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TEQUI-LINE GOURMET SALMON WITH MANGO & RED PEPPER SALSA

Salmon
2 5oz. salmon filets
1/4 cup **Tequi-Lime** Gourmet Sauce

Marinate salmon filets for 1-2 hours prior to cooking. Discard marinade. Grill salmon, basting frequently with additional sauce for about 2 minutes over high heat. Turn on an angle to achieve grill marks, for about another 2 minutes. Flip over and finish grilling, about another minute. Serve with Mango Salsa.

Mango Salsa
1 fresh mango, peeled and diced
1 red pepper, diced
Fresh lime juice to taste
Sugar to taste

Mix all ingredients and serve at room temperature.

For more recipes, please visit www.chefanns.com



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Tequi-Lime Gourmet Sauce



Chef Anne's Tequi-Lime Gourmet Sauce 375ml

Tequi-Lime Sauce is a fusion of East meets West in a bottle. The sweet dark flavours of the Asian grill; blend with the south-of-the-border heats of chilies, bright fresh lime, finished with a celebratory shot of tequila!

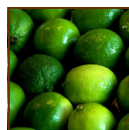
Fat free with no added preservatives, this sauce is perfect for BBQing, grilling, marinating, stir-frys, and salads.

Call us to find out more information!



FUN FACTS ABOUT LIME

- Lime extracts and oils are frequently used in perfumes, cleaning products, and aromatherapy.
- Lime is also used occasionally to enhance vision by many Asian martial artists. It is done by squeezing a drop or two on the inside corner of the eye. An initial stinging sensation is felt but subsides, this should not be done on a daily/routine basis.
- Lime juice can be used to make your hair become lighter with sun exposure.



- Lime leaves are used in a lot of southeast Asian cuisine.
- Lime juice and its oil are very beneficial for the skin when consumed orally or applied externally.
- Since it's high in Vitamin C, limes can help prevent scurvy.
- India with approx. 16% of the world's overall lemon and lime output tops the production list, followed by Mexico, Argentina, Brazil, and Spain.
- Dried limes are used to flavour Persian dishes.



12031 No. 5 Road,
Richmond, B.C. V7A 4E9
Ph: 604-241-8175 Fx: 604-241-7385
info@quepasafoods.com



We would love to hear from you!
info@quepasafoods.com