (3" x ¼")	1 cup	thinly slice mango (about 1 lg.)
2	mandarins peeled and in sections	4 cups	romaine lettuce –shredded

To prepare chicken, combine all ingredients listed under chicken and marinade the meat for 2 hrs. in the refrigerator.

To prepare vinaigrette, combine ingredients in a small bowl, stir with a whisk. Chill until ready to use.

To prepare tortilla strips, place strips in a large bowl. Coat with cooking spray; toss. Combine cumin, salt, paprika and cayenne. Sprinkle over strips, toss well. Bake at 350 degrees in a single layer for 8 minutes until almost crisp. Remove strips from oven; they will crisp as they cool.

Prepare grill and barbeque the chicken (discard leftover marinade). Place on grill and grill 5 minutes on each side or until done. Let chicken rest 10 minutes. Cut chicken into ½" slices. Combine jicama, mango and greens in a large bowl. Pour vinaigrette over jicama mixture and toss to coat. Place 1 1/3 cups jicama mixture on each of 6 plates, and top each serving with 1 sliced chicken breast half. Top evenly with tortilla strips.

(Side note: I have fixed this several times, and sometimes, I just leave the tortillas whole so they can be made into tacos. Either way you fix them they are a delicious and a cool summer dinner.)

Carnitas

5 lb.	pork loin or pork shoulder butt	1 Tbls	Morse Farms Hot & Spicy Rub
2 Tbls.	Oregano	1 teas.	Cilantro
6	whole cloves of garlic	1	white or yellow onion, cut into fourths
Juice of two whole mandarins		2	mandarins, skin on, cut into fourths
½ can	Pepsi or coke	2 Tbls.	Mandarin Olive Oil

Put the pork in a large dutch oven or pot; add enough water to cover the pork. Cook on stove top; add 2 tablespoons of salt to the meat and bring to a boil. Then turn it down to medium heat, and add the oregano, garlic, hot and spicy rub, and cilantro. Let it cook at a simmer covered for about 2 ½ hours. Remove the meat from the water and chunk into large pieces (3-4"). To a dutch oven add 2 Tbls. Mandarin Olive oil, meat and onion. Brown the edges of meat on medium heat, then add mandarins, juice and Pepsi. Cover the dutch oven and put in the oven at 250 degrees for 1-2 hours until done and meat tears easily. Remove meat and let cool for 10-15 minutes. Shred the pork chunks by using 2 forks and pulling the meat apart into strips.

Serve the carnitas meat with warm flour tortillas with fresh cilantro and finely chopped white onions, fresh tomatoes, diced avocados and shredded lettuce.

Grilled Salmon with Mandarin Jalapeno Glaze

- 1 large piece of salmon (enough to serve 4)
- 1 Tbls. Mandarin Olive oil
- 1 ½ teas. Fresh jalapeno (veins and seeds removed, diced small)
Add more if you like it hot.
- 2 Tbls. Red bell pepper (veins and seeds removed, diced small)
- 2/3 cup Morse Farms Mandarin Marmalade
- 2 Tbls. Morse Farms meat and seasoning rub (mild or spicy)

Apply rub to both sides of the piece of salmon. Grill the salmon on a medium heat barbeque grill. Approximately 10 minutes before serving spread the glaze over the top of the salmon and close the lid to heat through and finish cooking the fish.

Glaze:

In a sauté pan, add the mandarin olive oil, jalapeno and red pepper. Cook on medium heat until the peppers are soft. Turn down to low and add the marmalade to soften, warm and combine with peppers. Turn off as soon as combined.

This glaze is also an excellent dipping sauce for fried prawns and chicken tenders.

Salmon Cakes with Mandarin Jalapeno Glaze

- | | |
|--|---|
| 1-1/2 lbs fresh salmon filets | 1 whole lemon, cut in half for squeezing |
| 2 cups bread crumbs (I use 1 cup crumbs & 1 cup Panko) | 1 Tbls. Lemon juice and zest of one lemon |
| 3 large eggs, beaten | 2 teas. Morse Farms mild seasoning & rub |
| ¼ cup chopped scallions | ¼ cup bell pepper seeded & diced |
| 2 Tbls. Fresh dill, finely chopped | 1 Teas. Cholula hot sauce |
| Morse Farms Mandarin Olive Oil for frying | |

Squeeze juice of one lemon on filets, sprinkle liberally with Morse Farms mild seasoning. Bake filets at 350 degrees approx. 18 minutes until flaky and cooked through. Remove the skin, chill filets in refrigerator for 1-2 hours. Flake the fish into small pieces.

Combine bread crumbs, lemon juice, zest, eggs, seasoning & rub, scallions, bell pepper, dill and Cholula in a large bowl Add flaked fish to crumb mixture. Combine ingredients well. Form the mixture into patties (approximately 2" round). This makes about 20. Fry the cakes in Mandarin Olive Oil until golden in a single layer, approx. 3-4 minutes on each side. Drain on paper towel lined plate. Serve salmon cakes with Mandarin Jalapeno Glaze. See next page.

Mandarin Jalapeno Glaze:

3 teas. fresh jalapeno (veins and seeds removed, diced small)
4 Tbls. Red bell pepper (veins and seeds removed, diced small)
1 1/3 cups Morse Farms Mandarin Marmalade
2 Tbls. Morse Farms Mandarin Olive Oil

In a sauté pan, add the olive oil, jalapeno and red bell pepper. Cook on medium heat until the peppers are soft. This mellows the jalapeno's heat. Turn pan down to low and add the marmalade to soften, warm and combine with the peppers.

