Federal-State Marketing Improvement Program
Final Performance Report
For the Period of September, 30, 2014-Septemeber 29, 2016

Date: **September 30th, 2016**
Recipient Name: **Iowa State University of Science and Technology**
Project Title: **Market Recovery Options for Berries Damaged by Spotted Winged Drosophila**
Grant Number: **11675568**
Project Location: **Iowa**
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Match Amount: **$ 40,258**
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An Outline of the Issue or Problem:
Consumers demand high quality fruits and vegetables with little to no insect, disease, or mechanical damage, while also demanding reduced pesticide use. Spotted winged drosophila (SWD) is an invasive fruit fly that lays eggs in ripening fruit just prior to harvest. This emerging new pest threat forces growers to increase insecticide applications near harvest or accept increased loss of product. The primary host of SWD is soft skinned fruits such as blackberries, blueberries, cherries, peaches, raspberries, strawberries, and tomatoes. Although not harmful or poisonous to consumers (Hahn, 2012), the presence of the larvae in the fruit is unappealing, thus rendering it unmarketable in the fresh market industry. In as little as six years, it has spread to nearly every state in the country.

This project was centered in Iowa, but SWD is impacting the larger Midwest. Last year, Minnesota, Illinois, Nebraska, Indiana, Ohio, Missouri, and Nebraska all reported cases of SWD in their states. Currently, fruit damaged by spotted winged drosophila is removed from fields during harvest and destroyed, even though no health risks from consumption are present. The potential economic impact from loss due to SWD is staggering. Bolda et al. estimated in 2008 revenue losses of $500 million dollars per year in California, Oregon, and Washington. The reality is that losses are not solely reduction in revenue, but also include cost of monitoring, treating, and changes in market value from losses as a result of insect damage.

Goals and Objectives:
The goal for this project was to develop a model for growers to lightly process blueberries, raspberries strawberries, and/or aronia berries infested with spotted winged drosophila into marketable products with little to no investment of monies for licensing, equipment, or facilities. This model can serve as a decision making guide for growers to help evaluate damage, develop processing recommendations, increase profitability, and comply with regulatory requirements when using damaged berries. Our proposed outcome was to combine outputs from all four objectives into a single decision making guide for growers.

Objective 1. **Assess Crops.** Develop a visual guideline of SWD damage in fruit for quickly assessing potential for light processing and develop a grower-friendly procedure for calculating actual larvae mass per fruit sample.

Objective 2. **Conduct Product Development.** Develop light processing recipe recommendations for using berries injured by spotted winged drosophila that do not require high investment of equipment, licenses, or equipment.

Objective 3. **Develop Good Agricultural/Manufacturing Practice Standards. E**stablish Good Agricultural/Manufacturing Practice Standards for growers making products damaged by SWD that follow

state and federal (FDA) regulations with research results submitted to the FDA for establishment of a defect action level for berries damaged by SWD.

Objective 4. Develop Enterprise Budgets. Economic viability is a key component for the sustainability of any farm operation. Enterprise budgets or estimates of the costs and returns to produce a product (enterprise) will be developed for five recipes per berry type identified in Objective 2. In economic terms, enterprise budgets help farmers allocate land (or other spatial resources), labor, and capital to the most appropriate use, as prioritized by the producer. The most appropriate use may be to maximize profits, minimize product loss, or achieve other goals.

Contribution of Project Partners:

A diverse team was assembled to meet all project objectives. Our team has experience in product development, FDA regulations and licensing, defect action levels, manufacturing and processing of fruits and vegetables, pest management, fruit production, and business development.

Team lead, Dr. Angela Shaw, is a food safety microbiologist at Iowa State University who specializes in fruit and vegetable research establishing food safety interventions against foodborne pathogens. Dr. Shaw was responsible for the overall functioning, accomplishment, and accountability of the project. She worked with each team member to ensure they were meeting deadlines and completing their objective. She also co-wrote all the progress reports and represented the team in state and national venues. She was the lead of objective 2 and 3 and assisted with the development of the new recipes (cookbook) and the good manufacturing practice standards though the production of these units. Both are outputs of the grant.

Joseph M. Hannan is a Commercial Horticulture Field Specialist with Iowa State University Extension and Outreach. His expertise is in commercial fruit and vegetable production including small fruits, tree fruits, and vegetables; soil fertility; irrigation; and high tunnel production. Mr. Hannan was the co-lead of the grant and assisted Dr. Shaw with writing all progress reports. He was the lead of Objective 1, which included conducting grower trainings, monitoring for SWD activity throughout the state, collection of SWD products for team members, data collection for the visual guide, and completion of the extension publication on SWD. The extension publication is an output of the grant.

Dr. Lester Wilson is a former USDA AMS fruit and vegetable inspector. He is a food quality expert at Iowa State University who has years of experience with assessing quality concerns with fruits and vegetables and product development. Dr. Wilson assisted with Objectives 2 and 3. Specifically, he worked with the students as they tested the developed recipes and conducted quality assessments on the products. He was the employer of the students and conducted all training for them. He also submitted the data to the FDA for consideration with the defect action levels. The cookbook, quality data report, and submission of the data are all outputs of the grant.

Dr. Catherine Strohbehn is a Retail/Institutional Food Service Food Safety and Management Extension Specialist and Adjunct Professor. Dr. Strohbehn assisted with Objective 2. Specifically, she pilot tested three recipes in the Tearoom (a student run restaurant laboratory at Iowa State University) and modified recipes based on the results of that survey. Dr. Strohbehn also assisted with the cookbook, reviewing recipes to ensure units and methods were appropriate for quantity retail food operations. She also assisted with the writing of progress reports and editing of output documents.

Dr. Craig Chase is the Marketing and Food System Initiative Program Manager at the Leopold Center for Sustainable Agriculture and the Local Foods Program Manager at Iowa State University Extension and Outreach. Ray Hansen is the Director for the Ag Marketing Resource Center with leadership in value-added business development and rural economic development. Dr. Chase and Mr. Hansen were co-leads of Objective 4. Specifically, they developed spread sheets (enterprise budgets) or estimates of the costs and returns for the recipes in the Objective 2 cookbook. The enterprise budgets were made public to producers

and the budgets were incorporated into many of the recipes in the cookbook for reference. The budgets were an output of the grant.

Corry Bregendahl is an Associate Scientist for the Leopold Center for Sustainable Agriculture. She manages evaluation for a wide variety of agriculture and food systems related projects and programs, including design and delivery of survey, interview, and other instruments; statistical and qualitative analyses; and reporting. Ms. Bregendahl, along with Ms. Enderton, were evaluators for the project. They developed and conducted three survey tools of the grower industry (pre-, post- and 1 year follow up) to those affected by SWD and to the fruit industry in general and produced progress reports after each survey administration. This data is presented in the following section.

Results, Conclusions, and Lessons Learned:
Our project was successful and has produced many research questions to be evaluated in the future. Our teams' platform for communication was using a virtual web space called CyBox. Within Cybox the team was able to share and edit documents from any location. We also had one in-person meeting in 2015 and two in 2016. The cookbook is in its final formatting stage for distribution through the Iowa State University Extension and Outreach publication webpage for free download and printing. It will also be available for download at the Iowa GAP webpage (www.safeproduces.cals.iastate.edu).

For **Objective I**, our goal was to develop a visual guideline of SWD damage in fruit for quickly assessing potential for light processing and develop a grower-friendly procedure for calculating actual larvae mass per fruit sample.

On April 20th and 27th, 2015, Mr. Hannan conducted training and recruitment sessions for growers who had SWD problems in the past (25 participants). From these sessions, the number of trained participating growers on identification, monitoring, and recording SWD activity is 29. Mr. Hannan identified strawberry, blackberry, raspberry, and aronia berry as the focus crops for the project as they were most likely to be damaged by SWD in Iowa and across the Midwest.

Mr. Hannan has developed SWD Trapping Directions, insecticide guidance facts sheet, and SWD pest alert facts sheet, and has been actively taking pictures of the various degrees of damage. Mr. Hannan revised his methods for analyzing for presence of SWD after the first samples of SWD damaged crops were collected. From June 2015 through August 2015, we collected damaged berry samples from raspberries, blackberries, strawberries, and aronia berries throughout the state of Iowa, Wisconsin, and Nebraska. The degree of infestation varied depending on the degree of management and use of Mr. Hannan's guidance for control. Mr. Hannan presented at two field days, August 22nd and August 29th, to a total of 210 aronia growers.

In October of 2015, Mr. Hannan led a discussion on the difficulty of extracting larvae in aronia using FDA procedures and possible alternative management options of SWD in aronia at the Midwest Fruit Workers meeting. The target audience at this meeting is commercial fruit extension partners from across the Midwest. In January of 2016, the team members presented these results at the Iowa Fruit and Vegetables Growers Annual Conference, the Practical Farmers of Iowa Annual Conference, and the Great Plains Annual Conference. All of these conferences are for growers and processors of fruits and vegetables in the Midwest and impacted 851 stakeholders directly.

Mr. Hannan is continuing to provide education to growers on how to monitor, identify, and manage SWD. Some of our results show freezing did not kill all the larvae present in samples which coincides to similar findings in neighboring states. Additional research is required on this finding. He has partnered with other universities to determine their prevalence of SWD. Additional samples were collected in 2016 to gather evidence of infestation in sweet and sour cherries in Iowa and gather evidence of resistance to freezing. Photographic and numerical documentation was done by Mr. Hannan for inclusion in recommendations for defect action levels to the FDA and the extension publication. Mr. Hannan has developed a publication

titled “Managing Spotted Winged Drosophila in Commercial Fruit Production” which is available at http://store.extension.iastate.edu/product/hort3039a .

To meet **Objective 2**, we developed light processing recipe recommendations for use of berries injured by spotted winged drosophila that did not require high investment of, licenses or equipment. Working with a group of culinary science and food science students, Drs. Shaw, Strohbehn, and Wilson began developing new recipes for the project and tested their potential. Since April of 2015, there have been 156 recipes developed and placed into a cookbook. This cookbook is divided by berry type (raspberry, strawberry, aronia berry, and blackberry) and targeted industry (grocer, farmers market, and restaurant). The recipes were scaled to 25 servings in metric measurements. Additional storage and regulation information were included for each recipe.

In September 2015, five additional ISU undergraduate students (three culinary sciences, two food sciences) were hired and trained on how to conduct quality and shelf life assessments of this project under the guidance of Dr. Lester Wilson. The students completed the shelf life assessment on 5 different categories of recipes (low acid, bakery, condiment, main dish, side dish). Shelf life, storage, and packaging suggestions were included with each recipe as a result of these assessments. Specifically, color, texture, acidity, viscosity, water activity, aerobic plate counts, yeast, and mold were assessed for each category of recipe. Shelf life assessments were completed on five different categories of products. The results from these shelf life assessments were incorporated into the cookbook as guidance before chapters. Specifically, there were no significant microbial differences between SWD recipes and controls but there were significant color changes of a lighter hue of red/pink observed in the aronia berry chili, the raspberry vinaigrette, and the blackberry butter. A traditional sensory panel was not conducted due to funding, however, feedback from investigators and students (n=8) deemed the raspberry vinaigrette acceptable but the aronia berry chili and blackberry butter were not due to not meeting color expectations (dark purple/red).

Our **Objective 3** goal was to establish Good Agricultural/Manufacturing Practice Standards for growers making products damaged by SWD that followed state and federal (FDA) regulations. We submitted research results to the FDA to establish defect action levels for each type of berry damaged by SWD. Good Agricultural Practices (GAPs) and Good Manufacturing Practices (GMPs) were incorporated into the cookbook by Dr. Shaw.

The cookbook was reviewed by the FDA district coordinator in Kansas City for appropriateness. Concerns were raised by the FDA in regards to SWD being an adulterant. The following phrase was added to the introduction of the cookbook to address these concerns “The Food and Drug Administration (FDA) recognizes that fly larvae are an unavoidable hazard in certain berry products (Olson et al., 1984) and has established acceptable levels of infestation. For example, the FDA has established a food defect action level of four or more larvae per 500 grams of canned and frozen drupelet (raspberry and blackberry) berries. Products containing larvae at levels equal to or greater than the food defect action level are considered to be adulterated and thus unmarketable. Light- to moderately-infested fruits are often well above the food defect action level.

The FDA has not established food defect action level for insect larvae in blueberry, strawberry or aronia berries. Therefore, products derived from these fruits that are infested with SWD cannot be sold.” The GAP checklist and GMP summary are now available on the www.safeproduce.cals.iastate.edu website under Iowa GAP resources.

For **Objective 4**, our goal was to develop an enterprise budget for incorporation into the cookbook and as a standalone tool. With the completion of the cookbook, Drs. Chase and Mr. Hansen developed economic models to assess the cost of producing value added fruit products. Specifically, five unique recipes were evaluated from strawberry, raspberry, blackberry, and aronia berry with SWD berries. A statement of

model disclaimer was developed and was placed within the cookbook. A spreadsheet was developed for each of the 20 recipes and placed into the cookbook.

There were three unanticipated challenges our team encountered while completing our grant objectives. The first was that SWD larvae were difficult to extract according to FDA procedures which used a Berlese funnel setup. Recently hatched larvae are too small to see on the 140 mesh filter while larger, more mature larvae do not flow with fruit juice through the upper filter; rather they stay in the fruit or hang onto the bottom of the upper filter. It is important to slowly warm each batch of fruit for larvae extraction. If the fruit is warmed too quickly, the larvae die before they have a chance to move through the filter system. This can be managed through careful placement of the heat lamp above the filter system and by splitting each 500-gram sample into two smaller batches.

Another challenge was that it was nearly impossible to get an accurate weight of SWD larvae but extremely important to do so. It is not the number of SWD present that influences the quality of a processed product, rather it is the total quantity of larvae present. Many recently hatched larvae are nearly imperceptible while just one large larvae ready to pupate is easily visible; thus fruit degradation is more dependent on larvae volume than number of larvae present. When weighing the larvae, they dried out very quickly, thereby making it difficult to get more than a couple larvae on the scale at once and still obtain an accurate reading. Small larvae are even more cumbersome and require a scale that can measure to 0.0001 if measuring one at a time. The last challenge was that completing the economic evaluations of the recipes, the serving sizes for typical foods was a challenge to find.

One unexpected positive result was this project verified SWD adults have feeding and egg laying preferences. Raspberries and blackberries were found to be extremely susceptible, as were cherries. Strawberries were found not to be highly preferable to SWD. Aronia berry, we believe, varies depending on maturity and presence of SWD results in a distinct injury. We found some aronia heavily infested and other aronia with no damage, even though SWD adults were present. We believe the difference is due to physiological maturity of the aronia fruit. Most aronia were harvested as soon as fruit reach 16 to 18 brix with no regard for other chemical components of the fruit. No SWD were found in early harvested fruit. However, as aronia is left on the bush and matures, it loses some of its astringent flavor and subsequently becomes infested with SWD. This is a hypothesis that requires additional testing. Fruit infested with SWD become hollowed out and do not appear infested at first glance. Secondary infections will enter via the exit hole causing further degradation.

If our team had it to do over, we would use a combination of number and weight of SWD larvae to have a better estimate for potential problems with processed products. The FDA procedures are not as good at extracting SWD larvae as other methods available. We would also have allowed for more years for the surveillance of the SWD throughout the state as weather patterns may have influenced conclusions of the study.

Another recommendation for those considering similar projects is to ensure there are strong relationships with fruit and vegetable growers throughout your state and there is a willingness by growers to serve as first line “eyes” to see the problems in real time. Further, we would recommend a multidisciplinary team be formed with experts in fruit and vegetable production, food processing, food safety, hospitality management (retail and grocers), agricultural economics and value added agriculture. This helped with ensuring all objectives were completed in a timely manner.

Evaluation:

Below is the formal evaluation final report of our project. More details can be provided if necessary as the entire report is 11 pages in length. All objectives, outcomes, and inputs of the grant were met. Our project showed a significant increase in knowledge from the participants with new resources developed for growers.

This project also highlighted the need for a defect action level for other berries related to SWD as it is a non-poisonous insect. New standards could provide benefits to growers.

Executive Summary Evaluation Report

As part of the project evaluation, a survey was conducted with farmers and farm service providers at the beginning of the project to gather baseline data (from April through July, 2015) and again in April 2016 to measure project impact. Fourteen farmers completed the pre-project survey and ten completed the post-project survey. Two service providers completed the pre-survey and one the post-survey. Because of the low response number from service providers and to protect confidentiality, service provider results are not presented here.

Raspberries and aronia berries were the most commonly grown SWD-susceptible crop among responding farmers. Farmers reported growing berries worth an average near $4,000 in both 2014 and 2015, demonstrating they are small farmers (although they may grow other crops as well). Three farmers, all aronia berry producers, reported experiencing SWD damage in fruit on their farms in 2015. They estimated that 3500 total pounds of fruit were damaged, with an estimated total value of $4,000. To put this in perspective, these three farmers valued their entire crop at $11,500. Thus, the damaged fruit was valued at over one-third (35 percent) of the value of their entire crop, demonstrating how devastating a SWD infestation can be.

Responding farmers were deeply engaged in the project. The majority of respondents to the post-survey had taken advantage of three or more learning opportunities regarding SWD offered by ISUEO. The learning opportunity in which the most farmers participated was on-farm research by trapping SWD on their farm in collaboration with ISUEO (90 percent of responding farmers). Iowa State University's SWD project also connected farmers with people from agricultural organizations (such as ISU Extension and Outreach and the Iowa Fruit and Vegetable Growers Association) whom they had either never met before or deepened existing relationships with. Through these new or strengthened connections they were able to share strategies for managing SWD and information.

Farmers responding to a post-project survey showed a higher level of confidence in their ability to identify SWD pests, damage, and control options than did those responding to the pre-project survey. They also demonstrated greater knowledge regarding SWD on a four-question quiz included in the survey. Their participation in ISUEO learning opportunities may have contributed to higher average levels of confidence to manage SWD and knowledge of SWD. However, farmer knowledge of FDA and USDA regulations regarding the processing of SWD-damaged fruit and the sale of said products was low both in the pre- and post-project surveys. This low level of understanding could prevent farmers from considering processing SWD-damaged fruit. When asked what they plan to do with SWD-damaged fruit in the future, the majority (60 percent) of farmers responded that they will discard it; none are planning to sell it to a processor or process it into products to sell.

The FDA has set defect action levels (the tolerance limit for SWD-infested fruit) for only a few SWD-susceptible fruits, including raspberries and blackberries, and the defect action levels have been very low. For those fruits that do not yet have a defect action level set, the tolerance for impurities is at zero by default. One goal of this project is to work with the FDA to set defect action levels for fruits for which they have not yet determined defect action levels. Therefore, it is understandable the farmers are not planning to process SWD-infested fruit, since defect action levels haven't been determined for some fruits.

Current or Future Benefits/Recommendations for Future Research:

Our team has discovered the need to continue to pursue change of the FDA defect action levels for fruit infested with SWD. Products processed from fruit infested with SWD were indistinguishable from products processed with fruit not infested with SWD until there were severe levels of infestation.

