



## RECIPE BASKET

### Apple Maple Bacon Jam Nachos

- 5 Honey Crisp apples
- 1 jar **D&Co. Kitchen Apple Maple Bacon Jam**
- 4 ounces blue cheese
- 1 cup walnut pieces
- 1/4 cup lemon juice

In a sauté pan, toast the walnut pieces until slightly brown. Use medium heat. This can burn easily so watch closely as you toss the nuts in the pan. About one minute. Set nuts aside. Cut apples in half, remove core and slice into 1/8-inch slices. Place into a shallow bowl and add lemon juice to keep the apples from turning brown. Remove apples from lemon juice. Use a paper towel to remove excess moisture. Arrange on a plate in a spiral pattern. Drizzle **D&Co. Kitchen Apple Maple Bacon Jam** over apples. Top with blue cheese and walnuts.

### Apple Maple Bacon Panini

- 4 slices sourdough bread, sliced 1/2" thick
- 1/2 cup mascarpone cheese
- 1/3 cup **D&Co. Kitchen Apple Maple Bacon Jam**
- Roast turkey breast, thinly shaved
- 1/2 McIntosh apple, thinly sliced
- One small onion, sliced

Sauté onion separately with 1/2 teaspoon olive oil and 1/2 teaspoon butter on medium high heat until onions caramelize, approximately 8 minutes. Toast bread for just a minute until the crust is crispy. Combine mascarpone cheese and **D&Co. Kitchen Apple Maple Bacon Jam** in a small bowl and spread on two slices of bread (use 1/2 of the spread now).

Layer roast turkey slices, apple and caramelized onions on top. Use remaining spread on the last two pieces of sourdough and finish the sandwich. Use a panini grill or lightly buttered sauté pan to brown the sandwich.



## RECIPE BASKET

### Apple Maple Bacon Grilled Cheese

8 slices artisan crusty bread, about ½-inch thick  
5 to 6 tablespoons unsalted butter, softened  
½ cup **D&Co. Kitchen Apple Maple Bacon Jam** or more to taste  
4-6 slices American cheese  
4 slices Provolone cheese

Spread each of the 8 slices of bread with butter. Place four of the slices on a nonstick skillet over medium-high heat. Top each slice of bread with a slice each of American and Provolone cheese. Spread the remaining 4 slices of bread with **D&Co. Kitchen Apple Maple Bacon Jam**. Place on top of the bread in the skillet, butter side on the outside. Grill each side until the bread is toasted and the cheese is melted.

### Brie with Apple Maple Bacon Jam

Brie  
**D&Co. Kitchen Apple Maple Bacon Jam**

Melt Brie in oven or microwave, just enough for it to ooze when you cut into it. Pour **D&Co. Kitchen Apple Maple Bacon Jam** over the Brie. Enjoy warm with bread or crackers!