



HALLADAY'S HARVEST BARN

Recipes from the Harvest Barn Kitchen Volume 3



HERB SEASONINGS & DIP MIXES • BURGER BLENDS • BBQ RUBS • SOUP BLENDS • ARTISAN DIPS • CHILI MIXES
PASTA SAUCE MIXES • CHICKEN SEASONINGS • CHEESECAKE MIXES • DIPPING BLENDS • CRISP MIXES • BEER BREAD

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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 Halladay's Harvest Barn mixes are endless.

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
New England Lobster
Spinach Artichoke
Caramelized Onion



White Bean & Artichoke Dip

- 1 (15 oz.) can cannellini beans, drained and rinsed
 - 1 (14 oz.) can artichoke hearts, drained
 - 2 Tbsp. **Halladay's Spinach Artichoke Artisan Dip**
 - 2 Tbsp. olive oil
 - 2 Tbsp. fresh lemon juice
 - 2 Tbsp. feta or Parmesan, crumbled (optional)
- Combine all ingredients in a blender or food processor until smooth; stir in cheese, if desired.

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 to add to your favorite dishes for an instant pop of flavor. The back of each label contains recipes & cooking hints!

19 Flavors • Easy To Make • All-Natural

All Halladay's
products are
GMO-Free.

Chipotle Dip with Corn & Black Beans

1 cup sour cream
1 cup mayo
1/2 cup corn
1/2 cup black beans
2 Tbsp. **Halladay's Garlic Chipotle Seasoning**

Combine all ingredients, let chill. Serve with corn chips.

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
Lemon Spinach
Lobster Bisque
Maple Habanero
Roasted Red Pepper & Garlic
Spicy Garlic Dill
Wood Fired Pizza



DIPPING OIL & SPREAD 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.

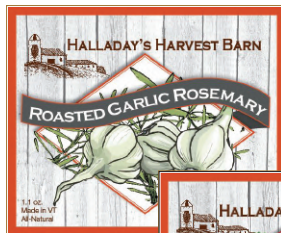
Mediterranean Meatballs

1 lb. ground turkey
1 egg, beaten
1/2 apple, grated
1 Tbsp.

Halladay's Roasted Garlic & Rosemary Dipping Oil & Spread Blend

Preheat oven to 375°F. Combine all ingredients until well blended; season with salt & pepper if desired. Roll to form about 12 meatballs. Bake until cooked through, about 15 minutes.

Roasted Garlic & Rosemary
Rustic Tuscan Blend



SOUP BLENDS & CHILI MIXES

Halladay's soup mixes make 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 and make up to 12 cups.

Chicken Pot Pie

1 package **Halladay's Farmhouse Corn Chowder Soup**

- 3 cups water
- 1 cup half & half
- 2 Tbsp. of butter
- 1 1/2 cups of frozen peas and carrots vegetable mix
- 2 cups chicken, cooked and diced
(rotisserie chicken works great)

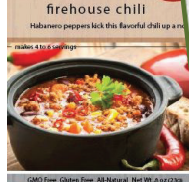
Crowd Favorite!

Prepared pie shell*
Ground black pepper to taste

Preheat oven to 400°F. Combine soup and water in a 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 and add a few steam vents. Bake until crust is golden brown, about 30 minutes. Let sit 10 minutes before serving.

Farmhouse Chili - Mild
Firehouse Chili - Hot

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



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!



Sweet & Spicy Jerk Chicken
BBQ Rub for Chicken & Ribs
Dilly Fish Seasoning
Sage Peppercorn Rub
Country Style Pulled Pork
Chipotle Lime Shrimp



BBQ Buttered Corn on the Cob

1 stick butter, softened
1 - 2 Tbsp. **Halladay's BBQ Rub for Chicken & Ribs Seasoning**

Combine ingredients; let sit for 30 minutes.
Brush roasted corn with butter; sprinkle with salt and pepper to taste.

BURGER BLENDS

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



Farmhouse Onion Burger
Smoky Chipotle Burger
Steakhouse Burger
NEW! Buffalo Blue Cheese Burger



Buffalo Blue Cheese Turkey Burger

Crowd Favorite!

- 1 lb. ground turkey
- 1 egg
- 1 carrot, grated
- 1-2 Tbsp. **Halladay's Buffalo Blue Cheese Burger Blend**

Combine all ingredients; season with salt and pepper if desired. Form into 4 patties. Grill, broil or bake.