We also discovered the SWD larvae were able to survive longer than previously reported in a frozen state. Researchers in neighboring state have found similar results. Our team wishes to seek more funds to determine how long SWD are able to survive in frozen conditions and if the fruit type and physiological state of the SWD larvae affects their survival.

We wish to explore what affects the susceptibility of fruit to SWD egg laying. Other states indicate problems with SWD in day neutral strawberries that we did not observe. This could suggest that there are thresholds for insecticide applications for some crops that are greater than 1 catch per trap.

We also would like to establish what factors cause aronia to go from not susceptible to susceptible. If it is pH or T/A related, we could predict, using growing degree days and maturity testing, when spray applications would be required and most effective, thus reducing unnecessary applications. This information would directly relate to the grape industry as well.

Spotted Winged Drosophila continues to spread across the state. It has gone from spotty populations across the state to widespread populations. Following a mild 2015/2016 winter, we observed significant numbers of SWD in fields approximately 5 weeks earlier than previous first catches and eight weeks earlier than previous significant populations (May 30th, July 4th, and July 30th, respectively). June bearing strawberries, cherries, and peaches are now at risk of SWD infestation in Iowa. Insecticides continue to be the best tool for managing SWD with several new but untested products entering the market. Netting is gaining traction as a preventative measure in high tunnel fruit crops. However, in Iowa's windy and humid conditions, it is still somewhat impractical.

However, farmers do not intend at this time to do anything differently with damaged fruit, as the majority intend to continue to discard it or use it at home (such as by processing it for home use or feeding it to livestock). While one objective of this project was to introduce farmers to the idea of processing SWD-damaged fruit for sale, none intend at this time to do so. One reason may be that the FDA has not yet set default action limits for some SWD-susceptible fruits. The FDA has set defect action limits for raspberries and blackberries at 4 larvae for 500 grams of fruit, which is quite low. Farmers would need to maintain an aggressive spray program to limit infestation to this level and thus are likely to sell it as fresh, unprocessed fruit. Farmers may not feel comfortable with such a spray program because of cost, environmental and health concerns, or consumer demand for low- or no-spray products.

Another barrier to processing SWD-damaged fruit is that responding farmers indicated they have little to no understanding of FDA and USDA regulations regarding the processing of SWD-damaged fruit and the sale of those processed products. Once the FDA has set defect action limits for all SWD-susceptible fruits, it will be necessary to educate farmers about these regulations before they will likely consider processing SWD-damaged fruit into value added products.

Project Beneficiaries:

Farmers of raspberry, blackberry, strawberry, aronia, cherry, and grape are the primary beneficiaries of this project. We offered trainings across the state to help farmers identify and manage SWD infestations. In addition, we provided a draft version of the Extension publication "Managing Spotted Winged Drosophila in Commercial Fruit Production," and provided regular updates to workshop trainees, industry leaders, and through general newsletter articles. Typical commercial fruit farms in Iowa range in scale from as small as a single high tunnel to as large as 60 acres. Fruit grown in the state is sold directly to consumers and processed into jams, jellies, wines, and other products.

Over the course of the project, we worked directly with farmers and provided pre- and post- test to assess their knowledge gain and the benefits of the project. Responding farmers widely used ISU resources and/or participated in learning opportunities offered by ISU regarding SWD. Six out of ten farmers took advantage of three or more learning opportunities regarding SWD offered by ISU. The vast majority of respondents

participated in ISU research (90 percent), monitoring SWD on their farms using traps. The majority (70 percent) also used handouts given them by ISU Extension's Commercial Horticulture Field Specialist (70 percent), most likely when he visited their farms. These handouts were not official Extension publications, because they were produced and distributed as quickly as possible to give farmers the most up-to-date information possible. Half of responding farmers also participated in field days.

One important, but often overlooked, outcome of the SWD project is building a network of support for farmers facing the challenge of a new pest. Such networks can provide information, advice, and moral support for farmers facing the challenge of managing this new pest on their farms. Our survey asked respondents of the post-survey (only) if they had met anyone for the first time or deepened their existing relationship with anyone from several influential agricultural groups in Iowa as a result of participating in the SWD project. The majority met someone from Iowa State University Extension and Outreach for the first time (8 respondents) or deepened an existing relationship with someone from ISU Extension and Outreach (6). Half also met someone new or deepened existing relationships with other farmers. Two farmers shared the results of these new or deepened relationships. One said they shared strategies for managing the threat of SWD and the other said they gained knowledge about SWD, demonstrating how building networks connects farmers to information and ideas.

Respondents to the farmer post-survey showed a higher level of confidence in their ability to identify SWD pests, damage, and control options than did those responding to the pre-survey. The largest different was in farmers' confidence that they could find information on appropriate control options to prevent or reduced loss from SWD, with 90 percent indicating they were confident or very confident in the post-survey, compared with 14 percent in the pre-survey. The fact the farmers all reporting participating in or using ISUEO learning opportunities/materials regarding SWD likely contributed to their confidence that they can find the information they need.

Farmers taking the post-project survey performed better on a test of their knowledge of SWD than farmers taking the pre-project survey. Farmers were asked four multiple choice questions to test their knowledge of SWD identification, monitoring and control. The average number of correct answers on the pre-project survey was 1.4 out of four (35 percent), compared with 2.5 (63 percent) on the post-survey. The improved performance is likely because the majority of respondents to the post-survey were monitoring SWD pests on their farm in collaboration with ISU during the 2015 season, giving them experience in identifying SWD.

Our pre- and post-project surveys showed that following a season of working with ISU Extension's Commercial Horticulture Field Specialist, on average, farmers demonstrate greater knowledge about SWD and greater confidence in their ability to manage them. This demonstrates the value of having an Extension Specialist available to help farmers monitor and manage the new pest.

Additional Information: Include publications, presentations, websites and other materials or information generated by the project. Provide as attachments or Internet links.

- Hannan, Joseph M. "Managing Spotted Winged Drosophila in Commercial Fruit Production." Hort 3039A. *Extension Store*. ISU Extension and Outreach, Jan. 2016. Web. https://store.extension.iastate.edu/Product/Managing-Spotted-Winged-Drosophila-in-Commercial-Fruit-Production.
- Shaw, Angela and Lester Wilson. "Checklist of Good Manufacturing Practices" (attached)
- Good Agricultural Practices website is updated with food safety information on FSMIP under resources (http://www.safeproduce.cals.iastate.edu/elementary/ under Iowa GAP)

Spotted Wing Drosophila Service Provider Pre-project Survey

Iowa State University Extension and Outreach received a two-year grant from the USDA Federal State Marketing Improvement Program to assist farmers in managing spotted wing drosophila (SWD) pests in fruit crops in Iowa and surrounding states and offer alternative uses for SWD-damaged fruit. The project is conducting research to help farmers better quantify SWD-damage in fruit, learn about their options to control the pest as well as offer new options on how to utilize SWD-damaged fruit.

Please consider taking this pre-project survey. This survey gathers baseline data. This survey will be repeated at the end of the project to help project partners understand the impact the project had on those providing services and education to farmers.

This survey will take less than five minutes to complete.

1. Please indicate how confident you are for the following, using a scale from 1-5, where 1= Not at all confident and 5=Very confident.

How confident are you in…	1= Not at all confident	2	3	4	5 = Very confident
a. Visually identifying spotted wing drosophila (SWD) damage on fruit crops?	1	2	3	4	5
b. Visually identifying SWD pests?	1	2	3	4	5
c. Finding information on appropriate control options to prevent or reduce loss from SWD?	1	2	3	4	5

2. Please indicate the extent to which you agree you could help farmers understand and navigate the following concepts if asked to do so today, where 1= strongly DISAGREE and 5=strongly AGREE.

If asked today, I am confident I could help a farmer understand and navigate…	1=strongly DISAGREE	2	3	4	5=strongly AGREE
State and federal regulations regarding processing and selling value-added food products made from fruit damaged by SWD.	1	2	3	4	5
Good manufacturing practices (GMP) that need to be followed for safe production when processing food products derived from fruit damaged by SWD.	1	2	3	4	5

3. Which of the following good manufacturing practices (GMP) do you understand well enough to help a farmer implement them? (Choose all that apply).
   - ❒ Differentiating between slight, moderate, and severe damage by SWD
   - ❒ Guidelines for Personnel
   - ❒ Plant and grounds
   - ❒ Sanitary operations
   - ❒ Sanitary facilities and controls
   - ❒ Equipment and utensils
   - ❒ Processes and controls
   - ❒ Warehousing and distribution

Spotted Wing Drosophila Service Provider Post-project Survey

1. Please indicate how confident you are for the following, using a scale from 1-5, where 1= Not at all confident and 5=Very confident.

How confident are you in…	1= Not at all confident	2	3	4	5 = Very confident
a. Visually identifying spotted wing drosophila (SWD) damage on fruit crops?	1	2	3	4	5
b. Visually identifying SWD pests?	1	2	3	4	5
c. Finding information on appropriate control options to prevent or reduce loss from SWD?	1	2	3	4	5

2. Please indicate the extent to which you agree you could help farmers understand and navigate the following concepts if asked to do so today, where 1= strongly DISAGREE and 5=strongly AGREE.

If asked today, I am confident I could help a farmer understand and navigate…	1=strongly DISAGREE	2	3	4	5=strongly AGREE
State and federal regulations regarding processing and selling value-added food products made from fruit damaged by SWD.	1	2	3	4	5
Good agricultural practices (GAP) for protecting the safety of the fruit grown in Iowa.	1	2	3	4	5
Good manufacturing practices (GMP) that need to be followed for safe production when processing food products derived from fruit damaged by SWD.	1	2	3	4	5

3. Which of the following good manufacturing practices (GMP) do you understand well enough to help a farmer implement them? (Choose all that apply).
   - ❒ Differentiating between slight, moderate, and severe damage by SWD
   - ❒ Guidelines for Personnel
   - ❒ Plant and grounds
   - ❒ Sanitary operations
   - ❒ Sanitary facilities and controls
   - ❒ Equipment and utensils
   - ❒ Processes and controls
   - ❒ Warehousing and distribution

4. Which, if any, of the following project-related ISU Extension opportunities did you participate in or utilize? (Choose all that apply.)
   - ❒ Extension publication about SWD [replace with name of publication]
   - ❒ ANR 30 minutes on Friday noon broadcast about SWD
   - ❒ Presentation about SWD at the Midwest Fruit Growers meeting
   - ❒ Other (please specify) _____
   - ❒ None of the above

5. Did you meet anyone from the following groups for the first time or deepen your relationship with anyone from the following groups through your involvement with ISU's SWD-damaged fruit project? (Choose all that apply.)

Group participating in ISU's SWD damaged fruit project	**I met someone from this group for the first time as a result of ISU's SWD damaged fruit project.**	**I deepened an existing relationship with someone from this group as a result of ISU's SWD damaged fruit project.**
a. Processors	❒ Yes ❒ No	❒ Yes ❒ No
b. Food retailers	❒ Yes ❒ No	❒ Yes ❒ No
c. ISU Extension	❒ Yes ❒ No	❒ Yes ❒ No
d. Iowa Fruit and Vegetable Growers Association members	❒ Yes ❒ No	❒ Yes ❒ No
e. Other farmers	❒ Yes ❒ No	❒ Yes ❒ No
f. Practical Farmers of Iowa	❒ Yes ❒ No	❒ Yes ❒ No
g. Food safety experts	❒ Yes ❒ No	❒ Yes ❒ No
h. SWD researchers	❒ Yes ❒ No	❒ Yes ❒ No

5a. If you selected "yes" for any of the above, what happened, if anything, as a result of meeting those people for the first time or deepening a relationship?

6. Did you ever receive requests from any farmers for help to begin manufacturing value-added products from SWD-damaged fruit prior to introduction of the ISU Extension project?
❒ No
❒ Yes 6a. If YES, from approximately how many farmers? _____

7. Have you assisted any farmers to begin manufacturing value-added products from SWD-damaged fruit since the start of the ISU Extension SWD project?
❒ No
❒ Yes 7a. If YES, approximately how many farmers have you helped begin manufacturing value-added products from SWD-damaged fruit? _____

Spotted Wing Drosophila Farmer Survey Pre-Test

Iowa State University Extension and Outreach received a two-year grant from the USDA Federal State Marketing Improvement Program to assist farmers in managing spotted wing drosophila (SWD) pests in fruit crops in Iowa and surrounding states and offer alternative uses for SWD-damaged fruit. The project is conducting research to help farmers better quantify SWD-damage in fruit, learn about their options to control the pest as well as offer new options on how to utilize SWD-damaged fruit.

Please consider taking this pre-project survey. This survey gathers baseline data. This survey will be repeated at the end of the project to help project partners understand the impact the project had on farmers.

Section I: Production and SWD experience

1. Please indicate which of the following fruit crops you grew for sale (not for personal consumption) in 2014 and the estimated value of that crop.

Fruit crop	Did you grow this crop for sale in 2014?	If YES, estimated value of crop in 2014 growing season (in dollars)
Aronia berries	❒ Yes ❒ No	
Blackberries	❒ Yes ❒ No	
Raspberries	❒ Yes ❒ No	
Strawberries	❒ Yes ❒ No	

2. Please indicate how confident you are in the following, using a scale from 1-5, where 1= Not at all confident and 5=Very confident.

How confident are you in…	1= Not at all confident	2	3	4	5 = Very confident
a. Visually identifying spotted wing drosophila (SWD) damage on crops you grow?	1	2	3	4	5
b. Visually identifying SWD pests?	1	2	3	4	5
c. Finding information on appropriate control options to prevent or reduce loss from SWD?	1	2	3	4	5

3. Please gauge your level of understanding of the following regulations, where 1= Not at all and 5=Very well.

How well do you understand…	1= Not at all	2	3	4	5=Very well
a. FDA regulations regarding processing of fruit damaged by SWD	1	2	3	4	5
b. USDA regulations regarding processing of fruit damaged by SWD	1	2	3	4	5
c. FDA regulations regarding the sale of products made from SWD-damaged fruit	1	2	3	4	5

d. USDA regulations regarding the sale of products made from SWD-damaged fruit 1 2 3 4 5

4. Was fruit on your farm damaged by SWD in the last growing season (2014)?
❒ Yes (Go to question 4a.)
❒ No (Skip to Section II.)

4a. If yes, please estimate how much was damaged in pounds: _____ pounds
4b. If yes, please estimate the value of the damaged fruit: $ _____
4c. If yes, what did you do with the damaged fruit? (Select all that apply.)

- ❒ Discarded
- ❒ Processed into value-added food products for home use
- ❒ Sold *unprocessed* to consumer
- ❒ Sold to another for processing into value-added food products
- ❒ Manufactured into a value-added food product by me/my farm and sold
- ❒ Other (please specify) _____

5. If you *sell* crops damaged by SWD, do you adhere to Good Agricultural Practices (GAP) and Good Manufacturing Practice (GMP)?

- ❒ Yes
- ❒ No
- ❒ Not applicable

Section II: Knowledge of spotted wing drosophila monitoring and control

The following questions are to measure your knowledge of spotted wing drosophila:

1. Which of these two pests is a male SWD? (Please circle the correct photo.) (photo on right is correct answer)

Photo Credit: Laura Jesse

2. When trapping for SWD, which should you look for?

a) Look for the larva
b) Look for the pupa
c) Look for the females
d) Look for the males

e) all of the above

3. When monitoring for SWD on your farm, how often should you check SWD traps?

   a) at least daily
   b) at least weekly
   c) at least monthly

4. When controlling SWD, which lifecycle should you target?

   a) Egg
   b) Larva
   c) Pupa
   d) Adult

Spotted Wing Drosophila Farmer Survey Post-Test

Section I. Experience with Spotted Wing Drosophila

1. Please indicate which of the following fruit crops you grew for sale (not for personal consumption) in 2015 and the estimated value of that crop.

Fruit crop	Did you grow this crop for sale in 2014?	Estimated value of crop in 2015 growing season (in dollars)
Aronia berries	❒ Yes ❒ No	
Blackberries	❒ Yes ❒ No	
Raspberries	❒ Yes ❒ No	
Strawberries	❒ Yes ❒ No	

2. Please indicate how confident you are for the following, using a scale from 1-5, where 1= Not at all confident and 5=Very confident.

How confident are you in…	1= Not at all confident	2	3	4	5 = Very confident
a. Visually identifying spotted wing drosophila (SWD) damage on crops you grow?	1	2	3	4	5
b. Visually identifying SWD pests?	1	2	3	4	5
c. Finding information on appropriate control options to prevent or reduce loss from SWD?	1	2	3	4	5

3. Please gauge your level of understanding of the following regulations, where 1= Not at all and 5=Very well.

How well do you understand…	1= Not at all	2	3	4	5=Very well
a. FDA regulations regarding processing of fruit damaged by SWD	1	2	3	4	5
b. USDA regulations regarding processing of fruit damaged by SWD	1	2	3	4	5
c. FDA regulations regarding the sale of products made from SWD-damaged fruit	1	2	3	4	5
d. USDA regulations regarding the sale of products made from SWD-damaged fruit	1	2	3	4	5

4. Was fruit on your farm damaged by SWD in the last growing season (2015)?
   ❒ Yes
   ❒ No (Skip to Section II.)

   4a. If yes, please estimate how much was damaged in pounds: _____ pounds
   4b. If yes, please estimate the value of the damaged fruit: $ _____

4c. If yes, what did you do with the damaged fruit?

- ❒ Discarded
- ❒ Processed into value-added food products for home use
- ❒ Sold *unprocessed* to consumer
- ❒ Sold to another for processing into value-added food products
- ❒ Manufactured into a value-added food product by me/my farm and sold
- ❒ Other (please specify) _____

5. If you *sell* crops damaged by SWD, do you adhere to Good Agricultural Practices (GAP) and Good Manufacturing Practice (GMP)?

- ❒ Yes
- ❒ No
- ❒ Not applicable

Section II: Knowledge of spotted wing drosophila monitoring and control

The following questions are to measure your knowledge of spotted wing drosophila:

1. Which of these two pests is the male SWD? (Please circle the correct photo.)

Photo Credit: Laura Jesse

2. When trapping for SWD, which should you look for?

f) Look for the larva
g) Look for the pupa
h) Look for the females
i) Look for the males
j) all of the above

3. When monitoring for SWD on your farm, how often should you check SWD traps?

d) at least daily
e) at least weekly
f) at least monthly

4. When controlling SWD, which lifecycle should you target?

a) Egg
b) Larva

c) Pupa
d) Adult

Section II: Project Participation

1. Which, if any, of the following project-related ISU Extension opportunities did you participate in or utilize? (Choose all that apply.)
   - ❒ ISU research by monitoring SWD on my farm using traps
   - ❒ Visual guide to SWD damage in fruit [replace with actual publication name]
   - ❒ Enterprise budgets [replace with actual publication name]
   - ❒ Recipe publication [replace with actual publication name]
   - ❒ Publication about GAP/GMP developed by the project [replace with actual publication name]
   - ❒ Attended presentations at Iowa Fruit and Vegetable Growers Association (IFVGA) meeting regarding manufacturing products from SWD-damaged fruit
   - ❒ Attended presentations through Practical Farmers of Iowa (PFI) regarding manufacturing products from SWD-damaged fruit
   - ❒ Attended presentation at Great Plains Growers Conference
   - ❒ Other (please specify) _____
   - ❒ None of the above

2. Did you meet anyone from the following groups for the first time or deepen your relationship with anyone from the following groups through your involvement with ISU's SWD-damaged fruit project? (Choose all that apply.)

