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fruit & goat cheese tortilla roll-ups

- 2 flour tortillas (8-inch)
- ¼ cup (about 2 ounces) goat cheese or Brie, softened
- 6 tablespoons The Gracious Gourmet Dried Fruit Chutney
- 2 tablespoons minced pecans

Spread each tortilla with 2 tablespoons goat cheese or Brie. Spread thin layer of 3 tablespoons Dried Fruit Chutney 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.

dried fruit chutney tartlets

- 12 filo tartlets (may be bought in the frozen food section of the supermarket)
- 6 tablespoons softened marscapone or goat cheese
- ¼ cup Dried Fruit Chutney
- 2 tablespoons toasted chopped pecans

Bake the filo tartlets in a preheated 350°F oven for about 5-7 minutes until nicely browned. Remove and cool. Add 1½ teaspoons marscapone or goat cheese to each tartlet shell. Spoon 1 teaspoon of Dried Fruit Chutney over the cheese in each tartlet. Sprinkle each with ½ teaspoon of toasted chopped pecans. Serve immediately.

Makes 12 appetizers (allow 2 to 3 per serving).

Other variations:

- Mango Pineapple Tartlets
- Fig Almond Tartlets

chicken fruit chutney salad

- 2 cups cubed cooked chicken
- ¼ cup The Gracious Gourmet Dried Fruit Chutney
- ¼ cup sour cream
- 3 tablespoons diced celery
- Salt and freshly ground black pepper
- 5 cups lightly packed torn lettuce leaves
- 2 tablespoons toasted slivered almonds
- 2 tablespoons toasted flaked coconut

Combine chicken, Dried Fruit Chutney, sour cream and celery. Season with salt and pepper. Serve on bed of lettuce. Top with toasted almonds and coconut.

Makes 2 main dish servings.

fruit yogurt parfait

- 3 tablespoons The Gracious Gourmet Dried Fruit Chutney
- ¾ cup plain or vanilla yogurt
- 2 tablespoons granola

Spoon Dried Fruit Chutney into bottom of parfait glass. Spoon yogurt on top; sprinkle with granola. Great for breakfast, snacking, or lunch!

Makes one serving.

dried fruit chutney ice cream

- ½ cup The Gracious Gourmet Dried Fruit Chutney, chilled
- 1 tablespoon cognac or bourbon
- 2 pint premium vanilla ice cream, softened slightly

Stir Dried Fruit Chutney and cognac into ice cream. Freeze until firm.

Makes about 2-1/2 cups.

mango pineapple & cheese tortilla roll-ups

- 2 flour tortillas (8-inch)
- ¼ cup (about 2 ounces) goat cheese or Brie, softened
- 6 tablespoons The Gracious Gourmet Mango Pineapple Chutney
- 2 tablespoons minced macadamia nuts

Spread each tortilla with 2 tablespoons goat cheese or Brie. Spread thin layer of 3 tablespoons Mango Pineapple Chutney on top. Sprinkle 1 tablespoon macadamia nuts 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.

Other Tortilla Roll-Up variations:

- Dried Fruit & Goat Cheese
- Fig Almond & Cheese
- Balsamic Four Onion & Cheese

mango pineapple tartlets

- 12 filo tartlets (may be bought in the frozen food section of the supermarket)
- 6 tablespoons softened brie cheese without the rind
- ¼ cup Mango Pineapple Chutney
- 2 tablespoons toasted chopped macadamia nuts

Bake the filo tartlets in a preheated 350°F oven for about 5-7 minutes until nicely browned. Remove and cool. Add 1½ teaspoons brie to each tartlet shell. Spoon 1 teaspoon of Mango Pineapple Chutney over the cheese in each tartlet. Sprinkle each with ½ teaspoon of toasted chopped macadamia nuts. Serve immediately.

Makes 12 appetizers (allow 2 to 3 per serving).

Other variations:

- Dried Fruit Chutney Tartlets
- Fig Almond Tartlets

mango pineapple shrimp tarts

- 15 miniature frozen filo shells, (2.1 ounces), baked and cooled
- 3 tablespoons (approximately) whipped cream cheese
- 3 tablespoons The Gracious Gourmet Mango Pineapple Chutney
- 3 ounces cooked shrimp, coarsely chopped, or bay shrimp
- 1 teaspoon chopped fresh chives

Spread inside of tart shells with scant $\frac{1}{2}$ teaspoon cream cheese. Combine Pineapple Mango Chutney and shrimp, mound in tart shells. Sprinkle with chives.

Makes 15 appetizers (allow 2 to 3 per serving).

mango pineapple salmon salad

- 2 cups cubed cooked salmon (about 1 pound)
- $\frac{1}{3}$ cup The Gracious Gourmet Mango Pineapple Chutney
- $\frac{1}{4}$ cup mayonnaise
- Salt and freshly ground black pepper
- 5 cups lightly packed torn lettuce leaves
- $\frac{1}{2}$ avocado, peeled, pitted and sliced
- 2 tablespoons chopped green onion

Combine salmon, Mango Pineapple Chutney and mayonnaise. Season with salt and pepper. Serve on beds of lettuce. Arrange avocado slices around edges; top with green onion.

