



**Chef's  
Collection**

## ROSEMARY

Our rosemary is grown in fields overlooking Monterey Bay. Quail Mountain rosemary was cross bred by Rick McCain in 1980 to produce a larger, flat leaf with high color contrast between the green top and the silver underside with excellent oil content. The oil in the leaves provides the flavor for cooking and as a garnish.

## ROSEMARY

## SKEWERS

Quail Mountain rosemary grows upright, for a very clean crop. It also grows long straight stems, that when stripped of leaves, makes an ideal **shiskabob** skewer.

## Rosemary Chicken

- 1 bunch Quail Mountain Herbs fresh Rosemary (leaves only, washed)
- 1/2 Onion, chopped
- 1 Tbsp Dijon mustard
- 1/4 cup soy sauce
- 1/4 cup red or white wine
- 1/8 cup red wine vinegar
- 6 chicken breasts, boneless skinless

In a blender, mince rosemary leaves and onion. Add remaining ingredients (except chicken) blend on high until creamy texture and only small bits of rosemary are visible.

Cut chicken breasts into strips. Marinade chicken for 30 minutes.

Barbeque or sauté quickly for 5-7 minutes. *serves 6*

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 unsurpassed.

Call your foodservice purveyor for more information.



Rosemary Skewers



Rosemary



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