



# HALLADAY'S HARVEST BARN

## Recipes from the Harvest Barn Kitchen



Herb Seasonings & Dip Mixes • Burger Blends • NEW Backyard BBQ Rubs • Soup Blends • Farmhouse Artisan Dips  
Chili Mixes • Bistro Pasta Sauce Mixes • Cheesecake Mixes • Dipping Blends • Apple & Fruit Crisp Mixes

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### Our Mission

To create fabulous mixes which can be added to a few fresh ingredients to create a simple, delicious meal. These products are low in salt, contain no additives and are as natural as possible. Our blends are designed to make preparation simple and healthy.

To run a business that is fun, humane and profitable. To keep the small business “feel” as we grow where each individual is valuable.

### Our Principles

1. Responsible individuals working as a team
2. Caring supportive environment
3. Honesty in our practices
4. Every team member carrying their own weight
5. Generosity in charitable giving

In the 1990's, Rick & Kathleen developed a few herb blends in the kitchen to supplement the slower months at the family's greenhouse and florist. Harvest Barn's debut was at a small fair in Brattleboro, Vermont in the pouring rain. Its phenomenal success grew one small fair at a time with the help of dedicated customers returning each year. Halladay's has gone from a humble beginning of four herb blends to over 60 items in 900 stores.

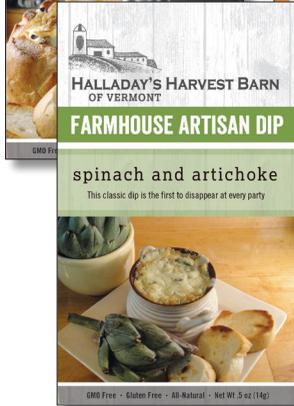
All Halladay's products begin in the kitchen, not in the lab. New ideas come from staff members, customers and midnight inspirations. Staff members are the “front line tasters.”

Halladay's products are all created for busy families. Just add a few fresh ingredients to our delicious blends and create memorable meals and party items. We're a great alternative to “run of the mill” foods and seasoning blends. Our mixes are all-natural, GMO-free and MSG-free. These blends are delicious as dips or to add instant flavor to your family dinner. The cooking possibilities with Harvest Barn are endless.

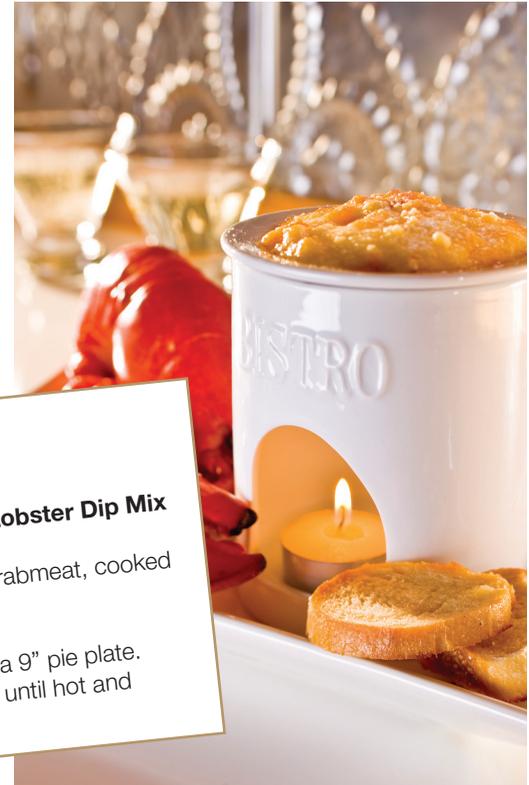
Four years ago, Kathleen and Rick purchased and renovated a country inn just down the street from the Harvest Barn. Come for a visit. Enjoy beautiful Connecticut River Valley views while you relax on the front porch. Nibble on some Harvest Barn appetizers after a day of exploring the area. Have a great night's sleep and wake up to a full farm to table breakfast. Plan a visit to our company store, located in our charming downtown.

# Farmhouse Artisan Dips

Simple to make. Perfect served hot, as a cheeseball, or as a chilled dip.  
Great for parties or any occasion.



Lobster  
Crab & Spinach  
Spinach Artichoke  
Caramelized Onion



## Baked Lobster Dip

- 1 cup mayo
- 1 Tbsp **Halladay's New England Lobster Dip Mix**
- 1 cup Mozzarella cheese, shredded
- 1 cup chopped lobster, shrimp or crabmeat, cooked
- 1/2 cup parmesan, shredded

Blend all ingredients and pour into a 9" pie plate.  
Bake at 350° about 20-30 minutes until hot and bubbly.

# Herb Seasonings & Dip Mixes

Try our unique & flavorful blends. They are all-natural and low in salt or salt-free. These are great as dips or add to all of your favorite dishes for an instant pop of flavor. The back of each label contains recipes & cooking hints!

22 Flavors • Easy To Make • All-Natural

All Halladay's products are GMO-Free.

## Fresh Garden Salsa

3-4 tomatoes, chopped (or)  
1 (15 oz.) can chopped tomatoes  
2-3 tbsp chopped onion  
Squeeze of fresh lime juice  
1 tbsp **Halladay's Garden Salsa Mix**

Combine all ingredients in a bowl. Salt and pepper to taste. Let sit for at least one hour before serving.

Boursin Cheese  
Buffalo Chicken & Blue Cheese  
Chardonnay  
Cheddar Ale  
Cucumber Dill  
Dilly Herb  
Farm Market Veggie  
Five Onion  
Garden Salsa  
Garlic Chipotle  
Garlic Chive  
Garlic Tomato Basil  
Harvest Ranch  
Horseradish  
Italian Mushroom  
Lemon Spinach  
Lobster Bisque  
Maple Habanero  
Roasted Red Pepper & Garlic  
Spicy Garlic Dill  
Thai Curry & Ginger  
Wood Fired Pizza



# Dipping Blends

These super versatile mixes are delicious added to olive oil as a dipping oil, or butter or cream cheese as a spread. They are wonderful to cook with when added to roast chicken, pork, potatoes or sprinkled over pasta.

