



HALLADAY'S HARVEST BARN

Recipes from the Harvest Barn Kitchen Volume 4

love spice, love life



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 and 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.

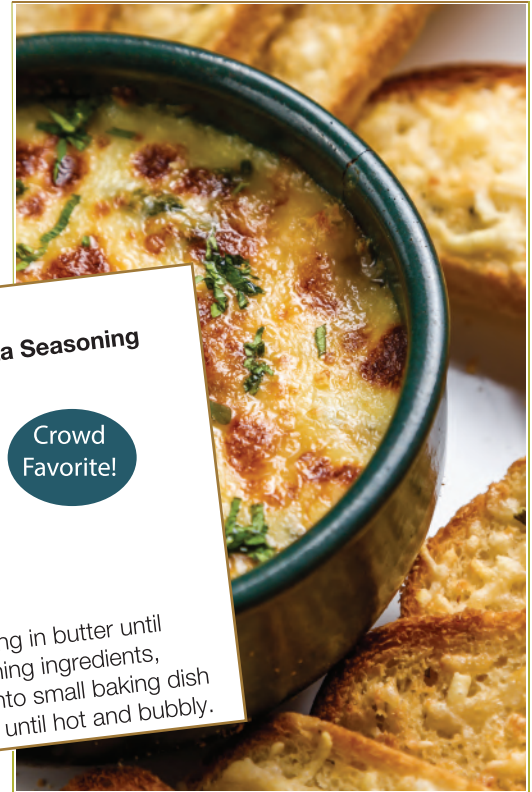
Our son Justin has joined the company and is the inspiration for most of our fun new flavors created each and every year. All Halladay's products begin in the kitchen, not in the lab. New ideas come from staff members, customers and midnight inspirations. Staff members are the "front line tasters" including Julie, our amazing office manager, Vanessa, our outstanding shipping manager and the rest of our great production crew!

We strive to create our products for busy families. Just add a few fresh ingredients to our delicious blends to create memorable meals and party items for family and friends. While Halladay's beginnings focused on herb blend dips, the line has traveled in many new directions. We have developed everything from quick and easy soup mixes, to no-bake dessert mixes and a line of amazing cooking seasonings and blends to take the fuss out of meal prep for busy families on the go. From our family to yours we would like to thank you for your support that has helped us grow into the company that we are today and has allowed us to keep putting out the great products that you have come to know and love!

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



Shrimp Scampi Dip

1 Tbsp. **Halladay's Scampi Bistro Pasta Seasoning**
2 Tbsp. butter
8 oz. small shrimp
½ cup cream cheese, softened
½ cup sour cream
¼ cup mayo
1 cup mozzarella cheese, shredded
¼ cup Parmesan cheese, grated
Squeeze of lemon juice

Crowd Favorite!

Preheat oven to 350°F. Sauté seasoning in butter until slightly browned; combine with remaining ingredients, reserving ¼ cup of mozzarella. Pour into small baking dish and top with remaining cheese. Bake until hot and bubbly.

HERB SEASONINGS & DIP MIXES

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

Hot Bacon Cheddar Ale Dip

- 1 medium onion, halved and sliced
- 2 Tbsp. olive oil
- 4 oz. cream cheese, softened
- 2 Tbsp. **Halladay's Cheddar Ale Seasoning**
- ¾ cup sour cream
- ½ cup mayo
- 1 cup shredded cheddar cheese
- 4 slices crisply cooked bacon, chopped

Sauté onions in olive oil until soft and lightly browned. Combine softened cream cheese, seasoning, sour cream, mayo, cheddar cheese. Fold in the cooked onions and cooked chopped bacon. Pour into decorative pie plate or oven proof dish. Bake at 350°F for 20 to 25 minutes, or until hot and bubbly. Serve with warm French bread, pita chips, crackers, or kettle cooked potato chips.

All Halladay's
products are
GMO-Free.



- BLT Dip
- 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 Bacon
- Maple Habanero
- Roasted Red Pepper & Garlic
- Spicy Garlic Dill
- Wood Fired Pizza
- Zesty Fiesta



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.

Garlic Rosemary Turkey Burgers

- 1 lb. ground turkey
- 1 carrot, shredded
- 1 small zucchini, shredded
- ½ cup mushrooms, chopped
- 1 Tbsp. **Halladay's Roasted Garlic & Rosemary**

Seasoning

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

Roasted Garlic & Rosemary
Italian Dipping Oil 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.

Guinness Barley Lamb Stew

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

Combine all ingredients in a large slow cooker.



