

# STONEWALL KITCHEN

## Company Classic Recipe Booklet



Join the celebration #TASTE OF 25 YEARS

Thumbprint Jam Cookies

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# What is a Company Classic?

As the name implies, our Company Classics are our own delicious creations that we consider to be our masterpieces – true benchmarks of quality and flavor. Some are best sellers, others are industry award winners and some have been with us since our early farmers' market days! From sweet jams and savory jellies to chutney's, condiments and dessert sauces, all are tried-and-true and there's something for everybody.

To celebrate our 25th anniversary we wanted to create something special. Gathering all of our Company Classics together for this recipe booklet was the perfect answer and felt like a walk down memory lane. Each one has its own tale of development and directly influenced our evolution as a company. There's a lot of hard work, hopes and dreams in those jars and bottles!

Whether you need a quick and tasty snack to serve unexpected guests or are planning a fun get-together with friends and family, inside you'll find a wonderful variety of meals, appetizers, desserts and more.

We hope you enjoy these recipes, our Company Classics and all of our products as much as we enjoy making them. Have fun!

*Jim Stott* — *Jonathan King*

Jim Stott & Jonathan King  
Creators of **STONEWALL KITCHEN**



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# Wild Maine Blueberry Tartlets | Makes 30 mini tarts

## Ingredients

- ½ cup whipping or heavy cream
- 2 Tbsp. granulated sugar
- ½ cup **STONEWALL KITCHEN** Wild Maine Blueberry Champagne Jam or Wild Maine Blueberry Jam
- 4 oz. mascarpone cheese, room temperature
- 30 mini phyllo cups, *prebaked*
- blueberries, candied lemon peel or whipped cream with a small mint leaf for garnish

## Directions

1. Whisk cream and sugar until soft peaks form.
2. Gently heat jam in a small saucepan, or in the microwave in a small bowl, making sure it is smooth, but not too hot.
3. Combine mascarpone cheese and jam until uniform. Fold in whipped cream until there are no streaks.
4. Place blueberry filling in a pastry bag fitted with a large tip. Fill each pastry cup. Garnish with a small blueberry, candied lemon peel or whipped cream with a small mint leaf.



# Apple Streusel Tart | Makes approximately 8 servings

## Ingredients

### for the Tart

- single crust pie dough, enough to line a 9-inch tart pan
- 4 apples (such as Granny Smith, McIntosh or Macoun), *peeled, cored and sliced thin*
- ½ cup **STONEWALL KITCHEN** Coffee Caramel Sauce

### for the Streusel Topping

- ¾ cup all-purpose flour
- ½ cup pecans or walnuts, *toasted and chopped*
- ¾ cup light brown sugar
- 5 Tbsp. butter
- 1 tsp. ground cinnamon
- ¼ tsp. salt

## Directions

1. Preheat oven to 350°F.
2. Roll pie dough into a 10-inch round. Ease dough into a 9-inch tart pan with a removable bottom and press it firmly into the edges. Roll pin over the top to cut off excess dough. Place in the refrigerator 15 minutes while you make the filling.
3. Heat Coffee Caramel Sauce in the microwave or in a small sauce pan over low heat until it is pourable, but not hot. Toss apples and sauce in a medium bowl until well coated. Place apples in the prepared tart crust.
4. Place streusel topping ingredients in a bowl and work with your hands until uniformly mixed and the crumbs are the size of small peas. Sprinkle over the apples.
5. Place tart on a rimmed baking sheet. Bake for 50-60 minutes or until the crust and top is golden brown and the apples are tender when pierced with a fork. Remove to cooling rack and cool.
6. Remove rim of tart pan, slice and serve. Even more delicious with vanilla ice cream or sweetened whipped cream.





