



# HALLADAY'S HARVEST BARN

Recipes from the Harvest Barn Kitchen Volume 2

*love spice, love life*



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

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### Our Mission

To create fabulous mixes that 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 food preparation simple and healthy.

Halladay's goal is 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. 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 70 items in many stores nationwide.

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 and can be used to add instant flavor to your family dinner. The cooking possibilities with Harvest Barn are endless.

In 2009, 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.



Crab & Spinach  
Spinach Artichoke  
Caramelized Onion  
New England Lobster



## Spinach & Artichoke Dip

- 1 (14 oz.) can artichoke hearts, drained and chopped
- ½ cup mayo
- ½ cup sour cream
- ½ cup parmesan cheese, grated
- 1 cup mozzarella (or other cheese), shredded
- 2 Tbsp. **Halladay's Spinach Artichoke Farmhouse Artisan Dip**

Combine all ingredients and mix well. Fold into a 9" decorative pie plate or ramekin. Bake at 350°F 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.

## Healthy Farm Market Vegetable Dip

1 cup Greek yogurt  
1 cup light mayo  
1/2 pkg frozen spinach, defrosted and well drained  
1 can water chestnuts, drained and diced  
2 Tbsp. **Halladay's Farm Market Vegetable Mix**

Combine all ingredients and chill at least two hours before serving.

Boursin Cheese  
Buffalo Chicken & Blue Cheese  
Chardonnay  
Cheddar Ale  
Cucumber Dill  
Dilly Herb  
Farm Market Veggie  
Five Onion  
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  
**NEW!** Sriracha  
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 Home Fries

4-6 medium red potatoes, with skin left on  
2 Tbsp. olive oil  
2 Tsp. **Halladay's Garlic Rosemary Dipping & Spread Blend**, (hydrated in 2 Tbsps of hot water)

Microwave potatoes until slightly soft then cut into small cubes. Saute cubed potatoes in olive oil and rosemary blend until nicely browned.

Bruschetta Mix  
Roasted Garlic & Rosemary Mix  
Rustic Tuscan Blend Mix



## Soup Blends & Chili Mixes

Halladay's soup mixes are perfect for a quick, easy and tasty meal. Just add three 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.

### Jalapeno Cheddar Bake

- 2 cups water
- 1 package **Halladay's Jalapeno Cheddar Chowder Soup**
- 1 cup half & half or milk
- 2 cups cheddar cheese, shredded
- 1 cup black beans or beans of choice
- 1 lb. pasta, cooked
- 1 cup breadcrumbs
- 4 slices of uncooked bacon, chopped

Crowd Favorite!

Preheat oven to 350°F. Bring water to a boil. Reduce heat and whisk in soup mix and simmer until thickened, about 10-15 minutes. Add half & half, cheese, beans and pasta. Pour into a greased baking dish and sprinkle with breadcrumbs and bacon. Bake until bacon is cooked and breadcrumbs are golden-brown, about 20 minutes.

Farmhouse Chili - *Mild*  
Firehouse Chili - *Hot*

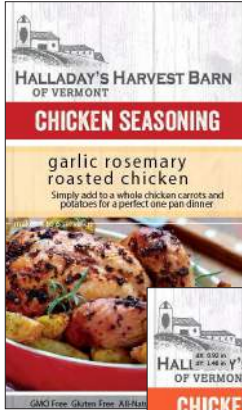
- Farmhouse Barley Vegetable Stew
- Broccoli Cheddar Soup
- Farm Market Lentil Soup
- Chicken Enchilada Soup
- Farmhouse Corn Chowder
- Crab Bisque
- Country Chicken Vegetable Soup
- Farmhouse Minestrone Soup
- Jalapeno Cheddar Chowder
- Potato Cheddar Chive Soup





# Chicken Seasonings

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



Garlic Rosemary Roasted Chicken  
Chicken Fajitas  
Tuscan Chicken Skillet  
Sweet & Spicy Jerk Chicken

## Garlic Rosemary Roasted Chicken

- 1 (4-5 lb.) whole chicken, rinsed and patted dry
- 2-4 Tbsp. butter, softened
- 1 Tbsp. olive oil
- 1 lb. carrots, cut into 3-inch pieces
- 4-5 red potatoes quartered
- 1 onion, roughly sliced
- 2-3 Tbsp. Halladay's **Garlic Rosemary Roasted Chicken Seasoning**
- ½ cup white wine, chicken stock or water

Crowd Favorite!

Preheat oven to 425F. Season chicken inside and out with salt and pepper; place in roasting pan. Mix half the seasoning with butter and rub over and under chicken skin. In a large bowl, combine olive oil, vegetables, remaining seasoning and white wine; blend well and scatter around chicken. Roast until chicken is golden brown, about 1-1 ½ hours, basting occasionally.





# 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



## Savory Turkey Meatballs

- 1 lb. ground turkey
- ¼ cup breadcrumbs
- 2 Tbsp. **Halladay's Savory Mushroom Burger Blend**
- ½ cup mushrooms, chopped

Preheat oven to 375°F. Combine all ingredients and blend well. Form into balls and bake for 15 minutes, or until cooked through. Great served as cocktail meatballs along with your favorite sauce or use them as a main dish.