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
- Scampi
- Seafood Alfredo
- Classic Meat Sauce



Parmesan Crusted Potatoes

2 Tbsp. Halladay's Scampi Pasta Seasoning

- 3 Tbsp. butter
- 3 Tbsp. olive oil
- Parmesan cheese, grated
- 10 small red potatoes, halved

Preheat oven to 350°F. Add seasoning to 1-2 Tbsp. of hot water; let sit 30 seconds. Melt butter and mix with oil. Pour mixture on bottom of baking dish. Sprinkle Parmesan to coat pan. Sprinkle hydrated seasoning over pan. Arrange potatoes, cut side down, in one layer on baking sheet. Bake until tender and golden brown, about 45 min.

CHICKEN SEASONINGS

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

Tuscan Chicken Skillet
Chicken Fajitas
Garlic Rosemary Roasted Chicken



Steak Fajitas

Crowd Favorite!

- 1 Tbsp. garlic, fine chopped
- Juice from 1/2 lemon or lime
- 1 1/2 lbs. steak
- 1 green pepper, sliced
- 1 onion, sliced
- 1 Tbsp. **Halladay's Chicken Fajita Seasoning**
- Flour or corn tortillas
- Desired toppings; sour cream, cheese, shredded lettuce, etc.

Marinate steak for 20 minutes in garlic and lemon or lime juice. Cook steak to liking, set aside. Saute pepper, onion and seasoning until tender. Slice steak and add to vegetables; continue cooking another 5 minutes. Serve with warm tortillas.



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.

Nutella Parfait

Crowd
Favorite!

12 Oreos, crushed
3 Tbsp. butter, melted
1 (8 oz.) block of cream cheese, softened
1 package **Halladay's Double Chocolate Cheesecake**
3/4 cup Nutella
1 (8 oz.) container Cool Whip, divided or 8 oz. whipped cream

Combine Oreos with butter; reserve for later. Blend cheesecake mix with cream cheese and Nutella; fold in half of the Cool Whip. Spoon small amount of Oreo mixture into the bottom of a dessert glass followed by a layer of cream cheese mixture. Add another layer of Oreo followed by another layer of cream cheese mixture. Let chill. Top with whipped cream, if desired.

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



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, 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
- Pumpkin Crisp Mix
- Caramel Apple Dip
- Cider Mulling Mix

Pumpkin Crisp

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

Preheat oven to 375°F. 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.



BEER BREAD - NEW!

Just add a bottle of beer and half a stick of butter for a warm, buttery, homemade bread! Use a light beer for a milder flavor or a dark beer for a richer bread. Substitute Club Soda for beer for an alcohol free bread that is just as delicious!



Classic Mix
New! Garlic Herb

Beer Bread Mini Muffins

1 package **Halladay's Vermont Beer Bread**
4 Tbsp. butter
1 (12 oz.) can or bottle beer or club soda

Preheat oven to 350°F. Mix bread according to directions. Scoop batter into a well-greased mini muffin pan, filling each cup halfway full. Bake until cooked through, about 20 minutes. Makes 60 mini muffins. *Muffins can be topped with shredded cheese or stuffed with sweet or savory fillings like mini meatballs.

Crowd Favorite!



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

Spinach and Feta Dip

- 1 cup mayo
- 2 cups Greek yogurt
- 2 Tbsp. **Halladay's Lemon Spinach Seasoning**
- 1 cup feta cheese, crumbled
- 1 cup mozzarella cheese, shredded
- 1/3 cup kalamata olives, chopped
- 1 (10 oz.) package frozen spinach, defrosted and drained

Preheat oven to 350°F. Combine mayo, yogurt and seasoning. Fold in feta, mozzarella, olives and spinach. Pour into a 9-inch pie plate or baking dish. Bake until hot and bubbly, about 20 minutes. Serve with pita chips or French bread.

Crowd
Favorite!

Lemon Spinach Goat Cheese Dip

- 1 cup Greek yogurt
- 1/2 cup mayo
- 1 tsp. finely grated lemon zest
- 1/2 cup goat or feta cheese, crumbled
- 2 Tbsp. **Halladay's Lemon Spinach Seasoning**

Combine all ingredients; blend well. Let chill two hours before serving.

Crowd
Favorite!

Cheddar Bacon Ranch Dip

- 1 cup sour cream
- 1 cup mayo
- 1/2 cup cheddar, shredded
- 2 Tbsp. **Halladay's Harvest Ranch Seasoning**
- 4 slices of crisply cooked bacon, finely chopped

Combine ingredients; blend well. Let chill for two hours. Serve with your favorite chips or veggies.

Baked Pizza Dip

- 1 (14.5 oz.) can crushed tomatoes
- 1 - 1 1/2 Tbsp. **Halladay's Wood Fired Pizza Seasoning**
- 1/3 cup tomato paste
- 1/2 cup water
- 1 tsp. sugar
- 1/3 cup parmesan cheese, grated
- 1 cup mozzarella cheese, shredded

Crowd
Favorite!

