



# HALLADAY'S HARVEST BARN

RECIPES FROM THE  
HARVEST BARN KITCHEN

*Volume 5*



# OUR STORY



## Halladay's is a true Vermont story!

Harvest Barn began in a tiny corner in our house in the 90's. The goal was to supplement business in our family's greenhouse and florist. Our debut was at a small craft show, in the pouring rain, in Brattleboro, VT.

Our amazing success grew from one small fair at a time with the support of dedicated customers returning each year. Retailers were added to the mix and we have since grown from our humble beginnings of just four herb blends to over 70 items in stores throughout the country.

Our son Justin has joined the company and is the inspiration for most of our fun new blends. All products begin in our family kitchen, not in a lab. New ideas come from staff members, customers, and late-night inspiration.

Our Harvest Barn staff is family. We appreciate all their hard work and dedication. Julie is our amazing office manager, tech wizard, graphic designer, and is the glue that holds us all together! Vanessa gets your orders shipped each day. Heather is our super organizer team leader. Ivy works in production and has helped us develop many of the recipes in this current cookbook. Jeff, avid cat lover, has been a great addition to the team. Other team members include Debbie, Rachel, Britney, Gavin, and Riley. We can't forget Grace who has been with us for over 20 years and is our soup specialist. It's amazing what our small team gets done!

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

Rick, Justin & Kathleen

# OUR STAFF



Jeff, Heather, Grace, Julie, Brittney, Debbie, Rick, Justin, Kathleen, Vanessa, Ivy, Rachel



# TABLE OF CONTENTS

## Products.....5-16

### DIP & SEASONING BLENDS..... 5

*Classic Dip Recipe*

### DIPPING OIL & SPREAD BLENDS .... 6

*Garlic Rosemary Roasted Potatoes*

### FARMHOUSE ARTISAN DIPS ..... 7

*Spinach Artichoke Grilled Cheese*

### BACKYARD BBQ RUB ..... 8

*Jerk Shrimp Foil Grill Packets*

### BURGER BLENDS..... 9

*Classic Farmhouse Onion Meatloaf*

### CHICKEN SEASONINGS ..... 10

*Chicken Fajitas*

### BISTRO PASTA SAUCE MIXES..... 11

*Classic Alfredo with Grilled Chicken*

### BEER BREAD & PANCAKE MIXES ... 12

*Cinnamon Rolls*

### SOUP & CHILI MIXES..... 13

*Cheeseburger Soup*

### CHEESECAKE MIXES..... 14

*Oreo Cheesecake*

### ORCHARD COLLECTION ..... 15

*Grace's Special Spiked Cider*

### VEGGIE SEASONINGS..... 16

*Oven Roasted Carrots*

## Recipes..... 17-35

### PARTY READY DIPS..... 18

*Deconstructed 7 Layer Dip*

*Mexican Street Corn Dip*

*Everything Bagel Feta Dip*

*Pineapple Chipotle Dip*

### BAKED DIPS ..... 19

*Baked Corn & Seafood Dip*

*Bacon Cheddar Onion Chicken Dip*

*Scampi Dip*

### APPETIZERS ..... 20-21

*Shrimp Alfredo Stuffed Mushrooms*

*Bacon Cheddar Onion Egg Rolls*

*Everything Bagel Deviled Eggs*

*Orange Chipotle Cocktail Meatballs*

*Caprese Salad*

*Maple Bacon Wings*

*Maple Bacon Chex Mix*

### MAIN DISHES..... 22-23

*Everything Bagel Crusted Salmon*

*Stuffed Tomato Basil Turkey Meatloaf*

*Cheeseburger Pizza*

*Tomato Basil Feta Pasta*

*French Onion Pasta*

### BARBECUE & BURGERS ..... 24

*Maple Bacon Smash Burgers*

*Vermont Special Sauce*

*Greek Turkey Burgers*

*Chipotle BBQ Glaze*

*Jerk Fish*

### SOUPS & CHILI.....25

*Blue Ribbon Maple Bacon Chili*

*Creamy Tomato Basil Soup w/Shrimp*

*Broccoli Ham & Cheddar Soup*

### SIDE DISHES .....26

*Grilled Corn with Spicy Aioli*

*Maple Bacon Green Bean Casserole*

*Air Fryer Tater Tots*

### SIDE SALADS .....27

*BLT Pasta Salad*

*Seafood Pasta Salad*

*Bacon Cheddar Onion Potato Salad*

### VEGETARIAN .....28

*Garlic Lemon Zoodles*

*Veggistrone Soup*

*Black Bean Burgers*

### LIGHT & DELICIOUS .....29

*Spinach Artichoke Stuffed*

*Spaghetti Squash*

*Keto Friendly Cheeseburger Salad Bowl*

*Vegan Dip*

*Skinny Yogurt Dip*

### INSTANT POT.....30

*Bacon Cheddar Onion Chicken Stew*

*Orange Garlic Chipotle Pulled Pork*

### AIR FRYER ..... 31

*Scampi Steak Tips*

*Lemon Caper Salmon*

*Maple Mustard Grilled Salmon*

*Air Fryer Chicken Tenders*

### DESSERTS..... 32-33

*Chocolate Peanut Butter Parfait*

*Strawberry Cheesecake Egg Rolls*

*Cannoli Dip*

*Strawberry Cheesecake Pie*

*Tiramisu Icebox Cake*

*Lemon Raspberry Trifle Cups*

### BRUNCH ..... 34

*Frittata*

*Watermelon Brunch Salad*

*Bacon Cheddar Onion Scramble*

### BEER BREAD..... 35

*Classic Beer Bread 5 Ways*

*Cinnamon Swirl Bread*

# DIP & SEASONING BLENDS

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

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

## Classic Dip Recipe

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

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

*See page 29 for light & vegan options.*



# DIPPING OIL & SPREAD BLENDS



*These super versatile mixes are delicious when added to olive oil as a dipping oil, or butter, or cream cheese as a spread. They are wonderful to cook with when added to roast chicken, pork, potatoes, or sprinkled over pasta.*

Italian Dipping Oil  
Roasted Garlic & Rosemary



## Garlic Rosemary Roasted Potatoes

- 1 lb potatoes, cut into wedges
- 1/4 cup olive oil
- 1 Tbsp *Halladay's Roasted Garlic & Rosemary Dipping Oil Blend*

Preheat oven to 425°F. Toss together all ingredients and roast until potatoes are tender, about 30-40 minutes. To speed this recipe up, microwave whole potatoes until softened a bit and then bake for 20-25 minutes.