Makes 2 main dish (or four 1st-course) servings.

halibut with mango pineapple chutney

- 4 halibut steaks (about 1-inch thick) or other firm white fish or salmon (about 2 pounds)
- 1 tablespoon extra virgin olive oil
- $\frac{3}{4}$ cup The Gracious Gourmet Mango Pineapple Chutney, warmed
- 2 tablespoons finely chopped fresh cilantro
- 3 tablespoons chopped macadamia nuts

Pre-heat broiler. Spray broiler pan and rack with cooking spray. Place halibut steaks on broiler rack; brush each with a little olive oil. Broil on second-from-top rack, 7 minutes. Turn steaks over. Spread about a tablespoon Mango Pineapple Chutney over each steak. Continue cooking another 5–8 minutes, or until fish flakes easily with a fork. Do not overcook. Transfer to plates; top each with cilantro and macadamia nuts. Serve with remaining Mango Pineapple Chutney.

Makes 4 servings.

tropical cheesecake

- $\frac{1}{2}$ cup finely chopped roasted macadamia nuts
- 1 purchased cheesecake (9-1/2 – 10 inches)
- $\frac{1}{4}$ cup sweetened flake coconut
- $\frac{3}{4}$ cup The Gracious Gourmet Mango Pineapple Chutney

Sprinkle macadamia nuts in a one-inch ring around outer top edge of cheesecake. Sprinkle coconut inside the ring of macadamia nuts. Spread Mango Pineapple Chutney over remaining top of cheesecake. Cut into wedges to serve.

Makes 12 to 16 servings.

zesty barbecue dip

- ½ cup sour cream
- ⅔ cup The Gracious Gourmet Spicy Tomato Grilling Sauce

Stir together sour cream and Spicy Tomato Grilling Sauce. Cover and chill 1 hour to blend flavors. Serve with assorted cut vegetables or chips. Can also be used as a creamy salad dressing.

Makes ¾ cup.

Also try with Sweet Tomato Grilling Sauce.

spicy shellfish cocktail sauce

- 1 cup Spicy Tomato Grilling Sauce
- ¼ cup prepared white horseradish

Combine the Spicy Tomato Grilling Sauce with the horseradish. Serve with shrimp, crab, lobster, raw oysters or raw clams.

Makes about 1¼ cups.

Also try with Sweet Tomato Grilling Sauce.

spicy crab salad

- 1 pound crab meat
- 1 avocado, diced
- 1 cup chopped hearts of palm
- ½ cup The Gracious Gourmet Spicy Tomato Grilling Sauce
- ¼ cup sour cream
- 2 tablespoons minced red onion
- butter lettuce
- 2 tablespoons extra virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 salt and freshly ground black pepper
- 1 tablespoons minced fresh parsley

Combine crab, avocado, hearts of palm, Spicy Tomato Grilling Sauce, sour cream and red onion. Arrange butter lettuce on plates. Combine olive oil and vinegar; season with salt and pepper. Drizzle onto lettuce. Divide crab salad onto lettuce; sprinkle with parsley.

Makes six 1st course servings.

Variation: Spicy Lobster Salad: substitute 1 pound lobster meat for crab.

Also try with Sweet Tomato Grilling Sauce.

spicy tomato grilling sauce and salmon

- 4 salmon filets (about 1-inch thick), (about 2 pounds)
- ⅓ cup The Gracious Gourmet Spicy Tomato Grilling Sauce

Pre-heat broiler. Spray broiler pan and rack with cooking spray. Place salmon filets on broiler rack. Broil on second-from-top rack, 6 minutes. Spread a generous tablespoon Spicy Tomato Grilling Sauce on top of each filet. Continue cooking another 6 minutes, or until fish flakes easily with a fork.

Makes 4 servings.

Also try with Sweet Tomato Grilling Sauce.

spicy chicken thigh braise

- 1 tablespoon olive oil
- 1 cup chopped onion
- ½ cup chopped green bell pepper
- 2 pounds chicken thighs
- 1 cup The Gracious Gourmet Spicy Tomato Grilling Sauce

Heat oil in large skillet over medium heat. Add onion and bell pepper; cook until tender. Add chicken thighs, skin side down, cook until brown. Turn; spread Spicy Tomato Grilling Sauce over chicken. Reduce heat to low, cover, and simmer 40–45 minutes, or until chicken is tender.

Makes 4 to 6 servings.

Also try with Sweet Tomato Grilling Sauce.

spicy country style ribs

- 2 pounds bone-in country style pork ribs
- ⅔ cup The Gracious Gourmet Spicy Tomato Grilling Sauce

Put ribs in large kettle; cover with water. Bring to a boil, reduce heat to low, and simmer, uncovered, 30 minutes. Drain ribs, arrange in single layer in greased baking dish. Spread half of Spicy Tomato Grilling Sauce over the top of ribs. Cover dish with foil. Bake at 350°F 1 hour. Remove foil, turn ribs over, spread with a little Spicy Tomato Grilling Sauce, and cook, uncovered, about 30 minutes, or until tender. Serve with additional Spicy Tomato Grilling Sauce, if desired.

