

Blackberry Mustard Chicken Wings

Ingredients

Garlic/Herb seasoning of your choice (enough to coat both sides of wings)
1 teaspoon (tsp) ground pepper
1/2 cup red wine
1/2 cup soy sauce
1 Tablespoon (Tbsp) Cherchies® Champagne Mustard or Cherchies® Cranberry Mustard
1 Tablespoon (Tbsp) (more or less for desired heat level) hot sauce
1/2 cup balsamic vinegar
1 teaspoon (tsp) cornstarch
1 Tablespoon (Tbsp) thyme
1/4 cup Cherchies® Seedless Blackberry Preserves

Preparation

For the marinade, in a recloseable plastic bag, add the following: red wine, soy sauce, Champagne Mustard, hot sauce, and balsamic vinegar. Mix together. Add the chicken to the bag and marinate in the refrigerator for at least 6 hours (overnight...even better).

After wings have marinated, remove the wings from the plastic bag and generously season both sides of the chicken wings with olive oil, garlic/herb seasoning, and pepper and place the wings in a shallow pan. Brush chicken with the marinade, reserving remaining marinade for a sauce pan.

Bake wings at 350 degrees for about 40 minutes or until done (sizzling and "fork tender"). Meanwhile, prepare the glaze. Add marinade to a saucepan. Remove 1/2 cup of the marinade and add to a small bowl with 1 teaspoon of cornstarch and mix together. Add cornstarch mixture back to saucepan. Add Blackberry Preserves and Thyme to the saucepan.

Bring marinade up to a boil (this is important since the marinade was used with raw chicken), and continue to boil, stirring occasionally, until glaze has reduced in half and thickened (**about 15-20 minutes**). Baste the wings half way through cooking with the glaze. Enjoy!

Birds-I-View

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Pepper Jam Grilled Pineapple

Ingredients

- Oil to lightly coat grill
- 1 Pineapple, scales removed, and cored (coring is optional)
- Cherchies® Cranberry Hot Pepper Jam, or Cherchies® Cherry Hot Pepper Jam



Preparation

Lightly brush grill with oil. Turn the grill on high and turn down to low after 5 minutes. Remove scales from pineapple with a knife and slice pineapple into 3/4 inch slices

Coring the pineapple is the next step and completely optional (The core does become tender during the grilling process, which makes it perfectly edible).

Once the grill is heated, place pineapple slices on the grill and grill for 3-4 minutes (more depending on thickness of the pineapple) on each side. As the pineapple finishes cooking, brush on the pepper jam for that sweet and spicy deliciousness!

Remove from grill and enjoy!



Summertime Recipes

From

Birds-I-View

because spending time enjoying the birds with good friends AND good food is even MORE fun!

This Brochure includes
Recipes for:

- **Pepper Jam Grilled Pineapple**
- **Blackberry Poppy seed Vinaigrette**
- **Festive Deviled Eggs**
- **Cheddar and Pepper Dip**
- **Blackberry Mustard Wings**

These recipes created and perfected in the kitchens of Cherchies Specialty foods



Birds-I-View Jefferson City, MO

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Cherchies “Festive Deviled Eggs” (BIV version)



Ingredients:

- 6 eggs at room temperature
- 1 Tbsp. Cherchies Champagne Mustard or Cherchies Hot Banana Pepper Mustard
- 1/4 jar Cherchies Pretty Peppers, drained
- 1 Tbsp. cream cheese
- 2 Tbsp. mayonnaise
- 1/2 tsp. salt

Preparation:

Hard boil eggs. Cool and shell. Cut in half, remove yolks and place in a bowl with remaining ingredients. Mix until smooth. Spoon or pipe into egg whites



Blackberry Poppyseed Vinaigrette Recipe

This vinaigrette is light and refreshing, and the combination of blackberries and lemon makes this the perfect summer salad dressing.

Ingredients

- Zest of one lemon
- Juice from 1 lemon
- 1 Tablespoon (Tbsp) Cherchies® Seedless Blackberry Preserves
- 1 Tablespoon (Tbsp) Cherchies® Champagne Mustard
- 1 Tablespoon Oil
- 1/4 cup sugar
- 2 teaspoons (tsp) poppy seeds
- 2 Tablespoons (Tbsp) white vinegar



Preparation

In a large bowl, zest lemon. Slice lemon in half and squeeze juice into the bowl. Add the remaining ingredients and whisk together, until well blended. Serve with your favorite salad.

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BIV Cheddar and Pepper Dip (Warm Cheese Dip)

Ingredients

- 8 oz block of softened Cream Cheese
- 8 oz block of sharp or medium Cheddar Cheese, Shredded
- 1/4 Cup softened Butter
- 1/4 Cup Sour Cream
- 1/2 to 3/4 jar Cherchie's Pretty Hot Peppers (Well drained)



Preparation

Preheat oven to 350 degrees.

Beat cream cheese and butter until light. Add cheddar cheese and sour cream and combine well.

Stir in Cherchie's Pretty Hot Peppers until well blended.

Pour into a 1 1/2 or 2 quart casserole dish and bake for about 15 minutes.

Enjoy with Corn Chips, Crackers, Pretzels, and even Vegetables!