Group participating in ISU's SWD damaged fruit project	**I met someone from this group for the first time as a result of ISU's SWD damaged fruit project.**	**I deepened an existing relationship with someone from this group as a result of ISU's SWD damaged fruit project.**
a. Processors	❒ Yes ❒ No	❒ Yes ❒ No
b. Food retailers	❒ Yes ❒ No	❒ Yes ❒ No
c. ISU Extension	❒ Yes ❒ No	❒ Yes ❒ No
d. Iowa Fruit and Vegetable Growers Association members	❒ Yes ❒ No	❒ Yes ❒ No
e. Other farmers	❒ Yes ❒ No	❒ Yes ❒ No
f. Practical Farmers of Iowa	❒ Yes ❒ No	❒ Yes ❒ No
g. Food safety experts	❒ Yes ❒ No	❒ Yes ❒ No
h. SWD researchers	❒ Yes ❒ No	❒ Yes ❒ No

2a1. If you selected "yes" for any of the above, what happened, if anything, as a result of meeting those people for the first time or deepening a relationship?

3. As a result of your participation in ISU Extension programs or use of ISU Extension resources regarding managing fruit crops damaged by SWD, did you do any of the following? (Choose all that apply.)
   - ❒ I increased the amount of land on my farm in production with SWD-susceptible fruit crops.
   - ❒ I increased the amount of time I or my employees spend on producing SWD-susceptible fruit crops on my farm.
   - ❒ I tried some of the recipes developed by ISU using SWD-damaged fruit.
   - ❒ I began manufacturing a value-added product from SWD-damaged fruit using one of the ISU recipes.
   - ❒ I began manufacturing a value-added product from SWD-damaged fruit using a recipe from a source other than ISU.
   - ❒ I intend to begin manufacturing a value-added product from SWD-damaged fruit using one of the ISU recipes, but haven't started, yet.
   - ❒ I intend to begin manufacturing a value-added product from SWD-damaged fruit using a recipe from a source other than ISU, but haven't started, yet.
   - ❒ I began to use SWD-damaged fruit in a new way. (Please specify.) _____
   - ❒ Other (please specify) _____

4. Please estimate the amount of money you saved in 2015 as a result of time, communication, and pest management protocol development you received from Joe Hannan as a part of the spotted wing drosophila (SWD) project: $_____

Section III: SWD-damaged Fruit Processing

Please answer these questions only if you are currently manufacturing a value-added food product for sale from SWD-damaged fruit grown on your farm. If you are not doing so, please skip this section.

1. What value-added product(s) do you make from the SWD-damaged fruit for sale?

2. For how many years have you been processing SWD-damaged fruit into a value-added food product? _____

3. Have ISU Extension resources helped you meet quality standards of your manufactured product with regards to any of the following properties? (Choose all that apply.)
   - ❒ pH
   - ❒ Water Activity (Aw)
   - ❒ Sugar/Acid ratio
   - ❒ Color
   - ❒ Texture
   - ❒ Staying within limits for aerobic plate counts, molds, and yeast

4. How has producing a value-added product from SWD-damaged fruit impacted your farm business? (Choose all that apply.)
   - ❒ Reduced food/crop waste
   - ❒ Reduced risk
   - ❒ Increased value of gross farm sales

- ❒ Increased profitability
- ❒ Increased number of new employees
- ❒ Increased the number of hours worked by existing employees
- ❒ Allowed us to increase employee wages
- ❒ Extended the time during the year when our farm has income
- ❒ Diversified the types of markets we sell to/through
- ❒ Other (please specify)_____

FDA Good Manufacturing Practices Checklist for Human Food

Iowa State University Extension and Outreach
Department of Food Science and Human Nutrition

To comply with The Food Safety Modernization Act (FSMA) provisions, all registered facilities must comply with the Good Manufacturing Practices (GMP) for Human Food standards. This checklist will help you organize your materials and assess your operation's current food safety preparedness for GMP rules. The Checklist is NOT itself a plan; only an assessment tool to assist in development of food safety protocols specific for your operation. We recommend you approach meeting GMP rules from the viewpoint of filling missing gaps and creating new efficiencies within operations rather than regulatory compliance. This Checklist is for Current Good Manufacturing Practices for Human Food found in 21 CFR Part 117.

Current Good Manufacturing Practices consists of 9 sections:

1) Personnel §117.10
2) Plant and grounds §117.20
3) Sanitary operations §1117.35
4) Sanitary facilities and controls §117.37
5) Equipment and utensils §117.40
6) Processes and controls §117.80
7) Warehousing and distribution §117.93
8) Holding and distribution of human food by-products for use as animal food §117.95
9) Defect action levels §117.110

We recommend reviewing the operation with the Checklist in hand and document current status. The next step would be to approach one section at a time and collecting/listing documentation in each part as you go. This method is straightforward and will be easier than trying to do the whole checklist in one session or skipping around among parts. This Checklist is available as a Word document that can be downloaded and saved. If the answer to a question is currently NO, then this item should be seen as an area for improvement. Ensuring safety of food is a continuous process. This Checklist is intended for operator use only with the goal of organizing and documenting what standards are currently met and which need improvement. The Checklist is not part of a regulatory compliance program.

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Current Good Manufacturing Practices Checklist

	Standards	Yes	No	N/A	Documents
	Part 1: Personnel (117.10)				
1.1	Is there a written policy about employee reporting of an illness; open lesion, including boils; sores; infected wounds; or any other sort of wound or health issue that can cause contamination? Are workers with these reportable illnesses excluded from operation?				
	Hint: Written policy that explains when workers will be sent home or cannot work if they have symptoms of an infectious disease (e.g. diarrhea, vomiting, sore throat and fever).				
1.2	Policy on dress code.				
	Hint: Written policy that explains what type of outer garment can be worn; use of gloves; removal or covering of jewelry, storage of personal belongings, and use of hair nets, headbands, caps, beard covers, closed-toe footwear or other hair restraints				
1.3	Policy on personal hygiene.				
	Hint: Written policy on when and where and how to wash hands, definition of adequate personal cleanliness, and maintenance of physical appearance.				
1.4	Policy on when and where for eating, chewing gum, drinking beverages, and use of smoking and tobacco.				
	Hint: No eating, drinking, smoking, or tobacco use in work area. Designated areas are available for eating, drinking, smoking, and tobacco use that are away from the work area (note: potential for cross contamination).				
1.6	Policy identifying items that can cause contamination of food, food-contact surface, or food packaging materials.				
	Hint: Risk assessment of other type of ways that personnel can contaminate food, food-contact surface, or food packaging materials within the production facility.				
1.7	Training on proper food handling techniques and food-protection principals is provided and documented.				
	Hint: Specific training related to the food safety risks present at the facility and how the facilities control these risks. This can be through formal education or through on the job experience. There must be documentation of training				
1.8	Policies identify designated supervisory individual to ensure facility/personnel compliance.				
	Hint: Someone needs to be identified as the trainer/education to ensure compliance amongst all personnel.				

Comments and Notes

Training personnel so that they understand why they are doing something as well as what they are doing and how to complete tasks properly is a fundamental component of preventive controls. Documentation of training (training records) will be important and ensure the operation has taken reasonable care in mitigating risks.

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Standards		Yes	No	N/A	Documents
Part 2: Plant and Grounds (117.20)					
2.1	Properly store equipment, maintain roads and parking lots, maintenance of areas around the plant are maintained to be free from litter, waste, uncut weeds, and standing water (proper drainage), so they do not become a source of filth or attract pests.				
	Hint: Regular walk-rounds outside the facilities to ensure cleanliness. Ensure there are no areas that will promote pest breeding or can be a source of contamination. Remember your employees may have to walk through the parking lot.				
2.2	Adequate space for equipment and storage of materials that maintenance, sanitation, and production of safe food can occur.				
	Hint: Is unused equipment, tables, or packaging in a location where regular cleaning and sanitation can occur and no contamination will not occur?				
2.3	If storage occurs outside the plant, ensure adequate protection from pests or other contaminants.				
	Hint: Are the outdoor bulk storage tanks checked regularly for pests and covered to prevent contamination from occurring?				
2.4	Plant size, construction and design (non porous) allow for cleaning, maintenance, prevention of contamination, and allows for employees to perform their duties without contamination occurring.				
	Hint: A company or individual that inspects the facility regularly to ensure floors, walls, ceilings are in good condition, no drips or condensation on fixtures, cleaning of overhead fixtures, and enough space for employees to perform their duties without contamination occurring (e.g. too tight of spaces for cleaning).				
2.5	Light bulbs and glass are appropriately protected so as not to contaminate products (if broken) and provide adequate light for hand-washing, dressing and locker rooms and toilet rooms				
	Hint: Covers are over all light bulbs or non-breakable light bulbs are used. Employees are able to see if a contamination occurred during manufacturing, processing, or packaging. Lighting should be at least 50 foot candles.				
2.6	Ventilation and/or operate fans that minimize dust, odors, vapors, or cross-contact of allergens.				
	Hint: Does your ventilation system prevent cross contamination and/or cross-contact onto the food, food-contact surface, or food packaging?				

Comments:
Plant is defined as the building or establishment or parts thereof used in connection with the manufacturing, processing, packing, or holding of human food.

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	Standards	Yes	No	N/A	Documents
	Part 3: Sanitary Operations (117.35)				
3.1	A regular cleaning and sanitation program specifies cleaning practices and cleaning frequency for each area (inside and outside) of the facility. The program is monitored on a regular basis, with records of findings.				
	Hint: Written procedures and documentation on how to perform regular housekeeping and cleaning of the entire facility. This includes building, fixtures, utensils, and equipment. Focus should be on protection against food contamination and allergen cross-contact during production and processing				
3.2	All equipment (both food-contact and non- food-contact surfaces) is cleaned on a scheduled basis with records kept and cleaned and sanitized equipment is stored to prevent contamination.				
	Hint: Documentation of when equipment is cleaned on a regular basis. Use logs to document what was cleaned, agents used, appropriate concentrations of these, date and time of cleaning, and by whom. Focus on protect against allergen cross contact and food contamination.				
3.3	Cleaning compounds and sanitizing agents must be free of undesired microorganisms and are safe and adequate for the conditions of use.				
	Hint: Obtain supplier guarantee or certification of chemicals for use in the production of food. Only chemicals can be stored and used in the plant that are used for cleaning and sanitation, laboratory testing procedures, plant and equipment maintenance and operations, or other use in the plant operations.				
3.4	Toxic materials such as lubricants, laboratory testing agents, cleaning compounds, pesticides, insecticides, rodenticides, and non-feed products are identified, held, and stored in a manner that avoids food contamination.				
	Hint: These should be stored in a location away from food products and ingredients (note: preferably in a secured cabinet); and should be labelled and used when no food is out of storage				
3.5	Effective pest control program should be established. Guard dogs may be allowed in some areas of a plant if they are unlikely to result in food contamination. Use pesticides only in ways that will protect.				
	Hint: Pest management system that documents the presence and prevention methods to exclude pests. If using pesticides ensure they are used in a manner to prevent contamination. Limit the areas a guard dog is allowed within the plant to ensure no contamination occurs.				
3.6	Single-use paper supplies (paper cups or paper towels) are stored in appropriate containers and handled, dispensed, used and disposed of in a manner that prevents contamination.				
	Hint: Designate storage areas for these items and have written policy for usage.				
3.7	Store all cleaned and sanitized equipment in a manner and location to protect against allergen cross contact and food contamination.				
	Hint: Designate storage areas for these items and have written policy for usage.				

Comments:
Sanitation is likely to be the first topic covered by food safety inspections; sanitary problems are more obvious even to inspectors not familiar with the industry. Many of the recall issues have been traceable to some form of sanitation or pest incidence. This is the first area to focus on with standard procedures and follow-up verification.

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	Standards	Yes	No	N/A	Documents
	Part 4: Sanitary Facilities and Controls (117.37)				
4.1	Water supply is from potable, sanitary source. Steam added to food during processing must be chemical-free.				
	Hint: Is your water source potable by EPA standards? This includes all water that can come into contact with food, food contact surfaces, food packaging, and employee hands. Must be from an approved water source.				
4.2	Appropriate water temperature and pressure is provided in areas where processing, cleaning and packaging of human foods occur.				
	Hint: Specific temperatures and pressures may be required for food processing and/or cleaning.				
4.3	Plumbing must be adequately sized, design, installed and maintained to carry the quantity of water required to convey sewage and liquid disposable waste. These substances should not contaminate the food, water supply, equipment or create an unsanitary condition.				
	Hint: Install and inspect plumbing and water supply to ensure it does not cause contamination to the food, food contact surfaces, or create an unsanitary environment for processing.				
4.4	Sewage treatment systems/septic system(s) are functioning properly with no evidence of leaks or run off.				
	Hint: Regular inspection of sewage and septic system is performed.				
4.5	Rubbish is managed so as to minimize odors and decrease the potential to attract and harbor pests.				
	Hint: Written procedures on how to convey, store and dispose of generated wastes.				
4.6	Adequate floor drainage is located in areas where flooding-type cleaning or other normal operations release large quantities of water.				
	Hint: Regular inspection of drains and sewage systems is performed.				
4.7	Piping systems are functioning properly to prevent back-flow and cross-connections.				
	Hint: Regular inspection of sewage and septic system is performed.				
4.8	All toilets/restrooms are accessible and clean. Facilities are equipped with hand washing options.				
	Hint: Keep restrooms clean and in a manner to prevent cross contamination.				
Comments: Each plant must be equipped with adequate sanitary facilities and accommodations.					
	Standards	**Yes**	**No**	**N/A**	**Documents**
	Part 5: Equipment and Utensils (117.40)				
5.1	All plant equipment, utensils, and adjacent spaces must be cleanable and properly installed and maintained.				
	Hint: Equipment design and material must be able to be cleaned to standards appropriate for the product safety, and equipment must be positioned such that the adjacent areas can be kept clean to the same standard.				
5.2	Equipment and utensils must be constructed and used so as not to allow adulterants into the food material.				
	Hint: Buy equipment and utensils that do not have lubricants, fuel, metal fragments, or other items that can contaminated the food or food contact surface.				
5.3	Food-contact surfaces must resist corrosion and be made from non-toxic materials.				
	Hint: Surface materials should stand up to processing and cleaning procedures without corroding				

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	or releasing toxic materials into the food.				
5.4	Seams on food-contact surfaces must be constructed to discourage accumulation of materials and growth of microorganisms or harbor food allergens				
	Hint: Seams and corners should be cleaned to prevent accumulation of food material.				
5.5	Equipment in the processing and handling area that is not in direct contact with food should be designed to be fully cleanable.				
	Hint: Hoses, brackets, brooms, etc. must be well-maintained and clean. Sanitizing brooms and cleaning tools should be kept in a separate area from those used during daily operation.				
5.6	Holding, conveying, and manufacturing systems must be able to be cleaned and sanitized.				
	Hint: This includes any closed, and automated systems used				
5.7	Freezers and cold storage units used for human food must be equipped with a temperature monitoring device that is placed to show the inside temperature of the compartment.				
	Hint: This applies to each individual storage unit and accuracy of temperature measuring device matters.				
5.8	Temperature measurement, control, and recording devices must be accurate and precise.				
	Hint: Record periodic checks and maintenance of these devices. Very important if control of growth of microorganisms is a preventive control.				
5.9	Compressed air or gases that are mechanically introduced into food or used to clean contact surfaces must be treated in such a way that they cannot contaminate the food or equipment.				
	Hint: A series of micro filters may be used to clean air that is used to "blow down" equipment. Equipment openings should be covered so that debris that is blown from one piece of equipment cannot enter another piece of equipment.				

Comments:
Equipment and the processing area should be cleaned at regular intervals. A record of the cleaning procedures and products used, the dates and times of cleaning, and notes about equipment condition and maintenance should be kept. Cleanup after unusual situations (leaks, equipment breakdown) should be noted and explained. Notes regarding equipment that needs immediate repair or replacement should be made and the repair/replacement documented.

