

collection of delicious recipes

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balsamic four-onion spread

BALSAMIC FOUR-ONION DIP

ingredients

1/3 cup **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD**
1/3 cup whipped cream cheese (from a tub)
2 tablespoons dairy sour cream
Assorted crackers and crudités

instructions

Combine **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD**, cream cheese and sour cream; stir together with a whisk to combine.
Cover and refrigerate 30 minutes to blend flavors.
Makes about $\frac{3}{4}$ cup dip.

BALSAMIC FOUR-ONION GLAZED PORK CHOPS

ingredients

2 tablespoons extra virgin olive oil
4 thick-cut center-cut pork chops (about 2 pounds)
Salt and freshly ground black pepper
2/3 cup **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD**

instructions

Heat oil in large skillet over medium-high heat. Add pork chops, brown on each side. Season with salt and pepper. Reduce heat to low. Spread **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD** on top of pork chops, cook 3 to 5 minutes, or until tender.
Makes 4 servings.

BALSAMIC FOUR-ONION MEAT LOAF

ingredients

1 ½ pounds ground round
½ cup chopped green bell pepper
½ cup chopped fresh mushrooms (cremini, button, or shiitake)
½ cup rolled oats

½ cup **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD**
1 egg, beaten
1 teaspoon garlic salt
1 teaspoon Worcestershire sauce
½ teaspoon black pepper

instructions

Lightly mix all ingredients together, including **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD**. Pat into ungreased 9x5x3-inch loaf pan. Bake at 350°F, 50 to 60 minutes, or until cooked through. Drain juices. Unmold onto cutting board; let stand 5 minutes before serving. Makes 5 to 6 servings.

BALSAMIC FOUR-ONION & CHEESE TORTILLA ROLL-UPS

ingredients

2 flour tortillas (8-inch) with edges cut off to make the tortillas square
¼ cup (about 2 ounces) goat cheese or Brie, softened
6 tablespoons **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD**
2 tablespoons minced pecans

instructions

Spread each tortilla with 2 tablespoons goat cheese or Brie. Spread thin layer of 3 tablespoons **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD** on top. Sprinkle 1 tablespoon pecans on top. Roll up tightly*; with serrated knife, slice into ¾-inch rounds. Makes 14 to 16 appetizers, (allow 3 – 4 per serving).

*Roll-ups can be made ahead: wrap each rolled-up tortilla individually in plastic wrap and chill before they are sliced.

BALSAMIC FOUR-ONION TURKEY BURGERS

ingredients

1 pound ground turkey (7% fat)	freshly ground black pepper
1/3 cup THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD	4 ciabatta rolls or hamburger buns, sliced
½ teaspoon salt	

instructions

Gently combine ground turkey, **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD**, salt and pepper. Form into 4 patties. Grill or broil 3 to 4 minutes per side, turning once. Serve in rolls. Makes 4 servings.

DOLLY'S DELICIOUS MEATBALLS

ingredients

½ pound ground beef	1 egg, beaten
½ pound ground veal	1 teaspoon salt
½ pound ground pork	½ teaspoon ground pepper
1 hamburger bun	¾ jar THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD
½ cup milk	
3 T finely minced flat leaved parsley	

instructions

Soak the hamburger bun in milk and then mix well with the parsley, egg, salt, pepper and **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD**. Combine this thoroughly with all of the meat. Form into small meatballs, the size of walnuts. Bake in a preheated 350° oven for about 10-15 minutes until done. Delicious served warm on toothpicks for a cocktail party. Serve more of the Balsamic Four Onion Spread for dipping. Makes about 40 meatballs.

FOUR CHEESE PIZZA WITH BALSAMIC FOUR-ONION SPREAD

ingredients

1 purchased, baked pizza crust (11-inch)
(14 ounces)

1 cup shredded Fontina cheese

¼ cup crumbled blue cheese

¼ cup **THE GRACIOUS GOURMET
BALSAMIC FOUR-ONION SPREAD**

¼ cup grated Parmesan cheese

2 tablespoons grated Romano cheese
chopped fresh chives

instructions

Place pizza crust on baking sheet.

Sprinkle Fontina cheese evenly on top of crust; top with blue cheese.

Top with dollops of **THE GRACIOUS GOURMET BALSAMIC-FOUR ONION SPREAD**.

Sprinkle with Parmesan and Romano cheese.

Bake at 450°F., for 10 to 12 minutes.

Sprinkle with chives.

Let stand 2 minutes; slice and serve.

Makes 8 – 10 appetizers or 2 – 3 main dish servings.

PROSCIUTTO PANINI WITH BALSAMIC FOUR-ONION SPREAD

ingredients

2 ciabatta sandwich rolls, sliced

¼ cup **THE GRACIOUS GOURMET
BALSAMIC FOUR-ONION SPREAD**

4 thin slices prosciutto (2 ounces)

2 slices provolone cheese (2 ounces)

2 tablespoons roasted red bell pepper
strips (bottled or homemade)

4 fresh basil leaves

instructions

Open sandwich rolls; spread 1 tablespoon **THE GRACIOUS GOURMET BALSAMIC FOUR-ONION SPREAD** on inside of both halves. Layer prosciutto, cheese, roasted bell peppers and basil on bottom half of roll. Top with top half. Heat a non-stick griddle or large skillet over medium-high heat. Place sandwiches on griddle; press down to make them panini style.

Cook 2 – 3 minutes, turn, and cook another 2 minutes, or until roll is slightly crispy and cheese has melted. Slice and serve immediately. (Sandwiches can also be made in a panini press). Makes 2 servings.

cranberry raspberry blood orange spread

CRANBERRY-RASPBERRY BLOOD ORANGE CREAM CHEESE SPREAD

ingredients

4 oz. cream cheese or 1/3 less fat version

4 oz. (or half jar) **THE GRACIOUS GOURMET CRANBERRY RASPBERRY BLOOD ORANGE SPREAD**

instructions

Blend ingredients, including **THE GRACIOUS GOURMET CRANBERRY RASPBERRY BLOOD ORANGE SPREAD**, until smooth. Spread on bagels, toast or crackers as a spread. To make it a fruit dip, slightly thin spread with orange or cranberry juice to taste. Perfect to top bagels or other baked goods. Can also be used as a fruit dip.

CRANBERRY-RASPBERRY BLOOD ORANGE YOGURT PARFAIT

ingredients

3 tablespoons **THE GRACIOUS GOURMET CRANBERRY RASPBERRY BLOOD ORANGE SPREAD**

¾ cup plain or vanilla yogurt
2 tablespoons granola

instructions

Spoon **THE GRACIOUS GOURMET CRANBERRY RASPBERRY BLOOD ORANGE SPREAD** into bottom of parfait glass. Spoon yogurt on top; sprinkle with granola. Great for breakfast, snacking, or lunch! Makes one serving.

CRANBERRY RASPBERRY BLOOD ORANGE CHIP ICE CREAM

ingredients

½ cup **THE GRACIOUS GOURMET CRANBERRY RASPBERRY BLOOD ORANGE SPREAD**

¼ cup miniature chocolate chips (optional)

1 pint premium vanilla ice cream, softened

instructions

Stir softened ice cream with chilled **THE GRACIOUS GOURMET CRANBERRY RASPBERRY BLOOD ORANGE SPREAD** and chocolate chips into a bowl. Blend until thoroughly mixed. Cover tightly with plastic wrap making sure the surface of the ice cream touches wraps. Refreeze for one hour. Makes about 2-3/4 cups.

TURKEY & MIXED GREENS SALAD WITH CRANBERRY VINAIGRETTE

ingredients

3 tablespoons **THE GRACIOUS GOURMET CRANBERRY RASPBERRY BLOOD ORANGE SPREAD**

2 tablespoons red wine vinegar

2 tablespoons extra virgin olive oil

Salt and freshly ground black pepper

1 cup diced leftover turkey

1/3 cup candied whole pecans (or chopped/whole pecans)

4 cups mixed baby salad greens

instructions

Whisk together **THE GRACIOUS GOURMET CRANBERRY RASPBERRY BLOOD ORANGE SPREAD**, olive oil and vinegar. Season to taste with salt and pepper. Toss half of the dressing gently with greens, turkey and candied pecans. Drizzle the rest of the dressing on as desired. Makes 2–3 servings.

HOLIDAY LEFTOVERS PANINI

ingredients

2 ciabatta sandwich rolls, sliced
 ¼ cup **THE GRACIOUS GOURMET CRANBERRY RASPBERRY BLOOD ORANGE SPREAD**
 4-6 thin slices of leftover turkey (2 oz.)
 2 slices swiss or provolone cheese (2 oz.)
 scant ¼ cup of crumbled leftover dressing or stuffing

instructions

Open sandwich rolls; spread 1 tablespoon **THE GRACIOUS GOURMET CRANBERRY RASPBERRY BLOOD ORANGE SPREAD** on inside of both halves. Layer meat, cheese and dressing crumbles on bottom half of roll. Top with top half. Heat non-stick griddle or large skillet over medium-high heat. Place sandwiches on griddle and press down or use a panini press. Cook 2-3 minutes, turn, weigh down and cook another 2 minutes, or until roll is slightly crispy and cheese has melted. Slice and serve immediately. Makes 2 servings. (Can also be made in a panini press appliance.)

farmhouse tomato jam

FARMHOUSE TOMATO BURGERS

ingredients

1 pound lean ground beef (80% lean)	½ teaspoon salt
1/3 cup THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM	Freshly ground black pepper
1 tablespoon Panko (Japanese-style) bread crumbs	Thinly sliced pepper jack or Cheddar cheese (optional)
	4 ciabatta rolls, sliced in half

instructions

Gently combine ground beef, **THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM**, bread crumbs, salt and pepper. Form into 4 patties. Grill or broil 4 to 5 minutes per side, turning once. Shortly before tangy tomato chutney burgers are done, top with additional **THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM** or thinly sliced cheese. Serve in ciabatta rolls.

