



RECIPE BASKET

Honey Pepper Spicy Chicken Roll Ups

Ingredients:

1.5 pounds boneless chicken
1 can diced tomatoes (drained)
12 ounces cream cheese
1 cup shredded cheddar cheese
1 garlic clove (pressed)
4 teaspoons D&Co. Kitchen Honey Pepper Spice Mix (more or less to taste)
6 green onions (chopped)
¼ cup fresh cilantro (chopped)
6 large spinach tortillas

Directions:

Cook chicken in skillet with 1 cup water until cooked through. Use two forks to shred chicken and let cool. Combine cream cheese, tomatoes, cheese, green onions, garlic, cilantro and D&Co. Kitchen Honey Pepper Spice Mix. Stir in shredded chicken. Lay out a tortilla and spread chicken mixture onto tortilla, spreading evenly to within an inch of edges. Roll tortilla into a tight log leaving the ends open. Slice log into 1" thick sections.

Grilled Veggies with Honey Pepper Spice Mix

D&Co. Kitchen Honey Pepper Spice Mix is a crowd favorite, hitting the spicy and sweet notes we all crave. And the mix makes grilled vegetables simply irresistible with caramelized edges. Getting your friends and family to eat their vegetables will be a snap.

Ingredients:

2 tablespoons D&Co. Kitchen Honey Pepper Spice Mix (more or less to taste)
¼ cup olive oil
4 red bell peppers, cut into 2-inch pieces
1 red onion, cut into wedges
1-pint cherry tomatoes

Directions:

In a large bowl, whisk the olive oil and D&Co. Kitchen Honey Pepper Spice Mix. Add in the prepared vegetables, tossing to coat. Prepare grill to medium-high heat. Transfer veggies to a grill basket or place directly onto grill grates. Grill until lightly charred, 10-12 minutes. Remove to platter, drizzle with remaining dressing.



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Honey Pepper Butter

Ingredients:

3 tablespoons D&Co. Kitchen Honey Pepper Spice Mix
1 stick unsalted butter, room temperature

Directions:

In a medium bowl, combine the butter and D&Co. Kitchen Honey Pepper Spice Mix until pepper is distributed evenly. Place mixture on a sheet of parchment paper and shape into a cylinder. Seal ends by twisting. You may also pack the butter into a ramekin and cover with plastic wrap. Chill in refrigerator until firm, at least an hour. Slice into discs.

Honey Pepper Chicken Wings

Wings fans, this is the holy grail of wing recipes. It has the three Ss for perfect wings — sticky, spicy and sweet.

Ingredients:

3 tablespoons D&Co. Kitchen Honey Pepper Spice Mix
3 pounds chicken wings
2 teaspoons kosher salt
1 teaspoon cracked black pepper
3 tablespoons canola oil
1/2 cup honey
1/2 cup cider vinegar

Directions:

Preheat oven to 400° F. Cover a rimmed baking sheet with aluminum foil. Place the wings, salt, pepper and canola oil on the prepared pan, toss to coat. Bake for 20-25 minutes or until internal temperature reaches 160° F.

Meanwhile, in saucepan over medium-high heat, add honey, cider vinegar and D&Co. Kitchen Honey Pepper Spice Mix. Bring to a boil, then simmer until thickened, about 4 minutes.

Transfer the chicken wings and glaze to a large bowl, toss to coat. Return wings to the baking pan. Broil for 2 minutes or until crispy. Serve warm.



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Honey Pepper Spice Chicken

Ingredients:

4 tablespoons D&Co. Kitchen Honey Pepper Spice Mix
4 boneless chicken breast cutlets
2 tablespoons extra virgin olive oil

Directions:

Rub the chicken with the D&Co. Kitchen Honey Pepper Spice Mix to thoroughly coat.

Heat a nonstick skillet over medium high heat, being careful to not overheat and cause the coating, which contains sugar, to char. Add the oil and seasoned chicken cutlets. Cook 3-5 minutes per side or until internal temperature reaches 160° F.

Alternative: Preheat the oven to 375° F. Place the coated chicken on a parchment-lined cookie sheet and bake for 10-15 minutes. Omit the oil.

Honey Pepper Spice Dip

Tested & Tasted by Theresa Flood, Independent Dresden & Company Proprietor

Ingredients:

16 ounces sour cream (regular or light)
2 tablespoons D&Co. Honey Pepper Spice Mix (more or less as desired)

Directions:

Mix sour cream and D&Co. Honey Pepper Spice Mix in the American Potters' Collection Small Bowl. Chill for 1-2 hours and serve with veggies or crackers.