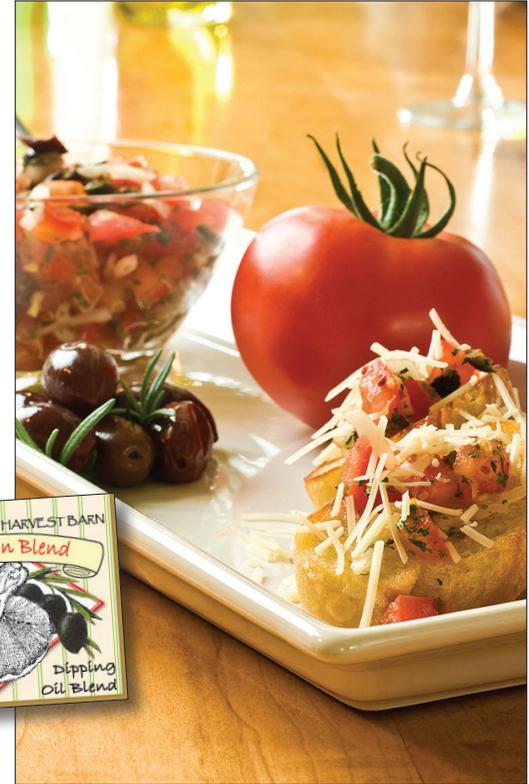
All Halladay's products are GMO-Free.

## Garlic & Rosemary Turkey Burgers

- 1 lb. ground turkey meat
- 1 cup zucchini, grated
- 1 carrot, shredded
- 1 tsp. **Halladay's Roasted Garlic & Rosemary Oil Blend**
- Salt and pepper to taste

Combine ingredients and form into patties. Bake at 350 degrees for 10 minutes. Flip and bake another 5-8 minutes.

Bruschetta Mix  
Roasted Garlic & Rosemary Mix  
Rustic Tuscan Blend Mix



## Soup Blends

Halladay's soup mixes are perfect for a quick, easy and tasty meal. All blends are made with vegetarian-based stocks and are deliciously simple. Just add 3 cups of water and one cup of half-and-half to the creamy soups for a meal that is ready in 15 minutes or less. Our heartier soups call for just a few fresh ingredients to make up to 12 cups.

### Broccoli Alfredo

1 package **Halladay's Broccoli Cheddar Soup Mix**  
2-1/2 cups water  
1 cup half & half  
1 clove garlic, minced  
2 tbsp butter  
1 lb. dried fettuccine pasta

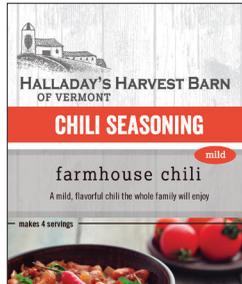
In a small saucepan combine Broccoli Cheddar Soup Mix, water, half & half and garlic. Simmer on low heat for 25-30 minutes. Meanwhile, cook pasta according to package directions. Add butter to sauce and toss with prepared pasta.

Farmhouse Barley  
Vegetable Stew  
Broccoli Cheddar Soup  
Chicken & Rice Soup  
Chicken Enchilada  
Farmhouse Corn Chowder  
Crab Bisque  
Country Chicken Vegetable  
Farmhouse Minestrone Soup  
Creamy Potato Soup  
Farmhouse Onion Soup



# Chili Mixes

Try Halladay's chili mixes for delicious chili... perfect for any time of year!



Farmhouse Chili  
Firehouse Chili

## Traditional Chili

- 1 - 1 ½ lbs. ground beef or turkey
- 1 (14.5) oz. can crushed tomatoes
- 2 cans kidney or black beans, rinsed and drained
- 1 cup beer (preferably dark beer, optional)
- 1 small onion, chopped (optional)
- 1 package **Halladay's Chili Mix**

Brown ground meat and drain fat. Add sautéed chopped onion if desired. Add Chili Mix, tomatoes, and beans. Add beer if desired. Simmer for 30 minutes or until all flavors are well blended. Top with sour cream and shredded cheddar cheese if desired.



# Burger Blends

Halladay's Burger seasonings are the perfect addition to ground meat for flavorful, tasty burgers and meatloaf!



Savory Mushroom  
Smoky Chipotle  
Farmhouse Onion  
Steakhouse Burger



## Steakhouse Burgers

- 1 lb ground beef
- 1 slice white bread
- 1/3 cup milk
- 1 egg, if desired
- 1-2 Tbsp **Halladay's Steakhouse Burger Blend**

Cut white bread into cubes. Add to ground beef. Add milk, 1 egg and Seasoning Blend. Mix well. Form into patties. Broil, grill or fry.

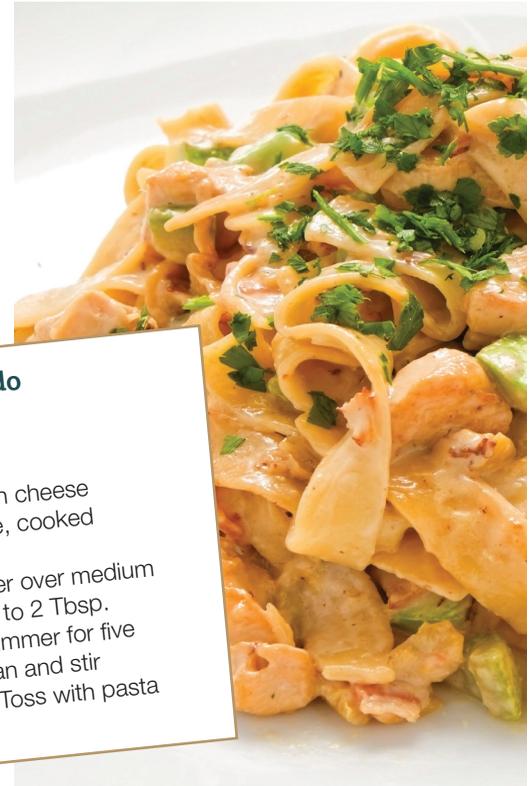
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# Bistro Pasta Sauce Mixes

Use Halladay's pasta sauce mixes for easy-to-make dishes. Perfect for a family dinner or elegant enough for company.



