



*Chef's
Collection*

MINT & LEMON VERBENA
Juice Refreshment

- 2 bunches Quail Mountain fresh Mint
- 2 bunches Quail Mountain fresh Lemon Verbena
- 3 large lemons-juiced
- 1 large can (46 oz.) unsweetened pineapple juice
- 2 cans 7Up (24 oz.) {Champaign can be substituted}

Mince the bunches of mint and lemon verbena reserving a few for garnish. In a container cover with pineapple and lemon juice, stir and chill overnight. Before serving stir in cold 7Up and pour.

MINT

Fresh mint is the essence of Summer. Its refreshing taste makes it one of the most popular flavors in the world.

LEMON VERBENA

Fresh Lemon Verbena can work wonders as a flavor enhancer in dishes from desserts to entrées - even in iced drinks. Its exotic lemony fragrance promises a new taste experience for the imaginative cook. It can be used with marinades for chicken, fish and lamb, added to butter cakes, or in beverages such as lemonade, iced tea, or a fresh cold fruit punch.



Mint

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.



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