



## RECIPE BASKET

### **Fruity Kolaches**

Tested and Tasted by Linda Sargent, Independent Dresden & Company Proprietor

12 Rhodes Texas Rolls or 24 Rhodes Dinner Rolls, thawed but still cold  
1 jar **D&Co. Kitchen Blueberry Pecan Bourbon Jam** or **D&Co. Kitchen Strawberry Fig Jam**, or both, or pie filling of your choice  
1 cup powdered sugar  
1 tablespoon butter, melted  
1/2 teaspoon vanilla  
2-3 tablespoons milk  
1/4 teaspoon lemon extract

Thaw the frozen rolls according to package instructions. Flatten each Texas roll or 2 dinner rolls combined into a 3-inch circle. Place the circles on a large sprayed baking sheet and cover with sprayed plastic wrap. Let rise until double. Once they are doubled, remove the wrap and use your fingertips to press indentations in the center of each roll. Spoon in a tablespoon of the jam. Bake at 350 F for 15-20 minutes. You can check after 10 to see if you need to repress the indentations or add filling. Remove to a cooling rack. Combine the powdered sugar, butter, vanilla, milk and lemon extract. Mix well and brush each roll lightly with icing while still warm. Once they are cool, you can drizzle with the remaining icing.

### **Blueberry Pecan Bourbon Appetizer**

1 log goat cheese  
1 jar **D&Co. Kitchen Blueberry Pecan Bourbon Jam**

Place goat cheese on microwavable dish. Heat in microwave for 15-20 seconds. Remove from microwave and spoon jam over top of softly melted cheese. Enjoy!



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### **Blueberry Pecan Bourbon Pork Roast**

Two 3½-pound boneless pork loin roasts, tied to hold shape (7-pound total)  
½ jar **D&Co. Kitchen Blueberry Pecan Bourbon Jam** (or more to taste)  
1 minced garlic glove  
Sea salt

Preheat oven to 400 F. Place the pork loin roasts in a roaster and smear the minced garlic, salt and D&Co. Kitchen Blueberry Pecan Bourbon Jam all over the roasts. Cook until meat thermometer inserted into center of pork registers 145 F, about 1½ hours. Remove from oven, mix Blueberry Pecan Bourbon Jam with the pan drippings and drizzle over roast before serving. Enjoy this recipe with family at the dinner table.

### **Blueberry Bourbon Pecan Sopapilla Cheesecake**

2 cans refrigerated crescent roll dough  
16-ounce cream cheese, softened  
¾ cup sugar  
1 teaspoon vanilla  
3 tablespoons milk  
1 jar **D&Co. Kitchen Blueberry Pecan Bourbon Jam**  
1 stick butter, melted  
⅓ cup sugar  
1 teaspoon cinnamon

Preheat oven to 350 F. Roll out one can of rolls and press to the bottom of a lightly greased 9x13 baking dish, pressing seams together. Mix cream cheese, sugar, vanilla, & milk and spread on top of the dough. Spoon and spread D&Co. Kitchen Blueberry Pecan Bourbon Jam on top of cream cheese layer. Roll out second can of rolls, pressing seams together and lay on top. Mix butter, sugar and cinnamon and spread on top. Bake for 30 minutes or until golden. Cool before serving.



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### **Blueberry Bourbon Cinnamon Pancakes**

2 eggs, separated  
1 ½ cups sifted all-purpose flour  
2 ¼ teaspoons baking powder  
3 tablespoons sugar  
¾ teaspoon salt  
1 cup milk  
3 tablespoons melted butter  
1 cup fresh or frozen thawed blueberries, rinsed  
**D&Co. Kitchen Blueberry Pecan Bourbon Jam**  
Whipped cream

In a small bowl, beat egg whites until stiff; set aside. In a separate bowl, sift together flour, baking powder, sugar and salt. Beat egg yolks in a medium mixing bowl; add milk and melted butter. Stir egg mixture into dry ingredients; mix until batter is smooth and stir in blueberries. Fold in beaten egg whites. Bake on hot greased griddle. Cover pancakes with as D&Co. Kitchen Blueberry Pecan Bourbon Jam and of course top with whipped cream! Makes 12 pancakes.

### **Cinnamon Bourbon Blueberry Waffles**

1 cup milk  
1 jar **D&Co. Kitchen Blueberry Pecan Bourbon Jam** for inside batter and on top of finished waffles  
1 egg  
2 tablespoons vegetable oil  
¾ cup whole wheat flour  
1 tsp honey  
1 teaspoon cinnamon  
1 teaspoon baking powder  
Pinch of salt

Get out your waffle iron and spray with your favorite cooking spray. Add all ingredients and 1 tablespoon D&Co. Kitchen Blueberry Pecan Bourbon Jam into a mixing bowl. Blend in a blender or by hand with whisk until smooth. Pour the batter into the waffle iron and cook until golden brown. Heat up approximately 1/2 cup of jam in the microwave for 15-35 seconds. Once jam is at your desired consistency and heat, pour glaze on top of waffles. Add a dollop of whipped cream and enjoy!



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### **Oatmeal with Blueberries Bourbon and Pecans**

- 1 cup steel cut oats
- 4 cups water
- 1 pinch sea salt
- 1 jar **D&Co. Kitchen Blueberry Pecan Bourbon Jam**

In a saucepan, pour water and pinch of salt. Bring to a boil. Add in the steel cut oats. After approximately 2 minutes, reduce to a simmer. Let the oats sit and simmer for 10-20 minutes. Continue stirring while they cook. Remove from heat, cover and let the oats sit overnight at room temperature. In the morning, simply heat the sauce pan up or splash oats with a little water, milk or non-dairy milk substitute. Now for the best part! On top of heated or room temperature oats add 1-2 tablespoons of our D&Co. Kitchen Blueberry Pecan Bourbon Jam.