Lobster Mac & Cheese  
Rustic Bolognese  
Sundried Tomato Basil Alfredo  
Scampi



## Sundried Tomato Basil Alfredo

- 1/4 cup butter
- 1 cup heavy cream
- 1 1/2 cups freshly grated parmesan cheese
- 1 lb. of fettuccini or pasta of choice, cooked

In a medium sauce pan, melt butter over medium low heat. Add heavy cream and 1 to 2 Tbsp. of Halladay's seasoning packet; simmer for five minutes. Whisk in grated parmesan and stir constantly until sauce is smooth. Toss with pasta and serve immediately.

# NEW! Backyard BBQ Rubs

We can't say enough about the burst of flavor in these new Backyard Rubs. A surefire way to thrill at the grill.



## Backyard Barbeque Chicken and Rib Rub

2 racks of baby back ribs

Rinse the ribs under cold water and pat dry with paper towel. Remove the membrane from the underside of the rib. Rub Halladay's Barbeque Seasoning evenly onto the ribs, about 2 Tbsp per rack. Cover with plastic wrap and refrigerate ribs, preferably overnight or for at least 2 hours. Preheat grill to medium low heat. Place the ribs on the grill and cook for 40-50 minutes, flipping occasionally until the meat is tender and crisp on the outside.

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# Cheesecake Mixes

No baking or burning!

A simple stir creates an elegant cheesecake with no artificial flavors or colors. Perfect for today's busy families.

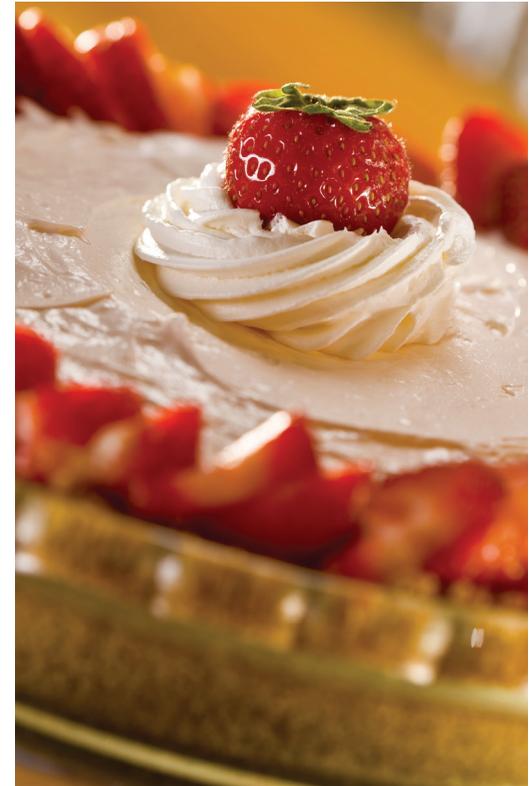
Blend 8 oz. of regular or light softened cream cheese with contents of package. Fold in 8 oz. Cool Whip® or 1 pint of heavy cream (whipped). Pour into prepared pie shell and chill.

## Tiramisu

- 1 package **Halladay's Tiramisu Cheesecake** mix
- 1 (8oz.) block of cream cheese, softened
- 1 (8 oz.) container of Cool Whip\*
- 36 lady fingers
- 1 cup of strong coffee
- Shaved chocolate or cocoa powder, optional

Blend Cheesecake mix with softened cream cheese. Fold in Cool Whip. Arrange lady fingers to cover the bottom of the pan, drizzle with coffee until moist (do not over soak.) Add layer of Tiramisu mixture. Continue to layer lady fingers and Tiramisu mixture until gone. Top with shaved chocolate or sprinkle with cocoa powder if desired. Let sit at least 2 hours before serving. \*1 cup of heavy cream whipped may be substituted for the Cool Whip.

- Key Lime
- Maple
- Lemon Blueberry
- Mom's Apple Pie
- Double Chocolate
- Pina Colada
- Pumpkin
- Amaretto Mudslide
- New York
- Strawberry
- Tiramisu



# Apple & Fruit Crisp Mixes

Halladay's Crisp mixes have a fun, retro label. Apple & fruit crisps are always a hit, and these fun mixes are just added to sliced apples or fruit and butter for a quick, yummy dessert. Just add pumpkin pie filling to the Pumpkin Crisp mix for a delicious, crustless pumpkin pie.

- Apple Crisp Mix
- Fruit Crisp
- Pumpkin Crisp Mix
- Cider Mulling Mix

## Caramel Apple Dip Mix

Mix with cream cheese for a fabulous dip. Serve with tart, crisp apples!



# Recipe Book

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## Welcome to the Harvest Barn Kitchen!

Through the years we have used every Halladay's blend in countless family dinners and party appetizers. Justin once asked if we could ever have a family dinner without "green stuff" in it. As you can guess, it didn't happen. Everyone asks us how we pull dinner and parties together so quickly – it's all about the seasoning! Instead of reaching for 6 or 7 different spices, we've put them all together in one convenient package. Although we are known for our dip blends, it's not all we do! We've been casually sharing our family recipes with you at crafts fairs and festivals for years, and are finally answering your requests for a cookbook.

You will find all the recipes in the book to be simple and easy to prepare. We've included some healthy alternative ways to mix up our dips using sweet potato and other great bases. Experiment with Harvest Barn spices in these easy appetizer and dinner recipes. Finish off a special dinner with one of our creative desserts.

