



CROFTER'S[®]
ORGANIC



HOLIDAY



★ RECIPES ★



Yum!



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Happy Holidays!



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Morello Mulled Wine

INGREDIENTS

1 (750 ml) bottle red wine
1 orange sliced
1/4 cup brandy (optional)
1/4 cup **Crofter's Morello Cherry Premium Spread**
8 whole cloves
2 cinnamon sticks
2 star anise

DIRECTIONS

Combine all ingredients in a non-aluminum sauce pan, and bring to a boil over medium-high heat.

Reduce heat to medium-low and let simmer for at least 15 minutes. Strain and serve warm.

*You can also place the oranges, cloves, cinnamon, and star anise in a cheesecloth. Then strain and pull out the bundle when ready.





Crofter's Pomegranate Martini

INGREDIENTS

2 ounces of vodka
1 ounce of Grand Marnier
1 tbsp of **Crofter's Pomegranate Premium Spread**
1/2 ounce lemon juice

DIRECTIONS

Pour the vodka, Grand Marnier, Pomegranate Premium Spread and lemon juice into a martin shaker with ice. Cover and shake. Strain into a chilled glass, garnish with lemon rind twist and serve.

Cheers!



Strawberry & Goat Cheese Crostini

INGREDIENTS

1 fresh baguette
1/8 cup extra virgin olive oil
Coarse kosher or sea salt
Fresh cracked pepper (optional)
6 fresh basil leaves
6 tbsp of **Crofter's Strawberry Premium Spread**
3 slices prosciutto
4 ounces plain goat cheese

DIRECTIONS

Preheat oven to 375°F

Slice 6 pieces of baguette approximately 1/2 inch in width, place on baking sheet and brush liberally with olive oil. Sprinkle with sea salt, and pepper if desired.

Bake for approximately 10 minutes or until golden. Remove from oven and let cool.

Spread the goat cheese onto crostini and add a tablespoon of Strawberry Premium Fruit Spread on top.

Slice the prosciutto in half lengthwise, fold and place on top of the Crofter's Strawberry Premium Fruit Spread. Set a leaf of fresh basil on each piece of prosciutto and serve.





Mango Salsa

INGREDIENTS

- 1 10 oz jar **Crofter's Mango Premium Spread**
- 2 mangoes diced
- 1 jalapeño pepper, seeded and finely minced
- 1 red bell pepper chopped
- 2 green onions chopped
- lime juice to taste
- 1 tsp dried oregano
- 2 tbsp fresh cilantro, chopped
- salt and pepper to taste

DIRECTIONS

Combine all ingredients and toss lightly.

Perfect for baked salmon, barbecued chicken and shrimp, or as a dip with chips for a tropical inspired appetizer.



Seville Orange Glazed Carrots

INGREDIENTS

2 1/2 cups of 1/2 inch crinkle cut or plain sliced carrots
3 tbsp **Crofter's Seville Orange Just Fruit Spread**
1 tbsp fresh grated ginger
2 tbsp frozen orange juice concentrate, thawed
1 tbsp butter or margarine

DIRECTIONS

In a medium saucepan, cook carrots covered in lightly salted boiling water for 3 minutes. Drain and set aside.

In the same saucepan over medium heat, combine Seville Orange Just Fruit Spread, ginger, orange juice concentrate and butter or margarine and stir until melted.

Return carrots to saucepan.

Cook uncovered, over medium heat for 5 to 6 minutes or until carrots are just tender and glazed, stirring occasionally.



Crofter's Holiday Stuffing

INGREDIENTS

- 1 fresh baguette, large
- 1 onion finely chopped
- 1 cup of walnut halves
- 1 lb lean ground beef
- 1/4 cup **Crofter's Seville Orange Just Fruit Spread**
- 1 tbsp thyme, finely chopped
- 2 large eggs, beaten
- 1/4 cup of cranberries
- 1 spartan apple, peeled and diced
- 4 tbsp of unsalted butter
- 1 tbsp rosemary



DIRECTIONS

Preheat oven to 350°F

Using a food processor, pulse the baguette until shredded into coarse pieces. Distribute the pieces onto a large rimmed baking sheet and toast in the oven for approximately 10 minutes or until golden brown. Simultaneously, lightly toast the walnut halves on another baking sheet for around 5 minutes and let cool. Coarsely chop the walnuts once cooled.

Melt the butter in a large frying pan and sauté the chopped onion on medium-high heat. Add the lean ground beef and cook until no pink remains. Add the rosemary and thyme.

Pour the ground beef and onion mixture into a large bowl and add the diced apple, Seville Orange Just Fruit Spread, walnuts and cranberries. Season with pepper and coarse sea or kosher salt and mix thoroughly. Let the mixture cool slightly, then add the beaten eggs and chicken stock. Add the toasted baguette pieces and mix thoroughly.

Grease a 3-4 quart baking dish and spread the stuffing mixture into it. Bake for approximately 30 minutes or until the stuffing is golden brown, crisp and cooked through.