BROILED SALMON WITH FARMHOUSE TOMATO JAM

ingredients

½ cup **THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM**
 2 T fresh squeezed orange juice
 2 salmon filets (6 – 8 oz. each, 1-inch thick)
 2 teaspoons minced fresh cilantro

instructions

Stir together **THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM** and orange juice; pour into large zip-lock bag. Add salmon filets to bag; secure. Let stand at room temperature 10 – 15 minutes to marinate; turning once. Preheat broiler and spray broiler pan and rack with non-stick cooking spray. Reserve marinade to use later in cooking.

Broil salmon, turning once, about 11 minutes, or until cooked through. While salmon is cooking, transfer Farmhouse Tomato Jam marinade to a small saucepan; bring to a boil; reduce heat to low, and stir in cilantro. Transfer salmon to serving plates; top with hot **THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM** sauce and serve immediately.

FARMHOUSE TOMATO BEAN SALAD

ingredients

1 pound fresh green beans, halved crosswise and blanched (or frozen, thawed)
 1 cup drained & rinsed kidney beans
 1 cup drained & rinsed black beans
 1 cup drained & rinsed garbanzo beans
 ½ cup chopped red onion

½ cup **THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM**
 1 tablespoon red wine vinegar
 2 tablespoons extra virgin olive oil
 Salt and freshly ground black pepper
 2 tablespoons chopped fresh parsley (optional)

instructions

Combine beans and red onion in large serving bowl. Whisk together Farmhouse Tomato Jam, olive oil and vinegar in small bowl; toss with beans. Season generously with salt and pepper. Cover and chill several hours or overnight. Toss with parsley and serve. Makes 6 servings.

FARMHOUSE TOMATO JAM WRAPS

ingredients

2 flour tortillas (10-inch)
¼ cup **THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM**
½ cup chopped roasted red bell peppers

¼ cup coarsely chopped fresh basil
½ cup shredded smoked Mozzarella cheese

instructions

Spread each burrito with 2 tablespoons **THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM**. Sprinkle each with red bell peppers, basil and cheese. Roll up; cut in half. Makes 2 servings.

MIXED GREENS WITH FARMHOUSE TOMATO VINAIGRETTE

ingredients

2 tablespoons **THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM**
2 tablespoons balsamic vinegar
Salt and freshly ground black pepper
4 cups mixed baby salad greens

instructions

Whisk together **THE GRACIOUS GOURMET FARMHOUSE TOMATO JAM** and balsamic vinegar. Season to taste with salt and pepper. Toss gently with greens. Makes 2-3 servings.

fig almond spread

BRIE WITH FIG ALMOND SPREAD BAKED IN PUFF PASTRY

ingredients

1 13.2-oz. round of Brie, cold
1/3 of a 10 oz. jar of **THE GRACIOUS GOURMET FIG ALMOND SPREAD**
One 1.1-lb package of frozen puff pastry, thawed
1 Beaten egg

instructions

On a lightly floured surface, lay out one piece of puff pastry dough and roll it slightly with a rolling pin just to even out the cracks. Be sure there are no holes in the pastry or the cheese will leak out. Calculate the approximate size of dough that you will need to wrap the cheese including enough to overlap across the bottom. Cut off the excess dough and save for decoration or another dish.

In the middle of this piece of dough, spoon on a circle of **THE GRACIOUS GOURMET FIG ALMOND SPREAD** the size of the round of cheese. Place the cheese directly on top of the circle of spread.

Wrap the pastry dough around the sides and over the bottom of the cheese. Make a neat little package completely encasing the cheese and brush inside the bottom flaps with the beaten egg. Press with your fingers to seal the pastry flaps. Turn over the entire package and brush the top and sides with more of the beaten egg. You can even decorate the top with bits of the leftover dough. It will adhere to the wet egg wash. Now place the prepared cheese into the refrigerator until ready to bake. This can be prepared to this point hours or even the day before you intend to bake it.

When ready to bake, preheat the oven to 425 degrees and place the wrapped cheese on a parchment paper-lined baking tray. Bake about 15 minutes or until the pastry is a nice golden color. Serve at once while the pastry is hot and the cheese is runny. One 13.2 oz. round of Brie will serve 4 to 6 persons- two will serve 8 to 12, etc.

Preparation time: about 30 or 40 minutes depending on the time spent decorating.

FIG ALMOND & CHEESE TORTILLA ROLL-UPS

ingredients

2 flour tortillas (8-inch) with edges cut off to make the tortillas square
 ¼ cup (about 2 ounces) brie or blue cheese, softened
 6 tablespoons **THE GRACIOUS GOURMET FIG ALMOND SPREAD**
 2 tablespoons minced toasted almonds

instructions

Spread each tortilla with 2 tablespoons brie or blue cheese. Spread thin layer of 3 tablespoons **THE GRACIOUS GOURMET FIG ALMOND SPREAD** on top. Sprinkle 1 tablespoon toasted almonds on top. Roll up tightly*; with serrated knife, slice into ¾-inch rounds. Makes 14 to 16 appetizers, (allow 3 – 4 per serving).

*Roll-ups can be made ahead: wrap each rolled-up tortilla individually in plastic wrap and chill.

FIG ALMOND GLAZED DUCK

ingredients

1 tablespoon extra-virgin olive oil	¼ cup Marsala
2 duck breast filets (7.5 ounces each), thawed if frozen	½ cup THE GRACIOUS GOURMET FIG ALMOND SPREAD
Salt and freshly ground black pepper	

instructions

Heat oil in medium skillet over medium-low heat. Score duck skin in 1-inch wide grid patterns using small paring knife. Add duck skin side down to skillet, season with salt and pepper. Cook, covered, about 8 minutes, turn, cover, and cook 8 minutes. Turn duck. Check internal temperature with thermometer, cook to 145°–150°F.

Transfer duck to cutting board; tent with foil. Pour off drippings from pan, add Marsala to pan and return pan to heat. Cook over high heat to deglaze pan. Reduce heat to low; stir in **THE GRACIOUS GOURMET FIG ALMOND SPREAD**, bring to a simmer.

Slice duck; drizzle with **THE GRACIOUS GOURMET FIG ALMOND SPREAD**; serve immediately.

FIG ALMOND PASTRY TWISTS

ingredients

1 frozen puff pastry sheet (approx. 8 oz.), thawed using package directions
½ cup **THE GRACIOUS GOURMET FIG ALMOND SPREAD**
¼ cup powdered sugar
¼ tablespoon orange juice concentrate, thawed
½ tablespoons heavy cream
¼ cup sliced almonds, toasted

instructions

On lightly floured surface, roll out pastry into a 12 x 10-inch rectangle, carefully smoothing out folds in sheet. Cut in half lengthwise. Cut each half crosswise into 4 strips (5 x 3-inch). Spread 1 tablespoon **THE GRACIOUS GOURMET FIG ALMOND SPREAD** down middle of each strip, leaving a ¼" border on all sides. Fold each strip in half lengthwise, pressing edges and ends together. Twist each strip 3 times. Place on parchment-paper-lined baking sheet. Bake at 425°F, 12 to 15 minutes, or until golden brown. Transfer to wire rack. Stir together powdered sugar, orange juice concentrate, and enough cream to make a glaze; brush onto warm pastries. Sprinkle with toasted almonds. Serve warm.

Makes 8 servings.

FIG ALMOND TARTLETS

ingredients

1 package (15 count) Athens Mini Fillo Shells
8 tablespoons softened blue cheese
5 tablespoons of **THE GRACIOUS GOURMET FIG ALMOND SPREAD**
3 tablespoons toasted sliced almonds

instructions

Bake the fillo tartlets in a preheated 350° oven for about 5-7 minutes until nicely browned. Remove and cool. Add 1 ½ teaspoons blue cheese to each tartlet shell. Spoon 1 teaspoon of **THE GRACIOUS GOURMET FIG ALMOND SPREAD** over the cheese in each tartlet. Sprinkle each with ½ teaspoon of toasted sliced almonds. Serve immediately.

FIG ALMOND TORTE

ingredients

2/3 cup butter, softened

¾ cup granulated sugar

1 egg, beaten

¼ teaspoon vanilla extract

2-3/4 cups all-purpose flour

¾ teaspoon double-acting baking powder

½ teaspoon salt

1 jar (10 ounces) **THE GRACIOUS GOURMET FIG ALMOND SPREAD**

¼ cup ground almonds

1 ounce white chocolate, chopped and melted

instructions

In large bowl of electric mixer, beat together butter and sugar. Beat in egg. Beat in vanilla. Combine flour, baking powder and salt, blend thoroughly into butter mixture (mixture will be crumbly). Grease 9-inch Pyrex pie plate. Spread half of crumb mixture (about 2 cups) evenly on bottom. Dollop spoonfuls of **THE GRACIOUS GOURMET FIG ALMOND SPREAD** on top, gently spread evenly. Mix remaining crumbs with almonds; spread on top of figs; pat down lightly. Bake at 375°F about 25 minutes, or until golden brown around edges, and firm to the touch. Cool on wire rack. Drizzle with melted white chocolate
Makes 8-10 servings.

