



**Chef's
Collection**

CHERVIL

Fresh chervil is similar in flavor to tarragon and anise. Its thin leaves and light stems makes it an instant flavoring, not requiring a long preparation. Chervil mixed in a blender with other ingredients for salad dressing or an instant French sauce in the classic tradition by applying over such dishes as seafood just prior to serving.

Quail Mountain's chervil is grown year round. Chervil prefers a moderate climate, it will perish in a hot or sunny location. Our cool summers provide the perfect place to grow chervil.

**FRESH CHERVIL
HONEY LEMON DRESSING**

- 1/4 cup honey
- 1/4 cup white wine vinegar
- 1 Tablespoon lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon chopped onion
- 1/4 teaspoon salt
- 2-3 Tbs. chopped *Quail Mountain* Fresh Chervil
- 1 cup vegetable oil



Combine ALL ingredients in a blender
Blend on high setting for 1 minute for a creamy dressing
Makes approximately 1 1/2 cups

Quail Mountain Herbs grows the finest culinary herbs (25 varieties shipped daily) and over 150 specimen herbs, as well as the largest selection of edible flowers and baby lettuce.

Quail Mountain's herbs are grown in the Watsonville/Monterey Bay area and California's Coachella Valley in over 1,950,000 square feet of greenhouses and 200 field acres to assure our customers an uninterrupted supply of safe, high quality herbs throughout the year. Since 1979, our reputation for quality, flavor and food safety has been *Chervil* unsurpassed.

Call your foodservice purveyor for more information



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