



HALLADAY'S HARVEST BARN

RECIPES FROM THE
HARVEST BARN KITCHEN

Volume 6



OUR STORY



Halladay's is a true Vermont story!

Harvest Barn began in a tiny corner of our house in the 90's. We had 13 antique greenhouses and a Florist and needed income to supplement our slow months. We debuted our first 5 mixes at a small craft fair in Brattleboro in the pouring rain.

Our present day success grew from one small fair at a time, with the support of dedicated Harvest Barn fans returning each year for more of their favorite mixes. Retailers were added into the mix and we have since grown from our humble beginnings of 5 dip mixes to over 70 items sold in stores nationwide.

While we have grown in numbers, our seasoning and cooking blends are still developed in our farm kitchen. Our son Justin is assuming greater responsibility and ownership in the company and is the inspiration for most of our fun new blends. Our products are still hand mixed in small batches and packaged on site.

Our Harvest Barn staff is family. We appreciate all their hard work and dedication to the company and each other. Our small but mighty team gets thousands of packages made and shipped each week.

From our family to yours, thank you for your support that has helped us grow into the company we are today.

Rick, Kathleen, and Justin

Kathleen's Favorite Mix:

Maple Bacon

Favorite Recipe:

Lemon Orzo with Shrimp (online)

Justin's Favorite Mix

Garlic Chipotle

Favorite Recipe:

Chipotle BBQ Glaze (online)

OUR STAFF

(See page 17 for a special dedication)



Julie

Office Manager

Friendly voice on the phone, graphic design, all things office admin.

Years at Halladay's:
15

Favorite Mix:
Lemon Blueberry

Favorite Recipe:
Scampi Steak Tips
(pg. 24)



Grace

Soup Queen

If you've had our soup, chances are high that Grace made it for you.

Years at Halladay's:
22

Favorite Mix:
Garlic Chipotle

Favorite Recipe:
Pull Apart Cinnamon
Rolls (pg. 35)



Heather

Production Manager

Our organization queen, she makes her lists and checks them twice!

Years at Halladay's:
6

Favorite Mix:
Garlic Parmesan Veggie

Favorite Recipe:
Lemon Spinach Artichoke Chicken (pg. 22)



Deb

Production Star

Bagging dip with a smile on her face for over a decade.

Years at Halladay's:
12

Favorite Mix:
Maple Bacon

Favorite Recipe:
Oven Roasted Carrots
(online)



Vanessa

Shipping Queen

Carefully packs your orders at lightning speed!

Years at Halladay's:
10

Favorite Mix:
Mocha Latte

Favorite Recipe:
Garlic Parmesan
Chicken Tenders (pg. 21)



Rachel

Production Star

Always ready to pack the next dip & brain-storm recipe ideas.

Years at Halladay's:
5

Favorite Mix:
Scampi Seasoning

Favorite Recipe:
Turkey Meatloaf with
Mozzarella (pg. 25)

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DIP & SEASONING BLENDS

Our unique all-natural blends are full of flavor with little to no salt. Great as a dip or for an instant pop of flavor to your favorite dish. Each label contains recipes & cooking hints.

Bacon Cheddar Onion	Garlic Herb
Bacon Horseradish	Garlic Parmesan
BLT	Garlic Tomato Basil
Boursin Cheese	Harvest Ranch
Buffalo Chicken Blue	Horseradish
Cheese	Lemon Spinach
Chardonnay	Lobster Bisque
Cheddar Ale	Maple Bacon
Cucumber Dill	Maple Habanero
Dilly Herb	Roasted Red Pepper & Garlic
Farm Market Veggie	Spicy Garlic Dill
Five Onion	Wood Fired Pizza
Garlic Chipotle	Zesty Fiesta
Garlic Chive	

Classic Dip Recipe

1 to 2 Tbsp. *Halladay's Dip & Seasoning Blend* of choice
1/2 cup regular or light sour cream, or Greek yogurt
1/2 cup mayo, regular or light

Combine all ingredients; let chill at least one hour before serving.
Recipe makes 1 cup of prepared dip, package contents will make a total of 4 cups of prepared dip.

Visit our website for lighter and vegan options!



DIPPING OIL & SPREAD BLENDS

These super versatile mixes are delicious when 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.

Italian Dipping Oil
Roasted Garlic Rosemary



Italian White Bean Dip

1 (15 oz.) can cannellini beans, drained and rinsed
1/4 cup olive oil
Squeeze of lemon
1 Tbsp. *Halladay's Italian Dipping Oil Blend*

Mash beans and combine with other ingredients. Let chill at least 2 hours before serving.



FARMHOUSE ARTISAN DIPS

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

Caramelized Onion
New England Lobster

Spinach & Artichoke
Vermont Special Sauce



Caramelized Onion Baked Dip

- 1 medium onion, sliced.
- 2 Tbsp. olive oil
- 3 oz. cream cheese, softened.
- $\frac{3}{4}$ cup sour cream
- $\frac{1}{2}$ cup mayo
- 1 cup shredded mozzarella
- 2 Tbsp. *Halladay's Caramelized Onion Farmhouse Artisan Dip*

Sauté onions in olive oil until caramelized. Combine softened cream cheese, sour cream, mayo, mozzarella and Halladay's Caramelized Onion Seasoning. Fold in the cooked onions. Bake at 350°F for 20 to 30 minutes, until hot and bubbly; or in a bread bowl wrapped in tinfoil for one hour.



BACKYARD BBQ RUBS

We can't say enough about the burst of flavor in our Backyard BBQ Rubs. A surefire way to Thrill at the Grill!

BBQ Rub for Chicken & Ribs
Country Style Pulled Pork
Sweet & Spicy Jerk Chicken
Vermont Maple Grill Glaze



Maple Grill Glaze Wings

- 1 lb. chicken wings
- 1 Tbsp. olive oil
- 1 Tbsp. *Halladay's Vermont Maple Grill Glaze BBQ Seasoning*

Preheat the air fryer to 380°F. When heated, spray the basket with cooking spray. Pat the wings dry, then transfer to a large bowl. Toss the wings with olive oil and Maple Grill Glaze BBQ Seasoning.

Place the wings in the air fryer so that they are not touching. Cook for 10 minutes, increase the temperature 400°F and cook for an additional 6-8 minutes, until golden and crisp.

BURGER BLENDS

Halladay's Burger Blends are the perfect addition for flavorful, tasty burgers and meatloaf.

Buffalo Blue Cheese

Steakhouse

Farmhouse Onion

Sundried Tomato Basil

Maple Bacon

Bacon Cheddar Smash Burger



Bacon Cheddar Smash Burgers

1 lb ground beef

1 large onion, thinly sliced

2 Tbsp. *Halladay's Bacon Cheddar Smash Burger Blend*

3 to 6 slices American cheese or cheese of choice

3 burger buns

Add Bacon Cheddar Seasoning to ground beef; mix to combine; form into 6 balls and set aside.

Preheat 2 non-stick fry pans (or lightly greased regular fry pans) over medium heat. Add 3 small mounds of sliced onions to each pan, top with the burger balls; smash to flatten using a spatula or the bottom of a glass.

Cook for about 2 to 4 minutes, flipping once, until desired doneness. Top one or both burgers with cheese. Place two burger patties on each bun after the cheese has melted.



CHICKEN SEASONINGS

These mixes are the simple and delicious answer to what to do with chicken tonight!

Garlic Rosemary Roasted Chicken
Chicken Fajitas



Braised Cider Rosemary Pork Chops

1 1/2 lbs. potatoes, peeled and thinly sliced
1 large onion, thinly sliced
2 cups apple cider
2 thick pork chops, about 1 1/2 lbs.
2 Tbsp. *Halladay's Garlic Rosemary Roasted Chicken Seasoning*
2 Tbsp. olive oil
Salt and pepper, to taste

Preheat oven to 400°F. In a 5-quart roasting dish, arrange potatoes in an even layer and top with onions. Season lightly with salt and pepper. Pour cider in the roasting dish.