(This glaze is also an excellent dipping sauce for fried prawns and chicken tenders)

Grilled Tilapia (or other mild fish such as Red Snapper or Halibut)

Place 2 pieces of fish in grill pan or on barbeque. Cook one side until seared well, turn over and sprinkle with Morse Farms Meat Seasoning & Rub, finish cooking until done. Before removing from pan, spread a thin layer of marmalade on fish to warm through. Serve fish with rice and grilled vegetables.

Mandarin Meatball Lettuce Wraps – only serves 2, better double it**Meatball Ingredients:**

½ lb. ground turkey
1½ teas. Morse Farms mild seasoning & rub
2 Tbls. Mandarin marmalade
1 teas. minced garlic
½ cup green onion, sliced
½ teas. Cornstarch
½ teas. Soy sauce

Sauce Ingredients:

1 cup shredded carrots
1 Tbls. Fresh mint, chopped
3 Tbls. Morse Farms mand. Syrup
6 leaves of butter lettuce

Soak bamboo skewers in cold water for 30 minutes to prevent flaming. In large bowl combine all of the meatball ingredients listed above. Form into 1" meatballs. Arrange meatballs on skewers leaving room between meatballs. Grill meatballs 4-5 minutes or until cooked thoroughly.

Make the sauce recipe by combining the carrots, mint and syrup in a bowl.

To form the wraps, remove the cooked meatballs from the skewers, arrange 3-4 meatballs on a leaf of butter lettuce, top with the sauce and eat like a taco.

Mandarin Turkey Wraps

- 4 flour tortillas
- Cream cheese
- Mandarin marmalade
- 4 pieces of turkey lunchmeat, smoked is good, you can also use ham
- 4 pieces of cheese (optional)
- Shredded lettuce
- Cucumbers, sliced thin
- Tomatoes, sliced thin

Place tortilla on plate, smear with about 1 teaspoon of cream cheese, then 1 teaspoon of marmalade, then add a piece of meat, cheese, some lettuce, cucumbers and tomatoes. Roll it up and slice it in half on a slant so it looks fancy! Better make more.....

Glazed Black Forest Ham

Cook ham according to label directions. One half hour before cooking time is completed, pull back the foil and pour ½ bottle of Morse Farms Mandarin Syrup all over the ham. Spread with a brush if necessary. Return the ham to the oven for remaining cooking time. Your ham will have a beautiful glaze and wonderful flavor for that special holiday dinner.

Barbequed Tri-Tip

Sprinkle tri-tip with Morse Farms Meat Seasoning and Rub. Pat onto all sides. Put in a gallon bag, seal it and refrigerate for 1-2 days. Place on barbeque with center burner off so it cooks with indirect heat. Cook on medium low heat with lid closed until done.

Stuffed Pork Roast with mandarin glaze (Thanks to Tootie Wood for sharing this one)

- 1 pork loin boneless roast
- 1 box stuffing mix
- 1 chopped apple
- ½ cup raisins or craisins
- ½ cup nuts (optional)
- Morse Farms Mandarin Syrup (approx. 1/3 cup)
- Morse Farms Meat Seasoning and rub
- Morse Farms Mandarin Olive oil

Heat oven to 350 degrees.

Prepare stuffing mix on stovetop according to directions. Add the apple, raisins, and nuts to the stuffing.

“Butterfly” the pork roast so that it lays flat. Put the stuffing mix on top of the pork roast and roll it together securing it with cooking twine. Rub the roast with mandarin olive oil. Liberally shake the Meat Seasoning and rub on all sides of the roast. Bake the roast uncovered at 350 degrees until almost done. Pour syrup over the roast and return to the oven to finish cooking. Cook roast until the internal temperature is 165 degrees. You may have to tent the roast with foil if it darkens too much. Serve with mashed taters and cranberry sauce.

Spicy Hot Baby Back Ribs

- 1 large rack of baby back ribs
- Morse Farms Hot and Spicy rub
- Morse Farms Mandarin Jalapeno BBQ Sauce
- ¼ cup good Red Wine

Liberally apply the rub to both sides of the ribs and put in the refrigerator for 8 hours or overnight so the rub marinates the meat. Place the ribs on a hot barbeque grill for about 10-15 minutes on each side until seared well (browned). Remove from heat and place on a large piece of foil. Add the barbeque sauce and a splash of good wine. Seal the foil into a tent shape up off the meat and return to the barbeque on medium heat for about 35 minutes or until done. The tent creates a little steam for the ribs to cook and tenderize.

Gourmet Meatloaf

- 1 lb lean ground beef or ground turkey
- ¼ cup diced sundried tomatoes (in oil)
- ¼ cup bread crumbs
- ½ cup diced onion (sautéed)
- 1 egg- stirred slightly
- 1 Tbls. Morse Farms Meat Seasoning-Mild

Preheat oven to 350 degrees.

Combine all ingredients in large bowl and mix together well. Shape into a large rectangle and bake in a loaf pan (spray with PAM) for 45 minutes to 1 hour until done. Serve with baked butternut squash. (See Vegetables and Side dishes section of recipe book for this recipe, page 6)

Weeknight Meatloaf or Burgers

- 1 lb lean ground beef or ground turkey
- 1/3 cup Morse Farms Mandarin Jalapeno BBQ sauce

Combine well. For meatloaf, form into a rectangle and cook in a loaf pan in oven at 350 degrees until done. For burgers, form into 4 patties and grill until done.