FRUIT TARTS WITH FIG ALMOND ICE CREAM

ingredients

½ cup **THE GRACIOUS GOURMET FIG ALMOND SPREAD**, chilled

1 tablespoon cognac (optional)

1 pint premium vanilla ice cream, softened

8 baked individual fruit tarts (peach, apricot, apple or mixed fruit)

instructions

Stir and cognac into softened ice cream. Freeze until firm. Scoop about ¼-cup Fig Almond Ice Cream onto each fruit tart; serve immediately. Makes 8 servings.

rosemary pear spread

ROSEMARY PEAR AND GRILLED CHICKEN FLATBREAD

ingredients

1 prepared thin pizza crust or flatbread
(approximately 10 oz.)

½ cup **THE GRACIOUS GOURMET
ROSEMARY PEAR SPREAD** (You can also

use **THE GRACIOUS GOURMET SMOKY
GINGER PEACH SPREAD**)

5 oz. diced grilled chicken pieces

1 cup grated four-cheese Italian blend

instructions

Spread **THE GRACIOUS GOURMET ROSEMARY PEAR SPREAD** on the pizza crust or flatbread, leaving the edges open as a crust. Brush the edges with olive oil (optional). Top with grilled chicken pieces and cheese. Bake at 400 degrees F for 13-15 minutes or until the cheese is slightly browned.

ROSEMARY PEAR ICE CREAM

ingredients

1 pint premium vanilla ice cream, softened

½ cup chilled **THE GRACIOUS GOURMET ROSEMARY PEAR SPREAD**

1 tablespoon brandy (optional)

instructions

Stir all ingredients together, including **THE GRACIOUS GOURMET ROSEMARY PEAR SPREAD**; If needed, microwave ice cream pint for 20 seconds to soften. Pack ice cream mixture into freezer container and freeze until firm.

Note: Makes about 1 pint.

ROSEMARY PEAR PORK ROAST

ingredients

3 pound bone-in pork shoulder roast
 Salt and freshly ground black pepper
 ¼ cup **THE GRACIOUS GOURMET ROSEMARY PEAR SPREAD** or **THE GRACIOUS GOURMET SMOKY GINGER PEACH SPREAD**

instructions

Place pork roast on rack in shallow roasting pan, fat side up. Season roast with salt and pepper. Roast the pork at 325°F., uncovered, about 2-3/4 hours, or until thermometer tests 165°F. Spread top of roast with ¼ cup **THE GRACIOUS GOURMET ROSEMARY PEAR SPREAD** during last 30 minutes of cooking. Let roast rest 10 minutes before carving. Warm remaining **THE GRACIOUS GOURMET ROSEMARY PEAR SPREAD**; serve on side of pork.

ROSEMARY PEAR SALAD

ingredients

¼ cup walnut oil	8 cups mixed baby greens
¼ cup THE GRACIOUS GOURMET ROSEMARY PEAR SPREAD	1/3 cup crumbled blue cheese
1 tablespoon raspberry vinegar	1/3 cup chopped glazed (or “regular”) walnuts
salt and black pepper to taste	

instructions

Whisk together walnut oil, and vinegar. Season with salt and pepper. Toss dressing with greens; top with blue cheese and walnuts.
 Note: Makes 4 servings.

smoky ginger peach spread

SMOKY GINGER PEACH CHEESE ROLLUPS

ingredients

2 flour tortillas (8-inch)
¼ cup (about 2 ounces) goat cheese or Brie, softened
6 tablespoons **THE GRACIOUS GOURMET SMOKY GINGER PEACH SPREAD**
2 tablespoons chopped, toasted pecans

instructions

Spread each tortilla with 2 tablespoons goat cheese. Spread thin layer of 3 tablespoons **THE GRACIOUS GOURMET SMOKY GINGER PEACH SPREAD** on top of each tortilla covered with cheese. Sprinkle 1 tablespoon pecans on top of each. Roll up tightly; wrap in plastic and chill in the refrigerator 15 minutes. With serrated knife, slice into ¾-inch rounds.

Note: Makes 14 to 16 appetizers (allow 3 to 4 roll slices per serving)

SMOKY GINGER PEACH PORK ROAST

ingredients

3 pound bone-in pork shoulder roast
Salt and freshly ground black pepper
¾ cup **THE GRACIOUS GOURMET SMOKY GINGER PEACH SPREAD**

instructions

Place pork roast on rack in shallow roasting pan, fat side up. Season roast with salt and pepper. Roast the pork at 325°F, uncovered, about 2-3/4 hours, or until thermometer tests 165°F. Spread top of roast with ¾ cup **THE GRACIOUS GOURMET SMOKY GINGER PEACH SPREAD** during last 30 minutes of cooking. Let roast rest 10 minutes before carving. Warm remaining spread; serve on side of pork.

SMOKY GINGER PEACH AND GOAT CHEESE TARTLETS

ingredients

1 package (15 count) Athens Mini Fillo Shells
5 tablespoons **THE GRACIOUS GOURMET SMOKY GINGER PEACH SPREAD**
6 tablespoons softened goat cheese (from a log at least 3 oz. in size)
3 tablespoons toasted chopped macadamia nuts

instructions

Bake the fillo tartlets in a preheated 350° oven for about 5-7 minutes until nicely browned. Remove and cool.

Add 1½ teaspoons of softened goat cheese into each tartlet shell.

Spoon 1 teaspoon of **THE GRACIOUS GOURMET SMOKY GINGER PEACH SPREAD** over the cheese in each tartlet.

Sprinkle each with ½ teaspoon of toasted chopped macadamia nuts. Serve immediately.

Note: Make several batches for serving as appetizers. Allow 2-3 per serving.

SMOKY GINGER PEACH ICE CREAM

ingredients

1 pint premium vanilla ice cream, softened
½ cup chilled **THE GRACIOUS GOURMET ROSEMARY PEAR SPREAD**
1 tablespoon brandy (optional)

instructions

Stir all ingredients together, including **THE GRACIOUS GOURMET ROSEMARY PEAR SPREAD**; If needed, microwave ice cream pint for 20 seconds to soften. Pack ice cream mixture into freezer container and freeze until firm. Note: Makes about 1 pint.

spiced sour cherry spread

BROILED PEACHES WITH SPICED SOUR CHERRY SPREAD

ingredients

4 firm-ripe peaches, peeled, halved and pitted
½ cup **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD**
Crème fraiche or sour cream (optional)

instructions

Pre-heat broiler. Line small shallow baking pan with parchment paper or aluminum foil.
Place peaches cut side up.
Top with **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD**.
Broil 4 – 5 inches from heat until peaches are tender, 6 – 8 minutes.
Serve warm, topped with crème fraiche, if desired.

CHOCOLATE CHERRY ICE CREAM

ingredients

1 pint premium chocolate ice cream, softened slightly
½ cup chilled **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD**
1 tablespoon cherry brandy or brandy (optional)

instructions

Stir together ice cream, **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD** and cherry brandy. Transfer to plastic container; cover and freeze until firm.

GRILLED SALMON WITH CHIPOTLE CHERRY SAUCE

ingredients

½ cup **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD**
2 T freshly squeezed orange juice
½-1 teaspoon minced canned chipotle chile in adobo sauce

2 salmon filets (6 – 8 oz. each, 1-inch thick)
2 teaspoons minced fresh cilantro
1 teaspoon tequila (optional)

instructions

Stir together **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD**, orange juice and chipotle; pour into large zip-lock bag. Add salmon filets to bag; secure. Let stand at room temperature 10 – 15 minutes to marinade; turning once. Preheat broiler and spray broiler pan and rack with non-stick cooking spray.

Broil salmon, turning once, about 11 minutes, or until cooked through.

While salmon is cooking, transfer Chipotle Cherry Sauce to a small saucepan; bring to a boil; reduce heat to low and stir in cilantro and tequila. Transfer salmon to serving plates; top with Chipotle Cherry Sauce and serve immediately.

Note: Chipotle Cherry Sauce can also be served with roast duck, pork or chicken.

SPICED SOUR CHERRY CHEESECAKE

ingredients

1/3 cup **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD**
1 small purchased cheesecake (5- inches)
2 tablespoons sliced almonds, toasted

instructions

Spread **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD** over cheesecake. Sprinkle top with almonds. Cut into wedges to serve.

SPICED SOUR CHERRY TORTILLA ROLL-UPS

ingredients

2 flour tortillas (8 inch) with edges cut off to make the tortillas square
¼ cup (about 2 ounces) blue cheese, softened
¼ cup **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD**
2 tablespoons minced toasted pecans

instructions

Spread each tortilla with 2 tablespoons blue cheese. Spread thin layer of 2 tablespoons **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD** on top. Sprinkle 1 tablespoon pecans on top. Roll up tightly; with serrated knife; slice into ¾-inch rounds.

