



RKF Recipes

Garlic, salt & Pepper

Hand-crafted, Award-winning Garlic Salt and Pepper seasoning is sure to become your new kitchen staple! Use it in place of salt in your next recipe and taste the difference!

Red Onion and Valencia Orange Salad

Ingredients

- 1 medium red onion
- 4 medium Valencia oranges
- 1 cup micro greens
- 1 cup black olives
- 1 cup golden raisings
- Herb Oil or Olive Oil
- Smokin' Texas Gourmet Garlic, Salt, and Pepper (GSP)
- 2 tbls toasted almond slivers
- 1 cup Cabrales Cheese (crumbled) or a blue cheese



Directions

1. Peel oranges, section and remove white pith (cut sections in half crosswise)
2. Remove skin from red onion and slice thinly (cut slices in half, separate into thin ½ rings)
3. Toast almond slivers under high heat in dry pan until slightly brown and fragrant
4. In a large mixing bowl, mix together gently by hand the oranges, onion and micro greens
5. Toss with herb/olive oil to just wet
6. Top with olives, raisins, almond slivers, and cheese
7. Sprinkle with GSP to taste