# FARMHOUSE ARTISAN DIPS

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

Caramelized Onion

Spinach & Artichoke

Everything Bagel

Vermont Special Sauce

New England Lobster



## Spinach Artichoke Grilled Cheese

8 oz cream cheese, softened

1/2 cup mozzarella cheese, shredded

1/2 cup Parmesan cheese, grated

1 Tbsp *Halladay's Spinach and Artichoke Artisan Seasoning*

1/2 cup frozen spinach, defrosted and drained dry

8 oz marinated artichoke hearts, drained and chopped

4 slices ciabatta or sourdough bread

1 Tbsp butter, softened

Combine cream cheese, mozzarella, Parmesan, and Halladay's Seasoning; mix well. Fold in spinach and artichoke hearts.

Butter one side of each slice of bread. Place buttered side down in a preheated frying pan. Top with filling mixture and then a second slice of bread, butter side up. Cook until bottom is golden brown, then carefully flip over to cook the other side until golden brown and filling is melted.



# BACKYARD BBQ RUBS



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

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



## Jerk Shrimp Foil Grill Packets

- 1½ lbs jumbo shrimp
- 1 Tbsp *Halladay's Sweet & Spicy Jerk Chicken Seasoning*
- 1 lb red skinned potatoes, cut in thirds
- 2 Tbsp olive oil
- 2 ears of corn, each cut into 4 pieces
- 1 lemon, thinly sliced
- 4 Tbsp butter

Preheat oven or grill to 425°F. Cut four 18" pieces of foil.

Mix all ingredients, except for the butter and lemon slices. Divide evenly between foil packets. Top each packet with 1 Tbsp butter and lemon slices. Fold foil to secure the package. Grill for 15-20 minutes, or until cooked through.



# BURGER BLENDS

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

Buffalo Blue Cheese

Steakhouse

Farmhouse Onion

Sundried Tomato Basil

Maple Bacon

Burger & Meatloaf Mix



## Classic Farmhouse Onion Meatloaf

1 egg

1/3 cup milk

1 tsp Worcestershire sauce

1/2 cup plain breadcrumbs

Salt & pepper, to taste

2 Tbsp *Halladay's Farmhouse Onion Burger Blend*

1 1/2 lbs ground beef

1/2 cup minced onion

Whisk together egg, milk, and Worcestershire. In separate bowl, combine breadcrumbs with Halladay's Seasoning, salt & pepper.

Gently mix ground beef with egg mixture, seasoned breadcrumbs, and minced onion. Form into a loaf, place in baking dish or loaf pan. Bake at 350°F for 50 to 55 minutes.

Mix ketchup, brown sugar, Worcestershire, and yellow mustard. Pour glaze over meatloaf about halfway through cooking time.

Glaze:

1/2 cup ketchup

1 Tbsp brown sugar

1 Tbsp Worcestershire sauce

1 tsp yellow mustard



# CHICKEN SEASONINGS

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

Garlic Rosemary Roasted Chicken  
Chicken Fajitas



## Chicken Fajitas

- 1 lime, juiced
  - 1 lb chicken breast, cut into strips
  - 2 Tbsp olive oil, divided
  - 2 bell peppers (red & green), sliced
  - 1 medium onion, sliced
  - 1 Tbsp *Halladay's Chicken Fajita Seasoning*
  - 4 oz cream cheese
  - 1/2 cup salsa
  - Tortillas of choice
  - Desired toppings: sour cream, cheese, lettuce, tomato, etc.
- Marinate chicken in lime juice for 30 minutes. Add salt & pepper to taste. Sauté chicken in 1 Tbsp olive oil until cooked through. Remove from pan and set aside.

Sauté peppers and onion in 1 Tbsp olive oil until tender. Add Fajita Seasoning, cream cheese, and salsa. Cook on low until thickened, add a bit of water if needed. Add chicken and continue cooking for 5 minutes. Serve with warm tortillas or with Spanish rice & beans.



# BISTRO PASTA SAUCE MIXES

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

Classic Alfredo

Lobster Mac & Cheese

Scampi

Sundried Tomato Basil Alfredo



## Classic Alfredo with Grilled Chicken

- 1 lb fettuccine or pasta of choice, cooked
- 1/4 cup butter
- 1 cup half & half, or heavy cream
- 1 Tbsp *Halladay's Classic Alfredo Bistro Pasta Seasoning Blend*
- 1 1/2 cups Parmesan cheese, freshly grated
- 1 to 2 cups cooked chicken, or cooked meat of choice

In a medium saucepan, melt butter over medium-low heat. Add in half & half or heavy cream and 1 Tbsp Classic Alfredo Seasoning. Simmer for 5 minutes, stirring often. Add in Parmesan cheese and continue cooking, whisking constantly, until sauce is smooth. Fold in chicken, pour over cooked pasta and serve immediately.

# BEER BREAD & PANCAKE MIXES



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

Beer Bread - Classic

Beer Bread - Garlic Herb

Beer Bread - Garlic Rosemary

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

Buttermilk Pancake Mix

## Cinnamon Rolls

1/3 cup sugar

1 tsp cinnamon

1/2 cup brown sugar

4 Tbsp butter, melted

1 package **Halladay's Classic Vermont Beer Bread Mix**

1 (12 oz) can or 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.

Combine bread mix contents with beer. Scoop ¼ cup of batter and then roll in cinnamon sugar mixture. Place on a round greased cake pan; continue until all dough is used. Pour brown sugar and butter over rolls; sprinkle with nuts if desired.

Bake for about 35 minutes. Let cool slightly; pull apart, serve, and enjoy!

# SOUP BLENDS & CHILI MIXES

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

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

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

Farmhouse Chili - Mild      Firehouse Chili - Hot

## Cheeseburger Soup

1 lb lean ground beef  
1 Tbsp butter  
1 cup carrots, shredded  
2 celery stalks, chopped  
1 small onion, chopped  
1 package *Halladay's Potato Cheddar Chive Soup Mix*  
1 cup cheddar cheese, shredded  
3 cups water  
1 cup milk or half & half

In a skillet, lightly brown the ground beef over medium heat; drain excess fat. Add butter, carrots, celery, and onion; sauté until vegetables are tender.

Meanwhile, in a separate pot, prepare soup according to package directions. When soup is done and thickened, fold in the ground beef and vegetable mixture and heat to desired temperature.