Mandarin Sesame Pork Chops

- 4 Center cut pork chops (bone in)
- ¼ cup Mandarin marmalade
- 4 Tbls. Teriyaki sauce
- ½ cup green onions, sliced
- Morse Farms Mild Seasoning & Rub
- 2 Tbls. Mandarin Olive oil
- 1 teas. Toasted Sesame seed oil
- Cooked angel hair pasta or rice noodles

Heat olive oil in large cast iron skillet or other oven safe skillet. Season chops with Morse Farms Mild Seasoning and Rub. Cook chops in skillet about 6 minutes on first side, flip and cook 4-5 minutes on the second side.

Combine the marmalade, sesame seed oil and teriyaki in a bowl. Pour mixture over the chops. Put the chops in the oven at 350 degrees for 15-20 minutes to brown up and finish cooking. Before serving, sprinkle chops with green onions. Can be served with angel hair pasta or rice noodles.

Pork Roast

- 1 5 lb pork roast
- Morse Farms mild seasoning and rub
- Morse Farms Mandarin Olive oil
- Morse Farms Mandarin Jalapeno BBQ sauce

If you can, prepare the meat a day or two ahead of cooking, rub with the olive oil and the rub and place in a gallon bag in the refrigerator until ready to cook.

Heat oven to 350 degrees. Put roast in a pan lined with foil and bake about 45 minutes. Remove and add about 1/3 cup of Mandarin Jalapeno BBQ sauce to roast and return to oven and bake until done.

Or you can cook the roast on the BBQ with indirect heat. Cook on medium heat with the center flame off and lid closed. When almost done add the mandarin jalapeno BBQ sauce and finish cooking until done.

Coney Island Dogs

- | | |
|--|---------------------------------|
| 2 lbs. ground beef | 2 celery stalks, diced |
| 1 small mild Anaheim pepper, diced fine | 1 small white onion chopped |
| ½ bottle Morse Farms Mandarin Jalapeno BBQ sauce | Shredded jack or cheddar cheese |
| 16 hot dogs | 16 buns |

In large skillet, cook the beef until almost done and drain well. Add the celery, pepper and onion. Finish cooking until the ground beef is done and the vegetables are soft and onions are translucent. Add the BBQ sauce to the pan and continue cooking on low for 20-30 minutes until well combined.

Grill up the hot dogs on the barby and serve on a bun with the ground beef mixture on top and then cheese.

Barbeque Baked Brisket

- 1 4- 5 lb. fresh beef brisket (not corned beef)-prick holes with fork or knife all over brisket.
- 1 teas. Morse Farms Mild Seasoning & Rub
- 1 cup Morse Farms Mand.Jalapeno BBQ sauce

Line baking dish with foil. Place brisket with fat side up. Sprinkle with the rub and pour the BBQ sauce on the roast. Cover tightly with foil; bake at 325 degrees for 4-5 hours until done and tender.

Beef Rolls

- 1-1/2 lb flat iron steak, cut into 4 pieces and butterflied and pounded to ¼" thick
- 6 slices bacon, cooked & diced
- 1 teas. Morse Farms mild Seasoning and Rub
- 2 Tbls. Morse Farms Mandarin Jalapeno BBQ sauce
- ¼ cup mushrooms, diced
- 2 Tbls. Diced pepperoncinis (optional)
- 1 large Onion, diced
- 2 Tbls. Olive oil
- 1 large Carrot, diced

- 1 Celery stalked, diced
- 2 Cloves fresh garlic, minced
- ¼ cup Good Red Wine
- 1 14 oz. can of diced tomatoes (not drained)

Heat oven to 325 degrees.

Lay the steaks flat on a cutting board or flat surface and sprinkle with Seasoning and Rub. Brush the top of the slices with 2 tablespoons of BBQ sauce. In a bowl, combine half of the onion with mushrooms, pepperoncinis (optional) and bacon. Spread the onion mixture over the meat and roll up the meat starting at the short end and secure with baking twine.

Heat the oil in a cast iron skillet over medium-high heat and brown all sides of the meat. Remove the meat and place on a plate, add the remaining onion, carrot and celery and cook until tender and onion is translucent. Add the garlic and cook another minute. Deglaze the pan with the wine and add the canned tomatoes.

Please the beef rolls back into the skillet, cover with foil and place in oven. Bake until meat is done and tender. This is excellent served with mashed garlic potatoes.

Pulled Pork Sandwiches

- 1 5 lb. pork loin roast
- ½ bottle of Morse Farms Mandarin Jalapeno BBQ sauce

Get out your large slow cooker. Chunk the roast up into large pieces. Put meat in the slow cooker and pour in the BBQ sauce. Cook on 8 or 10 hour setting. When done, remove the chunks and using two forks pull the meat apart into long strips. Put the meat back into the baking juices. Serve the pulled pork on hamburger buns, ciabatta rolls or Kaiser rolls. This goes well with Cool Cole Slaw found on page 9 of this recipe booklet.

Barbequed Chicken – Indoors

- 4 pieces of chicken, thighs with skin removed
- 1 Tbls. Mandarin Olive oil
- ½ bottle Morse Farms Mandarin Jalapeno BBQ sauce

Heat oven to 350 degrees.

Using a cast iron skillet, brown the chicken thighs in the olive oil on stove top. Cover with a spatter screen. Turn each piece until you have a nice brown sear on each piece. Turn off heat, add BBQ sauce and place in the oven for 20 -30 minutes to finish cooking.