Add pork chops, Garlic Rosemary Seasoning and olive oil to a resealable plastic bag; shake until well coated. Place pork chops on top of potatoes and onions. Bake, uncovered, until potatoes are tender, about 45 minutes.

BISTRO PASTA SAUCE MIXES

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

Classic Alfredo

Lobster Mac & Cheese

Scampi

Sundried Tomato Basil Alfredo



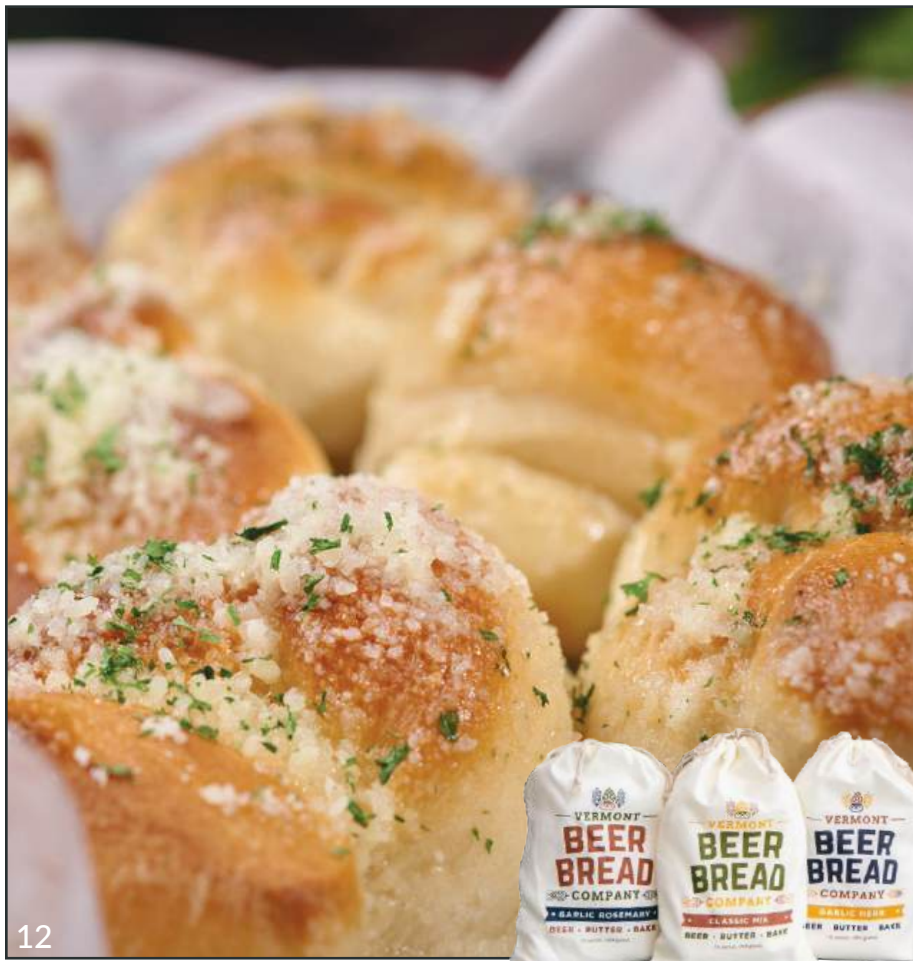
Shrimp Scampi Flatbread

- 1 pkg. thin crust pizza
- 1/2 tsp. and 1 Tbsp. **Halladay's Scampi Bistro Pasta Seasoning**
- 1/2 cup ricotta
- 2 Tbsp. butter
- 2 Tbsp. olive oil
- 8 to 10 medium shrimp, deveined and peeled
- 1 cup mozzarella cheese
- Yellow pepper and onion slices, optional

Preheat oven to 350°F. Combine ricotta with ½ teaspoon of seasoning; spread on pizza crust. In a skillet, heat olive oil; add shrimp and cook until pink, about 1-2 minutes on each side. Add remaining Tbsp of Halladay's Scampi Seasoning; transfer shrimp to pizza and drizzle with pan sauce. Sprinkle with mozzarella. Arrange peppers and onion on pizza, if desired. Bake until cheese and crust are golden-brown, about 10 minutes.



BEER BREAD & PANCAKE MIXES



Add a bottle of beer and a half stick of butter for a warm, buttery, homemade bread. Use a light beer for a mild flavor or a dark beer for a richer bread. Substitute beer with club soda for an alcohol free bread that is just as delicious!

Beer Bread - Classic

Beer Bread - Garlic Herb

Beer Bread - Garlic Rosemary

Our pancake mix makes extra light and fluffy pancakes with a hint of maple flavor.

Buttermilk Pancake Mix

Garlic Parmesan Beer Bread Knots

1 cup grated Parmesan Cheese

2 Tbsp. flour

1 package *Halladay's Vermont Garlic Herb Beer Bread Mix*

½ stick of butter, melted

12 oz. beer of choice

Preheat oven to 350°F. Mix parmesan cheese and flour in a shallow bowl and set aside. Grease a 9" cake pan and set aside.

Pour beer bread mix into a bowl, add beer, and stir until well blended. Use a ¼ cup measuring cup to scoop out the bread batter and then roll each segment into the flour and cheese mixture.

Place each piece of rolled and coated dough into the cake pan then pour melted butter over the top. Bake for 15 to 20 minute or until golden brown. Pull apart to serve.

SOUP BLENDS & CHILI MIXES

*Halladay's **Soup Mixes** are a delicious way to prep an easy meal in minutes.*

Bacon Corn Chowder	Farmhouse Barley Veg Stew
Broccoli Cheddar	Farmhouse Corn Chowder
Chicken Enchilada	Farmhouse Minestrone
Chicken Pot Pie	Jalapeno Cheddar Chowder
Country Chicken Vegetable	Loaded Baked Potato
Creamy Tomato Basil	Potato Cheddar Chive

*Coffee and cocoa give our **Chili Mixes** a unique and fresh flavor. Add a bottle of your favorite beer to kick the flavor up a notch!*

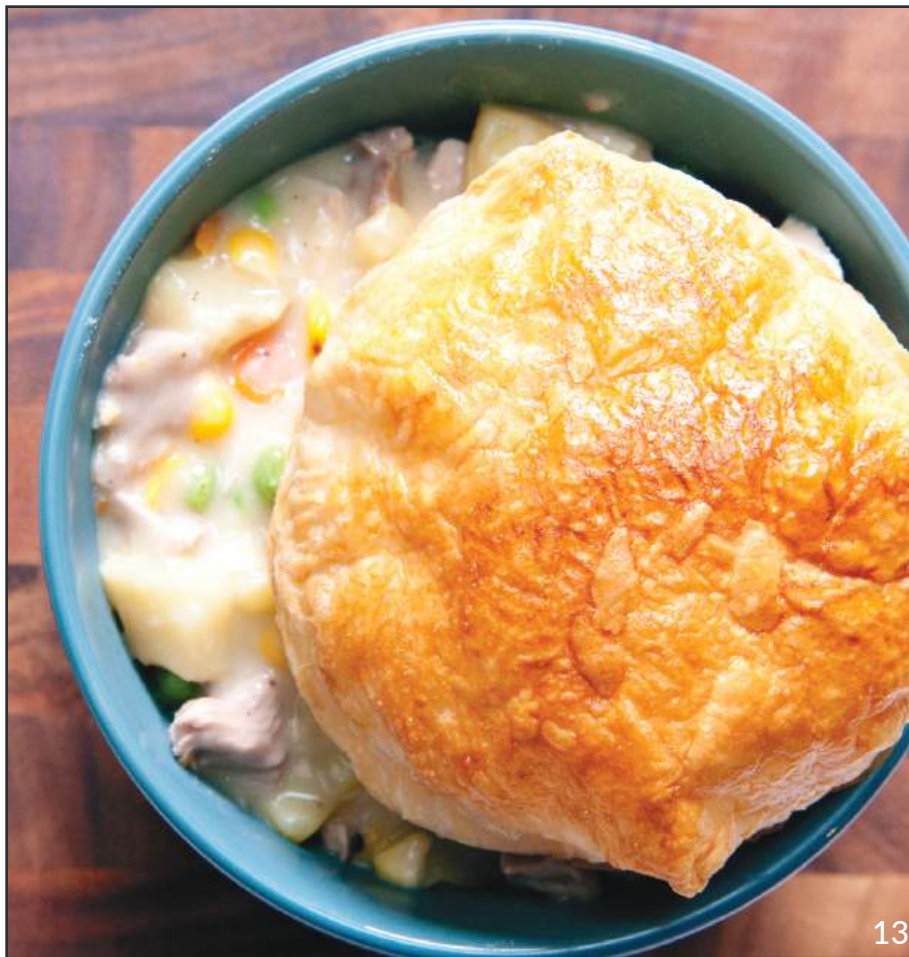
Farmhouse Chili - Mild Firehouse Chili - Hot

