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fruit & goat cheese tortilla roll-ups

- 2 flour tortillas (8-inch)
- ¼ cup (about 2 oz.) 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

- 1 package (15 count) Athens® Mini Fillo Shells
- 6 tablespoons softened mascarpone or goat cheese
- 5 tablespoons The Gracious Gourmet® Dried Fruit Chutney
- 3 tablespoons toasted chopped pecans

Bake the fillo tartlets in a preheated 350°F oven for about 5-7 minutes until nicely browned. Remove and cool. Add 1½ teaspoons mascarpone 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.

dried 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 2-½ cups.

mango pineapple & cheese tortilla roll-ups

- 2 flour tortillas (8-inch)
- ¼ cup (about 2 oz.) 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

- 1 package (15 count) Athens® Mini Fillo Shells
- 6 tablespoons softened brie cheese without the rind
- 5 tablespoons The Gracious Gourmet® Mango Pineapple Chutney
- 3 tablespoons toasted chopped macadamia nuts

Bake the fillo 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

- 1 package (15 count) Athens® Mini Fillo Shells, baked and cooled
- 3 tablespoons (approximately) whipped cream cheese
- 3 tablespoons The Gracious Gourmet® Mango Pineapple Chutney
- 3 oz. cooked shrimp, coarsely chopped, or bay shrimp
- 1 teaspoon chopped fresh chives

Spread inside of tart shells with scant ½ teaspoon cream cheese. Combine Pineapple Mango Chutney and shrimp, then 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)
- ⅓ cup The Gracious Gourmet® Mango Pineapple Chutney
- ¼ cup mayonnaise
- Salt and freshly ground black pepper
- 5 cups lightly packed torn lettuce leaves
- ½ 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 first-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 $\frac{1}{2}$ –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.

garden tomato pesto bean salad

- 1 pound fresh green beans, halved crosswise & blanched (or frozen, thawed)
- 1 cup drained & rinsed canned kidney beans
- 1 cup drained & rinsed canned black beans
- 1 cup drained & rinsed canned garbanzo beans
- ½ cup chopped red onion
- ½ cup The Gracious Gourmet® Garden Tomato Pesto
- 3 tablespoons red wine vinegar
- 2 tablespoons extra virgin olive oil
- Salt and freshly ground black pepper
- 2 tablespoons chopped fresh basil

Combine beans and red onion in large serving bowl. Whisk together Garden Tomato Pesto, 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 basil and serve. Makes 6 servings.

garden tomato pesto wraps

- 2 burrito sized flour tortillas (10-inch)
- ¼ cup The Gracious Gourmet® Garden Tomato Pesto
- ½ cup chopped roasted red bell peppers
- ¼ cup coarsely chopped fresh basil
- ½ cup shredded smoked Mozzarella cheese

Spread each burrito with 2 tablespoons Garden Tomato Pesto. Sprinkle each with red bell peppers, basil and cheese. Roll up; cut in half. Makes 2 servings.

mixed green salad with garden tomato pesto vinaigrette

- 2 tablespoons The Gracious Gourmet® Garden Tomato Pesto
- 2 tablespoons balsamic vinegar
- Salt and freshly ground black pepper
- 4 cups mixed baby salad greens

Whisk together Garden Tomato Pesto and balsamic vinegar. Season to taste with salt and pepper. Toss gently with greens. Makes 2–3 servings.

hatch chile pesto pasta

- ½ cup The Gracious Gourmet® Hatch Chile Pesto
- ½ pound penne, fusili or rotini pasta
- ½ cup heavy cream
- ½ cup of grated parmesan cheese

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. Serve immediately. Makes 4 appetizer servings.

hatch chile pesto omelet

- 8 large eggs, beaten
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 1 tablespoon extra virgin olive oil
- ½ cup The Gracious Gourmet® Hatch Chile Pesto
- ½ cup chopped fresh tomato
- ½ cup shredded cheddar cheese or crumbled goat cheese
- Chopped fresh cilantro (optional)

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.

hatch chile chicken tortilla soup

- 5 cups chicken broth
- ½ pound boneless skinless chicken breast (chopped in small pieces)
- 1 can petite diced tomatoes with juice (14 oz. can)
- ½ jar The Gracious Gourmet Hatch Chile Pesto
- salt and black pepper to taste
- 1-2 cups tortilla chips (broken)
- 1 cup finely shredded cheddar cheese for garnish
- ½ cup sour cream for garnish (optional)

Place first four ingredients in a three quart saucepan. 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 four servings.