Barbequed Chicken Salad – Indoors

- 2 boneless chicken breasts (cubed into 1" pieces, marinade in gallon bag with Morse Farms BBQ sauce overnight)
- 2 Tbls Mandarin Olive Oil
- 3 cups Mixed greens (butter lettuce, red or green lettuce and spinach)
- ½ cup cooked shell pasta
- ½ cup cannellini beans
- 1 grated carrot
- 2 fresh tomatoes, diced

Drain the chicken pieces from marinade and sauté in a cast iron skillet with Mandarin Olive oil until browned and cooked through. As it cools, assemble your greens, cooked pasta, beans, carrots and tomatoes on 2 plates. Top with the cooked chicken. This tastes great with Ranch dressing.

Stuffed Zucchini – in a slow cooker

1 ½ lbs. ground chuck or lean ground beef	1 egg slightly beaten
1 lb. mild Italian sausage	1 teas. Italian Seasoning
¾ cup bread crumbs	1 teas. Morse Farms Hot & Spicy rub
2 heaping Tbls. Bella Lucia Bruschetta	1 large zucchini, scrubbed, seeds removed and cut into chunks
¾ cup chopped red onion	¼ grated parmesan
½ cup diced green bell pepper (or red, yellow or Anaheim)	½ cup grated Mozzarella

Mix the first 9 ingredients together. Spray crockpot with Pam, place zucchini in bottom of crock pot. Put stuffing mixture on top of zucchini and sprinkle liberally with shredded parmesan cheese. Cook for 3 to 4 hours until done. Using a turkey baster carefully remove some of the juice from the bottom of the crockpot. Place grated mozzarella on top and let melt. Remove from crockpot and enjoy!

Meatball Calzone (Steph's go too)

9" refrigerated pie crust	16-20 small cooked meatballs
½ cup Morse Farms Mandarin Jalapeno BBQ sauce	¼ cup pinto or pinto beans
1 cup shredded mozzarella	

Roll out the pie crust and add all of the ingredients to one side of the pie crust, placing cheese last. Pull the other ½ of the crust on top like making a giant turnover. Crimp the edge of your calzone and cut a couple of vent holes on top of the crust. Make an egg wash of egg white and a splash of water. Brush the top and cook in 350 degree oven for 30 minutes or so until nice and brown. Serve warm.

BREAKFAST IDEAS, ROLLS & BREADS

Mandarin Orange Cranberry Muffins

4	cups flour
1	cup sugar
1-1/2 teas.	Baking powder
1 teas.	Salt
½ teas.	Baking soda
¾ cup	fresh squeezed mandarin juice
2 Tbls.	Mandarin olive oil OR canola oil
1 Tbls.	Mandarin zest
1	egg
1	cup fresh cranberries (chopped coarse)

Preheat oven to 350 degrees. Spray muffin pan with PAM. Mix together dry ingredients, stir in mandarin juice, zest and egg. Mix until blended. Stir in cranberries. Pour into prepared muffin pans. Bake 15-20 minutes until done.

Frittata

The frittata is very versatile and can be changed for your individual tastes and size of group that you are cooking for. It is a quiche without a crust and cooked on the stove like a scrambled egg, then baked in the oven to finish off the cooking and to brown the top.

Warm your oven to 375 degrees so it is hot by the time you have prepared your egg mixture on the stove.

This is based on a 10" cast iron skillet. **Skillet handle gets as hot** as the rest of the pan, so use a pot holder!

Read this entire recipe so you have your ingredients chopped and stirred and ready to add as it is cooking.

2 Tablespoons olive or canola oil (get it warm in the skillet before adding potatoes)

2 large potatoes, scrubbed well, peeled or not, cut into small cubes.

Place these in a hot skillet on the stove top with the oil. Cook these on the stove for 10-15 minutes until browned.

Then add your vegetables, I use about ½ cup of any or all of the following:

Zucchini, diced (broccoli and asparagus are also excellent)

Mushrooms, sliced or diced

Onion, diced white or yellow or green onions

Anaheim pepper or canned Ortega's (maybe ¼ cup if kids are eating this)

Tomato, seeded and diced

Fresh spinach, washed and cut into smaller pieces.

Then add 3-4 slices of Canadian bacon or other low fat bacon (turkey bacon is good) cooked and diced.

Stir your vegetables and meat around to lightly brown it and mix it into the potatoes.

I then add about ¼ cup of the following:

Fresh Cilantro, washed and cut into smaller pieces OR fresh basil

Shredded parmesan cheese (of course grated cheddar or pepper jack is good too)

Season to taste with Morse Farms Mild or Hot & Spicy rub. (approx. 1-2 teas.)

Immediately add your egg mixture. This can be 8-10 fresh eggs, stirred to break up the yolks OR a full pint of egg beaters. You can fill the pan up to about ½" from the edge; it normally does not puff up at the edges and spill out.

Do not stir the mixture, and **turn down the heat on the stove to low** and let it cook for about 10 minutes, no stirring on the stovetop. When it looks like it is a bit set around the rim, **place it in the oven** on the middle rack and cook for 20-25 minutes until done. Test the doneness by jiggling the pan and making sure it does not move or use a sharp knife to cut into the middle and make sure that it has no liquid on it when it come out. It will normally puff in the middle while it is cooking, that is good to see, it makes sure it is cooking all the way through. Remove and let set for 10-15 minutes to cool a bit. Take a sharp knife and go around the outside edge of the frittata so it comes out of the pan easier. Cut like a pie and enjoy!