## Lemon Cream & Berry Crepes | Makes approximately 6 servings

### Ingredients

6 Tbsp. <b>STONEWALL KITCHEN</b> Lemon Curd	½ tsp. pure vanilla extract
¼ cup light cream	1 large egg
½ cup unbleached all-purpose flour	1½ Tbsp. unsalted butter, <i>melted, plus more to grease the pan</i>
5 oz. low fat milk	6 oz. blackberries, raspberries or other fresh berries
½ Tbsp. granulated sugar	- mint leaves to garnish
½ tsp. salt	

### Directions

1. Stir Lemon Curd and cream together until blended. Set aside.
2. Whisk flour, milk, sugar, salt, pure vanilla extract and egg together in a small bowl until smooth. Add 1½ Tbsp. of melted butter and mix again quickly. Batter should be the consistency of light cream. Let stand for at least 20 minutes.
3. Preheat oven to warm.
4. Heat a lightly buttered 8-inch skillet over medium-high heat. Stir batter and pour 2 Tbsp. into one side of pan, rotating the pan so batter spreads evenly. Cook until sides begin to brown and leave edge of pan, about 1 minute. Carefully flip up an edge with your fingers and flip crepe over. Cook second side about 20 seconds, then flip onto a plate. Continue until all the batter is used, buttering the pan each time. You should have at least 8 crepes. Cover lightly with wax paper or foil, and keep warm in oven.
5. Fold crepes in quarters, putting 2 on each plate. Spoon 2 Tbsp. of the lemon cream in the middle of each plate and top with berries. Add a couple of mint leaves and serve.



## Mini Pancake Stacks | Makes approximately 2 dozen mini stacks

### Ingredients

1 large egg	¼ cup <b>STONEWALL KITCHEN</b> Lemon Curd
¾ cup whole milk or buttermilk	12 raspberries
1 cup <b>STONEWALL KITCHEN</b> Farmhouse Pancake & Waffle Mix	12 blueberries
1 Tbsp. butter, melted	24 small mint leaves
	24 toothpicks
	- confectioner's sugar

### Directions

1. Beat egg and milk together in a medium bowl. Add Farmhouse Pancake & Waffle Mix and blend well. Stir in melted butter and mix thoroughly.
2. Heat griddle to 350°F. Spoon ¾ tsp. pancake batter onto hot griddle for each mini cake. Cook until golden brown on each side. Pancakes should be about the size of a quarter.
3. Stack cakes four high. Top with a small dollop of Lemon Curd, a raspberry or blueberry and a small mint leaf. Dust with confectioner's sugar. Stick a toothpick through the stack to serve.



# Peach Melba Shortcakes | Makes approximately 8 servings

## Ingredients

- 3 Tbsp. granulated sugar, divided
- 1 cup cake flour
- 1 cup all-purpose flour
- 2 tsp. cream of tartar
- 1 tsp. baking soda
- ½ tsp. salt
  - pinch of grated nutmeg
- 1 stick (½ cup) unsalted butter, *chilled and cut into small pieces*
- ¾ cup light cream
- ¼ cup **STONEWALL KITCHEN** Raspberry Peach Champagne Jam
- 1 cup heavy cream
- 1 tsp. vanilla extract
  - 6 whole firm ripe peaches, *peeled and poached*
  - or 2 (16 oz.) cans juice-packed peach halves

## Directions

1. Preheat oven to 400°F. Position rack in center of oven.
2. Combine 2 Tbsp. of sugar with flour, cream of tartar, baking soda, salt and nutmeg in a food processor. Process briefly to blend. Add butter and pulse until mixture resembles coarse meal. Pour in light cream and pulse just until mixture forms a soft dough. Do not overwork.
3. Roll dough on a floured surface, using a lightly floured rolling pin, to a ¾-inch thickness. Use a cookie cutter or shape by hand into circles about 3 to 3½-inches in diameter. Place on cookie sheet and bake until shortcakes are golden brown, about 13-16 minutes. Remove pan from oven and let cool.
4. Combine heavy cream, vanilla and remaining 1 Tbsp. of sugar in a chilled bowl and beat into soft peaks. Remove pits from peaches, if using fresh peaches, and cut each half in four sections.
5. Split shortcakes horizontally, and moisten cut sides with a little of the poaching liquid or juice from the can. Arrange peaches on the bottom half of each shortcake. Spoon 2 tsp. of Raspberry Peach Champagne Jam over peaches, then a large dollop of whipped cream. Place cake lids on top and garnish each with a small dollop of whipped cream.