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

Try our Blue Ribbon
Maple Bacon Chili!
(page 23)

- Farmhouse Chili - Mild
- Firehouse Chili - Hot

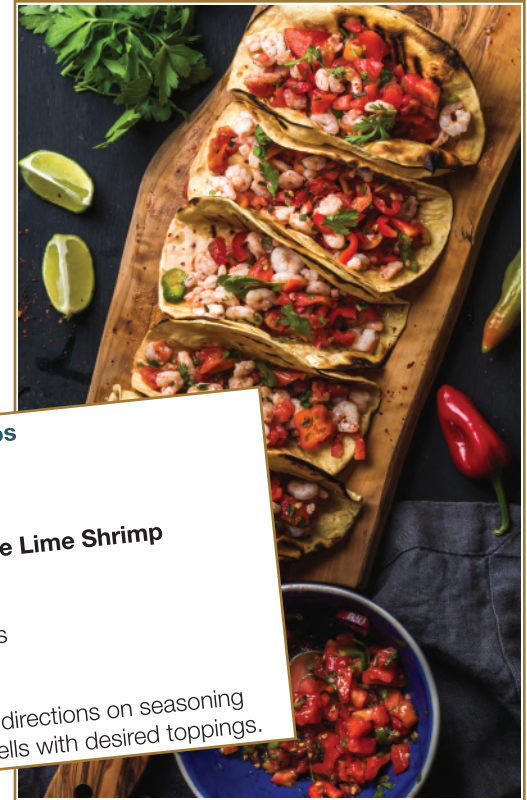


BACKYARD BBQ RUBS

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



Chipotle Lime Shrimp

- 1 lb. large, uncooked shrimp
- 1/3 cup olive oil
- 2 limes, juiced
- 2 Tbsp. **Halladay's Chipotle Lime Shrimp Seasoning**
- Grilling skewers
- Corn or flour soft taco shells
- Desired toppings

Cook shrimp according to directions on seasoning package. Serve in taco shells with desired toppings.

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



Maple Bacon Topped Onion Burgers

1 ½ tsp. Halladay's Maple Bacon Seasoning
¼ cup mayo
1 lb. ground beef
2 Tbsp. **Halladay's Farmhouse Onion Burger Seasoning**

1 egg, if desired
8 slices cooked bacon
In a small bowl combine Maple Bacon Seasoning with mayo, set aside. In a medium mixing bowl add ground beef, egg, Farmhouse Onion Burger Seasoning, and salt and pepper to taste. Mix well and form into four patties; broil, grill or fry to desired doneness. Dress roll with Maple Bacon Mayo, top burger with cooked bacon and other desired toppings.

Crowd Favorite!

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



Garlic Herb Shrimp

- 1 lb. shrimp, peeled and de-veined
- 2 Tbsp. butter
- 1 Tbsp. olive oil
- 1 Tbsp. **Halladay's Scampi Bistro Pasta Seasoning**, hydrated in 2 Tbsp. hot water

Sauté shrimp, with remaining ingredients 2-3 minutes, until cooked through and pink. Serve warm with cocktail or marinara sauce.

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



Rotisserie Chicken Fajitas

Crowd Favorite!

- 1 Tbsp. garlic, finely chopped
 - 1/2 lime, juiced
 - 1 1/2 lbs. cooked rotisserie chicken
 - 1 green pepper, sliced
 - 1 onion, sliced
 - 1 Tbsp. **Halladay's Chicken Fajita Seasoning**
- Flour or corn tortillas
Toppings: sour cream, cheese, shredded lettuce, cilantro, etc.

Shred chicken into larger pieces, marinate in garlic and lime juice. Saute peppers, onions and Halladay's seasoning until tender. Add chicken to vegetables, continue cooking just to warm the chicken through, about 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.

Cannoli Dip

- 1 (8 oz.) block cream cheese, softened
- 1 cup ricotta cheese
- 1 package **Halladay's New York Style Cheesecake**
- 2 Tbsp. sugar
- 2/3 cup mini chocolate chips

Blend ricotta, Halladay's cheesecake mix, sugar and softened cream cheese. Fold in mini chocolate chips. Chill for at least one hour. Serve with waffle sugar cones broken into medium sized pieces.

Crowd
Favorite!

