



## Cranberry Chutney

### Cranberry Coffee Cake

- ½ jar of Cranberry Chutney (or more)
- 1 box Brunch Bread
- 1 can Sprite (12 oz.) room temperature

Preheat oven to 350. In bowl, add Sprite to bread mix (large bag) - stir lightly with spoon. Pour half batter into oiled round cake pan. Spread **Chutney** over batter, top with rest of batter. Sprinkle with "brown" bag. Bake for 25 to 30 min. Mix icing packet with 2 tsp. orange juice (or water) and drizzle over cooled Coffee Cake.

### Cranberry Sausage Rolls

- 1 can of Hungry Jack Biscuits
- Little Smokie Sausages
- Cranberry Chutney**

Separate biscuits into halves. Put ½ teaspoon **Chutney** in center of each half. Top with 1 sausage. Wrap biscuit around sausage, sealing edges. Brush with milk. Bake at 400 for 10 to 15 min. till golden brown.



### Meatballs with Cranberry Glaze

- Meatballs made with Mama's Meatloaf or frozen meatballs
- 1 jar **Cranberry Chutney**

Brown meatballs in a little olive oil. Place drained, hot meatballs in a large bowl, pour **Chutney** over and gently toss the meatballs to flavor and glaze. Serve immediately or reheat in oven. Great as an appetizer or main dish served over rice.

### Cranberry Chutney Salad

- 2 small boxes of strawberry or cranberry Jell-O
- 1 jar **Cranberry Chutney**
- 1 can of mandarin oranges, drained, & 1 cup chopped pecans
- 1 cup of orange juice for cold liquid

Mix Jell-O with boiling water as directed on box - add rest of ingredients, stir well, pour in serving dish or mold. Garnish with sour cream.

### Quick Bites

**Cranberry Apples:** Mix 1 can sliced apples with 1/3 jar Chutney. Warm mixture and serve as a fruit side dish with ham, turkey, etc.

**Cranberry Vidalia Dressing:** Mix 1 Tbsp. of Chutney with 2 Tbsp. Vidalia to create a scrumptious Fruit Dressing for salads.

**Cranberry Tarts:** Mix whipped topping with Chutney to fill bite-size or individual dessert shells. Garnish tops with toasted sliced almonds!

**Cranberry Chicken Salad:** Mix 1 can chicken (or 3 cooked breasts) with 2 Tbsp. Chutney and 2 Tbsp. mayonnaise. Optional additions: chopped celery, grapes, toasted pecans, walnuts or cucumber.



## Southern Praline Pie Mix

### Praline Chocolate Ice Cream Pie

- 1 baked **Southern Praline Pie Mix**
- 4 to 5 cups of Chocolate Ice Cream
- Whipped Topping
- ½ cup chopped pecans
- ½ cup mini chocolate chips

Pile ice cream onto cold Praline Pie. "Ice" with whipped topping, sprinkle with pecans and chocolate chips. Wrap tightly and freeze. Slice to serve and drizzle with **Caramel Pecan Sauce** or Fudge Sauce.

### Praline Chocolate Bars

- 1 box **Southern Praline Pie Mix**
- 1 stick butter or margarine, melted
- 2 eggs
- 1 cup chopped pecans
- 12 ounces Chocolate Chips
- 1 Pillsbury All-ready Pie Crust

Lightly butter a 9x13 inch baking dish. Spread and press the pie crust into the dish and just slightly up the sides. Mix **Praline Pie** by directions, adding pecans. Pour batter into dish and bake at 350 degrees for about 40 minutes. Sprinkle chips over the hot baked pie and spread melting chips like an icing. Cool completely and cut into bars.

### Traditional Kentucky Derby Pie

- 1 box **Southern Praline Pie Mix**
- 2 eggs
- 1 stick butter melted
- 1 cup of pecans (halves or chopped)
- ½ to 1 cup of chocolate chips
- 1 pie crust, unbaked

Combine pie mix, butter and eggs as directed. Cool batter. Fold pecans and chips into cool batter. Pour in pie crust. Bake at 350 for about 45 minutes.



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### Add to Southern Praline Pie before baking:

- Macadamia Nuts and White Chocolate Chips
- Chocolate Chips and Chopped Pecans
- Chopped walnuts, pecans or sliced almonds
- Coconut and Peanut Butter Chips
- White Raisins and Sliced Almonds
- Use your own creativity and imagination!