# CHEESECAKE MIXES



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

Cinnamon Bun	Maple
Double Chocolate	New York Style
Key Lime	Pumpkin
Lemon Blueberry	Sea Salted Caramel
Lemon Drop	Strawberry
Lemon Raspberry	



## Oreo Cheesecake

- 2 Tbsp butter
- 12 Oreo's, lightly crushed, plus a few for garnish
- 1 package *Halladay's New York Style Cheesecake Mix*
- 8 oz cream cheese, softened
- 8 oz Cool Whip, defrosted
- 9" prepared chocolate graham cracker pie crust
- Chocolate sauce

Melt butter in small saucepan; add crushed Oreo's. Cook over low heat for 1-2 minutes; set aside. Combine Halladay's Cheesecake mix and cream cheese. Fold in Cool Whip then pour into pie shell. Chill for at least one hour. Before serving, top with Oreo's and drizzle with chocolate sauce.

# ORCHARD COLLECTION

*Halladay's Orchard Collection items have a fun retro label and are always a hit! Our Apple Crisp Mix is added to butter and sliced apples for a quick and yummy dessert. Add pumpkin pie filling to our Pumpkin Crisp Mix for a delicious crust-less pumpkin pie. Our Caramel Apple Dip Mix 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 Mix
- Cider Mulling Mix



## Grace's Special Spiked Cider

- 1/2 package *Halladay's Cider Mulling Mix*
- 1 gallon apple cider
- 1 orange, sliced
- 1 apple, sliced
- 1 cup cranberries
- Seeds from one pomegranate
- 1½ cups whiskey or rum of choice, optional

Add all ingredients to a Crockpot, heat on low for at least 4 hours.



# VEGGIE SEASONINGS

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

Garlic Sesame  
Maple Brown Sugar



## Oven Roasted Carrots

- 2 Tbsp butter, melted
- 1 Tbsp olive oil
- 1 lb carrots
- 1 Tbsp *Halladay's Maple Brown Sugar Veggie Seasoning*

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

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

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



# RECIPE BOOK

## Welcome back to the Harvest Barn Kitchen!

We are back with more delicious recipes in Volume 5 of our recipe book. Our staff has been enjoying all the taste testing which is always a big part of creating our new recipes. We have compiled some of our favorites for you to enjoy at home.

Justin and Kathleen have been the co-creators of our last volumes, and have been back in the kitchen collaborating on the latest trends. We are constantly bombarded by the latest recipes on social media and have simplified and adapted some of these fun recipes to include our seasoning blends.

We have been lucky to welcome Ivy Lenois to our staff. Ivy owned her own café, has worked in many local eateries over the years, and is a passionate foodie. She is obsessed with her air fryer at the moment and has been the inspiration for many of the new recipes in this volume.

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 when time is short. We have made many of these recipes super simple. Just add a few fresh ingredients to bring a simple weeknight dinner or special party together quickly and easily.

When you think of Halladay's, don't just think dips! Our perfectly blended seasonings are an amazing addition to fresh veggies, meat, fish, seafood, and salads. Instead of getting every spice jar out of the cupboard a little sprinkle of your favorite blend adds flavor without adding calories, fat, or salt! That is a big win.

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

Kathleen, Justin and  
The Harvest Barn Staff



# PARTY READY DIPS

## Deconstructed 7 Layer Dip

- 1 Tbsp olive oil
- 1 (15 oz) can low-sodium refried black beans
- 1 Tbsp lime juice
- 1 Tbsp *Halladay's Zesty Fiesta Dip & Seasoning Blend*
- 1/4 cup chopped tomatoes
- 1/4 cup diced red onions
- 1/4 cup cotija or cheddar cheese
- 2 Tbsp diced pickled jalapenos
- 2 Tbsp chopped fresh cilantro

Heat olive oil in skillet over medium heat; add beans, lime juice, and Zesty Fiesta Seasoning and cook until heated through. Fold mixture into pie plate or shallow serving dish. Top with remaining ingredients and serve.



18

## Mexican Street Corn Dip

- 4 cups corn kernels, cooked
- 1 (4.5 oz) can Old El Paso mild green chili's, diced
- 1 Tbsp *Halladay's Zesty Fiesta Dip & Seasoning Blend*
- 1/3 cup plain Greek yogurt
- 2 Tbsp mayo
- 1/4 cup cotija or feta cheese
- 1/4 cup cilantro, chopped
- 1/4 cup red peppers, diced

Combine all ingredients and let chill for at least one hour for flavors to develop and meld together. Great served with crisp tortilla chips.

## Everything Bagel Feta Dip

- 8 oz cream cheese, softened
- 1/3 cup mayo
- 1/2 cup feta cheese
- 1 Tbsp *Halladay's Everything Bagel Artisan Seasoning Blend*

Whip all ingredients together in a blender or food processor until smooth.

## Pineapple Chipotle Dip

- 1 cup plain Greek yogurt
- 1/2 cup mayo
- 1 Tbsp *Halladay's Garlic Chipotle Dip & Seasoning Blend*
- 1/2 cup pineapple
- 1/3 cup corn

Combine all ingredients. Let chill at least 2 hours before serving.

# BAKED DIPS

## Baked Corn & Seafood Dip

- 1/2 cup sour cream
- 1/2 cup mayo
- 1/4 cup Parmesan cheese, grated
- 1 cup shredded mozzarella
- 1 (6 oz) can crab meat, or 1 cup cooked chopped shrimp or lobster
- 1 cup frozen corn, defrosted
- 2 Tbsp *Halladay's Lobster Bisque Dip & Seasoning Blend*

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

## Bacon Cheddar Onion Chicken Dip

- 1 medium onion, thinly sliced
- 2 Tbsp olive oil
- 3 oz cream cheese, softened
- 1/4 cup sour cream
- 1/2 cup mayo
- 2 Tbsp *Halladay's Bacon Cheddar Onion Dip & Seasoning Blend*
- 1 cup cheddar cheese, shredded
- 2 to 3 slices crisply cooked bacon, crumbled
- 1 cup chopped cooked chicken, optional

Preheat oven to 350°F. Sauté onion in olive oil until caramelized.

Combine cream cheese, sour cream, mayo, and Seasoning in a bowl. Fold in cooked onions, cheese, bacon, and chicken if desired. Bake in a pie plate or small baking dish for 20 to 30 minutes, or until hot and bubbly. Serve with pita chips or French bread.