# 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.

Sundried Tomato Basil Alfredo  
Lobster Mac & Cheese

Rustic Bolognese  
Seafood Alfredo  
Scampi



Crowd Favorite!

## Seafood Alfredo

1 lb. fettuccine pasta or pasta of choice, prepared according to package instructions

4 Tbsp. butter

1 cup half & half or heavy cream

1-2 Tbsp. **Halladay's Seafood Alfredo Bistro Pasta**

1 ½ cups parmesan cheese, grated

1 - 2 cups cooked seafood of choice

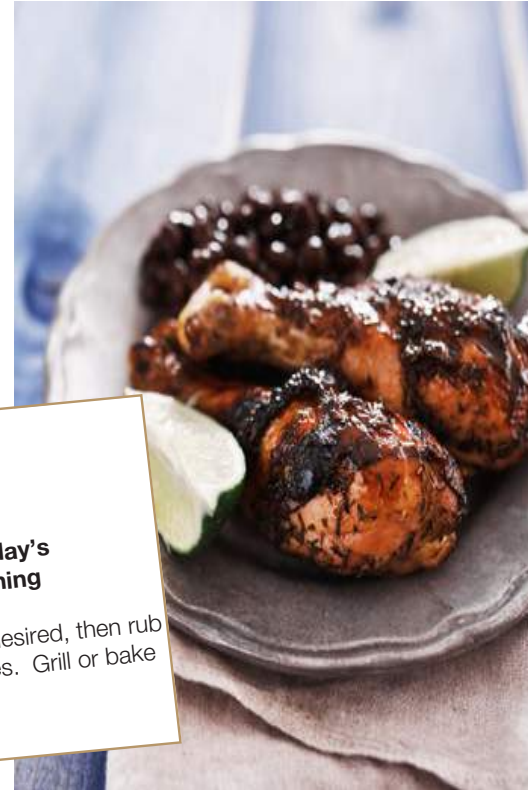
In a medium saucepan, melt butter over medium - low heat. Add in cream and seasoning and simmer for five minutes. Whisk in parmesan and whisk constantly until sauce is smooth. Fold in cooked, well drained pasta and serve immediately.



# 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.

Sweet & Spicy Jerk Chicken  
 Chipotle Lime Shrimp  
 Chicken & Rib Rub  
 Sage Peppercorn  
 Rustic Bolognese  
 Dilly Herb Fish



## Jamaican Jerk Chicken

2 Tbsp. olive oil, optional  
 1 – 1 ½ lbs. chicken thighs or drums  
 2 Tbsp. or desired amount of **Halladay's Jamaican Jerk Chicken Seasoning**

Lightly rub chicken with olive oil, if desired, then rub on seasoning. Let sit 15-30 minutes. Grill or bake until juices run clear.



## 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.

Crowd  
Favorite!

### Sea Salted Caramel Tarts

small frozen phyllo shells, thawed (recipe makes 24)  
1 (8 oz.) pkg cream cheese, softened  
1 (8 oz.) container of Cool Whip, thawed  
1 pkg. **Halladay's Sea Salted Caramel Cheesecake Mix**

Mix softened cream cheese with cheesecake mix. Fold in Cool Whip. Pipe into phyllo shells and garnish each with chocolate sauce or a couple of blueberries and sliced strawberries.

Mom's Apple Pie  
Double Chocolate  
Pina Colada  
Pumpkin  
Amaretto Mudslide  
New York  
Strawberry  
Tiramisu  
Orange Cream  
Maple  
Key Lime  
Sea Salted Caramel  
Lemon Blueberry



Halladay's crisp mixes have a fun, retro label. Apple & fruit crisps are always a hit. These fun mixes are simply added to sliced apples or fruit and butter for a quick and yummy dessert. Just add pumpkin pie filling to the Pumpkin Crisp mix for a delicious, crustless 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
- Fruit Crisp Mix
- Pumpkin Crisp Mix
- Cider Mulling Mix
- Caramel Apple Dip

## Pumpkin Crisp

- 1 (20 oz.) can pumpkin pie filling
- 1 pkg. Halladay's Pumpkin Crisp Mix
- 1/3 cup butter or margarine

Preheat oven to 375F. Prepare pumpkin pie filling according to directions, pour into 9" pie plate. Combine package contents with butter and sprinkle over pie filling. Bake for 50-55 minutes.



# Recipe Book

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## Welcome back to the Harvest Barn Kitchen!

It seems we just finished our last recipe book and here we are with more fun recipes to share with our Halladay's fans!

Herbs and cooking have always been a big part of our family life. Rick grew up in a big Polish family where the table was always filled with delicious food. Kathleen's big Italian family is also obsessed with feeding people and the standard family joke on vacation is that as we are having breakfast, we are already planning lunch and dinner.

Although we have been known for our dips for years, we have always used our blends at home to make great dinners. Even though we are a busy family, there is always a home cooked dinner on the table. Stick to fresh veggies, meat, or fish, and a dash of Halladay's great seasonings to help you turn out a great dinner in no time.

You will find the recipes in this book to be simple and easy to prepare. Experiment with the Harvest Barn Spices to add great flavor to your meals.