SPICED SOUR CHERRY VINAIGRETTE

ingredients

¼ cup almond oil
1 scant Tablespoon of red wine vinegar
4 oz. (half a jar) of **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD**
Fine sea salt and fresh ground black pepper to taste

instructions

Combine all ingredients, including **THE GRACIOUS GOURMET SPICED SOUR CHERRY SPREAD**, in a bowl and whisk together. Makes approximately ¾ cup of vinaigrette. Perfect for dressing all kinds of field greens and spinach. Garnish with roasted slivered almonds.

PESTOS

hatch chile pesto

HATCH CHILE CHICKEN TORTILLA SOUP

ingredients

5 cups chicken broth	salt and black pepper to taste
½ pound boneless skinless chicken breast (chopped in small pieces)	1-2 cups tortilla chips (broken)
1 can petite diced tomatoes with juice (14 oz. can)	1 cup finely shredded cheddar cheese for garnish
½ jar THE GRACIOUS GOURMET HATCH CHILE PESTO	½ cup sour cream for garnish (optional)

instructions

Place first four ingredients in a three quart saucepan, including **THE GRACIOUS GOURMET HATCH CHILE PESTO**. Bring to a boil then turn down the heat to a simmer and cook until chicken is done (8-10 minutes). Adjust salt and pepper, if necessary. Spoon soup into deep bowls and garnish with broken tortilla chips, shredded cheddar cheese and a swirl of sour cream, if desired. Makes 4 servings.

HATCH CHILE STOVETOP CASSEROLE

ingredients

2 tablespoons olive oil	1 can (14.5 ounces) diced tomatoes in juice, undrained
1¼ pounds lean ground beef	1 jar THE GRACIOUS GOURMET HATCH CHILE PESTO
1¼ pounds ground pork	Salt and freshly ground black pepper
4 poblano chilies, seeded and chopped	
1½ cups diced yellow onion	
5 cloves fresh garlic, minced	

instructions

Heat oil in large skillet or Dutch oven over medium heat.
 Add ground meat; cook until browned.
 Stir in poblano chilies, onion and garlic. Cook until tender.
 Stir in undrained diced tomatoes and **THE GRACIOUS GOURMET HATCH CHILE PESTO**.
 Season to taste with salt and pepper. Reduce heat to low and cook, uncovered, stirring occasionally, 1 hour, adding a little water as needed.

HATCH CHILE PESTO PASTA

ingredients

½ cup THE GRACIOUS GOURMET HATCH CHILE PESTO	½ cup heavy cream
½ pound penne, fusilli or rotini pasta	½ cup of grated parmesan cheese
	pine nuts (optional as garnish)

instructions

Cook pasta in plenty of salted boiling water until tender. Drain and return to the pot.
 Over medium heat, add ½ cup of **THE GRACIOUS GOURMET HATCH CHILE PESTO** and the cream to the pasta. Stir until well combined and hot, 2-3 minutes.
 Divide into four individual bowls and sprinkle each with a heaping tablespoon of parmesan.
 Garnish with toasted pine nuts if desired. Serve immediately.

HATCH CHILE PESTO OMELET

ingredients

8 large eggs, beaten	½ cup chopped fresh tomato
¼ teaspoon salt	⅓ cup shredded cheddar cheese or crumbled goat cheese
¼ teaspoon freshly ground black pepper	Chopped fresh cilantro (optional)
1 tablespoon extra-virgin olive oil	
½ cup THE GRACIOUS GOURMET HATCH CHILE PESTO	

instructions

Beat eggs together with salt and pepper. Heat oil in 10-inch non-stick skillet over medium-high heat. Add eggs to pan. Cook, lifting edges with spatula to let uncooked eggs flow underneath, about 3 minutes, or until almost set.

Sprinkle ¼ cup cheese and tomatoes onto one half of omelet in the pan.

Using spatula, flip the empty half of the omelet over filling. Cook 1 to 2 minutes.

Warm ½ cup **THE GRACIOUS GOURMET HATCH CHILE PESTO** in microwave-safe dish for 30-45 seconds on high in the microwave. Flip omelet out onto serving platter; top with Hatch Chile Pesto and sprinkle with remaining cheese and a little cilantro if desired.

Makes 1-2 servings.

RICE SALAD WITH HATCH CHILE VINAIGRETTE

ingredients

¾ cup uncooked brown rice	¾ cup rinsed & drained black beans
1 jar THE GRACIOUS GOURMET HATCH CHILE PESTO	½ cup chopped red bell pepper
3 T freshly squeezed lime juice	1/3 cup diced green onion
¾ cup whole kernel corn, (fresh or frozen, thawed)	¾ cup diced fresh mango
	1/3 cup chopped cilantro

instructions

Cook rice according to package directions. When cooked, uncover and let cool to room temperature. Combine **THE GRACIOUS GOURMET HATCH CHILE PESTO** and lime juice in medium-sized serving bowl; whisk together to blend. Stir in rice, mix well. Stir in corn, black beans, bell pepper and green onion. Cover and chill several hours or overnight. Stir in mango and cilantro and serve immediately.

ROASTED CAULIFLOWER WITH HATCH CHILES

ingredients

1 head of cauliflower (about 2 pounds or slightly less) broken into small florets

½ cup **THE GRACIOUS GOURMET HATCH CHILE PESTO**

¼ cup olive oil

1 tablespoon lemon juice

1 tsp salt

¼ tsp black pepper

instructions

Preheat oven to 425 degrees F. Combine cauliflower and **THE GRACIOUS GOURMET HATCH CHILE PESTO** (or an equal amount of drained tomato salsa) and spread on a baking sheet. Roast for 25-30 minutes until nicely browned all over, stirring occasionally so that the browning is even. Pour the cauliflower into a bowl and toss with olive oil, lemon juice, salt and pepper. Serve hot or at room temperature as a vegetable accompaniment to all meats, poultry and fish. Serves 4 as a side dish.

SALLY'S HATCH CHILE GUACAMOLE

ingredients

3 ripe Haas Avocados

Juice of one lime

½ jar **THE GRACIOUS GOURMET HATCH CHILE PESTO**

1 bunch of scallions, green part only
finely sliced

1 teaspoon sea salt

instructions

Peel, seed and coarsely mash the avocados. Add the other ingredients, including **THE GRACIOUS GOURMET HATCH CHILE PESTO**, and mix well without breaking up the avocados too much. Refrigerate a couple of hours to meld flavors and serve with tortilla or pita chips.

lemon artichoke pesto

CHICKEN ARTICHOKE PESTO PASTA

ingredients

6 oz. (dry) campanelle or fusilli pasta
 ¾ pound chicken tenders
 1½ teaspoons cornstarch
 1 tablespoon extra-virgin olive oil
 1 jar **THE GRACIOUS GOURMET
 LEMON ARTICHOKE PESTO**

Salt and freshly ground black pepper
 3 tablespoons cream
 1 cup diced frozen artichoke hearts,
 thawed, or canned in water
 2 tablespoons grated Parmesan cheese

instructions

Cook pasta according to package directions. While pasta cooks, toss chicken tenders with cornstarch. Heat olive oil in large non-stick skillet over medium-high heat. Add chicken, cook, turning occasionally, 3 – 4 minutes. Season with salt and pepper. Stir in **THE GRACIOUS GOURMET LEMON ARTICHOKE PESTO** and cream. Stir in artichoke hearts. Cook 1 minute, or until chicken is done. Drain pasta; stir into chicken mixture. Divide onto serving plates; top each serving with Parmesan cheese. Serve immediately. Makes 2-3 servings.

LEMON ARTICHOKE PESTO DIP

ingredients

½ cup **THE GRACIOUS GOURMET LEMON ARTICHOKE PESTO**
 2 tablespoons mayonnaise
 Dash cayenne pepper
 2 tablespoons grated Parmesan cheese

instructions

Stir together **THE GRACIOUS GOURMET LEMON ARTICHOKE PESTO**, mayonnaise and cayenne pepper.
 Cover and chill at least 1 hour to blend flavors.
 Serve with cruditéés and bread sticks.
 Makes about 2/3 cup.

SEAFOOD ARTICHOKE PESTO GRATIN

ingredients

¼ pound fresh crab meat
 ¼ pound cooked bay shrimp
 6 tablespoons **THE GRACIOUS GOURMET LEMON ARTICHOKE PESTO**
 2 tablespoons grated Parmesan cheese

instructions

Stir together crab, shrimp, and **THE GRACIOUS GOURMET LEMON ARTICHOKE PESTO**. Divide between two 1-cup shallow baking dishes. Sprinkle with Parmesan cheese. Place dishes in shallow pan. Broil about 6 minutes, or until bubbling and hot. Serve with lightly toasted baguette slices as an appetizer or a main dish.

Makes 4 appetizer servings or 2 main dish servings.

VEGETARIAN LEMON ARTICHOKE RISOTTO

ingredients

1 quart vegetable broth	1 cup dry white wine
2 tablespoons extra virgin olive oil	1 jar THE GRACIOUS GOURMET LEMON ARTICHOKE PESTO
1 cup chopped onion	¾ cup grated parmesan cheese
2 cloves garlic, minced	
1½ cups arborio rice	

instructions

Heat broth in medium saucepan over low heat; bring to a simmer. Heat oil in 3–4 quart saucepan over medium heat. Add onion and garlic to oil; cook 2 minutes, stirring frequently. Add rice to onions, cook, stirring, 5 minutes. Add wine to rice; cook 1–2 minutes, or until wine is absorbed, stirring constantly. Add a ladleful of broth, stirring frequently, adding more as broth is absorbed. Continue adding broth and cooking, stirring often, until rice is al dente, 20 to 25 minutes. Stir in **THE GRACIOUS GOURMET LEMON ARTICHOKE PESTO**; heat through. Remove from heat. Stir in parmesan cheese. Serve immediately.