## Scampi Dip

- 1 Tbsp *Halladay's Scampi Bistro Pasta Seasoning Blend*
- 2 Tbsp butter
- 8 oz small shrimp
- 1/2 cup cream cheese, softened
- 1/2 cup sour cream
- 1/4 cup mayo
- 1 cup mozzarella cheese, shredded
- 1/4 cup Parmesan cheese, grated
- Squeeze of lemon juice

Preheat oven to 350°F. Sauté seasoning in butter until fragrant; combine with remaining ingredients, reserving 1/4 cup of mozzarella. Pour into small baking dish and top with remaining cheese. Bake until hot and bubbly, about 20 minutes.



# APPETIZERS & PARTY SNACKS

## Shrimp Alfredo Stuffed Mushrooms

- 10 to 12 mushrooms (baby bella or button)
- 3 oz cream cheese
- 2 Tbsp *Halladay's Classic Alfredo Bistro Pasta Seasoning Blend*
- 1/4 cup Parmesan cheese, grated
- 1/2 cup cheddar cheese, shredded
- 8 medium shrimp, cooked
- 1/4 cup spinach, chopped
- Seasoned breadcrumbs

Preheat oven to 375°F. Remove mushroom stems; wipe caps clean with towel. In a bowl, mix cream cheese with Alfredo Seasoning, Parmesan, and cheddar cheese. Add in cooked shrimp and spinach, mix well. Fill each cap then sprinkle the top with breadcrumbs. Bake for about 15 minutes.



## Bacon Cheddar Onion Egg Rolls

- 5 slices bacon, coarsely chopped
- 1 small onion, chopped
- 1 package shredded cabbage coleslaw mix
- 2 Tbsp *Halladay's Bacon Cheddar Onion Dip & Seasoning Blend*
- 1 cup cheddar cheese, shredded
- 1 package egg roll wrappers
- A bit of melted butter or cooking spray

Preheat air fryer to 360°F. In frying pan, cook bacon until almost done; add onion and continue cooking until soft. Add coleslaw mix and Halladay's Seasoning; stir and cook for another minute or two. Remove from heat and let cool slightly, then fold in the cheddar cheese.

Add 2 heaping Tbsp of filling to each egg roll wrapper; roll and seal. Brush with melted butter or spray with cooking spray. Air fry for about 10 to 15 minutes, or until golden brown. Serve with our *Vermont Special Sauce* (recipe on pg 24) or your favorite dipping sauce.

## Everything Bagel Deviled Eggs

- 6 eggs, hard boiled and peeled
- 1/4 cup mayo
- 1 tsp white vinegar
- 2 tsp yellow mustard
- 1/2 tsp salt
- Freshly ground black pepper
- 1 1/2 Tbsp *Halladay's Everything Bagel Artisan Seasoning Blend*

Slice eggs in half lengthwise; remove the yolks to a bowl, set aside whites. Add mayo, vinegar, mustard, salt and pepper to the yolks. Stir with a fork until well combined. Spoon mixture into egg whites. Sprinkle with Halladay's Everything Bagel Seasoning. Chill in refrigerator until ready to serve, up to one day in advance.

# APPETIZERS & PARTY SNACKS

## Orange Chipotle Cocktail Meatballs

- 1 Tbsp *Halladay's Garlic Chipotle Dip & Seasoning Blend*
- 1 Tbsp orange juice
- 1 cup of your favorite BBQ sauce
- 1 to 2 Tbsp maple syrup, optional
- 1 lb frozen cocktail meatballs, defrosted

Combine Seasoning, orange juice, barbecue sauce and maple syrup; heat in a small saucepan. Add meatballs and continuing cooking to heat through. Serve warm.

## Caprese Salad

- 1/2 cup olive oil
- 1/4 cup balsamic vinegar
- 1 Tbsp *Halladay's Garlic Tomato Basil Dip & Seasoning Blend*
- 2 to 3 large ripe tomatoes, sliced
- Buffalo mozzarella cheese, sliced

Combine olive oil, balsamic, and Seasoning; let sit at least one hour. Alternate tomatoes and cheese on a serving dish; drizzle with dressing before serving.

## Maple Bacon Wings

- 2 lbs chicken wings
- 4 Tbsp *Halladay's Maple Bacon Dip & Seasoning Blend*, divided
- 2 Tbsp oil
- 1 cup honey
- 1/4 cup apple cider vinegar

Preheat air fryer to 400°F. Combine 2 Tbsp Seasoning with 2 Tbsp olive oil, toss with wings to coat. Cook wings for about 16 minutes, or until crisp, flipping halfway through cooking time.

While the wings cook, mix honey, apple cider vinegar, and remaining 2 Tbsp Seasoning. Remove wings from air fryer and coat with sauce. Serve immediately.

## 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 crumbled pita chips, pretzels, or bagel chips
- 4 Tbsp butter
- 2 Tbsp maple syrup
- 2 Tbsp *Halladay's Maple Bacon Dip & Seasoning Blend*

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



# MAIN DISHES

## Everything Bagel Crusted Salmon

- 2 Tbsp *Halladay's Everything Bagel Artisan Seasoning Blend*
- 1 lb salmon fillet
- 1 lb asparagus, or veggie of choice
- 1/2 tsp salt, for added veggies

Preheat oven to 450°F. Line a baking sheet with parchment paper or a silicone liner. Spray lightly with non-stick cooking spray.

Place salmon fillet skin side down on the baking sheet and sprinkle the salmon with Everything Bagel Seasoning. Pat lightly to make sure it sticks.

Add asparagus, making sure to snap or trim off rough ends, and sprinkle with salt. Bake for approximately 12 minutes.



## Stuffed Tomato Basil Turkey Meatloaf

- 2 lbs ground turkey
- 2 Tbsp *Halladay's Sundried Tomato Basil Burger & Meatloaf Mix*
- 1 egg
- 1 cup breadcrumbs
- 1/4 cup milk
- 1 Tbsp Worcestershire sauce
- 8 oz fresh mozzarella cheese, sliced
- Glaze:
  - 1 cup ketchup
  - 1/4 cup brown sugar
  - 1 Tbsp *Halladay's Sundried Tomato Basil Burger & Meatloaf Mix*
  - 1/4 tsp Worcestershire sauce

Preheat oven to 350°F. Combine ground turkey, 2 Tbsp Halladay's Seasoning, egg, breadcrumbs, milk, and Worcestershire sauce; mixing just enough to combine.