Cook, eat, enjoy,

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





## Party Ready Dips

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### Red Pepper & Avocado Hummus

- 1 (15 oz.) can chickpeas, drained and rinsed
- 1 avocado, peeled and pit removed
- 2 Tbsp. olive oil
- 2 Tbsp. **Halladay's Roasted Red Pepper Seasoning**
- 1 lime, juiced

Combine all ingredients in a blender or food processor until smooth. Add water to thin, if needed.

### Mediterranean Dip

- 1 cup Sour Cream or Greek yogurt
  - 1 cup mayo
  - 2 Tbsp. **Halladay's Garlic Tomato Basil Seasoning**
  - 1/2 cup black olives, chopped
  - 1/4 cup feta
- Combine all ingredients. Let chill at least 2 hours before serving.



### Greek Cucumber Yogurt Dip

- 2 Tbsp. **Halladay's Cucumber Dill Seasoning**
  - 1 cup Greek Yogurt
  - 1 cup mayo
  - 1/2 cup cucumber, peeled and chopped
- Combine all ingredients. Let chill at least 2 hours before serving.

### Italian White Bean Dip

- 1 (15 oz.) can cannellini beans, drained and rinsed
  - 1/4 cup olive oil
  - 2 Tbsp. **Halladay's Rustic Tuscan Oil Blend**
  - Squeeze of lemon
- Mash beans and combine with other ingredients. Let chill at least 2 hours before serving.

### Pineapple Chipotle Dip

- 1 cup Greek Yogurt or Sour Cream
  - 1/2 cup mayo
  - 1 Tbsp. **Halladay's Garlic Chipotle Seasoning**
  - 1/2 cup pineapple
  - 1/4 cup corn
- Combine all ingredients. Let chill at least 2 hours before serving.

### Skinny Lemon Spinach Dip

- 1 cup Greek Yogurt
  - 1/2 cup light mayo
  - 1/2 cup frozen spinach, well drained
  - 1/4 cup feta
  - 1 Tbsp. **Halladay's Lemon Spinach Seasoning**
- Combine all ingredients. Let chill at least 2 hours before serving.

# Baked Dips & Cheeseballs

## Lasagna Dip

- 1/2 cup Italian sausage, cooked and crumbled
- 1 cup mozzarella
- 1/2 cup parmesan
- 1 1/2 cups ricotta
- 1 egg
- 2 Tbsp. **Halladay's Garlic Tomato Basil Seasoning**

Crowd  
Favorite!

Preheat oven to 375°F. Combine all ingredients and pour into a baking dish. Bake until hot and golden brown, about 20 minutes

## Cheddar Ale & Bacon Cheeseball

- 2 slices bacon, cooked and diced
- 1/4 cup walnuts, chopped
- 1 (8 oz.) bar cream cheese
- 1 cup cheddar cheese, grated
- 1 to 2 Tbsp. **Halladay's Cheddar Ale Seasoning**

Crowd  
Favorite!

Mix bacon and walnuts together, set aside. Combine cream cheese, cheddar cheese and seasoning mix until well blended. Chill until firm. Shape into a ball and roll in bacon and nut mixture.

## Shrimp & Crab Dip

- 1/2 cup mayo
- 1/2 cup sour cream
- 1/4 cup parmesan cheese, grated
- 1 cup mozzarella cheese, shredded
- 1 cup shrimp, cooked and chopped
- 2 Tbsp. **Halladay's Crab & Spinach Farmhouse Artisan Dip**

Crowd  
Favorite!

Preheat oven to 350°F. Combine all ingredients. Pour into 9-inch pie plate or baking dish. Bake until hot and bubbly, about 20 minutes.

## Cheesy Chili Dip

- 1 cup black beans, rinsed and drained
- 1/2 lb. ground beef, browned and drained of fat
- 2 Tbsp. **Halladay's Farmhouse or Firehouse Chili Seasoning**
- 1/2 cup mayo
- 1 cup sour cream
- 1 1/2 cup Mexican blend cheese, shredded

Preheat oven to 400°F. Combine all ingredients and fold into a 9-inch pie plate or ramekin. Bake 25-30 minutes or until hot and bubbly.



# Marinades & Herbed-Butters

## Basic Marinade Recipe

- 1 lb. meat
- 1 Tbsp. **Halladay's Seasoning** (suggestions below)

Brush meat with olive oil, if desired. Put meat and seasoning in a re-sealable bag. Refrigerate for at least 2 hours or freeze for later use.

Suggested seasonings:  
Garlic Tomato Basil, Garlic Chipotle, Roasted Garlic Rosemary  
Chicken Fajitas, Scampi



## Basic Herbed Butter Recipe

- 1 stick of butter, softened
- 1 Tbsp. **Halladay's Seasoning** (suggestions below)

Blend butter with herb mix, let sit for at least one hour. Great to use on fish, french bread, to saute chicken or add to your steak before serving.

