



RECIPE BASKET

Butternut Squash Ravioli with Pumpkin Honey Mustard Sauce

1 8- to 9-ounce package refrigerated butternut squash-filled ravioli
1½ tablespoons butter
2 tablespoons **D&Co. Kitchen Pumpkin Honey Mustard**
¾ cup dry white wine
⅔ cup whipping cream
Parmesan cheese shavings
2 tablespoons toasted pepitas (optional)

Cook ravioli in large pot of boiling salted water until just tender but still firm to bite, about 8 minutes. Drain well. In a small bowl, whisk whipping cream and D&Co. Kitchen Pumpkin Honey Mustard together, add the dry white wine. Meanwhile, melt butter in heavy medium skillet over medium heat. Add the whipping cream mixture. Sauté until fragrant, about 30 seconds. Increase heat and boil until sauce is reduced to generous ¾ cup, about 5 minutes. Add ravioli to sauce and toss. Season with salt and pepper. Divide between bowls. Sprinkle with toasted pepitas and Parmesan cheese shavings.

Roasted Carrots and Butternut Squash

1 large butternut squash, peeled and chopped
¼ cup pine nuts, toasted
2 tablespoons parsley, chopped
8 carrots, peeled and chopped
½ jar **D&Co. Kitchen Pumpkin Honey Mustard**

Preheat oven to 350 F. Place squash and carrot in a baking pan. Pour in D&Co. Kitchen Pumpkin Honey Mustard. Toss to coat. Bake for 1 hour or until vegetables are tender. Stir through nuts and parsley before serving.



RECIPE BASKET

Grilled Cheese Sandwiches with Crispy Bacon & Pumpkin Mustard

4 tablespoons **D&Co. Kitchen Pumpkin Honey Mustard**
Pinch of kosher salt
4 slices Italian bread (or any crusty bread)
2 slices cooked bacon or ham
1/2 cup grated sharp cheddar cheese
1/2 cup grated Monterey Jack cheese
2 tablespoons butter, room temperature

Spread D&Co. Kitchen Pumpkin Honey Mustard evenly on two slices of the bread. Divide cheddar cheese evenly over the two slices with the mustard. Break bacon slices in half and place two halves over the slices with the cheddar cheese. Sprinkle the Monterey Jack cheese over the bacon and top with remaining bread slice. Spread 1 tablespoon butter over top of sandwiches.

Melt remaining 1 tablespoon of butter in cast iron skillet over medium heat. Place sandwiches in skillet and cook over medium-low heat for 5 minutes or until cheese begins to melt and bread begins to toast. Carefully flip sandwiches and cook on second side for another 5 minutes or until cheese is fully melted and bread is toasted. The idea is to cook low and slow until the cheese is melted without burning the bread.

Pumpkin Honey Mustard Goat Cheese Appetizer

Tasted & Tested by Sharon Wood, D&Co. Senior Photographer

4 ounces goat cheese, can substitute cream cheese for goat cheese
2 ounces pecans, crushed or chopped
2 tablespoons **D&Co. Kitchen Pumpkin Honey Mustard**

Form goat cheese into a log and roll in pecan pieces. Place on a serving plate and drizzle liberally with D&Co. Kitchen Pumpkin Honey Mustard. Serve with gingersnaps or crackers.



RECIPE BASKET

Ginger Apricot Teriyaki Planked Salmon

Salmon, any size that will fit your plank

D&Co. Kitchen Apricot Ginger Teriyaki Glaze

Salt and pepper to taste

Cedar Grilling Plank, prepared per directions

Soak the cedar planks in water for three to four hours, flipping occasionally to ensure they are evenly soaked. When ready to grill, place your pre-soaked planks on the grill, cover and let planks heat for three minutes. Some light smoke should begin to emerge from the wood. Planks will begin to blacken. Flip planks over so the blackened side faces up.

Salt and pepper both sides of salmon. Coat salmon on both sides with D&Co. Kitchen Apricot Ginger Teriyaki Glaze. Place salmon skin side down on prepared plank and baste salmon with additional glaze continuously as it cooks until flaky, about 10 – 15 minutes. Serve with white rice or mixed Asian vegetables.

Raspberry Chipotle BBQ Salsa Meatballs

Tasted & Tested by Sharon Wood, D&Co. Senior Photographer

1 12-count package refrigerated prepared

Italian style meatballs, about 1 pound

Olive oil as needed, about ⅓ cup

3 slices fresh mozzarella cheese, cut into quarters, about 3-4 ounces

24 slices pepperoni

1 cup **D&Co. Raspberry Chipotle BBQ Salsa**

2 tablespoons fresh basil leaves, thinly sliced

Wooden party picks for skewering

Preheat oven to 375 F. Heat oil in skillet over medium-high heat and fry meatballs, in batches if needed, turning until evenly browned and cooked through. Drain oil from pan and top meatballs with a teaspoon of D&Co. Raspberry Chipotle BBQ Salsa, mozzarella and two slices of pepperoni, skewering with wooden pick. Bake for 5-6 minutes or until cheese starts to melt and pepperoni has slightly crisped. Transfer to platter and serve with D&Co. Raspberry Chipotle BBQ Salsa, thinly sliced fresh basil leaves to garnish and serve warm.



RECIPE BASKET

Baby Back Ribs with Raspberry Peach Chipotle Sauce

This recipe is for those using an instant pot or other type of pressure cooker. It can be adapted for a slow cooker or the grill.