Divide meat evenly into halves, place the first half into a greased meatloaf pan. Add fresh mozzarella cheese, then top with the remaining meatloaf mixture. Bake for 45 minutes.

Prepare the glaze; combine ketchup, brown sugar, 1 Tbsp Halladay's Seasoning, and Worcestershire sauce. After 45 minutes of cooking, add glaze over the top of your meatloaf and continue cooking for an additional 15 minutes.

### *Cooking Hints & Tips*

Dilly Herb, Garlic Tomato Basil, Spicy Garlic Dill, and Harvest Ranch Seasoning Blends are some of our favorite blends to cook with. A package will fit perfectly in a small spice jar. Just a sprinkle over chicken or fish, in pasta or potato salads, or over fresh salad greens adds lots of flavor with no calories or salt. Sprinkle away!

# MAIN DISHES

## Cheeseburger Pizza

- 1 lb lean ground beef
- 1 Tbsp *Halladay's Vermont Special Sauce Artisan Seasoning Blend*
- 1 package shredded cheddar cheese
- Prepared Vermont Special Sauce (recipe on page 24 and on package)
- Pizza dough crust of choice
- Sliced thin red onions, pickle chips, shredded lettuce, and toppings of choice

Preheat oven according to dough instructions. Sauté ground beef and Seasoning over medium heat. Cook until no longer pink, drain and set aside. Spread a thin layer of prepared Vermont Special Sauce onto dough. Top with cooked beef and shredded cheese, reserving some for garnish.

Cook pizza according to dough instructions, or until crust is cooked and cheese is melted. Remove pizza from oven and top with shredded lettuce, pickles and red onion. Drizzle a bit more Special Sauce on the pizza along with some shredded cheddar. Slice and serve. We made one 10" pizza and two 5" pizzas with this recipe.

## Tomato Basil Feta Pasta

- 8 oz block of feta cheese
- 2 pints cherry tomatoes, halved
- 2 Tbsp olive oil
- 1 Tbsp *Halladay's Garlic Tomato Basil Dip & Seasoning Blend*
- 16 oz pasta of choice

Preheat oven to 400°F. Cook pasta according to package directions. Reserve about a cup of pasta water. While the pasta is cooking, place the block of feta in the middle of a medium baking dish. Surround the feta with cherry tomatoes. Drizzle cheese and tomatoes with olive oil, then sprinkle with the Garlic Tomato Basil Seasoning. Roast for about 30 minutes, or until cheese is melted and the tomatoes are soft.

Pour cooked pasta over cheese and tomato mixture. Add reserved pasta water, if needed. Mix well to combine all ingredients; serve immediately.

## French Onion Pasta

- 4 Tbsp butter
- 3 onions, thinly sliced
- 2 Tbsp *Halladay's Boursin Dip & Seasoning Blend*
- 1 qt beef stock
- 16 oz pasta of choice; we like rigatoni or farfalle
- 8 oz shredded cheese, smoked Gouda or Gruyere
- Grilled chicken or steak, optional

Melt butter in a large sauce pan. Sauté onions over low heat for about 30 minutes, then add in the Boursin Seasoning. Continue cooking until onions are caramelized. When onions are cooked, add beef stock and bring to a boil. Add pasta and cook according to pasta package instructions. When the pasta is done, remove from heat and fold in the cheese. Serve as is or top with grilled chicken or steak if desired.



# BARBECUE & BURGERS

## Maple Bacon Smash Burgers

2 lbs ground beef  
1 package *Halladay's Maple Bacon Burger Blend*  
1 onion, thinly sliced  
2 Tbsp olive oil  
Sliced cheese of choice, we like Swiss or cheddar  
Burger rolls

Divide ground beef into 12 evenly sized balls. Sprinkle each evenly with contents of our Maple Bacon Burger Blend.

Sauté onions in olive oil until soft, using two pans. Place burger balls in sauté pans, directly over the onions. Press with a glass until flat. Cook to desired doneness. Top with cheese and serve on toasted rolls with your favorite toppings. Great with our Vermont Special Sauce (recipe to the right) and with burgers double stacked!



## Vermont Special Sauce

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

Combine all ingredients. Use as a condiment or dipping sauce for fries. Yum!

## Greek Turkey Burgers

1 lb ground turkey  
2 Tbsp feta cheese  
1 small zucchini, shredded  
1 Tbsp *Halladay's Lemon Spinach Dip & Seasoning Blend*

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

## Chipotle Barbecue Glaze

1 cup BBQ sauce  
1 Tbsp *Halladay's Garlic Chipotle Dip & Seasoning Blend*  
2 Tbsp orange juice  
1 to 2 Tbsp maple syrup, optional

Whisk all ingredients together. Great for grilling all your favorite meats!

## 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. Coat fish with seasoning; place on a sheet of foil. Top with spinach & butter, fold foil into a pouch. Bake or grill until firm, about 15 minutes.



# SOUPS & CHILI

## Blue Ribbon Maple Bacon Chili

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

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

## Creamy Tomato Basil Soup with Shrimp

- 4 cups cold water
- 1 package *Halladay's Creamy Tomato Basil Soup Mix*
- 1 (28 oz) can pureed tomatoes
- 1 cup cream or half & half
- 1/2 cup small cooked shrimp, optional

Combine Halladay's Soup Mix with water; simmer on very low heat for about 10 minutes, stirring often. Add tomatoes and simmer for 10 more minutes. Add cream or half & half and shrimp, heat through for about 5 more minutes, do not let boil.

## Broccoli Ham & Cheddar Soup

- 3 cups water
- 1 package *Halladay's Broccoli Cheddar Soup Mix*
- 1 cup half & half or milk
- 1 cup fresh broccoli, blanched and broken into small pieces.
- 1 cup cooked ham, cubed
- 1 Tbsp butter
- Cheddar cheese, shredded, optional

Whisk together water and Halladay's Broccoli Cheddar Soup contents; bring to a boil. Reduce heat and simmer for 10-15 minutes. Add in half & half, broccoli, ham and butter. Continue cooking until desired serving temperature is reached. Garnish with shredded cheddar cheese if desired.



# SIDE DISHES

## Grilled Corn with Spicy Aioli

3/4 cup mayo  
2 tsp *Halladay's Garlic Chipotle Dip & Seasoning Blend*  
4 Tbsp butter, melted  
Zest of 2 limes  
Fresh corn on the cob, shucked

Mix together the mayo and Garlic Chipotle Seasoning to make the aioli; set aside.

