



## Recipes from the Pantry

### Fruit Butters, Sauces and Filling Suggestions

#### **Apple Cinnamon Butter / Apple Walnut Butter**

- Pair with a cheddar or Gouda cheese on a cracker
- Spread over pork chops while grilling
- Fill the cavity of acorn squash and bake
- Use as a side with pork tenderloin

#### **Cherry Almond Butter**

- Spread over a block of cream cheese and serve with crackers
- Use as a topping on cheesecake
- Use as a filling between cake layers or in cookies

#### **Pear Vanilla Butter**

- Pair with a hard parmesan cheese on a cracker
- Spread over peanut butter on toast or English muffin

#### **Pear & Port Butter**

- Drizzle over a wedge of blue cheese and serve with crackers
- Use a side with lamb

#### **Pumpkin Maple Butter**

- Use as a topping on cheesecake or as a cake filling
- Substitute for mayo on ham or turkey sandwiches
- Spread on ham at end of baking
- Spread on pancakes instead of butter and drizzle with maple syrup
- Bake on top of brie and serve with crackers



## Recipes from the Pantry

### **Fruit Butters, Sauces and Filling Suggestions continued**

#### **Concord Grape Pie Filling**

- Use to fill a 9" pie shell and sprinkle with crumb topping
- Spoon over vanilla ice cream
- Drizzle over cheesecake

#### **Homestead Chili Sauce**

- Spoon on cracker, sprinkle with shredded mozzarella cheese and microwave until cheese melts
- Use on a condiment on hamburgers, hotdogs, sausage, or scrambled eggs