Chicken Pot Pie

1 package **Halladay's Chicken Pot Pie Soup Mix**
3 cups water
1 1/2 cups frozen peas and carrot vegetable mix
2 cups chicken, cooked and diced
1 cup half & half
2 Tbsp. butter
Prepared pie shell*
Ground black pepper to taste

Preheat oven to 400°F. Combine Pot Pie Soup Mix and water in small saucepan; bring to slight boil. Reduce heat and simmer for 20 minutes. Add veggies, chicken and half & half; simmer for another 5 minutes. Pour into prepared pie shell in deep dish pie plate. Top with crust, crimp edges, brush with butter, and add a few steam vents. Bake until crust is golden brown, about 30 minutes. Let sit 10 minutes before serving.

*Can also be prepared with just a top crust or a puff pastry top.



CHEESECAKE MIXES

No baking or burning! A simple stir creates an elegant cheesecake. Perfect for today's busy families. Combine with cream cheese and Cool Whip for a quick and delicious dessert!

Chocolate Salted Caramel	Maple
Cinnamon Bun	Mocha Latte
Double Chocolate	NY Style
Key Lime	Pumpkin
Lemon Blueberry	Sea Salted Caramel
Lemon Raspberry	Strawberry



Chocolate Peanut Butter No-Bake Pie

8 oz. cream cheese, softened
½ cup peanut butter
1 package *Halladay's Double Chocolate Cheesecake Mix*
8 oz. Cool Whip, thawed
9" chocolate or graham cracker pie crust
Toppings of choice

Combine cream cheese and peanut butter; blend until creamy and well combined. Stir in Halladay's Chocolate Cheesecake Mix; fold in Cool Whip. Spoon filling into prepared pie crust. Top with chocolate or peanut butter sauce, if desired. Chill for at least one hour before serving.

ORCHARD COLLECTION

Halladay's Orchard Collection items have a fun retro label and are always a hit! Our Apple Crisp Mix is added to butter and sliced apples for a quick and yummy dessert. Add pumpkin pie filling to our Pumpkin Crisp Mix for a delicious crust-less pumpkin pie. Our Caramel Apple Dip is made by blending the mix with cream cheese. It is fabulous served with tart, crisp apples!

Apple Crisp Mix

Caramel Apple Dip Mix

Pumpkin Crisp Mix

Cider Mulling Mix



Strawberry Rhubarb Crisp

4 cups rhubarb, diced
2 cups strawberries, chopped
1 cup sugar
1/3 cup of flour
1 package **Halladay's Apple Crisp Mix**
1 stick butter, cut into small pieces

Preheat oven to 350°F. Whisk together flour and sugar; add rhubarb and strawberries and mix to combine. Pour into 9" baking dish.

Combine butter with Apple Crisp Mix, sprinkle over top of the filling. Bake until lightly browned and bubbly, about 20-30 minutes.



VEGGIE SEASONINGS



Spice up your plain vegetables with our new line of veggie seasonings. Just add a sprinkle before roasting or toss steamed vegetables with these great new blends.

Garlic Parmesan
Maple Brown Sugar

Citrus Garlic Pepper
Garlic Rosemary



Maple Brown Sugar Sweet Potatoes

- 1 Tbsp. *Halladay's Maple Brown Sugar Veggie Seasoning*
- 2 Tbsp. butter, melted
- 1 Tbsp. olive oil
- 1 lb. sweet potatoes, washed and cubed

Preheat oven to 400°F. Mix Maple Brown Sugar Seasoning with butter and olive oil; set aside.

Prepare your potatoes; clean, trim, cut, etc. Toss potatoes with seasoned butter & olive oil mixture. Place on tinfoil or parchment lined baking sheet.

Roast for 35 to 40 minutes, or until tender, flipping halfway through if needed.

RECIPE BOOK

Dedication

We dedicate Volume 6 of our Recipe Book to Ivy Lenois. Ivy has been instrumental in developing new recipes and is a valued member of our production team. Ivy has fought a tough and brave battle against breast cancer and we are happy to share the great news that she is in remission.

Ivy, thank you for all your good grace in being part of our team and staying positive through this long process of healing. You are an inspiration!

Welcome back to the Harvest Barn Kitchen

Herbs and cooking have always been a big part of our lives. We always made sure to sit down for a family meal together each night. Having a busy schedule can make it hard to pull together a great dinner. Take out is expensive and not always a healthy alternative. We have made many of these recipes super simple. Just add a few fresh ingredients to our curated mixes for a warm and satisfying dinner or appetizer.

When you think of Halladay's we are so much more than dips. Our perfectly blended seasonings are an amazing addition to fresh veggies, meat, fish, seafood, and pasta. Our soups make quick, filling dinners which are next level served with a fragrant loaf of beer bread hot out of the oven. We even have you covered with simple no-bake desserts.

Get in the kitchen, gather family and friends, and enjoy!

Kathleen, Justin, and the Harvest Barn Staff

Ivy

Production & Recipe Development

Our friendly packer, recipe developer & tester.

Years at Halladay's:

3

Favorite Mix:

Garlic Parmesan

Favorite Recipe:

Smashed Chicken Caesar
Tacos (pg. 24)



PARTY READY DIPS

Pizza Supreme Dip

8 oz. bulk Italian sausage
1 small onion, chopped
1/2 cup chopped red or green peppers, diced
1 cup mushrooms, chopped
1 (15 oz.) can tomato sauce
2 Tbsp. **Halladay's Wood Fired Pizza Dip & Seasoning Blend**
1/4 cup ripe olives
1 cup mozzarella, shredded

Preheat oven to 350°F. Brown sausage in a skillet, breaking it up with a wooden spoon as you cook. Sauté onions, peppers, and mushrooms until tender. Add tomato sauce and seasoning; simmer for 10 to 15 minutes. Add olives and pour into a baking dish; sprinkle with mozzarella. Bake for 20 minutes, or until hot and bubbly. Serve with French bread.



Parmesan Spinach Dip

1 cup plain Greek yogurt
1/2 cup light mayo
2 Tbsp. **Halladay's Lemon Spinach Dip & Seasoning Blend**
1 package frozen spinach, thawed and well drained
1/2 cup parmesan cheese, grated

Combine all ingredients. Let chill.

Smoked Salmon Dill Dip

1 cup sour cream
1 cup mayo
2 to 3 Tbsp. **Halladay's Spicy Garlic Dill Dip & Seasoning Blend**
Smoked salmon, chopped

Combine ingredients; let chill. Serve with crackers or toasted bread. Garnish with additional salmon, if desired.

