



APPLE MUSTARD

Frawg took a right turn when he created this incredible mouthwatering sauce. You won't be able to stop eating, when used on Chicken Apple Sausage, Pork Chops Ham or Turkey. Try it on the side with oven roasted veggies or reduce it down with oil or vinegar for a sweet and tangy salad dressing.

Coleslaw and Dressing

- 1 head of green cabbage shredded
 - 2 carrots grated
 - 1 red onion sliced
 - 2 green onions (with white and green parts) Chopped
 - 1 fresh red chile sliced
 - 1 ½ cups of mayonnaise
 - ¼ cup of Frawg N' Turtle Apple Mustard
 - 1 TBS cider vinegar
 - 1 lemon juiced
 - Pinch sugar
 - ½ tsp celery seeds
 - Several dashes hot sauce
 - Kosher salt and freshly ground black pepper
- Combine cabbage, carrots, red onion, green onion and chile in large bowl, stir together mayonnaise, mustard, lemon juice and sugar. Pour dressing over the cabbage mixture and toss gently to mix. Season with celery seeds, hot sauce, salt and black pepper. Chill two hours in the refrigerator before serving

FRAWG 'S GREEN BEAN SALAD

- 2 cans whole green beans, drained and rinsed
 - 1 red bell pepper, diced
 - 1/2 white onion, coarsely chopped
 - 1 16oz block of pepper jack cheese, cubed
 - 10-15 cherry tomatoes, halved
 - 2 Tbsp balsamic vinegar
 - 2 Tbsp Original Apple Mustard
 - 2 tsp Tadpole's Tuscan Rub
 - 1-2 tsp olive oil
- Combine all ingredients, stir to coat, and chill to serve.

Try both mustards on these Appetizers—

Sausage Cheese Balls

Mini Pigs in a Blanket

Ham and Cheese on crackers

Hot Pretzels with cream Cheese

The Mustards pair wonderfully with these wines—

Chardonnay, Riesling, Chenin Blanc



HOT N HORSEY APPLE MUSTARD

Frawg created an award winning sauce by going wild and Robust! He added the natural flavor of Horseradish and kicked it up a notch! Your taste buds will be going on quite a ride when you try this with "Brats and Kraut" (don't forget the sautéed apples and onions on that), Reubens, Chuck Roast, Pork Loin and yes, even seafood. Can't take the heat? Try a small amount as an ingredient in all kinds of dishes to mellow out.



Hot N Horsey Crab Cakes

- 1 ¾ cups Chardonnay or other dry white wine
 - 1/3 cup chopped shallots
 - 1 cup whipping cream
 - 1 1/2 pounds crabmeat, drained (about 4 cups)
 - 2 1/2 cups finely crushed potato chips
 - 1 1/4 cups fresh breadcrumbs made from French bread
 - 1 7.25-ounce jar roasted red peppers, drained, coarsely chopped
 - 1/2 cup thinly sliced green onions
 - 2 large eggs
 - 2 tablespoons chopped fresh dill
 - 2 tablespoons Frawg N Turtle Hot N Horsey Apple Mustard
 - 1 tablespoon mayonnaise
 - 1/4 cup (about) vegetable oil
- Boil wine and shallots in heavy medium saucepan until mixture is reduced to 1/2 cup, about 10 minutes. Add cream and boil until liquid is reduced to sauce consistency, about 10 minutes. Season to taste with salt and pepper.
- Mix crabmeat, 1/2 cup crushed potato chips, breadcrumbs and next 7 ingredients in large bowl until well blended. Using 1/4 cupful crab mixture for each cake, form mixture into sixteen 2 1/2-inch-diameter cakes. Place remaining potato chips in shallow dish. Press each cake into chips, turning to coat evenly.
- Heat 2 tablespoons oil in heavy large skillet over medium-high heat. Working in batches, add crab cakes to skillet and cook until golden brown and heated through, about 5 minutes per side.

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FLAVORS IN A VARIETY
OF PRODUCTS, WE OFFER
UNIQUE AND SAVORY
EXPERIENCES TO THOSE
WITH A PASSION FOR
QUALITY FOOD**



APPLE BUTTER

An original and unique blend of flavors starting with hand picked Gala apples from Eastern Washington. This includes a family orchard in Manson, The Silva Orchards. This is Turtle's own recipe! The Apple Butter is the heart of every Frawgalicious sauce we make.

This Apple Butter tastes just like Apple Pie. We leave it thick and rich so it thickens our sauces naturally. Try this scrumptious sauce on a variety of breads, rolls, pancakes and crepes. Use it on oatmeal, yogurt, ice cream and as an ingredient in a variety of salads and desserts.

Crostini with Roasted Garlic, Goat Cheese and Apple Chutney

- 3/4 cup rice vinegar
- 1 cup of Frawg N Turtle Applebutter
- 2 garlic cloves, minced
- 1 1/2 teaspoons minced peeled fresh ginger
- 1/8 teaspoon cayenne pepper
- 1 cinnamon stick
- 1 1/2 pounds Granny Smith apples, peeled, cored, cut into -inch pieces (about 4 cups)
- 1 cup golden raisins
- 1 cup diced seeded plum tomatoes
- 1 tablespoon chopped fresh mint
- 1 French-bread baguette, cut into 1/3-inch-thick slices
- Olive oil

Roasted Garlic

12 ounces soft fresh goat cheese (such as Montrachet), room temperature

Stir Apple Butter and vinegar in heavy large saucepan over medium heat until sugar dissolves. Add next 4 ingredients and simmer until mixture is syrupy and reduced to 1/2 cup, about 8 minutes. Mix in apples and raisins. Increase heat to high and boil until apples are tender, stirring frequently, about 10 minutes. Cool to room temperature. (Chutney can be made 3 days ahead; cover and refrigerate.) Mix in tomatoes and mint.

