



RECIPE BASKET

Bacon Pepper Jam Crack

1-pound bacon
Croissant dough
¼ cup **D&Co. Kitchen Bacon Pepper Jam**
¼ cup brown sugar

Preheat oven to 325 F. Line a 10x15 baking sheet with parchment paper and lightly coat with cooking spray. Spread a single layer of croissant dough, pressing it down to stretch to the edges. Pinch perforations to create a smooth layer. Fry bacon until not quite crispy. Drain fat and break into tiny pieces. Spread **D&Co. Kitchen Bacon Pepper Jam** over the croissant dough. Sprinkle crumbled bacon over jam. Sprinkle brown sugar over bacon. Bake for 25 minutes at 325 F until caramelized.

Bacon Pepper Jam Grilled Cheese

8 slices artisan crusty bread, about ½-inch thick
5 to 6 tablespoons unsalted butter, softened
½ cup **D&Co. Kitchen Bacon Pepper 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 Bacon Pepper 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.

Bacon Pepper Jam Goat Cheese Appetizer

8 ounces goat cheese
½ jar **D&Co. Kitchen Bacon Pepper Jam** or more to taste

Pour **D&Co. Kitchen Bacon Pepper Jam** over cream cheese. Serve with buttery crackers.



RECIPE BASKET

Bacon Pepper Jam Sliders

1-pound ground beef, shaped into 8 patties
1/2 jar **D&Co. Kitchen Bacon Pepper Jam** or more to taste
4 slices Provolone cheese, cut in half
Frozen onion rings, cooked
8 slider-sized buns
Salt and pepper to taste

Heat a large nonstick skillet over medium-high heat. Cook burgers in the hot skillet until they have browned on one side. Flip burgers and spread **D&Co. Kitchen Bacon Pepper Jam** on the cooked side. Add a slice of Provolone. Continue cooking until the burgers are cooked through. Place on slider bun and top with an onion ring. If you have leftover onion rings dip them in the remaining jam.

Bacon Pepper Jam Stuffed Chicken with Goat Cheese

4 boneless chicken breasts
4 ounces goat cheese
4 ounces **D&Co. Kitchen Bacon Pepper Jam** or more to taste

Preheat oven to 350 F. Mix the goat cheese and the **D&Co. Kitchen Bacon Pepper Jam**. Butterfly the chicken breasts. Spoon the goat cheese and jam mixture into the middle of the breasts, reserving 1/3 of the mixture. Place one side of the breast on top of the other. Place in roasting pan and cook for 30 minutes. About 5 minutes before breasts are done, spoon the remainder of the mixture on top of the chicken breasts and finish roasting.

BLT Cheeseball

Your BLT Cheeseball will be the hit of any gathering and everyone will want you to share your secret.

16 ounces softened cream cheese
1/2 cup diced tomatoes
1/4 cup **D&Co. Kitchen Bacon Pepper Jam** or more to taste
3 cooked slices of bacon, diced small
3 leaves of lettuce

Mix cream cheese, diced tomatoes and **D&Co. Kitchen Bacon Pepper Jam**. Then form ball and chill for 30 minutes. Roll the cheeseball in diced bacon. Line plate with lettuce leaves; set cheeseball on top of lettuce.



RECIPE BASKET

Brussel Sprouts with Bacon Pepper Jam

Trimmed Brussel sprouts
Olive oil
Kosher salt
Pepper
D&Co. Kitchen Bacon Pepper Jam or more to taste

Preheat oven to 400 F. Place trimmed Brussels sprouts, olive oil, kosher salt and pepper in a large resealable plastic bag. Seal tightly and shake to coat. Pour onto a baking sheet and place on center oven rack. Roast in the preheated oven for 20 minutes, stirring brussels sprouts frequently for even coating. Coat with D&Co. Kitchen Bacon Pepper Jam and continue roasting another 10 minutes. Serve immediately.

Optional, use more D&Co. Kitchen Bacon Pepper Jam as a garnish.

Cornbread with Bacon Pepper Jam

2 packages Jiffy cornbread mix
½ jar **D&Co. Bacon Pepper Jam** or more to taste

Follow cornbread package instructions and stir in half jar of D&Co. Kitchen Bacon Pepper Jam before putting the batter in muffin pan or 8" x 8" pan. You can also use your favorite scratch cornbread recipe and add in the D&Co. Kitchen Bacon Pepper Jam.

