



Contact: Fran Teall
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QUICK & DELICIOUS RECIPES for CENTERVILLE FARMS SPREADABLE FRUITS

RASPBERRY VINAIGRETTE

- 1/2 cup *Centerville Farms Raspberry*
- 2/3 cup red wine vinegar
- 3/4 cup extra virgin olive oil or favorite salad oil
- 2 t. salt & fresh ground pepper to taste

Mix together in a jar or cruet. Shake vigorously.

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Based on a recipe from Gina Gregorio.

PEAR & HORSERADISH CREAM SAUCE

- 1/2 cup + 1 Tb *Centerville Farms Pear*
- 1 1/2 cups sour cream
- 1/4 cup prepared horseradish(not creamy or red)
- 1/4 cup fresh chopped parsley
- 1/2 t. salt

Mix thoroughly; serve with prime rib or as a dip for sliced raw vegetables. For variation: Add 2 Tb. Dijon mustard, 1 Tb. lemon juice & substitute fresh dill for the parsley. Serve with smoked or grilled salmon.

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APRICOT CHEESE LOG

- 1 8oz. goat cheese log
- 1/2 cup *Centerville Farms Apricot*
- 1/2 t. crushed red pepper flakes, toasted lightly in pan for 1 minute (don't breathe in the fumes!)
- 1/4 cup chopped pistachios, toasted
- 2 t. red wine vinegar

Lightly press nuts into the sides of the cheese.

Mix toasted pepper flakes and vinegar with Centerville Farms Spreadable Apricot. Spoon over cheese. Serve with crackers or fresh country bread.



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WARMED BRIE with WALNUTS & PEAR

- 1 8oz. wheel Brie or Camembert with top layer of rind removed
- 1/2 cup + 1 Tb *Centerville Farms Pear*
- 1/4 cup + 1 Tb lightly toasted unsalted walnut pieces (or in combination with other nuts)

Preheat oven to 350 degrees. Place Brie in lightly greased baking dish. Bake for 5 minutes. Spread Centerville Farms Spreadable Pear over the warm cheese and sprinkle with nuts. Serve with thinly sliced baguette or your favorite crackers.

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STRAWBERRY BALSAMIC VINAIGRETTE

- 2/3 cup *Centerville Farms Strawberry*
- 1/2 cup balsamic vinegar
- 1/4 cup wine vinegar
- 3/4 cup extra virgin olive oil
- 1/4 cup water
- 2 t. salt & 1/2 t. freshly ground black pepper

Mix together in jar or cruet. Shake vigorously. Especially delicious on spinach salad with crushed bacon, black olives, sliced yellow or green bell peppers, red onion and celery.

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CENTERVILLE FARMS PANCAKE SYRUP

- 1 jar of *Centerville Farms Strawberry, Apricot Brambleberry, or Raspberry*
- 1/4 cup *Centerville Farms Agave-Honey Blend*
- 1/4 cup water

Combine in pan, bring to simmer & pour into pitcher.



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SERVING SUGGESTIONS for CENTERVILLE FARMS SPREADABLE FRUITS

CENTERVILLE FARMS RASPBERRY

- ~ A dip for dark chocolate
- ~ Thin with a dash of brandy or Cointreau, serve over angel food cake, pound cake, or nut cake
- ~ Spoon over baked tartlet shells and top with whipped cream
- ~ Fill layer cakes, cookies, fruit bars
- ~ Spoon over ice cream, or stir into plain or vanilla yogurt

CENTERVILLE FARMS APRICOT

- ~ Spread on shortbread, scones or chocolate biscotti
- ~ Fill layer cakes & thumbprint cookies, or add to batters of quick breads & muffins
- ~ Mix with wine and add to pan at end of cooking time for roasted or pan-fried poultry, pork, duck or lamb
- ~ Thin with a little brandy, rum or orange juice as a dessert sauce over pound cake

AGAVE NECTAR & HONEY BLEND

- ~ Used to replace sugar in most recipes
Cut amount replaced by one quarter to one third
- ~ Used on toast, English muffins, and as a syrup for pancakes and waffles
- ~ Mixed with Dijon mustard for a spread for sausage, turkey, ham or cheese sandwiches