4 to 5 pounds baby back ribs

2 jars **D&Co. Kitchen Raspberry Peach Chipotle Sauce**

Equal parts salt, pepper and garlic powder, smoky paprika to taste

½ cup fresh orange juice

Zest of one lime with extra for serving

1 tablespoon lime juice

Rub the ribs with a blend of salt, pepper, garlic powder and paprika. Cut the ribs into chunks of two or three ribs, depending on their size. Put pieces into a bowl and pour one jar of D&Co. Kitchen Raspberry Peach Chipotle Sauce over the ribs. Coat ribs evenly. Arrange the ribs standing up along the outer edge of the pressure cooker, making a ring with the meat side of the ribs facing out. Continue with the remaining ribs, arranging them in concentric circles. Scrape all sauce from the bowl onto the ribs. Add 1/2 cup orange juice to the ribs. Cover and cook on high pressure for 32 minutes. Allow the pressure to release naturally.

In a small bowl, combine the other jar of D&Co. Kitchen Raspberry Peach Chipotle Sauce, orange juice, lime zest, lime juice and set aside.

Heat the broiler. Transfer the ribs, meat side down, to a rimmed baking sheet. Brush the ribs with the sauce that was set aside. Broil the ribs until they are scorched in spots, 1-3 minutes. Then flip them over, brush with more sauce, and broil on that side until charred. Serve immediately with more sauce on the side.

This recipe can be made in a slow cooker by cooking on high 4-5 hours or 5-6 hours on low. Or adapt this recipe to cook low and slow in the oven then finish on the grill instead of the broiler.



RECIPE BASKET

D&COCOA Double Chocolate Mousse

Tasted & Tested by Sharon Wood, D&Co. Senior Photographer

1 cup heavy cream
3 tablespoons **D&COCOA Double Chocolate Powder** (more or less to taste)
1/2 teaspoon vanilla
1/2 cup roasted salted almonds
Whipped cream for topping
Shaved dark semisweet chocolate for garnish

Place heavy cream, D&COCOA Double Chocolate Powder and vanilla in a large mixing bowl. Beat with electric mixer until stiff peaks form, scraping down sides as needed to make sure all ingredients are fully incorporated. Spoon or pipe into glasses, add a layer of almonds, top with whipped cream. Garnish with shaved chocolate. Makes 4 1/2 cup servings.

No Bake D&COCOA Double Chocolate Cheesecake

Tasted & Tested by Sharon Wood, D&Co. Senior Photographer

Crust
2 1/2 cups Oreo cookie crumbs
6 tablespoons unsalted butter, melted

Cheesecake Filling
4 (8 ounces) packages cream cheese, softened
1/2 cup of **D&COCOA Double Chocolate Powder**
2 teaspoons vanilla extract
2 cups heavy cream
6 ounces bittersweet chocolate, chopped

Chocolate Topping
3/4 cup heavy cream
6 ounces bittersweet chocolate, finely chopped
1 tablespoon granulated sugar

Crust Directions:

Finely crush the cookies in a food processor, add melted butter and blend until it's all moistened. Press crumb mixture onto the bottom of the prepared 9-inch springform pan by lightly greasing the edges of the pan with cooking spray. Place in the freezer while you make the filling.



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Cheesecake Filling Directions:

Melt 10 ounces bittersweet chocolate and set aside to cool. In medium bowl, mix cream cheese and D&COCOA Double Chocolate Powder until smooth. In separate bowl, mix 2 cups heavy cream until soft peaks form, add vanilla extract and continue mixing until stiff peaks form. Add cream cheese mixture into beaten heavy cream mix on low speed just to combine. Divide mixture into 2 equal portions in separate bowls. Add melted chocolate to the first portion and mix on low speed to combine before pouring the filling over the crust. Carefully spoon the second half of the mixture over the top of the chocolate mixture. Place the cheesecake in the refrigerator and refrigerate for at least one hour

Chocolate Topping Directions:

In a medium saucepan, stir together cream, chocolate and sugar on low heat until the chocolate is melted completely, and the mixture is smooth. Cool and pour over the cheesecake.

D&COCOA Krinkle Cookies with Marshmallow Cream Icing

Tasted & Tested by Sharon Wood, D&Co. Senior Photographer

- 1 roll (16.5 ounces) refrigerated sugar cookies
- 1/3 cups **D&COCOA Double Chocolate Powder** (more or less to taste)
- 2 tablespoons all-purpose flour
- 1 ¼ cups marshmallow creme (from 7-ounce jar)
- 1/2 cup butter, softened
- ¼ teaspoon vanilla
- 1 ¼ cups powdered sugar

Heat oven to 350 F. Let cookie dough stand at room temperature 10 minutes to soften. In large bowl, break up cookie dough. Add D&COCOA Double Chocolate Powder and flour; stir with spoon or hands until well blended. Shape dough into 24 (1 1/2-inch) balls. Roll in sugar for added sparkle. Place balls 2 inches apart on ungreased cookie sheet. Bake 9 to 12 minutes or until tops are cracked and edges are set. Cool 1 minute; remove from cookie sheet to cooling racks. Cool completely, about 20 minutes.

Meanwhile, in large bowl, beat marshmallow creme, softened butter and vanilla with electric mixer on medium speed until well blended. Beat in powdered sugar until smooth and fluffy. Place frosting in decorating bag fitted with 1/2-inch round pastry tip. Pipe frosting on center of each cookie.