Add lime zest to melted butter, brush onto shucked corn. Add salt and pepper to taste. Grill for 6 to 8 minutes, turning often, until corn is tender and slightly charred. Pipe or brush aioli mixture over corn just before serving.



## Maple Bacon Green Bean Casserole

4 (14.5 oz) cans French cut green beans  
2 (10.5 oz) cans cream of mushroom soup  
1 cup milk  
2 Tbsp *Halladay's Maple Bacon Dip & Seasoning Blend*  
1 (6 oz) container fried onion strings

Preheat oven to 350°F. Drain green beans and spread into a 9x13" baking dish. In a separate bowl, combine cream of mushroom soup, milk and Seasoning, mix until well incorporated. Pour mixture over the top of the green beans. Add about a third of the fried onions, mix well.

Bake for 25 minutes. Add the remaining onions to the top and bake for an additional 5 to 10 minutes, or until golden.

## Air Fryer Tater Tots

4 medium potatoes  
2 Tbsp cornstarch  
1/2 cup Parmesan cheese, grated  
2 Tbsp *Halladay's Garlic Herb Dip & Seasoning Blend*  
Salt & pepper, to taste  
2 Tbsp olive oil or cooking spray

Preheat air fryer to 400°F. Peel and par-boil the potatoes. Once cool, grate the potatoes using the larger size on a box grater. Squeeze as much moisture out of the potatoes as possible by gently pressing them with some paper towels.

Combine shredded potatoes with cornstarch, Parmesan cheese, Halladay's Garlic Herb blend, salt & pepper; mix and form into tater tot shapes. Spray with a bit of cooking spray or drizzle with olive oil

Cook for 20 to 25 minutes, flipping halfway through cooking time. Serve with your favorite dipping sauce.

# SIDE SALADS

## BLT Pasta Salad

1 lb pasta of choice, we like Rotelle or Farfalle  
3 Tbsp **Halladay's BLT Dip & Seasoning Blend**  
1½ cups regular or light mayo  
1/4 cup milk  
1 lb bacon, crisply cooked, drained and chopped  
1 pint cherry tomatoes, quartered  
3 cups iceberg lettuce, shredded  
Fresh mozzarella, cubed

Cook pasta of choice to al dente. Drain the pasta and set aside to cool.

Combine Seasoning, mayo, and milk in a large bowl. Add cooked pasta, cooked bacon, and cherry tomatoes. Toss well to combine, chill for at least 1 to 2 hours.

Before serving, add more mayo if needed, fresh mozzarella, if desired, then fold in the shredded lettuce.

## Seafood Pasta Salad

1 lb Rotini or Farfalle pasta, cooked and drained  
2 Tbsp vegetable oil  
1/2 cup celery, chopped  
1/2 cup red onion, diced  
1 lb medium shrimp, peeled, deveined and cooked  
1 to 2 Tbsp **Halladay's Lobster Bisque Dip & Seasoning Blend**  
1 cup light or regular mayo

Toss together ingredients; let chill before serving.

## Bacon Cheddar Onion Potato Salad

3 lbs potatoes cooked, cooled and cubed  
1 cup mayo  
1 Tbsp **Halladay's Bacon Cheddar Onion Dip & Seasoning Blend**  
1 cup cheddar cheese, shredded  
1/4 to 1/2 cup celery, finely diced  
1/4 cup red onion finely diced, optional  
6 slices crisply cooked bacon, drained and chopped

While potatoes are cooking, add the Bacon Cheddar Onion Seasoning to the mayo to create your dressing. Thin with a little bit of milk if too thick.

Gently add the dressing, cheese, celery and onion to the potatoes. Chill before serving. Add the bacon in just before serving if you would like it to still be crisp.



# VEGETARIAN

## Garlic Lemon Zoodles

- 1 Tbsp olive oil
- 1 Tbsp butter
- 2 tsp *Halladay's Scampi Bistro Pasta Seasoning*, hydrated in 1 Tbsp hot water
- 2 small zucchinis, spiraled
- 1 tsp lemon zest
- 1 Tbsp Parmesan cheese
- 2 lemons, freshly squeezed
- Salt and pepper, to taste

Heat olive oil and butter in a skillet. Add hydrated Scampi mix, cook for 30 seconds and then add in zucchini noodles. Cook for 1 to 2 minutes or just until slightly soft. Add lemon zest, Parmesan cheese and a couple squeezes of fresh lemon juice. Add salt and pepper to taste, serve immediately.



## Veggiestrone Soup

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

In a stockpot, combine water with beans and spice mixture from our Minestrone soup mix, reserving pasta for later. Simmer for 2 hours.

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

## Black Bean Burgers

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

Mash beans well. Add panko crumbs, Halladay's Seasoning, and eggs; combine well. Let sit for a few minutes, then form into 4 patties. Fry in oil, about 4 minutes per side. Serve on your favorite bun with your favorite toppings or forget the bun and serve alongside a nice salad for a light and healthy dinner.

# LIGHT & DELICIOUS

## Spinach Artichoke Stuffed Spaghetti Squash

- 1 (4 lb) spaghetti squash
- 1 (15 oz) can artichoke hearts, drained and chopped
- 2 Tbsp *Halladay's Spinach and Artichoke Artisan Seasoning Blend*
- 1/2 cup mayo
- 1/2 cup sour cream
- 1/2 cup mozzarella (plus ½ cup set aside)
- 1/2 cup grated Parmesan cheese
- 1 cup shredded rotisserie chicken, optional

Preheat oven to 350°F. Line a cookie sheet with parchment paper or a silicone mat. Place the whole spaghetti squash in the microwave for 5 minutes. This softens the squash slightly, cuts down on the cooking time, and makes it easier to cut.

Cut the squash in half lengthwise and scoop out the seeds. Drizzle with olive oil and salt and pepper. Roast for about 1 hour or until the flesh scoops out easily.

Combine all ingredients together. Scoop out spaghetti squash flesh and add to spinach mixture. Add salt and pepper to taste. Stuff the shells and then sprinkle remaining mozzarella cheese on top. Bake for an additional 20 to 30 minutes, or until heated through and cheese is melted.

## Keto Friendly Cheeseburger Salad Bowl

- 1 lb ground turkey
- 1 Tbsp *Halladay's Vermont Special Sauce Artisan Seasoning Blend*
- Prepared Vermont Special Sauce (recipe on page 24)
- Shredded lettuce, cheddar cheese, cherry tomatoes sliced in half, avocado slices, thin sliced red onions

Add Seasoning to ground turkey, and salt and pepper to taste. Sauté in a small pan until the turkey is cooked through, then drain. Assemble ingredients in salad bowls. Drizzle with prepared Vermont Special Sauce (recipe on page 24).