Cook, eat, enjoy,

Kathleen, Rick, Justin, Jen  
& the Harvest Barn Staff



# Salad Dressings

## Maple Habenero Vinaigrette

- 1/2 cup canola oil
- 1/4 cup maple syrup
- 1/4 cup cider vinegar
- 2 Tbsp coarse-grained mustard
- 1 Tbsp **Halladay's Maple Habenero Dip mix**

Whisk together ingredients until well blended.

## Creamy Salad Dressing- Low fat

- 1 cup low fat yogurt (regular or Greek)
- 2 Tbsp of selected vinegar; cider, wine, tarragon, or balsamic
- 2 Tbsp **Halladay's Buffalo Chicken and Blue Cheese Dip mix**
- 1 to 2 Tbsp honey

Combine in blender or food processor. Add 2 to 4 Tbsp of oil or dairy of choice to thin, if desired.



## Classic Vinaigrette

- 2/3 cup olive oil
- 1/3 cup balsamic or red wine vinegar
- 1 tsp French mustard
- 1 Tbsp **Halladay's Garlic Tomato Basil Dip mix**

Whisk together ingredients until well blended. Great on fresh salad greens.

## Lemon Vinaigrette

- 1/2 cup olive oil
- 3 Tbsp lemon juice
- 1 Tbsp **Halladay's Lemon Spinach, Italian Mushroom or Garlic Tomato Basil mix**
- 1 1/2 tsp Dijon mustard
- 1/2 tsp grated lemon peel
- 1/2 tsp sugar
- Salt and pepper to taste

Whisk together ingredients until well blended. \*Can be made 1 day ahead: Chill. Bring to room temperature before using.

## Light Creamy Dill Dressing

- 1 pint sour cream or Greek yogurt
- 2 Tbsp red wine vinegar
- 1-2 Tbsp **Halladay's Dilly Herb Dip mix**

Blend ingredients until well mixed. \*Only 37 calories per 2 tablespoons!

# Party Ready Dips

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## Chipotle Sweet Potato Dip

- 1 medium sweet potato
- 2 Tbsp olive oil
- 1-2 tsp **Halladay's Chipotle Dip mix**
- Squeeze of lemon juice

Microwave sweet potato until tender. Mash sweet potato and combine with other ingredients.



## Farm Market Vegetable Dip

- 3 Tbsp **Halladay's Farm Market Vegetable Dip mix**
  - 1 cup Greek yogurt
  - 1/2 - 1 cup mayonnaise
  - 5 oz. (1/2 pkg.) of frozen spinach, defrosted and well-drained
  - 1 cup water chestnuts, drained and chopped (optional)
- Mix all ingredients well. Let sit at least 2 hours before serving.

## Skinny Yogurt Dip

- 1 Tbsp **Halladay's Harvest Barn Dip mix** (Our favorites include Thai Curry, Lemon Spinach and Cucumber Dill)
  - 1 cup Greek yogurt
  - (1 to 2 Tbsp of light mayo if desired)
- Combine ingredients. Chill several hours, or overnight for the most flavorful dip.

## Tuscan White Bean Dip

- 15 oz. can cannellini beans drained and rinsed
- 1/4 cup olive oil
- Squeeze of lemon
- 2 tsp **Halladay's Roasted Garlic & Rosemary Oil Blend**
- 2 Tbsp Feta or Parmesan cheese, optional
- 6 black olives, diced, optional

Mash beans and combine with other ingredients. Let sit for a couple of hours to let flavors develop. Great with fresh veggies or pita chips.

# Baked Dips & Cheeseballs

## Caramelized Onion Dip

- 1 medium onion, sliced
- 2 tbsp olive oil
- 3 oz. cream cheese, softened
- 1/2 cup mayonnaise
- 1 cup shredded mozzarella
- 2 tbsp **Halladay's Caramelized Onion Baked Dip Mix**

Sauté onion in olive oil until caramelized. Blend cream cheese, sour cream, mayo and shredded mozzarella and Dip Mix. Fold in onions. Bake in a decorative pie plate at 350°F for 20-30 minutes until hot and bubbly, or in a bread bowl wrapped in tin foil for one hour.

## Hot Crab Dip

- 1/2 cup mayo
- 1/2 cup sour cream
- 1/4 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 5 oz. can crab meat
- 2 tbsp **Halladay's Crab & Spinach Dip Mix**

Combine all ingredients until well blended. Fold into 9" decorative pie plate or ramekin. Bake at 350°F until hot and bubbly.

## Stuffed Pastries

- 14 oz. can artichoke hearts, drained and chopped
- 1/2 cup mayo
- 1/2 cup sour cream

- 1 cup shredded mozzarella, or cheese of choice
- 2 tbsp **Halladay's Spinach Artichoke Baked Dip Mix**
- 1 package frozen puff pastry shells or cups

Combine artichoke hearts, mayo, sour cream, mozzarella and Dip Mix until well blended. Bake puff pastries according to package directions. Remove excess pastry in center and fill with dip mixture. Return to oven and continue baking until hot.

## Spinach Artichoke Dip

- 1-2 tbsp of **Halladay's Spinach Artichoke Dip mix**
- 1 tbsp grated parmesan cheese
- 8 oz softened cream cheese
- 2 oz softened butter

Blend all ingredients, and chill.

**To create a cheeseball:** Chill for 1 hour, roll into a ball, then roll in chopped walnuts or almonds if desired.



# Appetizers

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## Shrimp Canapes

- 1 Cup Mayo
- 1 Cup mozzarella cheese
- 1 Tbsp finely chopped onion
- 1 tsp **Halladay's Spicy Garlic Dill or Cucumber Dill Mix**
- 1 loaf French bread
- 1/2 lb. Cooked shrimp

Mix well. Place 1 Tbsp on sliced French bread with a shrimp garnish on top. Bake at 400°F until brown & toasty.

## BLT Canapes

- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1 Tbsp **Halladay's Garlic Tomato Basil Dip Mix**
- 11 slices hearty white sandwich bread



- Vegetable oil spray
- 11 slices bacon, cooked
- 6 oz cherry tomatoes
- salt and pepper
- 1/4 cup chopped basil

In a small bowl combine sour cream, mayonnaise and Seasoning Blend. Let mixture chill for 2 hours.