Preheat oven to 450°F. Arrange baguette slices on baking sheet and brush with olive oil. Bake until golden and crisp, about 8 minutes. Spread each toast with roasted garlic; top with goat cheese and chutney.

Serve with Cabernet or Cab Blends

Other Apple Butter Ideas -

- Grilled Brie, Prosciutto, Apple Butter Panninis
- Sweet Potato Casserole
- Drizzle Hot Apple Butter over Peach Cobbler w/ Ice Cream



ORIGINAL APPLE BBQ

Not your ordinary BBQ sauce!! A unique blend of flavors surrounding Turtle's Apple Butter. This zippy sauce is fabulous on chicken, ribs, pulled pork, meatballs, little smokies, etc. HEY! GOOD NEWS! It's not just BBQ sauce; use it as an ingredient in baked beans, meatloaf, even spaghetti sauce. We've even heard of some people eating it straight from the bottle!!

Oven-Baked Chicken

- 3-4 pounds chicken thighs and drumsticks
- 4 beers
- 1 bottle of oil and vinegar Italian dressing
- Garlic powder
- Liquid smoke (hickory)
- 1 bottle Original Apple BBQ

In a large bowl, submerge chicken pieces in both beer and Italian dressing for several hours in the refrigerator. Bring to room temperature. Preheat oven to 300 F. Fill bottom of oven broiler pan with 1/2 inch of water, sprinkle water with garlic powder, and add a dash of liquid smoke. Place chicken pieces on broiler pan and sprinkle liberally with garlic powder. Bake at 300 degrees for 1-2 hours. Pour Original Apple BBQ onto each piece of chicken the last 20 minutes. (These are awesome on the grill if you are an avid outdoor cooker)

Slow cooked BBQ Pork

- 2-4 lb pork loin or shoulder roast
- 1/2 cup all purpose flour
- 2 Tablespoons Tadpoles Tuscan Rub
- 2 Tablespoons oil
- 1 small sliced onion
- 3 cloves cruched or chopped garlic
- 1 bottle Original Apple BBQ

Mix the flour and rub and spread out on a plate. Coat the pork on all sides. Heat the oil. Braise the pork on all sides in the hot oil. Place the pork in a slow cooker. Lay the onions and garlic on top. Pour the 1/2- 3/4 of the bottle of sauce to cover the pork. Cook on low for 6- 8 hours depending on your slow cooker and the size of the pork loin.

If by any chance there are leftovers, shred the pork with the onions and garlic, add the rest of the bottle of Apple BBQ for pulled pork sandwiches .



HICKORY APPLE BBQ

"Bolder", "Spicier", "Stouter" !! This sauce has taken several awards in BBQ capitals, such as Kansas City, Albuquerque and Ft. Worth. The hickory smoke blends wonderfully with richer meats such as steaks, Baby Back Ribs, Game Meats and Brisket. Uniquely enough it pairs very nicely with seafood such as prawns and scallops. If you like this type of flavor use it on everything suggested for the Original Apple BBQ.



We guarantee there is nothing like it!!

Spicy Barbecue Shrimp

- 1/4 pound bacon, chopped
 - 1 stick (1/2 cup) butter or margarine
 - 1 medium onion, chopped
 - 4 garlic cloves, pressed
 - 1 tablespoon Tuscan Rub
 - 2 tablespoons Hickory Apple BBQ
 - 2 tablespoons lemon juice
 - 1 1/2 pounds unpeeled, medium-size fresh shrimp
- Sauté bacon in a large skillet until crisp. Add butter and next 4 ingredients, and cook over medium heat until onion is tender. Stir in lemon juice and shrimp; cook, stirring often, 5 to 7 minutes or until shrimp turn pink. Serve with French bread.
- Makes 3 to 4 main dish servings or 8 appetizer servings.

Spicy Marinated Mozzarella with Oregano and Capers

- 12 ounces fresh water-packed mozzarella cheese, drained, cut into 1/4-inch-thick slices
 - 6 tablespoons extra-virgin olive oil
 - Frawg N Turtle Hickory Apple BBQ Sauce
 - 2 garlic cloves, minced
 - 1/4 teaspoon dried crushed red pepper
 - 1 tablespoon minced fresh oregano
 - 1/4 teaspoon coarse salt
 - 1/4 teaspoon ground black pepper
 - 2 tablespoons capers, chopped
- Brush Hickory BBQ Sauce on each round of cheese. Overlap cheese slices on medium platter. Heat 2 tablespoons oil in small skillet over medium heat. Add garlic and crushed pepper and stir just until garlic begins to color, about 2 minutes. Remove from heat; stir in oregano, salt, and pepper. Cool. Stir in capers and remaining 4 tablespoons oil. Spoon over cheese slices.

Serve with Merlots, Cabs or any robust Reds