In a small saucepan, combine all ingredients except cheeses. Simmer until thick, about 20 minutes. Stir in parmesan; cook 5 minutes longer. Remove from heat and pour into a shallow baking dish; sprinkle with mozzarella. Broil until cheese is hot and bubbly, about 2 minutes.



BAKED DIPS & CHEESEBALLS

The Spaniard

1 (8 oz.) bar cream cheese
1/2 cup chorizo, casings removed and chopped
2 Tbsp. **Halladay's Roasted Red Pepper Seasoning**
1 cup almonds, chopped
Combine all ingredients except nuts; blend. Chill 2 hours, roll in nuts.

Cheddar Ale Pretzel Ball

2 Tbsp. **Halladay's Cheddar Ale Seasoning**
1 cup cheddar cheese, shredded
1 (8 oz.) bar cream cheese, softened
4 oz. pretzels, crushed
Combine all ingredients except pretzels. Chill 2 hours, roll in pretzels.



Buffalo Chicken Cheeseball

1 cup chicken, cooked and finely shredded
2 Tbsp. **Halladay's Buffalo Chicken & Blue Cheese Seasoning**
1 cup cheddar cheese, shredded
1 (8 oz.) bar cream cheese, softened
1/2 bunch scallions, chopped
Combine all ingredients except scallions. Chill 2 hours. Roll in scallions.

Jalapeño Popper Dip

3 slices bacon, chopped
1 cup panko breadcrumbs
1 (12 oz.) jar jalapeños, rinsed and diced
2 (8 oz.) bars cream cheese, softened
2 Tbsp. **Halladay's Roasted Red Pepper Seasoning**
1 cup mayo
1/2 cup cheddar cheese, shredded
Preheat oven to 400°F. In a large skillet, cook the bacon over medium heat until crispy; transfer to a paper towel lined plate. Add breadcrumbs to bacon drippings and stir to coat. Combine remaining ingredients and spread into a 2-quart baking dish and sprinkle with breadcrumbs. Bake until golden brown, 25-30 minutes.

Mexican Black Bean Cheeseball

1 (15 oz.) can black beans, drained and rinsed
2 cups cheddar cheese, shredded
1 (8 oz.) bar cream cheese, softened
3 Tbsp. **Halladay's Chipotle Lime Shrimp Backyard BBQ Rub**
3/4 cup cilantro, chopped
Combine all ingredients except cilantro. Chill 2 hours, roll in cilantro.

APPETIZERS



Zucchini and Ricotta Roll-Ups

- 1 cup ricotta
- 1 Tbsp. **Halladay's Garlic Tomato Basil Seasoning**
- 3 small zucchinis, cut into 1/4 inch thick lengthwise strips
- 2 Tbsp. Parmesan, grated

Heat a gas grill or grill pan to high. Place zucchini strips on grates and grill, covered, until well browned and limp; 3-4 minutes per side. Transfer to a cooling rack. Combine ricotta and seasoning; season with salt and pepper. Spread a heaping teaspoon of ricotta over one side of each zucchini strip, roll and sprinkle with Parmesan. Transfer to a lightly greased baking sheet and brown under broiler, about 1 minute.

Sausage and Broccoli Rabe Flatbreads

- 1 Tbsp. **Halladay's Roasted Red Pepper Seasoning**
- 1 Tbsp. olive oil
- 12 Oz. broccoli rabe, trimmed and coarsely chopped
- 1 (8.8 oz.) package naan
- 5 oz. spicy Italian sausage, cooked and crumbled
- 1/3 cup pizza sauce
- 1/3 cup ricotta

Combine oil and broccoli rabe on a rimmed backing sheet. Broil until slightly browned, about 3-5 minutes. Remove and add naan; broil 1-2 minutes on each side until slightly golden. Divide sauce evenly among naan. Combine ricotta and seasoning; dollop onto naan. Top with broccoli rabe and sausage. Broil until cheese melts, 2-3 minutes.

Roasted Golden Beet Tart

- 2 Tbsp. **Halladay's Spinach Artichoke Farmhouse Artisan Dip**
- 1 (8 oz.) bar cream cheese, softened
- 1 Tbsp. Halladay's Boursin Seasoning
- 2 medium golden beets, roasted & sliced, or 2 (15 oz.) cans sliced beets
- 1/2 package frozen puff pastry

Preheat oven to 425°F. Place puff pastry on a parchment lined baking sheet and pierce all over with a fork. Bake until golden and puffed, about 20 minutes. Cool completely. Combine cream cheese and seasoning; spread evenly over pastry. Layer beets over cream cheese.

