

# *Bees & Trees Christmas Open House*

## *Recipes from the Evening*

### *~ Beverages ~*

*Lavender Lemonade Tea—True Honey Teas*

*Ginger Lemon Zest—True Honey Teas*

*Sarah's Caramel Apple Cider—Bees & Trees Farm*

### *~ Starters ~*

*Grilled & Raw Vegetable Platter—Charred artichokes, roasted peppers, carrots, red onion, asparagus & mushrooms with a lemon garlic aioli accompanied with raw seasonal veggies and*  
*Bees & Trees Vidalia Onion Relish*

*Tomato Bisque Soup Shooter with Mini Grilled Cheese—Serves 6-8*

- 1 Cup diced yellow onions
- 1 Stick unsalted butter
- 4 Cups chicken or vegetable stock
- 2 28 oz cans of whole plum tomatoes including juice
- 1 Tablespoon sugar
- 2 Teaspoons sea salt (or to taste)
- 1/2 Teaspoon of fresh cracked black pepper
- 1 Cup heavy cream
- Loaf of bread
- Maple Bacon Jam*

Melt butter in 4-quart saucepan and add onions. Allow the onions to cook until they turn semi-translucent. Heat the stock in a separate pan and add the tomatoes and seasonings and simmer for 15-20 minutes. Transfer to a food processor/blender—be careful, it's hot! Puree the mixture and then strain to remove all the bits and pieces of tomatoes. Return it to the pot and add the heavy cream then fold in the shredded cheese. If the bisque appears too thick you may thin it with additional stock, milk or plain water. Butter one side of the bread and spread the Maple Bacon Jam on a slice of the bread, cover with a slice of cheddar cheese and grill!

### ***Baked Brie with Strawberry Butter—***

Pre-heat oven to 350. Use a round, shallow, oven-proof dish that is slightly larger than the brie. Cook the brie for 10 minutes and serve warm with a side of **Bees & Trees Strawberry Butter**, crostini and crackers.

### ***Pecan Apple Butter Glazed Kielbasa Mozzarella Bites—Serves 6-12***

- 1 13 oz package of Kielbasa
- 1 Package of mozzarella balls
- 1 Small can apple juice
- 2 Teaspoons teriyaki sauce
- 1 Tablespoon sweet chili sauce
- 2 Tablespoons of **Pecan Apple Butter**
- 1 Tablespoon of honey

Pre-heat oven to 425. Place kielbasa into a 9x9 square baking dish with a wax paper slip to make clean up easier. In a mixing bowl, whisk together apple juice, teriyaki sauce, pecan apple butter and sweet chili sauce. Pour mixture over kielbasa and stir well.

Baked uncovered for 20 minutes stirring once while cooking. Slice when done and skewer pieces of kielbasa and pieces of mozzarella together.

### ***Rt. 29 Jumbo Martini Bruschetta—***

- Sourdough Baguette
- 1/3 Cup goat cheese
- 2/3 Cup fresh blackberries
- 2/3 Cups fresh cranberries
- Bees & Trees Route 29 Traffic Jam**
- Fresh Mint
- 1/4 Teaspoon grated lemon or lime zest

In a small bowl, place the blackberries and cranberries and lightly smash them with a fork or spoon. Add the **Bees & Trees Route 29 Traffic Jam**, lemon zest and mint. Spread the goat's cheese over the bread. Place a spoon or so on slices of the bruschetta.

## ~ Mains ~

**Churrasco Tenderloin Kabob**—Cubed tenderloin and grill then cover with **Bees & Trees Bourbon BBQ Sauce**

**Chicken Breast Sate**—Cube chicken breast and grill then cover with and glazed with **Bees & Trees Honey BBQ Sauce**, sweet chili sauce and top with sesame seeds

**Pulled Pork BBQ**—Serves 8-10

2 Teaspoon vegetable oil  
4 lb. Pork shoulder roast  
1 Cup **Bees & Trees Apple Butter BBQ Sauce**  
1/2 Cup Apple Cider Vinegar  
1/2 Cup light brown sugar  
1 Tablespoon Worcestershire sauce  
About 1 tablespoon chili powder to taste  
About 1 tablespoon crushed garlic cloves to taste  
About 1/2 teaspoon dried thyme to taste

Pour vegetable oil into the bottom of a slow cooker and place pork roast inside. Mix the **Bees & Trees Apple Butter BBQ Sauce**, vinegar, chicken broth, brown sugar, mustard, Worcestershire sauce, chili powder, garlic and thyme. Cook for 10-12 hours on low or 5-6 hours on high. Remove, shred with a fork and return to the juices in the slow cooker.