Lemon Artichoke Dip

3 (6 oz.) jars marinated artichoke hearts, drained and chopped
1 tsp. finely grated lemon peel
1 cup sour cream
1 cup mayo
1 cup Swiss or mozzarella cheese, shredded
2 Tbsp. **Halladay's Lemon Spinach Dip & Seasoning Blend**
1 Tbsp. Dijon mustard

Preheat oven to 350°F. Combine all ingredients: blend well. Pour into a casserole dish. Bake until hot and bubbly, about 25 to 30 minutes. Serve warm with pita chips or French bread.

DRESSINGS & SAUCES

Garlic Parmesan Dipping Sauce

½ cup sour cream or Greek yogurt
2 Tbsp. mayo
Juice of one lemon
2 Tbsp. *Halladay's Garlic Parmesan Dip & Seasoning Blend*

Combine all ingredients; mix well. Store in an air tight container in the refrigerator. Goes great with our *Garlic Parmesan Wings*, recipe can be found on page 25.

Dilly Sauce

½ cup sour cream or Greek yogurt
2 Tbsp. mayo
1 Tbsp. *Halladay's Dilly Herb* or *Spicy Garlic Dill Dip & Seasoning Blend*
1 Tbsp. lemon juice
1 tsp. Dijon mustard

Combine all ingredients. Use as a dipping sauce or spread. Try this tasty sauce with our *Salmon Cakes*, recipe can be found on page 31.

Garlic Parmesan Vinaigrette

½ cup Olive Oil
¼ cup red wine vinegar
1 tsp. Dijon mustard
1 Tbsp. *Halladay's Garlic Parmesan Dip & Seasoning Blend*

Add all ingredients to a glass jar; shake until well blended. Store in an air tight container in the refrigerator.

Homestyle Ranch Dressing

1/2 cup mayo
1/2 cup milk or buttermilk
1 to 2 Tbsp. *Halladay's Harvest Ranch Dip & Seasoning Blend*

Whisk together ingredients. Let chill at least 1 hour before serving.

Warm Caramel Sauce & Glaze

3 Tbsp. butter
¼ cup half and half
1 package *Halladay's Caramel Apple Dip Mix*

Add all ingredients to a small sauce pan. Whisk together over medium heat until caramel mixture is thick and bubbly. Let cool slightly, drizzle over pie or ice cream.

Vermont Special Sauce

1/3 cup sour cream or Greek yogurt
1/3 cup mayo
1/3 cup ketchup
1 Tbsp. *Halladay's Vermont Special Sauce Farmhouse Artisan Seasoning*

Combine all ingredients, mix well. Use for a dipping sauce or condiment.



APPETIZERS & PARTY SNACKS

Maple Chipotle Wings

- 2 1/2 to 3 lbs. chicken wings or drums
- 2 cloves garlic, minced
- 1 Tbsp. butter
- 1/2 cup maple syrup
- 1/4 cup cider vinegar
- 1 Tbsp. *Halladay's Garlic Chipotle Dip & Seasoning Blend*
- 1 tsp. cornstarch, mixed with 1 Tbsp. cold water

Preheat oven to 400°F. On a large baking pan, arrange chicken in a single layer. Bake until chicken is golden-brown, about 30-40 minutes. Meanwhile, saute garlic in butter until softened. Add remaining ingredients and cook on high heat until thickened, about 2 minutes. Remove chicken from oven and toss with sauce to coat. Return to oven and bake another 5 minutes.



Crab Cake Bites

- 6 oz. crab meat
- 6 oz. cream cheese
- 3/4 cup sour cream
- 1 egg, lightly beaten
- 2/3 cup grated Parmesan cheese, divided
- 1 Tbsp. *Halladay's Lobster Bisque Dip & Seasoning Blend*
- 1 tsp. lemon zest
- 2 tsp. lemon juice
- Salt and pepper, to taste
- 1 cup Panko crumbs
- 6 Tbsp. butter, melted

Preheat oven to 350°F. Grease a 24 cup mini muffin tin with cooking spray, set aside. Combine crab meat, cream cheese, sour cream, egg, 1/3 cup Parmesan cheese, Lobster Bisque Seasoning, lemon juice, and lemon zest until well combined. Add salt and pepper to taste.

In a separate bowl, combine the remaining 1/3 cup of Parmesan cheese, panko crumbs and melted butter. Divide this mixture evenly between the muffin cups and press around the edges to form a base in each cup. Spoon the crab mixture into the cups on top of panko base.

Bake for 20-25 minutes, or until edges are golden brown. Serve with Halladay's Dilly Herb Dip or *Dilly Sauce* (recipe on page 19) or dipping sauce of choice.

Cheddar Horseradish Cheeseball

- 2 cups cheddar cheese, shredded
- 1 (8 oz.) bar cream cheese, softened
- 3 Tbsp. *Halladay's Horseradish Dip & Seasoning Blend*
- 1/2 cup walnuts, chopped

Combine all ingredients; blend well. Let chill 2 hours. Roll in nuts.

APPETIZERS & PARTY SNACKS

Seafood Stuffed Deviled Eggs

6 large eggs, boiled and peeled
1/4 cup mayo
1 tsp. vinegar
1 tsp. yellow mustard
1 tsp. **Halladay's Lobster Bisque Dip & Seasoning Blend**
Couple ounces of small shrimp, crab or lobster

Half eggs lengthwise and remove yolk. Place yolks in a small bowl. Mash to combine with mayo, vinegar, mustard and seasoning. Add salt and pepper to taste. Spoon mixture into halved eggs. Garnish with small shrimp, crab or lobster.

Orange Chipotle Cocktail Meatballs

1 Tbsp. **Halladay's Garlic Chipotle Dip & Seasoning Blend**
1 Tbsp. orange juice
1 cup barbecue sauce
1 to 2 Tbsp. maple syrup, optional
1 (1 lb.) bag frozen cocktail sized Swedish style meatballs, defrosted

Crowd Favorite!

Combine seasoning, juice, barbecue sauce and syrup; heat in small saucepan. Add meatballs and heat through. Serve warm.

Caprese Bites

20 to 30 cherry tomatoes
1/2 lb. fresh mozzarella
Olive oil
Halladay's Garlic Tomato Basil Dip & Seasoning Blend

Cut bottom off cherry tomatoes so they sit flat and scoop out insides with a melon baller. Insert a small piece of mozzarella in each tomato, drizzle with olive oil and sprinkle with seasoning. Let sit five minutes before serving.

Garlic Parmesan Chicken Tenders

Crowd Favorite!

1 lb. chicken tenders
2 Tbsp. **Halladay's Garlic Parmesan Dip & Seasoning Blend**
2 eggs, well beaten
1/2 cup Panko crumbs

Preheat your air fryer to 400°F. Prepare to dredge chicken by adding Garlic Parmesan Seasoning, eggs, and panko crumbs to their own plates or shallow dishes. Dip chicken into Garlic Parmesan seasoning, then egg mixture, then panko crumbs, make sure to cover both sides.

Place tenders into the air fryer basket in a single layer; spray the top with some cooking spray. Fry for 7 minutes, then flip over. Spray the tops again and fry for another 6 minutes, or until golden brown. Serve with your favorite dipping sauce.



MAIN DISHES

Lemon Spinach Artichoke Chicken

- 1 lb. chicken tenders
- ¼ cup white wine
- ¼ cup chicken stock
- 1 Tbsp. *Halladay's Lemon Spinach Dip & Seasoning Blend*
- Salt & pepper, to taste
- ½ cup flour
- 1 Tbsp. butter
- 1 Tbsp. olive oil
- 1 lemon, thinly sliced
- 1 package fresh spinach

Combine white wine, chicken stock, and Halladay's Lemon Spinach seasoning. Set aside. Pat chicken tenders then season with salt and pepper. Dredge chicken in flour.