Mini Black Bean Enchiladas

- 2 (10 ct.) packages mini (4-inch) flour tortillas
- 1 (15 oz.) can black beans, drained and rinsed
- 1 (15 oz.) can refried black beans
- 1 (8 oz.) can enchilada sauce
- 1 (4 oz.) can chopped green chilis
- 1 Tbsp. **Halladay's Maple Habanero Seasoning**
- 1 cup Monterey Jack cheese, shredded

Preheat oven to 350°F. Gently tuck tortillas into cups of 2 lightly greased muffin pans; bake until hardened and browned, 12 minutes. Combine all remaining ingredients except cheese; divide evenly among tortillas. Sprinkle with cheese and bake until melted, 15 minutes.

Tiny Twice-Baked Potatoes

- 24 baby Yukon Gold or red potatoes, about 2 lbs.
- 2 Tbsp. olive oil
- 3-4 slices bacon, cooked and crumbled
- 2-3 Tbsp. **Halladay's Garlic Chive Seasoning**
- 1/2 cup sour cream
- 1/2 cup Parmesan

Preheat oven to 425°F. Combine potatoes and oil on a baking sheet; season with salt and pepper. Bake until tender, 20-25 minutes. Carefully hollow out potatoes, reserving the flesh. Mash potato flesh and combine with remaining ingredients; season with salt and pepper. Spoon flesh back into hollowed potatoes. Return to oven and bake until heated through, 8-10 minutes.

Orange Chipotle Cocktail Meatballs

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

Crowd
Favorite!

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



MAIN DISHES

Caribbean Chicken

- 1 (20 oz.) can pineapple chunks in juice, drained and chopped
- 1/2 small red onion, chopped
- 1/4 cup cilantro, chopped
- 1 red bell pepper, chopped
- 2 lbs. boneless, skinless chicken thighs
- 3/4 Tbsp. **Halladay's Sweet & Spicy Jerk Chicken Seasoning**
- 1 Tbsp. olive oil

Combine pineapple, onion and cilantro; set aside. Rub chicken with seasoning. Grill chicken or cook in a skillet with olive oil. Serve with pineapple mixture and rice and beans, if desired.

Spaghetti Squash with Bacon, Spinach and Goat Cheese

- 1 medium spaghetti squash, halved and seeds removed
- 6 slices bacon, cut into 1-inch pieces
- 1 Tbsp. red wine vinegar
- 1 Tbsp. maple syrup



- 1-2 Tbsp. **Halladay's Scampi Bistro Pasta Seasoning**

- 1 (5 oz.) bag baby spinach
- 2 oz. soft goat cheese, crumbled

Place squash, cut sides down, on a rimmed glass dish; fill with 1 inch of water. Microwave until soft, about 12 minutes; set aside. Heat large skillet over medium heat; add bacon and cook 2 minutes. Reduce heat to low; cook until crisp and fat has rendered out, 5 minutes. Turn heat to medium, add vinegar while scraping the bottom of the skillet. After 20 seconds, turn heat back to low, add syrup; stir to combine. Add spinach, one handful at a time, stirring so spinach wilts and there's room to add more; turn off burner. Add squash and cheese; toss to combine.

Spaghetti with Seared Asparagus

- 8 oz. dried spaghetti, prepared according to package directions, reserving 1 cup cooking water
- 2 Tbsp. butter
- 1 bunch asparagus
- 1/3 cup almonds or hazelnuts, toasted and chopped
- 3 Tbsp. lemon juice
- 1-2 Tbsp. **Halladay's Boursin Seasoning**
- 1/3 cup panko breadcrumbs, toasted until golden
- 1/3 cup Parmesan or asiago cheese, grated

In a deep skillet, heat butter over medium high heat. Add asparagus; cook until almost tender, 5 minutes. Add garlic; cook 2 minutes. Add almonds, lemon juice and seasoning, adding reserved cooking water until desired consistency. Toss with panko, cheese and pasta.

Crispy Baked Cod

- 1 cup panko breadcrumbs
- 2 tsp. grated lemon zest
- 1 Tbsp. **Halladay's Garlic Chive Seasoning**
- 6 (6 oz.) cod fillets
- 2 Tbsp. butter, melted

Preheat oven to 400°F. Combine panko, lemon and seasoning; season with salt and pepper. Coat fish with panko mixture and drizzle with butter. Place on a lightly greased wire rack in a baking pan. Bake until golden and cooked through, about 15 minutes.

Crowd
Favorite!



