

“Festive Deviled Eggs” (BIV version)

- 6 eggs at room temperature
- 1 Tbsp. Cherchies Champagne Mustard or Cherchies Hot Banana Pepper Mustard
- 1/4 jar Cherchies Pretty Peppers, drained
- 1 Tbsp. cream cheese
- 2 Tbsp. mayonnaise
- 1/2 tsp. salt

Hard boil eggs. ●Cool and shell.●Cut in half, remove yolks and place in a bowl with remaining ingredients.

●Mix until smooth. ●Spoon or pipe into egg whites.

BIV Breakfast or Dessert Pastries—the easy way!

A fun snack to enjoy making together with friends and family..... open a can of refrigerator crescent roll dough. Separate the dough into the sections (usually 8) and place a tablespoon, more or less, of your favorite jam, preserves or fruit spread on each section. We use Cherchie’s Cherry Butter, Apple Butter, and seedless Blackberry Preserves here at BIV. Roll (or fold) each section into a ball or crescent shape and bake according to directions on can— usually about 9--13 minutes at 350–375 degrees. While still warm out of the oven roll each piece in powder sugar. Enjoy warm or cooled. (embellish these by adding a bit of cream cheese or chocolate chips along with the preserves before rolling and baking.)



Birds-I-View

573-638-BIRD(2473)
www.birds-i-view.biz

Birds-I-View

Our mission statement:

Committed to providing products and information to benefit wildlife.

See our Educational Page on our website:
www.birds-i-view.biz

The Birds-I-View Motto:

“Eat while you Watch Birds Eat!”

See the “Gourmet Food” Page
on our website:
www.birds-i-view.biz

Customer Favorite Gourmet Food products sold at BIV:

- Rabbit Creek Roasted Garlic and Red Bell Pepper Dip Mix
- Cherchie’s Champagne Mustard (from recipes to sandwiches, to a DELICIOUS dip for pretzels!)
- Rabbit Creek Tropical Chicken Salad Mix
- Cherchie’s Cherry and Cranberry Hot Pepper Jams
- Cherchie’s Cherry Butter and Apple Butter
- Rabbit Creek Cracker Seasonings, *particularly* the Garlicky Dill Seasoning!
- Rabbit Creek Amazing Wine Brownies Mix

Birds-I-View is a Wild Bird and Nature Store , founded in 1991 and owned by Steve and Regina Garr, longtime veterans of the Wild Bird Feeding industry.



Bird Watching Recipes for the Season!

Birds-I-View

Our Official Motto:
“Eat while you Watch Birds Eat!”

Because watching the birds is always more fun when shared with good friends and good food.



www.birds-i-view.biz

BIV Special Cocktail Meatballs!

- 1 jar of Cherchies Cherry or Cranberry Hot Pepper Jam
- 2-3 tablespoons of your favorite chili seasoning with 6-8 ounces of water
- 1 1/2 - 2 lbs. small frozen meatballs

Preparation: Heat Hot Pepper jam in a large sauce pan or skillet until warm. Mix Chili seasoning with water and blend into the Hot Pepper jam. Stir well. Add the frozen meatballs. (No need to thaw meatballs prior to mixing with sauce). Heat thoroughly over medium heat and serve with toothpicks.

NOTE: Cherry and Cranberry Hot Pepper Jams are also great served atop a softened block of cream cheese with your favorite crackers!

Blackberry Mustard Sauce

For sandwiches, glaze for meat, or even a sauce for wings.

Mix one Tablespoon Cherchies Seedless Blackberry preserves with two Tablespoons Cherchies Champagne Mustard and 2-3 tsp honey.



Birds-I-View

512 Ellis Blvd
Jefferson City, MO 65101

573-638-BIRD(2473)

www.birds-i-view.biz

Baked Artichoke Hearts

Ingredients

- 1 1/2 cups cracker crumbs from crackers seasoned by **Rabbit Creek Italian Cracker seasoning**.
- 1/4 cup finely chopped fresh curly leaf parsley
- 2 ounces Parmesan cheese, grated (1/4 cup)
- 2 ounces Pecorino Romano, grated (1/4 cup)
- 1 teaspoon coarse salt
- Freshly ground pepper
- 3 packages (9 ounces each) frozen artichoke hearts, thawed and drained (or 2 to 3 cans of canned Artichoke hearts).
- 2/3 cup extra-virgin olive oil, plus more for baking dishes
- 1/4 cup fresh lemon juice (from 2 lemons)
- 1 teaspoon finely grated lemon zest
- 2 garlic cloves, minced (2 teaspoons)

1. Preheat oven to 325 degrees. Combine cracker crumbs, parsley, cheeses, and salt in a medium bowl, and season with pepper.



2. Brush oil inside one 9-by-13-inch baking dish. Spread artichokes into a single layer. Sprinkle cracker crumb mixture over artichokes, pushing it into cracks between hearts.

Tap bottom of dishes on counter to settle cracker crumb mixture.

3. Whisk oil, lemon juice and zest, and garlic in a small bowl. Drizzle dressing evenly over cracker crumb topping. Cover dishes with foil, and bake for 30 minutes. Increase temperature to 375 degrees. Uncover, and bake until top is golden brown, 20 to 25 minutes. Serve immediately



“Kitty Wells Sweet Potato Biscuits”

Animaland Cookbook vol. II,
compiled by Dixie Hall

This recipe was also printed in the 2017 BIV “Wishes and Recipes” for our 2017 Christmas Open House. Great served with our Rabbit Creek “Tropical Chicken salad” mix or with Cherchie’s Apple or Cherry Butter or Seedless Blackberry preserves.

2 Cups Flour

1 TBS Baking Powder

1 tsp Salt

1/4 Cup margarine* (We use unsalted butter)

2 TBS Brown Sugar

3/4 Cup mashed Cooked Sweet Potatoes

3/4 Cup Buttermilk

1/2 tsp Baking Soda

Sift flour, baking powder and salt into bowl. Melt margarine* in sauce pan over low heat. Add brown sugar and sweet potatoes ; mix well. Add to flour mixture alternately with mixture of buttermilk and baking soda; mix well to form a sticky dough. Chill for 30 minutes. Roll on floured surface. Cut with biscuit cutter; place on baking sheet. Bake at 450 degrees for 15 minutes. Yield: 12 servings.

** Note from Regina: I substitute Butter for the margarine. This recipe also works well as “Mini Biscuits” for serving with jams, flavored butter, and even as tiny ham biscuits. **To make the Mini Biscuit Version make the following adjustments:** Use a 1.75 inch to 2 inch diameter biscuit cutter (I use a cordial glass) and decrease the baking time to 8-10 minutes. Yields approx. 25-30 mini biscuits.*