Using a 2-inch round cutter, cut rounds out of bread slices (3 rounds per slice), avoiding crust. Spray both sides of bread rounds with oil spray and arrange on baking sheet. Broil until golden brown, about 5 minutes, flipping halfway through.

Break each bacon slice evenly into 3 short pieces. Cut tomatoes into 1/3 inch thick slices. Season with salt and pepper. Spread dip mixture evenly over 1 side of each toast, then top with 1 piece bacon and 1 slice tomato. Sprinkle with chopped basil.

## Orange Chipotle Cocktail Meatballs

- 1 Tbsp **Halladay's Garlic Chipotle Dip mix**
- 1 Tbsp orange juice
- 1 cup barbeque sauce
- 1-2 Tbsps maple syrup, optional
- 1 bag frozen cocktail sized Swedish style meatballs, defrosted

Whisk together the Garlic Chipotle Dip mix, orange juice, barbeque sauce and maple syrup. Heat in small saucepan and add one package of defrosted cocktail sized meatballs and heat through. Serve warm.

# Appetizers

## Caramelized Onion & Bacon Empanadas

2 Tbsp **Halladays Harvest Barn Caramelized Onion Blend**

1 med onion, sliced

2 Tbsp olive oil

3 oz cream cheese

3/4 cup sour cream

1/2 cup mayo

1 cup shredded mozzarella

3 pieces cooked bacon, crisp and crumbled

1 cup cooked chicken, chopped (if desired)

2 pie crust dough rounds (refrigerated or Jiffy Mix works well)

Sauté sliced onions in olive oil until caramelized. Soften cream cheese and blend with sour cream, mayo, mozzarella, and 2 Tbsp of seasoning. Fold in cooked onions, bacon, and chicken if desired.

Roll out crust. Cut into 3 inch circles. Fill each circle with 2 tsp of mix in the center. Moisten edges of dough, then fold in half and crimp edges with a fork. Preheat oven to 425°F. Bake till golden brown (approx. 23-28 min.) flipping once half way through. Let cool 5 minutes before serving.

## Mushrooms Stuffed with Boursin and Prosciutto

24 white mushrooms (1 ½ to 2 inches in diameter), stemmed

2 tablespoons olive oil

1/4 tsp salt

1/4 tsp pepper

1 8oz bar of cream cheese

1/2 cup shredded mozzarella cheese

1 Tbsp **Halladay's Boursin Cheese Dip Mix**

1 oz thinly sliced prosciutto

Preheat oven to 450°F. Line your baking sheet with aluminum foil. Toss the mushrooms with the oil, salt and pepper and lay gill side down on the foiled baking sheet. Bake until the mushrooms begin to release their moisture and shrink, around 15 minutes. Mix Boursin Cheese Dip Mix with 8 oz bar of cream cheese and 1/2 cup of mozzarella cheese. Remove the mushrooms from oven, let cool slightly, then flip over. Using two spoons, fill mushrooms evenly with Boursin mixture. Top with prosciutto.

Bake stuffed mushrooms until Boursin is hot and the prosciutto begins to crisp, 10 to 12 minutes. Move to serving platter and serve.



# Main Dishes

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## Chicken Pot Pie

1 package of **Halladay's Corn Chowder Mix**  
3 cups of water  
1 cup of half and half  
2 tbsp of butter  
1-1/2 cups of frozen peas and carrot vegetable mix  
2 cups of chopped cooked chicken ( rotisserie chicken works great)  
Prepared pie shell\*  
Ground black pepper to taste

Combine soup mix and water in small sauce pan and bring to slight boil. Reduce heat; simmer for 20 min. Add veggies and half and half and simmer for another 5 min. Pour into prepared pie shell in deep dish pie plate.\* Top with crust and crimp edges; and put a couple of steam vent slashes in the middle of the pie.

Bake at 400°F for 30 minutes or until crust is golden brown. Let sit 10 minutes and serve. 4 to 6 servings. \*Can also be prepared with just a top crust or a puff pastry top.



## Artichoke Herbed Chicken

2 tbsp olive oil  
3 whole boneless chicken breasts split  
1 tsp salt  
1/2 tsp black pepper  
6 ounces marinated artichoke hearts, drained (reserve marinade) and sliced  
1 can condensed chicken soup  
1/2 cup sour cream (regular or light)  
1/4 cup Dijon mustard  
1 tbsp **Halladay's Chardonnay Dip mix**  
1 cup grated Swiss cheese

Heat oil in skillet, sprinkle chicken with salt, pepper and Chardonnay Dip mix. Brown chicken, about 3 minutes on each side, then place in 13x9 inch baking dish. Cover chicken with artichoke hearts.

Whisk together soup, sour cream, mustard, and reserved artichoke marinade. Pour sauce over chicken and sprinkle with grated cheese. Bake 30 minutes at 350°F until cheese is melted and sauce is bubbly.

## Filet of Sole Florentine

1 pound Sole  
16 ounces frozen spinach, thawed  
4 ounces feta cheese  
1 tbsp **Halladay's Lemon Spinach Dip mix**  
2 tbsp butter, melted

## Topping:

- 1 tsp **Halladay's Lemon Spinach Dip mix**
- 1 tsp Parmesan cheese
- 1 Tbsp bread crumbs

Rinse fish and pat dry with paper towels. Mix together spinach, feta and Lemon Spinach Dip mix. Spread mixture on fish and roll. Place fish in greased baking dish, seam down. Brush with butter. Sprinkle with topping. Bake at 350°F for 20-25 minutes.