Makes 3 to 4 servings.

Also try with Sweet Tomato Grilling Sauce.

zesty barbecue dip

- ½ cup sour cream
- ⅔ cup The Gracious Gourmet Sweet Tomato Grilling Sauce

Stir together sour cream and Sweet Tomato Grilling Sauce. Cover and chill 1 hour to blend flavors. Serve with assorted cut vegetables or chips. Can also be used as a creamy salad dressing.

Makes ¾ cup.

Also try with Spicy Tomato Grilling Sauce.

mild shellfish cocktail sauce

- 1 cup The Gracious Gourmet Sweet Tomato Grilling Sauce
- ¼ cup prepared white horseradish

Combine the Sweet Tomato Grilling Sauce with the horseradish. Serve with shrimp, crab, lobster, raw oysters or raw clams.

Makes about 1¼ cups.

Also try with Spicy Tomato Grilling Sauce.

crab salad

1 pound crab meat
1 avocado, diced
1 cup chopped hearts of palm
½ cup The Gracious Gourmet Sweet Tomato Grilling Sauce
¼ cup sour cream
2 tablespoons minced red onion
butter lettuce
2 tablespoons extra virgin olive oil
1 tablespoon balsamic vinegar
1 salt and freshly ground black pepper
1 tablespoons minced fresh parsley

Combine crab, avocado, hearts of palm, Sweet Tomato Grilling Sauce, sour cream and red onion. Arrange butter lettuce on plates. Combine olive oil and vinegar; season with salt and pepper. Drizzle onto lettuce. Divide crab salad onto lettuce; sprinkle with parsley.

Makes six 1st course servings.

Variation: Lobster Salad: substitute 1 pound lobster meat for crab.

Also try with Spicy Tomato Grilling Sauce.

sweet tomato grilling sauce and salmon

4 salmon filets (about 1-inch thick), (about 2 pounds)
⅓ cup The Gracious Gourmet Sweet Tomato Grilling Sauce

Pre-heat broiler. Spray broiler pan and rack with cooking spray. Place salmon filets on broiler rack. Broil on second-from-top rack, 6 minutes. Spread a generous tablespoon of Sweet Tomato Grilling Sauce on top of each filet. Continue cooking another 6 minutes, or until fish flakes easily with a fork.

Makes 4 servings.

Also try with Spicy Tomato Grilling Sauce.

chicken thigh braise

- 1 tablespoon olive oil
- 1 cup chopped onion
- ½ cup chopped green bell pepper
- 2 pounds chicken thighs
- 1 cup The Gracious Gourmet Sweet Tomato Grilling Sauce

Heat oil in large skillet over medium heat. Add onion and bell pepper; cook until tender. Add chicken thighs, skin side down, cook until brown. Turn; spread Sweet Tomato Grilling Sauce over chicken. Reduce heat to low, cover, and simmer 40–45 minutes, or until chicken is tender.

Makes 4 to 6 servings.

Also try with Spicy Tomato Grilling Sauce.

country style ribs

- 2 pounds bone-in country style pork ribs
- ⅔ cup The Gracious Gourmet Sweet Tomato Grilling Sauce

Put ribs in large kettle; cover with water. Bring to a boil, reduce heat to low, and simmer, uncovered, 30 minutes. Drain ribs, arrange in single layer in greased baking dish. Spread half of Sweet Tomato Grilling Sauce over the top of ribs. Cover dish with foil. Bake at 350° 1 hour. Remove foil, turn ribs over, spread with a little Sauce, and cook, uncovered, about 30 minutes, or until tender. Serve with additional Sweet Tomato Grilling Sauce, if desired.

Makes 3 to 4 servings.

Also try with Spicy Tomato Grilling Sauce.

lemon artichoke pesto dip

- ½ cup The Gracious Gourmet Lemon Artichoke Pesto
- 2 tablespoons mayonnaise
- Dash cayenne pepper
- Assorted crudites and bread sticks

Stir together Lemon Artichoke Pesto, mayonnaise and cayenne pepper. Cover and chill at least 1 hour to blend flavors. Serve with crudites and bread sticks.

Makes about 2/3 cup.

chicken artichoke pesto pasta

- 6 oz. (dry weight) campanelle or fusilli pasta
- ¾ pound chicken tenders
- 1½ teaspoons cornstarch
- 1 tablespoon extra virgin olive oil
- Salt and freshly ground black pepper
- 1 jar (7 ounces) The Gracious Gourmet Lemon Artichoke Pesto
- 3 tablespoons cream
- 1 cup diced frozen water-packed artichoke hearts, thawed
- 2 tablespoons grated Parmesan cheese

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 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 to 3 servings.

seafood artichoke pesto gratin

- ¼ pound fresh crab meat
- ¼ pound cooked bay shrimp
- 6 tablespoons The Gracious Gourmet Lemon Artichoke Pesto
- 2 tablespoons grated Parmesan cheese

Stir together crab, shrimp, and 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.