Suggested seasonings:  
Dilly Herb or Spicy Garlic Dill, Garlic Chive, Lemon Spinach, Scampi  
Chardonnay, Garlic Chipotle

## Basic Breadcrumbs Recipe

- 1 cup plain breadcrumbs
- 1 Tbsp. **Halladay's Seasoning** (suggestions below)
- ¼ cup parmesan cheese, finely grated (optional)

Combine all ingredients. Dredge chicken or fish in flavored bread crumbs and bake or saute for great flavor.

Suggested seasonings:  
Any Halladay's Herb Dip & Seasoning blends, Scampi Bistro Pasta,  
Rustic Tuscan Oil Blend, Spinach Artichoke Farmhouse Artisan Dip,  
Spicy Garlic Dill, Dilly Herb, Garlic Chive



# Appetizers



## Orange Chipotle Cocktail Meatballs

- 1 Tbsp. **Halladay's Garlic Chipotle Seasoning**
  - 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 a small sauce pan and add one package of defrosted meatballs and heat through. Serve warm.

## Honey Sriracha Wings

- 1/3 cup sriracha
- 1/4 cup honey
- 1 Tbsp. **Halladay's Garlic Chive Seasoning**
- 2 1/2 - 3lbs. chicken wings or drumettes

Preheat oven to 350°F. Whisk together sriracha, honey and seasoning. In a large baking pan, arrange chicken in a single layer. Bake until chicken is golden brown, about 30-40 minutes. While chicken is still hot, toss with sauce to coat.

## Chicken Taquitos with Maple Habanero Dipping Sauce

- 2 Tbsp. oil
- 1 cup Monterey Jack cheese
- 4 Tbsp. cilantro, chopped
- 2 Tbsp. **Halladay's Maple Habanero Seasoning**
- 12 (4") soft corn tortillas
- 2 cups chicken, cooked and shredded
- Maple Habanero Dipping sauce, recipe below

Preheat oven to 350°F. Heat 2 tablespoons of oil in a skillet over medium-high heat. Fry tortillas (one at a time) for 5 seconds on each side to soften and make them pliable. Add more oil to pan as needed. Drain between layers of paper towel and keep warm. In a medium bowl, blend cheese, cilantro and seasoning. Divide cheese and chicken evenly among tortillas. Roll up each tortilla and place, seam side down, in a greased baking pan. Bake until crispy and slightly browned, about 15-20 minutes. Serve with dipping sauce, optional.

## Dipping Sauce

- 1 Tbsp. **Halladay's Maple Habanero Seasoning**
  - 1/2 cup sour cream
  - 1/2 cup mayo
- Combine all ingredients and mix well. Let chill. You can also use 1 full cup of sour cream or plain Greek yogurt for a healthier option.

## Shrimp Scampi Flatbread

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

Preheat oven to 350°F. In a small bowl, mix ricotta with 1/2 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 tablespoon of seasoning; transfer shrimp to pizza and drizzle with pan sauce. Sprinkle with mozzarella. Arrange pepper and onion on pizza. Bake until cheese and crust are golden brown, about 10 minutes.

## Boursin Stuffed Sliders

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

In a small bowl, 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. Grill.

## Cheesy Artichoke Bread

- 2 Tbsp. **Halladay's Spinach Artichoke Farmhouse Artisan Dip**
- 1 (14 oz.) can artichoke hearts, drained and chopped
- 1/2 cup mayo
- 1/2 cup sour cream
- 1/2 cup parmesan cheese, shredded
- 1 cup mozzarella, shredded
- French bread, sliced

Crowd  
Favorite!

Preheat oven to 350°F. In a small bowl, combine all ingredients except for French bread; mix well. Arrange bread in a single layer on a baking sheet. Spoon a small portion of mixture onto each slice of bread. Bake until hot and bubbly, about 15 minutes.



# Main Dishes

## Bacon, Beef & Mushroom Ragù

- 1 lb. white fish, such as cod
- 1-2 Tbsp. **Halladay's Sweet & Spicy Jerk Chicken Seasoning**
- 1 cup spinach
- 1 Tbsp. butter or olive oil

Preheat oven to 350°F. Evenly coat fish with seasoning; place on a sheet of foil. Top with spinach and butter. Close Foil into a pouch. Bake (or grill) until fish is firm, about 15 minutes.

Bring a large pot of water to a boil. Meanwhile, in a deep skillet, cook bacon until crispy. Add mushrooms and seasoning. Cook until mushrooms brown, about 4 minutes. Add the beef and cook, breaking up into small pieces with a spatula, until browned, about 5 minutes. Add tomato paste and cook another minute. Add stock, reduce heat to low and simmer while pasta cooks. Salt the water and cook pasta until al dente. Drain, reserving 1/2 cup of the pasta cooking water. Return pasta and cooking water to the hot pot. Toss with half the ragù. Serve pasta topped with remaining ragù and cheese.



## Chipotle Crusted Pork Tenderloin

- 2 1/2 lbs. pork tenderloin
- 8 Tbsp. brown sugar
- 1 pkg. **Halladay's Garlic Chipotle Seasoning**

Preheat oven to 350°F. Lightly grease baking dish or oven-proof skillet and place in oven to heat. In a large re-sealable plastic bag, combine brown sugar and seasoning; blend well. Place tenderloins in bag and shake, coating meat evenly. Refrigerate for 10 to 15 minutes. Place meat in pan and cook for 20 minutes, or until cooked through, turning half way through cooking. Remove from oven, cover and let stand for 5 to 10 minutes before slicing.