## Chipotle Alfredo

- 1 pound of dried fettuccine pasta
- 1 shallot, diced
- 4 tbsp unsalted butter
- 1/4 cup heavy cream



## 2 tbsp **Halladay's Chipotle Dip mix**

- 1 cup grated Parmesan cheese
- Cooked cubed chicken, optional

Cook the fettuccine in a pot of rapidly boiling water. Drain in a colander, reserving 1/4 cup of the pasta cooking liquid. While the pasta is cooking, melt the butter in a medium saucepan over medium-high heat. Add shallots and sauté until tender. Add heavy cream and Chipotle Dip mix and bring to a boil. Cook until sauce has reduced slightly, about 5 minutes. Remove from heat.

Return the pasta and reserved cooking liquid to the pot, set over medium-high heat. Add the butter-cream mixture and half of the Parmesan; toss to combine thoroughly. Season with salt and pepper, to taste. Sprinkle with remaining Parmesan. (Add cooked chicken if desired)

## Shrimp & Spinach Scampi

- 1 lb raw shelled shrimp
- 12 oz. can of anchovies
- 2 tbsp capers
- 1 to 2 tbsp **Halladay's Scampi Blend**, to taste
- 1 bag of baby or regular spinach
- 2 tbsp olive oil
- 1/2 to 1 cup cream or half & half

Heat oil then add shrimp, anchovies, capers and Scampi Blend. Sauté. Add dairy and simmer til heated through. Add spinach. Cover and cook until the spinach is wilted. Serve over pasta, rice or couscous with freshly grated aged Italian cheese.

# Main Dishes

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## Chicken Fajitas

1 Tbsp garlic, chopped  
Juice from 1/2 lemon or lime  
2 Tbsp garlic oil  
1 1/2 pounds chicken breast, cubed  
1 red pepper, diced  
1 yellow pepper, diced  
1 Tbsp **Halladay's Garlic Chipotle Dip mix**  
4 ounces cream cheese  
1/2 cup salsa  
1/4 cup water  
Flour or whole wheat tortillas  
Desired toppings, such as sour cream, cheese, shredded lettuce, etc.  
Marinate chicken for 20 minutes with chopped garlic and citrus juice.  
Heat 1 tbsp garlic oil in skillet and sauté chicken until cooked through,



set aside. Sauté peppers in remaining garlic oil until tender. Add Chipotle Dip mix, cream cheese, salsa and water. Cook on low until thickened. Add chicken to mixture and continue cooking for 5 minutes. Serve with warm tortillas. For a full meal, serve with Spanish rice and beans.

## Chipotle Lime Sauce

1 bunch cilantro or 2 Tbsp of cilantro paste  
4 cloves garlic  
1/4 cup olive oil  
1/2 cup corn syrup  
2 Tbsp **Halladay's Chipotle Dip mix**  
2 limes, juiced

Place ingredients in blender; mix on low speed until well combined. Great compliment for chicken, pork and beef, or use as a salad dressing. Yields about 1-1/2 cups.

## Lemon Parmesan Fish

4 (4 ounce) pieces Flounder or Sole  
1/2 cup crushed Corn Flakes  
1 Tbsp grated Parmesan cheese  
1 Tbsp **Halladay's Lemon Spinach Dip mix**  
1 Tbsp butter, melted  
1/4 tsp black pepper

Preheat oven to 450°F. Place fish on a baking dish sprayed with nonstick spray. Combine Corn Flakes, cheese, seasoning and butter. Sprinkle mixture over fish. Bake until fish flakes easily.

# Main Dishes

## Seafood Chowder

- 1 qt of heavy cream
- 4 oz white flour
- one stick (4 oz.) of salted butter
- 1 tsp red paprika
- 8 oz. bottle of clam juice
- 1 cup of dry sherry
- 1 lb of scallops
- 1 lb. of small shrimp
- 1/2 lb of cooked lobster meat

Heat clam juice and add scallops, shrimp and lobster; cook for 2 min. Strain seafood and reserve broth. Melt butter in frying pan (do not burn); whisk in flour slowly to make a roux. Add one package of Halladay's Lobster Dip. Add clam juice (and bring up to heat), then slowly whisk in heavy cream. Add paprika, and sherry (to taste). When bisque is to texture and taste, add in seafood and heat for 2 min. or until well heated without boiling.

## Vegetarian Pad Thai

- 1 pkg. dried or fresh rice noodles
- 1 cup pea pods
- 1 cup baby petite carrots
- 1 broccoli crown
- 1 to 3 Tbsp **Halladay's Thai Curry Blend**, to taste
- 1/2 to 1 cup Roasted Salted Peanuts, ground
- 2 Tbsp peanut oil

Prepare noodles according to package instructions. Heat oil and sauté vegetables. Add Thai Curry blend, cover and cook until vegetables are tender. Combine the noodles with the vegetables and peanuts. Serve with soy and lime wedges.



# Sides

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## **Parmesan Crusted Potatoes**

10 small red potatoes, halved

3 Tbsp butter

3 Tbsp olive oil

Grated Parmesan cheese

2 Tbsp **Halladay's Scampi Pasta mix**

Add Scampi mix to 1 to 2 Tbsp of hot water. Let sit 30 seconds to rehydrate the herbs. Melt butter and mix with olive oil. Pour mixture on the bottom of a baking dish. Sprinkle Parmesan to coat pan. Sprinkle hydrated scampi mix over pan. Arrange potatoes in one layer on baking sheet, face down. Bake at 350°F for 45 minutes, or until tender and golden brown.

## **Chipotle Scalloped Potatoes**

1 1/3 cup half and half

2 Tbsp **Halladay's Chipotle Dip mix**

1 cup shredded cheddar cheese

3 large potatoes, peeled and sliced 1/8 inch thick

Grease a 9x9 inch-baking dish. Arrange potato slices to cover the bottom of the baking dish. Sprinkle with cheese and Chipotle dip mix. Continue to layer potatoes, cheese and dip mix until gone, reserving the last layer of cheese for later. Pour half and half evenly over potatoes. Cover and bake at 400°F for 45 minutes, or until potatoes are fork-tender. Uncover and sprinkle with remaining cheese. Return to oven and bake until golden brown. Serves 4.