- Cinnamon Bun
- Double Chocolate
- Key Lime
- Lemon Blueberry
- Lemon Raspberry
- Maple
- Mom's Apple Pie
- New York Style
- Pumpkin
- Sea Salted Caramel
- Strawberry
- Tiramisu



ORCHARD COLLECTION

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

Apple Rhubarb Crisp

- 2 cups fresh or frozen rhubarb, cubed
- 4 to 5 firm apples, sliced thin
- 1/4 cup sugar
- 2 Tbsp. flour
- 1 package **Halladay's Apple Crisp Mix**
- 1 stick of butter

Combine rhubarb, apples, flour and sugar. Pour into an 8x8" greased pan. Combine Crisp mix with butter and crumble over the top. Cook at 350°F for about 20-30 minutes, or until hot and bubbly.



BEER BREAD & PANCAKE MIXES

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!



Beer Bread - Classic Mix

Beer Bread - Garlic Herb

Buttermilk Pancake Mix

Cinnamon Sweet Rolls

- 1/3 cup sugar
- 1 tsp. cinnamon
- 1/2 cup brown sugar
- 4 Tbsp. butter, melted
- 1 package **Halladay's Classic Beer Bread Mix**
- 1 (12 oz.) bottle of 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" round cake pan. Mix beer bread contents with beer or club soda. Scoop about a 1/4 cup of batter and roll in cinnamon sugar mixture. Place on prepared cake pan and continue until all dough is used up. Pour brown sugar and butter mixture over the top of the rolls. Sprinkle with nuts if desired. Bake for about 35 minutes. Cool slightly, pull apart and serve.

Crowd
Favorite!



Welcome back to the Harvest Barn Kitchen

We are back with more delicious recipes in Volume 4 of our cookbook. We have been in the kitchen for days, our staff and friends have had a great time being our taste testers. We have compiled some of our favorites for you to enjoy at home.

Herbs and cooking have always been a big part of our life. Having a busy schedule can make it hard to pull together creative dinners in a short amount of time. We have made many of these recipes super simple. Just add a few fresh ingredients to bring a dinner or special party together quickly and easily.

When you think Halladay's, you may think of just our dips. However, our perfectly blended seasonings are amazing additions to fresh veggies, meat, or fish. Just a sprinkle helps you add great flavor without the added salt or fat.

Cook, gather your friends and family, and enjoy!

Kathleen, Rick, Justin and
The Harvest Barn Staff



PARTY READY DIPS

Cheddar Bacon Ranch Dip

- 1 cup sour cream
- 1 cup mayo
- ½ cup cheddar, shredded
- 2 Tbsp. **Halladay's Harvest Ranch Seasoning**
- 4 slices of crisp bacon chopped fine

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

Crowd
Favorite!

Zesty Fiesta Dip with Beans & Corn

- 1 cup sour cream
- 1 cup mayo
- 1/2 cup corn
- 1/2 cup black beans
- 2 Tbsp. **Halladay's Zesty Fiesta Seasoning**

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

BLT Dip

- 2 cups sour cream
- 2 cups mayo
- 1 package **Halladay's BLT Seasoning**
- 6 strips bacon, cooked and chopped
- 10 cherry tomatoes, diced and drained
- 1/4 head of iceberg lettuce, chopped

Combine all ingredients. Serve with chips or veggies.

Crowd
Favorite!

Monday Night Hot Wing Dip

- 1 cup cooked chicken, shredded
- 1 cup shredded mozzarella, cheddar or jack cheese
- 1 cup mayo
- ¼ cup Parmesan cheese, grated
- 2 Tbsp. **Halladay's Buffalo Chicken & Blue Cheese Seasoning**

Preheat oven to 350°F. Combine all ingredients. Pour into a small casserole dish. Bake until hot and bubbly, about 30 minutes. Serve with French bread, corn chips, or celery sticks.



BAKED DIPS & CHEESEBALLS

Crab Rangoon Dip

- 1 (8 oz.) bar cream cheese, softened
- ¼ cup sour cream
- ½ mayo
- 3 Tbsp. **Halladay's Garlic Chive Seasoning**
- ¼ Parmesan cheese, grated
- 2 (6 oz.) cans crab meat, drained
- 1 cup mozzarella, shredded

Preheat oven to 350°F. Combine the first 4 ingredients until well blended, stir in Parmesan, crab and 2/3 cups mozzarella. Spread into casserole dish and top with remaining cheese. Bake until hot and bubbly, about 25 minutes.

Spinach & Artichoke Dip with Sausage

- 1 (15 oz.) can artichoke hearts, drained and chopped
- 1/2 cup mayo
- 1/2 cup sour cream
- 1/2 cup Parmesan cheese, grated
- 1 cup mozzarella cheese, shredded
- 4 oz. sausage, cooked and crumbled
- 2 Tbsp. **Halladay's Spinach & Artichoke Artisan Seasoning**

Preheat oven to 350°F. Combine ingredients; fold into a 9-inch pie plate. Bake until hot and bubbly, about 20-30 minutes.