A luscious combination of juicy, sweet peaches, refreshing ripe raspberries and a little champagne. Full of sparkling bright fruit flavor.



## Peanut Butter & Jelly Bars | Makes 16 squares

### Ingredients

- |  |  |
|--|--|
| 1 stick ( $\frac{1}{2}$ cup) unsalted butter,<br><i>room temperature</i> | $\frac{1}{2}$ cups all-purpose flour                         |
| $\frac{3}{4}$ cup granulated sugar                                       | $\frac{3}{4}$ tsp. salt                                      |
| 1 large egg, <i>slightly beaten</i>                                      | $\frac{1}{2}$ tsp. baking powder                             |
| $1\frac{1}{4}$ cups <b>STONEWALL KITCHEN</b><br>Creamy Peanut Butter     | $\frac{3}{4}$ cup <b>STONEWALL KITCHEN</b><br>Strawberry Jam |
| $\frac{1}{2}$ tsp. pure vanilla extract                                  | $\frac{1}{3}$ cup salted peanuts, <i>roughly chopped</i>     |

### Directions

1. Preheat oven to 350°F. Grease an 8-inch square pan with butter and line with nonstick parchment paper, leaving a 2-inch overhang over edges.
2. Place the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment. A hand mixer may also be used. Beat on medium-high until fluffy, about 2 minutes. Add egg, peanut butter and vanilla and beat for 2 additional minutes until combined.
3. Whisk flour, salt and baking powder together. Add to moist ingredients and mix well until dough comes into a ball. Spoon  $\frac{2}{3}$  of mixture into prepared pan and spread evenly. Next, evenly spread Strawberry Jam on top of peanut butter mixture. Then, take small amounts of remaining dough and scatter randomly over top, trying to cover most of the surface. Sprinkle with chopped peanuts.
4. Bake approximately 30-40 minutes or until top is golden. Remove from oven and let cool completely before cutting. Cut into 16 squares.



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## Chocolate Semifreddo | Makes approximately 6-8 servings

### Ingredients

- 2 cups heavy cream
- $\frac{1}{4}$  cup granulated sugar
- 1 tsp. pure vanilla extract
- 1 jar **STONEWALL KITCHEN** Dark Chocolate Sea Salt Caramel Sauce

### Directions

1. Whip heavy cream in a chilled mixing bowl with a whisk attachment until soft peaks form. Slowly add sugar and vanilla.
2. Heat dessert sauce 15-30 seconds in the microwave, if it is not pourable. Make sure it does not get too hot. Fold the Dark Chocolate Sea Salt Caramel Sauce into the whipped cream. Place in a covered container that can go into the freezer.
3. Place semifreddo in the freezer for at least 6 hours or overnight. Best if used within 3-4 days.



# Thumbprint Jam Cookies | Makes 3 dozen cookies

## Ingredients

- |  |   |
|--|---|
| 2 sticks (1 cup) unsalted butter,<br><i>room temperature</i> | 2 $\frac{2}{3}$ cups all-purpose flour  |
| 1 cup sugar  | $\frac{3}{4}$ tsp. salt   |
| 1 large egg  | $\frac{1}{2}$ cup walnuts, <i>very finely chopped</i>   |
| + 1 egg yolk, <i>room temperature</i>                        | $\frac{1}{3}$ cup <b>STONEWALL KITCHEN</b><br>Black Raspberry Jam ( <i>or any<br/>Stonewall Kitchen fruit jam</i> ) |
| 1 tsp. pure vanilla extract                                  |   |

## Directions

1. Cream butter using a mixer fitted with the paddle attachment on medium speed. Add sugar and beat until smooth. Add the egg and egg yolk one at a time. Add the vanilla and mix until incorporated.
2. Combine flour, salt and ground walnuts in a separate bowl and whisk until uniform. Slowly add flour mixture to the butter. Mix until dough pulls away from the side of the bowl. Knead a few times and chill dough 1 hour.
3. Preheat oven to 350°F and lightly grease a cookie sheet or line with parchment paper.
4. Roll dough into 1-inch balls. Place on prepared cookie sheet 2-inches apart.
5. Make an indentation in the center of each ball with your thumb or the handle of a wooden spoon. Fill each cookie with a generous  $\frac{1}{4}$  tsp. of jam.
6. Bake until edges are golden brown, about 14-15 minutes. Remove from oven and allow cookies to rest for a minute before transferring to a rack to cool. Top with additional jam if desired.