balsamic four onion dip

- 2 flour tortillas (8 inch)
- 1/3 cup The Gracious Gourmet Balsamic Four Onion Spread
- 2 tablespoons dairy sour cream
- Assorted crackers and crudites

Combine 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 3/4 cup dip.

balsamic four onion & cheese tortilla roll-ups

- 2 flour tortillas (8 inch)
- 1/4 cup (about 2 ounces) goat cheese or Brie, softened
- 6 tablespoons The Gracious Gourmet Four Onion Spread
- 2 tablespoons minced pecans

Spread each tortilla with 2 tablespoons goat cheese or Brie. Spread thin layer of 3 tablespoons Four Onion Spread on top. Sprinkle 1 tablespoon pecans on top. Roll up tightly*; with serrated knife, slice into 3/4 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.

balsamic four onion turkey burgers

- 1 pound ground turkey (7% fat)
- 1/3 cup The Gracious Gourmet Balsamic Four Onion Spread
- 1/2 teaspoon salt
- freshly ground black pepper
- 4 ciabatta rolls or hamburger buns, sliced

Gently combine ground turkey, 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

- ½ pound ground beef
- ½ pound ground veal
- ½ ground pork
- 1 hamburger bun
- ½ cup milk
- 3 tablespoons finely minced flat leaved parsley
- 1 egg
- 1 teaspoon salt
- ½ teaspoon ground pepper
- ¾ jar of Balsamic Four Onion Spread

Soak the hamburger bun in milk and then mix well with the parsley, egg, salt, pepper and 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°F 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.

A loyal friend of The Gracious Gourmet, Dolly Bellamy, developed this recipe.

four cheese pizza with balsamic four onion spread

- 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

Place pizza crust on baking sheet. Sprinkle Fontina cheese evenly on top of crust; top with blue cheese. Top with dollops of 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.

Roll dough into 12-inch circle. Transfer to greased baking sheet sprinkled with cornmeal. Form shallow rim around edge of dough. Sprinkle Fontina cheese evenly over dough; top with blue cheese. Top with dollops of Balsamic Four Onion Spread. Sprinkle with Parmesan and Romano cheeses.

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

prosciutto panini with balsamic four onion

- 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

Open sandwich rolls; spread 1 tablespoon 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 non-stick griddle or large skillet over medium-high heat. Place sandwiches on griddle; top with brick wrapped in aluminum foil (or place food cans in large skillet to weigh down sandwiches). Cook 2–3 minutes, turn, weigh down with brick 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.

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

balsamic four onion meat loaf

- 1½ pounds ground round
- ½ cup chopped green bell pepper
- ½ cup chopped fresh mushrooms (crimini, 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

Lightly mix all ingredients together. Pat into ungreased 9 x 5 x 3-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 glazed pork chops

- 2 tablespoons extra virgin olive oil
- 4 thick-cut center-cut pork chops (about 2 pounds)
- Salt and freshly ground black pepper
- $\frac{2}{3}$ cup The Gracious Gourmet Balsamic Four Onion Spread

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 Balsamic Four Onion Spread on top of pork chops, cook 3 to 5 minutes, or until tender.

Makes 4 servings.

moroccan lamb tagine

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

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, Balsamic Four Onion Spread 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.

fig almond & cheese tortilla roll-ups

- 2 flour tortillas (8-inch)
- ¼ cup (about 2 ounces) brie or blue cheese, softened
- 6 tablespoons The Gracious Gourmet Fig Almond Spread
- 2 tablespoons minced toasted almonds

Spread each tortilla with 2 tablespoons brie or blue cheese. Spread thin layer of 3 tablespoons Fig Almond Spread on top. Sprinkle 1 tablespoon minced toasted almonds 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.

fig almond tartlets

- 12 filo tartlets (may be bought in the frozen food section of the supermarket)
- 6 tablespoons softened blue cheese
- ¼ cup Fig Almond Spread
- 2 tablespoons toasted sliced almonds

Bake the filo tartlets in a preheated 350°F oven for about 5–7 minutes until nicely browned. Remove and cool. Add 1½ teaspoons blue cheese to each tartlet shell. Spoon 1 teaspoon of Fig Almond Spread over the cheese in each tartlet. Sprinkle each with ½ teaspoon of toasted sliced almonds. Serve immediately.

Makes 12 appetizers (allow 2 to 3 per serving).

Other variations:

- Mango Pineapple Tartlets
- Dried Fruit Chutney Tartlets

fig almond glazed duck

- 1 tablespoon extra virgin olive oil
- 2 duck breast filets (7.5 ounces each), thawed if frozen
- Salt and freshly ground black pepper
- ¼ cup Marsala
- ½ cup The Gracious Gourmet Fig Almond Spread

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 Fig Almond Spread, bring to a simmer.

Slice duck; drizzle with Fig Almond Sauce; serve immediately.