Sweet and Spicy Short Ribs with Egg Noodles

- 4 (9 oz.) beef short ribs
- 2-3 Tbsp. **Halladay's Sweet & Spicy Jerk Chicken Seasoning**
- 1 (8-10 oz.) jar hoisin sauce
- 2 cups beef broth
- 1 (8 oz.) package egg noodles, prepared according to package directions

Preheat oven to 325°F. In a skillet, brown ribs on all sides; transfer to a casserole dish or Dutch oven. Pour broth over ribs. Cover and bake for 2 hours. Combine seasoning and hoisin sauce and pour over ribs. Cover, return to oven and bake another 20-30 minutes, until tender. Serve ribs over egg noodles.

Cauliflower Risotto

- 2 cups cauliflower
- 1 Tbsp. olive oil
- 1 Tbsp. shallots, chopped
- ½ cup vegetable broth
- 2 Tbsp. heavy cream
- 2-3 Tbsp. **Halladay's Chardonnay Seasoning**
- 1 cup Parmesan cheese, grated

Pulse cauliflower florets in a food processor until they are the size of grains of rice. In a skillet, cook shallots in the olive oil until tender. Add cauliflower and toss to coat. Add stock and seasoning; cook until tender, about 10 minutes. Add cream and cheese. Salt and pepper to taste.

ONE PAN MEALS

Salmon & Summer Veggies in Foil

- 2 small zucchinis, sliced
- 2 Tbsp. olive oil
- 1 lb. salmon fillet
- 1 1/2 Tbsp. lemon juice
- 2 Tbsp. **Halladay's Dilly Herb or Chardonnay Seasoning**

Crowd
Favorite!

Preheat oven to 400°F. Toss zucchini with 1 Tbsp. olive oil and 1 Tbsp. seasoning; season with salt and pepper. Arrange zucchini on a foil lined baking sheet. Place salmon on top of zucchini. Top with remaining oil, seasoning and tomatoes. Fold sides of foil over to form a packet. Bake 15 to 20 minutes.

Maple-Mustard Chicken with Squash and Brussels Sprouts

- 4 Tbsp. **Halladay's Sage Peppercorn Backyard BBQ Rub**
- 2 Tbsp. Dijon mustard
- 2 Tbsp. maple syrup
- 4 bone-in, skin-on chicken breasts
- 1 butternut squash, peeled, seeded and cut into 1-inch pieces
- 8 oz. Brussels sprouts, halved
- 3 Tbsp. olive oil

Place a large rimmed baking sheet in oven. Preheat oven to 425°F (leave pan in oven while it preheats). Combine seasoning, mustard and syrup; brush half onto chicken. Add chicken to hot pan and bake for 20 minutes. Toss vegetables with remaining sauce. Remove pan, drain juices and add vegetables. Bake another 20 minutes until chicken is cooked through.

Chicken Sausage with Roasted Broccoli Rabe

- 1 lb. broccoli rabe, trimmed
- 1-2 Tbsp. **Halladay's Garlic Tomato Basil Seasoning**
- 4 Tbsp. olive oil
- 2 lbs. chicken sausage, sliced
- Splash lemon juice or dry white wine

Preheat oven to 450°F. Bring a large pot of water to a boil. Add salt to the water, add broccoli rabe and blanch for 2 minutes. Drain, pat dry and toss with remaining ingredients. Arrange in a single layer on a large rimmed baking sheet and bake 20-25 minutes, stirring occasionally.



Roasted Pork Chops with Green Beans and Potatoes

- 1 (12 oz.) bag green beans
- 4 medium Yukon gold potatoes, cut into ½-inch wedges
- 1 red bell pepper, sliced
- 6 Tbsp. olive oil
- 1 lemon, juiced
- 4 Tbsp. **Halladay's Chardonnay Seasoning**
- 4 bone-in pork chops

Crowd
Favorite!

Preheat oven to 425°F. Combine oil, lemon, seasoning and pork in a resealable plastic bag; shake until well coated and set aside. Arrange vegetables on a large rimmed baking sheet and cook for 20 minutes. Remove pan from oven and add pork. Cook for an additional 15-18 minutes.

Spicy Chicken and Broccoli

- 2 lbs. boneless, skinless chicken breasts, thinly sliced crosswise
- 2 Tbsp. olive oil
- 1 head broccoli, steamed
- ½ cup hoisin sauce
- 2 Tbsp. **Halladay's Maple Habanero Seasoning**
- Cooked jasmine rice, optional

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



SIDE DISHES

Creamy Cajun Corn

- 2-3 slices bacon, chopped
- 1 onion, finely diced
- 2 cups frozen corn
- 3/4 cup heavy cream
- 2-3 Tbsp. **Halladay's Roasted Red Pepper Seasoning**

In a skillet, cook bacon until crisp; add onion and cook until translucent, 5 minutes. Add corn, cream and seasoning; simmer until slightly thickened, about 5 minutes.