Heat olive oil and butter in a large sauté pan over medium-high heat. Cook tenders for approximately 2 to 3 minutes per side. Add lemon slices and half of the seasoned wine & chicken stock mixture from step one to the chicken in the pan, cook for 1 to 2 more minutes or until chicken reaches a temperature of 165°F.

Remove chicken & lemons from the pan; set aside. Add the rest of the wine & stock mixture and spinach to the same pan. Cover and cook for 1 to 2 minutes, just until the spinach is slightly wilted. Add the chicken back to the pan, give a gentle stir; serve and enjoy!

Maple Mustard Glazed Salmon

- 1 lb. Salmon
- 1 Tbsp. mayo
- 1 tsp. Dijon mustard
- 2 Tbsp. *Halladay's Vermont Maple Grill Glaze Backyard BBQ Blend*

Preheat air fryer to 400°F. Rinse and pat salmon dry. Combine mayo, Dijon mustard and Vermont Maple Grill Glaze Seasoning. Top salmon with mixture.

Cook for about 8-10 minutes, or until internal temperature reaches 120-125°F.

Cooking Hints & Tips

Dilly Herb, Garlic Tomato Basil, Spicy Garlic Dill, and Harvest Ranch Seasoning Blends are some of our favorite blends to cook with. A package will fit perfectly in a small spice jar. Just a sprinkle over chicken or fish, in pasta or potato salads, or over fresh salad greens will add loads of flavor without all the added calories or salt. Sprinkle away!

MAIN DISHES

Swedish Meatballs

2 Tbsp. olive oil, divided
½ cup yellow onion, diced
½ cup panko bread crumbs
¼ cup parmesan cheese, grated
1 large egg, beaten
4 Tbsp. *Halladay's Farmhouse 5 Onion Dip & Seasoning Blend*, divided
1 tsp. salt
¼ tsp. black pepper
¼ tsp. ground nutmeg
1 lb. 80% lean ground beef
1 lb. ground pork
2 cups beef broth
1 cube chicken bouillon
2 tsp. Worcestershire Sauce
1 tsp. Dijon Mustard or mustard powder
4 Tbsp. butter
4 Tbsp. flour
½ cup sour cream, room temperature

Heat a skillet over medium heat; add 1 Tbsp. olive oil. Add onion, cook for about 5 minutes; set aside to cool.

In a large bowl, combine the panko, parmesan cheese, beaten egg, 2 Tbsp. Garlic Parmesan Seasoning (reserving rest for later), salt, pepper, and nutmeg; whisk together to combine. Gently incorporate meat into the mixture. Roll into 1½" meatballs. Transfer to the refrigerator and chill for at least 15 minutes.

While the meatballs chill, combine the beef broth, chicken bouillon, Worcestershire sauce, mustard, and remaining 2 Tbsp. Farmhouse 5 Onion blend in a measuring cup.

Heat the remaining olive oil in a large skillet over medium-high heat; brown the meatballs by cooking about 1 minute on each side, adding additional oil and lowering heat as needed; remove and set aside.

Add butter to the skillet and melt, scraping up the browned bits off the bottom of the skillet. Stir in the flour and cook for 2 minutes, stirring continuously, until the flour is lightly browned.

Add the beef broth mixture in small increments, stirring continuously. Bring to a boil; then reduce to a simmer. Add about ¼ cup of the sauce to a bowl with the room temp sour cream, then add that mixture into the skillet and mix to combine. Add meatballs back to the skillet along with any juices, spoon the sauce over the meatballs. Simmer over low heat for about 10 minutes, or until the meatballs are cooked through. Serve over egg noodles or mashed potatoes.



MAIN DISHES

Spinach Artichoke Pasta

16 oz. rigatoni, or pasta of choice
½ cup pasta water, reserved
2 Tbsp. olive oil
1 (14 oz.) can artichokes, drained and chopped
1 package *Halladay's Spinach Artichoke Farmhouse Artisan Dip*
¼ cup ricotta cheese
4 oz. cream cheese, softened
5 oz. fresh spinach, or 1 package frozen spinach, thawed and drained
½ cup grated parmesan cheese
Salt and pepper to taste

In a large pot of salted water, cook pasta according to directions. Reserve ½ cup of pasta water; drain pasta, set aside. Heat a skillet over medium heat; add olive oil, artichokes, and Spinach Artichoke Seasoning; stir to combine. Add ricotta and cream cheese, heat until melted. Add pasta water and stir until well blended.



Scampi Steak Tips

1 lb. steak, cut into 1" cubes
1 Tbsp. olive oil
1 Tbsp. *Halladay's Scampi Bistro Pasta Seasoning*

Preheat air fryer to 400°F. Add all ingredients to a resealable bag; shake well to combine. Marinate for at least one hour. Place steak on grill pan and cook, flipping once halfway through, for about 5 minutes or until desired doneness.

Smashed Chicken Caesar Tacos

1 cup Greek yogurt
4 Tbsp. *Halladay's Garlic Parmesan Dip & Seasoning Blend*, divided
Juice of one lemon
1 Tbsp. capers, drained and rinsed
1 Tbsp. olive oil
3 cups chopped romaine lettuce
1 lb. ground chicken
6 to 8 small sandwich wraps or soft taco shells
Olive oil, for cooking
Grated parmesan cheese, optional

Make the dressing by combining the Greek yogurt, 2 Tbsp Garlic Parmesan Seasoning (reserving the rest for later), lemon juice, capers and olive oil; mix until smooth and creamy.

In a small bowl combine lettuce with desired amount of dressing, toss to coat. Mix ground chicken with remaining 2 Tbsp. Garlic Parmesan Seasoning. Spread the chicken mixture across the tortillas or wraps in a thin layer.

Heat a skillet over high heat and add a drizzle of oil. Place each tortilla or wrap, chicken side down, into the pan. Use a spatula to press it firmly down and cook for 2 to 5 minutes. Flip and cook for another minute or two to brown the other side. Remove from pan; add a drizzle of the dressing on the chicken, then top with the lettuce mixture. Add a sprinkle of parmesan cheese, if desired. Serve immediately.

MAIN DISHES

Spicy Chicken and Broccoli

2 lbs. boneless, skinless chicken breasts, thinly sliced crosswise
2 Tbsp. oil
1 head broccoli, steamed
1/2 cup hoisin sauce
2 Tbsp. **Halladay's Maple Habanero Dip & Seasoning Blend**
Cooked jasmine rice, optional

In a large skillet, cook chicken in olive oil until browned, about 3 minutes. Stir in broccoli, hoisin and seasoning; cook until heated through, about 3 minutes.

Turkey Meatloaf with Mozzarella

1 egg
¼ cup milk
1 Tbsp. Worcestershire sauce
1 cup plain breadcrumbs
3 Tbsp. **Halladay's Italian Dipping Oil Blend**, divided
Salt & pepper, to taste
2 lbs. ground turkey
8 oz. fresh mozzarella cheese, sliced
1 cup ketchup
¼ cup brown sugar
¼ tsp. Worcestershire sauce

Preheat oven to 350°F. Whisk together egg, milk, and Worcestershire sauce. In a separate bowl, combine breadcrumbs with 2 Tbsp. Halladay's Italian Dipping Oil Blend; add salt & pepper to taste.

Gently mix ground turkey with egg mixture and seasoned breadcrumbs. Form into a loaf, adding the fresh mozzarella cheese in the middle, being sure to enclose completely. Bake for 45 minutes. Prepare the glaze by combining ketchup, brown sugar, remaining 1 Tbsp. Halladay's Italian Dipping Oil Blend, and Worcestershire sauce. After 45 minutes of cooking time, remove the meatloaf and pour the glaze over top, then bake for an additional 15 minutes.

