

Worker-Owner Waldorf Salad

Sarah Belfort, Domestic Products Coordinator

INGREDIENTS

- 1 tsp grated lemon peel
- 1 tsp fresh lemon juice
- 6 Granny Smith apples, chopped into small chunks
- 1½ c chopped celery
- 1 c Equal Exchange Organic Dried Sweetened Cranberries
- 1 c mayonnaise
- 2 c watercress leaves
- 1 head radicchio
- 1½ c coarsely chopped Equal Exchange Roasted Salted Pecans

DIRECTIONS

Sprinkle lemon juice over the chopped apples in a large bowl. Stir in the lemon peel, celery, cranberries, and mayonnaise and refrigerate for 2–8 hours. Just before serving, fold in the watercress and pecans. Serve over radicchio leaves.



A Taste of Mint Chocolate Brownies

Michelle Ford, West Coast Sales Representative

INGREDIENTS

- 1 c unsalted butter, melted
- 3 c sugar
- 1 Tbsp Fair Trade vanilla extract
- 4 eggs
- 1½ c all-purpose flour
- 1 tsp salt
- 1 c Equal Exchange Organic Baking Cocoa
- 1 bar Equal Exchange Organic Mint Chocolate with a Delicate Crunch (chopped into small pieces)
- ⅛ c organic milk for top sauce

DIRECTIONS

Preheat oven to 350°F. Lightly grease a 9"x13" baking dish. Combine melted butter, sugar, and vanilla in a large bowl. Beat in eggs, one at a time, mixing well after each. Sift together flour, cocoa powder, and salt. Gradually stir the flour mixture into the chocolate mixture. Stir in half of the chocolate pieces. Spread the batter evenly into the baking dish. Bake 35–40 minutes. In the last 10 minutes of baking, melt the remaining mint bar on the stove on low heat, gradually stir in milk to make a smooth thick sauce. Right after baking, drizzle on chocolate sauce. As brownies cool, the sauce will harden. Serve warm or cooled!



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Just Chocolate & Fruit

VERSION 1

Joaquin Teixeira, Warehouse Operations

Melt an Equal Exchange Organic Milk Chocolate bar in the microwave. Mix in one cup of Equal Exchange Organic Dried Sweetened Cranberries. Spread out on sheet of waxed paper. Separate the coated berries using two forks. Refrigerate until solid, then break up.

VERSION 2

Jenny Derwitt, Fundraising Team—West Coast

Melt an Equal Exchange Organic Panama Chocolate bar in a double boiler or microwave. Dip strawberries all the way into the chocolate. After the coated strawberries sit for just a moment, sprinkle on some turbinado sugar.



Co-op Coffee Custard

Gladys E. Minaya, Accounts Receivable Administrator

INGREDIENTS

- 4 slightly beaten eggs
- ½ tsp salt
- 1½ c milk scalded
- 1 c Equal Exchange espresso or double-strength brewed coffee (make using double the normal amount of grounds)
- ½ c sugar
- ½ tsp vanilla
- whipped cream
- shaved Equal Exchange Organic Very Dark Chocolate (for garnish)

DIRECTIONS

Mix the espresso/double-strength coffee with milk. Blend eggs, sugar, salt, vanilla; gradually stir with coffee and milk. Pour into custard cups or espresso cups. Bake in 350°F oven in a pan filled with about 3" of water for 35–40 minutes or until knife inserted in center comes out clean. Top with whipped cream and shaved Equal Exchange Organic Very Dark Chocolate.