	Standards	Yes	No	N/A	Documents
	Part 6: Processes and Controls (117.80)				
6.1	Adequate sanitation principles must govern all operations of manufacturing, processing, packing and holding of human food. These include receiving, inspecting, transporting, and segregating.				
	Hint: Keep clear documentation of all sanitation procedures as they relate to each operation.				
6.2	Appropriate quality control operations must be employed to ensure food is suitable for human consumption (including food packing materials).				
	Hint: Identify quality control checkpoints where tests should be performed, beginning with inbound materials, so as to prevent contamination further into the plant.				
6.3	Overall plant sanitation is supervised by one or more competent and well-trained individuals.				
	Hint: Sanitation procedures and controls should be written. A sanitation supervisor in each location should be responsible for training employees in acceptable sanitation procedures and in				

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	how to identify contamination problems.				
6.4	Precautions should be made to prevent allergen cross contact and contamination from chemical, microbial, or extraneous materials to ensure no adulteration occurs.				
	Hint: Reject, treat, or process all ingredients to ensure no adulteration occurs from microbial, chemical (allergen) or physical source.				
6.5	Raw materials and ingredients must be inspected, handled, and stored in a manner that protects against microbial growth and allergen cross contact (e.g. remove soil, water is allergen or contamination free).				
	Hint: Check all raw materials and ingredients to ensure they are free from allergens or contamination. Inspect containers upon receipt for damage or sources of contamination. Document temperature and humidity readings in the storage area as appropriate. Store food ingredients separately from other materials that would be hazardous to humans (i.e. pesticides, sanitation products, lubricants)				
6.6	Raw materials should be tested for microorganisms that could be harmful to humans or treat to ensure levels will not be harmful to humans.				
	Hint: Conduct a hazard analysis of all raw materials to see what the risk of a harmful microorganism's presence would be. If testing is needed, document test protocol and results.				
6.7	Raw materials and ingredients susceptible to contamination to aflatoxin, other natural toxins, pests, undesirable microorganisms, or extraneous materials must comply with FDA regulations for poisonous substance or defect action levels				
	Hint: Do some research on the hazards of concerns and the FDA regulations of those hazards identified.				
6.8	Raw materials must be held in bulk or containers designed to protect against cross-contact or contamination. This may include temperature, humidity, or a rework schedule.				
	Hint: Storage conditions and the container type may influence the risk for allergen cross contact or contamination onto the food.				
6.9	Frozen, liquid, or dry materials or ingredients should be kept in a manner to prevent altering of the current temperature state or contamination from allergens or other contaminates.				
	Hint: Frozen should be kept frozen and thawed when needed. Liquid and dry should be stored in a manner to protect against allergen cross-contact and against contamination.				
6.10	Equipment and utensils and food containers must be maintained in sanitized and cleaned				
	Hint: Have a sanitation program that ensures that everything the product touches is cleaned and sanitized. Ensure all surfaces are cleanable (e.g. able to dissemble or workers have full access to all areas of the machinery to ensure full clean).				
6.11	All manufacturing, packaging, holding, or process must be done in an environment that minimizes microbial growth, allergen cross-contact and contamination				
	Hint: Maintain a sanitary environment during all holding, processing, and manufacturing that prevents cross-contact, cross-contamination and microbial growth.				
6.12	Food that can support the rapid growth of undesirable				

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	microorganisms must be held at temperatures that will prevent the food from becoming adulterated.				
	Hint: All temperature for control foods must have temperature control and records to verify.				
6.13	Measures such as sterilizing, irradiating, pasteurizing, cooking, that are taken to destroy or prevent the growth of undesirable microorganisms must be validated				
	Hint: Records must be maintained for any steps within the manufacturing, packaging, and holding process to show proof that a microbial kill is taking place.				
6.14	Protective measures must be taken to protect work-in-process, rework, and finished food to ensure protection against allergen cross-contact, contamination, and growth of undesirable microbes.				
	Hint: This includes transportation, food transported by conveyors, and holding of product in house.				
6.15	Equipment, containers, and utensils used to convey, hold, or store raw materials and other materials that protects against allergen cross-contact and against contamination.				
	Hint: Store equipment, containers, utensils, packaging in a manner that contamination cannot occur.				
6.16	Adequate measures must be taken to protect against the inclusion of metal or other extraneous materials in food.				
	Hint: Use metal detection, filtration, screens, and visual sorting in a manner to ensure that foreign particles are not present.				
6.17	Food, raw materials, and other ingredients that are adulterated must be disposed in a manner to protect against cross contamination, or reconditioned in a manner that has an effective method or re-examined to ensure no adulteration is concurring.				
	Hint: If a food is considered adulterated then it must be discarded or reprocessed in a manner that changes the food status from adulterated to safe for human consumption. Cross contamination should be considered with all products that will be discarded. Specific standards for those items going for animal food.				
6.18	Steps such as washing, peeling, trimming, filling, assembling, packaging, and other operational processes must be performed so as to protect food against allergen cross-contact and against contamination. Food must be protected from contaminants that may drip, drain, or be drawn into the food.				
	Hint: Any additional processing steps along with assembling, packaging should be done in a manner where no cross contamination can occur. Ventilation systems and drain locations should be considered when selecting a location.				
6.19	Heat blanching, when required, must be effected by heating the food to the required temperature, holding for a required time, then rapid cooling or passing the food to subsequent manufacturing without delay.				
	Hint: Growth and contamination by thermophilic microorganisms in blanchers must be minimized by the use of adequate operating temperatures and by periodic cleaning and sanitizing.				
6.20	Batters, breading, sauces, gravies, dressings, dipping solutions, and other similar preparations that are held and used repeatedly over time must be treated in such a				

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	manner that they are protected against food contamination, and minimizing undesired microorganism growth.				
	Hint: Ensure all utensils or machinery as well as the area utilized is sanitary and has means to prevent cross contamination.				
6.21	Food, such as dry mixes, nuts, etc. that relies principally on the control of a_w for preventing undesirable microorganism growth must be processed to and maintained at a safe moisture level.				
	Hint: Must monitor and have corrective actions in place if A_w is not reached.				
6.22	Food, such as acid and acidified food, that relies principally on the control of pH for preventing growth of undesired microorganisms must be monitored and maintained at a pH of 4.6 or below.				
	Hint: Must monitor and have corrective actions in place if pH is not reached.				
6.23	When ice comes in contact with food, it must be made from water that is safe and sanitary.				
	Hint: Ice must come from a potable water source.				

Comments:
Well-trained staff and supervisors and good documentation are necessary to maintain good manufacturing practices and be able to prove that the cGMP's are being followed. The Process and Controls section covers all operations, supplies, and products that are made or handled at the facility.

	Standards	Yes	No	N/A	Documents
	Part 7: Warehousing and Distribution (117.93)				
7.1	Food must be stored and transported under conditions that prevent contamination of the food as well as deterioration of the food and the container.				
	Hint: Keep products in clean, dry, well-ventilated spaces and protected from dust, condensation, fumes, rodents, insects and birds. Transport vehicles must be clean and in good repair, and in a condition that is consistent with material and product specifications.				
7.2	The food safety plan should include a protocol for evaluating and recording the material hauled in prior loads.				
	Hint: If pesticides, fertilizer, animals, or products of animal origin have been hauled, the driver must show proof that the vehicle has been cleaned to remove potential contaminants.				
7.3	Document how stock is rotated.				
	Hint: First in, First out				
7.4	Finished product containers should be clearly labeled to identify contents and the presence of any allergens				
	Hint: Someone should be responsible for supervising the warehouse and distribution and be present or have a designee when anything leaves the plant.				
7.5	Products returned from distribution should be assessed for food safety and handled accordingly.				
	Hint: Defective products should be stored in a separate and secure area and should be clearly identified as "defective" on the container. If these items are re-worked then labelling and traceability scheme may need altering.				

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	Standards	Yes	No	N/A	Documents
	Part 8: Holding and Distribution of Human Food By-Products for use as Animal Food (117.95)				
	Human food by-products held for distribution as animal food without additional manufacturing by the human food processor, as identified in 507.12, must be held under the conditions that will protect against contamination				
8.1	Containers and equipment used for human food by-product for use as animal food before distribution must be designed, constructed of appropriate material, cleaned, and maintained to protect against contamination.				
	Hint: Still must clean and maintain all containers and equipment used for holding or distributing these by-products.				
8.2	Products held for distribution must be labelled and held in a manner to protect against contamination from sources such as trash				
	Hint: Ensure that these food items are labelled so they are not confused with human food products and held in a manner to prevent contamination				
8.3	Labels must identify the by-product by common or usual name and must be fixed to or accompany these human food by-products				
	Hint: Labels must accompany all human food by-products until it gets to the animal food facility				
8.4	Shipping containers and bulk vehicles used for distribution must be examined prior to protect against contamination during transportation				
	Hint: Shipping containers and bulk vehicles should be inspected upon arrival at the animal food facility or by the third-party transporter to ensure no contamination occurred during transport				
	Comments: Even though the human food by-products are going to animals, there still needs to measures taken to ensure that no contamination occur that can be detrimental to the animal that the animal food is being made for.				

	Standards	Yes	No	N/A	Documents
	Part 9: Defect Action Levels (117.110)				
9.1	The manufacturer processor, packer, and holder of food must at all times utilize quality control operations that reduce natural or unavoidable defects to the lowest level currently feasible.				
	Hint: Do research to determine if any of your ingredients have a detect action level that must be minimized.				
9.2	The mixing of food containing defects at levels that render the food and final product adulterated is not permitted.				
	Hint: See the Defect Levels Handbook for examples, which is accessible at *http://www.fda.gov/pchfrule* and at *http://www.fda.gov*.				

References

- Current Good Manufacturing Practice regulations enforced by the US Food and Drug Administration (FDA) found in the 21 CFR Part 117.
- Risk Based Sanitation Checklist; Sanitation Inspection Authority: "The Michigan Food Law, Act 92, Public Acts 2000, as amended".
- USDA Good Agriculture Practices Good Handling Practices Audit Verification Checklist

Spotted Winged Drosophila damaged Berries
Recipe Book

Funded by the USDA-Agricultural Marketing Service

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Farmers Market

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Purpose of Book

- Consumers demand high quality fruits and vegetables with little to no insect, disease, or mechanical damage, while also demanding reduced pesticide use.
- Spotted winged drosophila is an invasive fruit fly that lays eggs in ripening fruit just prior to harvest. This emerging new pest threat forces growers to increase insecticide applications near harvest or accept increased loss of product.
- Currently, fruit damaged by spotted winged drosophila is removed from fields during harvest and destroyed, even though no health risks from consumption are present.
- This recipe books aim is to provide guidance on how to utilize berries damaged by spotted winged drosophila in processed, value-added products rather than discarding it.
- This strategy would reduce food waste and create new markets for produce that is normally discarded while increasing grower profitability.
- Three markets targeted
    - Farmers Market: Growers may utilize these recipes and see on a smaller scale to farmers markets or grocery stores without having costly equipment and licensing fees
    - Grocery Stores: Growers can supply berries to the grocery store and they can process the recipes within their deli's, catering services, or package and sell as retail items. These recipes can also be utilized by food manufacturers with appropriate licensing.
    - Restaurants: Growers can supply berries to the restaurants and the restaurants utilize as part of their menu or catering menu.

Disclaimer: The Food and Drug Administration (FDA) recognizes that fly larvae are an unavoidable hazard in certain berry products (Olson et al., 1984) and has established acceptable rates of infestation. For example, the FDA has established a Food Defect Action Level of four or more larvae per 500 grams of canned and frozen drupelet (raspberry and blackberry) berries. Products containing larvae at levels equal to or greater than the Food Defect Action Level are considered to be adulterated and thus unmarketable. Light- to moderately-infested fruits are often well above the Food Defect Action Level. The FDA has not established Food Defect Action Levels for insect larvae in blueberry, strawberry or aronia berry. Therefore, products derived from these fruits that are infested with SWD cannot be sold.

Explanation of Licensing Requirements for Iowa

Famers Market Potentially Hazardous Food License
No licenses is required for fresh fruits and vegetables, bakery products which are not potentially hazardous, fresh shell eggs, honey, and non-potentially hazardous food products. Licenses is requires for each county in which a vendor sells food. The license is only valid at farmers market. Canned goods, except jams and jellies, must be from a licensed food processing plant. (Only jams and jellies that meet the Standard of Identity for jams and jellies specified in 21 CFR Part 150 are exempt from licensing.

Retail Food Establishment
Retail food establishments prepare or distribute food for consumption off-the-premise (grocery store) and are regulated under Chapter 137F of the Code of Iowa and the 2013 FDA Food Code.

Food Service Establishment License
Food service establishments are places that prepare food for individual portion service and include catering operations. Both retail food establishments and food service establishments are regulated under the 2013 FDA Food Code.

Food Processing Plant License
Food processing plants are firms that primarily manufacture, package, or label food that is not directly sold to consumer customers. These plants sell food to restaurants, grocery stores, retailers, wholesalers, or institutions. Iowa has adopted FDA requirements for the regulation of these firms. In addition to the Good Manufacturing Practices, specific regulations have been adopted for bottling water, retort canning and processing of acidified foods.

Home Food Establishment License
Home-based firms that wholesale bakery products can be licensed as a home food establishment if they gross under $20,000 per year, or as a food processing plant if they gross over $20,000 per year. In addition, all home-based firms that sell any products besides bakery items on a wholesale basis must be licensed as a food processing plant, regardless of their sales volume. The home food establishment license is limited to only those operations that sell bakery products, which are defined as: breads, cakes, doughnuts, pastries, buns, rolls, cookies, biscuits and pies (except meat pies). If approved on the inspection, the home kitchen can be used for this operation.

Strawberries

Farmers Market

(serving 8)

Recipe #1 Strawnana Bread

Storage Requirements: Refrigerate
Equipment Needs: Standing Mixer, Two 9 X 5 inch Bread Pans, Oven
Special Licensing Requirement: None
Serving: 8
Ingredients:

Amount	Unit	Ingredient
1		Extra Large Egg or 2 medium size
1	Cup	All-Purpose Flour
⅔	Cup	White Sugar
½	Cup	Strawberries, Washed and Mashed
⅓	Cup	Bananas, Mashed
⅓	Cup	Vegetable Oil
⅓	Cup	Walnuts, Chopped (If Desired)
1	Tsp.	Orange Zest
½	Tsp.	Ground Cinnamon
⅓	Tsp.	Baking Soda
⅙ (pinch)	Tsp.	Salt
1/6 (pinch)	Tsp.	Ground Nutmeg

Instructions:

1. Preheat Oven to 350° F and grease two 9x5 pans
2. Mix flour, baking soda, cinnamon, salt and nutmeg in a bowl.
3. Combine eggs, sugar, strawberries, bananas, orange zest and oil in a bowl.
4. Beat with a mixer at medium for 2 minutes.
5. Add flour mixture and stir until moistened. Stir in walnuts.
6. Bake for 1 hour or until loaves are done.
7. Put on wire rack to cool.

Notes:
http://allrecipes.com/recipe/7158/strawnana-bread/?evt19=1&referringHubId=1110

Recipe #2 Strawberry Oatmeal Bars

Storage Requirements: Refrigerate
Equipment Needs: Oven, 9 X 13 inch Baking Dish
Special Licensing Requirement: None
Serving: 8
Ingredients:

Amount	Unit	Ingredient
2/3	Cup	Butter
½	Cup	All-Purpose Flour
½	Cup	Oats
⅓	Cup	Brown Sugar
½	Cup	Strawberries, Washed and Mashed
⅙ (pinch)	Tsp.	Salt
⅓	Tsp.	Baking Powder

Instructions:

1. Preheat Oven to 350° F and grease a 9x13 pan.
2. Mix butter, flour, oats, brown sugar, baking powder and salt.
3. Press half of oat mix into pan.
4. Place strawberries into pan and spread.
5. Sprinkle other half of oat mix over strawberries and pat lightly
6. Bake for 30-40 minutes or until light brown.
7. Let pan cool completely then cut into squares.

Notes:
http://www.foodnetwork.com/recipes/ree-drummond/strawberry-oatmeal-bars-recipe.html

Recipe #3 Strawberry-Pistachio Tart

Storage Requirements: Cover and keep at room temperature
Equipment Needs: Oven, parchment paper, baking sheet, and food processor
Special Licensing Requirement: None
Serving: 8
Ingredients:

Amount	Unit	Ingredient
		All-Purpose Flour (For Rolling)
1	sheet	Frozen Puff Pastry (Thawed)
½	Cup	Unsalted, Shelled Pistachios
5	Cup	Strawberries, Washed, Drained and Sliced
¼	Cup	Apricot Jam
2	Tbsp.	Sugar

Instructions:

1. Preheat oven to 350 degrees. On a lightly floured work surface, roll out puff pastry to a 12-by-16-inch rectangle.
2. Transfer to a parchment-lined rimmed baking sheet and trim to make a neat rectangle.
3. Freeze until firm, 10 minutes, and then with a fork, prick pastry all over.
4. To prevent pastry from rising, top with a sheet of parchment paper and stack another rimmed baking sheet on top.
5. Bake until light golden, 20 to 25 minutes.
6. While baking, combine 1/4 Cup pistachios and sugar in a food processor and process until pistachios are finely ground.
7. Sprinkle mixture on pastry, leaving a 3/4-inch border.
8. Bake until pastry is deep golden and pistachio mixture begins to turn golden, 15 to 17 minutes.
9. Roughly chop remaining 1/4 Cup pistachios. Remove sheet from oven; arrange strawberries on pistachio mixture, overlapping slices.
10. Brush berries and border with jam and sprinkle chopped pistachios on border.
11. Serve warm or at room temperature.

Notes:
http://www.marthastewart.com/352651/strawberry-pistachio-tart

Recipe #4 Strawberry Muffins

Storage Requirements: Air-tight Plastic Container, At Room Temperature
Equipment Needs: Muffin Tin, Paper liners, Standing Mixer, Oven
Special Licensing Requirement: None
Serving: 8
Ingredients:

Amount	Unit	Ingredient
1		Egg
1 ¾	Cup	All-Purpose Flour
1	Cup	Strawberries (Washed and Chopped)
½	Cup	Milk
½	Cup	Sugar
¼	Cup	Canola Oil
2	Tsp.	Baking Powder
½	Tsp.	Salt

Instructions:

1. Preheat oven to 375°F. Grease or fill with paper liners an 8-Cup muffin tin.
2. In a small bowl, combine oil, milk, and egg. Beat lightly.
3. In a large bowl, mix flour, salt, baking powder, and sugar.
4. Toss chopped strawberries in with the flour mixture and stir to coat with flour. Pour in milk mixture and stir together.
5. Fill muffin Cup. Bake for 25 minutes or until the tops back from the touch.

Notes:
http://allrecipes.com/recipe/8449/strawberry-muffins/

Recipe #5 Strawberry Leather

Storage Requirements: Refrigerate
Equipment Needs: Food Processor or Blender, Fine-Mesh Sieve, Large Saucepan, Stovetop, Oven, 10X10 inch Baking Sheet, Wire Rack, Parchment Paper
Special Licensing Requirement: None
Serving: 8 (0.50 ounce serving size)
Ingredients:

Amount	Unit	Ingredient
4 ½	Cup	Strawberries, Washed and Drained
¾	Cup	Sugar

Instructions:

1. Puree strawberries with sugar in a blender until smooth; strain through a fine-mesh sieve into a large heavy saucepan.
2. Bring puree to a boil, then simmer over medium-low heat, stirring occasionally, until thick enough to mound slightly and reduced to about one cup, 45 minutes to 1 hour.
3. Preheat oven to 200°F. Line a large baking sheet with a nonstick liner.
4. Pour hot puree onto liner and spread thinly, as evenly as possible, into a 15X10 inch rectangle.
5. Dry puree in oven until it feels drier but still slightly tacky, 2 to 3 hours.
6. Cool on liner until completely dry, at least 3 hours and up to 24.
7. Place a sheet of parchment paper over leather; peel off liner and roll up leather in parchment.

Notes:
http://www.epicurious.com/recipes/food/views/strawberry-leather-242303

Recipe #6 Strawberry-Lemonade Fruit Jam

Storage Requirements: Refrigerate
Equipment Needs: Blender or Food Processor, Wire Mesh Strainer, 3 qt. Sauce pan, Stovetop, Plastic Wrap
Special Licensing Requirement: None
Serving: 8
Ingredients:

Amount	Unit	Ingredient
2 ½	Cup	Strawberries (Washed and Coarsely Chopped)
¾	Cup	Sugar
¼	Cup	Lemon Juice
3	Tbsp.	Cornstarch

Instructions:

1. Process strawberries in a blender until smooth. Press through a wire-mesh strainer into a 3-qt saucepan; discard pulp.
2. Stir in sugar.
3. Whisk together lemon juice and cornstarch; gradually whisk into strawberry mixture.
4. Bring to a boil over medium heat and cook, whisking constantly, 1 minute.
5. Remove from heat, and place plastic wrap directly onto warm mixture and chill 2 hours.
6. Use as a topping or spread, or put it in between layers of a cake.

Notes:
http://www.myrecipes.com/recipe/strawberry-lemonade-jam

Recipe #7 Strawberry Pops

Storage Requirements: Freeze
Equipment Needs: Food Processor, Popsicle Molds or Plastic Cup, Freezer
Special Licensing Requirement: None (Frozen product)
Serving: 8
Ingredients:

Amount	Unit	Ingredient
3	Cup	Strawberries, Washed and Drained
½	Cup	Confectioners' Sugar
⅓	Cup	Water

Instructions:

1. Pulse strawberries with sugar and water in food processor until mostly pureed with some chunks of berries remaining. Pour half of mixture into bowl.
2. Pulse remainder until completely smooth. Stir puree into mixture in bowl.
3. Pour into 3-Oz molds or plastic Cup. Insert sticks.
4. Freeze until solid, at least 8 hours.