Sally's hatch chile guacamole

- 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

Peel, seed and coarsely mash the avocados. Add the other ingredients and mix well, being careful not to break up the avocados too much. Refrigerate a couple of hours to meld flavors and serve with tortilla or pita chips.

lemon artichoke pesto dip

- 1/2 cup The Gracious Gourmet® Lemon Artichoke Pesto
- 2 tablespoons mayonnaise
- Dash cayenne pepper
- Assorted crudités and bread sticks

Stir together Lemon Artichoke Pesto, mayonnaise and cayenne pepper. Cover and chill at least 1 hour to blend flavors. Serve with crudités and bread sticks. Makes about 2/3 cup.

chicken artichoke pesto pasta

- 6 oz. (dry weight) campanelle or fusili pasta
- 3/4 pound chicken tenders
- 1 1/2 teaspoons cornstarch
- 1 tablespoon extra virgin olive oil
- Salt and freshly ground black pepper
- 1 jar (7 oz.) 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.

apple caramelized onion flatbread

- 1 prepared thin pizza crust or flatbread (approximately 10 oz.)
- ½ cup The Gracious Gourmet® Apple Caramelized Onion Spread
- 1 cup grated Gruyere cheese
- 1 confit duck leg (5 oz.), shredded, or diced pieces of grilled chicken
- ½ tablespoon of extra virgin olive oil

Spread The Gracious Gourmet® Apple Caramelized Onion Spread on the pizza crust or flatbread, leaving the edges open as a crust. Brush the edges with olive oil (optional). Top with shredded confit duck leg or grilled chicken and Gruyere cheese. Bake at 400 degrees for 13-15 minutes or until the cheese is slightly browned. Makes 4 appetizer servings.

apple caramelized onion & bacon quiche

- 1 9-inch frozen pie crust pastry in aluminum pan
- ½ cup The Gracious Gourmet® Apple Caramelized Onion Spread
- 5 slices of thick bacon
- 4 beaten eggs
- 1 cup of half and half
- ¾ cup of finely shredded sharp cheddar cheese

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 The Gracious Gourmet® Apple Caramelized Onion Spread. 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 four onion dip

- 1/8 cup The Gracious Gourmet® Balsamic Four Onion Spread
- 1/8 cup whipped cream cheese (from a tub)
- 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 size)
- 1/4 cup (about 2 oz.) 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)
- 1/8 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 3-4 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 The Gracious Gourmet® 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 size) (14 oz.)
- 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 10-12 minutes. Sprinkle with chives. Let stand 2 minutes; slice and serve. Makes 8 to 10 appetizers or 2 to 3 main dish 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 oz. 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 tablespoon oil and 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 butter; heat through. Serve over hot cooked rice; sprinkle each serving with almonds. (For best flavor, make a day ahead and refrigerate. Reheat and serve.) Makes 6 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 oz.)
- 2 slices provolone cheese (2 oz.)
- 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.

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., 50-60 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 - 5 minutes, or until tender. Makes 4 servings.

cranberry raspberry blood orange cream cheese spread

- 4 oz. cream cheese or $\frac{1}{8}$ less fat version
- 4 oz. (or one half jar) The Gracious Gourmet® Cranberry Raspberry Blood Orange Spread

Blend ingredients until smooth. Spread on bagels, toast or crackers as a spread. Can also be used as a fruit dip.

To make it a fruit dip, slightly thin spread with orange or cranberry juice to taste. Perfect to top bagels or other baked goods.

cranberry raspberry blood orange chip ice cream

- $\frac{1}{2}$ cup The Gracious Gourmet® Cranberry Raspberry Blood Orange Spread
- $\frac{1}{4}$ cup miniature chocolate chips (optional)
- 1 pint premium vanilla ice cream, softened

Stir softened ice cream with chilled 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 wrap. Refreeze for one hour. Makes about 2- $\frac{3}{4}$ cups.

cranberry raspberry blood orange yogurt parfait

- 3 tablespoons The Gracious Gourmet Cranberry Raspberry Blood Orange Spread
- $\frac{3}{4}$ cup plain or vanilla yogurt
- 2 tablespoons granola

Spoon the 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.

fig almond & cheese tortilla roll-ups

- 2 flour tortillas (8-inch size)
- ¼ cup (about 2 oz.) 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

- 1 package (15 count) Athens® Mini Fillo Shells
- 6 tablespoons softened blue cheese
- 5 tablespoons The Gracious Gourmet® Fig Almond Spread
- 3 tablespoons toasted sliced almonds

Bake the fillo 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 oz. 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 oz.), 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., 12-15 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