## **Tuscan Green Beans**

1 pound green beans

Pat of butter

1-2 Tbsp **Halladay's Italian Mushroom Dip mix**

Steam green beans until tender. Melt butter and toss with green beans. Sprinkle with Italian Mushroom dip and toss to coat. Great with a sprinkle of Parmesan cheese also.

## **Garlic Chive Mashed Potatoes**

6 medium potatoes, cubed and peeled if desired

1/4 cup butter

1/4 cup milk

1 tsp salt

1-2 Tbsp **Halladay's Garlic Chive Dip mix**

Boil potatoes until fork tender, 15-20 minutes. Mash potatoes with butter and herbs. Thin with milk until desired consistency.

## **Seafood Pasta Salad**

1 pound Rotelle or bowtie pasta, cooked al dente and drained

2 Tbsp vegetable oil

1/2 cup chopped celery

1/2 cup chopped red onion

1 pound medium shrimp, peeled, deveined and cooked

1 to 2 Tbsp of **Halladay's Lobster Dip Bisque mix**

1 cup of desired mayo

Toss together ingredients. Let chill and serve.

## Cheddar Ale Biscuits

1/2 cup shredded extra-sharp white cheddar cheese  
1/2 cup grated sharp Cheddar cheese  
3 cups all-purpose flour  
4 Tbsp **Halladay's Cheddar Ale Dip mix**  
1 Tbsp baking powder  
1 Tbsp sugar  
1 tsp salt  
3/4 tsp cream of tartar  
3/4 cup butter  
1 cup milk

Preheat oven to 450°F. In a large bowl combine flour, baking powder, sugar, salt, cream of tartar and Cheddar Ale Dip Mix. Using a mixer blend in the butter until the mixture resembles coarse crumbs. Stir in the orange and white cheddar cheese. Make an indentation in the middle of the flour mixture and add the milk all at once. Using a fork, stir just until the mixture is moist.

Roll the dough out onto a lightly floured surface. Knead the dough gently until it holds together. Pat or lightly roll dough until 3/4 inch thick. Cut dough with a floured 2-1/2 inch biscuit cutter. Place dough circles 1 inch apart on an ungreased baking sheet.

Bake for 10 to 14 minutes or until golden brown. Makes 12 biscuits.



# Crock Pot

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## Pork Tacos

1-1/2 pounds pork shoulder, halved  
1 package **Halladay's Chili Seasoning**, or 2 tbsp **Garlic Chipotle Dip mix**  
1 (28 oz.) can crushed or diced tomatoes  
1-2 cans of desired beans  
1 package of hard or soft taco shells  
Toppings of choice: shredded lettuce, cheese, salsa and sour cream

Coat meat in seasoning of choice and sprinkle with salt and pepper. Add meat and tomatoes to Crock Pot. Cook on low for 7-8 hours, or on high for 5-6 hours. Add beans and heat through. Stuff tacos with Crock Pot contents and add desired toppings.



## Pot Roast

3 pounds pot roast  
1 pkg. **Halladay's Farmhouse Onion, Roasted Red Pepper, Italian Mushroom or Garlic Tomato Basil Dip mix**  
Salt and pepper  
28 oz. can crushed or diced tomatoes  
Frozen or fresh chopped vegetables of choice

Coat meat in seasoning of choice and sprinkle with salt and pepper. Add meat and tomatoes to Crock Pot. Cook on low for 7-9 hours, or on high for 5-6 hours. Add vegetables and heat through. Serve with noodles or rice.

## Guinness Barley Lamb Stew

1 package **Halladay's Barley Vegetable Stew mix**  
1 to 1-1/2 lbs. packaged lamb stew meat  
12-16 oz Guinness (or stout of your choice)  
10.5 oz can cream of mushroom soup  
4 carrots, cut into 1-inch pieces  
3 potatoes, cut into 1-inch cubes  
3 stalks of celery, chopped  
1 onion, finely chopped  
6 cups water  
salt and pepper to taste

Combine all ingredients in a large crock-pot. Cook on high for 4-5 hours or on low for 7-8 hours. Goes great with Cheddar Ale Biscuits (recipe on pg. 25).

# Wings

## Classic Wings

Preheat oven to 400°. Line a 10 by 15 inch baking pan with foil and coat with non-stick spray. Arrange wings, skin side up in a single layer on prepared pan. Bake about 40 minutes until chicken is no longer pink. Drain off the fat. Toss wing with desired sauce recipe, coat well and return to pan in a single layer. Bake 5-10 minutes more, until hot and bubbly and slightly browned. Transfer to a crock-pot or serving platter and spoon any remaining sauce on the top.

## Cheddar Ale Wing Sauce

Sauté 2 Tbsp finely chopped onions in ½ cup of butter; add 4 Tbsp maple syrup or honey and 2 Tbsp of cider vinegar. Cook on high for 1 to 2 minutes until thickened. Blend in 2 Tbsp of **Halladay's Cheddar Ale mix**.

## Maple Chipotle Wing Sauce

Sauté 2 cloves finely minced garlic in 1 Tbsp. butter until softened. Add 1/2 cup of maple syrup, 1/4 cup cider vinegar, 1 Tbsp **Halladay's Garlic Chipotle mix**, and 1 tsp of cornstarch added to 1 Tbsp of cold water. Cook over high heat until slightly reduced and thickened.

## Thai Curry Wing Sauce

Melt 1/2 cup of butter, add 1/3 cup of honey and 2 Tbsp of rice wine vinegar, cook on high heat 1 to 2 minutes until slightly thickened. Add in 1 Tbsp **Halladay's Thai Curry blend**.



# Desserts

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## Dessert Tarts

- 1 Package of desired **Halladay's Cheesecake** mix
- 1 (8oz.) bar cream cheese, softened
- 1 (8oz.) container of Cool Whip\*
- 24 mini (1") tart shells
- Fresh fruit

Add package of Cheesecake mix to softened cream cheese and mix until well blended. Fold in Cool Whip. Use a spoon or piping bag to fill tart shells. Garnish with fresh fruit. \*1 pint of whipped heavy cream can be used in place of Cool Whip.