Cheesesteak Dip

- 2 Tbsp. olive oil
- 1 onion, sliced
- 1 lb. shaved steak
- 4 oz. cream cheese, softened
- ¾ cup sour cream
- ½ cup mayo
- 1 cup shredded cheddar cheese
- 2 Tbsp. **Halladay's Caramelized Onion Seasoning**

Sauté onions in olive oil until caramelized. In a separate pan, cook the steak until just done. Mix all other ingredients in a medium sized bowl and mix well. Fold in the cooked steak and onions. Pour into decorative pie plate or small baking dish. Bake at 350°F for 20 to 30 minutes or until hot and bubbly and slightly browned on top. Serve with warm French bread.

Pineapple Chipotle Cheeseball

- 1 (8 oz.) bar cream cheese, softened
- 1 Tbsp. butter, softened
- 1 Tbsp. **Halladay's Garlic Chipotle Seasoning**
- 1 cup cheddar, shredded
- 1/3 cup pineapple, excess moisture squeezed out and finely chopped
- 1/2 cup walnuts, chopped

Combine butter, cream cheese and seasoning; blend well. Fold in cheddar and pineapple. Chill for two hours. Roll in nuts

APPETIZERS & PARTY SNACKS

Maple Bacon Poppers

- 2 (8 oz.) blocks cream cheese, softened
- 2 Tbsp. **Halladay's Maple Bacon Seasoning**
- 1 cup shredded cheddar cheese
- 4 slices crisply cooked bacon, drained and chopped
- 1 medium jalapeño pepper, seeded and diced.
- 1 cup flour
- 3 eggs, beaten
- 1 cup panko crumbs

Crowd
Favorite!

Blend softened cream cheese with Maple Bacon Seasoning. Fold in cheddar cheese, cooked chopped bacon and diced jalapeño pepper. Chill for at least one hour, until firm. Form filling mixture into small balls. Roll in flour, then egg wash, then panko crumbs. Bake at 375°F for about 15 to 20 minutes, or until golden brown.

Buffalo Blue Cheese Pretzels with Ranch Dip

- 1 stick unsalted butter
- 2 Tbsp. **Halladay's Buffalo Chicken & Blue Cheese Seasoning**
- 1 (12 oz.) bag pretzel rounds or sticks

- 1-2 Tbsp. **Halladay's Harvest Ranch Seasoning**
- 1/2 cup sour cream
- 1/2 cup mayo

Melt butter in a small sauce pan. Add the Buffalo Blue Cheese Seasoning and let mixture hydrate in the butter. Pour pretzels into a mixing bowl, add seasoned butter mixture and toss to coat the

pretzels. Preheat oven to 300°F. Line a cookie sheet with parchment paper; pour pretzels onto the pan in a single layer. Bake for about 30 minutes, stirring at least once halfway through. While pretzels are baking, prepare the dip for the pretzels by combining the Harvest Ranch seasoning with sour cream and mayo. The dip can be made ahead. Let pretzels cool and serve with Harvest Ranch Dip.

Buffalo Chicken Stuffed Celery

- 1 (8 oz.) bar cream cheese, softened
- 1 Tbsp. **Halladay's Buffalo Chicken & Blue Cheese Seasoning**
- Celery, cleaned and cut into pieces, about 3" long

Combine cream cheese and seasoning. Fill celery with mixture.



APPETIZERS & PARTY SNACKS

Maple Bacon Deviled Eggs

6 eggs, hard boiled and peeled
1 to 2 Tbsp. **Halladay's Maple Bacon Seasoning**
3 Tbsp. mayo
1 Tbsp. white or apple cider vinegar
Salt and pepper to taste
2 pieces of bacon, crisply cooked and crumbled, for garnish (optional)

Crowd
Favorite!

Cut cooked eggs in two, removing the yolks and setting aside the whites. Crush yolks with a fork, add Halladay's Maple Bacon Seasoning, mayo, vinegar, salt and pepper to taste. Fill egg whites with yolk mixture. Sprinkle cooked bacon crumbles on top, if desired.

Maple Bacon Chex Mix

2 cups Corn Chex Cereal
2 cups Wheat Chex Cereal
2 cups Rice Chex Cereal
1 cup nuts of choice
1 cup pita chips, pretzels or bagel chips, crumbled
½ stick butter
2 Tbsp. maple syrup
2 Tbsp. **Halladay's Maple Bacon Seasoning**

Crowd
Favorite!