CENTERVILLE FARMS BLACKBERRY

- ~ Serve over vanilla ice cream or frozen yogurt and top with chopped nuts
- ~ Spread with peanut butter on whole-grain bread
- ~ Fill crepes or Swedish pancakes and sprinkle with powdered sugar
- ~ Layer with custard in a glass dish
- ~ Fold into muffin and coffee cake batters
- ~ Add to pan drippings with wine and vinegar as sauce for duck and game

CENTERVILLE FARMS PEAR

- ~ Delicious as an accompaniment to a cheese platter
- ~ Serve warm over vanilla ice cream and top with dark chocolate sauce
- ~ Spread on a sliced baguette with walnuts and goat or blue cheese
- ~ Mix with sherry and/or cream and add to pan at end of cooking time for sautéed pork chops or chicken breasts

CENTERVILLE FARMS STRAWBERRY

- ~ On French toast, waffles, and biscuits
- ~ Stirred into plain yogurt, and topped with granola
- ~ Blended with vanilla ice cream for a scrumptious milkshake
- ~ Perfect for strawberry shortcake all year 'round
- ~ Over sherry brushed angel food or pound cake

LEMON & ORANGE

- ~ On scones, crumpets and English muffins
- ~ Fold into basic muffin & tea cake batters



WHOLE-GRAIN MUFFINS

- 1-1/4 c. whole wheat pastry flour
- 2/3 c. oat bran flakes
- 2/3 c. whole grain fine cornmeal
- 2 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 egg (lg., x-lg. or jumbo)
- 2/3 c. plain yogurt
- 2/3 c. rice milk (or reg. milk)
- 1/2 c. *Centerville Farms Agave-Honey Blend*
- 1 jar *Centerville Farms Spreadable Fruit, any variety*

Combine dry ingredients in a bowl, and mix well. Combine wet ingredients in another bowl, and mix well. Fold into dry ingredients until just mixed. Divide into 12 muffin cups, and sprinkle tops with 1 Tb. oat bran flakes mixed with 1/2 tsp. cinnamon. Bake in hot oven for 20 min., or until tops spring back to your touch and toothpick comes out clean from the center.

HIGH PROTEIN SMOOTHIE

- 1-1/3c. plain yogurt
- 2/3 c. orange juice
- 2/3 c. rice milk (or reg. milk)
- 1/4 c. whey protein concentrate
- 3 Tb. *Centerville Farms Agave-Honey Blend*
- 2/3 c. *Centerville Farms Blackberry, Raspberry, Strawberry or Apricot*

Combine all ingredients in a blender, and blend well. Pour into 2 tall glasses, and enjoy!



ICE CREAM TOPPING

- 1 jar of *Centerville Farms Raspberry or Centerville Farms Pear*
- 1/4 cup brandy or cognac

Mix together in saucepan. Bring gently to barely a simmer. While warming, place 2 scoops of vanilla ice cream (or frozen yogurt) into each dish. Sprinkle ice cream with 2 dashes of cinnamon and spoon warmed fruit on top. Garnish with mint sprigs. Serves 4.

FRUIT SALSA

- 1 jar of *Centerville Farms Apricot*
- 1 jar of *Centerville Farms Pear*
- 2 jalapenos, seeded for mild, unseeded for hot
- 1/2 med. red onion, chopped
- 1/2 cup (packed) fresh cilantro, chopped
- Juice of 1 lg. lime

Place the spreadable fruits in a bowl. Chop peppers & add to bowl; wash hands, cutting surface & knife immediately with soap, water & then vinegar. Mix in remaining ingredients, and let sit 20 min. Serve with grilled meaty fish fillets, poultry, game or pork. Serves 6.

APRICOT WINE SAUCE

- 1 jar *Centerville Farms Apricot*
- 1/2 cup dry red or white wine

Mix together in saucepan. Allow to gently simmer for 2-3 minutes. Spoon onto warm plate. Top with pork tenderloin slices or chops. (Also excellent with duck and lamb). Top with a ribbon of sauce. Serves 4.