# Apple Cheddar Crisp | Makes approximately 6-8 servings

## Ingredients

### for the Filling

- 7 Granny Smith apples,  
*cored, peeled and sliced*
- 1 tsp. salt
- $\frac{1}{2}$  cup sugar
- 2 Tbsp. lemon juice
- 1 tsp. nutmeg
- $\frac{1}{4}$  cup flour
- 1 jar **STONEWALL KITCHEN** Orange Cranberry Marmalade

### for the Topping

- $\frac{1}{2}$  cup flour
- 1 cup quick oats
- 1 cup brown sugar
- 1 tsp. cinnamon
- $\frac{1}{2}$  cups Sharp Cheddar cheese, *shredded*
- 1 stick ( $\frac{1}{2}$  cup) cold butter

## Directions

1. Preheat oven to 350°F. Grease a 13x9-inch baking pan.
2. Place all filling ingredients in a bowl and mix together. Transfer to prepared pan.
3. Prepare topping by placing all dry ingredients in a bowl, including shredded cheese.
4. Add butter, cutting it in with a pastry blender or two knives. When well blended and crumbly, sprinkle topping on the apples and bake in a 350°F oven for 45 minutes or until the top is golden brown and the filling is bubbly.
5. Serve warm, topped with ice cream or sweetened whipped cream.



# Bittersweet Chocolate Bread Pudding

Makes approximately 6 servings

## Ingredients

- |  |   |
|--|---|
| 6 large croissants<br>or 12 small, <i>cut into 1-inch pieces</i> | 2 cups heavy cream, <i>divided</i>                            |
| 6 large eggs   | 1 cup whole milk  |
| $\frac{3}{4}$ cup + 1 Tbsp. granulated sugar                     | 1 jar <b>STONEWALL KITCHEN</b><br>Bittersweet Chocolate Sauce |
| 2 tsp. pure vanilla extract                                      |   |

## Directions

1. Grease a 13 x 9-inch baking dish.
2. Using a whisk or electric mixer, beat eggs,  $\frac{3}{4}$  cup sugar and vanilla in a large bowl to blend. Gradually mix in  $1\frac{1}{2}$  cups heavy cream and 1 cup whole milk.
3. Place croissant pieces into prepared baking dish. Spoon on the Bittersweet Chocolate Sauce (in spoonfuls here and there). Pour egg mixture over croissants and chocolate. Let stand for 30 minutes.
4. Preheat oven to 350°F. Drizzle remaining cream over bread pudding and sprinkle with 1 Tbsp. of sugar.
5. To make a water bath place baking dish in a large roasting pan. Fill with enough hot water to come halfway up the outer sides of the bread pudding baking dish. (If you choose not to use a water bath, cook 30 minutes or until the custard is golden and set in the center. Without the water bath the edges will be crispier.)
6. Bake until pudding is puffed and golden and custard is set in the center, about 50-60 minutes. Cool and serve warm.



# Old Farmhouse Chutney Cheese Ball

Makes approximately 8-12 servings

## Ingredients

- |   |   |
|---|---|
| 2 (8 oz.) packages cream cheese,<br><i>softened</i>                 | - dash of salt  |
| $\frac{1}{2}$ cup <b>STONEWALL KITCHEN</b><br>Old Farmhouse Chutney | - dash of pepper  |
| $\frac{1}{4}$ cup scallions, <i>diced</i>                           | $\frac{1}{2}$ cup Colby cheese, shredded                |
| 1 clove garlic, <i>crushed</i>                                      | $\frac{1}{2}$ cup Monterey Jack cheese, <i>shredded</i> |
|   | $\frac{1}{2}$ cup pecans                                |

## Directions

1. Mix together the cream cheese, Old Farmhouse Chutney, scallions, garlic, salt and pepper.
2. Fold in the Colby and Monterey Jack cheeses.
3. Form the mixture into a ball and roll it into the chopped pecans to coat. Serve with crackers and apple slices.





