

Great Recipes using Cherchie's Specialty Foods!

From **Birds-I-View** Jefferson City, MO www.birds-i-view.biz

Cherchie's Cranberry Spinach Salad

Ingredients

- 1 package pre-washed spinach
- 1/2 cup dried cranberries
- 1/2 head bib lettuce
- 1 cup diced ham
- 1 small can Mandarin oranges, drained
- 1/4 cup walnuts, chopped
- 2 Tbsp. [Cherchie's® Cranberry Mustard](#)

Cherchie's® Cranberry Mustard Vinaigrette:

1-1/2 Tbsp. white wine vinegar

1/4 tsp. salt

2 Tbsp. [Cherchie's® Cranberry Mustard](#)

freshly ground pepper to taste

1/2 cup olive oil

•Blend vinegar, mustard, salt and pepper. •Add oil gradually, beating constantly with a whisk

•Wash & tear lettuce into bite size pieces. •Toss all ingredients together. •Chill. •Before serving, toss well with [Cherchie's® Cranberry Mustard](#) Vinaigrette to coat evenly.

Sweet & Savory Brie



Sweet & Savory Brie

Ingredients

1 Brie wheel

1/2 cup chopped pecans

[Cherchie's® Preserves](#)- any flavor

Preparation

Top Brie cheese with a thin layer of [Cherchie's preserves](#) and chopped pecans. Bake at 375 degrees until cheese starts to melt

Champagne Chicken

Ingredients

4 chicken breasts, split, boned and skinned (or 8 cutlets)

salt and pepper to taste

5 TBSP. butter

2 TBSP. flour

1 to 1 1/2 cups chicken broth

3/4 cup light cream

3 TBSP. [Cherchie's® Champagne Mustard](#)

Season chicken with salt and pepper. Melt butter in large frying pan and saute chicken 6 to 8 minutes until lightly browned. Lower heat. Remove chicken. Stir flour into drippings. Slowly add broth, stirring to make a smooth sauce. Slowly add light cream, stirring constantly. Stir in [Cherchie's® Champagne Mustard](#) and cook until sauce bubbles. Return chicken to pan and spoon sauce over each piece. Cover and simmer 10 minutes. Serve over rice. Serves 8.

Artichoke and Cheese Squares



Ingredients

2 cans (8 oz. each) refrigerated crescent dinner rolls

8 Tbsp. [Cherchies® Champagne Mustard](#)

3/4 cup shredded mozzarella cheese

3/4 cup grated Parmesan cheese

1/2 cup mayonnaise

1 can (14 oz.) artichoke hearts, drained and chopped

1 can (4 oz.) chopped green chilies, drained

Garnish with [Cherchies Pretty Peppers!](#)

Preparation

Press dough rectangles together on the bottom and sides of a jelly roll pan. Bake until brown in a 375 degree oven for about 10 minutes. Spread the [Champagne Mustard](#) evenly over the cooked crust. Mix the next five ingredients together and spread on top of the Champagne Mustard. Bake at 375 degrees until cheese is melted about 15 minutes. Cut into individual squares and serve.

Makes about 3 dozen

Cherchies Pretty Peppers are also a great, easy **Appetizer** when poured on top of a block of softened cream cheese. Serve with crackers!

(Recipe on the jar)



Cherchies Specialty Foods also makes wonderful gourmet Soup Mixes
Available now at **Birds-I-View!**

- Santa Fe Chicken & Rice
- Mushroom Chowder
- Corn Chowder
- Italian Wedding Soup
- Chicken Pot Pie Soup
- French Potato
- Cajun Sausage soup