Super-Crispy Asparagus Fries

- 2 Tbsp. olive oil
- 1/2 cup flour
- 2-3 Tbsp. **Halladay's Cheddar Ale Seasoning**
- 1 cup plain breadcrumbs
- 1 1/2 cup panko breadcrumbs
- 1 cup Parmesan, grated
- 2 eggs, beaten
- 1 lb. asparagus, trimmed

Preheat oven to 425°F. Line a rimmed baking sheet with lightly greased parchment paper. Combine flour and seasoning in a resealable plastic bag. Combine breadcrumbs, panko and Parmesan in another resealable plastic bag. Working in batches, coat asparagus with flour mixture, then egg, then panko mixture; transfer to prepared baking sheet. Bake, turning once, until crisp, 12-15 minutes.

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Charred Broccoli Salad

- 3-4 Tbsp. sesame oil
- 1 1/2 lbs. broccoli florets
- 1/4 cup low sodium soy sauce
- 2 Tbsp. orange juice
- 2 Tbsp. rice wine vinegar
- 1 Tbsp. **Halladay's Maple Habanero Seasoning**
- 1/4 cup honey roasted peanuts

In a large skillet or wok, heat 3 Tbsp. oil over high. Add broccoli and cook, stirring, until crisp-tender and slightly charred, about 6-8 minutes. Combine soy sauce, orange juice, vinegar, seasoning and remaining oil; toss with broccoli to coat and top with nuts.



Roasted Cabbage with Bacon

- 1 head cabbage, outer leaves removed
- 4 slices bacon, chopped
- 1/3 cup olive oil
- 3-4 Tbsp. **Halladay's Chardonnay Seasoning**

Preheat oven to 450°F. Cut cabbage into 8 wedges and remove stem; arrange in a single layer on a baking sheet. Top each wedge with bacon. Combine oil and seasoning; drizzle over wedges. Roast for 30 minutes, stirring occasionally, or until browned as desired.

Garlic and Herb Roasted Sweet Potatoes

- 2 lbs. sweet potatoes, peeled and diced
- 3 Tbsp. olive oil
- 2 Tbsp. **Halladay's Boursin Seasoning**
- 1/3 cup Parmesan, grated

Preheat oven to 400°F. Toss together ingredients until well combined. Roast until tender, turning once halfway through, about 30 minutes.

Creamed Spinach Bake

- 2 (10 oz.) packages frozen spinach, thawed and all liquid squeezed out
- 4 oz. cream cheese, softened
- 2 Tbsp. heavy cream
- 1 Tbsp. **Halladay's Harvest Ranch Seasoning**
- 4 Tbsp. panko breadcrumbs
- 4 Tbsp. Parmesan cheese, grated

Preheat oven to 375°F. Combine spinach, cream cheese, cream and seasoning. Pour into a baking dish or ramekin and top with panko and Parmesan. Bake until golden and warm, 10-15 minutes.



LIGHT & DELICIOUS

Turkey Pizza Burgers

- 1 lb. ground turkey
- 1 1/2 Tbsp. **Halladay's Wood Fired Pizza Seasoning**
- 1/2 cup marinara sauce
- 4 slices fresh mozzarella

Combine turkey, seasoning and 2 Tbsp. marinara sauce; form into four patties. Grill, fry or bake until cooked through. Top with remaining marinara and mozzarella; heat until cheese is melted.

Dijon-Crusted Salmon

- 1 tsp. red wine vinegar
- 2 Tbsp. plain Greek yogurt
- 2 Tbsp. **Halladay's Dilly Fish Seafood Seasoning**
- 2 6 oz. salmon fillets skinned

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- 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 Tbs. of 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 seasoning, oil and mustard and spoon evenly over fish. Broil for 1-2 minutes, until topping is browned. Serve yogurt sauce over salmon.

Creamy Carrot and Herb Linguini

- 6 oz. uncooked whole-wheat linguini
- 2 cups carrot noodles and ribbons
- 1/4 cup water
- 2 Tbsp. flour
- 2 cups low-fat milk
- 2 Tbsp. **Halladay's Chardonnay Seasoning**
- 1/2 cup Parmesan, grated

Cook pasta according to package directions, adding carrots during last 3 minutes of cooking; drain. Heat a skillet over medium-low. Whisk flour and seasoning together with 1/4 cup water and add to skillet. Slowly add milk, whisking constantly; bring to a simmer. Cook 5 minutes or until reduced to about 1 1/2 cups; whisk in cheese. Toss with pasta mixture to coat. Let sit 5-10 minutes before serving.

