



Rose & Ivy Holiday Party

Rose & Ivy Southern Pecan Cheese Bake

Rose & Ivy Sweet Pecan Sausage Roll

Rose & Ivy Pecan Baked Onion Dip

Rose & Ivy Stacked Cobb Salad

Rose & Ivy Butter Raspberry Chicken

Rose & Ivy Southern Pecan Praline Ham

Rose & Ivy Cherry Bars

Rose & Ivy Praline Cake

Rose & Ivy Southern Pecan Cheese Bake

1/2 cup mayonnaise
One 8 oz pack cream cheese
One cup grated cheddar cheese
2 green onions (chopped)
6 Ritz crackers (crushed)
8 slices bacon (cooked and crumbled)
1/2 cup any Rose & Ivy Southern Pecan Pepper Glaze

Mix mayonnaise, cream cheese and onions in greased quiche or pie plate. Top with crackers and bake at 350 degrees for 15 minutes. Remove from oven and top with bacon. Drizzle Rose & Ivy Southern Pecan Pepper Glaze over all and serve with crackers.

Rose & Ivy Sausage Pinwheels

1 pound sausage browned and drained
1 8 oz package cream cheese softened
1 package crescent rolls spread flat and perforations sealed together
4 Tablespoons Rose & Ivy Southern Pecan Pepper Jelly

Mix cream cheese, sausage and Rose & Ivy Southern Pecan Pepper Jelly together. Spread cream cheese mixture over the crescent rolls. Roll dough up into log longest side out. Bake as directed on crescent roll package. Let set 10 minutes then slice and serve.

Rose & Ivy Pecan Baked Sweet Onion Dip

2 Tablespoons Butter
3 large sweet onions coarsely chopped
2 cups shredded Swiss Cheese
2 cups mayonnaise
2 tablespoons Rose & Ivy Pecan Pepper Glaze
8 oz can water chestnuts drained and chopped(optional)
1/2 teaspoon Captain Rodney's Corazon Del Fuego hot sauce
1/4 cup dry white wine

Melt butter in large skillet over medium high heat, add onion and sautee 10 minutes or until tender. Stir together cheese and rest of ingredients and stir in onion blending well. Spoon into greased 2 quart casserole dish and bake at 375 for 25 minutes. Let stand 10 minutes. Serve with crackers, tortilla chips or crustini.

Rose & Ivy Stacked Cobb Salad

Chopped Romaine Lettuce
chopped bell peppers
chopped onions
chopped boiled eggs
cheddar cheese
bacon bits or ham or turkey
blue cheese crumbles
dried cranberries or cherries
diced avocado

Layer ingredients in clear dish

Mix

4 oz sour cream
1 cup mayonnaise
1/4 cup Rose & Ivy Champagne Honey Mustard Salad Dressing

Spread over top of stacked salad and seal to edges. Chill till ready to serve.

Rose & Ivy Buttery Raspberry Chicken

4 skinless boneless chicken breasts seasoned with salt & pepper if desired
2 T butter
1/2 cup Rose & Ivy Raspberry Pecan Pepper Jelly

Melt butter in large skillet over medium high heat. Add chicken and cook 5 minutes on each side till done and transfer to platter. Add jelly to pan drippings and heat stirring constantly until smooth. Spoon this mixture over chicken and serve. This recipe can be done with any flavor of Rose & Ivy pecan pepper jelly.

Pecan Praline Glazed Ham

This is a simple way to dress up a cooked ham, I used it on a precooked spiral sliced ham. Follow the directions to reheat ham. When ham is heated, drizzle a bottle of Rose & Ivy Pecan Praline Sauce over the top of ham and place under the broiler till sauce bubbles. Option--Drizzle praline sauce over slices of ham on the serving plate.

Rose & Ivy Cherry Bars

1/2 cup butter
1 cup packed brown sugar
1/2 teaspoon Rose & Ivy Vanilla Extract
1 cup all purpose flour
1 teaspoon baking powder
1 cup quick cooking oats
1/2 cup Rose & Ivy Cherry Jam

Preheat oven to 350 degrees. Beat butter and sugar in medium bowl until fluffy then beat in Rose & Ivy Vanilla Extract. Add flour, baking powder and oats till crumbly. Reserve 1/4 cup mixture and pat rest into bottom of greased 8 inch square pan. Dot jam over crust in pan. Sprinkle with reserved crust. Bake until golden, about 30-40 minutes, then cool on rack and cut into bars.

Rose & Ivy Praline Cake

1 box butter pecan cake mix
1 14 oz can sweetened condensed milk
1 Bottle Rose & Ivy Southern Pecan Praline Dessert Topping
1 cup whipped cream whipped
2 tablespoons powdered sugar
1 recipe pralines crushed

Pralines

2 cups pecan halves
1/2 cup brown sugar
1/2 cup heavy whipping cream

Directions

Mix the pecans, sugar, and cream in a bowl. Spread into a baking pan sprayed lightly with nonstick spray. Bake in a preheated 350 degree oven till coating is dry and slightly crystallized, stirring once. Remove from oven and cool and stir once again. Store in airtight container.

Prepare cake according to directions on package bake in a 9x13 baking dish or pan. When removed from oven while still hot poke holes in top with handle of a wooden spoon. Pour the condensed milk over the cake then cover with Rose & Ivy Southern Pecan Praline dessert topping over and let cake cool completely. When ready to serve top with whipped cream that has been sweetened with the powdered sugar. Crush the pralines and sprinkle over the whipped cream. Keep chilled after serving.