## Fig, Walnut & Blue Cheese Mini Cups

Makes 15 mini phyllo cups

### Ingredients

- |   |   |
|---|---|
| 6 Tbsp. <b>STONEWALL KITCHEN</b><br>Fig & Walnut Butter | 5 oz. blue cheese                               |
| 2 Tbsp. Brandy or Cognac                                | ¼ cup chopped walnuts                           |
| 15 mini phyllo cups                                     | - freshly snipped chives,<br><i>for garnish</i> |

### Directions

1. Preheat oven to 350°F.
2. Mix Fig & Walnut Butter with the Brandy or Cognac.
3. Arrange the phyllo cups on a parchment lined baking sheet.
4. Place a small square of cheese snugly in the bottom of each cup. Then top with approximately 1 tsp. of Fig & Walnut Butter mixture.
6. Sprinkle with chopped walnuts. Bake for 10 minutes, or until lightly browned.
7. Allow to cool 10 minutes before serving, garnish with chopped chives.



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## Deviled Eggs | Makes 1 dozen deviled eggs

### Ingredients

- 6 large eggs, room temperature
- ¼ cup **STONEWALL KITCHEN** Roasted Garlic Aioli
  - salt and pepper
  - crumbled cooked bacon, cilantro leaf, parsley leaf, paprika or dill sprig *for garnish*
  - mayonnaise (if needed)

### Directions

1. Place eggs in a pot large enough for the eggs to be in a single layer. Cover eggs with cold water, enough to cover eggs by 1-inch. Bring water to a rolling boil. Turn heat off and cover pan. Leave pan on burner. Allow to sit 12 minutes for small and medium eggs and 14 minutes for large eggs. Add 1-2 minutes more if eggs are cold directly from refrigerator and not room temperature. Plunge eggs into cold water to prevent further cooking.
2. Once eggs are cooled peel off shells. Cut eggs in half lengthwise. Remove egg yolks to a small bowl. Add Roasted Garlic Aioli, salt and pepper to taste. Mix until smooth and uniform. If dry add more aioli or mayonnaise. Spoon or pipe egg yolk filling into each white. Garnish and serve.

**Tip** | Older eggs are best to use when making hard boiled eggs, they will peel easier.



# Sweetly Spiced Butternut Squash

Makes approximately 4-6 servings

## Ingredients

- 2 lbs. butternut squash, *split in half lengthwise and seeds removed*
- 2 large white potatoes (about 2 lbs.), *peeled and cut into 1-inch cubes*
- 1 cup **STONEWALL KITCHEN** Red Pepper Jelly
  - salt and white pepper

## Directions

1. Preheat oven to 350°F. Place squash cut sides down in a baking dish. Pour water into dish around squash halves. Bake until tender and easily pierced with a fork, about 1½ hours. Add more hot water if needed. Remove from oven and carefully remove skin. Set squash aside.
2. Boil potato cubes in salted water until very soft when pierced with a knife.
3. Drain potatoes and add to squash along with Red Pepper Jelly, add salt and pepper to taste.
4. Mash by hand until almost smooth, or use an electric mixer. Add butter if desired and serve.



The perfect blend of bright flavorful sweet red peppers, sugar and a dash of cayenne pepper.



# Spicy Corn Relish Stuffed Tomatoes

Makes 18 small stuffed tomatoes

## Ingredients

- ¾ cup **STONEWALL KITCHEN** Spicy Corn Relish
- ¾ tsp. fresh grated lime zest
  - salt and pepper
- 3 Tbsp. red bell pepper, *finely diced*
- 3 Tbsp. avocado, finely diced
- 1-2 Tbsp. cilantro, *chopped*
- 18 small tomatoes, *approximately 1½-inches in diameter*

## Directions

1. Combine Spicy Corn Relish, bell pepper, avocado, cilantro and lime zest in a medium bowl. Season with salt and pepper to taste.
2. Rinse tomatoes. Carefully cut a slice off the top and save to use as a cap. Scoop out and discard the pulp of the tomato using a small spoon. Turn the tomatoes upside down on paper towels to drain about 15 minutes. The tomatoes can be covered with plastic wrap and refrigerated at this point one day in advance.
3. Fill each tomato with corn relish mixture and top with cap. Serve cold or at room temperature.