## Braised Cider Pork Chops with Rosemary

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

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 in the cider. Add pork chops, seasoning and olive oil to a re-sealable plastic bag; shake until well coated. Place pork chops on top of potatoes and onions. Bake, uncovered, until potatoes are tender, about 45 minutes.

## Jerk Fish

- 1 lb. white fish, such as cod
- 1-2 Tbsp. **Halladay's Sweet & Spicy Jerk Chicken Seasoning**
- 1 cup spinach
- 1 Tbsp. butter or olive oil

Preheat oven to 350°F. Evenly coat fish with seasoning; place on a sheet of foil. Top with spinach and butter. Close foil into a pouch. Bake (or grill) until fish is firm, about 15 minutes.



## Easy Chicken Cassoulet

- 2 Tbsp. olive oil
- 4 chicken leg quarters, about 1 1/2 lbs.
- 4 slices of bacon, chopped
- 1 onion, finely chopped
- 2 carrots, peeled and cut into 1/2 - inch pieces
- 2 ribs celery, cut into 1/2 - inch pieces
- 2 Tbsp. **Halladay's Roasted Garlic & Rosemary Oil Blend**
- 1 1/2 cups chicken stock
- 1 (15 oz.) can cannellini beans, drained and rinsed
- 2 cups breadcrumbs or panko breadcrumbs

Preheat the oven to 375°F. In a skillet, heat the olive oil. Season the chicken with salt and pepper and cook, skin side down, until golden-brown, about 10 minutes. Turn and cook 10 minutes more, then transfer to a 3-quart baking dish. Drain fat from skillet, add half the bacon and cook until crisp, about 4 minutes. Add onion and cook until tender, about 5 minutes. Add carrots, celery and seasoning and cook 1 minute. Stir in stock and beans. Using a fork, mash some of the beans to thicken the liquid, then spoon the bean mixture around the chicken. Combine breadcrumbs and remaining bacon and sprinkle on top. Bake until chicken is cooked, bean mixture is bubbling and topping is golden brown, about 40 minutes.



# Main Dishes

## Cornmeal Crusted Fish

- 1 ½ lbs. white fish, such as halibut
- 1/3 cup cornmeal
- 1-2 Tbsp. **Halladay's Dilly Fish Seafood Seasoning**
- 1/3 cup flour
- 2 eggs
- 2 Tbsp. vegetable oil (to fry fish, use 1 cup)

Heat oil in a large skillet. Pat fish dry; season with salt and pepper. In a wide bowl, combine cornmeal and seasoning. In a separate bowl, beat eggs. Add flour to another bowl. Dredge fish, first in flour, then egg and lastly cornmeal. Add fish to hot pan and cook 4-5 minutes on each side.

## Prosciutto-Wrapped Stuffed Chicken

- 4 boneless, skinless chicken breasts
- 3 Tbsp. olive oil
- 4 cups baby spinach
- ½ cup drained ricotta cheese
- ½ cup parmesan cheese, finely grated
- 1 Tbsp. **Halladay's Lemon Spinach Seasoning**
- 8 slices of prosciutto, thinly sliced
- 1 lemon, halved

Position a rack in center of oven; preheat to 350°F. Butterfly chicken. Open each breast and place flat on a cutting board. Using a mallet, pound chicken breasts to even out thickness; season with salt and pepper. In a skillet, heat 1 Tbsp. of oil over medium heat; add spinach and wilt, about 3-4 minutes. Drain spinach and finely chop. Mix spinach, cheeses and seasoning in a bowl; spread mixture on one side of each

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chicken breast. Fold chicken over filling to cover. Wrap each breast with 2 slices prosciutto. In large oven-proof skillet heat 2 Tbsp. olive oil over medium high heat. Add the chicken; cook 2-3 minutes on each side until prosciutto is browned. Transfer skillet to oven and bake until chicken is cooked through, about 12 minutes. Half way through cooking, add lemon halves cut side down.

## White Bean Turkey Chili

- 1 small onion, chopped
- 1-1 ½ lbs. ground turkey
- 1 (14.5 oz.) can crushed tomatoes
- 2 (15 oz.) cans cannellini or white kidney beans, rinsed
- 1 cup dark beer, optional
- 1 pkgs. **Halladay's Farmhouse Chili Seasoning**

In a large pot, saute onion until soft, about 3-5 minutes. Add turkey and brown. Add remaining ingredients. Simmer for 30 minutes or until flavors are well blended.