TAPENADES

artichoke paremsan tapenade

SMOKED TURKEY PANINI WITH ARTICHOKE PARMESAN TAPENADE

ingredients

2 ciabatta sandwich rolls, sliced
½ cup **THE GRACIOUS GOURMET ARTICHOKE PARMESAN TAPENADE**
4 thin slices (2 ounces) smoked turkey
2 slices smoked mozzarella cheese (2 oz)
2 tablespoons roasted red bell pepper strips (bottled or homemade)
4 fresh basil leaves

instructions

Open sandwich rolls; spread 2 tablespoons **THE GRACIOUS GOURMET ARTICHOKE PARMESAN TAPENADE** on inside of both halves. Layer smoked turkey, cheese, roasted bell peppers and basil on bottom half of roll. Top with top half. Heat non-stick griddle or large skillet over medium-high heat. Place sandwiches on griddle; press down on sandwich with spatula. Cook 2 – 3 minutes, turn, press down again and cook another 2 minutes, or until roll is slightly crispy and cheese has melted. Slice and serve immediately. (Sandwiches can also be made in a panini press appliance).

ARTICHOKE PARMESAN TARTS

ingredients

1 package (15 count) Athens Mini Fillo Shells
1 jar (7 oz.) **THE GRACIOUS GOURMET ARTICHOKE PARMESAN TAPENADE**
3 tablespoons grated Parmesan cheese

instructions

Place shells on baking sheet. Bake at 350°F., 4 minutes.
Fill each fillo shell with scant tablespoon **THE GRACIOUS GOURMET ARTICHOKE PARMESAN TAPENADE**. Sprinkle each with about ½ teaspoon grated Parmesan cheese. Bake filled shells for another 5 minutes. Serve immediately.

ARTICHOKE PARMESAN CHICKEN ROLLS

ingredients

¼ cup **THE GRACIOUS GOURMET ARTICHOKE PARMESAN TAPENADE**
 2 boneless, skinless chicken breasts, about ½ lb. each, pounded to ½-inch thickness
 ¼ cup shredded whole milk mozzarella cheese

2 tablespoons flour
 Salt and freshly ground black pepper
 1 egg, beaten
 1/3 cup Panko (Japanese-style) bread crumbs
 1 teaspoon extra virgin olive oil
 1 teaspoon butter

instructions

Spread 2 tablespoons **THE GRACIOUS GOURMET ARTICHOKE PARMESAN TAPENADE** on each chicken breast. Sprinkle cheese down the middle of each. Roll up tightly; secure with toothpicks. Season flour with salt and pepper. Roll chicken first in flour, then into egg, and finally into Panko breadcrumbs. Heat olive oil and butter in small heat-proof skillet over medium heat. Add chicken rolls; brown on all sides. Transfer skillet to preheated 350°F oven; bake about 20 minutes, or until cooked through. Remove toothpicks before serving.

black olive tapenade

BLACK OLIVE AND WHITE BEAN SPREAD

ingredients

1 can of cannellini beans (great northern) rinsed in a colander
 ½ to 1 tablespoon extra-virgin olive oil

5 tablespoons of **THE GRACIOUS GOURMET'S BLACK OLIVE TAPENADE**

instructions

Blend all ingredients in a food processor, including **THE GRACIOUS GOURMET'S BLACK OLIVE TAPENADE**, to combine. Do not over blend. Add more of **THE GRACIOUS GOURMET'S BLACK OLIVE TAPENADE** for bolder flavor, if desired. Serve in three bowls or in a three-slotted dish.

Pair with Italian bread sliced and toasted or with vegetables, bagel chips or pita chips. Can also be made with Roasted Red Pepper Artichoke or Artichoke Parmesan Tapenades from The Gracious Gourmet.

BLACK OLIVE TAPENADE CHICKEN SALAD

ingredients

2-½ cups of finely chopped cooked chicken (can use meat from a rotisserie chicken with skin removed)
 ½ cup chopped celery
 ½ cup mayonnaise

3 tablespoons of **THE GRACIOUS GOURMET BLACK OLIVE TAPENADE**
 4 Bibb or butter lettuce leaves
 freshly ground pepper to taste

instructions

In a large bowl, whisk together mayonnaise and **THE GRACIOUS GOURMET BLACK OLIVE TAPENADE**. Stir in chopped chicken, celery and almonds. Chill at least one hour. Serve in mounds on lettuce leaves. Can also be served as a sandwich or in pita pockets.

WILTED SPINACH AND BLACK OLIVE SALAD

ingredients

8 cups of baby spinach leaves, washed and thoroughly dried
 ¼ cup thin sliced mushrooms
 3 slices of bacon (reserving 2 tablespoons of the drippings)

1-½ tablespoons of red wine vinegar
 1 teaspoon of sugar
 3 tablespoons of **THE GRACIOUS GOURMET BLACK OLIVE TAPENADE**
 2 hard boiled eggs, chopped

instructions

Cook bacon in a large skillet until crisp. Remove bacon and place on a plate lined with paper towels to cool. Crumble bacon when cool and set to the side. Reserve 2 tablespoons of drippings in the pan. Whisk vinegar, sugar and **THE GRACIOUS GOURMET BLACK OLIVE TAPENADE** into the skillet with the bacon drippings. Heat until very hot, but not boiling. Add mushrooms to the skillet and toss for 30 to 60 seconds. Turn off the burner and add the spinach to the skillet. Toss quickly and transfer the mixture to a large salad bowl. Top the salad with crumbled bacon and chopped eggs.

moroccan ratatouille

HEARTY MOROCCAN VEGETABLE SOUP

ingredients

2 tablespoons extra virgin olive oil
1 cup diced, peeled carrot
1 cup diced onion
½ cup diced celery
2 cloves garlic, minced
3 cups reduced-sodium chicken broth
Salt and freshly ground black pepper

1 can (14.5 oz) petite diced tomatoes, undrained
1 jar **THE GRACIOUS GOURMET MOROCCAN RATATOUILLE**
4 cups baby spinach leaves, chopped
1 can (15 oz) garbanzo beans, drained
Grated parmesan cheese

instructions

Heat olive oil in 4-quart saucepan over medium heat. Add carrot, onion, celery and garlic; cook until onion is tender. Add chicken broth, tomatoes and **THE GRACIOUS GOURMET MOROCCAN RATATOUILLE**. Bring to a boil, reduce heat to low, cover and simmer 20 minutes. Stir in spinach and garbanzo beans. Cover and simmer 15 – 20 minutes. Stir in 2 tablespoons grated Parmesan cheese. Season to taste with salt and pepper. Serve hearty vegetable soup immediately, passing extra Parmesan cheese at the table.

MOROCCAN LAMB TAGINE

ingredients

2 tablespoons extra virgin olive oil	pinch of stem saffron
3 tablespoons butter	salt and freshly ground black pepper
3 pounds lamb stew meat, cut into 2-inch cubes	1 cup sliced onion
1 cup water	7 ounces dried apricots
$\frac{3}{4}$ cup THE GRACIOUS GOURMET MOROCCAN RATATOUILLE	$\frac{1}{4}$ teaspoon ground cinnamon
	hot, cooked rice or couscous
	$\frac{1}{4}$ cup slivered almonds, toasted

instructions

Heat 1 tablespoon oil and 1 tablespoon butter in 6 – 8 quart saucepan over medium-high heat. Add half of lamb; brown well. Remove lamb with slotted spoon; reserve. Add another 1 tablespoon oil and 1 tablespoon butter to saucepan; brown remaining lamb. Add reserved lamb, water, **THE GRACIOUS GOURMET MOROCCAN RATATOUILLE** and saffron; season generously with salt and pepper. Bring to a boil, reduce heat to low, cover, and cook $\frac{1}{2}$ hour.

Stir in sliced onion. Continue to cook about an hour, or until meat is tender. Remove lid, increase heat to medium, stir in cinnamon and cook, stirring frequently, until sauce is reduced by half. Taste and season with more salt and pepper, if desired.

Stir in dried apricots and remaining 1 tablespoon butter; heat through. Serve over hot cooked rice; sprinkle each serving with toasted almonds. (For best flavor, make a day ahead and refrigerate. Reheat and serve.)

Makes 6 servings

portobello mushroom tapenade

CHICKEN PORTOBELLO MUSHROOM PASTA

ingredients

6 oz. (dry) campanelle or fusilli pasta
¾ cooked diced chicken
1 jar **THE GRACIOUS
GOURMET PORTOBELLO MUSHROOM
TAPENADE**

Salt and freshly ground black pepper
1 ½ cup cream
2 tablespoons grated Parmesan cheese
¼ chopped parsley (optional)

instructions

Cook pasta according to package directions. While pasta cooks, dice chicken and heat it with small amount of olive oil in a non-stick skillet. Season with salt and pepper. Stir in the tapenade and cream. Cook 1 minute, or until warm. Drain pasta; stir into chicken, cream and **THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE** mixture. Add parsley if desired. Divide onto serving plates; top each serving of pasta with Parmesan cheese. Serve immediately.