Mandarin Orange Pecan Scones

3 cups Krusteaz scone mix
½ cup fresh squeezed mandarin juice (about 3 or four mandarins) OR substitute ½ cups mandarin Marmalade and ½ cup water during off season)
1 cup toasted chopped pecans (lightly brown in oven for 10 minutes or so at 350 degrees)

Mix scone mix and mandarin juice until combined and the consistency of biscuit dough. Add more juice if necessary until it can be stirred, but is thick and sticky. Stir in pecans. Knead dough 8-10 times on floured surface. Form dough to about 1 ½" thick into a 4" x 20" (approximate) rectangle on a floured surface. Cut the dough at the 20" side every 2" or so to form a triangle that is about 2" x 4". Cook scones at 350 degrees on a cookie sheet or pizza stone for 20-24 minutes until done.

Icing: 1 cup of powdered sugar, zest of one mandarin orange, 2 Tbls. Mandarin juice and ½ teas. orange extract. Mix until smooth and drizzle over the cooled scones. If fresh mandarins are not available, just add a tablespoon of mandarin marmalade to the powdered sugar and 2 Tbls. Milk and mix until smooth and drizzle over the cooled scones.

Blueberry Mandarin Muffins

3 cups Fresh mandarins, coarsely chopped or pulsed in food processor
6 cups cake flour
2-1/3 Tbls baking powder 1 Tbls. Baking soda
¼ teas. Salt 1-1/2 cups brown sugar
¾ cup sugar 3 eggs
3 cups non-fat plain yogurt
½ cup Mandarin Olive oil
1 cup pecans, walnut or almonds, chopped
6 cups fresh blueberries

Preheat oven to 375 degrees. In large bowl combine the dry ingredients. In another bowl combine sugars, eggs, yogurt and oil. Stir the dry ingredients into the wet mixture until combined. Fold in the mandarins, pecans and fresh blueberries. Scoop batter into muffin pan (spray with PAM first). Bake approximately 18-22 minutes until done. Serve warm with butter or mandarin marmalade. Yields approximately 36 muffins.

Mandarin Bread

8 oz. Cream cheese (softened) ½ cup shortening or butter
1-2/3 cups sugar 2 eggs
2-1/4 cups flour 1 tsp. Salt
1 Tbls baking powder 1 cup milk
½ cup chopped nuts 2 Tbls. Mandarin zest
¼ cup mandarin juice

Preheat oven to 375 degrees.

Combine cream cheese and shortening, creaming well. Gradually add sugar, beating until light and fluffy. Add eggs, beating well after each addition. Combine flour, baking powder and salt; add to creamed mixture adding alternately with milk. Mix well after each addition. Stir in nuts and mandarin zest. Pour batter into 2 loaf pans (sprayed with PAM). Bake at 375 degrees for 50-55 minutes until done. Let cool in pans for 10 minutes. Then sprinkle mandarin juice over loaves. Remove bread from pans and let cool on wire racks.

Breakfast Pie- (can also be a dinner pie)

1 cup	zucchini (chopped)	1 cup	tomato (diced and seeded)
½	jalapeno (diced, seeded and sautéed)	½ cup	onion
1/3 cup	Parmesan cheese (grated or shredded)	2/3 cup	Bisquick (reduced fat or regular)
¾ cup	Milk or skim milk	2 eggs	or substitute ½ cup egg beaters
½ teas	Morse Farms Mild or Hot & Spicy Rub		

Heat oven to 400 degrees. Spray bottom and sides of 9" glass pie plate with PAM. Sprinkle zucchini, tomato, jalapeno, onion and cheese evenly in pie plate. Sprinkle top of veggies with the rub. Stir together remaining ingredients until blended. Pour over veggies. Bake for approximately 35 minutes or until done. You can check for doneness by inserting a knife in the center and it comes out clean. Cool for 10-15 minutes before slicing.

Silver Dollar Mimosa Pancakes

2	cups complete pancake mix	2/3 cup	fresh mandarin juice
2/3	cup water		

Cream mixture: ½ cup mascarpone cheese
Mandarin zest of 2 mandarins
5 Tbls. Powdered sugar
½ cup champagne or mandarin juice
1/3 cup whipping cream

For building stacks: Morse Farms Mandarin Marmalade

For drizzling: Morse Farms Mandarin Syrup

Mix the pancake mix, mandarin juice and water until combined. Heat griddle and scoop with 1 tablespoon measurer to make small pancakes. Flip pancakes and cook until golden brown.

To make the cream mixture, beat mascarpone cheese, zest and powdered sugar with electric mixer on medium speed until well beaten. Decrease to low speed and gently beat in champagne until smooth. In another bowl beat whipping cream on high until stiff peaks form. Using spatula, gently fold whipped cream into mascarpone mixture.

To assemble silver dollar stacks, place 1 mini pancake on plate, spread with mandarin marmalade over pancake and repeat with 2 or more pancakes. Top with tablespoon or so of champagne cream, and drizzle with mandarin syrup. Serve and consume immediately.

Mandarin Cream Cheese Biscuits

1 tube flaky type refrigerated biscuits
½ cup cream cheese (whipped)
½ cup mandarin marmalade (softened for 15 seconds in microwave)
Confectioners sugar for sprinkling on warm biscuits

Separate out biscuits and roll or spread until they are about 4" around. Mix together the cream cheese and mandarin marmalade. Smear a spoonful of marmalade cheese mix on ½ of the biscuit. Fold over the other half on top like a turnover. Press edges to seal. (Use fork tines) Repeat with all the biscuits. Heat some canola oil in a pan and fry the turnovers until golden brown, turning to get all sides brown. Sprinkle with confectioners sugar while warm.