Chicken and Asparagus Saute

- 1 cup Greek yogurt
- 1-2 Tbsp. **Halladay's Lemon Spinach Seasoning**
- 1/4 cup olive oil
- 2 lbs. boneless, skinless chicken breasts, split horizontally
- 1 lb. asparagus, thinly sliced on an angle
- 3 Tbsp. capers with brine

Combine yogurt and seasoning; set aside. Season chicken with salt and pepper. In a large skillet, heat oil over medium-high. Cook chicken until golden, 3-4 minutes per side; set aside. Add asparagus, capers and brine to skillet. Cook, stirring often, until asparagus is tender. Dollop yogurt onto plates and top with remaining ingredients.

Seared Tofu with Bok Choy

- 1 (14 oz.) package extra firm tofu
- 1/2 cup cornstarch
- 3 Tbsp. rice wine vinegar
- 2 Tbsp. low sodium soy sauce
- 1 Tbsp. honey
- 1 to 2 Tbsp. **Halladay's Garlic Chipotle Seasoning**
- 2 heads bok choy, quartered lengthwise and steamed
- 2 Tbsp. sesame oil
- 1 cup red onion, sliced

Cut tofu in half horizontally and place on a dish towel lined plate; let sit 15 minutes. Cut tofu into 3/4-inch pieces and toss with cornstarch to coat; shake off excess. Heat a large nonstick skillet

over medium high. Add oil and cook tofu until all sides are browned, about 5 minutes. Remove tofu and add onion; cook slightly, about 4 minutes. Combine vinegar, soy sauce, honey and seasoning; toss with tofu, onion and bok choy.

Red Potato and Dill Salad

- 2 1/2 lbs. red potatoes, diced
- 1 cup Greek yogurt
- 2 green onions, thinly sliced
- 3 1/2 Tbsp. whole grain mustard
- 2-3 Tbsp. **Halladay's Spicy Garlic Dill** or **Dilly Herb Seasoning**

Boil potatoes until tender; drain and let cool. Meanwhile combine remaining ingredients. When potatoes are cooled, toss with yogurt mixture to coat.

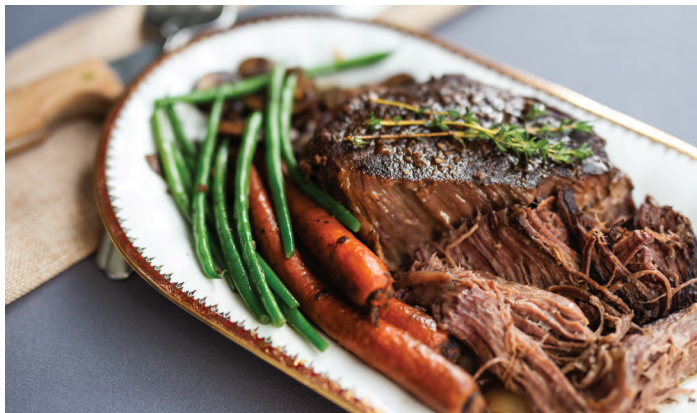


SLOW COOKER

Beef Barbacoa

- 1 (14.5 oz.) can diced tomatoes
- 1 jalapeno, seeded and finely chopped
- 2 Tbsp. lime juice
- 1 ½ lbs. beef brisket, trimmed
- 2-3 Tbsp. **Halladay's Farmhouse Chili Seasoning**
- Cilantro, chopped
- Corn tortillas

Combine tomatoes, jalapeno and lime juice in a slow cooker. Rub brisket with seasoning and place in slow cooker. Cook on low 7-8 hours or on high for 4-5 hours. Remove beef and shred. Return to crockpot and add cilantro. Serve with warmed tortillas.



Sweet and Spicy Chicken

- 3-4 Tbsp. **Halladay's Sweet & Spicy Jerk Chicken Seasoning**
- 4 chicken leg quarters
- 1 Tbsp. olive oil
- 1 yellow onion, cut into ½-inch wedges
- 1 (28 oz.) can diced tomatoes
- 1 (10 oz.) box raisins

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Place onions on the bottom of a slow cooker. In a skillet, cook chicken skin side down in olive oil until golden, about 4 minutes; flip and cook 2 minutes. Transfer chicken to slow cooker and top with tomatoes and raisins. Cook on low 5-6 hours or on high 3-4 hours.