## Vegan Dip

- 1/2 cup coconut yogurt or Forager dairy free sour cream
- 1/2 cup vegan mayo
- 1 Tbsp *Halladay's Dip & Seasoning Blend* of choice

Blend all ingredients, refrigerate at least one hour before serving.

## Skinny Yogurt Dip

- 1 Tbsp *Halladay's Dip & Seasoning Blend* of choice
- 1 cup plain Greek yogurt
- 1 to 2 Tbsp light mayo, if desired

Combine ingredients. Chill several hours, or overnight for the most flavorful dip.



# INSTANT POT

## Bacon Cheddar Onion Chicken Stew

- 2 Tbsp olive oil
- 2 to 3 medium carrots, washed and cut into 1" rounds
- 1 white onion, finely diced
- 2 celery stalks, washed and cut into 1" sections
- 1 package *Halladay's Bacon Cheddar Onion Dip & Seasoning Blend*
- 1 qt chicken stock
- 1 rotisserie chicken, deboned and shredded
- 1 (16 oz) package frozen peas, defrosted
- 1 pint sour cream
- 2 Tbsp cornstarch mixed with 1/4 cup cold water

Turn instant pot to sauté setting; add olive oil and allow to get hot. Add carrots, onion, celery, and Halladay's Seasoning; cook for about 5 to 10 minutes or until veggies are soft, stirring frequently.



Add chicken stock and shredded chicken to the pot; set the pressure cooker for 30 minutes on the soup/stew setting. When done cooking, release the pressure and carefully remove the lid.

Add defrosted frozen peas, sour cream, and cornstarch mixture to thicken. Serve immediately.

## Orange Garlic Chipotle Pulled Pork

- 3 lbs boneless pork butt or shoulder, cut into 3 to 4" cubes
- 1/3 cup apple cider vinegar
- 1¼ cup chicken or beef broth
- 2 Tbsp olive oil
- 2 cups BBQ sauce of choice
- 1/2 cup orange juice
- 1/4 cup maple syrup, optional
- 2 Tbsp *Halladay's Garlic Chipotle or Maple Habanero Dip & Seasoning Blend*
- Salt and pepper, to taste

Season pork with salt and pepper; set aside. In a medium bowl, whisk together the apple cider vinegar and chicken or beef broth.

Turn instant pot to the sauté setting. Add olive oil and allow it to get hot. Add half of the pork, sauté for 5 minutes, turning to brown all sides. Remove to a plate and repeat with remaining pork. Turn the instant pot off. Pour in the vinegar & broth to deglaze, scraping browned bits from the bottom with a wooden spoon.

Add pork to the instant pot, close the lid and set to sealing. Cook on manual high pressure for 40 minutes. Allow the pressure to release naturally for 10 minutes, then do a quick release.

While the meat is cooking, mix together the BBQ sauce, orange juice, maple syrup and Halladay's Seasoning Blend. Remove meat from pot and shred; then stir in the BBQ sauce. Serve on buns if desired.

# AIR FRYER

## Scampi Steak Tips

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

Preheat Air Fryer to 400°F. Combine all ingredients together in a resealable bag. Let marinate for at least one hour.

Place steak on grill pan and cook, flipping once halfway through, for about 5 minutes or until desired doneness.

## Lemon Caper Salmon

- 1 lb salmon
- 2 Tbsp butter, melted
- 1 Tbsp *Halladay's Lemon Spinach Dip & Seasoning Blend*
- 1 generous squeeze of lemon juice
- 1 to 2 Tbsp capers

Preheat air fryer to 425°F. Rinse and pat salmon dry; place on air fryer tray. Mix melted butter with Halladay's Seasoning, lemon juice, and capers. Top the salmon with the mixture. Cook for about 8 to 10 minutes, or until internal temperature reaches 120-125°F.

## Maple Mustard Glazed Salmon

- 1 lb salmon
- 1 Tbsp mayo
- 1 tsp Dijon mustard
- 2 Tbsp *Halladay's Vermont Maple Grill Glaze*

Preheat air fryer to 425°F. Rinse and pat salmon dry. Combine the mayo, Dijon mustard and Grill Glaze Seasoning. Top salmon with the mixture. Cook for about 8 to 10 minutes, or until internal temperature reaches 120-125°F.

## Air Fryer Chicken Tenders

- 1 lb chicken tenders
- 1 cup buttermilk
- 1 cup panko crumbs
- 1 to 2 Tbsp *Halladay's Dip & Seasoning Blend* of choice; we like Harvest Ranch, Garlic Tomato Basil, Maple Bacon, or Bacon Cheddar Onion

Preheat air fryer to 360°F. Let chicken soak in buttermilk at least one hour or overnight. Mix panko with Halladay's Seasoning of choice. Place in a resealable bag. Remove and drain chicken from buttermilk. Add chicken to the bag of crumbs, shaking to coat.

Lay in a single layer in the air fryer. Spray with cooking spray if desired. Cook for about 10 minutes.



# DESSERTS

## Chocolate Peanut Butter Parfait

- 1 package *Halladay's Double Chocolate Cheesecake Mix*
- 8 oz cream cheese, softened
- 1 cup peanut butter
- 8 oz Cool Whip or 8 oz freshly whipped cream
- 12 Oreo's, crushed

Blend cheesecake mix, cream cheese, and peanut butter; fold in Cool Whip. Spoon small amount of crushed 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.

Variation: pour cream cheese mixture into a prepared Oreo or chocolate pie shell; let chill.

## Strawberry Cheesecake Egg Rolls

- 1 package egg roll wrappers
- 8 oz cream cheese, softened
- 1 package *Halladay's Strawberry Cheesecake Mix*
- 6 large strawberries, hulled and chopped
- Melted butter or cooking spray
- Whipped cream
- Powdered sugar

Preheat Air Fryer to 360°F.

Add cream cheese, Strawberry Cheesecake mix, and chopped strawberries to a bowl; mix to combine. Put 2 heaping Tbsp of the mixture onto each egg roll wrapper. Wet the edges of the wrapper with a bit of water; roll and seal. Brush lightly with butter or give a light spray of cooking oil.

Place in the air fryer and cook for about 7 minutes, then flip and cook for an additional 3 minutes, until golden brown. Top with some whipped cream and powdered sugar before serving.