**Fire Grilled Vegetable Kabob**—

Cube zucchini, yellow squash, red onion, red and green pepper, whole cherry tomatoes and skewer.. Grill for approximately 2 minutes on each side and add the **Bees & Trees Blueberry Balsamic Vinaigrette**.

**Southern Bite Biscuit Bar**—

Buttermilk biscuits, cheddar biscuits and mini croissants stuffed with ham and fried chicken pieces are perfectly accompanied by **Bees & Trees Peach Butter, Strawberry Butter, Route 29 Traffic Jam and Seans Maple Bacon Jam**.

### *Easy-Peasy, All Beef, Meatball Trio—*

#### *Vidalia Onion Steak Sauce Meatballs—*

Add frozen meatballs to crock pot and pour **Bees & Trees Vidalia Onion Steak Sauce** over meatballs and cook for 2-3 hours on high or 4-6 hours on low.

#### *Smoky Chipotle Mustard Meatballs—*

Add frozen meatballs to the crock pot and pour **Bees & Trees Smoky Chipotle Mustard** over meatballs and cook for 2-3 hours on high or 4-6 hours on low.

#### *Farmstyle Pasta Sauce Meatballs—*

Add frozen meatballs to the crock pot and pour **Bees & Trees Farmstyle Pasta Sauce** over meatballs and cook for 2-3 hours on high or 4-6 hours on low.

## *~ Sides ~*

### *Roasted Raspberry Brussels Sprouts On Bamboo Knot—*

Fresh or frozen Brussels Sprouts  
Olive oil  
Sea salt  
Fresh cracked pepper  
**Bees & Trees Seedless Raspberry Jam**

Preheat the oven to 425. Trim the ends of the Brussels sprouts and remove any brown leaves. Slice in half. Mix the oil, sea salt and pepper and add the trimmed sprouts to the seasoning mix and toss well.

Place the Brussels sprouts cut-side down on a baking sheet lined with aluminum foil being careful not to crowd the pan. Place in oven and roast about 15 minutes then pull pan from the oven. Flip each sprout and return pan to oven for another 3-5 minutes.

Once cooked, toss in a large bowl with **Bees & Trees Seedless Raspberry Jam**. Serve on a bamboo knot.

### ***Tater Tots & Potato Wedges—***

Frozen tater tots and/or potato wedges  
1/4 Teaspoon of salt  
1/4 Teaspoon of freshly cracked pepper  
2 Tablespoons olive oil  
1/2 Teaspoon garlic powder  
1/3 Cup parmesan cheese  
2 Tablespoons of fresh parsley—optional garnish  
**Bees & Trees Bacon Ketchup**  
**Bees & Trees Smoky Chipotle Mustard**

Pre-heat the oven to 400 and lightly grease a baking sheet or use parchment paper for easy clean up.

In a small bowl combine the salt, pepper, garlic powder and parmesan cheese. Place potatoes in a baggie and drizzle with olive oil. Once thoroughly coated, add dry ingredients to the baggie and shake until well coated.

Place cut-side down on baking sheet and cook for 30 minutes and give them a stir. Roast for another 10 minutes and add an additional pinch of salt if desired.

Use **Bees & Trees Bacon Ketchup** and **Smoky Chipotle Mustard** for dipping. Garnish with parsley if desired.

## *~ Desserts ~*

### ***Virginia Apple Dipping Station—***

Red and green apples with caramel dip, Gruyere Fondue and hot fudge

### ***Gourmet Assorted Dessert Bar—***

Mini Mousse Cups, Cheesecake Drops & Bites and Cake Pops

**~Items listed in red are sold exclusively in the Bees & Trees Farm Store~**