Notes:
http://www.marthastewart.com/344406/strawberry-pops

Recipe #8 Orange-Kissed Strawberry Rhubarb Pie

Storage Requirements: Refrigerate
Equipment Needs: Rolling Pin, 12 inch Pie Pan, Oven Aluminum Foil
Special Licensing Requirement: None
Serving: 8
Ingredients:

Amount	Unit	Ingredient
2	Each	Pie Crusts (Or Enough Pastry Dough For A Double Crust)
1	Quart	Rhubarb (Washed and Cut Into ½ Inch Pieces)
2	Cup	Strawberries (Washed and Quartered)
1 ½	Cup	Sugar
¼	Cup	Quick-Cooking Tapioca
¼	Cup	Orange Juice
2	Tbsp.	Butter (Cut Into Small Chunks)
1	Tbsp.	Milk
½	Tsp.	Orange Zest
¼	Tsp.	Salt
¼	Tsp.	Nutmeg

Instructions:

1. Preheat oven to 400°F. Place a round pie crust, about 12 inches in diameter, in the bottom of a 12-inch pie dish.
2. Stir 1 ½ Cup of sugar, salt, orange peel, tapioca, and nutmeg together until well blended.
3. Gently stir in rhubarb, strawberries, and orange juice, taking care not to crush the strawberries.
4. Pour into the prepared pie crust. Dot the filling with butter pieces.
5. Place the reserved pie crust over the fruit filling. Fold the edges of the top and bottom crust together to seal them. Form a rounded indentation in the edge of the pie crust by placing your left index finger against the outer edge of the crust, and pinching the crust against it with the index finger and thumb of your right hand. Move around the edge of the pie doing this to make a fluted crust.
6. Brush milk over the top crust and sprinkle with 1 tablespoon of sugar. Cut several vent holes in the top crust.

7. Bake until the filling is thickened and bubbling and the crust has browned, 40 to 50 minutes. Check after 30 minutes of baking time to see if edges are browning too quickly; if yes, cover them with strips of aluminum foil.
8. Cool before serving.

Notes:
http://allrecipes.com/recipe/214116/orange-kissed-strawberry-rhubarb-pie/?evt19=1&referringHubId=1110

Recipe #9 Strawberries and Champagne Jam

Storage Requirements: Cover and refrigerate
Equipment Needs: saucepan, stove top, 3(1 pint) jars
Special Licensing Requirement: None
Serving: 8
Ingredients:

Amount	Unit	Ingredient
4 1/2	Cup	Strawberries (Washed, Drained and Crushed)
1/2	Cup	Dry Champagne
1/4	Cup	Lemon Juice
1 3/4	Oz	Powdered Fruit Pectin
1 3/4	Quart	Sugar

Instructions:

1. Combine strawberries, champagne, lemon juice, and pectin in a non-reactive pan; bring pan to a boil.
2. Stir sugar into strawberry mixture constantly, until mixture returns to a boil.
3. Cook until sugar dissolves (about 1 to 2 minutes).
4. Pour jam into pint jars, cover and refrigerate.

Notes:
http://allrecipes.com/recipe/235787/strawberries-and-champagne-jam/?evt19=1&referringHubId=1110

Recipe #10 Strawberry Fudge

Storage Requirements: Cover and refrigerate
Equipment Needs: 9x9 inch pan, stovetop, large saucepan
Special Licensing Requirement: None
Serving: 8 (serving size is 1 cubic inch)
Ingredients:

Amount	Unit	Ingredient
12	Oz	Evaporated Milk
3	Cup	Sugar
2	Tbsp.	Butter
1 3/4	Cup	Strawberries, Fresh, Washed, Drained and Sliced
2	Tbsp.	Lemon Juice

Instructions:

1. Butter a 9x9 inch baking pan.
2. Combine milk, sugar and butter in a large saucepan over medium heat to a boil. Stir in strawberries and lemon juice.
3. Heat, stirring constantly between 234° and 240° degrees F (112° to 116° degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.
4. Remove from heat and quickly spread in prepared pan. Let pan cool before cutting and serving.

Notes:
http://allrecipes.com/recipe/22208/strawberry-fudge/?evt19=1&referringHubId=1110

Strawberries

Grocery Stores

(20 servings)

Recipe #1 Strawberry Buttermilk Donuts with Strawberry Glaze

Storage Requirements: Air-tight Plastic Container, At Room Temperature
Equipment Needs: Donut Pan, Standing Mixer, Piping Bag, Oven, Wire Rack
Special Licensing Requirement: None
Serving: 20 (serving size 1 donut 0.4 inches)
Ingredients:

Amount	Unit	Ingredient
4		Eggs
1	Quart	All-Purpose Flour
3	Cup	Strawberries, Washed and Diced
2	Cup	Confectioners' Sugar
1 ½	Cup	Buttermilk
1 1/4	Cup	Sugar
1/2	Cup	Honey
4	Tbsp.	Butter
2	Tbsp.	Vanilla Extract
1	Tbsp.	Baking Powder
1	Tsp.	Salt

Instructions:

1. Preheat oven to 425°F and lightly coat a donut pan with cooking spray.
2. To make the glaze, combine ½ cup diced strawberries with 2 tablespoons sugar. Stir and mash with a fork, letting sit at room temperature until juice is produced.
3. Add 2-3 tablespoons of this strawberry juice mixture to confectioners' sugar and mix well. Set aside.
4. For the donuts, combine flour, ½ cup sugar, baking powder, and salt and whisk until combined.
5. In another bowl, combine buttermilk, eggs, honey, butter, and vanilla, stirring well with a whisk.
6. With a rubber spatula, slowly add wet ingredients into dry ingredients, stirring until mixture is just combined.
7. Add 1 cup strawberries and slowly mix in remaining strawberries until just combined.
8. Pipe mixture into donut pan, filling ⅔ of the way full.
9. Bake for 8 minutes or until a toothpick inserted comes out clean.
10. Let cool on a wire rack for 5 minutes and then dip in glaze and return to wire rack.

Notes:
http://ahappyfooddance.com/strawberry-buttermilk-donuts-strawberry-glaze/

Recipe #2 Strawberries and Cream Cheesecake

Storage Requirements: Refrigerate
Equipment Needs: Baking Sheet, Standing Mixer, 9-inch spring form Pan, Oven, Wire Rack, Foil
Special Licensing Requirement: None
Serving: 20
Ingredients:

Amount	Unit	Ingredient
4		Eggs
2		Vanilla Bean, Seeds Scraped And Reserved
3 5/8	Lb.	Cream Cheese, Softened
2	Lb.	Strawberries (Washed and Drained)
1	Lb.	Mascarpone Cheese, Room Temperature
2 1/2	Cup	Sugar
2	Cup	Graham Crackers, Finely Ground
1/3	Cup	Light Corn Syrup
1/3	Cup	Unsalted Butter, Melted
1/2	Tsp.	Salt

Instructions:

1. Preheat oven to 300°F.
2. Place strawberries in a single layer on a rimmed baking sheet. Drizzle with corn syrup and toss gently to coat.
3. Bake until syrup thickens and strawberries turn deep red and shrink slightly, about 1 hour 30 minutes.
4. Transfer strawberries and syrup to a medium bowl and mash with a potato masher. Let cool completely.
5. Raise oven temperature to 350°F.
6. Stir together graham cracker crumbs, 6 tablespoons sugar, and the melted butter in a small bowl. Press mixture into the bottom of two 9-inch spring form pans to make an even layer.
7. Bake until crust is firm to the touch and has just darkened (about 10 minutes). Transfer pans to a wire rack and let crust cool completely.
8. Reduce oven temperature to 325°F.
9. Put cream cheese into the bowl of an electric mixer; mix on medium-low speed until creamy, about 2 minutes. Gradually add remaining sugar and salt. Add eggs, one at a time, mixing well after each addition.

10. Mix in vanilla bean seeds and mascarpone until no lumps remain) about 3 minutes).
11. Transfer 2 ½ quarts of cream cheese mixture to the mashed strawberries bowl, and stir to combine. Pour half of this strawberry-cream cheese mixture on top of each crust; smooth over with a spatula. Carefully spoon plain cream cheese mixture on top; smoothing over with a spatula.
12. Wrap the exterior of the spring form pans in 2 layers of foil; set in a large roasting pan. Fill roasting pan with boiling water until water reaches halfway up the sides of the spring form pan. Bake cheesecake until set, about 1 hour to 1 hour 10 minutes. Remove pan from water bath and transfer to a wire rack to cool.
13. Refrigerate for at least 4 hours.

Notes:
http://www.marthastewart.com/340256/strawberries-and-cream-cheesecake

Recipe #3

Title: Frosty Strawberry Squares

Storage Requirements: Freeze
Equipment Needs: 9 x 13 inch Pan, Oven
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	ingredient
1 ¼	Lb.	Frozen Whipped Topping, Thawed (1 Package)
3 1/8	Cup	Strawberries, Washed and Finely Chopped
1 1/4	Cup	All-Purpose Flour
5/8	Cup	Walnuts, Chopped
5/8	Cup	Butter, Melted
5/8	Cup	Sugar
1/8	Cup	Brown Sugar
1 1/4	Tbsp. .	Lemon Juice

Instructions:

1. Preheat oven to 350°F.
2. To make the crust, combine flour, nuts, and brown sugar. Add melted butter, tossing to combine the ingredients. Spread in a 9X13 inch pan.
3. Bake for 15 minutes, stirring occasionally until lightly browned. Remove crust mixture from pan and set aside to cool.
4. Sprinkle 1 ½ cup crust mixture in a 9X13 inch pan, and reserve the remaining crust.
5. To make the filling, combine strawberries, sugar, and lemon juice. Fold whipped topping into the mixture.
6. Carefully spoon filling over crust mixture, and Sprinkle the remaining crust mixture on top.
7. Cover and freeze for 6 hours or until firm.

Notes:
http://allrecipes.com/recipe/15870/frosty-strawberry-squares/?evt19=1&referringHubId=1110

Recipe #4

Title: Strawberry Brownies

Storage Requirements: Air-Tight Plastic Container, At Room Temperature
Equipment Needs: Food Processor, Sifter, 9 inch Pie Plate, and Oven
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2		Eggs
2	Lb.	Strawberries, Washed and Sliced
3/4	Quart	Cake Flour
2	Cup	Butter, Melted And Cooled
2	Cup	Sugar
1	Cup	Cocoa Powder
2	Tbsp.	Vanilla Extract

Instructions:

1. Preheat oven to 350°F. Lightly grease two baking pans.
2. Whisk together egg, melted butter, and vanilla in a large bowl.
3. Puree about ½ cup of the strawberries and whisk into the butter.
4. Sift together the sugar, cocoa powder, and cake flour. Fold into the butter and mix well until incorporated. Use more flour if needed to end up with a mixture in between a cake batter and a cookie dough.
5. Gently fold in the remaining sliced strawberries and pour the batter into prepared pans.
6. Bake until a toothpick inserted into the center comes out clean) 30 to 40 minutes).

Notes:
http://allrecipes.com/recipe/51308/strawberry-brownies/?evt19=1&referringHubId=1110

Recipe #5

Title: Strawberry Jam

Storage Requirements: Refrigerate
Equipment Needs: Large Sauce Pan, Large Stock Pot, Stovetop, Jars/Lids
Special Licensing Requirement: Food Manufacturers License
Serving: 20
Ingredients:

Amount	Unit	Ingredient
1/2	Oz	Powdered Fruit Pectin (1 Package)
3 1/2	Cup	Sugar
2 1/2	Cup	Strawberries, Washed and Crushed
1/4	Cup	Lemon Juice

Instructions:

1. Place the strawberries, lemon juice, and pectin into a large saucepan, and bring to a boil over high heat.
2. Once simmering, stir in the sugar until dissolved. Return to a boil and cook for 1 minute.
3. Sterilize jars and lids in boiling water for at least 5 minutes.
4. Pack the fruit mixture into the jars, filling to within ¼ inch of the top. Run a knife or a thin spatula around the insides of the jars after they have been filled to remove any air bubbles. Wipe rims to remove any residue. Top with lids and screw on rings.
5. Place a rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil, then carefully lower jars into the pot. Leave a 2-inch space between jars. Pour in more water if necessary until the water level is at least 1 inch above the jars. Cover the pot and process for 10 minutes.
6. Remove jars from stock pot and allow to cool overnight.

Notes:
http://allrecipes.com/recipe/180695/jalapeno-strawberry-jam/?evt19=1&referringHubId=1110

Recipe #6

Title: Strawberry Cream Cheese Bread

Storage Requirements: Refrigerate or Air-Tight Container, at Room Temperature
Equipment Needs: Standing Mixer, Strainer, 9 X 5 inch Loaf Pan, Oven
Special Licensing Requirement: None
Serving: 20
Ingredients:

Amount	Unit	Ingredient
3		Eggs
5	Oz	Cream Cheese
3 ⅓	Cup	Flour
2 ½	Cup	Strawberries, Washed and Chopped
1 ⅔	Cup	Sugar
½	Cup	Butter
½	Cup	Half And Half
½	Cup	Pecans, Chopped (Optional)
3 ⅓	Tsp.	Baking Powder
1 ⅔	Tsp.	Vanilla Extract
½	Tsp.	Baking Soda
½	Tsp.	Salt

Instructions:

1. Preheat oven to 350°F. Grease and flour a 9X5 inch loaf pan.
2. Mix cream butter, sugar, and cream cheese until fluffy.
3. Add eggs one at a time. Mix in vanilla.
4. In a separate bowl, mix flour, baking powder, baking soda, and salt.
5. Blend flour mixture with butter mixture just until blended. Add half and half and stir just to blend.
6. Carefully fold in strawberries and nuts. Dough mixture will be thick.
7. Bake for 50 to 60 minutes.

Notes:
http://baking.food.com/recipe/strawberry-cream-cheese-bread-261637

Recipe #7

Title: Strawberry Pecan Cookies

Storage Requirements: Air-Tight Container, At Room Temperature
Equipment Needs: Baking Sheets, Standing Mixer, Oven, Wire Rack
Special Licensing Requirement: None
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2		Eggs
3/4	Quart	All-Purpose Flour
2	Cup	Strawberries, Washed and Pureed
1 ½	Cup	Sugar
1	Cup	Shortening
¾	Cup	Pecans, Chopped
1	Tsp.	Salt
½	Tsp.	Baking Soda

Instructions:

1. Preheat oven to 350°F. Lightly grease baking sheets.
2. Cream the sugar and shortening together in a mixing bowl.
3. Stir in the baking soda, eggs, and strawberries until just blended.
4. Stir in the flour, salt, and pecans (mix well).
5. Drop dough by rounded tablespoons onto the baking sheets.
6. Bake until tops are set and lightly browned, about 15 minutes.

Notes:
http://allrecipes.com/recipe/11397/fresh-strawberry-pecan-cookies/?evt19=1&referringHubId=1110

Recipe #8

Title: Strawberry Caprese Pasta Salad

Storage Requirements: Refrigerate
Equipment Needs: Large bowl
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
1	Quart	Strawberries, Washed and Quartered
1 ½	Lb.	Shell Pasta, Cooked, Rinsed And Cooled (3 Lb. uncooked)
1 ½	Lb.	Mozzarella Balls, Drained
¾	Cup	Basil, Fresh and Chiffonade
¾	Cup	Onion, Red, Washed and thin sliced
¾	Cup	Balsamic Vinaigrette

Instructions:

1. Combine strawberries, pasta, mozzarella, basil and onion in a large bowl (salad can be prepared to this point and refrigerated until ready to serve).
2. Drizzle with vinaigrette and mix gently until ingredients are well coated.

Notes:
http://www.driscolls.com/recipes/view/3368/Strawberry-Caprese-Pasta-Salad

Recipe #9

Title: Strawberry Shortcake Tea Biscuits

Storage Requirements: Cover and leave at room temperature
Equipment Needs: Oven, baking sheet, parchment paper, mixing bowl and electric mixer
Special Licensing Requirement:
Servings: 20
Ingredients:

Amount	Unit	Ingredient
1		Egg
2	Cup	All-Purpose Flour
2	Tsp.	Baking Powder
½	Tsp.	Salt
½	Cup	Unsalted Butter
⅔	Cup	Sugar
1	Tsp.	Vanilla Extract
⅓	Cup	Heavy Cream
1	Cup	Strawberries, Washed and Diced
3	Tbsp.,	Coarse Sanding Sugar

Instructions:

1. Preheat oven to 375°F. Line 2 baking sheets with parchment paper.
2. Whisk together flour, baking powder and salt in a medium bowl. Beat butter and sugar in a medium bowl with an electric mixer on medium-high until light and fluffy) about 3 minutes).
3. Reduce speed to medium, add egg and vanilla and beat until incorporated. Beat in heavy cream. Reduce speed to low and beat in flour mixture just until incorporated.
4. Fold in strawberries.
5. Place sanding sugar in a small bowl. Scoop out dough into a heaping tablespoon and gently roll into a ball.
6. Dip half of cookie ball into sanding sugar and place on prepared baking sheet with the sugared side up. Repeat with remaining dough and sugar.
7. Bake cookies 16 to 18 minutes or until light golden brown on bottoms, rotating cookie sheets between oven racks halfway through baking. Let cookies cool on baking sheets 2 minutes then transfer to a wire rack and let cool completely.

Notes:
http://www.driscolls.com/recipes/view/11078/Strawberry-Shortcake-Tea-Biscuits

Strawberries

Restaurants

(20 Servings)

Recipe #1

Title: Strawberry Lemonade Slushie

Storage Requirements: Refrigerate/Freeze
Equipment Needs: Blender
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
3 ¾	Gallon	Ice Cubes
1 ¼	Quart	Strawberries, Washed
2 ½	Cup	Water
1 ⅔	Cup	Dry Lemonade Mix

Instructions:

1. Stir water and lemonade mix together in a cup until the mix dissolves.
2. Combine ice cubes and strawberries in a blender.
3. Pour lemonade mix into blender and blend on high for 10 seconds.
4. Stop and stir with a spoon and blend again until smooth.