# Pilgrim Turkey Sandwich | Makes approximately 8 servings

## Ingredients

- ½ cup **STONEWALL KITCHEN** Farmhouse Mayo
- 16 slices whole grain bread
- 2 cups prepared stuffing
- 1½-2 lbs. turkey, *sliced*
- 1 jar **STONEWALL KITCHEN** Cranberry Horseradish Sauce



## Directions

1. Spread Farmhouse Mayo on 8 slices of bread.
2. Layer stuffing and turkey slices over mayo for each sandwich.
3. Top with Cranberry Horseradish Sauce or New England Cranberry Relish, another slice of bread, cut in half and serve.

# Breakfast Strata | Makes approximately 6-8 servings

## Ingredients

- 8-10 slices white bread, *crusts removed, cut into 1-inch cubes*
- 8 oz. bacon, *cut into ½-inch pieces*
- 1 granny smith apple, *cored, peeled and finely chopped*
- 3 cups sharp white cheddar cheese, *shredded*
- 1 cup **STONEWALL KITCHEN** Roasted Apple Grille Sauce
- 1 cup heavy cream
- 1 cup milk
- 5 large eggs, slightly beaten
- 1 tsp. salt
- ½ tsp. ground black pepper
- ¼ tsp. thyme leaves



## Directions

1. Sauté bacon until crisp and drain on paper towels.
2. Butter a 9x13-inch baking dish. Place half of the bread cubes in the prepared baking dish. Sprinkle with half of the granny smith apple, cheddar cheese and bacon. Repeat layers.
3. Drizzle the Roasted Apple Grille Sauce over the bread cubes.
4. Whisk together the cream, milk, eggs, salt, pepper and thyme.
5. Pour egg mixture over bread cubes. Press down with a spatula.
6. Cover with plastic wrap for at least 30 minutes, or overnight, in the refrigerator.
7. Preheat oven to 350°F. Bake for 45 minutes to 1 hour until golden brown and cooked through. Let stand 10 minutes before serving.



Made with crisp, ripe New England apples and pure maple syrup, this sauce is slightly sweet and uniquely delicious.





## Clams Casino | Makes 2 dozen clams

### Ingredients

- |                               |  |
|-------------------------------|--|
| 2 ears fresh corn             | ½ cup good quality mayonnaise                              |
| 12 Cherrystone clams          | 2 eggs   |
| ½ cup breadcrumbs             | 2 Tbsp. <b>STONEWALL KITCHEN</b><br>Roasted Garlic Mustard |
| 1 shallot, <i>minced</i>      | - salt and pepper  |
| 2 Tbsp. fresh parsley         | 2 strips bacon, <i>cooked and crumbled</i>                 |
| 1 garlic clove, <i>minced</i> |  |

### Directions

1. Grill corn and cut kernels from the cob.
2. Grill Cherrystone clams in aluminum foil pocket (or cook in the oven) until they pop open.
3. Reserve all liquid. Remove clam "flesh" and mince. Remove all liquid from the shells for stuffing.
4. Prepare the stuffing by combining the minced clams, clam liquid, breadcrumbs, shallot, parsley, garlic, grilled corn, mayonnaise, eggs and Roasted Garlic Mustard. Season with salt and pepper.
5. Stuff the clamshells. Bake or broil until golden. Top with crumbled bacon and serve.