## Chocolate Peanut Butter Parfait

- 12 Oreos, crushed
- 1 package **Halladay's Double Chocolate Cheesecake** mix
- 1 (8 oz.) block of cream cheese, softened
- 1 cup peanut butter
- 1 pint heavy whipping cream\*

Add Cheesecake mix to softened cream cheese. Fold in peanut butter. Add heavy cream to mixture. Whip until soft peaks form. Spoon small amount of Oreo mixture in the bottom of a dessert glass followed by a layer of mousse mixture. Add another layer of Oreo followed by another layer of mousse mixture. Chill. Top with whipped cream, if desired.

Variation: pour mousse mixture into a prepared Oreo or chocolate pie shell and chill. \*You can substitute one 8 oz container of cool whip for heavy cream

## Dessert Cheeseball

- 1 package of desired **Halladay's Cheesecake** mix
- 1 (8 oz.) block of cream cheese, softened
- Crushed cookies or topping of choice

Combine softened cream cheese with Cheesecake mix and blend well. Refrigerate until stiff, 1-2 hours. Form into a ball and roll in crushed cookies or other desired topping such as nuts or sprinkles. Great served with cookie thins or fresh fruit.

# Desserts

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## Nutella Parfait

- 12 Oreos, crushed
- 3 tbsp butter, melted
- ¼ cup Nutella
- 2 cups whipping cream\*
- 1 (8 oz.) block of cream cheese, softened
- 1 package **Halladay's Double Chocolate Cheesecake** mix

Crush Oreos. Mix with melted butter, reserve for later. Blend softened cream cheese with Cheesecake mix. Fold in Nutella. Add one cup of the heavy cream to mixture, reserving the other cup for later. Whip mixture until soft peaks form. Place 1 tbsp of the cookie crumb mixture in the bottom of each glass. Top with a layer of the mousse. Layer with more cookie crumbs and second layer of mousse. Chill.

Meanwhile, whip remaining cup of whipped cream to top parfaits. Variation: pour mousse into a prepared Oreo piecrust. \*Whipping cream may be replaced with one tub of Cool Whip for the filling and an additional tub for the topping.

## Strawberry Icebox Cake

- 2 cups whipping cream\*, well chilled
- 2 pound strawberries, sliced with 1 to 2 tbsp of sugar added
- 1 package **Halladay's Strawberry Cheesecake** mix
- 2 sleeves graham crackers

Whip chilled cream until stiff peaks form. Fold in Cheesecake mix. Add small layer of whipped cream mixture to bottom of a 9" x 12" pan.

Add a layer of graham crackers, top with whipped cream, followed by a layer of strawberries. Continue to layer for a total of 4-5 layers. Refrigerate at least 4 hours before serving. Will keep well for two days in the refrigerator. \*You can substitute 1-1/2 containers of Cool Whip for the whipping cream.

## Nutella Fruit Dip

- 1 cup Nutella
- 1 package **Halladay's Double Chocolate Cheesecake** mix
- 4 oz. cream cheese, softened
- 1 cup Cool Whip\*

Whip Nutella, softened cream cheese and Cheesecake mix until well blended. Fold in Cool Whip. Let chill at least 30 minutes before serving. \*You can substitute 1 cup of whipped cream for Cool Whip.



# Desserts

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## Tropical Fruit Dip

- 1 cup Greek yogurt
- 2 tbsp **Halladay's Pina Colada Cheesecake** mix

Combine ingredients. Let chill for several hours before serving. Delicious served with fresh pineapple and other fresh fruits.

## Fruit Parfait

- 1 package of desired **Halladay's Cheesecake Mix**
- 2 cups plain or flavored Greek yogurt
- Fresh fruit and/or chopped nuts

Combine Cheesecake mix with yogurt. Layer alternately fresh fruit and mixture into dessert glasses. Top with fruit or chopped nuts.

## Tiramisu Icebox Cake

- 1 package **Halladay's Tiramisu Cheesecake** mix
- 1 (8oz.) block of cream cheese, softened
- 1 (8oz.) container of Cool Whip\*
- 2 sleeves of chocolate graham crackers

Blend Cheesecake mix into softened cream cheese. Fold in Cool Whip. Frost the bottom of an 8" x 8" pan with mixture then add a layer of chocolate graham crackers. Continue to layer for a total of 4-5 layers. Refrigerate for 5-6 hours before serving.

\* Can substitute one pint of whipped heavy cream for the Cool Whip

# Harvest Barn Inn Recipes

## Overnight Nutella Stuffed French Toast

2 c whole milk or heavy cream  
1/2 cup of maple syrup  
1 tsp of vanilla  
6 eggs  
Nutella  
1 loaf challah or brioche, sliced into 10 slices

Butter 9x13" baking dish. Pour maple syrup on bottom of pan. In large bowl, whisk together eggs, milk (or heavy cream), and vanilla until somewhat frothy. Set aside.

Cover five slices of bread generously with Nutella and top with another slice to make 5 sandwiches. Cut each diagonally into quarters. Soak each quarter in egg mixture for 1-2 minutes, flipping to coat evenly. Transfer to the prepared baking dish. Pour the rest of the egg mixture evenly over the top and dot with butter. Refrigerate overnight.

In morning, take French toast out of refrigerator and let sit while oven is preheating to 365°F. Bake 35-40 minutes, until golden brown. Serves 6-8.

## Light Dilly Omelet

3 eggs  
3 egg whites  
1 tsp **Halladay's Spicy Garlic Dill Dip** mix  
2 tbsp water

salt and pepper to taste

Fillings of choice: diced tomatoes, black olives, cheddar or feta cheese

Whisk ingredients together until light and fluffy. Pour into lightly greased skillet and cook covered on medium heat until almost cooked through. Fill with fillings of choice on one side, fold over and serve.



## Halladay's Harvest Barn

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