## Garlicky Roasted Butternut Squash Lasagna

3 lbs. butternut squash, halved and seeded  
3 Tbsp. olive oil  
4 Tbsp. unsalted butter  
2 Tbsp. **Halladay's Scampi Bistro Pasta Seasoning**  
¼ cup flour  
4 cups milk  
1 cup heavy cream  
1 package no-cook lasagna noodles  
3 cups parmesan cheese, finely grated

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Preheat oven to 450°F. Grease a baking sheet. Brush butternut squash halves with olive oil and roast until golden and soft, 45-50 minutes. Let cool for 15-20 minutes, scoop the flesh into a bowl; set aside. Melt butter in large skillet over medium-low heat; add seasoning. Whisk in flour and cook for 3 minutes. Add milk and whisk until smooth. Simmer until thickened, about 10 minutes, stirring occasionally. Stir in butternut squash and season with salt and pepper. NOTE: sauce can be made 3 days in advance and refrigerated. Reduce oven temperature to 375°. Grease a 9X13-inch baking dish. In a bowl, beat heavy cream until medium peaks form; set aside. Pour 1 cup of butternut sauce into the baking dish and cover with layer of lasagna noodles. Add a layer of sauce and sprinkle top with cheese. Continue to layer until noodles and sauce are gone. Place final layer of noodles on top and cover with cream. Sprinkle remaining parmesan cheese on top and cover with foil. Bake for 30 minutes. Remove foil and continue baking until the top is bubbly and golden brown, about 10 minutes. Allow to sit 5-10 before serving.

## Strip Steaks with Herbed Butter

4 1-inch-thick strip steaks  
2 Tbsp. olive oil  
6 Tbsp. herbed butter of choice from page 17

Heat a cast iron skillet or griddle over medium-high heat. Coat steaks with half the olive oil and season with salt and pepper. Coat skillet with remaining olive oil. Add steaks and cook, turning once, about 8 minutes for medium rare. While steaks are still hot, top with herbed butter.



# Sides

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## Honey Chipotle Roasted Sweet Potatoes

- 4 sweet potatoes, peeled and cubed
- 2 Tbsp. honey
- 2 Tbsp. olive oil
- 1-2 Tbsp. **Halladay's Garlic Chipotle Seasoning**

Preheat oven to 400°F. Combine all ingredients in a sealable plastic bag. Shake until well coated. Transfer to a roasting pan and bake until tender, about 25 minutes.

## Cheddar Ale Smashed Potatoes

- 2 pounds small baby red potatoes
- 6 Tbsp. olive oil, divided
- 4 Tbsp. **Halladay's Cheddar Ale Seasoning**
- ½ tsp. salt
- ½ tsp. pepper, optional

Preheat oven to 400°F. Brush large baking sheet with 1 Tbsp. olive 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. In a small bowl, mix remaining olive oil, seasoning, salt and pepper. Brush each potato with mixture, saving half for later use. Bake for 15 minutes. Remove potatoes, gently turn over and brush with remaining olive oil mixture. Bake for another 10 minutes, until hot and crispy.

## Creamy Hummus Noodles

- 1 lb. spaghetti pasta
- 1 cup plain hummus
- ½ cup vegetable stock
- 2-3 Tbsp. soy sauce
- 1 Tbsp. **Halladay's Roasted Red Pepper Seasoning**
- ½ cup snow peas, thinly sliced on an angle
- 3 scallions, thinly sliced
- ½ cup dry-roasted peanuts, crushed (optional)

Cook pasta according to package, reserving 1 cup of cooking water for later. Meanwhile, whisk together the hummus, stock, soy sauce and seasoning in a large bowl. Add the pasta to the hummus mixture and let cool 15 minutes. Add pasta water to thin, if needed. Serve topped with snow peas, scallions and peanuts.



## Cheesy Cauliflower Bake

- 1 head cauliflower
- ¼ cup flour
- 3 Tbsp. butter
- 2 cups milk
- 2 Tbsp. **Halladay's Lobster Bisque Seasoning**
- 1 ¼ cup cheddar cheese, shredded
- ½ cup panko breadcrumbs

Preheat oven to 375°F. Steam cauliflower until soft, 5-10 minutes; transfer to a baking dish. Melt butter in a saucepan, whisk in flour until smooth. Add milk and simmer until thickened; add seasoning. Slowly add cheese, stirring until melted; pour over cauliflower. Top with breadcrumbs and bake until golden brown, about 15-20 minutes.

## Brussel Sprouts with Italian Balsamic Glaze

- 1 lb. Brussel sprouts, trimmed of ends and halved
- 3 Tbsp. olive oil
- ½ cup balsamic vinegar
- 1 tsp. **Halladay's Garlic Tomato Basil Seasoning**

Preheat oven to 400°F. Toss Brussel sprouts with olive oil and season with salt and pepper; pour on a roasting pan. Roast 35 to 40 minutes, until crisp on the outside and tender on the inside. Shake the pan from time to time to brown the sprouts evenly. Remove from oven. In a small saucepan, combine vinegar and seasoning. Bring to a boil, reduce heat to medium-low and simmer until slightly thickened, about 5 minutes. Drizzle over Brussel sprouts and serve.





# Crock Pot

## Guinness Barley Lamb Stew

- 1 package **Halladay's Barley Vegetable Stew**
- 1 – 1 ½ lbs. lamb stew meat (or beef chuck roast)
- 12-16 oz. Guinness (or stout of your choice)
- 1 (10.5 oz.) can cream of mushroom soup
- 4 carrots, cut into 1-inch pieces
- 3 potatoes, cut into 1-inch pieces
- 3 ribs celery, chopped
- 1 onion, finely chopped
- 6 cups water

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Combine all ingredients in a large crockpot. Cook on low 8 hours or on high for 4 hours.