Garlic Parmesan Wings

2 lbs. chicken wings
2 Tbsp. **Halladay's Garlic Parmesan Dip & Seasoning Blend**
4 Tbsp. butter, melted

Cut and separate the wings, if desired, and pat dry. Toss wings with melted butter; add seasoning and toss to coat the wings.

Preheat the air fryer to 380°F. Place chicken wings in the air fryer so that they are not touching (cook in 2 batches if needed). Cook for 10 minutes, then increase the temperature to 400°F. Flip the wings and cook until crisp and golden, about 10 to 15 minutes.

Serve with Garlic Parmesan Dipping Sauce if desired, recipe is on page 19.



BARBECUE & BURGERS

Jerk Shrimp & Pineapple Skewers

1 lb (20-25) shrimp, peeled and deveined (or chicken cut into 1-inch cubes)
1 (20 oz.) can pineapple chunks
2 Tbsp. *Halladay's Sweet & Spicy Jerk Chicken Backyard BBQ Rub*
¼ cup olive oil, or other neutral oil
Wooden skewers soaked in water for 30 minutes, or reusable metal skewers

Combine Halladay's Sweet and Spicy Jerk Seasoning with olive oil, marinate shrimp or chicken for at least 30 minutes, up to 2 hours. Add marinated shrimp or chicken and pineapple chunks to skewers, alternating between the two.

Grill over medium-high heat for 2-3 minutes on each side, until the shrimp is pink and no longer translucent. If using chicken, cook until no longer pink in the middle. Serve immediately and enjoy!



Boursin Stuffed Sliders

2 Tbsp. *Halladay's Boursin Cheese Dip & Seasoning Blend*
1/2 cup ricotta or cream cheese
1/2 cup mozzarella cheese, shredded
1 lb. ground beef
Slider buns

Combine seasoning, ricotta and mozzarella; blend well. Form beef into small balls. Using your thumb, make a hole in the center of balls; spoon a small portion of mixture into each; shape into burgers. Grill or cook in a skillet, 3-5 minutes on each side, or to liking.

Steakhouse Burgers

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

Cut white bread into cubes. Add to ground beef. Add milk, egg, and seasoning blend. Mix well. Form into patties. Boil, grill, or fry

Chipotle Turkey Burgers

1 Tbsp. *Halladay's Garlic Chipotle Dip & Seasoning Blend*
1 lb. ground turkey
1 cup black beans, rinsed and drained
1/2 cup of corn
1/2 cup of chopped peppers and onions if desired

Mix all ingredients together and form into 4 patties, place on a cookie sheet. Bake in a 350°F oven for 25 minutes. Top with cheese if desired and pop back into the oven until the cheese melts.

SOUPS & CHILI

Blue Ribbon Maple Bacon Chili

- 1 Tbsp. canola oil
- 4 bacon strips, diced
- 1 large white onion, diced
- 1 lb. ground beef
- 1 lb. ground spicy Italian sausage
- 2 Tbsp. apple cider vinegar
- 2 cups water
- 1 (8 oz.) can tomato sauce
- 1 (28 oz.) can crushed tomatoes
- 1 (15 oz.) can black beans, drained and rinsed
- 1 (15 oz.) can red kidney beans, drained and rinsed
- 1/4 cup maple syrup
- 3 Tbsp. *Halladay's Farmhouse Chili Seasoning Blend*
- 3 Tbsp. *Halladay's Maple Bacon Dip & Seasoning Blend*
- 1 cup dark beer or 1/2 cup of bourbon, optional

Heat a large pot over medium heat. Add oil, bacon and onion; sauté until lightly browned. Add ground meat, cook until browned, stirring occasionally. Add remaining ingredients, scraping up browned bits from the bottom of the pan. Reduce heat and simmer for at least 30 minutes, or until flavors are well combined. Serve with desired toppings.

Loaded Bacon Corn Chowder

- 3 cups water
- 1 package *Halladay's Bacon Corn Chowder Soup Mix*
- 1 cup half & half or milk
- Shredded cheddar cheese, bacon bits, sour cream, or desired toppings

Whisk together water and package contents. Let sit for 10 minutes to allow potatoes to hydrate, bring to a boil. Reduce heat and simmer for 10-15 minutes. Add half & half or milk; salt and pepper to taste. For a thicker soup, add one can cream-style corn. Add desired toppings.

Sausage & Barley Soup

- 1 lb. sausage of choice
- 8 cups water
- 1 (14 oz.) can chopped tomatoes
- 1 package *Halladay's Farmhouse Barley Vegetable Stew Mix*
- 3 carrots, peeled and chopped
- 3 ribs celery, chopped
- 1 package fresh spinach or 3 cups shredded kale, with center rib removed

In a stockpot or Dutch oven, brown the sausage over medium heat. Add water, chopped tomatoes, and Barley Vegetable Stew mix. Reduce heat, cover, and simmer for 1 to 1 ½ hours (4 to 6 hours on low in a slow cooker).

Add celery and carrots; simmer for another hour, or until tender. Once the veggies are tender, add the spinach or kale and simmer for an additional 5 minutes.



SIDE DISHES

Cheddar Ale Smashed Potatoes

2 lbs. small baby red or gold potatoes
6 Tbsp. olive oil, divided
4 Tbsp. *Halladay's Cheddar Ale Dip & Seasoning Blend*
1/2 tsp. salt
1/2 tsp. pepper, optional

Preheat oven to 400°F. Brush large baking sheet with 1 Tbsp. oil. Add potatoes to a large pot of water; cover and cook until tender, about 15-20 minutes, drain well. Place potatoes onto baking sheet, using the bottom of a cup, carefully smash the potatoes until flattened but still in one piece. Combine remaining oil and seasonings. Brush each potato with mixture, saving half for later use. Bake for 15 minutes. Remove potatoes, gently turn over and brush with remaining oil mixture. Bake for another 10 minutes, until hot and crispy.



Vermont Classic Green Bean Casserole

6 Tbsp. butter, divided
1 onion, halved and sliced
1/2 lb. breakfast sausage
12 oz. mushrooms, thinly sliced
1 1/2 Tbsp. *Halladay's Roasted Garlic Rosemary Dipping Oil Blend*
4 Tbsp. flour
3 cups whole milk
Salt and pepper to taste
1 lb. green beans, cooked
1 1/2 cups French's fried onions

Preheat oven to 350°F. Melt 2 Tbsp. butter over medium heat. Add onion and sausage; cook until tender. Add mushrooms and Garlic & Rosemary Blend, cook until golden. Transfer to a bowl.

In the same skillet, melt remaining 4 Tbsp. of butter over medium heat. Whisk in flour, cook until golden. Gradually whisk in milk, season with salt and pepper. Bring to a simmer and cook until thickened, about 4 minutes. Combine cooked green beans, sausage and onion mixture, and sauce, in your favorite casserole dish. Bake for 30 minutes, top with fried onions, heat for another 5 minutes.

Garlic Parmesan Roasted Broccoli

12 oz. broccoli florets
2 Tbsp. olive oil
2 Tbsp. *Halladay's Garlic Parmesan Veggie Seasoning*
Lemon juice, optional
Grated parmesan cheese, optional

Preheat oven to 400°F. Line a baking sheet with parchment paper; set aside. Toss broccoli with olive oil to coat; toss again with Garlic Parmesan Seasoning. Spread evenly in a single layer on your baking sheet. Roast for 12 to 15 minutes, until broccoli is brown on the edges. Sprinkle a bit of lemon juice and parmesan cheese before serving, if desired.

SIDE SALADS

Garlic Parmesan Antipasto Salad

1 lb. Rotini or Bow Tie Pasta
1 cup olive oil
½ cup red wine vinegar
2 Tbsp. *Halladay's Garlic Parmesan Dip & Seasoning Blend*
½ lb. salami, chopped
14 oz. can artichoke hearts, quartered
2 cups cherry tomatoes, halved
1 cup kalamata or black olives, pitted and halved
½ lb. provolone cheese, sliced and chopped
½ red onion, thinly sliced
½ cup grated parmesan cheese, optional
Salt & pepper to taste

Cook pasta according to package directions; set aside to cool. Make the vinaigrette by combining olive oil, red wine vinegar, and Halladay's Garlic Parmesan Seasoning; mix well to combine and set aside.

