

Brie w/Balsamic Grape Hull Jam

1 sm. Round of Brie
4 Tblsp Balsamic Grape Hull Jam
¼ - ½ cup Walnut halves – toasted

Bake brie in a 350 oven for 10 – 15 minutes. Remove from oven and spread the jam evenly over top and place walnut halves on top. Serve with cracker of choice. (very nice served with Almond Nut Thins – Gluten Free)

Balsamic Grape Hull Sauce (Great on pork tenderloin)

1 Tblsp Olive oil
1 sm. Shallot, finely chopped
1 Tblsp. Rosemary, finely chopped
½ cup Pinot Noir or other fruity red wine of choice
¾ cup chicken stock
4 oz. Balsamic Grape Hull jam

Saute' finely chopped shallot and rosemary in a tblsp of olive oil till tender. Add wine and simmer to reduce to half. Add chicken stock and jam and simmer 5 – 8 minutes until sauce thickens and coats the back of a wooden spoon. Serve over sliced pork tenderloin.

Sauce serves 4 – 6

Turkey Sandwich w/Balsamic Grape Hull Jam

When making a turkey sandwich, use balsamic grape hull jam in place of cranberry sauce. Add a few fresh herbs such as rosemary and thyme finely chopped for a very distinctive flavor.

Healthy Meatballs Enriched with Shiitake Mushrooms

Mix one pound ground beef with one tablespoon Fogwood Shiitake mushroom powder. Shape into about 20 meatballs. (NOTE: This makes delicious burgers for grilling, too!)

Cook meatballs in iron skillet about 12 minutes over medium/low heat until done. Cover with prepared glaze.

Glaze: Mix 8 ounces Fogwood Food Spiced Tomato Jam with 2 tablespoons white vinegar and ¼ teaspoon of red pepper flakes. Melt in saucepan over low heat. Then pour over meatballs.

Mini Cheese “cake” Bites

Fill mini phyllo shells with ½” cubes of your favorite cheese. Top with ½ teaspoon of your favorite Fogwood Food jam. Bake at 350 for 7 minutes (until cheese has melted).

Gluten-Free Oatmeal/Jam Bars

Mix together 1 ½ cups oatmeal, 1 ½ cups gluten-free baking mix, 1 cup brown sugar, 1 teaspoon baking powder, and ¼ teaspoon salt. Work in 1 ¾ stick butter, cut into pieces, until crumbly.

Spray 9 x 13 baking dish with Pam. Sprinkle half the mixture into the baking dish and press evenly over the bottom. Top with one 8-ounce jar of your favorite Fogwood Food jam—spreading evenly. Sprinkle the remaining half of the oatmeal mixture over the top and pat lightly.

Bake in 350 oven 35-40 minutes until lightly browned. Let cool before cutting into squares.

Fogwood Strawberry Salad Dressing

Shake together in cruet ½ cup Fogwood Food Strawberry Syrup, ¼ cup white vinegar, and 2 tablespoons olive oil.

*** Delicious to also use Fogwood Food Blueberry Syrup, Buttered Pecan Syrup or any combinations!!*

Fogwood Food Recipes

