

CELEBRATE

MAY

with

Fennel & Fire



Cinco de Mayo, Mother's Day, End of School, Memorial Day

Quick & Easy Recipes for Celebrating!

We make it Simple, You make it Amazing!

May is full of reasons to celebrate – from Cinco de Mayo fiestas to Mother's Day brunches, from end-of-school parties to Memorial Day gatherings. But creating memorable moments doesn't have to mean extra work. With Fennel and Fire blends, it's easy to add a little extra magic to your meals – turning everyday dishes into something worth celebrating. These simple recipes are designed to help you spice up life, share good food, and focus on what really matters: the laughter, the connection, and the people you're gathered with. Fast, festive, and full of flavor – let's make May a month to remember, together.



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Cinco de Mayo

MARGARITA FAJITA BOWL

Serves: 4

Base:

Two cups cooked rice (1/2 cup per serving)

Toppings:

- Two cups shredded rotisserie chicken (warmed in oil and Fennel and Fire Margarita Fajita or Fajita seasoning)
- One ripe mango, chopped 1/4 inch cubes
- Two ears of fresh corn, cooked, kernels removed
- One can of black beans , drained, warmed and seasoned with Fennel and Fire Fajita or Margarita Fajita seasoning

Cilantro Lime Sauce: (best if made the day before- store in fridge)

Blend in Blender and chill overnight or up to 30 min.

One Tbsp lime juice

3/4 bunch of cilantro. (save rest for topping)

Half a cup of sour cream or non flavored greek yogurt

Two Tbsp half and half or water

1 Tbsp oil

Half a Tbsp Fennel and Fire Margarita Fajita or Fajita seasoning

Instructions:

- In a skillet, add oil, add spice and stir in oil, until it spices bloom about 30 sec. Add shredded rotisserie chicken and coat with spiced oil and heat through. (This is aa great hack to use with all our spice blends to create quick meals with different flavors)
- Microwave corn (still in husk) for 6-7 min. Let cool, remove huck and slice off kernels.
- Warm black beans in microwave, drain then add one tsp of Fennel and Fire Margarita Fajita or Fajita seasoning.

Assemble:

- Place rice in bowl.
- Place the topping on top of rice either in stripes or random.
- Drizzle with cilantro lime sauce.
- Add a squeeze of fresh lime. or serve with a quartered lime on side.
- For extra luscois treat serve with quartered avocado.
- Finish with Fennel and Fire Fire Salt to taste.

Tea Pairing:

Sweet Mint Tea

Cocktail:

Margaritas. Feeling adventurous? Make a Sweet Mint Margaritas!

Bonus: Margarita Rimmer:

Mix 1 teaspoon of Margarita Fajita with equal parts sugar and salt. Rub glass rims with lime and dip into Rimmer.



Mother's Day **SPICED AMARETTO FRENCH TOAST**

A decadent twist on classic French toast, infused with the warm, nutty notes of amaretto and the bold richness of Fennel and Fire's Coffee Twist seasoning. Topped with a luscious cherry amaretto drizzle and a touch of whipped cream, this breakfast is pure indulgence.

Ingredients:

For French Toast:

Four slices brioche bread, two large eggs, 1 / 4 a cup Half & Half, two Tbsp Amaretto liqueur, 1 tsp vanilla extract, Ten or so grinds of Fennel and Fire Coffee Twist, one Tbsp butter

For Cherry Amaretto Jam:

Half a cup of cherry preserves, 1 Tbsp Amaretto liqueur, Grinds of Fennel & Fire Coffee Twist

For Garnish:

Whipped Cream, Maple Syrup, Additional Fennel and Fire Coffee Twist, fresh berries

Instructions :

- Prepare the Batter: In a shallow dish, whisk together the eggs, milk, amaretto, vanilla extract, and Fennel and Fire Coffee Twist seasoning until smooth.
- Soak the Bread: Dip each slice of brioche into the egg mixture, ensuring both sides are well-coated. Let sit for 15-30 seconds per side to absorb the flavors.
- Cook the French Toast: Heat a large skillet or griddle over medium heat and melt the butter. Cook each slice for 2-3 minutes per side or until golden.
- Make the Cherry Amaretto Jam: In a small microwave-proof bowl, warm the cherry preserves with Amaretto and Fennel and Fire Coffee Twist seasoning, stirring until smooth, slightly thickened, and warmed through about 30 seconds.
- Assemble: Plate the French toast, pour a small amount of War Eagle Berry Syrup or maple syrup on top, and generously top with the cherry amaretto mixture.
- Garnish & Serve: Top with a small dollop of whipped cream and finish with a few extra grinds of Fennel and Fire Coffee Twist seasoning. Serve immediately and enjoy!