Once the pasta is cooled, add it to a large bowl with remaining ingredients, adding salt and pepper to taste. Toss with parmesan cheese before serving, if desired.

Best Party Chicken Salad

1 rotisserie chicken, deboned and diced
2 ribs celery, diced
1 cup grapes, halved or ½ cup dried cranberries
1 cup mayo
1 Tbsp. *Halladay's Garlic Herb* or *Lemon Spinach Dip & Seasoning Blend*
Salt and pepper to taste

Combine chopped chicken with remaining ingredients, adding salt and pepper to taste. Chill at least one hour before serving.

Maple Bacon Broccoli Salad

1 cup mayo (or 1/2 cup mayo and 1/2 cup Greek yogurt)
2 Tbsp. *Halladay's Maple Bacon Dip & Seasoning Blend*
2 Tbsp. red or white wine vinegar
2-3 Tbsp. sugar
5-6 cups broccoli florets
1 cup cheddar cheese, shredded
1/2 cup dried cranberries
1/3 cup toasted pecans or sunflower seeds

Make the dressing by combining the mayo, Maple Bacon Seasoning, vinegar and sugar; mix well and set aside.

Assemble salad ingredients in a bowl, mix and toss with prepared salad dressing.



VEGETARIAN & VEGAN

Veggistrone Soup

10 cups water
1 package *Halladay's Farmhouse Minestrone Soup Mix*
1 Tbsp. olive oil
3 large carrots, peeled and chopped
3 celery ribs, chopped
1 (28 oz.) can chopped tomatoes
3 cups assorted chopped veggies (cabbage, green beans, cauliflower)
1 package fresh or frozen spinach
Parmesan cheese, grated

In a stockpot, combine water with beans and spice mixture from Minestrone soup mix, reserving pasta for later. Simmer on the stove for 2 hours or in a slow cooker on low for 4 to 6 hours.

Sauté carrots and celery in olive oil until just tender. Add to soup along with the chopped tomatoes and assorted veggies (except for spinach). Simmer for 30 minutes to an hour, until all veggies are tender. Add pasta and cook additional 10 minutes, or until pasta is cooked to desired doneness. Add spinach just before serving and top with grated parmesan cheese.

Wild Rice Stuffed Butternut Squash

2 medium butternut squash
1 Tbsp. olive oil
1 small yellow onion, finely chopped
1 cup mushrooms, finely chopped
1 cup wild rice
½ cup frozen green peas
2 Tbsp. *Halladay's Scampi Bistro Pasta Seasoning*
1 cup grated Parmesan Cheese, optional

Roast Squash: Preheat oven to 350°F. Cut the Butternut Squash in half lengthwise and remove seeds with a spoon. Place cut side down on a baking sheet and roast for 45 minutes, or until soft.

Rice Filling: Heat oil in a large pot or Dutch Oven, add mushrooms and onions and sauté for 2 to 3 minutes until onions are soft. Add rice and stir well to combine. Add peas, Scampi seasoning, and salt and pepper to taste. Cook for 5 minutes. Add 1 cup of water and bring to a boil. Turn heat to low, cover and simmer for 25 to 30 minutes. Turn off heat and let sit for 5 to 10 minutes.

Assemble the Squash: Once the squash is fork tender, scoop out some of the flesh leaving ½ inch thick around the shell.

Stir squash pulp into the rice mixture then spoon evenly into the shells.

If using parmesan cheese sprinkle ¼ cup over each squash half. Broil on high for about 3 minutes for cheese to melt and brown nicely.



HEART HEALTHY

Salmon Cakes

- 1 (14.75 oz.) can salmon
- 2 eggs, well beaten
- ½ cup bread crumbs
- 1 Tbsp. *Halladay's Dilly Herb* or *Spicy Garlic Dill Dip & Seasoning Blend*
- 1 Tbsp. lemon juice

Combine all ingredients; shape into 4 patties. Fry in a lightly buttered or oiled skillet over medium heat until golden brown on each side. Serve with our delicious *Dilly Sauce*, recipe can be found on page 19 of this book.

Tomato Basil Zucchini Noodles

- 2 small zucchini, spiral cut
- ¼ cup olive oil
- 1 tsp. *Halladay's Garlic Tomato Basil Dip & Seasoning Blend*
- 2 Tbsp. Balsamic Vinegar
- ¼ cup black olives sliced
- 1/3 cup cubed feta or buffalo mozzarella cheese
- ½ cup cherry tomatoes quartered

Combine olive oil, seasoning and vinegar. Let sit at least 15 minutes to hydrate herbs. Blend all ingredients together. If this salad is made a couple hours ahead the zucchini soaks up the flavor of the dressing and the other ingredients.

Turkey Burgers with Carrots & Zucchini

- 1 lb. ground turkey
- 1 carrot, shredded
- 1 small zucchini, shredded
- 1 Tbsp. *Halladay's Lemon Spinach Dip & Seasoning Blend*
- 1/4 cup feta cheese, optional

Preheat oven to 350°F. Combine all ingredients and mix well and form into patties. Bake, turning once, until cooked through, about 30 minutes.

Dijon Herb Crusted Salmon

- 1 tsp. red wine vinegar
- 1/4 cup plain Greek yogurt
- 2 tsp. *Halladay's Dilly Herb Dip & Seasoning Blend*
- 2 6 oz. salmon fillets skinned
- 1/2 cup (whole wheat) panko breadcrumbs
- 1 Tbsp. canola oil
- 1 Tbsp. Dijon mustard

Preheat oven to 450°F. Combine vinegar, yogurt and 1 tsp. Halladay's Dilly Herb Seasoning; set aside. Arrange fish on a foil lined baking sheet; season with salt and pepper. Bake 10 minutes or to desired doneness. Remove pan from oven. Combine panko, remaining 1 tsp. seasoning, oil, and mustard; spoon evenly over fish. Broil for 1 to 2 minutes until topping is brown. Serve yogurt sauce over salmon.



DESSERTS

Salted Caramel Peanut Butter Cookies

8 Tbsp. butter, softened
1 large egg, beaten
1/3 cup peanut butter
2/3 cup dark brown sugar
1 Tbsp. vanilla extract
1 package *Halladay's Sea Salted Caramel Cheesecake Mix*
1 cup all-purpose flour
½ tsp. salt
1 cup semi sweet chocolate chips

Preheat oven to 350°F. Add egg, peanut butter, brown sugar, vanilla, and Salted Caramel Cheesecake mix to butter. Beat until fluffy. Add flour and salt; mix until just combined. Fold in chocolate chips. Drop by tablespoons onto a greased cookie sheet. Flatten with a fork in criss cross pattern. Bake for 8 to 12 minutes.

Blueberry Swirl No-Bake Cheesecake

½ cup water + 1 Tbsp.
1 Tbsp. cornstarch
¼ cup sugar
1 cup fresh blueberries
1 tsp. lemon juice
1 package *Halladay's Lemon Blueberry Cheesecake Mix*
8 oz. cream cheese, softened
8 oz. Cool Whip, thawed
9" graham cracker crust

Make the sauce: combine cornstarch with 1 Tbsp. of water; mix to combine. Add this to a saucepan along with blueberries, sugar, remaining water and lemon juice. Bring to a boil; lower heat and simmer for 3 to 4 minutes, until thickened. Remove from the pan and chill.

