

Great Recipes using Cherchie's Specialty Foods!

From **Birds-I-View** Jefferson City, MO www.birds-i-view.biz

Cherchie's Cranberry Spinach Salad

Ingredients

- 1 package pre-washed spinach
- 1/2 cup dried cranberries
- 1/2 head bib lettuce
- 1 cup diced ham
- 1 small can Mandarin oranges, drained
- 1/4 cup walnuts, chopped
- 2 Tbsp. [Cherchie's® Cranberry Mustard](#)

Cherchie's® Cranberry Mustard Vinaigrette:

- 1-1/2 Tbsp. white wine vinegar
- 1/4 tsp. salt
- 2 Tbsp. [Cherchie's® Cranberry Mustard](#)
- freshly ground pepper to taste
- 1/2 cup olive oil



- Blend vinegar, mustard, salt and pepper. •Add oil gradually, beating constantly with a whisk

- Wash & tear lettuce into bite size pieces. •Toss all ingredients together. •Chill. •Before serving, toss well with [Cherchie's® Cranberry Mustard](#) Vinaigrette to coat evenly.

Sweet & Savory Brie



Sweet & Savory Brie

Ingredients

- 1 Brie wheel
- 1/2 cup chopped pecans
- [Cherchie's® Preserves](#)- any flavor



Preparation

Top Brie cheese with a thin layer of [Cherchie's preserves](#) and chopped pecans. Bake at 375 degrees until cheese starts to melt

Champagne Chicken

Ingredients

- 4 chicken breasts, split, boned and skinned (or 8 cutlets)
- salt and pepper to taste
- 5 TBSP. butter
- 2 TBSP. flour
- 1 to 1 1/2 cups chicken broth
- 3/4 cup light cream
- 3 TBSP. [Cherchie's® Champagne Mustard](#)

Season chicken with salt and pepper. Melt butter in large frying pan and saute chicken 6 to 8 minutes until lightly browned. Lower heat. Remove chicken. Stir flour into drippings. Slowly add broth, stirring to make a smooth sauce. Slowly add light cream, stirring constantly. Stir in [Cherchie's® Champagne Mustard](#) and cook until sauce bubbles. Return chicken to pan and spoon sauce over each piece. Cover and simmer 10 minutes. Serve over rice. Serves 8.

Festive Deviled Eggs

(A Birds-I-View FAVORITE Recipe!)

Ingredients:

6 eggs, room temperature
2 TBS Cherchies Champagne Mustard or
Cherchies Hot Banana Pepper Mustard
¼ jar Cherchies Pretty Peppers, drained
1 TBS cream cheese
1 TBS mayonnaise
½ 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

Alternate Version: Switch the mustard and mayo
quantities



We frequently serve the Appetizers below at
our **Birds-I-View** Seminars
and they always get rave reviews!

Cherchies Pretty Peppers are also a great,
easy **Appetizer** when poured on top of a block
of softened cream cheese.
Serve with crackers!

(Recipe on the jar)



Now also available in:

"Roasted Peppers 'n Garlic" AND....

*"Pretty **HOT** Peppers"!!*

Cherchies Specialty Foods also makes wonderful gourmet Soup Mixes
Available now at **Birds-I-View!**

- Santa Fe Chicken & Rice
- Mushroom Chowder
- Corn Chowder
- Italian Wedding Soup
- Chicken Pot Pie Soup
- French Potato
- Cajun Sausage soup

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