Makes 4 servings.

fruit tarts with fig almond ice cream

- 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)

Stir Fig Almond Spread 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.

fig almond pastry twists

- 1 frozen puff pastry sheet (approx. 8 ounces), thawed according to 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

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 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 torte

- $\frac{2}{3}$ cup butter, softened
- $\frac{3}{4}$ cup granulated sugar
- 1 egg, beaten
- $\frac{1}{4}$ teaspoon vanilla extract
- $2\frac{3}{4}$ cups all purpose flour
- $\frac{3}{4}$ teaspoon double acting baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 jar (10 ounces) The Gracious Gourmet Fig Almond Spread
- $\frac{1}{4}$ cup ground almonds
- 1 ounce white chocolate, chopped and melted

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 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 to 10 servings.

gingered peach apricot cheese roll-ups

- 2 flour tortillas (8-inch)
- ¼ cup (about 2 ounces) goat cheese or Brie, softened
- 6 tablespoons The Gracious Gourmet Gingered Peach Apricot Spread
- 2 tablespoons minced toasted almonds

Spread each tortilla with 2 tablespoons goat cheese. Spread thin layer of 3 tablespoons Gingered Peach Apricot Spread on top. Sprinkle 1 tablespoon almonds on top. Roll up tightly; with serrated knife, slice into ¾-inch rounds.

Makes 14 to 16 appetizers (allow 3 to 4 per serving).

gingered peach apricot pork chicken

- 3 fresh rosemary sprigs
- 1 roasting chicken (about 5-1/2 pounds)
- ½ large onion, chopped ¾-inch
- Extra virgin olive oil
- Salt and freshly ground black pepper
- 1 jar (9.5 ounces) The Gracious Gourmet Gingered Peach Apricot Spread

Place rosemary sprigs inside chicken. Scatter onion on bottom of small roasting pan. Place chicken on top of onion. Brush some olive oil on top of chicken; sprinkle with salt and pepper. Pour ½ cup water into bottom of pan. Roast at 350°F., 1 hour. Top with enough Gingered Peach Apricot Spread to cover. Cook another 20 – 30 minutes, or until internal temperature of thigh is 160°F. Let stand 5 minutes before carving. Serve with additional warmed Gingered Peach Apricot Spread.

Makes 4 to 6 servings.

gingered peach apricot pork roast

- 3 pound bone-in pork shoulder roast
- Salt and freshly ground black pepper
- ¾ cup The Gracious Gourmet Gingered Peach Apricot Spread

Place pork roast on rack in shallow roasting pan, fat side up. Season with salt and pepper. Roast at 325°F., uncovered, about 2¾ hours, or until thermometer tests 165°F. Spread top of roast with ¼ cup Gingered Peach Apricot Spread during last 30 minutes of cooking. Let roast rest 10 minutes before carving. Warm remaining Gingered Peach Apricot Spread; serve on side of pork.

Makes 4 to 6 servings.

gingered peach apricot ice cream

- ½ cup The Gracious Gourmet Gingered Peach Apricot Spread
- 1 tablespoon Grand Marnier (optional)
- 1 pint premium vanilla ice cream, softened

Stir Gingered Peach Apricot Spread and Grand Marnier into ice cream. Freeze until firm. Serve with biscotti or shortbread.

Makes about 2½ cups.

spiced sour cherry tortilla roll-ups

- 2 flour tortillas (8 inch)
- ¼ cup (about 2 ounces) blue cheese, softened
- ¼ cup The Gracious Gourmet Spiced Sour Cherry Spread
- 2 tablespoons minced toasted pecans

Spread each tortilla with 2 tablespoons blue cheese. Spread thin layer of 2 tablespoons Spiced Sour Cherry Spread on top. Sprinkle 1 tablespoon pecans on top. Roll up tightly; with serrated knife; slice into 3/4-inch rounds.

Makes 14 to 16 appetizers (allow 3 to 4 per serving).

broiled peaches with spiced sour cherry spread

- 4 firm-ripe peaches, peeled, halved and pitted
- ½ cup The Gracious Gourmet Spiced Sour Cherry Spread
- Crème fraiche or sour cream (optional)

Pre-heat broiler. Line small shallow baking pan with parchment paper or aluminum foil. Place peaches cut side up. Top with 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.

Makes 4 servings.

grilled salmon with chipotle cherry sauce

- ½ cup The Gracious Gourmet Spiced Sour Cherry Spread
- 2 tablespoons 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)

Stir together 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– 5 minutes to marinate; 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.

Makes 2 servings.

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

chocolate cherry ice cream

- 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)

Stir together ice cream, Spiced Sour Cherry Spread and cherry brandy. Transfer to plastic container; cover and freeze until firm.

Makes about 2-1/2 cups, or 5 servings.

spiced sour cherry cheesecake

- ⅓ cup The Gracious Gourmet Spiced Sour Cherry Spread
- 1 small purchased cheesecake (5-inches)
- 2 tablespoons sliced almonds, toasted

Spread Spiced Sour Cherry Spread over cheesecake. Sprinkle top with almonds. Cut into wedges to serve.