## Curried Potato Salad | Makes approximately 6-8 servings

### Ingredients

- |  |   |
|--|---|
| 3 lbs. small red potatoes, <i>scrubbed</i>                           | 1½ Tbsp. curry powder   |
| 1 tsp. olive oil   | 1 cup frozen petite peas, <i>defrosted</i>  |
| ½ cup plain low-fat yogurt   | ½ cup cilantro, chopped   |
| 4 Tbsp. <b>STONEWALL KITCHEN</b><br>Maine Maple<br>Champagne Mustard | ½ cup slivered almonds, <i>toasted</i><br>- generous tsp. apple cidervinegar<br>- salt and pepper |
| 2 Tbsp. mayonnaise   |   |

### Directions

1. Boil potatoes in salted water until just tender when pierced with a sharp knife. Begin testing around 8 or 9 minutes. Drain and let cool until you can cut them into cubes or slices. Put in a large bowl and toss with olive oil.
2. Stir together yogurt, Maine Maple Champagne Mustard, mayonnaise and curry powder in a small bowl.
3. Add peas, cilantro and slivered almonds to potatoes. Toss gently to combine.
4. Pour on yogurt mixture, mix well and season with salt, pepper and vinegar to taste. Toss again and serve at once or chill and serve when desired.



# Turkey Cranberry Walnut Salad

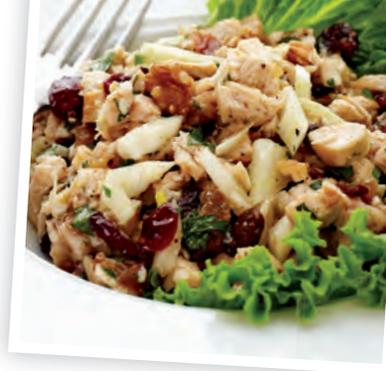
Makes approximately 4 servings

## Ingredients

- 1½ cups cooked or smoked turkey, *diced*
- ¾ cup fennel bulb, *trimmed, thinly sliced and cut into ¼-inch dice*
- ¾ cup broken walnut pieces, *lightly toasted*
- ¼ cup dried cranberries
- ½ cup **STONEWALL KITCHEN** Apple Cranberry Chutney
- 4-5 Tbsp. fresh orange juice
- 4 Tbsp. olive oil
- 1 Tbsp. flat-leaf parsley, *minced*
- salt and pepper
- lettuce leaves

## Directions

1. Combine turkey, fennel, walnuts and cranberries in a bowl.
2. Combine Apple Cranberry Chutney and orange juice in a blender and purée until smooth. With blender running, add olive oil to form an emulsion. Season to taste with salt and pepper. Add parsley, pour over turkey mixture to lightly coat and toss.
3. Line four salad plates with lettuce leaves. Divide salad among plates and serve.



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# Maple Chipotle Baby Back Ribs

Makes approximately 4-6 servings

## Ingredients

- 4 racks (approximately 4 lbs.) baby back ribs
- 3 cans Guinness beer
- ½ gals. water (more if needed)
- 3 Tbsp. **STONEWALL KITCHEN** Carolina's Rub, Memphis Rub or Texas Rub
- 1 bottle **STONEWALL KITCHEN** Maple Chipotle Grille Sauce

## Directions

1. In a large stock pot bring beer, water and spice rub to a boil and stir.
2. Cut each rack of ribs in half and place in boiling liquid. Be certain all ribs are submerged (add more water if necessary). Reduce heat to a simmer.
3. Simmer for 1½ hours partially covered.
4. Remove ribs onto a cookie sheet and generously coat with Maple Chipotle Grille Sauce. (You can prep to this point hours in advance—cover and refrigerate until ready to grill.)
5. Finish ribs off on a medium hot grill. Ribs can also be finished in the oven at 350°F, 20-30 minutes.
7. Serve with lots of extra fresh grille sauce.





# Roasted Garlic Onion Pizza | Makes 8 slices

## Ingredients

- 1 thin prebaked pizza crust
- 3 Tbsp. **STONEWALL KITCHEN** Roasted Garlic Onion Jam
- ½ cup blue cheese (or Feta, goat or any other cheese)

## Directions

1. Preheat oven to 450°F.
2. Spread the Roasted Garlic Onion Jam evenly over crust.
3. Sprinkle cheese over entire top of the pizza.
4. Bake 8-10 minutes until cheese is melted and jam begins to bubble.  
Serve immediately.