Notes:
http://allrecipes.com/recipe/229757/strawberry-lemonade-slushie/?event8=1&prop24=SR_Title&e11=strawberry%20lemonade%20slushie&e8=Quick%20Search&event10=1&e7=Home%20Page&soid=sr_results_p1i1

Recipe #2

Title: Strawberries and Cream Sheet Cake

Storage Requirements: Cover and refrigerate or leave at room temperature
Equipment Needs: Standing mixer, 9x13 pan, Oven
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2		Eggs
2 ½	Cup	Cake Flour
2	Cup	Sugar
1	Cup	Butter, Softened
1	Cup	Buttermilk
⅔	Cup	Strawberries, Washed and Chopped
1	Tbsp.	Strawberry-Flavored Gelatin (1 Package)
2	Tsp.	Lemon Juice
1	Tsp.	Vanilla Extract
½	Tsp.	Baking Soda
¼	Tsp.	Salt
		Strawberry Frosting

Instructions:

1. Preheat oven to 350°F.
2. Grease and flour a 13X9 inch pan.
3. Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating 4 to 5 minutes or until light and fluffy.
4. Add eggs, one at a time, beating until blended after each addition.
5. Beat in lemon juice and vanilla.
6. Stir together flour, strawberry-flavored gelatin, baking soda, and salt. Add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until just blended.
7. Stir in strawberries.
8. Spread batter in prepared pan.
9. Bake for 30 to 40 minutes or until a toothpick inserted in center comes out clean.

10. Spread frosting on cake once it has cooled.

Notes:

http://www.myrecipes.com/recipe/strawberries-cream-sheet-cake

Recipe #3

Title: Mango Strawberry Salsa

Storage Requirements: Refrigerate
Equipment Needs: None
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
1	Quart	Strawberry, Washed and Diced
1	Quart	Mango, Medium Size, Washed and Diced
⅔	Cup	Orange Juice
¼	Cup	Lemon Juice
2	Tbsp.	Balsamic Vinegar
2	Tbsp.	Lime Juice

Instructions:

1. Stir together balsamic vinegar, orange juice, lemon juice and lime juice in a bowl
2. Fold in mango and strawberries until blended
3. Let rest at least 20 minutes before serving.

Notes:
http://allrecipes.com/recipe/160945/mango-strawberry-salsa/?evt19=1&referringHubId=1110

Recipe #4

Title: Strawberry Bruschetta

Storage Requirements: Refrigerate
Equipment Needs: Baking Sheet, Oven
Special Licensing Requirement: none
Serving: 20, 2 pieces
Ingredients:

Amount	Unit	Ingredient
3/4	Quart	Strawberries, Washed and Diced
2	Each	Nectarine, Medium Size, Washed and Diced
2	Cup	Grape Tomatoes, Washed and Diced
2	Tbsp.	Basil, Fresh
2	Cloves	Shallot
¼	Cup	Olive Oil
2	Tbsp.	Balsamic Vinegar
2	Tsp.	Sugar
2	Tsp.	Pepper
½	Tsp.	Salt
2	Loaves (12) Oz	Baguette, 2 Inch Diameter, Sliced Thin /2 Inches
8	Oz	Goat Cheese Log (Softened)

Instructions:

1. Preheat oven to 375.
2. Wash produce under running water. Prepare as directed.
3. Stir together all ingredients except the baguettes and goat cheese.
4. Slice baguette into ½ inch pieces. Spread bread with goat cheese (approximately one teaspoon each).
5. Place bread pieces on a baking sheet and bake 13-15 minutes.

6. Top the bread with the strawberry mixture including juice (approximately 2 Tbsp. per slice).

Notes:
http://www.myrecipes.com/recipe/strawberry-bruschetta

Recipe #5

Title: Almond Strawberry Chia Seed Pudding

Storage Requirements: Refrigerate
Equipment Needs: Food Processor or Blender, Plastic Wrap
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
3	Quarts	Strawberries, Washed and Drained
1	Quart	Almond Milk
1	Cup	Chia Seeds
1/2	Cup	Honey
2	Tsp.	Vanilla Extract

Instructions:

1. Puree almond milk and strawberries in a blender until well mixed. Pour into a bowl.
2. Stir chia seeds, honey, and vanilla extract into the puree.
3. Cover with plastic wrap and refrigerate until set (about 4 hours).

Notes:
http://allrecipes.com/recipe/233822/almond-strawberry-chia-seed-pudding/?evt19=1&referringHubId=1110

Recipe #6

Title: White Chocolate Strawberry Mousse Pie

Storage Requirements:
Equipment Needs: 8 inch spring form Pan, Stand Mixer, Small Sauce Pan, Stovetop, Food Processor
Special Licensing Requirement: none
Serving Size: 20
Ingredients:

Amount	Unit	Ingredient
⅔	Lb.	Strawberries (About 3 Cup) Washed and Drained
12	Oz	White Chocolate, Chopped
2	Cup	Shortbread Cookie Crumbs
2 ¼	Cup	Heavy Whipping Cream, Unwhipped
3	Tbsp.	Butter, Melted
1	Tsp.	Vanilla Extract

Instructions:

1. Preheat oven to 350°F.
2. Stir cookie crumbs and butter together in a bowl. Press crumb mixture into the bottom of an 8-inch spring form pan.
3. Bake until browned and set (about 20 minutes). Cool completely.
4. Heat ¾ cup of whipping cream in a small saucepan over medium heat until just barely bubbling, 3 to 4 minutes. Place white chocolate in a bowl and pour hot cream over the chocolate. Whisk until white chocolate melts and mixture is smooth. Cool to room temperature.
5. Beat 1 ½ cup of cream in a chilled bowl with an electric mixer until peak barely holds.
6. Add vanilla extract and continue to beat until peak barely holds.
7. Puree strawberries in a food processor.
8. Fold half the whipped cream mixture into the cooled white chocolate mixture. Fold mixture into the remaining whipped cream. Add the strawberry puree and fold until just combined.
9. Spoon strawberry mixture on top of the crust. Top with more strawberries if desired.
10. Refrigerate until chilled (at least 4 hours).

Notes:
http://allrecipes.com/Recipe/White-Chocolate-Strawberry-Mousse-Pie/Detail.aspx?evt19=1&referringHubId=1110

Recipe #7

Title: Strawberry Thyme Butter

Storage Requirements: Refrigerate
Equipment Needs: Blender or Food Processor
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2	Cup	Salted Butter, Softened
1	Cup	Strawberries, Washed and Drained
½	Cup	Thyme, Minced
To Taste		Salt

Instructions:

1. Soften butter at room temperature
2. In a blender or food processor, puree the strawberries and thyme coarsely.
3. Whip butter in a stand processor.
4. Fold puree into whipped butter. Add salt to taste.

Notes:
http://www.food.com/recipe/strawberry-thyme-butter-122398

Recipe #8

Title: Strawberry-Basil Frozen Yogurt

Storage Requirements: Freeze
Equipment Needs: Food Processor, 1 ½ qt. Electric Ice Cream Maker
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
1	Quart	Strawberries, Washed and Sliced
2	Cup	Sugar
2	Cup	Plain Greek Yogurt
2	Cup	Heavy Whipping Cream, Un Whipped
1/4	Cup	Basil, Fresh and Chopped
2	Tsp.	Lime Zest

Instructions:

1. Stir together strawberries and sugar in a medium bowl. Let stand 30 minutes, stirring occasionally.
2. Pulse strawberry mixture, basil, and lime zest in a food processor until berries are finely chopped (almost pureed).
3. Whisk together yogurt and cream in a medium bowl until smooth.
4. Stir strawberry puree into yogurt mixture until well blended. Cover and chill 1 hour.
5. Pour strawberry mixture into an ice cream maker and freeze according to manufacturer's instructions.

Notes:
http://www.myrecipes.com/recipe/strawberry-basil-frOzen-yogurt

Recipe #9

Title: Fresh Strawberry Granita

Storage Requirements: Freeze
Equipment Needs: Food Processor, Large Baking Dish (12 x 20 inch)
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2	Lb.	Strawberries Washed and Drained
1	Cup	Water
⅓	Cup	Sugar
½	Tsp.	Lemon Juice
½	Tsp.	Balsamic Vinegar
1	Pinch	Salt

Instructions:

1. Put all ingredients in a food processor, with strawberries added last. Pulse several times to get mixture moving, then blend until smooth (about 1 minute).
2. Pour into a large baking dish, at least 12 x 20 inch size. Puree should only be about ½ inch deep. Loosely cover with plastic wrap and place in the freezer until mixture barely begins to freeze around edges, about 45 minutes. Mixture will still be slushy in the center.
3. Lightly stir the crystals from the edge into the center using a fork, and mix thoroughly. Put it back in the freezer and chill until nearly frozen (30 to 40 minutes). Mix lightly with a fork as before.
4. Repeat freezing and stirring 3 to 4 times until the granita is light, crystals are separate, and the granita looks dry and fluffy.

Notes:
http://allrecipes.com/recipe/233726/fresh-strawberry-granita/?evt19=1&referringHubId=1110

Recipe #10
Title: Strawberry Sauce
Storage Requirements: Refrigerate
Equipment Needs: Medium Sauce Pan, Stovetop
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
4	Cloves	Garlic, Minced
2	Cup	Strawberries, Washed and Drained
½	Cup	Tomatoes, Crushed, Fresh Or Canned
2	Tbsp.	Olive Oil
3	Tbsp.	Malt Vinegar
2 ¾	Tbsp.	Soy Sauce
1	Tbsp.	Parsley, Chopped
2	Tsp.	Chili Flakes
1	Tsp.	Basil
½	Tsp.	Oregano
½	Tsp.	Black Pepper

Instructions:

1. Crush strawberries with a mortar and pestle. Combine strawberries and their juices with tomatoes, vinegar, soy sauce, oregano, basil, chili flakes, pepper, and parsley. Stir well and refrigerate.
2. Heat olive oil in a saucepan over medium heat. Add garlic and sauté for about 5 minutes.
3. Add strawberry sauce to the saucepan. Lower heat and simmer about 10 minutes.
4. Pour over savory dishes such as salmon or chicken.

Notes:
http://chefmom.sheknows.com/articles/820629/a-season-of-red-food-sweet-strawberries

Raspberries

Farmers Market

(serving 8)

Recipe #1

Title: Fresh Raspberry Turnovers

Storage Requirements: Refrigerate/Freeze
Equipment Needs: Sauce Pan, Stove Top, Baking sheets (2), Oven
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
1	Each	Egg, Split
17.3	Oz.	Frozen Puff Pastry
12	Oz	Raspberries
3	Tbsp.	Apple Juice
2	Tbsp.	Brown Sugar
1	Tbsp.	Water
1	Tbsp.	Cornstarch

Instructions:

1. Preheat oven to 350° F and line two baking sheets with parchment paper.
2. Stir 6 oz. raspberries with sugar and 2 Tbsp. of apple juice in saucepan over medium heat.
3. Cook raspberries for 5 minutes or until sugar is dissolved.
4. Whisk 1 Tbsp. of apple juice with cornstarch and add to the sauce pan.
5. Cook for 1-2 more minutes then stir in other 6 oz. of raspberries.
6. Unfold the pastry sheets and cut into 4 squares.
7. Brush edges of each square with egg whites and put filling into each square.
8. Fold pastry.
9. Place pastries onto baking sheets and brush egg wash on each pastry.
10. Bake for 20 minutes or until golden brown and puffed.
11. Let cool 5 minutes before serving.

Notes:
http://allrecipes.com/recipe/241273/fresh-raspberry-turnovers/?evt19=1&referringHubId=1109

Recipe #2

Title: Zucchini Raspberry Cupcakes

Storage Requirements: Refrigerate or Air-Tight Container, At Room Temperature
Equipment Needs: Muffin Pan with at least 12 Cup, Stand Mixer, and Oven
Special Licensing Requirement: none
Servings: 8
Ingredients:

Amount	Unit	Ingredient
1	Each	Egg
3/4	Cup	All Purpose Flour
⅔	Cup	Zucchini, Washed and Shredded
1/2	Cup	Raspberries, Washed and Drained
⅓	Cup	White Sugar
⅓	Cup	Chocolate Chips
2 1/2	Tbsp.	Buttermilk
¼	Cup	Butter
1 1/2	Tbsp.	Unsweetened Cocoa Powder
½	Tsp.	Baking Soda
⅓	Tsp.	Vanilla Extract

Instructions:

1. Preheat oven to 350° F and grease 8 muffin cup.
2. Whisk together the flour, cocoa, and baking soda and set aside
3. Beat the butter and sugar with an electric mixer until light and fluffy.
4. Add the egg and beat in the vanilla.
5. Pour the flour mixture in and add the buttermilk with it.
6. Fold in the zucchini, raspberries and chocolate chips.
7. Spoon batter into muffin cup.
8. Bake in oven for 20 minutes or until the muffins pass the toothpick test.
9. Remove after 10 minutes of cooling and place on a wire rack

Notes:
http://allrecipes.com/recipe/203307/zucchini-raspberry-Cupcakes/?evt19=1&referringHubId=1109

Recipe #3

Title: Raspberry Lemonade Biscotti

Storage Requirements: Refrigerate or Air-Tight Container, at Room Temperature
Equipment Needs: Small Saucepan, Stovetop, Sieve, Stand Mixer, Oven, Baking Sheets
Special Licensing Requirement: none
Servings: 16 (Serving size: 2)
Ingredients:

Amount	Unit	Ingredient
1	Each	Egg
1	Cup	All-Purpose Flour
¼	Cup	White Sugar
3	Tbsp.	Butter
1/4	Cup	Raspberries, Washed
2 ¼	Tsp.	White Sugar
¾	Tsp.	Lemon Zest
¼	Tsp.	Baking Powder
Pinch		Salt

Instructions:

1. Place raspberries and 1 ½ Tsp. of sugar into a small saucepan over medium heat. Bring to a boil. Cook, stirring occasionally, until reduced by about ⅓.
2. Remove from heat and strain to remove seeds. Set aside to cool.
3. In a large bowl, mix cream butter and sugar until light and fluffy.
4. Beat in the egg and mix well.
5. Stir in the raspberry sauce and lemon zest until well blended.
6. Combine flour, baking powder, and salt. Stir into the batter. Cover and refrigerate for 10 minutes.
7. Divide dough into four equal parts. Form each piece into a 12 inch long log shape on a lightly floured surface. Place logs on greased cookie sheet and pat down until about 3 inches wide, leaving at least two inches of space between each log.
8. Bake for 30 minutes in a 350° oven, until firm but not crisp. Allow to cool for 10 minutes before cutting.
9. Use a serrated knife to cut into ¾ inch wide slices. Return the slices to the baking sheets cut side down.
10. Bake for 8 minutes, turn the cookies over, and bake for an additional 8 minutes, or until lightly toasted on each side.

Notes:
http://allrecipes.com/recipe/72389/raspberry-lemonade-biscotti/?evt19=1&referringHubId=1109

Recipe #4

Title: inchBerry Goodinch Coffee Cake

Storage Requirements: Refrigerate
Equipment Needs: 8 inch Round Cake Pan, Oven, Sifter, and Stand Mixer
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
1	Each	Egg
1	Cup	All-Purpose Flour
1	Cup	Raspberries, Washed
½	Cup	Plain Yogurt
⅓	Cup	White Sugar
¼	Cup	Confectioners' Sugar
3	Tbsp.	Brown Sugar
2	Tbsp.	Butter
1	Tbsp.	Slivered Almonds
1+¼	Tsp.	Vanilla Extract
1	Tsp.	Milk
½	Tsp.	Baking Powder
¼	Tsp.	Baking Soda
¼	Tsp.	Salt

Instructions:

1. Preheat oven to 350° F. Lightly coat an 8 inch round cake pan with cooking spray.
2. Sift together flour, sugar, baking powder, baking soda, and salt in a large bowl.
3. In a separate bowl, whisk together egg, yogurt, butter, and 1 Tsp. vanilla extract.
4. Stir egg mixture into flour mixture until well moistened.
5. Toss the raspberries with brown sugar in a small bowl.
6. Pour ⅔ of the batter into the cake pan and sprinkle with the raspberries and almonds. Spoon the remaining batter over the raspberries.
7. Bake until cake springs back when lightly touched (35 to 40 minutes).

8. To make the glaze, stir together the confectioners' sugar, milk, and ¼ Tsp. vanilla extract until smooth. Drizzle glaze over the cooled coffee cake.

Notes:
http://allrecipes.com/recipe/42203/berry-good-coffee-cake/?evt19=1&referringHubId=1109

Recipe #5

Title: Raspberry Brownies

Storage Requirements: Air-Tight Container, at Room Temperature
Equipment Needs: 12 x 9 inch Baking Dish, Stand Mixer, and Oven
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
1	Each	Egg
⅔	Cup	Superfine sugar
⅓	Cup	Butter or margarine, softened
⅓	Cup	Self-rising Flour
⅓	Cup	Chocolate chunks
⅓	Cup	Raspberries, Washed and Drained
¼	Cup	Cocoa Powder

Instructions:

1. Preheat oven to 350°F. Grease a 12X9 inch baking dish and dust with cocoa powder.
2. Beat eggs, sugar, butter/margarine, flour, chocolate chunks, and cocoa powder together with an electric hand mixer in a large mixing bowl until smooth.
3. Fold raspberries gently into the batter.
4. Spoon into prepared dish. Bake until the top is a bit crusty and a toothpick inserted in the center comes out clean, about 40 minutes.

Notes:
http://allrecipes.com/recipe/228273/righteous-raspberry-brownies/?evt19=1&referringHubId=1109

Recipe #6

Title: Raspberry Lemonade Pie

Storage Requirements: Freeze
Equipment Needs: 12 inch pie pan, Stand Mixer
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredients
1	Each	Graham pie crusts (6 oz.0
¼	Cup	Raspberries
2	Oz	Whipped topping, thawed
1 ½	Oz	Frozen lemonade concentrate, thawed (half can)
1	Oz	Cream cheese
⅜	Oz	Lemon-flavored Gelatin Mix (1 package)
3/4	Cup	Boiling Water

Instructions:

1. Add boiling water to gelatin mix. Stir 2 minutes until completely dissolved; set aside.
2. Beat cream cheese in large bowl with mixer until creamy.
3. Gradually beat in lemonade concentrate, then gelatin.
4. Stir in whipped topping and berries.
5. Place crust into 12 inch pie pan.
6. Pour into crusts. Refrigerate pies for 4 hours or until firm.

Notes:
http://allrecipes.com/recipe/194340/raspberry-lemonade-pie/?evt19=1&referringHubId=1109

Recipe #7

Title: Raspberry Coconut Layer Bars

Storage Requirements: Refrigerate
Equipment Needs: 9 x 9 inch Pan, Oven
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
1 1/3	Cup	Sweetened Condensed Milk (1 can)
1 ¾	Cup	Shredded Coconut
1	Cup	Graham Cracker Crumbs
⅔	Cup	Raspberries, Washed and Drained or raspberry preserves can be used
⅓	Cup	Butter
⅓	Cup	Semisweet Chocolate Chips
1 ½	Oz.	White Chocolate, chopped
¼	Cup	Walnuts, chopped

Instructions:

1. Combine graham cracker crumbs and butter in medium bowl. Spread evenly over bottom of 13 x 9 inch baking pan; press in firmly.
2. Sprinkle with coconut. Pour condensed milk evenly over coconut.
3. Bake in 350° oven for 20-25 minutes or until lightly browned. Cool for 15 minutes.
4. Spread raspberries over coconut layer. Sprinkle with nuts.
5. Melt chocolate chips over low heat and drizzle over bars. Melt white chocolate squares and drizzle over bars.
6. Allow pan to chill and then put into bars.