Combine cereals, nuts, and pita chips in a bowl. Melt butter, add maple syrup and Maple Bacon Seasoning. Pour melted butter mixture over the cereal mix, stirring as you go. Microwave mixture on high for a total of 3 minutes; pausing to stir at each minute. Pour onto a cookie sheet and let cool. Store in a sealed container until you are ready to serve.

Orange Chipotle Cocktail Meatballs

1 Tbsp. **Halladay's Garlic Chipotle Seasoning**
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.



MAIN DISHES

Scampi Salmon

- 1 lb. salmon
- 4 Tbsp. unsalted butter, melted
- 1 Tbsp. lemon juice
- 1 Tbsp. **Halladay's Scampi Bistro Pasta Seasoning**

Hydrate Scampi Seasoning in 2 Tbsp. of hot water, set aside. Preheat oven to 375°F. Line baking sheet with foil and place salmon in the middle. Whisk together butter, seasoning and lemon and pour over fish. Fold sides of foil over to form a packet. Bake 15 to 20 minutes. Great served over pasta or zucchini noodles.



Creamy Baked Scallops

- 1 lb. scallops
- 1 cup mozzarella cheese, shredded
- ½ cup mayo
- 1 (8 oz.) can clams, drained
- 3 Tbsp. **Halladay's Lobster Bisque Seasoning**

Preheat oven to 350°F. Place scallops in an even layer in a baking dish. Combine remaining ingredients and pour over scallops. Bake for 15 minutes, then broil until golden brown, about 3-5 minutes.

Artichoke Herbed Chicken

- 2 Tbsp. **Halladay's Chardonnay Seasoning**
- 6 boneless chicken breasts
- 2 Tbsp. olive oil
- 1 (14.5 oz.) can marinated artichoke hearts, drained (reserve) and sliced
- 1 (10.5 oz.) can cream of chicken soup
- ½ cup light or regular sour cream
- ¼ cup Dijon mustard
- 1 cup Parmesan cheese, grated

Preheat oven to 350°F. Season chicken with salt & pepper, sprinkle with Chardonnay seasoning. Heat oil in skillet. Brown chicken on each side, about 3 minutes each. Place chicken in a 9x13-inch baking dish. Cover chicken with artichoke hearts. Whisk together soup, sour cream, mustard and reserved artichoke marinade; pour over chicken. Sprinkle with cheese. Bake about 30 minutes, until cheese is melted and sauce is bubbly.

Maple Bacon Pulled Chicken

- 1 package **Halladay's Maple Bacon Seasoning**
- 1 cup water
- 1 whole rotisserie cooked chicken, shredded

Crowd Favorite!

Add seasoning and water to a large frying pan, heat to a low simmer. Add shredded chicken and simmer for about 1 to 2 additional minutes or until chicken is warm and the liquid is absorbed. Serve on a toasted roll with coleslaw or your favorite toppings.



Orange Sage Glazed Pork Chops

- ½ cup orange juice
- 2 Tbsp. orange marmalade
- 1 Tbsp. whole grain mustard
- 2 Tbsp. olive oil
- 4 bone in pork chops, about 1" thick
- ¼ tsp salt
- ¼ tsp pepper
- 1 Tbsp. **Halladay's Sage Peppercorn Seasoning**
- 1 medium onion, cut into wedges

Preheat oven to 425°F. Add orange juice, marmalade and mustard in a saucepan. Bring to a boil, reduce heat and simmer for 15 minutes, or until syrupy. Heat olive oil over medium-high heat in a large oven proof skillet. Pat pork chops dry, season with salt & pepper. Add pork chops to pan, cook for about 5 minutes or until browned on one side. Turn chops over, add seasoning and onion wedges to the pan and cook for an additional five minutes to brown the other side. Pour syrup over pork chops, bake for about 10 minutes, or until a meat thermometer measures 140°F.

Chili Lime Flank Steak

- 2 lbs. flank steak
- 3 Tbsp. **Halladay's Chipotle Lime Shrimp Seasoning**
- 3 Tbsp. olive oil
- 2 limes, juiced

Combine seasoning, olive oil and lime juice. Marinate steak in mixture for at least 2 hours, ideally overnight. Grill steak until desired doneness.

TOASTS

Cheesy Artichoke Bread

2 Tbsp. **Halladay's Spinach Artichoke Artisan Seasoning**

1 (14 oz.) can artichoke hearts, drained and chopped

1/2 cup mayo

1/2 cup sour cream

1/2 cup Parmesan cheese, grated

1 cup mozzarella cheese, shredded

French bread, sliced

Crowd
Favorite!