DESSERTS

Mandarin Brownies

Brownie Mix – your favorite kind

Mandarin Olive Oil – to substitute the oil ingredient called for in the brownie mix

Mandarin Syrup – to drizzle over the top of the warm brownies

To your favorite brownie mix substitute the oil for Mandarin Olive Oil and bake according to directions. After removing the cooked brownies from the oven, drizzle a small amount of Mandarin Syrup over the warm brownies. Your brownies will be very moist with a hint of mandarin flavor. Yumm.....

Farmers Market Fruit Pie- super simple and delicious

2 ready made graham cracker crusts

1- 12 oz container cool whip (fat free, lite or regular)

1- 3 oz box (small) of Jell-O instant vanilla pudding (sugar free or regular)

6 cups fresh fruit cut into bite size pieces such as:

boysenberries, blackberries, raspberries, strawberries, apriums, peaches, nectarines, cherries or blueberries

3 tablespoons Morse Farms Satsuma Mandarin Syrup

Fold together the cool whip and Jell-O pudding – mix gently until combined well. Spread ½ of the mixture in each of the graham cracker crusts, coming up the side just a bit.

Wash and combine your various fresh fruit and gently stir in 3 tablespoons of Mandarin Syrup. This will sweeten and flavor the fruit and the citrus will keep your fruit fresh and give it a nice glaze.

Top each of the pies with about 3 cups of the fresh fruit. Refrigerate until ready to serve. Enjoy!

Mandarin Orange Creams

2 pkgs (small) orange Jell-O

2 cups boiling water

1 pint orange sherbet or orange/vanilla ice cream

2 bananas, peeled and sliced

¾ cup fresh mandarins, peeled & chopped

(or 1- 8 oz. can of mandarins, drained)

1 small can crushed pineapple, drained

Dissolve Jell-O in boiling water. Add sherbet and allow to melt. Chill mixture in refrigerator until thickened. Add the mandarins, pineapple and bananas. Pour into phyllo mini cups, sugar cookie cups, cooked pie shell or leave in decorative bowl. Chill well and let set for 3 – 4 hours.

Satsuma Mandarin Cake

1 cup fresh squeezed mandarin juice
2 cups flour
1 ½ teas. Baking powder
¼ teas. Salt
1 cup sugar
1 large egg
3 tablespoons mandarin marmalade

1 large egg white
¼ cup vanilla or plain yogurt
6 tablespoons olive oil
Cooking spray

Preheat oven to 350 degrees. Combine flour, baking powder, and salt. Set aside. Place sugar, egg and egg white in a large bowl and beat with mixer or by hand until thickened. Add yogurt, beating well. Gradually add oil and mandarin juice beating until well blended. Add half of flour mixture to sugar mixture; beat just until blended. Repeat procedure with the remaining flour mixture. Spoon batter into an 8" round cake pan (or springform pan) coated with cooking spray. Bake at 350 degrees for 50 minutes or until a wooden toothpick inserted in center comes out clean. Cool 5 minutes in pan on a wire rack; remove from pan. Cool completely on wire rack. Place cake on a serving platter. Place marmalade in microwave and melt until it can be stirred and is the consistency of syrup (between 10-20 seconds). Spread marmalade mixture evenly over top of cake, allowing excess to drizzle down side of cake. Decorate with raspberries and strawberries if available.

Mandarin Cheesecake with Mandarin Marmalade Glaze

Crust:

Cooking Spray
¼ cup roasted, blanched almonds, ground fine
¾ cup flour
¼ teas. baking powder
¼ teas. Salt
3 tablespoons sugar
3 tablespoons butter, softened
1 large egg yolk

Filling:

2½ cups cream cheese, softened (may be substituted with low fat cream cheese)
¾ cup sugar
¾ cup sour cream (may be substituted with fat free)
2 tablespoons grated mandarin rind
¼ cup mandarin juice
4 large eggs

Glaze: 2 or 3 tablespoons mandarin marmalade (melted in microwave until spreadable)

Preheat oven to 325 degrees.

To prepare crust, lightly coat an 8-inch springform pan with cooking spray. Line bottom of pan with parchment paper.

Sift together flour, baking powder and salt, set aside. Combine ground almonds, 3 tablespoons sugar and butter in a food processor; process until light and fluffy. Add egg yolk; process until smooth. Add sugar/butter mixture to the flour mixture and cut in with fork or pastry cutter until just combined and about the size of small peas. Firmly press mixture into bottom of prepared pan. Bake at 325 degrees for 25 minutes or until lightly browned. Cool 10 minutes on a wire rack.

Combine cream cheese in food processor or use an electric beater to beat until smooth (about 30 seconds). Add $\frac{3}{4}$ cup sugar, beat or process for 30 seconds, add sour cream, rind and juice; beat another 30 seconds. Add eggs, 1 at a time, processing well after each addition. Scrape down side of bowl; process 10 seconds. Pour cheese mixture into prepared crust; place pan in a large baking pan. Add hot water to pan to a depth of 1 inch. Bake at 325 degrees for 70-75 minutes until cheesecake center barely moves when pan is touched. Turn oven off; let stand 30 minutes. Remove cheesecake from oven and water bath; run a knife around outside edge. Cool to room temperature. Cover and chill at least 8 hours. Before serving remove the metal collar from cheesecake. Place mandarin marmalade in microwave for 10-20 seconds to melt to a spreadable consistency. Spread a thin layer of marmalade over the cake before slicing. Enjoy!

