

# THOMAS ORCHARDS CHRISTMAS OPEN HOUSE RECIPES 2011

## LAYERED GOAT CHEESE DIP

11 OZ. FRESH GOAT CHEESE

$\frac{3}{4}$  CUP HEAVY CREAM

2 CUPS SABLE & ROSENFELD MEDITERRANEAN OLIVE  
BRUSCHETTA, WELL DRAINED

-MIX GOAT CHEESE AND CREAM TOGETHER UNTIL  
SMOOTH AND ABLE TO SPREAD EASILY.

-SPREAD  $\frac{1}{3}$  OF CHEESE INTO BOTTOM OF A CLEAR  
GLASS DISH OR BOWL.

-SPREAD  $\frac{1}{2}$  THE OLIVE BRUSCHETTA (ABOUT 1 CUP) OVER  
THE CHEESE LAYER MAKING SURE IT TOUCHES EVERY  
SIDE OF THE BOWL TO MAKE THE PRESENTATION  
ATTRACTIVE.

-CAREFULLY SPREAD ANOTHER  $\frac{1}{3}$  OF CHEESE MIXTURE  
OVER BRUSCHETTA.

-TOP THAT LAYER WITH THE OTHER HALF OF THE  
BRUSCHETTA AND USE REMAINING CHEESE FOR TOP  
LAYER.

-CHILL FOR AT LEAST 2 HOURS BEFORE SERVING.  
SPRINKLE FRESH PARSLEY TO GARNISH AND SERVE AT  
ROOM TEMPERATURE WITH CRACKERS, CHIPS OR CRISP  
BREAD.

## HOLIDAY CHEESE DIP

1 JAR SABLE & ROSENFELD 3 PEPPER BLAST  
8 OZ. SOFTENED CREAM CHEESE  
8 OZ. SHREDDED SHARP WHITE CHEDDAR CHEESE

-BLEND 3 PEPPER BLAST WITH CREAM CHEESE TILL FULLY INCORPORATED.

-FOLD IN THE SHREDDED CHEESE.

-CHILL THOROUGHLY BEFORE SERVING, THEN BRING TO ROOM TEMPERATURE. SERVE WITH CHIPS OR CRACKERS.

## THOMAS ORCHARDS HOPPIN' JOHN

COOK APPROXIMATELY 4-6 SERVINGS OF LONG GRAIN RICE ACCORDING TO THE PACKAGE DIRECTIONS. JUST AS THE RICE FINISHES, ADD 1 PACKAGE CHOPPED LOWFAT SMOKED SAUSAGE OR KIELBASA. WHEN LIQUID IS FULLY ABSORBED FROM COOKING THE RICE ADD ONE JAR THOMAS ORCHARDS BLACKEYED PEA RELISH. COOK TILL WARM THROUGHOUT!

## PAULA'S CHICKEN SALAD

1 LARGE PKG. CHICKEN BREAST (SKIN ON, BONE IN)  
APPROXIMATELY 7-8 LBS

1 LARGE ONION, QUARTERED

1 WHOLE STALK CELERY INCLUDING LEAVES, CHUNKED

-PLACE ALL INGREDIENTS IN LARGE STOCKPOT AND COVER WITH WATER AND ADD SALT AND PEPPER TO TASTE.

-BOIL FOR 45-60 MINUTES DEPENDING ON SIZE OF BREASTS. LET STAND IN WATER FOR AN ADDITIONAL HOUR, THEN STRAIN. COOL CHICKEN AND REFRIDGERATE OVERNIGHT. CHICKEN BROTH IS VERY FLAVORFUL AND CAN BE FROZEN FOR FUTURE USE IN SOUPS AND STEWS!

-TAKE SKIN OFF AND DEBONE CHICKEN. CHOP INTO BITE SIZE PIECES AND PLACE IN LARGE BOWL. SQUEEZE  $\frac{1}{2}$  LEMON OR SQUIRT LEMON JUICE OVER CHICKEN.

-ADD 1  $\frac{1}{2}$  CUPS EACH CHOPPED CELERY AND CHOPPED PECANS, A SMALL JAR SWEET PICKLE RELISH AND TWO CHOPPED APPLES TO CHICKEN. MIX IN ENOUGH HELLMAN'S MAYONNAISE TO MAKE A NICE SPREADING CONSISTENCY. ADD SALT AND PEPPER TO TASTE.

## PAULA'S PUMPKIN BARS

4 large eggs  
1 2/3 CUPS SUGAR  
1 CUP VEGETABLE OIL  
1 (15 OZ.) CAN PUMPKIN PUREE  
2 CUPS ALL PURPOSE FLOUR  
2 t. BAKING POWDER  
1 t. BAKING SODA  
2 t. GROUND CINNAMON  
1 t. SALT

### FROSTING

4 OZ. CREAM CHEESE, SOFTENED  
½ CUP BUTTER, SOFTENED  
1 t. VANILLA EXTRACT  
2 CUPS CONFECTIONERS SUGAR

-PREHEAT OVEN TO 350 DEGREES F.  
-IN A MEDIUM BOWL, MIX THE EGGS, SUGAR, OIL AND PUMPKIN WITH AN ELECTRIC MIXER UNTIL LIGHT AND FLUFFY. SIFT TOGETHER THE FLOUR, BAKING POWDER, BAKING SODA, CINNAMON AND SALT. STIR INTO THE PUMPKIN MIXTURE UNTIL THOROUGHLY COMBINED.  
-SPREAD BATTER EVENLY INTO A GREASED AND FLOURED 10 X 15 INCH JELLY ROLL PAN.  
-BAKE FOR 25-30 MINUTES. COOL.  
-FOR FROSTING: CREAM THE CREAM CHEESE AND BUTTER. STIR IN THE VANILLA. ADD POWDERED SUGAR A LITTLE AT A TIME, BEATING UNTIL MIXTURE IS SMOOTH. SPREAD EVENLY ON TOP OF COOLED BARS.