Makes 4 servings.

hawaiian shrimp salad

- 4 cups torn mixed greens
- 1 tablespoon extra virgin olive oil
- $\frac{3}{4}$ pound bay shrimp
- $\frac{1}{2}$ cup The Gracious Gourmet Tropical Fruit Spread
- 1 tablespoon natural rice vinegar (unseasoned)
- 2 tablespoons chopped green onion
- 2 tablespoons diced fresh avocado
- 2 tablespoons roasted sliced almonds
- freshly ground black pepper

Toss mixed greens with olive oil. Divide onto serving plates. Stir together shrimp, Tropical Fruit Spread and rice vinegar. Spoon on top of greens. Top each serving with green onion, avocado and almonds. Serve with freshly ground black pepper.

Makes 2 entrée servings or 4 to 6 first course servings.

tropical chicken

- $\frac{1}{4}$ cup all purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon freshly ground black pepper)
- $\frac{1}{2}$ cup unsweetened finely shredded coconut
- $\frac{1}{2}$ cup very finely chopped roasted salted macadamia nuts
- 4 chicken breast fillets (about 1-1/2 pounds), pounded 1/2-inch thick
- 1 egg, beaten
- 1 tablespoons butter
- $\frac{1}{4}$ cup dry white wine

Combine flour, salt and pepper in shallow dish. Combine coconut and macadamia nuts in shallow dish. Coat chicken in flour; then dip in egg, then dip in coconut-macadamia nut mixture. Heat butter in large non-stick skillet over medium-high heat. Add chicken; cook 4 – 5 minutes, or until golden brown. Turn. Continue cooking another 4 – 5 minutes, or until cooked through. Transfer chicken to warm platter. Add Tropical Fruit Spread and wine to skillet; heat through. Serve immediately on chicken.

Makes 4 servings.

angel food cake with creamy tropical fruit spread

- ½ cup heavy whipping cream, chilled
- ½ cup The Gracious Gourmet Tropical Fruit Spread
- 1 ½ teaspoons golden rum
- Angel food cake, sliced, or pound cake, sliced
- Fresh lime twists or fresh mint sprigs

Whip cream in chilled bowl until stiff. Stir Tropical Fruit Spread and rum together; gently fold into whipped cream. Dollop onto cake and garnish with lime or mint.

Makes about 1-1/4 cups spread, enough for 6 – 8 servings.

artichoke parmesan tarts

- 15 miniature frozen fillo shells (2.1 ounces)
- 1 jar (7 oz.) The Gracious Gourmet Artichoke Parmesan Tapenade
- 3 tablespoons grated Parmesan cheese

Place shells on baking sheet. Bake at 350°F., 4 minutes. Fill each fillo shell with scant tablespoon Artichoke Parmesan Tapenade. Sprinkle each with about ½ teaspoon grated Parmesan cheese. Bake filled shells for another 5 minutes. Serve immediately.

Makes 15 appetizers (allow 2 to 3 per serving).

smoked turkey panini with artichoke parmesan tapenade

- 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 ounces)
- 2 tablespoons roasted red bell pepper strips (bottled or homemade)
- 4 fresh basil leaves

Open sandwich rolls; spread 2 tablespoons 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; top with brick wrapped in aluminum foil (or place food cans in large skillet to weigh down sandwiches). Cook 2–3 minutes, turn, weigh down with brick 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.

artichoke parmesan chicken rolls

- ¼ cup The Gracious Gourmet Artichoke Parmesan Tapenade
- 2 boneless, skinless chicken breast halves, about ½ pound 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
- ⅓ cup Panko (Japanese-style) bread crumbs
- 1 teaspoon extra virgin olive oil
- 1 teaspoon butter

Spread 2 tablespoons 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.

Makes 2 servings.

hearty vegetable soup

- 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
- 1 can (14.5 ounces) petite diced tomatoes, undrained
- 1 jar (7 ounces) The Gracious Gourmet® Chile Red Pepper Tapenade
- 4 cups baby spinach leaves, chopped
- 1 can (15 ounces) garbanzo beans, drained
- Grated Parmesan cheese
- Salt and freshly ground black pepper

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 Chile Red Pepper Tapenade. 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 immediately, passing extra Parmesan cheese at the table.

Makes 2 quarts, or 4 to 6 servings.

santa fe rice salad with chile red pepper vinaigrette

- ¾ cup uncooked brown rice
- 1 jar (7 oz.) The Gracious Gourmet Chile Red Pepper Tapenade
- 3 tablespoons freshly squeezed lime juice
- ¾ cup whole kernel corn, (fresh or frozen, thawed)
- ¾ cup rinsed and drained canned black beans
- ½ cup chopped red bell pepper
- ⅓ cup diced green onion
- ¾ cup diced fresh mango
- ½ cup diced fresh avocado
- ⅓ cup chopped fresh cilantro

Cook rice according to package directions. When cooked, uncover and let cool to room temperature. Combine Chile Red Pepper Tapenade 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, avocado and cilantro and serve immediately.

Makes 4 servings.

chile red pepper & chicken wraps

- 2 (10-inch) flour tortillas (burrito-size)
- 6 tablespoons The Gracious Gourmet Chile Red Pepper Tapenade
- 1½ cups cooked, cut-up chicken (or roast deli chicken)
- 6 tablespoons Shredded Monterey Jack cheese
- Guacamole, fruit salsa, sour cream (optional)

Heat tortillas according to package directions. Spread 3 tablespoons Chile Red Pepper Tapenade down middle of each tortilla. Top with ¾ cup cooked 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.