The stuffing can also be cooked in the traditional method by way of stuffing the mixture into a turkey before roasting.



Glazed Ham

INGREDIENTS

1 (8 lb) cooked boneless ham
1½ cup **Crofter's Concord Grape Premium Spread**
½ tsp dry mustard
1 tbsp horseradish

DIRECTIONS

Heat ham as directed on the label or at 325°F for 1½ hours. Remove from oven and score, cutting diagonal lines ½ inch deep and 1 inch apart. Cut across lines to form diamond shapes. Mix Concord Grape Premium Spread, mustard and horseradish.

Spoon mixture over ham in intervals throughout the remainder of the baking. Increase oven temperature to 425°F and bake until ham is browned and glazed, about 30 to 45 minutes.



Buttery Jam Drops

INGREDIENTS

1 cup butter (2 sticks)
1 cup sugar
3 egg yolks
2 1/2 cups flour

Crofter's Pomegranate Premium Spread or flavour of choice

DIRECTIONS

Melt butter without browning. Let it cool down until it almost starts setting again.

Whip in sugar and the 3 egg yolks and beat until mixture becomes white and forms peaks. Then knead in the flour by hand until you have a smooth dough.

Roll dough into little balls and place on a baking sheet lined with parchment paper. Put a hole in the middle of each ball. The end of a wooden spoon works well.

Fill each cookie hole with Crofter's Pomegranate Premium Spread (or flavour of choice). For easy application use a decorating bag, or dessert decorator.



Gluten-free Chocolate Cake

INGREDIENTS

6 tablespoons cocoa powder
1/2 cup boiling water
2 teaspoons vanilla extract
1 1/2 cups almond flour
1/2 teaspoon baking soda
1 pinch salt
1 cup sugar
3 eggs
2/3 cup olive oil
1 jar **Crofter's Morello Cherry or Raspberry Premium Spread**

DIRECTIONS

Preheat the oven to 325 °F and lightly grease a 9-inch round, springform pan with a little bit of olive oil. Trace the circumference of the pan onto a sheet of parchment paper, cut out the circle and line the base of the pan with the parchment.

Sift the cocoa powder into a medium-sized bowl. We used Sunfoods Raw Organic Non-GMO all-natural premium unsweetened cocoa.

Measure out 1/2 cup of boiling water and add it to the cocoa. Give the chocolate a good whisk until the texture is smooth and creamy then add your favourite Non-GMO vanilla and set the bowl aside.

In a second bowl, mix together the almond flour, baking soda, and pinch of salt. Set this bowl aside.

Finally, in a third large bowl pour in the sugar, eggs, and olive oil. Beat the ingredients together using an electric mixer or hand mixer on high for about three minutes or until you have a creamy, light yellow mixture.

Add in the cocoa mixture, and continue to beat the ingredients on a low setting. Stop midway and scrape down the sides of the bowl and continue mixing until it is well blended.

Add the flour mixture into the wet ingredients and mix on a low setting then stir all of the ingredients together. You should have a well-combined, creamy, lump free batter. Carefully fold in 1/3 cup of Crofter's Premium Morello Cherry Fruit Spread, reserving remaining spread for topping when serving.

Pour the batter into your greased cake tin and it's ready to go into the oven.

After about 45 minutes, test the centre with a toothpick. If it comes out relatively clean your cake is done!

Allow the cake to cool for half an hour before running a knife around the sides of the pan to loosen the edges. Gently release the springform pan and allow the cake to cool before serving.

Serve with the remaining Crofter's Premium Morello Cherry Fruit Spread and whipped cream.





Dairy-Free Seville Orange Cornmeal Muffins

INGREDIENTS

2 cups all-purpose flour
1 cup cornmeal
1/3 cup cane sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 slightly beaten eggs
1 cup orange juice
1 jar **Crofter's Organic Seville Orange Just Fruit Spread**
1/3 cup melted coconut oil

DIRECTIONS

Sift together the flour, cornmeal, sugar, baking powder, baking soda and salt.

In a separate bowl, combine the eggs, orange juice, Crofter's Seville Orange Just Fruit Spread and melted coconut oil. Add the wet ingredients all at once to the dry ingredients and stir until blended.

Fill greased or parchment paper-lined muffin pans and bake in a hot oven at 400 °F for 20-25 minutes.

Makes 1 dozen muffins.



Superfruit Crêpes

INGREDIENTS

½ cup flour
Pinch salt
2 eggs
2/3 cup milk
2 tbsp melted butter
2 tbsp cognac or rum (optional)
Crofter's North America Superfruit Spread or Superfruit flavour of choice

DIRECTIONS

Mix all ingredients. Preheat frying pan. Pour ½ cup of mixture into the center of the pan and rotate pan gently to spread mixture evenly. Once bubbles form throughout the dough, flip and brown quickly.

Generously spread 1 tbsp of North America Superfruit Spread on the crêpe.

Roll it up and top with whipped cream.