## Cannoli Dip

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

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





# DESSERTS

## Strawberry Cheesecake Pie

- 8 oz cream cheese, softened
- 1 package *Halladay's Strawberry Cheesecake Mix*
- 1 pint Cool Whip
- 1 prepared graham cracker pie crust
- 2 lbs strawberries, sliced
- 3/4 cup granulated sugar
- 1/2 cup water
- 3 Tbsp cornstarch

Combine Halladay's Cheesecake Mix and cream cheese, then fold in the Cool Whip. Pour into prepared graham cracker crust and chill.

Crush or puree 1.5 cups of the strawberries. Whisk sugar, water and cornstarch in small saucepan until smooth. Heat until the sugar is dissolved, then add in the crushed strawberries. Bring to a boil over medium heat, stirring until thickened. Let cool for 30 minutes, then add additional strawberries.

Pour the strawberry sauce over the prepared cheesecake and enjoy!

## Tiramisu Icebox Cake

- 1 package *Halladay's Tiramisu Cheesecake Mix*
- 8 oz cream cheese, softened
- 8 oz Cool Whip or 8 oz freshly whipped cream
- 2 sleeves of chocolate graham crackers

Combine cheesecake mix and cream cheese; fold in Cool Whip.

Frost the bottom of an 8x8-inch pan with mixture then add a layer of chocolate graham crackers. Continue to layer for a total of 4-5 layers. Refrigerate 5-6 hours before serving.

## Lemon Raspberry Trifle Cups

- 2 cups crushed vanilla wafers
- 4 oz butter, melted
- 1 package *Halladay's Lemon Raspberry Cheesecake Mix*
- 8 oz cream cheese, softened
- 1 pint heavy whipping cream, chilled
- 1 small container fresh raspberries

Add vanilla wafers to melted butter, toss until well blended. Set aside. In a separate bowl, combine Halladay's Cheesecake Mix with softened cream cheese and chilled heavy cream. Whip until mixture is stiff.

In small cocktail or dessert glasses, or small canning jars, layer buttered vanilla wafers and cheesecake mixture. Garnish with fresh raspberries. Chill at least 2 hours before serving.



# BRUNCH

## Frittata

- 1/2 cup chopped asparagus, or lightly sautéed veggie of choice
- 1 ripe tomato, chopped
- 6 large eggs
- 1/3 cup heavy cream or Greek yogurt
- 2 tsp *Halladay's Dilly Herb* or *Harvest Ranch Dip & Seasoning Blend*
- 1 cup mozzarella, cheddar, or cheese of choice

Preheat Oven to 400°F. Add veggie of choice and tomato to an oven safe skillet.

Whisk together eggs, dairy, and Halladay's Seasoning; pour mixture over the veggies. Sprinkle cheese on top, swirling a bit of cheese into the egg and veggie mixture.

Bake for about 15 minutes, or until puffed and golden on top.



## Watermelon Brunch Salad

- 3 Tbsp olive oil
- 1 Tbsp balsamic vinegar
- 1 tsp *Halladay's Garlic Tomato Basil Dip & Seasoning Blend*
- 2 to 3 cups garden lettuce or arugula
- 1 cup seedless watermelon, cubed
- 1/4 cup feta cheese, chopped

Whisk together the olive oil, vinegar, and Halladay's Seasoning to make the dressing; let sit for at least 10 minutes.

Add lettuce, watermelon, and feta to a serving bowl and toss. Drizzle with dressing just before serving.

## Bacon Cheddar Onion Scramble

- 2 Tbsp warm water
- 1 Tbsp *Halladay's Bacon Cheddar Onion Dip & Seasoning Blend*
- 6 large eggs
- 1 Tbsp butter
- 1/2 cup cheddar cheese, shredded
- Salt and pepper, to taste

Add Halladay's Seasoning to warm water, let sit for a couple of minutes to allow the spices to hydrate. Add hydrated herbs to eggs in a medium bowl; whisk until well combined and fluffy.

Melt butter in frying pan over low heat. Add eggs and cook, gently folding eggs once or twice. Remove from heat when eggs are still slightly soft. Fold in the cheddar cheese and serve immediately.

# BEER BREAD

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

## Classic Beer Bread

12 oz beer or club soda  
1/2 stick butter, melted  
1 package *Halladay's Classic Vermont Beer Bread Mix*

Preheat oven to 350°F. Pour Classic Beer Bread mix into a bowl. Add beer or club soda; stir to incorporate. Pour batter into a greased loaf pan, add melted butter to the top. Bake for 50 to 55 minutes, until crust is golden and a toothpick inserted in the middle comes out clean.

## 5 Beer Bread Variations

**Dilly Beer Bread:** Add 2 Tbsp *Dilly Herb Dip & Seasoning Blend* to dry contents of bread mix, before adding beer. Continue as with classic instructions.

**Garlic Herb Beer Bread:** Add 2 Tbsp *Spicy Garlic Dill Dip & Seasoning Blend* to dry contents of bread mix, before adding beer. Continue as with classic instructions.

**Savory Onion Beer Bread:** Add 2 Tbsp *Farmhouse Five Onion Dip & Seasoning Blend* to dry contents of bread mix, before adding beer. Continue as with classic instructions.

**Garlic Rosemary Parmesan Beer Bread:** Add 2 Tbsp *Roasted Garlic & Rosemary Seasoning Blend* and ½ cup of Parmesan cheese to dry contents of bread mix, before adding beer. Continue as with classic instructions.

**Cheddar Chive Beer Bread:** Add 2 Tbsp *Halladay's Garlic Chive Dip & Seasoning Blend* and 1 cup grated cheddar cheese to dry contents of bread mix, before adding beer. Continue as with classic instructions.

## Cinnamon Swirl Bread

1 package *Halladay's Classic Vermont Beer Bread Mix*  
12 oz beer or club soda  
4 Tbsp butter, melted  
1/4 cup brown sugar  
1/4 cup flour  
1 Tbsp granulated sugar  
1/2 tsp cinnamon  
Pinch of salt

Preheat oven to 350°F. Combine bread mix & beer in a bowl, mix well. In a separate bowl, combine butter, sugars, flour, cinnamon and salt; stir until well combined. Pour half of the batter into a greased loaf pan, then top with half of topping mixture. Repeat these 2 steps once more. Swirl topping into batter. Bake for 50-55 minutes or until crust is golden and toothpick inserted into center comes out clean.



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