Balsamic Chuch Roast

- 1 package **Halladay's Garlic Tomato Basil Seasoning**
- 3 lbs. boneless beef chuck roast
- 2 Tbsp. olive oil
- 1 onion, sliced
- 1 cup red wine
- 1/3 cup balsamic vinegar
- 1 (14.5 oz.) can beef broth
- 1 small bag baby carrots
- 2 medium poatotes, cut into 1-inch cubes
- 1 (14.5 oz.) can crushed tomatoes
- 3 Tbsp. corn starch

Combine all ingredients except corn starch in a large slow cooker. Cook on low for 7-8 hours or on high for 4-5 hours. Mix corn starch with 1/4 cup cold water and add 15 minutes before cooking is complete.

Cannellini Peppercorn Soup

- 3 leeks, washed, dark green ends removed and chopped
- 2 Tbsp. olive oil
- 1 butternut squash, peeled, seeded and cut into 1-inch pieces
- 4 Tbsp. **Halladay's Sage Peppercorn Backyard BBQ Rub**
- 1 Parmesan rind, plus finely shredded Parmesan for serving
- 4 Tbsp. lemon juice
- 3-4 (15 oz.) cans cannellini beans
- 1 (5 oz.) bag spinach

Combine first 5 ingredients in a slow cooker; add 8 cups of water. Cook on low 7-8 hours or on high 4-5 hours. Add lemon juice, beans and spinach in the last 10 minutes of cooking. Salt and pepper to taste.

Rosemary Balsamic Pork Tenderloin

- 2-3 lbs. boneless pork tenderloin
- 1 cup chicken or vegetable broth
- ½ cup balsamic vinegar
- 1 Tbsp. Worcestershire sauce
- 2-3 Tbsp. **Halladay's Roasted Garlic & Rosemary Oil Blend**
- 1 Tbsp. honey

Place pork in slow cooker. Whisk together remaining ingredients; pour over pork. Cook on low 7-8 hours or on high for 4-5 hours.



DESSERTS

S'mores Ball

- 1 package **Halladay's Double Chocolate Cheesecake**
- 1 (8 oz.) block of softened cream cheese
- 1 cup mini marshmallows
- 8 graham crackers, crushed

Combine cream cheese with cheesecake mix; fold in mini marshmallows. Chill for at least 2 hours. Roll in graham crackers just before serving. Serve with additional graham crackers.



Summer Berry Ball

- 2 (8 oz.) bars cream cheese, softened
- 1 package **Halladay's Lemon Blueberry Cheesecake**
- Fresh blueberries and raspberries or sliced strawberries to garnish

Combine cheesecake and cream cheese. Chill for at least 1 hour. Roll into a ball and roll in blueberries. Garnish with raspberries or strawberries poked in between the blueberries. Serve with graham crackers or plain cookies.

Oreo Cheesecake

- 1 package **Halladay's New York Style Cheesecake**
- 1 (8 oz.) bar cream cheese, softened
- 1 (8 oz.) container Cool Whip, defrosted
- 2 Tbsp. butter
- 12 Oreos, lightly crushed
- 1 (9-inch) prepared chocolate graham cracker pie crust

Melt butter in small saucepan, add Oreos and cook over low heat for 1-2 minutes; set aside. Combine cheesecake mix and cream cheese. Fold in Cool Whip and pour into pie shell. Chill for at least 1 hour. Before serving, top with Oreos and drizzle with chocolate sauce if desired

Light Key Lime Mousse

- 1 package **Halladay's Key Lime Cheesecake**
- 1 cup Greek yogurt
- 1 (8 oz.) container Cool Whip, defrosted

Combine cheesecake and yogurt; fold in Cool Whip. Serve in parfait glasses and garnish with fresh fruit or a small wafer cookie. Can be served plain or layered with fresh fruit such as sliced strawberries and blueberries.

Coconut Pineapple Cream Pie

- 1 package **Halladay's Pina Colada Cheesecake**
- 1 (8 oz.) bar cream cheese, softened
- 1 (8 oz.) container Cool Whip, defrosted
- 1 (15 oz.) can crushed pineapple, well drained
- 1 cup coconut, toasted
- 1 (9-inch) prepared graham cracker crust

Combine cheesecake, yogurt and pineapple; fold in Cool Whip and pour into pie shell. Garnish with coconut. Chill at least 1 hour before serving.

Chocolate Peanut Butter Cup Cheesecake

- 1 package **Halladay's Double Chocolate Cheesecake**
- 1 (8 oz.) bar cream cheese, softened
- 1 (8 oz.) container Cool Whip, defrosted
- 15 mini peanut butter cups, quartered
- 1 (9-inch) prepared graham cracker pie crust

Combine cheesecake and cream cheese; fold in Cool Whip. Fold in peanut butter cups, reserving a few for garnish. Pour mixture into pie shell and garnish with remaining peanut butter cups. Chill at least 1 hour before serving.



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