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**100% Effective Natural Hormone Treatment**  
**Menopause, Andropause And Other Hormone Imbalances**  
**Impair Healthy Healing In People Over The Age Of 30!**

**RELISH YOUR RELISHES**

By Arleen M. Kaptur

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The dictionary explanation of relish is to enjoy, take pleasure in, have gusto, and zest. We serve relishes just for that purpose – to give greater pleasure to our family/guests and to add zest and gusto to our entrees. Relishes should add to but never take over. They should enhance but never completely hide whatever we are serving.

So here is to RELISHES and all the work they do to help us serve very satisfying meals.

**BEET RELISH**

16-oz. can of whole red beets

1/4 cup water

1 tsp. salt

1/8 tsp. pepper

1/4 cup prepared horseradish (to add that bite)

1/4 cup sugar

1/4 cup vinegar (not cider)

Chop the red beets or place in food processor and pulse until finely chopped but not MUSHY

. Mix with all the other ingredients. Place in a pretty glass bowl to show off the ruby-rich color and store, covered, in the refrigerator.

Just before serving, taste and adjust with sugar or vinegar until it satisfies your taste.

## RELISH YOUR RELISHES

Serve with roast beef, veal, chicken, sausages (such as Polish, dinner franks, or brats).

This relish adds taste appeal and color to your meal.

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### HOME-STYLE CRANBERRY RELISH

12-oz. pkg. fresh cranberries

1-1/2 cups granulated sugar

1 large tart apple, or two small apples

20-oz. can crushed pineapple

3-oz. pkg. raspberry flavored gelatin

1/2 cup boiling water

In bowl, dissolve gelatin powder in water. Process cranberries, and the unpeeled but cored apple in a food processor or food grater. Add the sugar and pineapple to the chopped fruit. Stir until well blended and place in bowl. Cover and refrigerate for 24 hours.

Serve with turkey or chicken.

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How about serving your "relish" on a tray"?

A relish tray is always a delight at any buffet or meal. Try different items instead of the usual pickles, onions, and tomato slices.

#### Stuffed Cucumber Slices:

Hollow out a nice green cucumber, removing all seeds and pulp, leaving a nice hollow tube.

Stuff with your favorite salad, from crab, tuna, egg, or chicken salad.

Wrap in plastic wrap, refrigerate for 24 hours.

Just before serving, unwrap and slice about 1 to 1-1/2" thickness.

Added appeal: run the tines of a fork on the outer skin before you stuff it. When you slice it, you will have a very pretty design.

Try using gherkins instead of dill or sandwich pickles.

## RELISH YOUR RELISHES

Insert slices of thinly sliced mozzarella cheese between your tomato slices and drizzle Italian dressing over. Sprinkle with a little parsley.

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If this isn't fancy enough for your dinner party, try a Relish Tree.

Using a 24–inch styrofoam cone, cover the sides with fresh greenery, such as parsley. The greenery can be held to the cone with fine wire

Using toothpicks, attach cherry tomatoes, marinated artichoke hearts, raw cauliflower, radish roses, and raw zucchini and cucumber slices (preferably seedless).

Use your imagination and attach vegetables that your family would enjoy. You can do a fruit tree as well with pineapple, mandarin oranges, strawberries, etc.

However drain any fruit thoroughly so it doesn't run down your tree.

A relish tree on a buffet table is definitely very special indeed!

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So relish your relishes, whether they come in a bowl, on a plate, or on a "tree."  
Use relishes to decorate, delight, enhance, and add color and taste appeal.

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Arleen has written numerous articles and e–books as well as the novel **SEARCHING FOR AUSTIN JAMES** Websites: <http://www.rusticliving.info>  
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### **The Importance Of Happy Employees**

**By Judy Piccaro**

Have you ever walked into a business establishment and been immediately struck by a negative, tense atmosphere? Sure you have! And did you do what most of us do? Stand there in the hopes of getting someone's attention – shifting from foot to foot and clearing your throat only to be met with a stony silence and averted faces! Finally you speak up in the hopes that one of the employees in your line of vision will respond. Ah! Here comes one now! Plastered on his/her face is a long–suffering look of "if I must then I will help you"! This is NOT a "happy" employee.

## RELISH YOUR RELISHES

How an employer appreciates and treats his employees is reflected in their attitudes. Savvy employers know that contented employees are an integral part of a successful business. Happy employees make loyal employees. And loyal employees are an essential basis of excellent customer service.

A knowledgeable employer respects and encourages the uniqueness of each individual in their employment. He/She relishes the diversity that each person's special talents bring to the business. This type of employer encourages a continual learning process for their employees and provides a friendly environment for them to thrive. Contented employees are productive, dependable and trustworthy.

Happy employees excitedly welcome new and challenging responsibilities.

A business comprised of contented employees flourishes. Each employee recognizes that he/she contributes to its success and feels that he/she is a part of the team. And, of course, when a business is lucrative the employer with real know-how rewards her/his employees accordingly.

So, how does your business rate? Is there a welcoming, friendly atmosphere? Would a newcomer hear laughter and see smiling, cheerful faces? Would a prospective customer know immediately that they were important and be made to feel so?

Happy, loyal employees will be 100% dedicated to your customers and what more could an employer want!

Assistant to the President – The Tab Store

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