CORN CAKES WITH MUSHROOM TAPENADE

ingredients

¼ cup all-purpose flour	¼ cup coarsely chopped fresh cilantro (optional)
¼ cup cornmeal	2 large eggs, separated
½ teaspoon salt	2 T Melted butter
¼ teaspoon freshly ground black pepper	1/3 cup THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE
Dash ground cumin	Sour cream
1 cup fresh (or frozen, thawed) corn kernels	
¼ cup chopped green onions (optional)	

instructions

Combine flour, cornmeal, salt, pepper and cumin in medium bowl.

In food processor, combine corn, green onion and cilantro; cover and pulse until finely chopped but not blended. Stir corn mixture, egg yolks and 2 tablespoons melted butter into flour mixture. Beat egg whites until soft peaks form; fold into corn mixture. Heat non-stick griddle or shallow frying pan over medium-high heat. Brush with a little melted butter.

Drop corn cake batter by ¼-cupfuls onto griddle. Spread each cake into 3-1/2 –inch circle.

Cook 2 minutes or until undersides are browned; flip and cook another 2 minutes.

Meanwhile, heat **THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE** until warm. Serve corn cakes immediately topped with **THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE** and a dollop of sour cream.

PORTOBELLO MUSHROOM OMELET

ingredients

8 large eggs, beaten
 salt and black pepper to taste
 ¾ cup **THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE**
 ½ cup shredded cheddar or crumbled goat cheese
 Chopped fresh parsley

instructions

Beat eggs together with salt and pepper. Heat oil in 10-inch non-stick skillet over medium-high heat. Add eggs to pan. Cook, lifting edges with spatula frequently to let uncooked eggs flow underneath, about 3 minutes, or until almost set.

Spoon **THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE** over half of omelet; sprinkle 1/3 cup cheese on top of tapenade. Using spatula, flip top half of omelet over filling. Cook 1 – 2 minutes. Flip out of pan onto serving platter; sprinkle with remaining cheese and a little parsley.

PORTOBELLO MUSHROOM STUFFED ZUCCHINI

ingredients

6 medium zucchinis, sliced in half lengthwise (2 pounds)	1 ½ cups shredded Swiss cheese
1 tablespoon butter	1 egg, beaten
1 ¼ cups hot, cooked brown rice	1 tablespoon Panko (Japanese style bread crumbs)
1 jar THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE	½ teaspoon each of salt and pepper

instructions

With a small spoon, scoop out insides of zucchini and dice. Set aside cored halves. Melt butter in large skillet over medium heat. Add diced zucchini; cook, stirring often, until tender. Remove from heat. Stir in brown rice, **THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE**, ½ cup of the cheese, egg, bread crumbs, salt and pepper. Fill the zucchini with the rice mixture. Place in extra-large baking pan; fill pan with ¼-inch boiling water. Bake at 375 degrees F., 40 minutes. Sprinkle with remaining cheese during last 10 minutes of baking.

PORTOBELLO MUSHROOM AND RICE SOUP

ingredients

8 oz. mushrooms sliced	1 ½ T butter
1 chopped onion	4 cups chicken stock
2 cloves garlic minced	¼ cup arborio rice
1 Jar of THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE	½ cup heavy cream
	Extra Virgin Olive Oil

instructions

In a large saucepan, cook sliced mushrooms, chopped onions and minced garlic with the butter until soft. Add entire jar of **THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE** and 4 cups of chicken stock. Add ¼ cup of arborio rice and simmer over low heat for 30 minutes and until slightly thickened. Stir in ½ cup of heavy cream and heat until very hot. Serve with a swirl of extra virgin olive oil on top (optional)

PORTOBELLO MUSHROOM RISOTTO

ingredients

1 quart vegetable broth or chicken stock	1 jar THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE
2 tablespoons extra virgin olive oil	
1 cup chopped onion	
1½ cups arborio rice	¾ cup grated parmesan cheese
1/3 cup heavy cream	

instructions

Heat broth in medium saucepan over low heat; bring to a simmer.

Heat oil in 3 –4 quart saucepan over medium heat.

Add onion and cook 2 minutes, stirring frequently. Add rice to onions, cook, stirring until slightly toasted, 5 minutes. Add a ladle full of broth at a time, stirring frequently, adding more as broth is absorbed. Continue adding broth and cooking, stirring often, until rice is al dente, 20 to 25 minutes. Stir in **THE GRACIOUS GOURMET PORTOBELLO MUSHROOM TAPENADE** and heavy cream and heat through. Remove from heat. Stir in parmesan cheese to the risotto. Serve immediately.

roasted eggplant tapenade

ROASTED EGGPLANT DIP

ingredients

½ cup **THE GRACIOUS GOURMET ROASTED EGGPLANT TAPENADE**

2 tablespoons mayonnaise

½ teaspoon fresh minced garlic

Pita chips and assorted crudité for dipping

instructions

Combine **THE GRACIOUS GOURMET ROASTED EGGPLANT TAPENADE**, mayonnaise and garlic, stir together until smooth.

Cover and refrigerate at least 30 minutes to allow flavors to blend.

Serve with pita chips and assorted crudité.

Note: Dip can also be used as a sandwich spread.

EGGPLANT TAPENADE-STUFFED MUSHROOMS

ingredients

24 cremini mushrooms, stems removed
(save stems for another use)

¾ cup **THE GRACIOUS GOURMET
ROASTED EGGPLANT TAPENADE**

2 tablespoons Panko (Japanese-style)
bread crumbs

1 clove garlic, minced

Dash red chile flakes

2 tablespoons freshly grated Parmesan
cheese

instructions

Place mushrooms, stem-side down, on rack of a broiler pan.

Broil under a pre-heated broiler, 6 inches from heat, 4 minutes, or until slightly soft. Turn right-side up. Stir together **THE GRACIOUS GOURMET ROASTED EGGPLANT TAPENADE**, bread crumbs, garlic and chile flakes. Spoon into mushrooms. Sprinkle with Parmesan cheese. Bake at 350°F, 12 – 18 minutes, or until hot.

ROASTED EGGPLANT TAPENADE LAMB BURGERS

ingredients

1 pound ground lamb
1/3 cup **THE GRACIOUS GOURMET ROASTED EGGPLANT TAPENADE**, more to use as a topping if desired
1 tablespoon Panko (Japanese-style) bread crumbs
¼ teaspoon salt
freshly ground black pepper
4 ciabatta rolls or hamburger buns, sliced

instructions

Gently combine ground lamb, **THE GRACIOUS GOURMET ROASTED EGGPLANT TAPENADE**, bread crumbs, salt and pepper.
Form into 4 patties. Grill or broil 4 to 5 minutes per side, turning once. Serve in rolls. Top with extra tapenade warmed in the microwave for 20 seconds as a condiment.

MOROCCAN SPICE EGGPLANT AND HALIBUT

ingredients

2 halibut filets (about 1 pound) or swordfish, salmon, or scrod, about 1-inch thick
1 teaspoon extra virgin olive oil
¼ cup **THE GRACIOUS GOURMET MOROCCAN RATATOUILLE**, warmed

instructions

Pre-heat broiler. Spray broiler pan and rack with cooking spray. Place halibut filets on broiler rack; brush each with a little olive oil. Broil on second-from-top rack, 7 minutes. Turn filets over. Spread about a tablespoon **THE GRACIOUS GOURMET MOROCCAN RATATOUILLE** on each. Continue cooking another 5 – 8 minutes, or until fish flakes easily with a fork (or to desired doneness). Do not overcook. Transfer to plates; serve with remaining Moroccan Ratatouille.

roasted red pepper artichoke tapenade

CHICKEN PASTA PUTTANESCA

ingredients

6 oz. (dry) campanelle or fusilli pasta
 Salt and freshly ground black pepper
 ¼ cup **THE GRACIOUS GOURMET
 ROASTED RED PEPPER ARTICHOKE
 TAPENADE**
 2 tablespoons drained capers

¼ teaspoon anchovy paste
 Dash crushed red chili flakes
 2 tablespoons cream
 2 tablespoons grated Parmesan cheese
 2 tablespoons chopped fresh basil
 ½ cup Kalamata or other olives

instructions

Cook pasta according to package directions. In a separate pot, stir in **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE**, capers, anchovy paste, olives and chile flakes. Cook 1 minute, or until chicken is done. Drain pasta; Stir in cream and sauce mixture. Heat through. Divide onto serving plates; top each serving with cheese and basil. Serve immediately. Can be served with sautéed chicken, sausage or other protein.

ROASTED RED PEPPER AND ARTICHOKE TURKEY WRAPS

ingredients

2 (10-inch) flour tortillas (burrito-size)
 6 tablespoons **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE**
 1 ½ cups cooked, cut-up turkey (or roast deli chicken)
 6 tablespoons Shredded Monterey Jack cheese
 Guacamole, fruit salsa, sour cream (optional)

instructions

Heat tortillas according to package directions. Spread 3 tablespoons **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE** down middle of each tortilla. Top with ¾ cup cooked turkey or chicken; sprinkle with 3 tablespoons cheese. Turn in two ends; then roll up like a burrito. Wrap in foil. Bake at 350°F, 8 – 10 minutes, or until hot throughout. Serve with guacamole, fruit salsa, and/or sour cream, if desired.

ROASTED RED PEPPER & GOAT CHEESE SPREAD

ingredients

1 jar **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE**
1 pound goat cheese
assorted crackers or mini phyllo shells

instructions

Puree **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE** in food processor. Add goat cheese, puree until smooth. Serve with crackers, or pipe into phyllo shells, topped with chopped fresh cilantro, if desired.