Makes 2 servings.

chile red pepper burgers

- 1 pound lean ground beef (80% lean)
- ⅓ cup The Gracious Gourmet Chile Red Pepper Tapenade
- 1 tablespoon Panko (Japanese-style) bread crumbs
- ½ teaspoon salt
- Freshly ground black pepper
- Thinly sliced pepper jack or Cheddar cheese (optional)
- 4 ciabatta rolls, sliced in half

Gently combine ground beef, Chile Red Pepper Tapenade, bread crumbs, salt and pepper. Form into 4 patties. Grill or broil 4 to 5 minutes per side, turning once. Shortly before burgers are done, top with additional Chile Red Pepper Tapenade or thinly sliced cheese. Serve in ciabatta rolls.

Makes 2 servings.

vegetarian dilled carrot risotto

- 1 quart vegetable broth
- 2 tablespoons extra virgin olive oil
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1½ cups arborio rice
- 1 cup dry white wine
- 1 jar (7 oz.) The Gracious Gourmet Dilled Carrot Tapenade
- ¾ cup grated parmesan cheese

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 Dilled Carrot Tapenade; heat through. Remove from heat. Stir in parmesan cheese. Serve immediately.

Makes 6-8 servings.

braised short ribs with dilled carrot tapenade

- 3 pounds beef chuck short ribs (about 4 ribs)
- ¼ cup all purpose flour
- 2 tablespoons olive oil
- ¾ cup red wine (about)
- 1½ teaspoons salt
- ¼ teaspoon freshly ground black pepper
- 1 jar (7 oz.) The Gracious Gourmet Dilled Carrot Tapenade

Coat ribs with flour. Heat olive oil in large oven-proof skillet over medium high heat. Add ribs; brown well on all sides. Add 1/2 cup wine, salt and pepper to skillet. Cover and bake at 350°F., 2 hours, stirring once or twice, and adding a little more red wine if needed to keep meat moist. Drain off drippings from skillet and discard. Stir in Dilled Carrot Tapenade and 3 tablespoons red wine; cover and bake another 20 minutes, or until meat is very tender.

Makes 4 servings.

fennel blood orange salad

- ¼ cup The Gracious Gourmet Fennel Blood Orange Tapenade
- 2 tablespoons freshly squeezed lemon juice
- 1 tablespoon freshly squeezed orange juice
- 1 tablespoon extra virgin olive oil
- ¼ teaspoon dijon-style mustard
- 6 cups torn salad greens

Combine all ingredients except greens in jar with tight-fitting lid. Cover and shake well to blend. Refrigerate 30 minutes to allow flavors to blend. Toss with greens and serve immediately.

Makes 3 to 4 servings.

sautéed shrimp with fennel blood orange tapenade

- 4 tablespoons butter
- 3 cloves garlic, minced
- 1 pound medium raw shrimp, peeled and deveined
- ¾ cup The Gracious Gourmet Fennel Blood Orange Tapenade
- Hot, cooked rice

Heat butter in large skillet over medium heat. Add garlic; cook briefly, just until fragrant. Add shrimp; cook, stirring 1 minute. Stir in Fennel Blood Orange Tapenade; cook, stirring, until shrimp is cooked through. Serve immediately over hot rice.

Makes 3 servings.

crab cakes with fennel blood orange tapenade

- ¾ cup The Gracious Gourmet Fennel Blood Orange Tapenade
- 1 cup Panko (Japanese-style) bread crumbs
- 6 tablespoons mayonnaise
- 1 egg, beaten
- 1 pound cooked crab meat, well-drained
- ¼ cup butter

Combine ½ cup of the Fennel Blood Orange Tapenade, ½ cup bread crumbs, ¼ cup of the mayonnaise and egg; stir together until well blended. Let sit 15 minutes. Stir in crab meat.

Sprinkle ¼ cup bread crumbs onto baking sheet; form crab into 8 patties and place on top of bread crumbs. Sprinkle remaining ¼ cup bread crumbs on top of patties; press down lightly. Cover and refrigerate 1 hour.

Melt butter (in batches if necessary, or divide between 2 skillet), in large skillet over medium heat. Add crab cakes; cook 4 minutes on each side, turning carefully. Using heat-proof spatula, patch together any piece of crab cake that tears during turning.

While crab cakes cook, stir together remaining ¼ cup Fennel Blood Orange Tapenade and 2 tablespoons mayonnaise; serve with crab cakes.

Makes 4 main dish servings or 8 appetizer servings.

roasted eggplant dip

- ½ cup The Gracious Gourmet Roasted Eggplant Tapenade
- 2 tablespoons mayonnaise
- ½ teaspoon fresh minced garlic
- Pita chips and assorted crudite for dipping

Combine 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 crudite.