Notes:
http://allrecipes.com/recipe/10340/raspberry-coconut-layer-bars/?evt19=1&referringHubId=1109

Recipe #8

Title: Nutty Raspberry Chocolate Muffins

Storage Requirements: Air-tight Container, at Room Temperature
Equipment Needs: Muffin Tin, Paper Liner, Stand Mixer, Oven
Special Licensing Requirement: none
Serving Size: 8
Ingredients:

Amount	Unit	Ingredient
1	Each	Egg
⅓	Each	Banana, mashed
⅔	Cup	Almond meal
⅔	Cup	Raspberries, washed and chopped
⅔	Cup	Dark chocolate chips
½	Cup	White Sugar
⅓	Cup	All-Purpose Flour
⅓	Cup	Whole Wheat Flour
⅓	Cup	Butter
⅓	Cup	Milk
⅓	Cup	Plain yogurt
1 ⅓	Tsp.	Vanilla Extract
⅔	Tsp.	Baking Powder
⅔	Tsp.	Baking Soda
⅔	Tsp.	Cinnamon
1/8	Tsp.	Salt

Instructions:

1. Preheat oven to 400°F. Grease 8 muffin cup or fill with paper liners.
2. Mix almond meal, all-purpose flour, whole wheat flour, baking powder, baking soda, cinnamon, and salt.
3. Beat butter and sugar together in a separate bowl until light and fluffy.
4. Add egg to butter/sugar mixture beating until incorporated. Stir vanilla into mixture.

5. Mix milk and yogurt together in a separate bowl. Add butter mixture, alternating with milk mixture, to the flour mixture until just incorporated.
6. Stir mashed banana into batter; fold in raspberries and chocolate chips.
7. Fill muffin cup ¾ full with batter.
8. Bake until a toothpick inserted in the middle of the muffins comes out clean (18 to 25 minutes).

Notes:
http://allrecipes.com/recipe/231058/nutty-raspberry-chocolate-muffins/?evt19=1&referringHubId=1109

Recipe #9

Title: Raspberry-Pear-Pecan Bread

Storage Requirements: Air-tight container
Equipment Needs: 9x5-inch loaf pan
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
2	Each	Eggs, beaten
1 ⅓	Cup	All-Purpose Flour
1 ⅓	Cup	Pears, washed and chopped
1	Cup	Raspberries, washed
⅔	Cup	Pecans, chopped
1/3	Cup	Brown Sugar
2	Tbsp.	Oil
1 ⅓	Tsp.	Baking Powder
2/3	Tsp.	Vanilla Extract
⅓	Tsp.	Baking Soda
⅓	Tsp.	Ground Cinnamon
⅓	Tsp.	Salt

Instructions:

1. Preheat oven to 350°F. Lightly grease a 9x5-inch loaf pan.
2. Mix flour, baking powder, baking soda, cinnamon, and salt together in a bowl.
3. Place raspberries in a separate bowl. Spoon 2 tablespoons flour mixture over raspberries and toss until coated.
4. Combine pears, brown sugar, oil, eggs, and vanilla in a separate bowl.
5. Stir flour mixture into pear mixture until batter is just combined. Gently fold raspberries and pecans into batter. Pour batter into prepared loaf pan.
6. Bake in the preheated oven until a toothpick inserted in the center of the bread comes out clean . Cool in pan for 20 minutes before removing loaf to cool completely on a wire rack.

Notes:
http://allrecipes.com/recipe/234162/raspberrypearpecan-bread/?evt19=1&referringHubId=1109

Recipe #10

Title: Raspberry Almond Kiss Cookies

Storage Requirements: Air-tight container

Equipment Needs: Standing mixer, wire racks

Special Licensing Requirement: none

Ingredients:

Amount	Unit	Ingredient
1/2	Cup	All Purpose Flour
1/4	Cup	Confectioners' Sugar
2	Tbsp.	Butter
3	Tbsp.	White Sugar
2	Tbsp.	Brown Sugar
1/2	Tsp.	Milk
1/2	Tsp.	Almond Extract
1/4	Tsp.	Baking Soda
1/4		Egg
8		Milk Chocolate Candy Kisses

Instructions:

1. Preheat the oven to 325 degrees F (165 degrees C).
2. In a medium bowl, cream together the butter, 2 Tbsp. of the white sugar and brown sugar until smooth. Blend in the egg and 1/4 teaspoon almond extract.
3. Combine the flour, baking soda and salt; stir into the creamed mixture. Cover dough and refrigerate for at least one hour, or until easy to handle.
4. Roll dough into 1 inch balls, roll the balls in the remaining white sugar and place them 2 inches apart onto ungreased cookie sheets.
5. Bake for 10 to 12 minutes in the preheated oven, or until golden brown.
6. While hot from the oven, immediately press a chocolate kiss into the center of each one. Remove from cookie sheets to cool on wire racks.
7. In a small bowl, mix together the confectioners' sugar, milk, and 1/4 teaspoon almond extract until smooth. Drizzle over cooled cookies.

Notes:

http://allrecipes.com/recipe/26221/raspberry-almond-kiss-cookies/?evt19=1&referringHubId=1109

Raspberries

Grocery Stores

(Serving 20)

Recipe #1

Title: Apple-Raspberry Sauce

Storage Requirements: Refrigerate
Equipment Needs: Open Range, Large Pot
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
24	Each	Green Apples, Washed
24	Oz	Fresh Raspberries, Washed
1 1/2	Cup	Water
2/3	Cup	Brown Sugar
2	Tsp.	Ground Cinnamon
1/2	Tsp.	Ground Nutmeg

Instructions:

1. Peel, core, and cut apples into chunks.
2. Combine all ingredients in a large, gallon-sized pot.
3. Cook on low, until apples can be easily mashed, about 1½ hours. Stir occasionally to prevent burning.

Notes:
http://allrecipes.com/recipe/237796/slow-cooker-apple-raspberry-sauce/?evt19=1&referringHubId=1109

Recipe #2

Title: Raspberry Cilantro Salsa

Storage Requirements: Refrigerate
Equipment Needs: bowl, whisk or potato masher
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
18	Oz	Fresh Raspberries, washed
1/2	Cup	Cilantro, washed and chopped
4 1/2	Tsp.	Fresh Lime Juice
2	Tsp.	Kosher Salt
2	Tsp.	Sugar, or to taste
1	Tsp.	Mashed Garlic
1	Tsp.	Ground Cumin
1/2	Tsp.	Ground Black Pepper

Instructions:

1. Combine all ingredients, except sugar. Mash gently with whisk or potato masher.
2. Add sugar to taste.
3. Chill 1 hour to blend flavors, adjust salt, pepper or sugar to taste. Serve with chips or over fish or poultry.

Notes:
http://www.driscolls.com/recipes/view/3882/Raspberry-Cilantro-Salsa

Recipe #3

Title: Raspberry Lemon Muffins

Storage Requirements: Air-tight Container, at Room Temperature
Equipment Needs: Muffin Tin, Oven
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2 1/2	Cup	All Purpose Flour
1 2/3	Cup	Raspberries, washed
1	Cup	Egg Whites
1	Cup	Plain Yogurt
1 1/4	Cup	White Sugar
5	Tbsp.	Vegetable Oil
3	Tbsp.	White Sugar for decoration
2 1/2	Tsp.	Lemon Extract
1 2/3	Tbsp.	Lemon Juice
3 1/3	Tsp.	Baking Powder
1 2/3	Tsp.	Lemon Zest
¼	Tsp.	Salt

Instructions:

1. Preheat oven to 400° F and grease 20 muffin cups.
2. Mix yogurt, oil lemon juice, egg whites and lemon extract in a large bowl.
3. In a separate bowl stir together flour, ¾ cup sugar, baking powder, salt, and lemon zest.
4. Add the wet ingredients to the dry, and mix until just blended. Gently stir in raspberries.
5. Spoon batter evenly into prepared muffin Cup. Sprinkle the remaining sugar over the tops for decoration, if desired.
6. Bake for 15 to 17 minutes or until the top springs back when lightly touched.

Notes:
http://allrecipes.com/recipe/49383/raspberry-lemon-muffins/?evt19=1&referringHubId=1109

Recipe #4

Title: Raspberry Habanero Jam

Storage Requirements: Airtight Container at Room Temperature, Refrigerate Upon Opening
Equipment Needs: Blender, 2 Large Stockpots, Stovetop, and Jars/lids
Special Licensing Requirement: Food Manufacturer Licenses
Serving: 20
Ingredients:

Amount	Unit	Ingredient
1 1/4	Each	Habanero Peppers, washed and stemmed
1/4	Each	Green Bell Pepper, washed, halved and seeded
1 1/2	Cup	Sugar
3/4	Cup	Raspberries, Washed
3/8	Cup	White Vinegar
3/4	Tbsp.	Powdered Pectin

Instructions:

1. Blend vinegar, bell pepper, and habanero peppers together in a blender until smooth.
2. Stir pepper mixture, sugar, raspberries, and pectin together in a large stockpot. Bring to a boil and cook until jam is smooth and sugar is dissolved, about 5 minutes.
3. Sterilize the jars and lids in boiling water for at least 5 minutes. Pack jam into hot sterilized jars, filling to within ¼ inch of the top. Run a knife or thin spatula around the insides of the jars after they have been filled to remove air bubbles. Wipe the rims of the jars with a moist paper towel to remove any food residue. Top with lids and screw on rings.
4. Process the jars in boiling water for 15 minutes.

Notes:
http://allrecipes.com/recipe/238386/raspberry-habanero-jam/?evt19=1&referringHubId=1109

Recipe #5

Title: Raspberry Icebox Cake

Storage Requirements: Frozen
Equipment Needs: 9 X 13 Baking Dish, Sauce pan, Stovetop, Oven
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
34	Each	Graham Crackers, crushed
28	Each	Marshmallows
3	Cup	Raspberries, Washed and Drained (if frozen then thaw overnight in refrigerator an drain juice)
1	Cup	Raspberry Flavored Gelatin
1 1/2	Cup	Boiling Water
1 1/2	Cup	Heavy Whipping Cream, whipped
1/2	Cup	Butter
1/2	Cup	Milk
1/2	Cup	Brown Sugar

Instructions:

1. Preheat oven to 350°F.
2. Mix graham cracker crumbs, butter, and brown sugar until well combined. Set aside ¼ cup of this mixture as a topping and press the remainder into one 9x13-inch pan.
3. Bake for 10 minutes. Set aside to cool.
4. Dissolve raspberry gelatin in boiling water and add raspberries, stirring until melted. Chill until partially set and spread on crust base.
5. Melt marshmallows with the milk. When cool, fold in whipped cream and spread on top of raspberry mixture. Sprinkle with remaining crumbs. Chill for 3-4 hours before serving.

Notes:
http://allrecipes.com/recipe/7845/raspberry-icebox-cake/?evt19=1&referringHubId=1109

Recipe #6

Title: Sweet Raspberry Swirl Rolls with Glaze

Storage Requirements: Freeze, Refrigerate, or Airtight Container at Room Temperature
Equipment Needs: Standing Mixer, Dough Hook, Oven, Baking Sheet
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
1 ¾	Tbsp.	Active Dry Yeast
2	Each	Eggs
12 1/2	Oz	Raspberries
6	Cup	Flour
1 1/4	Cup	Milk
1	Cup	Powdered Sugar
3/4	Cup	Sugar
1	Cup	Butter, divided
1/2	Cup	Sugar
2	Tbsp.	Heavy Cream
1 1/4	Tsp.	Cornstarch
1/3	Tsp.	Salt

Instructions:

1. Heat milk until lukewarm. Pour into electric mixer bowl and add ¾ cup sugar and yeast to it. Mix, then cover the bowl with a dish towel and let sit for about 5 minutes, until the mixture is frothy.
2. Start the mixer and add in softened butter, eggs, and salt. Slowly add in flour until a soft dough forms. Using dough hook attachment, beat the dough on medium-high speed for 10 minutes.
3. Form the dough into a ball. Place in a greased bowl, cover, and let sit in a warm place for 1-2 hours, until it doubles in size.
4. Line a baking pan with parchment paper and/or grease it.
5. Once the dough has risen, turn it out onto a floured surface and roll it into a 10x24-inch rectangle.
6. Mix together the raspberries, ½ cup sugar, and cornstarch. Spread it over the dough and tightly roll it up. Using a sharp knife, cut the log into 16 equal sized slices. Place the

rolls into the prepared pan, cover them, and let them rise in a warm place for another 1-2 hours.

7. Preheat your oven to 425°F and bake the rolls for 25 minutes, until they are golden brown and the juices are bubbling. Let cool.
8. Prepare the glaze by whisking together the powdered sugar, butter, and heavy cream in a small bowl. Once the rolls have cooled a little, drizzle the glaze over the top.

Notes:
http://www.foodandwine.com/recipes/raspberry-swirl-sweet-rolls

Recipe #7

Title: Raspberry Banana Bread

Storage Requirements: Refrigerate or Airtight Container at Room Temperature
Equipment Needs: Stand Mixer, Loaf Pans, Oven, Wire Rack
Special Licensing Requirement:
Servings: 20 or 2 loaves
Ingredients:

Amount	Unit	Ingredient
4	Each	Eggs
2	Each	Banana
3	Cup	Flour
2	Cup	Sugar
1 1/2	Cup	Raspberries, washed
1	Cup	Vegetable Oil
1 1/2	Tsp.	Cinnamon
1	Tsp.	Baking Soda
1	Tsp.	Lemon Extract
1/2	Tsp.	Salt
1/4	Tsp.	Nutmeg

Instructions:

1. Preheat oven to 325°F. Grease two loaf pans.
2. Mash raspberries in a bowl; press raspberries through a sieve to remove seeds. Mash banana in another bowl.
3. Combine flour, cinnamon, baking soda, salt, and nutmeg in a bowl. Beat sugar, eggs, raspberries, banana, and vegetable oil in a bowl with an electric mixer set on low until smooth, 2 to 3 minutes. Stir flour mixture into raspberry mixture until batter is just moistened. Stir in lemon extract. Pour batter into prepared loaf pans. Spread to even top.
4. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Notes:
http://allrecipes.com/recipe/228442/raspberry-banana-bread/?evt19=1&referringHubId=1109

Recipe #8

Title: Raspberry Tea Frosting

Storage Requirements: Refrigerate or Airtight Container at Room Temperature
Equipment Needs: Stand Mixer
Special Licensing Requirement:
Serving: 20 at 3 Tbsp. per serving
Ingredients:

Amount	Unit	Ingredient
1/2	Cup	Cream Cheese
2	Cup	Heavy Cream
1/2	Cup	Raspberries, washed
1/2	Cup	Sugar
1/2	Cup	Unsweetened Instant Tea Powder
1/2	Tsp.	Vanilla Extract

Instructions:

1. Place cream cheese, raspberries, tea powder, vanilla extract, and sugar in a bowl, and beat until smooth with an electric mixer set on high speed.
2. While mixer is running, slowly pour the cream into the bowl, and beat until the frosting forms stiff peaks, about 3 minutes. Scrape down the bowl often.
3. Spread on top of Cupcakes or other baked goods.

Notes:
http://allrecipes.com/recipe/218796/raspberry-iced-tea-Cupcakes/?evt19=1&referringHubId=1109

Recipe #9

Title: Raspberry Almond Coffeecake

Storage Requirements: Air-tight container
Equipment Needs: Two 8-inch round cake pan, standing mixer
Special Licensing Requirement:
Servings: 20
Ingredients:

Amount	Unit	Ingredient
2	Each	Egg
2	Cup	Raspberries, Washed
2	Cup	Flour
1	Cup	Sour Cream
2/3	Cup	Sugar
1/2	Cup	Almonds, sliced
1/2	Cup	Powdered Sugar
6	Tbsp.,	Brown Sugar
4	Tbsp.	Butter, melted
2+1/2	Tsp.	Vanilla Extract, divided
2	Tsp.	Milk
1	Tsp.	Baking Powder
1/2	Tsp.	Baking Soda
1/4	Tsp.	Salt

Instructions:

1. Preheat oven to 350°F. Spray 8-inch round cake pans with cooking spray.
2. Combine raspberries and brown sugar in a bowl. Set aside.
3. In a large bowl, combine flour, sugar, baking soda, baking powder, and salt.
4. In a separate bowl, combine sour cream, butter, 2 teaspoon vanilla, and eggs, and add to flour mixture. Stir just until moist.
5. Spoon ⅔ of the batter into each of the prepared pans. Spread raspberry mixture evenly over the batter. Spoon remaining batter over raspberry mixture. Top with almonds.
6. Bake for 40 minutes or until a wooden pick inserted in the center comes out clean. Let cool for 10 minutes on a wire rack.

7. Combine powdered sugar, milk, and ½ Tsp. vanilla. Stir well. Drizzle glaze over cake.

Notes:
http://allrecipes.com/recipe/7784/raspberry-almond-coffeecake/?evt19=1&referringHubId=1109

Recipe #10

Title: Raspberry Chocolate Chip Cheeseball

Storage Requirements: Air-tight container, refrigerate

Equipment Needs: Standing mixer

Special Licensing Requirement:

Servings: 20

Ingredients:

Amount	Unit	Ingredient
1 ½	Lb.	Cream Cheese
6 3/4	Cup	Powdered Sugar
3	Cup	Mini Chocolate Chips (divided)
3/4	Cup	Butter (Unsalted)
3/4	Cup	Raspberry Juice
3/4	Cup	Raspberry (chopped)

Instructions:

1. In a large mixing bowl, beat cream cheese and butter until combined. Add raspberry juice and powdered sugar until fully blended. Fold in chopped raspberry and 1/2 cup of mini chocolate chips.
2. At this point you can either serve immediately or continue on to make as a cheeseball.
3. The recipe makes 3 cheeseballs. To prepare each, line a rounded bowl with plastic wrap. Pour 1/3 of mixture into bowl, bringing up sides of plastic wrap to cover the top. Refrigerate overnight.
4. When ready to serve, invert cheeseball onto serving plate and press 1/2 cup mini chips into each cheeseball. Serve with graham crackers, animal cookies, apple slices, or pretzels.

Notes:

http://www.shugarysweets.com/2014/01/cherry-chocolate-chip-cheeseball

Raspberries

Restaurants

(serving 20)

Recipe #1

Title: Raspberry-Orange Chicken

Storage Requirements: Refrigerate
Equipment Needs: Open Range, Skillet
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
20	each	Chicken Breast (5 Oz)
5	each	Oranges, washed, peeled and sectioned
5	each	Small Onion, washed and chopped
1 ¼	quarts	Raspberries
2 1/2	Cup	Chicken Broth
1 1/4	Cup	Orange Juice
1	Cup	Balsamic Vinegar
3/4	Cup	Cornstarch
2/3	Cup	Water
2	Tbsp.	Butter
To Taste	Tsp.	Salt and Pepper

Instructions:

1. Season chicken breasts with salt and pepper.
2. Melt 1 Tbsp. of butter on a baking sheet.
3. Cook the chicken until brown and temperature reaches minimum of 165 F.
4. Melt 1 Tbsp. of butter in a skillet. Stir in onion and cook until translucent.
5. Mix together cornstarch with water to form a slurry.
6. Pour combined balsamic vinegar, orange juice and chicken broth to skillet with onion and increase heat to medium high
7. Bring to a boil and stir in cornstarch and water mixture.
8. Cook until sauce thickens and turns clear. Reduce heat to medium
9. Stir in raspberries and orange segments. Add chicken to sauce and serve.