Combine all ingredients, except bread. Place bread in a single layer on a baking sheet. Spoon a small portion of mixture onto each slice of bread. Bake at 350°F for about 15 minutes, or until hot and bubbly.

BLT Canapes

1/2 cup sour cream

1/2 cup mayo

1 Tbsp. **Halladay's Garlic Tomato Basil Seasoning**

11 slices hearty white sandwich bread

Vegetable oil spray

11 slices bacon, cooked and cut into pieces

3/4 cup cherry tomatoes, thinly sliced

1/4 cup chopped basil

Combine sour cream, mayo and seasoning; chill for 2 hours. Using a 2-inch round cutter, cut rounds out of bread slices (3 rounds per slice), avoiding crust. Spray both sides with oil and arrange on baking sheet. Broil until golden brown, about 5 minutes, flipping halfway through. Season with salt and pepper. Spread sour cream mixture evenly over one side of each toast, top with 1 piece of bacon and 1 slice of tomato. Sprinkle with chopped basil.

Smoked Salmon Bites

8 oz of cream cheese

1/2 cup of sour cream

1 1/2 tablespoons of **Halladay's Spicy Garlic Dill Seasoning**

6 slices of white bread or 6 soft tortilla rounds

Mix softened cream cheese with sour cream and seasoning. Spread a thin layer of cream cheese mixture on a piece of bread or tortilla, put another piece of bread or tortilla on top. Spread this layer with another thin layer of cheese mixture and thin slices of salmon. Wrap and let chill at least one hour. Cut into small squares before serving.



Pumpkin Corn Chowder with Shrimp

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

3 cups water

3 Tbsp. butter

1 cup half and half or heavy cream

1 tsp. lemon juice

1 cup prepared pumpkin

1 (15 oz.) can of corn, drained

1 cup shrimp, cooked and chopped

1/4 tsp. Old Bay Seasoning

Pinch of cinnamon

In a medium stock pot, combine Corn Chowder Mix and 3 cups of water; simmer for 15-20 minutes. Remove from heat; add butter and let sit for 15-20 minutes. Add the half and half (or heavy cream), lemon juice, prepared pumpkin, corn, shrimp, Old Bay seasoning and cinnamon. Return to heat and simmer for 15 to 20 minutes, or until all flavors are well combined.

Blue Ribbon Maple Bacon Chili

1 Tbsp. canola oil

4 strips of bacon, diced

1 lb. ground beef

1 lb. ground spicy Italian sausage

1 large white onion, diced

2 Tbsp. apple cider vinegar

2 cups water

1 (8 oz.) can tomato sauce

1 (28 oz.) can crushed tomatoes

Crowd
Favorite!

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**
3 Tbsp. **Halladay's Maple Bacon Seasoning**
1 cup dark beer or 1/2 cup of bourbon, optional

Heat a large stock pot over medium heat. Add oil, bacon, onion and sauté until onions and bacon are lightly cooked and browned. Add ground beef and sausage, cook until browned and no pink remains. Stir occasionally to break up meat. Add all remaining ingredients, scraping up browned bits from the bottom of the pan. Reduce heat and simmer, at least 30 minutes. Serve with sour cream, green onions, cheddar cheese, crisp crumbled bacon or desired toppings



SIDE DISHES

Cheddar Ale & Pumpkin Mac & Cheese

1 lb. pasta of choice, cooked (penne, shells, elbows, etc.)

4 Tbsp. butter

3 rounded Tbsp. flour

1 cup chicken or vegetable stock

2 Tbsp. honey

2 cups milk

4 Tbsp. **Halladay's Cheddar Ale Seasoning**

1 (15 oz.) can pumpkin puree

2 ½ cups shredded sharp cheddar cheese, divided

Crowd
Favorite!

Melt butter in a large skillet. Whisk in flour and for 1 minute. Whisk in chicken stock and simmer until reduced, 3- 5 minutes. Whisk in honey followed by milk and seasoning. Cook, stirring often, until thickened; whisk in pumpkin. Stir in 2 cups of cheese; salt and pepper to taste. Stir in pasta. Pour into a 13x9-inch casserole dish and sprinkle with remaining cheese. Broil until cheese is melted and bubbling.