Mandarin Coconut Cookies

2-3/4 cups flour	$\frac{1}{2}$ cup mandarin orange marmalade
1 teas. Baking powder	$\frac{3}{4}$ cup fresh Satsuma mandarins, peeled & chopped (or 1 – 8 oz. can of mandarins, chopped & drained)
$\frac{3}{4}$ cup butter or margarine	$\frac{1}{2}$ cup white chocolate chips
1 cup sugar	$\frac{1}{2}$ cup coconut
1 large egg	

Preheat oven to 300 degrees.

Line cookie sheet with parchment paper. Combine dry ingredients. Mix butter and sugar in large bowl, blended with mixer on medium speed until well mixed. Add egg and marmalade and mix well. Add flour mixture and mandarins, mix until combined. Fold in chips and coconut. Chill mixture for 30 to 60 minutes until firm. Drop by tablespoons on prepared cookie sheets, placing 1-1/2 inches apart. Bake 15-18 minutes in middle rack of oven until bottom begins to brown. Remove sheets to racks, let cool for 5 minutes before removing them. Cool to room temperature. They freeze well. Yield: 3 to 4 dozen cookies.

Mandarin Chocolate Cupcakes

Cake

1 pkg. Devils' food Chocolate Cake mix	1 cup water
$\frac{1}{2}$ cup oil	$\frac{1}{2}$ cup mandarin marmalade
3 eggs	

Mandarin Frosting

$\frac{2}{3}$ cup butter or margarine, softened	4 cups powdered sugar
$\frac{1}{4}$ cup mandarin marmalade	1 to 3 tablespoons milk
$\frac{1}{4}$ cup mandarin syrup	

Heat oven to 350 degrees.

In large bowl, combine all cake ingredients; beat at low speed until moistened. Beat 2 minutes at high speed. Pour batter into paper cupcake holders

Bake at 350 degrees for 15 minutes (check often) or until toothpick inserted in center comes out clean. Cool completely before frosting.

For frosting, in large bowl, beat butter until light and fluffy. Gradually add powdered sugar, beating well after each addition. Beat in mandarin marmalade. Add milk 1 tablespoon at a time beating until of desired spreading consistency. Frost cooled cupcakes.

Mandarin Chocolate Cheesebites in mini cupcake tins

¾ cup ricotta cheese	2 Tbls. egg beater or stirred egg
2 Tbls. Morse Farms Mandarin Marmalade	2 Tbls. sugar
1 sheet refrigerated pie crust	¼ cup semi-sweet chocolate chips

Preheat oven to 350 degrees.

Cream together all wet ingredients.

Using ready made pie crust, cut small circles a bit larger than mini cupcake tins. Gently press pie crust into the mini cupcake cooking sheet or use prepared phyllo mini pie crusts.

This mixture fills approximately 20-22 mini cupcake tins. Bake at 350 degrees for approx. 18 minutes or until puffy and done. Cool completely.

Melt chocolate chips (2 mins in microwave). Drizzle over mini pies, refrigerate. Serve chilled with a dollop of whipped cream.

Mandarin Cinnamon Palmiers

1 pkg. frozen puff pastry, thawed (normally 2 sheets in package)
½ cup sugar
2 tsp. cinnamon
2 Tbls. Morse Farms Mandarin Marmalade

On a lightly floured surface, roll one sheet of puff pastry into an 11" x 8" rectangle. Spread approximately 1 Tbls. Marmalade over pastry, sprinkle about half of the sugar and cinnamon over the pastry.

Working from the short sides, roll up dough jelly-roll style toward the center. Stop the roll in the center and then roll up the other side and stop in the middle. Do this on both sides so there are two rolls that meet in the middle. With a sharp knife, cut roll into ½" thick slices. Similar to how you cut cinnamon rolls. Place on parchment paper-lined baking sheets. Repeat method with other piece of puff pastry.

Bake at 375 degrees for 12-15 minutes or until crisp and golden brown. Remove from pans to wire racks to cool completely.

Mandarin Rum Cake (mom's and mother in law's favorite)

1 cup butter	½ teas. salt
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2 cups sugar (divided)
Grated rind of 3 mandarins and 1 lemon
2 eggs
2 ½ cups sifted flour
2 teas. baking powder
1 teas. soda

1 cup buttermilk
1 cup finely chopped walnuts
juice of 3 mandarins
juice of one lemon
2 Tbls. Rum

Cream butter, gradually add 1 cup sugar and beat until light, add fruit rinds and eggs one at a time, beating thoroughly after each. Add sifted dry ingredients with buttermilk, beating after each addition until smooth. Fold in nuts, pour into greased 9" or 10" or 2 qt. tube or bundt pan. Bake in moderate oven 350 degrees about 1 hour. Strain fruit juice into saucepan and add remaining 1 cup sugar and rum, bring to a boil. Remove cake from oven and pour syrup slowly over cake in pan. If cake does not absorb liquid pour remaining over later, let this cake stand for a day or two before you serve it. Serve with dab of sweetened whipped cream.

Mandarin Wedding Cakes

3 cups scone mix (Krusteaz available at Cash n Carry) ¾ cup water
¾ cup mandarin marmalade (melt for 30 sec. in microwave) 1 cup toasted, chopped walnuts
Confectioners sugar (for rolling cookies in)

Mix all of the ingredients above into a dough. Roll into small 1" shaped round balls. Bake at 350 degrees for 14-15 minutes. Cool, then roll in confectioners sugar.