RED PEPPER ARTICHOKE PARMESAN TARTS

ingredients

1 package (15 count) Athens Mini Fillo Shells
1 jar **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE**
3 tablespoons grated Parmesan cheese

instructions

Place shells on baking sheet. Bake at 350°F, 4 minutes.
Fill each fillo shell with scant tablespoon **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE**. Sprinkle each with about ½ teaspoon grated Parmesan cheese.
Bake filled shells for another 5 minutes. Serve immediately.

RED PEPPER ARTICHOKE STUFFED ZUCCHINI

ingredients

6 medium zucchinis, sliced in half lengthwise (2 pounds)
 ¾ pound lean ground beef
 1 jar **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE**

1 cup grated Parmesan cheese
 1 egg, beaten
 1 tablespoon Panko (Japanese style) bread crumbs
 ½ teaspoon salt
 ¼ teaspoon freshly ground black pepper

instructions

With a small spoon, scoop out insides of zucchini and dice. Set aside the cored halves. Combine ground beef and diced zucchini in large skillet. Cook over medium heat until meat is cooked through. Turn off heat. Stir in **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE**, ¾ cup of the parmesan cheese, egg, bread crumbs, salt and pepper. Fill the zucchini with the meat mixture. Place zucchini in extra-large baking pan; fill pan with ¼-inch boiling water. Bake at 375°F., 40 minutes. Sprinkle with remaining cheese during last 10 minutes.

SEAFOOD RED PEPPER ARTICHOKE GRATIN

ingredients

¼ pound fresh crab meat
 ¼ pound cooked bay shrimp
 6 tablespoons **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE**
 2 tablespoons grated Parmesan cheese

instructions

Stir together crab, shrimp, and **THE GRACIOUS GOURMET ROASTED RED PEPPER ARTICHOKE TAPENADE**.

Divide between two 1-cup shallow baking dishes. Sprinkle with Parmesan cheese.

Place dishes in shallow pan. Broil about 6 minutes, or until bubbling and hot.

Serve with lightly toasted baguette slices as an appetizer or a main dish.

Makes 4 appetizer servings or 2 main dish servings.

EMPRESA BY THE GRACIOUS GOURMET

apple sweet cherry jam

APPLE SWEET CHERRY AND GOAT CHEESE ROLLUPS

ingredients

2 flour tortillas (8-inch)
 ¼ cup (about 2 oz.) goat cheese or Brie,
 softened
 2 tablespoons minced pecans

6 tablespoons **EMPRESA BY THE
 GRACIOUS GOURMET APPLE SWEET
 CHERRY JAM**

instructions

Spread each tortilla with 2 tablespoons goat cheese or Brie. Spread thin layer of 3 tablespoons **EMPRESA BY THE GRACIOUS GOURMET APPLE SWEET CHERRY JAM** on top. Sprinkle 1 tablespoon pecans on top. Roll up tightly*. With serrated knife, slice into ¾-inch rounds. Makes 14 to 16 appetizers, (allow 3 to 4 per serving). *Roll-ups can be made ahead: wrap each rolled up tortilla individually in plastic wrap and chill.

CHEESE CROISSANTS WITH APPLE SWEET CHERRY

ingredients

6 tablespoons softened mascarpone or whipped cream cheese
 6 tablespoons **EMPRESA BY THE GRACIOUS GOURMET SWEET APPLE CHERRY JAM**
 1 tablespoon confectioners' sugar for dusting at the end (optional)
 6 small croissants cut in half lengthwise, slightly warmed or toasted

instructions

Warm or toast the sliced croissants on a sheet pan in the oven at 350 degrees 3-5 minutes, watching carefully that they don't brown. Spread one teaspoon of mascarpone or whipped cream cheese onto half of each sliced croissant. Spoon 1 teaspoon of **EMPRESA BY THE GRACIOUS GOURMET SWEET APPLE CHERRY JAM** over the other side of each croissant. Place croissant halves back together to create a sandwich. Sprinkle each croissant with a slight dusting of powdered sugar. Serve immediately. Makes 6 brunch sandwiches or breakfast sandwiches.

Other variations: Blueberry Lemon Thyme

balsamic fig jam

BALSAMIC FIG & BACON QUICHE

ingredients

1 9-inch frozen pie crust pastry in aluminum pan
 ½ cup **EMPRESA BY THE GRACIOUS GOURMET BALSAMIC FIG JAM**

5 sliced of thick bacon
 4 beaten eggs
 1 cup of half and half
 ¾ cup of finely shredded sharp cheddar

instructions

Preheat oven to 350 degrees. Bake empty crust for 12 minutes to set. In a skillet, brown the bacon until crisp, remove it from the fat and let cool on plate lined with paper towels. Crumble bacon and place in the bottom of pie crust. In a large bowl, whisk together eggs, half and half and ½ cup of **EMPRESA BY THE GRACIOUS GOURMET BALSAMIC FIG JAM**. Pour egg mixture into the pie crust. Top with shredded cheddar cheese. Bake for 35-40 minutes or until you can insert a knife in the center and it comes out clean. (The edges of the crust can be covered with foil during baking if it begins to overly brown). Let quiche stand 10 minutes before serving. Makes 6 servings.

BALSAMIC FIG PORK ROAST

ingredients

3 pound bone-in pork shoulder roast
 Salt and freshly ground black pepper
 1 jar **EMPRESA BY THE GRACIOUS GOURMET BALSAMIC FIG JAM**

instructions

Place pork roast on rack in shallow roasting pan, fat side up. Season roast with salt and pepper. Roast the pork at 325°F., uncovered, about 1.5 hours, or until thermometer tests 165°F. Spread top of roast with ½ cup of **EMPRESA BY THE GRACIOUS GOURMET BALSAMIC FIG JAM** during last 30 minutes of cooking. Let roast rest 10 minutes before carving. Warm remaining **EMPRESA BY THE GRACIOUS GOURMET BALSAMIC FIG JAM**; serve on side of pork. Serves 4-6 people *Other variations include using Chile Mango Lime Jam or Spicy Red Pepper Jelly.

SMOKED TURKEY PANINI WITH BALSAMIC FIG JAM

ingredients

2 ciabatta sandwich rolls, sliced
¼ cup **EMPRESA BY THE GRACIOUS GOURMET BALSAMIC FIG JAM**
4 thin slices smoked turkey (2 oz.), prosciutto or ham
2 slices mozzarella or taleggio (2 oz.)
small amount of greens, such as arugula, if desired

instructions

Open sandwich rolls; spread 1 tablespoon **EMPRESA BY THE GRACIOUS GOURMET BALSAMIC FIG JAM** on inside of both halves. Layer meat, cheese and greens on bottom half of roll. Top with top half of roll. Heat non-stick griddle or large skillet over medium-high heat. Place sandwiches on griddle and press down or use a panini press. Cook 2-3 minutes, turn, weigh down and cook another 2 minutes, or until roll is slightly crispy and cheese has melted. Slice and serve immediately. Makes 2 servings.
(Can also be made in a panini press appliance.)

BLUEBERRY LEMON THYME JAM

BLUEBERRY LEMON THYME CHEESE ROLL-UPS

ingredients

2 flour tortillas (8-inch) with edges cut off to make the tortillas square (you can also use lavash squares)
¼ cup (about 2 ounces) goat cheese or Brie, softened
6 tablespoons **EMPRESA BY THE GRACIOUS GOURMET BLUEBERRY LEMON THYME JAM**
2 tablespoons minced macadamia nuts (can substitute walnuts or pecans)

instructions

Spread each tortilla with 2 tablespoons goat cheese or Brie. Spread thin layer of 3 tablespoons **EMPRESA BY THE GRACIOUS GOURMET BLUEBERRY LEMON THYME JAM** on top. Sprinkle 1 tablespoon macadamia nuts on top. Roll up tightly; chill in fridge at least one hour. Cut with serrated knife into slices that make ¾-inch rounds.
Makes 14 to 16 appetizers, (allow 3 – 4 per serving).

BLUEBERRY LEMON THYME ICE CREAM

ingredients

1/2 cup **EMPRESA BY THE GRACIOUS GOURMET BLUEBERRY LEMON THYME JAM**, chilled
1 tablespoon golden rum or tequila
1 pint premium vanilla ice cream, softened slightly

instructions

Microwave on high for 20 seconds. put in a bowl and stir in jam really quickly and really quickly and then refreeze in a plastic container. Stir **EMPRESA BY THE GRACIOUS GOURMET CHILE MANGO LIME JAM** and rum into ice cream. Freeze until firm. Makes about 2-1/2 cups

BLUEBERRY LEMON THYME YOGURT PARFAIT

ingredients

3 tablespoons **THE GRACIOUS GOURMET BLUEBERRY LEMON THYME JAM**

¾ cup plain or vanilla yogurt
2 tablespoons granola

instructions

Spoon **THE GRACIOUS GOURMET BLUEBERRY LEMON THYME JAM** into bottom of parfait glass. Spoon yogurt on top; sprinkle with granola. Great for breakfast, snacking, or lunch! Makes one serving.