Tea Pairing: Fennel and Fire Hibiscus Ginger Tea- Try our Hibiscus Sunrise Mocktail-Make it a cocktail with Prosecca



END OF SCHOOL CELEBRATION

PARTY TRAY:

- **Mini Quesadillas.**

Flour Tortillas, Shredded Cheese, Sprinkle Fennel and Fire Cajun Blend, or Lita's Peruvian, or Fajita, or Margarita Fajita. Cook in skillet until cheese is melted. Cut into Wedges.

Tip: Add shredded rotisserie chicken for a little more filling bite.

- **Veggie Cups**

Cut carrots, cucumbers, bell peppers into sticks. Place cherry tomatoes on party pic. Serve with Veggie Heaven Dip in bottom of cup. Place dip in bottom of cup. Put Cut Veggies in cup partially in dip.

Quick Veggie Heaven Dip: (make up to 30 min before serving) 1 cup sour cream, ½ cup mayo, 2 Tbsp Fennel and Fire Veggie Heaven Seasoning, 1 tsp Lemon Juice. Optional: finely chopped green onions
Stir together the sour cream, mayo, and Veggie Heaven. Add lemon juice and mix until smooth. Add chopped onions if using.
Chill for at least 30 minutes up to overnight before serving for best flavor.

- **Fruit Bowls or Skewers**

Cut Mangos, Watermelon, and Honeydew Melon. Either place on skewer or place in small bowls. Sprinkle with Fennel and Fire 🔥 Fire Salt.



MEMORIAL DAY POOL PARTY



- **GRILLED BURGERS**

Season beef paties with Fennel and Fire Grilling Seasoning, up to 30 Min before Grilling. Sprinkle more on after grilling while resting.

- **FRESH CORN SALAD**

Grill 4 ears of corn. Once cooled, slice kernels off ears and place in bowl. Add ¼ cup chopped red onion, 1 / 4 cup chopped tomatoes, ¼ cup chopped cilantro, juice of one lime, 1 Tbsp of mayo (optional), 1 Tbsp of green hatch chilis or finely chopped pickled jalapeño (optional), 2 tsp of Fennel and Fire Stratton's Seasoning Salt, Fennel and Fire Fajita, or Fennel and Fire Cajun seasoning.

Toss together and chill. Serve chilled or at room temp.

- **CREAMY POTATO SALAD**

Boil and quarter 2 lbs of baby potatoes. Once cooled add ½ cup mayo, 1 Tablespoon Vinegar, 2 Tablespoon of Fennel and Fire Herbes de Petite Roche or Fennel and Fire Stratton's Seasoning Salt. Mix Gently and Chill.

- **DEVEILED EGGS**

Six hard boiled eggs, halved. Remove yolk, place yolk in bowl, add ¼ cup Mayo, 1 Tsp mustard, 1 tsp Fennel and Fire Strattons Seasoning Salt, ½ tsp vinegar. Cream together. Fill eggs with mixture, sprinkle with Strattons Seasoning Salt. Fancy it up by topping with ½ teaspoon of Fresh Corn Salad, crab meat, chow chow, or coined pickled okra.

- **RED, WHITE, BLUE TEA SPRITZER**

Day before: Steep and chill: 2 cups of Fennel and Fire Hibiscus Ginger Tea- sweetened and 4 cups of Fennel and Fire Berry Patch Tea- sweetened. Skewer Blackberries on a Party Pick.

For Serving: Fill cup with ice. Fill ⅓ of the cup with Hibiscus Ginger Tea, Gently pour the second layer of Ginger Ale over the back of a spoon up to two thirds, next pour Berry Patch Tea slowly over back of spoon onto the ice till full. Place berry skewer in cup or across top.

HAPPY MAY

Thank you for celebrating with us!

Whether you're hosting a crowd or sharing a quiet meal with loved ones, these simple recipes are here to help you savor May without the stress. With just a few bold, flavorful blends, you can turn everyday occasions into something truly special.

So keep it fun, keep it easy, and most of all – keep it delicious.

Happy May from all of us at Fennel and Fire!

Stay in touch for our dynamic Caribbean Punch Quick and Easy Recipes coming this June!

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