# Beet Salad | Makes approximately 6-8 servings

## Ingredients

- ½ cup walnuts, *toasted and chopped*
- 1½ lbs. fresh beets
- 3 Tbsp. **STONEWALL KITCHEN** California Extra Virgin Olive Oil
- 1 tsp. salt
- 1 large red onion, cut into thin rings
- 3 oz. Stilton cheese, crumbled
- 8 cups mixed greens, washed and dried
- **STONEWALL KITCHEN** Balsamic Fig Dressing

## Directions

1. To toast walnuts, place nuts on a baking pan. Place in a preheated 375°F oven for approximately 7-9 minutes until they are light brown and fragrant. Set aside.
2. Increase oven temperature to 400°F.
3. Wash beets thoroughly, then coat in California Extra Virgin Olive Oil, sprinkle with salt and wrap each in aluminum foil.
4. Put aluminum wrapped beets on a baking sheet. Roast until they are fork tender (approximately 45-60 minutes depending on their size).
5. Unwrap beets. When cool enough to handle, remove their skin. Cut into quarters.
6. Place lettuce on serving dishes. Top with roasted beets, onion, crumbled blue cheese and toasted walnuts. Drizzle Balsamic Fig Dressing over each salad.



Enjoy the unique flavor of rich balsamic vinegar blended with sweet, rich and ripe figs.

# Tenderloin of Pork in Vidalia® Onion Fig Sauce

Makes approximately 4-6 servings

## Ingredients

- |   |  |
|---|--|
| 2 (1-1.5 lb.) tenderloins of pork,<br><i>trimmed of any silver skin</i>                   | 2 Tbsp. olive oil  |
| 1 bottle <b>STONEWALL KITCHEN</b><br>Vidalia® Onion Fig Sauce,<br>reserve ¼ cup for sauce | - balsamic vinegar   |
| 1 cup white wine or applesauce  | - salt and pepper  |
| 1 box couscous  | 2 large white onions (Vidalia®<br>or Maui), <i>chopped</i> |
| 1 green pepper, <i>diced</i>  | 3 Tbsp. butter   |
| 1 red pepper, <i>diced</i>  | ½ cup chicken stock  |
|   | 1 lb. fresh or dried figs,<br><i>cut into quarters</i>     |

## Directions

1. Mix wine, or apple sauce, and Vidalia Onion Fig Sauce together (reserving ¼ cup of Fig sauce), pour onto pork and marinate overnight.
2. Preheat oven to 375°F. Roast pork in oven until internal temperature of pork reaches 160°F (20-25 minutes).
3. Prepare the couscous according to directions. Sauté red and green peppers in olive oil, when tender add to couscous. Season with a hint of balsamic vinegar and salt and pepper to taste.
4. For the sauce, sauté onions in butter and a little oil on low heat until lightly browned.
5. Add chicken stock and reserved ¼ cup Vidalia Onion Fig Sauce until onions are soft and sauce is slightly thickened. Then add figs and cook until heated through.
6. Arrange the couscous on a plate. Slice the pork into medallions and lay over the couscous. Top with the warm sauce and serve.



# Baked Beans | Makes approximately 6-8 servings

## Ingredients

- |   |                                  |
|---|----------------------------------|
| 5 (16 oz.) cans of pinto beans<br>(or beans of your choice),<br><i>well drained</i>   | ½ cup maple syrup                |
| 4 strips hickory smoked bacon<br>(approximately ¼ cup),<br><i>cooked and crumbled</i> | ½ cup onion, <i>finely diced</i> |
|   | ¼ cup brown sugar                |
|   | 1 tsp. ground mustard powder     |
| 1 cup <b>STONEWALL KITCHEN</b> Country Ketchup  | 1½ tsp. salt                     |

## Directions

1. Preheat oven to 325°F. Grease a 2-quart bean pot or casserole dish with cover.
2. Combine all of the ingredients; mix well and place in bean pot.
3. Cook 1.5-2 hours uncovered (cover if beans get too dry).