- 2³/₈ cup butter, softened
- ¾ cup granulated sugar
- 1 egg, beaten
- ¼ teaspoon vanilla extract
- 2¾ cups all purpose flour
- ¾ teaspoon double acting baking powder
- ½ teaspoon salt
- 1 jar (10 oz.) The Gracious Gourmet® Fig Almond Spread
- ¼ cup ground almonds
- 1 oz. 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.

brie with fig almond spread baked in puff pastry

- 1 13.2 oz. round of Brie, cold
- $\frac{1}{8}$ of a 10 oz. jar of Fig Almond Spread
- 1 1.1 lb package of frozen puff pastry, thawed
- 1 beaten egg

On a lightly floured surface, lay out one piece of puff pastry dough and roll it slightly with a rolling pin to even out cracks. Be sure there are no holes in pastry or the cheese will leak out. Calculate approximate size of dough needed 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 dough, spoon on a circle of Fig Almond Spread the size of cheese. Place cheese directly on top of the circle of spread. Wrap pastry dough around sides and over bottom of the cheese. Make a neat package completely encasing cheese and brush inside bottom flaps with beaten egg. Press with your fingers to seal pastry flaps. Turn over entire package and brush top and sides with more of beaten egg. You can even decorate the top with bits of the leftover dough. It will adhere to the wet egg wash.

Now place prepared cheese into fridge until ready to bake. It can be prepared to this point hours or even a day before you cook it. When ready to bake, preheat oven to 425 degrees and place wrapped cheese on a parchment paper lined baking tray. Bake 15 minutes or until pastry is a nice golden color. Serve while the pastry is hot and the cheese is runny.

rosemary pear ice cream

- 1 pint premium vanilla ice cream, softened
- ½ cup chilled The Gracious Gourmet® Rosemary Pear Spread
- 1 tablespoon brandy (optional)

Stir all ingredients together; pack into freezer container and freeze until firm. Makes about 1 pint.

rosemary pear salad

- ¼ cup walnut oil
- ¼ cup The Gracious Gourmet® Rosemary Pear Spread
- 2 tablespoons raspberry vinegar
- ¼ teaspoon salt Freshly ground black pepper
- 8 cups mixed baby greens
- ⅓ cup crumbled blue cheese
- ⅓ cup chopped glazed (or “regular”) walnuts

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

spiced sour cherry tortilla rollups

- 2 flour tortillas (8 inch) with edges cut off to make the tortillas square
- ¼ cup The Gracious Gourmet® Spiced Sour Cherry Spread
- ¼ cup (about 2 oz.) blue cheese, softene
- 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 ¾-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 5-10 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 2-½ cups, or 5 servings.

spiced sour cherry cheesecake

- ½ cup The Gracious Gourmet® Spiced Sour Cherry Spread
- 1 small purchased cheesecake (5-inches round)
- 2 tablespoons sliced almonds, toasted

Spread Spiced Sour Cherry Spread over cheesecake. Sprinkle top with almonds. Cut into wedges to serve. Makes 4 servings.

spiced sour cherry vinaigrette

- ¼ cup almond oil
- 1 scant tablespoon of red wine vinegar
- 4 oz. (half a jar) of Spiced Sour Cherry Spread from The Gracious Gourmet
- Fine Sea Salt and Fresh Ground Black Pepper to taste

Combine all ingredients in a bowl and whisk together. Makes approximately $\frac{3}{4}$ cup of vinaigrette. Perfect for dressing all kinds field greens and spinach. Garnish with roasted slivered almonds.

smoky ginger peach ice cream

- 1 pint premium ginger ice cream, softened slightly (can substitute vanilla)
- ½ cup chilled The Gracious Gourmet Smoky Ginger Peach Spread
- 1 tablespoon brandy
- 3 tablespoons chopped, toasted pecans

Stir together ice cream, Smoky Ginger Peach Spread and brandy. transfer to plastic container; cover and freeze until firm. Top with nuts and more Smoky Ginger Peach Spread if desired. Makes about 2-½ cups, or 5 servings.

smoky ginger peach pork roast

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

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 2-¾ hours, or until thermometer tests 165°F. Spread top of roast with ¼ cup The Gracious Gourmet Smoky Ginger Peach Spread during last 30 minutes of cooking. Let roast rest 10 minutes before carving. Warm remaining Smoky Ginger Peach Spread; serve on side of pork. Makes 4 to 6 servings.

smoky ginger peach cheese rollups

- 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

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

smoky ginger peach roast chicken

- 1 roasting chicken (about 5-½ pounds)
- ½ large onion, chopped ¾-inch
- Extra virgin olive oil
- Salt and freshly ground black pepper
- 1 jar The Gracious Gourmet Smoky Ginger Peach Spread

