



## Sarabeth's Jams



- About the Brand -

Sarabeth began her business in 1981 making her family's unique 200 year old recipe for Orange Apricot Marmalade at her apartment in NYC. Today, Sarabeth and her husband, Bill Levine, operate a jam manufacturing facility, wholesale bakery, café and retail shop in Manhattan's Chelsea Market.



## La Piana Mezzaluna & Tortellini

*La Piana*

- About the Brand -

Family meals are still an important time of day for us. It is the time when we gather together to talk about our day and what is going on in our lives. We invite you to bring an authentic Italian experience to your table with La Piana Italian Foods.

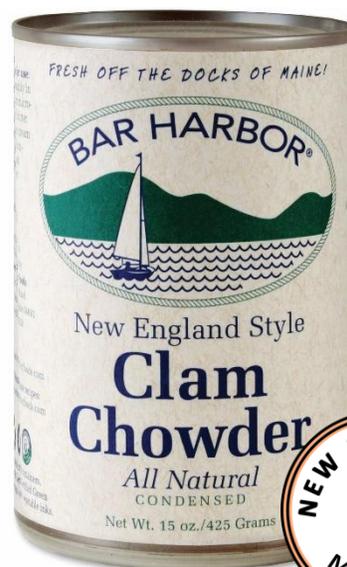


## Carlson Orchards Applesauce



- About the Brand -

Carlson Orchards is committed to making the highest quality orchard products available in the New England market. All of our products are wholesome, delicious, and carry our recognizable brand-name of local excellence.



## Bar Harbor Chowders



- About the Brand -

In 2003, Mike Cote purchased East Machias Canning Company. Although the business has expanded and changed over the past 85 years, Downeast Maine still inspires all our products. Our premium foods reflect naturally delicious cuisine and authentic Maine traditions.

## Pesto Mezzaluna w/ Chicken



### INGREDIENTS

- 2 tsp olive or vegetable oil
- 1 lb chicken breast tenders (not breaded)
- ¾ c chicken broth
- 1 (8oz.) package **La Piana Mezzaluna with Pesto Filling**
- 3 small zucchini, cut into 1/4-inch slices
- 1 large red bell pepper, thinly sliced
- ¼ c basil pesto
- Freshly grated Parmesan cheese, if desired

In 12-inch skillet, heat oil over medium-high heat. Cook chicken in oil about 4 minutes, turning occasionally, until brown. Remove chicken from skillet.

Add broth and ravioli to skillet. Heat to boiling; reduce heat. Cover and simmer about 4 minutes or until ravioli are tender.

Stir zucchini, bell pepper and chicken into ravioli. Cook over medium-high heat about 3 minutes, stirring occasionally, until vegetables are crisp-tender and chicken is no longer pink in center. Toss with pesto. Sprinkle with cheese.



## Sparkling Jam Cocktail

### INGREDIENTS

- 1 tsp **Sarabeth's Jam (Any Flavor)**
- 4 ounces of chilled sparkling wine

Add jam to a glass. Pour in sparkling wine. Whisk or stir gently. Serve and repeat!

## Gin & Jam

### INGREDIENTS

- 2 oz gin
- 1 oz lemon juice
- 1/2 oz simple syrup
- 1 tsp **Sarabeth's Jam (Any Flavor)**

Add the gin, lemon juice, simple syrup, and jam to your mixing glass. Add ice and shake for 10 seconds. Strain into a double old fashioned glass over crushed ice.



## Clam Chowder Cheesy Pasta Bake



### INGREDIENTS

- 1 16oz box penne pasta
- 2 cans **Bar Harbor Clam Chowder**
- 1 packet of Italian dressing dry mix
- 1 medium onion, diced
- 2 eggs, beaten
- 6 TBS of butter, divided
- 1 TBS lemon juice
- 3 TBS Worcestershire sauce
- 1 TBS garlic powder
- 3 c of Italian mix shredded cheese
- 2 c of oyster crackers
- pepper to taste
- 1 bunch green onions, diced

Preheat oven to 350 degrees.

Cook the pasta according to package directions. Meanwhile, melt 2 tablespoons of butter in a skillet & saute the onion for about 5-6 minutes on medium high heat. Drain the pasta.

In a large bowl, combine the 2 cans of clam chowder with the beaten eggs, Worcestershire sauce, lemon juice, 2 teaspoons of Italian dressing mix, garlic powder, & black pepper to taste. Stir in the cooked pasta, sauteed onions, & shredded cheese. Spread the mixture into a 9x13 casserole dish.

In a separate bowl, combine 4 tablespoons of melted butter with the remainder of the Italian dressing dry mix. Fold in the oyster crackers. Spread the seasoned crackers over the pasta. Sprinkle with some diced green onions, reserving some to sprinkle on after the casserole has baked. Bake for 30 minutes. Sprinkle with remainder of diced green onions. Let cool for 5 minutes before serving.

## Chocolate Chip Cookies



### INGREDIENTS

- 2 c flour
- ½ tsp baking soda
- ½ TBS cornstarch
- ¼ tsp salt
- ¼ c sugar
- ½ c brown sugar
- ¼ c canola oil
- ¼ c **Carlson Orchards Applesauce**
- 1 large egg
- 1 tsp vanilla
- 1½ c chocolate chips

Preheated oven to 350 degrees

Combine flour, baking soda, cornstarch and salt in a medium sized bowl. In another bowl combine sugars, oil, applesauce, egg and vanilla. Mix the dry ingredients in with the wet ingredients.

Pour in the chocolate chips and mix in well.

Chill cookie dough in the fridge for 30 minutes up to overnight.

Scoop cookies out onto a sprayed baking sheet and bake in oven for a bout 10 minutes.