CROISSANTS WITH CHEESE & BLUEBERRY LEMON THYME JAM

ingredients

6 tablespoons softened mascarpone or whipped cream cheese
6 tablespoons **EMPRESA BY THE GRACIOUS GOURMET BLUEBERRY LEMON THYME JAM**
1 tablespoon confectioners' sugar for dusting at the end (optional)
6 small croissants cut in half lengthwise, slightly warmed or toasted

instructions

Warm or toast the sliced croissants on a sheet pan in the oven at 350 degrees 3-5 minutes, watching carefully that they don't brown. Spread one teaspoon of mascarpone or whipped cream cheese onto half of each sliced croissant. Spoon 1 teaspoon of **EMPRESA BY THE GRACIOUS GOURMET BLUEBERRY LEMON THYME JAM** over the other side of each croissant. Place croissant halves back together to create a sandwich. Sprinkle each croissant with a slight dusting of powdered sugar. Serve immediately. Makes 6 brunch sandwiches or breakfast sandwiches.

Other variations: Apple Sweet Cherry; Rosemary Pear; Spiced Sour Cherry or Fig Almond

BLUEBERRY LEMON THYME NO-BAKE CHEESECAKE

ingredients

10 graham crackers crushed or pulsed in food processor (or other cookies)
1 pinch salt
3 tablespoons unsalted butter, melted
½ heavy whipping cream prepped as whipped cream (or 1 cup prepared whipped cream from spray canister)

1/3 cup **EMPRESA BY THE GRACIOUS GOURMET BLUEBERRY LEMON THYME JAM**

Fresh blueberries and lemon zest for garnish (optional)

instructions

Crush graham crackers in a food processor or use a rolling pin to crush crackers while placed in a sealed plastic zipper bag. Transfer crumbs to a bowl and blend with the melted butter. Lightly grease a 7 inch springform pan with butter or cooking spray. Press the crumb mixture into the pan to form a crust in the bottom using the back of a spoon. Place in freezer to chill while preparing the filling.

In another bowl blend cream cheese, whipped cream and **EMPRESA BY THE GRACIOUS GOURMET BLUEBERRY LEMON THYME JAM**. Place cream cheese and jam mixture on top of graham cracker crust in the spring form pan, making sure to spread in an even layer. Cover with plastic wrap and chill for at least 3 hours in the refrigerator, or overnight. Top with fresh blueberries and lemon zest if desired. Slice and serve.

Make 6-8 dessert servings.

MANGO CHILE LIME JAM

AVOCADO AND MANGO CHILE LIME GRILLED CHEESE

ingredients

2 slices thick cut white or wheat sandwich bread
 2 tablespoons Empresa by **EMPRESA BY THE GRACIOUS GOURMET MANGO CHILE LIME JAM**

1/3 cup grated Monterrey Jack or Mexican Blend-style grated cheese
 1 small avocado, diced and sprinkled with salt to taste
 Chopped cilantro for garnish (optional)

instructions

Place **EMPRESA BY THE GRACIOUS GOURMET MANGO CHILE LIME JAM** in a dish and warm for 20 seconds. In a skillet, melt butter on medium-high heat and coat one side each of the sliced bread with the melted butter. Place one slice of bread, buttered side down, on skillet at medium-high heat. Top with diced avocado, jam and cheese (and cilantro if desired). Top with second slice of bread, buttered side up. Cook on each side 2-3 minutes until cheese is melted is just golden. Makes one sandwich.

MANGO CHILE LIME CHICKEN FLATBREAD

ingredients

1 prepared thin pizza crust or flatbread (approximately 10 oz.)
 ½ cup Empresa by **EMPRESA BY THE GRACIOUS GOURMET MANGO CHILE LIME JAM**

1 cup grated Monterrey Jack or Mexican Blend-style grated cheese
 5 oz. of diced pieces of grilled chicken
 1/8 cup diced red onion (optional)
 ½ tablespoon of extra virgin olive oil
 Chopped cilantro for garnish (optional)

instructions

Place **EMPRESA BY THE GRACIOUS GOURMET MANGO CHILE LIME JAM** in a dish and warm for 20 seconds. Stir and spread jam onto the pizza crust or flatbread, leaving the edges open as a crust. Brush the edges with olive oil (optional). Top with shredded grilled chicken, red onion (optional) and cheese. Bake at 400 degrees for 13-15 minutes or until the cheese is slightly browned. Garnish at the end with chopped cilantro if desired. Makes 4 appetizer servings.

SAUTÉED SHRIMP WITH MANGO CHILE LIME SAUCE

ingredients

10 oz uncooked de-veined whole shrimp
1 tablespoon olive or grapeseed oil
1/3 cup **EMPRESA BY THE GRACIOUS GOURMET MANGO CHILE LIME JAM**
1/3 orange juice, fresh squeezed preferred
¼ cup diced scallions
Salt and pepper to taste
Red chile flakes (optional for extra heat)
Chopped cilantro for garnish (optional)
Prepared brown or white rice for serving

instructions

Rinse shrimp and de-vein while heating a skillet on medium high heat with oil. Sautee shrimp for a few minutes on each side until pink and golden. In a bowl, stir orange juice into the **EMPRESA BY THE GRACIOUS GOURMET MANGO CHILE LIME JAM**. Jam can be warmed in microwave for 20 seconds to make mixing easier. Add jam and juice mixture to shrimp, stirring into it until warmed and shrimp is slightly caramelized with sauce. Add red pepper, salt or black pepper if desired. Serve over rice and top with diced scallions and cilantro. Makes two entrée servings with rice.

MANGO CHILE LIME ICE CREAM

ingredients

1/2 cup **EMPRESA BY THE GRACIOUS GOURMET CHILE MANGO LIME JAM**, chilled
1 tablespoon golden rum or tequila
1 pint premium vanilla ice cream, softened slightly

instructions

Microwave on high for 20 seconds. put in a bowl and stir in jam really quickly and really quickly and then refreeze in a plastic container. Stir **EMPRESA BY THE GRACIOUS GOURMET CHILE MANGO LIME JAM** and rum into ice cream. Freeze until firm. Makes about 2-1/2 cups

spicy red pepper jelly

SPICY RED PEPPER JELLY BAKED BRIE

ingredients

1 13.2-oz. round of Brie, cold

1/2 jar of **EMPRESA BY THE GRACIOUS GOURMET SPICY RED PEPPER JELLY**

One 1.1-lb package of frozen puff pastry, thawed

1 Beaten egg

instructions

On a lightly floured surface, lay out one piece of puff pastry and roll it slightly with a rolling pin to even out the cracks. Be sure there are no holes in the pastry so cheese can't leak out. Approximate the size of dough you need to wrap the cheese, including enough to go across the bottom. Cut off the excess dough and save for decoration (if desired).

In the middle of dough, spoon on a circle of **EMPRESA BY THE GRACIOUS GOURMET SPICY RED PEPPER JELLY JAM** the size of the round of cheese. Place the cheese directly on top of jam. Wrap the pastry dough around the sides and under the cheese. Make a neat package completely encasing the cheese and brush the inside of the pastry flaps with the beaten egg. Press with your fingers to seal the pastry flaps. Turn over the entire package and brush the top and sides with more of the beaten egg. You can decorate the top with leftover dough. It will adhere to the egg wash. Place the wrapped cheese in the refrigerator until ready to bake. This can be done hours or even the day before you intend to bake it.

Preheat oven to 425 degrees F and place the wrapped cheese on a parchment-lined baking tray. Bake for 15 minutes or until pastry is a golden color. Serve at once, while cheese is runny, with crackers and sliced fruit. One 13 oz. Brie serves 4 to 6 persons, and two serves 8 to 12.

SPICY RED PEPPER JELLY CHICKEN BURGERS

ingredients

1 pound ground chicken or turkey (7% fat)
 1/3 cup **EMPRESA BY THE GRACIOUS GOURMET SPICY RED PEPPER**
 ½ tsp salt
 ¼ tsp ground black pepper
 4 ciabatta rolls, split and lightly toasted

¼ cup of extra **EMPRESA BY THE GRACIOUS GOURMET SPICY RED PEPPER JELLY** (slightly warmed) to top burgers (optional)
 Iceberg lettuce slices, tomato, red onion and mayo as optional toppings

instructions

Put the ground beef or ground turkey in a mixing bowl. Add **EMPRESA BY THE GRACIOUS GOURMET SPICY RED PEPPER JELLY**, the salt and the ground black pepper. Gently mix until well distributed. Form into four patties. Grill or broil 3 - 4 minutes per side. Place in ciabatta rolls and serve more **EMPRESA BY THE GRACIOUS GOURMET SPICY RED PEPPER JELLY** as a topper for the burgers. Use lettuce, tomato, sliced red onion or mayo to add as other toppings. Makes four sandwiches.

SPICY RED PEPPER JELLY & GRILLED CHICKEN FLATBREAD

ingredients

1 prepared thin pizza crust or flatbread (approximately 10 oz.)
 ½ cup **THE GRACIOUS GOURMET SPICY RED PEPPER JELLY** (You can also use **THE GRACIOUS GOURMET SMOKY**

GINGER PEACH SPREAD OR CHILE MANGO LIME JAM)
 5 oz. diced grilled chicken pieces
 1 cup grated four-cheese Italian blend

instructions

Spread **THE GRACIOUS GOURMET SPICY RED PEPPER JELLY** on the pizza crust or flatbread, leaving the edges open as a crust. Brush the edges with olive oil (optional). Top with grilled chicken pieces and cheese. Bake at 400 degrees for 13-15 minutes or until the cheese is slightly browned.