

Sable
&
Rosenfeld

GOURMET PRODUCTS SINCE 1970



TRAVEL THE WORLD FROM THE COMFORT OF YOUR OWN KITCHEN!

At this time of year we're all looking for a change. We're tired of the winter doldrums. We're looking forward to spring and warmer weather, but we still have a way to go. We would love an escape but perhaps it's not in the budget this year. So we at *Sable & Rosenfeld* offer you a world wide tour of international cuisines through a mere twist of a cap! Open, pour and enjoy!

First Port of Call: Morocco

Tagines

A tagine is a conical-shaped dish used to make Moroccan stew, also called a tagine. Fortunately, you do not need the special cooking dish (although they are very cool) to make a tagine, just a large pot such as a Dutch oven or a slow cooker. The best and

Next Stop: India

Coconut Curry

A delicate balance of sweet coconut milk, fresh ginger and fragrant curry.

Serving Suggestions

·Place
Haddock
or Sea
Bass
over



Final Destination: The Orient

Asian Peanut Sauce

Add a spicy Asian flare to chicken, shrimp, beef, vegetables and pork with this smooth, rich sauce.

Serving Suggestions

·Dip for satays, spring rolls, tempura, won tons, vegetables and ribs
·Add equal parts tomato sauce for a delicious and

eastiest way to make a tagine is in a slow cooker, allowing all the flavors to mix and mingle and stew! OR, if you're busy like us, you can enjoy the flavors of a Moroccan Stew in minutes with our easy to use, already "stewed" products.



Moroccan Stew Ala *Sable & Rosenfeld*

- 1 lb lamb, ground
- 2 cloves garlic, chopped
- Salt & pepper to taste
- 2 jars *Sable & Rosenfeld 12 Vegetable Antipasto*
- 1 jar *Sable & Rosenfeld 4 Pepper & Olive Dip*
- 2 tsp ground cumin
- ¾ cup golden raisins
- ½ cup dry red wine

-Brown lamb, garlic and salt & pepper to taste in a Dutch oven.

-Add the remaining ingredients.

-Heat to boiling; reduce heat; simmer for 10 minutes.

Serve over couscous.
Serves 6-8.

baby spinach

- Add sauce and bake
- Stir-fry for shrimp, scallops, okra and tomatoes
- Top grilled chicken sandwich with sauce combined with mayo chopped peanuts and chutney

Cashew Curry

A classic creamy tomato-based curry sauce spiced with cinnamon, cardamom and cloves and laced with roasted cashew nuts.

Serving Suggestions

- A traditional favorite with chicken and rice
- Combine with mayo for a vegetable dip
- Stir-fry with shrimp, eggplant and chiles
- Dip for lamb and beef kabobs
- Add to cauliflower, peas and tofu

Kashmiri Curry

This classic tomato-based sauce from Northern India is infused with rich yet delicate flavors of garlic, ginger and coriander.

Serving Suggestions

- Stir-fry for lamb, okra and mushrooms
- Place chicken over baby spinach, add chopped peanuts, sauce and bake
- Ladle over salmon and rice noodles

quick pad thai sauce. Toss with pasta and shrimp and garnish with chopped green onions

- Mix with rice, chicken, raisins and bean sprouts for an imperial chicken salad

Chicken Sate

Prep: 25 min.

Cook: 5 min

Stand: 30 min.

- 3 boneless, skinless chicken breast halves

- 1 teaspoon salt

- 1 teaspoon black pepper

- 12 6-inch wooden skewers

- 2 tablespoons olive oil

- *Sable & Rosenfeld Asian Peanut Sauce*

- Chopped fresh cilantro



-Rinse chicken, trim off excess fat. Season all sides with salt and pepper. Slice chicken lengthwise into 12 strips. Place each chicken strip lengthwise on a skewer.

-In a sauté pan, heat oil over medium-high heat. Place skewers in a pan. Sauté for 5 to 6 minutes or until chicken is cooked through, turning skewers to cook evenly.

- To serve, place skewers on a plate. Drizzle Asian Peanut Sauce over chicken. Sprinkle with additional pepper and chopped fresh cilantro.

Makes 12 skewers.

40 YEARS AND GOING STRONG!

Send our Newsletter to your friends or send us an email, we would love to hear from you!

Contact Us

For more information on *Sable & Rosenfeld* line of products, please contact us at:

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