Makes about ¾ cup dip. Dip can also be used as a sandwich spread.

roasted eggplant tapenade-stuffed mushrooms

- 24 crimini 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

Place mushrooms, stem-side down, on rack of a broiler pan. Broil under a preheated broiler, 6 inches from heat, 4 minutes, or until slightly soft. Turn right-side up. Stir together Roasted Eggplant Tapenade, bread crumbs, garlic and chile flakes. Spoon into mushrooms. Sprinkle with Parmesan cheese. Bake at 350°F., 12–8 minutes, or until hot.

Serves 6 as a first course.

roasted eggplant tapenade lamb burgers

- 1 pound ground lamb
- ⅓ cup The Gracious Gourmet Roasted Eggplant Tapenade
- 1 tablespoon Panko (Japanese-style) bread crumbs
- ¼ teaspoon salt
- freshly ground black pepper
- 4 ciabatta rolls or hamburger buns, sliced

Gently combine ground lamb, 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.

Makes 4 servings.

roasted vegetable guacamole

- 2 ripe Haas avocados; peeled and seeded
- 3 tablespoons The Gracious Gourmet Roasted Vegetable Tapenade
- 1 fresh jalapeno*, minced
- 1½ teaspoons fresh lime juice
- ⅛ teaspoon salt

Mash avocados with fork or large spoon to form a coarse paste, leaving some chunks. Stir in Roasted Vegetable Tapenade, jalapeno, lime juice and salt. Let stand 10 minutes to allow flavors to blend. Taste, add more salt if desired.

Makes about 1½ cups.

*For milder guacamole, use only ½ jalapeno. For spicy, use 2 jalapenos.

roasted vegetable parmesan tarts

- 15 miniature frozen fillo shells (2.1 ounces)
- 1 jar (7 oz.) The Gracious Gourmet Roasted Vegetable Tapenade
- 3 tablespoons grated Parmesan cheese

Place shells on baking sheet. Bake at 350°F., 4 minutes. Fill each fillo shell with scant tablespoon Roasted Vegetable Tapenade. Sprinkle each with about ½ teaspoon grated Parmesan cheese. Bake filled shells for another 5 minutes. Serve immediately.

Makes 15 appetizers (allow 2 to 3 per serving).

roasted vegetable stuffed zucchini

- 6 medium zucchini, sliced in half lengthwise (2 pounds)
- $\frac{3}{4}$ pound lean ground beef
- 1 jar (7 ounces) The Gracious Gourmet® Roasted Vegetable Tapenade
- 1 cup grated Parmesan cheese
- 1 egg, beaten
- 1 tablespoon Panko (Japanese style) bread crumbs
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon freshly ground black pepper

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 Roasted Vegetable Tapenade, $\frac{3}{4}$ 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 $\frac{1}{4}$ -inch boiling water. Bake at 375°F., 40 minutes. Sprinkle with remaining cheese during last 10 minutes.

Makes 4 – 6 main dish servings or 12 appetizer servings.

mediterranean halibut

- 2 halibut filets (about 1 pound) or swordfish, salmon, or scrod, about 1-inch thick
- 1 teaspoon extra virgin olive oil
- $\frac{1}{4}$ cup The Gracious Gourmet Roasted Vegetable Tapenade, warmed

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 Roasted Vegetable Tapenade 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 Roasted Vegetable Tapenade.

Makes 2 servings.

chicken pasta puttanesca

- 6 oz. (dry weight) campanelle or fusilli pasta
- $\frac{3}{4}$ pound chicken tenders
- $1\frac{1}{2}$ teaspoons cornstarch
- 1 tablespoon extra virgin olive oil
- Salt and freshly ground black pepper
- $\frac{3}{4}$ cup The Gracious Gourmet Roasted Vegetable Tapenade
- 2 tablespoons drained capers
- $\frac{1}{4}$ teaspoon anchovy paste
- Dash crushed red chili flakes
- 2 tablespoons cream
- 2 tablespoons grated Parmesan cheese
- 2 tablespoons chopped fresh basil

Cook pasta according to package directions. While pasta cooks, toss chicken tenders with cornstarch. Heat olive oil in medium non-stick skillet over medium-high heat. Add chicken, cook, turning occasionally, 3–4 minutes. Season with salt and pepper. Stir in Roasted Vegetable Tapenade, capers, anchovy paste and chile flakes. Cook 1 minute, or until chicken is done. Drain pasta; stir into chicken mixture. Stir in cream. Heat through. Divide onto serving plates; top each serving with cheese and basil. Serve immediately.

Makes 2 to 3 servings.

roasted vegetable hamburgers

- 1 pound extra lean ground beef
- $\frac{1}{3}$ cup The Gracious Gourmet Roasted Vegetable Tapenade
- 1 tablespoon Panko (Japanese-style) bread crumbs
- $\frac{1}{2}$ teaspoon salt
- freshly ground black pepper
- thinly sliced Cheddar or Mozzarella cheese (optional)
- 4 ciabatta rolls or hamburger buns, sliced

Gently combine ground beef, Roasted Vegetable Tapenade, bread crumbs, salt and pepper. Form into 4 patties. Grill or broil 4 to 5 minutes per side, turning once. Shortly before burgers are done, top with cheese, if desired. Serve in rolls.

Makes 4 servings.