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 Smoky Ginger Peach 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 Smoky Ginger Peach Spread. Makes 4 to 6 servings.

smoky pepper pineapple and grilled chicken flatbread

- 1 prepared thin pizza crust or flatbread (approximately 10 oz.)
- ½ cup The Gracious Gourmet Smoky Pepper Pineapple Spread
- 1 cup grated four cheeses Italian blend
- 5 oz. of diced pieces of grilled chicken

Spread The Gracious Gourmet Smoky Pepper Pineapple 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 and cheese. Bake at 400 degrees for 13-15 minutes or until the cheese is slightly browned. Makes 4 appetizer servings.

smoky pepper pineapple and goat cheese tartlets

- 1 package (15 count) Athens® Mini Fillo Shells
- 5 tablespoons The Gracious Gourmet's Smoky Pepper Pineapple Spread
- 6 tablespoons softened goat cheese (from a log at least 3 oz. in size)
- 3 tablespoons toasted chopped macadamia nuts

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 Smoky Pepper Pineapple Spread over the cheese in each tartlet. Sprinkle each with ½ teaspoon of toasted chopped macadamia nuts. Serve immediately.

coconut and smoky pepper pineapple ice cream

- 1 pint premium coconut ice cream, softened slightly (can substitute vanilla)
- ½ cup chilled The Gracious Gourmet Smoky Pepper Pineapple Spread
- 1 tablespoon rum (substitute coconut flavored rum if using vanilla ice cream)
- 3 tablespoons crushed macadamia nuts

Stir together ice cream, Smoky Pepper Pineapple Spread and rum. transfer to plastic container; cover and freeze until firm. Top with nuts and more Smoky Pepper Pineapple Spread if desired. Makes about 2-½ cups, or 5 servings.

smoky pepper pineapple salmon

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

Pre-heat broiler. Place salmon 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 The Gracious Gourmet Smoky Pepper Pineapple Spread 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 Smoky Pepper Pineapple Spread. Makes 4 servings.

smoky pepper pineapple coleslaw

- 1 package (14 oz.) of coleslaw mix with red and green cabbage and carrots
- $\frac{3}{4}$ cup mayonnaise
- 5 tablespoons of The Gracious Gourmet Smoky Sherry Onion Spread
- salt and pepper to taste

Mix together mayonnaise and Smoky Sherry Onion Spread until blended. Stir into coleslaw mix. Add salt and pepper taste. Makes 4-6 servings.

smoky sherry onion and blue cheese burgers

- 1 pound of ground turkey (7% fat)
- ½ cup The Gracious Gourmet Smoky Sherry Onion Spread
- freshly ground black pepper and salt to taste
- 4 ciabatta rolls or hamburger buns, sliced
- ½ cup blue cheese crumbles (or four slices of cheddar or gruyere)

Gently combine ground turkey, The Gracious Gourmet's Smoky Sherry Onion Spread, salt and pepper. Form into 4 patties. Grill or broil 3 to 4 minutes per side, turning once. Near the end of grilling or broiling, place a quarter of the cheese crumbles on top of the burgers to let the cheese melt (about 2 more minutes). Carefully remove from grill or oven and serve on rolls. Makes 4 servings.

smoky sherry onion and roast beef panini

- 2 long thick slices of sourdough bread
- ¼ cup The Gracious Gourmet Balsamic Four-Onion Spread
- 6 thin slices roast beef (3 ounces)
- 1 slices smoked mozzarella cheese (1 ounce)

Spread The Gracious Gourmet Smoky Sherry Onion Spread on inside of both slices of bread. Layer beef and cheese on bottom half of bread. Top with top half. Sandwiches can be made in a panini press. If you are not using a panini press: 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. Makes 2 servings.

smoky sherry onion coleslaw

- 1 package (14 oz.) of coleslaw mix with red and green cabbage and carrots
- ¾ cup mayonnaise
- 5 tablespoons of The Gracious Gourmet Smoky Sherry Onion Spread
- salt and pepper to taste

Mix together mayonnaise and Smoky Sherry Onion Spread until blended. Stir into coleslaw mix. Add salt and pepper taste. Makes 4-6 servings.

artichoke parmesan tarts

- 1 package (15 count) Athens® Mini Fillo Shells
- 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 oz.) smoked turkey
- 2 slices smoked mozzarella cheese (2 oz.)
- 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 bread crumbs. 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 oz.) petite diced tomatoes, undrained
- 1 jar (7 oz.) The Gracious Gourmet® Chile Red Pepper Tapenade
- 4 cups baby spinach leaves, chopped
- 1 can (15 oz.) 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
- 1[⁄] cup diced green onion
- ¾ cup diced fresh mango
- ½ cup diced fresh avocado
- 1[⁄] 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 Monterrey 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 4-5 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.