Parsnip Potato Mash with Garlic Chive Browned Butter

1 lb. Yukon Gold potatoes, peeled and diced

2 medium parsnips, peeled and chopped

6 Tbsp. butter

3 to 4 Tbsp. milk

½ tsp. salt

1 Tbsp. **Halladay's Garlic Chive Seasoning**

½ cup hazelnuts or walnuts, chopped

Milk

Cook potatoes in a medium pot of boiling water for 5 minutes. Add parsnips and cook for 15 more minutes or until fork tender. Drain well and add 2 tablespoons of butter. Melt remaining butter until slightly browned. Stir in seasoning and nuts; pour over potatoes and mash. Thin with milk to desired consistency.



Lemon & Herb Potato Salad

6 medium new potatoes, cubed
2 Tbsp. white wine vinegar
1 Tbsp. salt
1/3 cup olive oil
2 tsp. lemon zest
3 Tbsp. lemon juice
2 Tbsp. **Halladay's Lemon Spinach Seasoning**
2 Tbsp. capers, minced
Salt and pepper

Boil a pot of water, adding vinegar and 1 Tbsp. salt. Reduce heat and simmer for about 10-12 minutes, until al dente. Set aside to cool slightly. Combine olive oil, lemon zest, lemon juice, seasoning and capers until well blended. Add salt and pepper to taste. Pour over cooked, and slightly cooled potatoes. Great served warm or at room temperature

Maple Bacon Green Beans

1/4 cup water
2 Tbsp. **Halladay's Maple Bacon Seasoning**
1 lb. young green beans, with ends trimmed
1 Tbsp. butter or olive oil
salt and pepper

Combine water and seasoning, set aside. Saute green beans in butter or olive oil until crisp-tender. Add water & seasoning mixture to green beans; steam over medium heat until water dissipates. Season with salt & pepper.



LIGHT & DELICIOUS

Jerk Fish

- 1 lb. white fish, such as cod
- 1 to 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,

Black Bean Burgers

- 1 (15 oz.) can black beans, drained and rinsed
- ½ cup panko crumbs
- 2 Tbsp. **Halladay's Zesty Fiesta Seasoning**
- 1 egg plus one egg white, beaten
- 2 Tbsp. olive oil

Mash beans well. Add bread crumbs, seasoning and egg mixture; combine well. Let sit for a few minutes, and then form into 4 patties. Fry in oil for approximately 4 minutes per side.

Tomato Basil Turkey Burgers

- 1 lb. ground turkey
- ½ cup Feta cheese
- 1 Tbsp. **Halladay's Garlic Tomato Basil Seasoning**
- 1 small zucchini, grated
- 1 egg
- Salt and pepper to taste

Crowd
Favorite!

Combine all ingredients. Form into 4 patties. Place on cookie sheet and bake at °F 10 to 15 minutes or until firm in the middle and cooked through.

Chicken and Asparagus Saute

- 1 cup Greek yogurt
- 1 to 2 Tbsp. **Halladay's Lemon Spinach Seasoning**
- ¼ 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.



Keto Microwave Bun

- 1 large egg
- 1 Tbsp. heavy cream
- 1 Tbsp. olive oil
- 1 Tbsp. coconut flour
- 1 Tbsp. almond flour
- ¾ tsp. baking powder
- 1 tsp. **Halladay's Dilly Herb Seasoning**

Grease a 4 or 5 inch mug or bowl with a flat bottom. Combine all ingredients. Microwave on high for about 2 minutes, or until done in the middle. Best Served Warm.

Lighten Up Alfredo

- 1 Tbsp. light butter
- 1 Tbsp. flour
- 1 cup non-fat milk
- 1 Tbsp. **Halladay's Sundried Tomato Basil Alfredo Bistro Pasta Seasoning**
- 2 Tbsp. light cream cheese
- ½ cup Parmesan, grated
- 1/8 tsp. nutmeg

In a saucepan, melt butter. Add flour and whisk until smooth. Slowly whisk in milk. Stir in cream cheese and seasoning until smooth; add nutmeg. Whisk in cheese and salt and pepper to taste.

Parchment Baked Fish

- 1 Tbsp. capers
- 1 to 2 Tbsp. **Halladay's Dilly Fish Seafood Seasoning**
- 2 Tbsp. lemon juice
- 1 fennel bulb, thinly sliced lengthwise
- 2 (6 oz.) fillet of sole or flounder

Preheat oven to 400°F. Combine capers, seasoning and lemon. Cut two pieces of parchment and place ¼ of fennel on each. Place packets on a baking sheet; bake for 12-15 minutes.



SLOW COOKER & PRESSURE COOKER

Pasta Faggioli

- 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 slow cooker, 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.