## Pasta Fagioli

- 10 cups water
- 1 package **Halladay's Farmhouse Minestrone Soup**, divided
- 1 (28 oz.) can diced tomatoes
- ½ lb. sweet Italian sausage, cooked and drained (or cooked, diced ham)
- 2 carrots, chopped
- 2 celery ribs, chopped
- 1 (15.5 oz.) can cannellini beans
- 1 medium zucchini

In a crockpot, combine water, beans and spice mixture from package, tomatoes and sausage, reserving pasta for later. Cook on low for 4-6 hours. In a medium skillet, sauté carrots and celery until soft, about 3-5 minutes; add to soup in the last 2 hours of cooking. Add pasta, cannellini beans and zucchini in the last hour of cooking. Salt and pepper to taste. For a vegetarian version, remove sausage from recipe or substitute for vegan sausage.

## Bacon Ranch Chicken

- 2 lbs. chicken breast
- 4 strips bacon, cooked and chopped
- 1 packet **Halladay's Harvest Ranch Seasoning**
- 2 (10.75 oz.) cans condensed cream of chicken soup
- 2 cup sour cream

Spray crockpot. Place chicken in crockpot. Combine all other ingredients and pour over chicken. Cook on low 8 hours or on high for 4 hours. Serve over pasta or rice.

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## Maple-Pumpkin Pie

- 1 (6 oz.) package refrigerated pie crusts
- 1 (15 oz.) can pre-spiced pumpkin pie filling
- 1 (14 oz.) can sweetened condensed milk
- 2 eggs
- 1 (8 oz.) bar cream cheese
- 1 (8 oz.) tub Cool Whip or 8 oz. whipped cream
- 1 package **Halladay's Maple Cheesecake Mix**

Preheat oven to 425°F. In a large mixing bowl, combine pumpkin pie filling, condensed milk and eggs and beat until well blended. Place pie crust in 9-inch pie plate and pour in filling. Bake for 15 minutes. Reduce heat to 350°F and bake for an additional 35-40 minutes or until knife inserted 1 inch from crust comes out clean. Meanwhile, prepare maple cheesecake according to package directions. Allow pumpkin pie to cool, roughly 35-40 minutes. Top pie with Maple Cheesecake filling and refrigerate for 1-2 hours before serving.

## Strawberry Cheesecake Bites

- 1 package **Halladay's Strawberry or New York Cheesecake Mix**
- 1 (8 oz.) bar cream cheese, softened
- 1 (8 oz.) container Cool Whip or 8 oz. whipped cream
- 1 lb. strawberries, tops cut off and hollowed out
- Mini graham crackers for topping

Blend cheesecake mix with cream cheese; fold in Cool Whip. Add mixture to an icing bag and pipe into strawberries. Top each strawberry with a graham cracker.

## Salted Caramel Brownie

- 1 package brownie mix
- 1 package **Halladay's Sea Salted Caramel Cheesecake Mix**
- 1 (8 oz.) bar cream cheese, softened
- 1 (8 oz.) container Cool Whip or 8 oz. whipped cream

Prepare brownies according to package directions and let cool. Blend cheesecake mix with cream cheese; fold in Cool Whip. Spread mixture over brownies or pipe onto individual brownie squares.

## Orange Cream Fruit Dip

- 1 cup Greek Yogurt
- 2 Tbsp. **Halladay's Orange Cream Cheesecake Mix**

Combine ingredients. Let chill several hours before serving. Serve with fresh fruit.



# Heart Healthy

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## Garlic Quinoa and Garbanzo Bean Salad

- ½ cup quinoa
- 1 cup water
- 1 (15oz.) can garbanzo beans, drained
- 2 cups steamed broccoli
- 1 Tbsp. **Halladay's Scampi Bistro Pasta Seasoning**
- 2 tsp. course-grain mustard
- 3 Tbsp. olive oil

In a small saucepan, bring the quinoa and water to a boil. Reduce heat, cover and simmer until quinoa is tender and water is absorbed, about 15 minutes. Combine quinoa, beans, broccoli, seasoning, mustard and olive oil in a bowl; mix well. Season with salt and pepper to taste.



## Turkey Burgers

- 1 lb. ground turkey
- 1 carrot, shredded
- 1 small zucchini, shredded
- 1 Tbsp. **Halladay's Italian Mushroom** or **Garlic Tomato Basil Mix**

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

## Shrimp Scampi in Light Cream Sauce

- ¼ cup unsweetened almond milk
- 5 Tbsp. plain Greek yogurt
- 1 Lemon, optional
- 2 Tbsp. **Halladay's Scampi Bistro Pasta Seasoning**
- ½ cup yellow and orange bell pepper, sliced
- 1 lb. wheat pasta
- 1 lb. shrimp, peeled and washed

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Cook pasta until al dente; drain. While pasta is cooking, heat up a non-stick skillet over medium heat, add cooking spray and peppers and cook for 2-3 minutes. Add the almond milk and yogurt. Squeeze the lemon into the sauce and add seasoning; simmer for 5 minutes to thicken. Meanwhile, heat a separate skillet to medium-high heat and add cooking spray. Add shrimp, cook all the way through, about 3-5 minutes, flipping occasionally. Toss pasta and shrimp with sauce; season with black pepper to taste. Serve immediately.