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Power to the Chocolate Pecan Pie

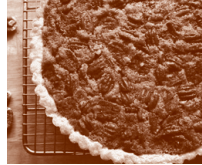
Danielle LaFond, Quality Control Technician

INGREDIENTS

- | | |
|--|---|
| 1 Equal Exchange Organic Panama Extra Dark Chocolate bar | 2 c Equal Exchange Roasted Salted Pecans (rinsed, drained, dried) |
| 9" prepared pie crust | 1 tsp pure vanilla extract |
| 3 large eggs | ¼ tsp salt |
| ½ c packed light brown sugar | ¾ c dark corn syrup |

DIRECTIONS

Preheat oven to 375°F. Melt chocolate in a metal bowl set over barely simmering water, stirring. Remove from heat. Spread chocolate in bottom of pie shell with back of spoon and press enough pecans into the chocolate layer to cover the bottom of the pan, then pile the rest on top. Let set. Whisk together eggs, brown sugar, vanilla, and salt in a bowl, then whisk in corn syrup and pour over pecans. Bake pie until filling is puffed and crust is golden, 50 to 60 minutes. (If pie is browning too fast after 30 minutes, loosely cover with foil.) Cool. Serve with whipped cream.



Environmental Orzo Salad

Brian Albert, Director of Finance

INGREDIENTS

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|--|-----------------------------------|
| ½ box Orzo | 1 tsp Dijon mustard |
| ¾ c Equal Exchange Dried Sweetened Cranberries | 1 tsp Honey |
| 2 medium carrots, chopped | Salt & Pepper to taste |
| 1 small cucumber, seeded and chopped | 2-3 sliced scallions |
| 1 Tbsp olive oil | ¼ c Equal Exchange Organic Tamari |
| 3 Tbsp balsamic vinegar | Roasted Almonds, slivered. |

DIRECTIONS

In a small pan, bring water to a boil. Stir in orzo and cook until just tender, then drain. Combine the warm orzo, cranberries, carrots, and cucumber in a medium bowl. In a small bowl, combine the vinegar, oil, and mustard. Pour over orzo and vegetable mixture and stir to coat. Add salt and pepper to taste. Cover and refrigerate. Stir in scallions and almonds just before serving.



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Sustainability Smoothies

Esther West, Interfaith Program Representative

TRANSFORMATIVE CHOCOLATE-CHAI SMOOTHIE

Blend together:

- 3 Tbsp Equal Exchange Organic Drinking Chocolate mixed into 1 c hot milk (on the stovetop)
- 3 pyramid bags of Equal Exchange Organic Ceylon Chai Pyramid Tea brewed with ½ c boiling water
- 1 c vanilla ice cream.

PEACHES & GRASSROOTS GREEN TEA SMOOTHIE

Blend together:

- Pre-made Equal Exchange Organic Ceylon Green Pyramid Tea ice cubes (4 pyramid bags to 1 c 175°F water for 1 minute, then freeze tea in ice cube trays)
- 1 c of vanilla ice cream or plain yogurt
- ½ peach



Big Change Biryani

Cari Senefsky, Interfaith Program Representative

INGREDIENTS

- | | |
|------------------------|--|
| 1½ c basmati rice | 4 Tbsp curry paste |
| 2 Tbsp butter | 4 skinless chicken breasts (cut into large pieces) |
| 1 large onion, sliced | ½ c Equal Exchange Organic Dried Sweetened Cranberries |
| 1 bay leaf | 3 c chicken stock |
| 3 tsp crushed cardamom | ½ c Equal Exchange Roasted Salted Pecans |
| 1 tsp turmeric | ½ c chopped cilantro |
| 1 small cinnamon stick | |

DIRECTIONS

Soak rice in warm water, then wash in cold water until water runs clear. Heat butter in a saucepan, add chicken, onions, bay leaf and other spices and cook for 10 mins. Sprinkle in turmeric, add half of the chicken stock and curry paste. Cook until aromatic. Stir rice into pan with dried cranberries and pour in the rest of the chicken stock. Cover and bring to a high boil, then lower heat to a simmer and cook for additional 5 mins. Turn off the heat and let it sit for 10 mins. Stir well, add ¼ c. of cilantro. Sprinkle remainder of cilantro and pecans on top before serving.



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