



RECIPE BASKET

Cherry Apple Rosemary Cranberry Sauce

Ingredients:

2 tablespoons D&Co. Cherry Apple Rosemary Glaze
2 tablespoons water
12 oz. fresh or frozen cranberries
1 cup sugar
1 strip of lemon zest
1 strip of orange zest

Directions:

Empty one 12-ounce bag of fresh or frozen cranberries into a saucepan and transfer ½ cup to a small bowl. Add 1 cup sugar, 2 tablespoons of D&Co. Cherry Apple Rosemary Glaze, 1 strip of orange zest and 1 strip of lemon zest, 2 tablespoons of water to the pan and cook over low heat. Stir occasionally, until the sugar dissolves and the cranberries are soft; about 10-12 minutes. Increase the heat to medium and cook until the cranberries burst; about 10 minutes. Reduce the heat to low and stir in the reserved cranberries. Cool to room temperature before serving.

Baked Brie Shells

An easy and delicious way to prepare baked Brie appetizers.

Ingredients:

1 dozen Filo shells
2-3 ounces Brie cheese
½ cup Fuji apple, finely chopped
¼ cup D&Co. Kitchen Cherry Apple Rosemary Glaze or more to taste

Directions:

Preheat oven to 400° F.

In a small bowl, mix apple chunks with D&Co. Kitchen Cherry Apple Rosemary Glaze.

Remove hard exterior crust of Brie cheese, slice and place small piece of cheese into a filo tart shell. Spoon some apples and sauce mixture over the cheese.

Place filled shells on a parchment lined baking sheet and bake for 15 minutes.



RECIPE BASKET

Cherry Apple Rosemary Brie

This is an easy and delicious way to make baked brie that looks fancy.

Ingredients:

- 1 Brie cheese wheel
- 3-4 Fuji apples, sliced about 1/8-inch thick
- ¼ cup D&Co. Kitchen Cherry Apple Rosemary Glaze or more to taste

Directions:

Preheat oven to 250° F. Slice off top rind of Brie. Brush a thick coat of D&Co. Kitchen Cherry Apple Rosemary Glaze on Brie.

Place a layer of sliced apples atop the Brie. Brush a thick coat of D&Co. Kitchen Cherry Apple Rosemary Glaze on top of sliced apples. Warm in oven until Brie is warmed through.

Serve with artisan breads.

Cherry Apple Rosemary Chicken Salad

A simple meal made special with the addition of D&Co. Kitchen's Cherry Apple Rosemary Glaze.

Ingredients:

- 1 rotisserie chicken chopped into bite-size pieces
- ½ yellow onion, diced
- 4 celery stalks, diced
- ½ cup mayonnaise
- D&Co. Kitchen Cherry Apple Rosemary Glaze to taste

Directions:

Mix together the chicken, onion, mayonnaise and celery until well blended. Add D&Co. Kitchen Cherry Apple Rosemary Glaze to desired taste and mix well.



RECIPE BASKET

Cherry Apple Rosemary Glazed Filet Mignon

Rich, juicy steak glazed and soaked with D&Co. Kitchen Cherry Apple Rosemary Glaze.

Ingredients:

Filet mignon
D&Co. Kitchen Cherry Apple Rosemary Glaze to taste
Olive oil

Directions:

Preheat oven to 425° F. Bring filet mignon to room temperature and soak in the D&Co. Kitchen Cherry Apple Rosemary Glaze.

Heat a large oven-proof sauté pan over medium-high heat. Add olive oil and let it get hot until it simmers. Place the steak into the hot pan and sear on one side for at least 4 minutes. Brush both sides of filet with D&Co. Kitchen Cherry Apple Rosemary Glaze. Flip the steak after 4 minutes. Then transfer the dish into the oven for 5-7 minutes depending on how you would like your meat cooked.

Remove filet from pan and place on fresh plate. Pour the glaze over the meat along with the additional juices from the pan and serve.



RECIPE BASKET

Cherry Apple Rosemary Stuffing

Make your stuffing irresistibly fragrant and flavorful.

Ingredients:

- 4 cups dried breadcrumbs
- 1 cup celery, chopped
- ½ cup chicken broth
- 1 teaspoon sage
- ½ cup onion, chopped
- ½ cup D&Co. Kitchen Cherry Apple Rosemary Glaze or more to taste

Directions:

Preheat oven 350° F. Grease baking pan. Combine breadcrumbs, chicken broth and D&Co. Kitchen Cherry Apple Rosemary Glaze and set aside to marinate. Sauté onion and celery. Add to bread crumb mixture and stir in sage. Pour into baking dish and bake for 35 minutes.

Mashed Sweet Potatoes

Add some sweetness to your potatoes with our robust sauce. It's sure to become a favorite.

Ingredients:

- 4 large sweet potatoes, baked
- 2 tablespoons butter
- ½ cup D&Co. Kitchen Cherry Apple Rosemary Glaze (or more to taste)

Directions:

Scoop the baked sweet potatoes out of the skins and place in bowl. Add the butter and the D&Co. Kitchen Cherry Apple Rosemary Glaze and mash until the consistency is smooth.



RECIPE BASKET

Brussels Sprouts Almond Salad

Ingredients:

5 tablespoons extra-virgin olive oil
5 tablespoons lemon juice
5 tablespoons honey
¼ cup D&Co. Kitchen Cherry Apple Rosemary Glaze
2 teaspoons salt
1 teaspoon freshly ground black pepper
1 pound Brussels sprouts, halved and thinly sliced (about 8 cups)
1/2 cup toasted almonds
1/2 cup dried cranberries
4 strips of crumbled bacon
Shaved Parmesan, for serving

Directions:

In a medium bowl, whisk olive oil, lemon juice, honey, D&Co. Kitchen Cherry Apple Rosemary Glaze, 2 teaspoons salt, and 1 teaspoon pepper until combined. Add Brussels sprouts and toss until completely coated. Let sit, tossing occasionally, for at least 20 minutes and up to 4 hours before serving. Fold in almonds, dried cranberries and bacon. Garnish with shaved Parmesan before serving.