## Baby Kale & Lentil Bow Ties

- ¼ cup cooked lentils
- 1 (12 oz.) box farfalle (bow-tie pasta)
- 1 onion, finely chopped
- 1 rib celery with leafy top, chopped
- ¼ cup olive oil
- 2 Tbsp. **Halladay's Rustic Tuscan Oil Blend**
- 4 cups baby kale
- Lemon juice to taste

Bring a large pot of water to a boil and add pasta. While pasta is cooking, sauté onion and celery with olive oil until softened; add seasoning. Drain pasta, reserving 1 cup of the cooking water. Add pasta cooking water to onion and celery pan, then toss with pasta, lentils and kale. Add lemon juice and season with salt and pepper to taste.

## Turkey Lettuce Cups

- 1 lb. ground turkey
- 1 cup onion, finely chopped
- 1 cup mushroom, finely chopped
- 2 Tbsp. **Halladay's Roasted Red Pepper Seasoning**
- 1 Tbsp. sesame oil
- 1 Tbsp. low-sodium soy sauce
- 1 Tbsp. hoisin sauce
- 1 heart of romaine lettuce
- 1-2 carrots, shredded for topping

Combine turkey, onion, mushroom, seasoning and sesame oil in a skillet and cook over medium heat until cooked through. Add hoisin and soy sauce; mix well. Serve in lettuce leaves topped with carrot.





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## Vermont Cheddar Pie

3 c. shredded frozen hash browns, thawed and strained  
4 Tbsps. butter, melted  
1/2 cup chopped onions, optional (separated)  
4 eggs  
1 1/2 c heavy cream

1 1/2 cup cooked ham or sausage, cubed  
1 1/2 cups sharp cheese, shredded  
1 Tbsp. cornstarch  
1 pinch nutmeg  
Salt and pepper to taste  
Sour cream/2 green onions (or chives)

## Crust

This can be made the day before. Preheat oven to 425 degrees. Thaw hash browns and squeeze as much liquid as possible out of them. If using fresh potatoes, shred. OPTIONAL: melt 2 tbsps butter in frying pan and sauté 1/4 c onions until soft. Pour butter mixture into hash browns and combine well. Onions are optional. If not using onions, just melt butter and pour over hash browns and mix well. Spray a large cookie sheet with Pam spray. Spread hash browns over bottom of pan and drizzle a small amount of olive oil over top, mix in melted butter and spread out again. Bake in a 425 degree oven for about 10 minutes, crisping. Turn potatoes and bake for another 10 minutes. Let cool slightly. Pour hash browns into pie shell. Press around bottom and sides of shell. Let cool and cover with plastic wrap, unless using immediately.

## Filling

Preheat oven to 350 degrees. For ham: Melt remaining butter in pan. Sauté ham pieces. For Sausage: brown sausage in pan with 1/4 c onions (optional). Put shredded cheese in bottom of pie shell. Pour ham or sausage in baked pie shell. Make up egg mixture by mixing eggs, heavy cream, cornstarch, nutmeg, salt and pepper. Pour in shell over ham or sausage. Bake at 350F for about 45-50 minutes. Pie will be lightly browned on top. Serve with a dollop of sour cream and sliced green onions on top.

## Gayle's Lemon Cranberry Scones with Lemon Glaze

### Scones

2 cups all-purpose flour  
1/4 cup sugar  
1 Tbsp. baking powder  
1/4 Tsp. salt  
1 Tbsp. finely grated lemon zest  
1/2 cup cool unsalted butter, cut into small pieces  
1/2 cup whipping cream, plus extra for brushing  
1/4 cup 2% milk  
1 large egg  
1 Tsp. vanilla extract  
1 cup fresh or frozen cranberries, chopped lightly in food processor  
Turbinado sugar (sprinkle on prior to baking)

### Glaze

1 cup icing sugar  
1 1/2 tablespoons lemon juice

### Scones

Preheat the oven to 375 F and line a baking tray with parchment paper. Mix the flour, sugar, baking powder and salt in a large bowl, stir in the lemon zest. Cut in the butter until the mixture is rough and crumbly but still small pieces of butter are visible. Stir in chopped cranberries. In a separate bowl, whisk the cream, milk, egg and vanilla together. Add this to the flour mixture and stir to just bring the dough together, turning out onto a work surface to complete bringing it together with your hands. Shape the dough into a disc and cut into 2 equal parts. Shape each disc into a 10" round. Cut each disc into 6

wedges and place them on the prepared baking tray, leaving a few inches between them. At this point, you can freeze the scones on the tray to bake another time. When frozen, wrap each scone in waxed paper or parchment paper. Place in sealed bag. Brush the scones with heavy cream and sprinkle tops with turbinado sugar. Bake in preheated oven for 10 to 15 minutes (longer if frozen) until the scones are lightly browned on top. Cool completely before glazing.

### Glaze

For the glaze, whisk the icing sugar and lemon juice together and drizzle over the scones using the whisk or a fork. Let the glaze set before serving.



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