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Niçoise Salad

This is our riff on traditional Niçoise salad. This recipe is not difficult but does require time. This makes one incredible presentation to serve family style.

Ingredients:

5 tablespoons divided D&Co. Kitchen Honey Pepper Mix	6 split chicken breasts (bone-in)
Juice of 4 lemons, divided	1 tablespoon plus 1
teaspoon kosher salt, divided	1½ teaspoons freshly ground
pepper, divided	8 eggs
4 avocados, cut in half, seed removed, cut into ¼-inch slices	1 cup seasoned olives
1 pound baby potatoes, scrubbed	6 cups arugula
1 bunch asparagus, cleaned and trimmed	2 tablespoons Dijon mustard
4 tablespoons unsalted butter	2 tablespoons honey
1 pound tomatoes (vine ripe, cherry or grape), sliced	½ cup champagne vinegar
¼ cup extra virgin olive oil	

Directions:

Prep the Chicken

Preheat oven to 375° F. Line a rimmed baking sheet with aluminum foil. Add chicken and season with the juice of 3 lemons, 1 tablespoon salt and 1 teaspoon ground pepper. Let the chicken marinate at room temperature for 20 minutes. Bake the chicken for 15 minutes. Remove from oven, sprinkle with Honey Aleppo Pepper and return to oven for an additional 10-15 minutes or until internal temperature reaches 160° F. Set aside. The chicken can be made a day ahead and refrigerated until ready to use.

Prep the soft-boiled eggs

Bring a pot of water to boil. Ever so gently lower the eggs into the boiling water with a spoon. Maintain a low boil and cook uncovered for exactly 6 1/2 minutes. Transfer eggs to an ice bath to stop the cooking for 2 minutes. Gently peel the eggs. Set aside. The eggs can be made and peeled 3 days ahead and refrigerated until ready to use.

Make Quick Pickled Red Onions

In a microwave-safe bowl add the red onion, white vinegar, 1/2 cup water, 1 teaspoon each kosher salt and granulated sugar. Microwave for 3 minutes. Cover with plastic wrap until ready to use. These can be made 3 days ahead and kept in the refrigerator.



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Niçoise Salad, cont.

Prep the Asparagus

Add the asparagus to a microwave safe bowl (I like to use a glass pie pie) along with 1/4 cup water. Cover with plastic wrap and microwave for 3 minutes. Carefully drain (Poke a hole in a corner and drain the water through the hole). Remove the plastic wrap and transfer to an ice bath to stop the cooking for 2 minutes. Pat dry and set aside.

Prep the Potatoes

Add the potatoes to a pot of cold salted water and bring to a boil. Maintain a low boil uncovered until they are knife tender. Drain, add the butter and the remaining tablespoon of Honey Pepper, stir and cover until ready to serve.

Make the Vinaigrette

In a jar add the remaining lemon juice, 1/2 teaspoon salt and pepper, mustard, honey, vinegar, olive oil. Shake vigorously. This can be made up to 3 days ahead and refrigerated until ready to use.

To Assemble the Salad

Cover a large platter with the arugula. Remove chicken from the bone, cut into 3/4" slices and add to the platter along with halved eggs, avocado slices, pickled red onions, asparagus, potatoes, olives and tomatoes. This can be assembled, covered and refrigerated up to 3 hours before service. Pour the vinaigrette over the salad and serve immediately.



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Blueberry and Feta Flatbread Pizza

Ingredients:

- 1 cup blueberries
- 1 micro arugula
- 1 cup red onion
- 2 tablespoons honey
- Pinch of Kosher salt
- 1 teaspoon D&Co. Kitchen Honey Pepper Spice
- 1 teaspoon olive oil
- 2 naan flatbreads
- 1/2 cup feta cheese
- 1/2 cup ricotta cheese

Directions:

Preheat oven to 400° F. Line a baking sheet with parchment paper. Arrange the naan flatbread on the baking sheet and lightly spray or brush with water. Set aside. Heat the olive oil in a medium pan over medium low heat. Add the onion and season with a pinch of salt to taste and D&Co. Honey Pepper Spice. Cook the onions until they are wilted, about 3-5 minutes and stir in the honey, letting the onions caramelize. Remove from heat.

While the onions cook, stir the ricotta and feta cheese in a small bowl. Spread the ricotta mixture over the naan/flatbread and top with the honey caramelized onions. Sprinkle the blueberries on top. Place the naan pizzas into the oven and bake for about 10 minutes, or until the blueberries are just about ready to burst, the cheese has softened, and the naan is toasted. Remove from oven, sprinkle with arugula and enjoy immediately.