Mandarin Nut Bread Pudding

8 cups stale or French bread cut into cubes ½ teas. salt
3 cups milk ½ cup Morse Farms Mandarin Marmalade
¼ cup butter (melted) 1 ½ teas. cinnamon
2 eggs (slightly beaten) ¼ cup raisins (golden or black)
¾ cup sugar (½ white, ½ brown) ¼ cup chopped toasted pecans or walnuts

Whipped Cream and Morse Farms Mandarin Syrup for topping

Scald milk, let cool to room temperature. Add bread and butter. Beat eggs, sugar, salt, marmalade (soften in microwave for 30 seconds) and cinnamon. Combine all ingredients and add raisins and nuts. Pour into a 9" x 13" pan sprayed with Pam. Sprinkle with nutmeg and bake at 375 degrees for 45 minutes to 1 hour. To test doneness, put a sharp knife into the pudding and it should come out clean, similar to testing a pumpkin pie. Serve with whipping cream and a drizzle of Morse Farms Mandarin Syrup.

Mandarin Sheet Cake

Cake:
1 pkg white cake mix
1 cup water
½ cup canola oil
½ cup Morse Farms mandarin marmalade
3 egg whites

Mandarin Frosting:
2/3 cup butter, softened
4 cups powdered sugar
¼ cup Morse Farms mandarin marmalade
¼ cup Morse Farms mandarin syrup
1 to 3 Tbls. milk

Heat oven to 350 degrees. In large bowl combine all cake ingredients; beat at low speed until moistened, then beat 2 minutes on medium speed. Pour batter into prepared (ie. Spray with cooking spray or butter and floured) 9 x 13 cake pan. Also fills 2 8" or 2 9" round cake pans.

Bake at 350 degrees for 15 to 20 minutes (check often) or until toothpick inserted in center comes out clean. Cool completely before frosting.

For frosting, in large bowl, beat butter until light and fluffy, gradually add powdered sugar beating well after each addition. Beat in mandarin marmalade and syrup. Add milk 1 tablespoon at a time beating until of desired spreading consistency. When serving, drizzle a little more syrup on the cake and serving plate for a wonderful presentation!

Sour Cream Lemon Pie (from a customer in Oregon!)

1 cup sugar	1 cup milk
3 ½ Tbl. Cornstarch	¼ cup butter
1 Tbl. Freshly grated lemon peel	1 cup cultured sour cream
½ cup freshly squeezed lemon juice	1 cup whipping cream, whipped & sweetened
3 egg yolks slightly beaten	

Combine sugar, cornstarch, rind, juice, egg yolks and milk in heavy saucepan; cook over medium heat until thick. Stir in butter & cool mixture to room temperature. Stir in sour cream and pour filling into a cooked pie shell. Cover with whipped cream that has been whipped with a little powdered sugar and add 2 Tbl. lemon juice after cream is whipped, garnish with lemon twists. Store in frig for at least two hours until ready to serve.

THIS & THAT

Summer Garden Salsa

1 large onion –diced
3 celery stalks – diced
1 bell pepper – diced
2 large Anaheim peppers – diced
1 small jalapeno – veins and seeds removed, diced small
4 green onions- diced
6 cloves garlic- minced
14 large tomatoes (remove seeds and liquid from about ½ of these)-diced
1 tablespoon dried oregano
1 tablespoon Morse Farms Hot & Spicy Rub (add more to "heat" it up)
Salt and pepper to taste
1 teas. lime juice
1 cup fresh cilantro- chopped coarse
½ cup tomato sauce

Combine all of the above in large bowl and serve with tortilla chips.

Salsa Verde

3 cups tomatillos
½ to 1 whole jalapeno (remove seeds and veins)
1 Anaheim pepper
3 cloves Garlic
1 cup cilantro
3 green onions
½ fresh lime juiced
½ - 1 teas. Morse Farms Hot & Spicy Rub
Salt and pepper to taste

Grill the tomatillos, jalapeno and Anaheim pepper on barbeque until a bit soft and nice grill marks. Put these ingredients and everything else above in a food processor. Pulse the processor until desired consistency. This verde is excellent as a salsa with chips, or a salsa in your tacos. Another cooking suggestion is to use it as a cooking sauce on chicken breasts, then top with mozzarella as a main dish (chicken verde).

Spicy Crackers-for best results prepare 1-2 days in advance

1 bag (12) oz. oyster crackers
½ cup canola oil
2 tablespoons Morse Farms Hot & Spicy Rub

In a separate bowl or measuring cup combine the oil and rub, stir until mixed well. Put the oyster crackers in a Rubbermaid or Tupperware container that seals. Pour the mixture over the oyster crackers. Turn the container upside down and right side up for at least a day to let the mixture combine and distribute well. This is good by the handfuls or on chowders, minestrone soups or stews.

Mandarin Olive Oil Spicy Olives “Don’t buy fancy olives, make your olives fancy”
You might want to go ahead and double this recipe, they go fast.

1 can pitted olives (I use regular off the shelf olives so that kids like them too)
1 mandarin, cut in half and sliced very thin
¼ cup mandarin olive oil
1 garlic clove
1 teas. crushed coriander seeds
1 bay leaf
½ teas. Morse Farms Hot & Spicy Rub

Place the olives with the mandarin slices in a bowl. In a small saucepan over low heat, combine the mandarin olive oil, garlic clove, crushed coriander seeds, bay leaf and the rub. Cook until fragrant and garlic begins to brown, about 10-20 minutes. Remove pan from heat and let sit for 1 hour. Pour oil mixture over olives and stir to coat. Marinate at room temperature for 2 hours, or cover and chill up to 4 days. Bring to room temperature before serving.