Combine softened cream cheese with Lemon Blueberry Cheesecake mix; fold in Cool Whip. Pour half of mixture into graham cracker crust, then top with half of the cooled blueberry sauce. Pour in the remaining cheesecake filling; gently swirl a knife through the mixture to create swirls, being careful not to disturb the crust. Chill for at least one hour before serving. Garnish with remaining blueberry sauce.

Mocha Latte Toffee Cheesecake

1 package *Halladay's Mocha Latte Cheesecake Mix*
8 oz. cream cheese, softened
8 oz. Cool Whip, thawed
¾ cup Skor Bits
9" prepared chocolate pie crust

Blend Mocha Latte Cheesecake mix together with cream cheese. Fold in Cool Whip and then stir in Skor Bits. Pour into a prepared pie crust and chill at least one hour before serving.



DESSERTS

Blooming Caramel Apples

1 Package *Halladay's Caramel Apple Dip Mix*

1 (8 oz.) block cream cheese, softened

6 to 8 apples

$\frac{3}{4}$ cup boiling water

Cooking spray

Sugar and cinnamon for dusting

Preheat oven to 375°F. Combine softened cream cheese with Caramel Apple Dip mix, set aside. Slice the top off of the apples and cut out the core with a corer or scoop out core and seeds with a spoon, without cutting through the bottom of the apple. We found a measuring spoon worked well.

Score vertically through the apple without cutting all the way through. Add apples to a baking dish. Pour boiling water into the bottom of the dish. Spray the tops of the apples with cooking spray, then sprinkle them with sugar and cinnamon.

Bake for 30 minutes. Remove dish from the oven and scoop about a tablespoon of caramel mixture into the center of each apple. Return baking dish to the oven and bake for an additional 15 to 30 minutes. Serve warm with ice cream. Yum!

Cinnamon Sugar Doodles

1 $\frac{2}{3}$ cups flour

$\frac{3}{4}$ cup sugar

1 $\frac{1}{2}$ tsp. baking powder

6 Tbsp. butter/margarine, softened

$\frac{1}{3}$ cup shortening

1 egg

1 Tbsp. milk

1 $\frac{1}{2}$ tsp. vanilla

$\frac{1}{4}$ tsp. salt

1 package *Halladay's Cinnamon Bun Cheesecake Mix*

cinnamon sugar for topping

Mix softened butter, shortening, sugar, milk, egg, and vanilla in a bowl and beat until fluffy. Add remaining ingredients and mix until well blended. Drop rounded Tbsp. of dough onto cookie sheet and bake at 350°F for 10 minutes. Remove from oven and immediately sprinkle with cinnamon sugar.

Vegan Double Chocolate Mousse

1 cup dark chocolate chips

10.8 oz. silken tofu (do not substitute)

1 package *Halladay's Double Chocolate Cheesecake Mix*

Melt chocolate chips in the microwave in 15 second intervals until melted. Combine tofu, Chocolate Cheesecake mix, and melted chocolate to a blender; blend until well combined and smooth. Chill and serve.



BRUNCH

Breakfast Scramble

- 2 Tbsp. butter
- 8 eggs
- 1 Tbsp. *Halladay's Roasted Red Pepper or Dilly Herb Dip & Seasoning Blend*
- ¼ cup milk or half & half
- 3 slices Canadian bacon or ham, diced
- ½ cup shredded cheddar cheese or cheese of choice

Melt butter in a non-stick pan over low heat. Crack the eggs in a bowl, add Halladay's Seasoning of choice and milk or half & half; whisk until well blended. When the butter begins to bubble, pour in the eggs and swirl with a silicone spatula until eggs are slightly thickened and small curds begin to form. When eggs are still slightly runny, fold in bacon or ham, and cheese. Take off heat, leaving eggs in the pan for a few seconds to finish cooking. Serve immediately.



Strawberry Cheesecake Stuffed French Toast

- Strawberry Cheesecake Stuffed French Toast
- 4 oz. cream cheese, softened
- ½ package *Halladay's Strawberry Cheesecake Mix*, about 2 Tbsp.
- ½ cup strawberries, trimmed and diced
- 8 slices of bread, we love brioche, and slightly stale holds up better
- 4 large eggs
- 2 tsp. cinnamon
- ½ cup milk
- Butter or oil for cooking
- Maple syrup, whipped cream, or toppings of choice

Mix softened cream cheese with Strawberry Cheesecake Mix; fold in strawberries. In a separate bowl, whisk together the eggs, cinnamon, and milk. Lay out 4 slices of bread, evenly quarter the cream cheese mixture and spread in a thin layer over each slice. Top with the remaining slices of bread. Heat a frying pan over medium heat; add butter or oil. Carefully dip each side of the stuffed sandwiches into the egg mixture. Fry each side until golden brown. Serve with maple syrup, whipped cream, or desired toppings.

Apple Walnut Pancakes

- 2 Tbsp. Vegetable Oil for cooking
- 1 ½ cups *Halladay's Buttermilk Pancake Mix*
- 1 cup Buttermilk
- 1 large egg
- 1/2 tsp. cinnamon
- 1 cup grated tart apples, squeeze out excess liquid
- 1/3 cup walnuts, optional

Combine pancake mix, buttermilk, egg and cinnamon; gently fold in apples and walnuts. Be careful not to over mix your batter. Let batter sit for 3 to 5 minutes before cooking. Cook over medium heat, flipping once bubbles form on top.

BEER BREAD

Beer bread uses 12 oz. of beer added to our mix. The beer acts as yeast as the leavening agent, no kneading or measuring required. The alcohol evaporates during the baking process. Use a light beer or try a more robust IPA or Porter for a stronger beer flavor. Not a fan of beer? Try 12 oz. of plain club soda. It is best enjoyed just out of the oven, and if you happen to have any leftovers, it makes great toast!

Lemon Blueberry Scones

1 package *Halladay's Vermont Beer Bread Classic Mix*
½ cup sugar + 2 Tbsp.
1 ½ sticks (12 Tbsp.) butter, frozen
Zest of one lemon
1 cup blueberries
2 eggs
1 tsp. vanilla extract
1 cup half & half or heavy cream
2 Tbsp. butter, melted

In a large bowl whisk together Classic Beer Bread mix and ½ cup sugar, reserving 2 Tbsp. for later. Grate the frozen butter into bowl, then work the butter into the flour mixture until it is crumbly. Fold in the lemon zest and blueberries.

In a separate bowl, whisk together the eggs, vanilla, and half & half or heavy cream. Add egg mixture to the dry flour mixture; use a spatula or spoon to stir until the dough is moistened and holds together.

Line 2 baking sheets with parchment paper; sprinkle on a bit of flour. Scoop out 1/3 cups of batter onto baking sheets. Brush scones with melted butter, and sprinkle with reserved sugar, if desired.

For best results, place dough in freezer for 30 minutes prior to baking. Preheat the oven to 400°F while scones are in the freezer. Bake scones in the upper part of your oven for 12 to 15 minutes, or until golden. Serve immediately. Scones can be frozen and taken out to enjoy a couple at a time. Reheat before serving for best flavor.

Pull Apart Cinnamon Rolls

1/3 cup sugar
1 tsp. of cinnamon
1/2 cup brown sugar
4 Tbsp. butter, melted
1 package *Halladay's Vermont Beer Bread Classic Mix*
1 (12 oz.) can or bottle beer or club soda
1/2 cup walnuts or pecans, chopped (optional)

Preheat oven to 350°F. Combine sugar and cinnamon; set aside. Combine brown sugar and butter; also set aside. Lightly grease an 8-inch round cake pan. Mix beer bread with beer or soda. Scoop about a ¼ cup of batter with your hands and roll in cinnamon sugar mixture. Place on prepared pan and continue until all the dough is used up. Pour brown sugar and butter mixture on rolls. Sprinkle with nuts, if desired. Bake for about 35 minutes. Cool slightly, pull apart and serve.



Halladay's Harvest Barn

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