Turkey Bacon Panini Sandwich

2-3 slices deli shaved turkey
2 slices of your favorite cheese
2 slices of Texas Toast
D&Co. Kitchen Bacon Pepper Jam (to taste)

Butter bread slices; layer meat and cheese. Add D&Co. Kitchen Bacon Pepper Jam to the second slice of bread. Fry in a skillet like a grilled cheese.



RECIPE BASKET

Meatloaf with Bacon Pepper Jam Glaze

4 tablespoons **D&Co. Kitchen Bacon Pepper Jam**, divided or more to taste
1-pound ground beef
1 egg
½ cup breadcrumbs
½ cup Parmesan cheese
1 teaspoon crushed garlic
1 teaspoon Italian season blend
Pinch of salt and pepper

Preheat the oven to 375 F. Combine all the ingredients, mix well, setting aside 2 tablespoons of D&Co. Kitchen Bacon Pepper Jam. Place in loaf pan and cook for 35 minutes. Baste the remaining 2 tablespoons of jam onto the meatloaf and cook for 10 minutes.

Apple, Bacon and Blue Cheese Pizza

2 large pieces naan flatbread
2 small apples, thinly sliced
1/3 jar **D&Co. Kitchen Bacon Pepper Jam**
12 ounces shredded Italian blend cheese
4 slices cooked bacon, cut into thick pieces
2 tablespoons of minced roasted garlic
3 ounces blue cheese

Preheat oven to 475 F. Place the sliced apples in a small bowl and stir in D&Co. Kitchen Bacon Pepper Jam and set aside. Place the flatbread on a baking sheet lined with parchment paper. Layer the shredded Italian cheese then top with slices of the apple, bacon, garlic and chunks of blue cheese. Bake for 8-10 minutes or until the cheese is melted and the crust is golden.



RECIPE BASKET

Baked Brie Croissants

2 cans croissant dough
4 ounces Brie
1 jar **D&Co. Kitchen Bacon Pepper** Jam or more to taste
2 tablespoons butter
Red pepper flakes, ground cayenne or chili powder
Kosher salt

Preheat oven to 375 F. Line a baking sheet with parchment paper. Slice the Brie into small, thick rectangles. Roll out the croissant dough and cut into 6 long triangles. Place a piece of Brie on the wide end of the triangle. Top with 1 teaspoon of D&Co. Kitchen Bacon Pepper Jam. Carefully roll up the dough by slightly crimping the sides as you roll so the jam does not spill out the edges. Place on the lined baking sheet and repeat with remaining croissants. You can cover the sheet with plastic wrap and store it in the fridge until ready to bake.

Brush the tops with melted butter and sprinkle with red pepper flakes and kosher salt. Bake 15-18 minutes or until the tops are golden brown. Transfer the croissants to a plate and serve immediately. If bringing to a party, reheat them in a 350 F. oven for 5-10 minutes.

This recipe also works well with D&Co. Kitchen Blueberry Pecan Bourbon Jam.

Bacon Pepper Jam Juicy Lucy Burger

Burger
2½ pounds ground beef
6 tablespoons **D&Co. Kitchen Bacon Pepper** Jam or more to taste
6 slices American cheese
2 teaspoons salt
2 teaspoons ground black pepper
Dill pickles, sliced
6 burger buns
1/3 cup melted butter

Burger Sauce
½ cup mayonnaise
1½ tablespoons **D&Co. Kitchen Bacon Pepper** Jam or more to taste
1 tablespoon ketchup
½ tablespoon Dijon mustard
¼ teaspoon ground black pepper



RECIPE BASKET

Preheat your grill at 350° F. Separate the ground beef into 12 equal portions. Place a beef patty between two layers of parchment paper and press down to a ¼-inch flat patty using a cast iron skillet, a burger press or your hands. Fold a slice of American cheese and place in the center of the beef patty. Then add 1 tablespoon of D&Co. Kitchen Bacon Pepper Jam on top. Close with another ¼-inch flat patty by pinching and pushing the edges to secure the cheese and jam inside. Season with salt and pepper to taste and repeat for each burger. Brush the interior of each burger bun with melted butter.

Make the burger sauce: combine all burger sauce ingredients into a bowl and mix; set aside in the refrigerator.

Place burgers on your hot grate and close lid; cook for 3 to 4 minutes per side or until desired doneness. Grill the buns for 10 to 15 seconds. Assemble each Juicy Lucy Burger between two grilled buns with a spoonful of burger sauce, a grilled beef patty and 3 pickles. Serve and enjoy.