Pulled Pork

- 2 ½ - 3 lb. pork shoulder
- 1 package **Halladay's Pulled Pork Seasoning**
- 1 (12 oz.) can Dr. Pepper or Coca Cola
- 1 bottle barbecue sauce of choice

Crowd
Favorite!

Coat the pork evenly with seasoning. For best results, cover seasoned pork with plastic wrap and let sit overnight in the refrigerator. Place seasoned pork in a crock pot and add the soda of choice. Cover and cook on low heat for 8 to 10 hours. When done, the pork should shred easily. Remove the pork from the liquid and pull apart with forks. Discard the extra liquid and return the shredded pork to the crock pot. Add a bottle of barbecue sauce. Serve as is, or on the bun of your choice.



SLOW COOKER & PRESSURE COOKER

Chicken & Leek Stew

- 1 Tbsp. olive oil
- 1 lb. boneless, skinless chicken thighs
- 2 carrots, chopped
- 2 stalks celery, chopped
- 1 yellow onion, diced
- 1 bunch leeks, chopped
- 1 package **Halladay's Chardonnay Seasoning**
- Salt and pepper, to taste
- 6 cups chicken stock
- 1 pint half and half

Heat olive oil in a skillet over medium-high heat. Add the chicken, browning for about 2-3 minutes per side. Remove the chicken and set aside. Add the carrots, celery, onion, and leeks; sauté until just tender, about 5 minutes. Place all ingredients in your crock, cook on low for 6 to 8 hours. Or, cook in your Instant Pot for 45 minutes on the pressure cooker setting, let pressure release naturally.

Garlic Rosemary Instant Pot Chicken

- 2 Tbsp. olive oil, divided
- 1 yellow onion, halved and sliced
- 6 chicken thighs
- 1 lb. carrots cut into large cube
- ¾ lb. red potatoes, cubed
- 1 Tbsp. **Halladay's Roasted Garlic & Rosemary Seasoning**
- 1 cup white wine
- 2 cups chicken stock

Heat 1 Tbsp. olive oil in a sauté pan, cook onions until lightly browned. Season chicken thighs with salt and pepper, cook on all sides in 1 Tbsp. olive oil until lightly browned. Add chicken, onion, and remaining ingredients to your instant pot. Cook for 30 minutes; naturally releasing pressure when cooking completes.



DESSERTS

Funfetti Cheesecake

- 1 (8 oz.) bar softened cream cheese, softened
- 1 package **Halladay's New York Style Cheesecake**
- 1 (8 oz.) container Cool Whip
- 3 Tbsp. rainbow sprinkles
- 1 9-inch prepared graham cracker pie crust

Beat cream cheese with cheesecake mix. Fold in Cool Whip and 2 Tbsp. of sprinkles. Spoon cheesecake mixture into prepared pie shell and top with remaining sprinkles. Chill and serve with whipped cream, if desired.



Lemon Raspberry Cheesecake

- 1 package **Halladay's Lemon Raspberry Cheesecake Mix**
- 1 (8 oz.) bar cream cheese, softened
- 1 (8 oz.) container Cool Whip
- fresh raspberries

Mix softened cream cheese with Lemon Raspberry cheesecake mix. Fold in cool whip. Sprinkle fresh raspberries over the top. Serve with vanilla wafers or graham crackers and fresh fruit.

Chocolate Peanut Butter 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 for at least 1 hour before serving.

S'mores Cheesecake

- 1 package **Halladay's Double Chocolate Cheesecake Mix**
- 1 (8 oz.) block cream cheese, softened
- 1 (8 oz.) container of Cool Whip
- 1 cup mini marshmallows
- 1 cup mini chocolate chips
- 1 (9-inch) prepared graham cracker pie crust

Combine contents of cheesecake mix package with softened cream cheese. Fold in the cool whip, gently fold in the mini marshmallows and mini chocolate chips. Pour into prepared graham cracker pie crust. Chill at least one hour before serving.

Maple Pecan Glazed Cheesecake

- 1 (8 oz.) block cream cheese, softened
- 1 package **Halladay's Maple Cheesecake Mix**
- 1 (8 oz.) container Cool Whip
- 1 (9") prepared graham cracker pie crust
- 1 Tbsp. butter
- 5 oz. pecans, chopped
- 2 Tbsp. maple syrup

Mix softened cream cheese with cheesecake mix. Gently fold in Cool Whip. Pour into prepared graham cracker pie crust.

Melt butter in medium skillet over low heat. Add pecans and maple syrup and cook until the maple syrup is reduced by about half. Remove from heat and let cool, stirring occasionally. Spread over maple cheesecake.



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