Gina’s Gourmet Apple Cedar-planked Salmon

Ingredients:
3 to 4 salmon fillets
1 jar of Gina’s Gourmet Apple Spread
2 cedar planks (soaked in water for 1 hour)

Directions:
Add gourmet apple spread to small bowl. Place salmon fillets on cedar planks (pre-soaked) and add to hot charcoal or gas grill.
Using a brush or spoon, glaze salmon with apple spread 2 to 3 times during cooking time of 12 to 14 minutes until salmon is done
Gina’s Gourmet Apple Monkey Bread

Ingredients:
½ cup granulated sugar
1 tsp. ground cinnamon
3 cans (7.5 ounce) refrigerated Country Style biscuits
½ cup chopped pecans
½ cup brown sugar
¾ cup Gina's Gourmet Apple Spread
¾ cup butter, melted
Glaze (optional):
1 cup powdered sugar
2 Tbsp. Milk

Directions:
Heat oven to 350 degrees. Lightly greased Bundt cake pan (with cooking spray). In large plastic bag, mix granulated sugar and cinnamon. Separate dough and cut biscuits into quarters. Shake in bag to coat.
In a small bowl mix together pecans, butter, brown sugar and apple spread. Arrange quartered biscuits into Bundt cake pan and pour mixture evenly over. Bake for 30 minutes or until golden brown. Cool in pan for 10 minutes. Turn upside down onto serving plate. Top with glaze (optional). Serve warm.
Gina’s Gourmet Peach Crisp

Ingredients:
1 jar Gina’s Gourmet Peach Spread (9oz)
½ cup butter
½ cup oatmeal
½ cup flour
2 tablespoons brown sugar
½ tsp. cinnamon

Directions:
Spray 8x8 baking dish with cooking spray. Add peach spread to bottom of dish. In a medium bowl, mix together oatmeal, flour, brown sugar and cinnamon. Cut butter into cubes and sprinkle over top of mixture. Bake at 350 for 25 to 30 minutes.
Gina’s Gourmet Roasted Onion Pear Blue Cheese Dip

**Ingredients:**
- 1 jar Gina’s Gourmet Pear Spread (9 oz)
- 1 ¼ cups finely diced red onion
- 1 package cream cheese, softened (8 oz)
- ¼ cup sour cream
- ¼ cup crumbled blue cheese.

**Directions:**
Preheat oven to 375°. Layer nonstick sheet pan with parchment paper. Arrange onion over paper and roast until golden brown, about 15 minutes. Set aside and let cool. Mix cream cheese, sour cream, blue cheese in medium bowl. Fold in onions and ¾ cup pear spread. Serve with pita chips or crackers.
Gina’s Gourmet Strawberry Mimosa

**Ingredients:**
- 1 jar Gina’s Gourmet Strawberry Spread (9oz)
- ½ cup orange juice
- 4 cups Champagne or Prosecco, chilled

**Directions:**
Place prosecco, strawberry spread and orange juice in the blender; cover and process until smooth. Pour in champagne glass and enjoy!!
Gina’s Gourmet Pear Blue Cheese Tartlets

Ingredients:
4 ounces of blue cheese or Gorgonzola
1 jar of Gina's Gourmet Pear or Apple Spread
1 to 2 packages of phyllo tart shells
2 Tsp. cracked black pepper

Directions:
Preheat oven to 350 degrees and place phyllo shells on cookie sheet.
Add 1 teaspoon of pear or apple spread and a few crumbles of blue cheese or gorgonzola to phyllo cups, top with cracked black pepper.
Bake for 6 to 8 minutes until heated through.