black olive tapenade chicken salad

- 2½ cups of finely chopped cooked chicken (can use meat from a rotisserie chicken with the 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

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. Makes 4 servings.

wilted spinach and black olive salad

- 8 cups of baby spinach leaves, washed and thoroughly dried
- ¾ cup thin sliced mushrooms
- 3 slices of bacon (reserving 2 tablespoons of the drippings)
- 1½ tablespoons of red wine vinegar
- 1 teaspoon of sugar
- 3 tablespoons of The Gracious Gourmet® Black Olive Tapenade
- 2 hard boiled eggs, chopped

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. Makes 4 servings.

black olive and white bean spread

- 1 can of cannellini beans (great northern) rinsed in a colander
- ½-1 tablespoon extra virgin olive oil
- 5 tablespoons of The Gracious Gourmet's Black Olive Tapenade

Blend all ingredients in a food processor to combine. Do not overblend. More of the tapenade can be added for bolder flavor. 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 Chile Red Pepper or Artichoke Parmesan Tapenades from The Gracious Gourmet.

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.

sauteed 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 skillets), 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 crudité 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 crudité. Makes about two-thirds of a cup of 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., 8-12 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 four patties. Grill or broil 4-5 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
- ¼ 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 1 cup. *For milder guacamole, use only ½ jalapeno. For a spicier dip, use 2 jalapenos.

roasted vegetable parmesan tarts

- 1 package (15 count) Athens® Mini Fillo Shells
- 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 oz.) 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
- 1½ 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 - 5 minutes per side, turning once. Shortly before burgers are done, top with cheese, if desired. Serve in rolls. Makes 4 servings.

corn cakes with portobello mushroom tapenade

- ¼ cup all purpose flour
- ¼ cup cornmeal
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- Dash ground cumin
- 1 cup fresh (or frozen, thawed) corn kernels
- ¼ cup chopped green onions (optional)
- ¼ cup coarsely chopped fresh cilantro (optional)
- 2 large eggs, separated
- Melted butter
- ⅓ cup The Gracious Gourmet® Portobello Mushroom Tapenade
- Sour cream

Combine flour, cornmeal, salt, pepper and cumin in medium bowl. Combine corn, green onion and cilantro in bowl of food processor; 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 3½-inch circle. Cook 2 minutes or until undersides are browned; flip and cook another 2 minutes. Meanwhile, heat Portobello Mushroom Tapenade until warm. Serve corn cakes immediately topped with tapenade and a dollop of sour cream. Makes 2 – 3 main dish servings, or 3 – 4 side dish servings.

portobello mushroom omelet

- 8 large eggs, beaten
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 1 tablespoon extra virgin olive oil
- ½ cup The Gracious Gourmet® Portobello Mushroom Tapenade
- ⅓ cup shredded cheddar or crumbled goat cheese
- Chopped fresh parsley

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 Portobello Mushroom Tapenade over half of the omelet; sprinkle ¼ cup cheese on top of tapenade. Using spatula, flip top half of omelet over filling. Cook 1-2 minutes. Flip out onto serving platter; sprinkle with remaining cheese and a little parsley. Makes 1-2 servings.

portobello mushroom stuffed zucchini

- 6 medium zucchini, sliced in half lengthwise (2 pounds)
- 1 tablespoon butter
- 1¼ cups hot, cooked brown rice
- 1 jar (7 oz.) The Gracious Gourmet® Portobello Mushroom Tapenade
- 1½ cups shredded Swiss cheese
- 1 egg, beaten
- 1 tablespoon Panko (Japanese style bread crumbs)
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper

With a small spoon, scoop out insides of zucchini and dice. Set aside the 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, Portobello Mushroom Tapenade, 1 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°F. for 40 minutes. Sprinkle with remaining cheese during last 10 minutes of baking. Makes 4 – 6 main dish servings or 12 appetizer servings.

portobello mushroom and rice soup

- 8 oz. mushrooms sliced
- 1 chopped onion
- 2 cloves garlic minced
- 1 Jar of The Gracious Gourmet® Portobello Mushroom Tapenade
- 1½ tablespoons butter
- 4 cups chicken stock
- ¼ cup arborio rice
- ½ cup heavy cream

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. Makes 3-4 main dish servings, or 5-6 side dish servings.