Notes:
http://allrecipes.com/recipe/130909/raspberry-orange-chicken/?evt19=1&referringHubId=1109

Recipe #2

Title: Raspberry Balsamic Vinaigrette

Storage Requirements: Refrigerate
Equipment Needs: Medium sized Jar/ other lidded container (or immersion blender)
Special Licensing Requirement:
Serving: 20 at 2 Tablespoons per serving
Ingredients:

Amount	Unit	Ingredient
1 ¼	Cup	Fresh Raspberries, washed and drained
3/4	Cup	Balsamic Vinegar
1/3	Cup	Olive Oil
1 ¼	Tbsp.	White Sugar
1 ¼	Tbsp.	Honey
1/2	Tsp.	Salt

Instructions:

1. Mix Raspberries and sugar together in a bowl and set aside for 10 minutes.
2. Mash berries using a fork until liquefied.
3. Pour berry mix into a jar with a lid and add balsamic vinegar, olive oil, honey and salt. Add olive oil in small amounts.
4. Cover jar with lid and shake until dressing is mixed well.
5. Store in Refrigerator.

Notes:
http://allrecipes.com/recipe/233321/fresh-raspberry-balsamic-vinaigrette/?evt19=1&referringHubId=1109

Recipe #3

Title: Raspberry Cheesecake Stuffed French Toast

Storage Requirements: Refrigerate
Equipment Needs: Large Skillet/Griddle
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
13	Each	Eggs
3	Loaves	Texas Toast, pre sliced
3 1/3	Cup	Milk
1	Quart	Raspberries, Washed and Drained
1	Lb.	Cream cheese, softened
1	Tsp.	Vanilla Extract
1/4	Tsp.	Cinnamon
		Pan spray
		Confectioners' Sugar
		Nutmeg, grated

Instructions:

1. Puree raspberries. Whip with cream cheese until smooth.
2. In a separate bowl, beat eggs until mixed, add milk, vanilla, sugar, and cinnamon and continue mixing until well blended. Set aside.
3. Make inchsandwichesinch by cutting each slice of bread in half and spreading the raspberry-cheese mixture on it, then topping with the other half.
4. Dip bread into egg mixture, coating thoroughly.
5. Cook bread until well-browned on both sides, about 5 minutes.
6. Dust with confectioners' sugar and nutmeg. Serve immediately.

Notes:
http://allrecipes.com/recipe/75108/raspberry-cheesecake-stuffed-french-toast/?evt19=1&referringHubId=1109

Recipe #4

Title: Baked Raspberry Vanilla Pudding

Storage Requirements: Refrigerate
Equipment Needs: Three 9 inch Pie Plates, Oven
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredients
13	Each	Eggs
2	Lb.	Raspberries, Washed and Drained
1 2/3	Cup	Milk
1 2/3	Cup	Cream, heavy whipping
¾	Cup	Flour
1/4	Cup	Sugar
1 1/2	Tsp.	Vanilla
		Pan Spray

Instructions:

1. Preheat oven to 375°F. Lightly spray three 9-inch pie plates.
2. Wash and drain raspberries.
3. Spread raspberries evenly over bottom of pie plates.
4. Blend eggs, milk, cream, flour, sugar, and vanilla until well beaten.
5. Pour over fruit.
6. Bake 20-25 minutes until set and golden around the edges.

Notes:
http://baking.food.com/recipe/baked-raspberry-vanilla-pudding-102844

Recipe #5

Title: Raspberry, Goat Cheese, and Almond Empanadas

Storage Requirements: Refrigerate
Equipment Needs: Baking Sheets (2), Oven
Special Licensing Requirement:
Serving: 20 at 6.5 grams per serving size
Ingredients:

Amount	Unit	Ingredient
20	Each	Sweet empanada discs (made from a basic sweet pastry dough), 2 inch diameter
2	Each	Egg, yolk and white separated
1	Lb.	Raspberries, Washed and Drained
1 1/2	Cup	Plain Goat Cheese or Cream Cheese (12 Oz)
2/3	Cup	Sugar
2/3	Cup	Sliced or slivered Almonds
1 1/3	Tbsp.	Orange Zest
1 1/4	Tsp.	Vanilla

Instructions:

1. Wash and drain raspberries.
2. Combine the cheese, sugar, vanilla, and orange zest in a bowl. Mix well.
3. Fold into cheese mixture the raspberries all but ¼ cup of almond slices.
4. Use a scoop to place mixture in center of empanada disc.
5. Brush the edges of the disc with egg whites.
6. Fold the discs and seal the edges with a fork.
7. Lightly brush the top of the empanadas with the egg yolk.
8. Sprinkle the empanadas with remaining almond slices.
9. Chill for at least 30 minutes prior to baking to help seal edges.
10. Bake in a 375°F oven for 20-25 minutes or until golden.

Notes:
http://laylita.com/recipes/2008/07/17/raspberry-goat-cheese-almond-empanadas/

Recipe #6

Title: Raspberry Chipotle Sauce

Storage Requirements: Refrigerate
Equipment Needs: Skillet, Stovetop
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
5	Each	Jalapeno peppers, seeded and diced,
5	Each	Garlic cloves, minced
2	Lb.	Raspberries, Washed and Drained
1	Cup	Apple Cider Vinegar
1 1/4	Cup	White Sugar
2/3	Cup	Brown Sugar
1/3	Cup	Olive Oil
1/3	Cup	Adobo Sauce
1/4	Tsp.	Salt

Instructions:

1. Wash and drain peppers and raspberries.
2. Heat olive oil in a skillet over medium heat.
3. Stir in jalapenos; cook until tender, about 5 minutes.
4. Mix in garlic and adobo sauce; bring to a simmer.
5. Stir the raspberries into the sauce; cook until soft, about 3 minutes.
6. Stir in the vinegar, salt, sugar, and brown sugar. Mix well.
7. Simmer until thickened and reduced by half, about 15 minutes.
8. Serve with pork or chicken or use as a sandwich spread.

Notes:
http://allrecipes.com/recipe/203287/raspberry-chipotle-sauce/?evt19=1&referringHubId=1109

Recipe #7

Title: Triple Berry Sorbet

Storage Requirements: Freeze
Equipment Needs: Sauce Pan, Stovetop, Sieve, Ice Cream Maker
Special Licensing Requirement:
Servings: 20 (1/2 cup serving)
Ingredients:

Amount	Unit	Ingredient
2	Lb.	Raspberries
1/1/4	Quarts	Cranberries
1	Quart	Sugar
1	Quart	Water
3 3/4	Cup	Cherry Juice
1 1/4	Cup	Lime Juice
1/4	Cup	Orange Juice Concentrate

Instructions:

1. Wash berries and drain.
2. Bring the sugar and water to a boil in a saucepan over medium heat.
3. When the sugar is dissolved, stir in the cranberries and cook and stir for 5 minutes. Add the raspberries and simmer for 5 more minutes, until softened and the cranberries have popped.
4. Strain the mixture through a sieve or strainer, discard pulp, and refrigerate mixture for 2 hours.
5. Mix in cherry juice, lime juice, and orange juice concentrate. Pour mixture into an ice cream maker. Freeze according to directions.
6. Transfer frozen mixture to a freezer container and freeze for additional 2 hours or until the sorbet is firm. Remove from the freezer 10 minutes before serving.

Notes:
http://allrecipes.com/recipe/189813/triple-berry-sorbet/?evt19=1&referringHubId=1109

Recipe #8

Title: Gourmet Raspberry Chicken

Storage Requirements: Refrigerate
Equipment Needs: Sauté pan, sauce pan, stovetop
Special Licensing Requirement:
Serves 10
Ingredients:

Amount	Unit	Ingredient
1 ¾	Gallons	Chicken Broth
10	Each	Skinless Chicken Breasts (5 Oz)
1 1/4	Quart	Frozen Cranberry Raspberry Juice Concentrate
1 1/4	Quart	White Wine
3 3/4	Lb.	Raspberries
1/4	Cup	Corn Starch
1/2	Cup	Cold Water
1 1/4	Quart	All Purpose Flour
2	Tbsp.	Dried Tarragon
1 1/4	Cup	Olive Oil
2 1/2	Tsp.	Minced Garlic

Instructions:

1. Wash and drain raspberries
2. Combine the chicken broth and garlic in a saucepan or steam jacketed kettle over medium-high heat.
3. Bring to a boil, and cook until reduced by 1/2, at least 15 minutes.
4. Stir in cranberry raspberry concentrate, white wine, and 2/3 of the raspberries.
5. Return to a boil, and boil until about ½ cup of sauce remains or about 30 minutes.
6. Strain the sauce, and return to the pan.
7. Mix together cornstarch and cold water; stir into the sauce.
8. Cook over medium heat until glossy and slightly thickened.
9. Mix flour and tarragon. Dredge chicken breasts in mixture to coat completely.
10. Heat the olive oil in skillet over medium heat. Add chicken, and cook until temperature of 165 F is reached.
11. Coat cooked chicken evenly with the sauce. Sprinkle remaining raspberries on top of portioned chicken as served.

Notes:

http://allrecipes.com/recipe/45883/gourmet-raspberry-chicken/?evt19=1&referringHubId=1109

Recipe #9

Title: Raspberry Salsa

Storage Requirements: Air-tight container, refrigerate

Equipment Needs: Mixing bowl

Special Licensing Requirement:

Servings: 20

Ingredients:

Amount	Unit	Ingredient
2	Cup	Raspberries, Washed and Drained
1/4	Cup	Onion, sweet variety, washed and chopped
1	Clove	Garlic, minced
1/4	Cup	Fresh Cilantro, washed, drained and chopped
1/2	Tsp.	White Sugar
3	Tbsp.	Fresh Lime Juice

Instructions:

1. In a medium bowl, mix together drained raspberries, sweet onion, garlic, cilantro, white sugar and lime juice. Cover and chill in the refrigerator at least 1 hour before serving.

Notes:

http://allrecipes.com/recipe/24906/raspberry-salsa/?evt19=1&referringHubId=1109

Recipe #10

Title: Raspberry Cream Cheese-Filled Wontons

Storage Requirements: Air-tight container

Equipment Needs: Frying pan, stovetop

Special Licensing Requirement:

Serving: 20

Ingredients:

Amount	Unit	Ingredient
1	Package of 20 count	Wonton Wrappers
1	Cup	Raspberry Preserves
8	Oz	Cream Cheese (cut into 1/2 in cubes)
1	Quart	Vegetable Oil
1/2	Cup	Powdered Sugar

Instructions:

1. Separate wonton wrappers into individual sheets and lay out on a flat surface. In the middle of each wrapper, spoon ½ teaspoon of jam and one cube of cream cheese. Lightly moisten sides of wrapper with cold water. Gather all corners to the middle to cover filling and to form a packet. Press together to completely seal.
2. In a pan over medium heat, heat about 1-inch oil.
3. Add wontons and deep-fry for about 2 to 3 minutes or until golden brown and crisp.
4. Remove from pan, drain on a wire rack set over a baking sheet.
5. Lightly dust with powdered sugar.

Notes:

http://www.onionringsandthings.com/2013/02/raspberry-and-cream-cheese-filled-wontons/

Blackberries

Farmers Market

(serving 8)

Recipe #1

Title: Blackberry Ginger Bars

Storage Requirements: Refrigerate
Equipment Needs: Baking Dish (9x9), Small Sauce pan, Food Processor, Stovetop, and Oven
Special Licensing Requirement: none
Serving: 8
Ingredients:

	Amount	Unit	Ingredient
Crust	2/3	Cup	All Purpose Flour
	1/3	Cup	Ground Oats
	1/2	Cup	Brown Sugar
	⅓	Cup	Butter, Melted
	1/3	Tsp.	Salt
	2/3	Tsp.	Vanilla Extract
Filling	1 1/2	Cup	Blackberries, chopped (12 Oz)
	1/3	Cup	Sugar
	1 1/3	Tbsp.	Cornstarch
	2/3	Tbsp.	Lemon Juice
	1/12	Tsp.	Salt
Topping	2/3	Cup	Rolled Oats
	1/3	Cup	All Purpose Flour
	2 1/2	Tbsp.	Pecans, chopped
	2 1/2	Tbsp.	Brown Sugar
	1 1/3	Tbsp.	Sugar
	1	Tsp.	Salt
	1	Tsp.	Ground Ginger
	1/2	Tsp.	Ground Cinnamon
	6	Tbsp.	Butter, melted

	1 1/2	Tsp.	Orange Zest, finely chopped

Instructions:

1. Preheat oven to 300° F.
2. Grease 9 X 9inch square pan.
3. Stir together flour, ground oats, brown sugar, and salt. Add melted butter and vanilla; mix until thoroughly combined.
4. Press dough evenly into pan and freeze 30 minutes. Bake frozen crust at 300°F for 40 minutes. Remove and increase oven temperature to 350°F.
5. For the filling, combine cornstarch, sugar and salt in a 2-quart saucepan. Mix in blackberries. Add lemon juice and stir until combined.
6. On medium heat, bring to a boil and simmer while stirring constantly until fruit thickens slightly. Remove from heat.
7. For the topping, place all ingredients, except butter, in a food processor and process until coarse texture is achieved.
8. Pour topping mixture in a bowl and drizzle in melted butter. Use hands to make small clumps.
9. Spread blackberry filling over crust and sprinkle on topping evenly, creating larger clumps if desired.
10. Bake at 350°F for 50 minutes or until golden brown and bubbly. Cool for 10 minutes on a cooling rack. Run a knife around the edges of the pan.
11. Cool completely and cut into bars.

Notes:
http://www.driscolls.com/recipes/view/5991/Blackberry-Ginger-Bars

Recipe #2

Title: Blackberry Pecan Cinnamon Rolls

Storage Requirements: Refrigerate or Airtight Container at Room Temperature
Equipment Needs: Stand Mixer, Potato Masher, 9 inch Cake Pan, and Oven
Special Licensing Requirement: none
Servings: 8
Ingredients:

Amount	Unit	Ingredient
2		Eggs
12	Oz	Blackberries (about 2 2/3 Cup total or 2 packages)
3	Cup	All-purpose Flour
1	Cup	Powdered Sugar
1/2	Cup	Milk
1/2	Cup	Toasted Pecans, chopped
1/2	Cup	Sugar
4	Tbsp.	Butter
3	Tbsp.	Cream Cheese
1	Tbsp.	Milk
1 1/2	Tsp.	Cinnamon
1 1/4	Tsp.	Active Dry Yeast
1	Tsp.	Lemon Zest

Instructions:

1. Heat milk to 110-115°F. Place in bowl of an electric mixer fitted with paddle attachment. Add yeast and 1 Tsp. sugar and let stand for 5 to 6 minutes until foamy.
2. Add remaining sugar, butter, and eggs and beat until blended, about 1 minute.
3. Change to dough hook attachment and add 3 Cup of flour. Beat on low speed 5 more minutes or until dough is soft and pulls away from sides of bowl, scraping down sides of bowl and adding more flour if necessary.
4. Turn dough out onto lightly floured surface and knead 1 to 2 minutes or until smooth. Place in oiled bowl and cover.
5. Let rise until doubled, about 1 hour.
6. Meanwhile, in a small bowl, toss together blackberries, sugar, lemon zest, and cinnamon. Let sit 5 minutes and then mash the mixture.

7. Preheat oven to 375°F. Line a 9-inch cake pan with 2 long pieces of parchment paper, leaving 4 to 5 inch overhang.
8. Turn dough out onto lightly floured surface and roll to 16x10 inch rectangle. Spread blackberry mixture over dough within ½ inch of edges. Top with pecans.
9. Roll up into log using long side of dough. Cut crosswise into 8 equal pieces and arrange in cake pan with one in the center. Cover and let rise 1 hour or until about 1 ½ times larger.
10. Bake 25 to 30 minutes or until deep golden brown.
11. Meanwhile, whisk together powdered sugar, cream cheese, and milk until smooth. Drizzle over warm buns. Let cool at least 15 minutes before serving.

Notes:
http://www.driscolls.com/recipes/view/9879/Blackberry-Pecan-Cinnamon-Rolls

Recipe #3

Title: Blackberry Smoothie

Storage Requirements: Freeze or Refrigerate
Equipment Needs: Blender
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
12		Celery Stalks
8		Bananas
8	Cup	Water
4	Cup	Blackberries
2	Cup	Pineapple

Instructions:

1. Blend water with fruit.
2. Add in celery stalks.
3. Blend until smooth.

Notes:
http://www.bodyenlightenment.me/blog/2011/05/superfood-smoothie-recipe-to-recharge-your-antioxidants/

Recipe #4

Title: Blackberry Chevre Popsicle

Storage Requirements: Freeze
Equipment Needs: 2 Small Sauce Pan, Popsicle Mold or Plastic Cup, Wooden Popsicle Sticks
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
3		Thyme sprigs
1 1/2	Cup	Blackberries
1 1/4	Cup	Milk
1	Cup	Brown Sugar
1/2	Cup	Honey
1/2	Cup	Goat Cheese/Chevre
1/3	Cup	Water

Instructions:

1. Warm the milk in a small saucepan but do not bring it to a boil. Add the thyme, cover and let it steep for about 5 minutes.
2. Add in the honey and mix well.
3. Transfer the milk mixture to a measuring Cup. Add the goat cheese to the pan. Add equal parts of the milk-mixture and whisk the ingredients together, emulsifying them. You may need heat for this.
4. In a separate sauce pan, add the blackberries and lightly mash them. Add the brown sugar and warm the mixture over medium-high heat until the sugar has completely combined.
5. Add in the water to the blackberry syrup mixture.
6. Combine the two mixtures. Pour into Popsicle molds, add the Popsicle sticks, and freeze them for about 10 hours.

Notes:
http://cookingstoned.tv/recipe/blackberry-chevre-popsicle/

Recipe #5

Title: Blackberry Breakfast Grilled Cheese

Storage Requirements: Refrigerate
Equipment Needs: Waffle Machine, Panini Press
Special Licensing Requirement: none
Servings: 8
Ingredients:

Amount	Unit	Ingredient
16		Waffles
4	Cup	Blackberries
1	Cup	Mascarpone cheese
1	Cup	Apricot Preserves

Instructions:

1. Preheat a Panini press on medium heat.
2. Arrange half the waffles on work surface. Spread 2 tablespoons mascarpone and 2 tablespoons apricot preserves on each.
3. Arrange ½ Cup of blackberries on each in a single layer.
4. Top each with one of the remaining waffles and press down firmly.
5. Cook about 3 minutes or until warmed through.

Notes:
http://www.driscolls.com/recipes/view/9597/Blackberry-Breakfast-Grilled-Cheese

Recipe #6

Title: Blackberry Cobbler

Storage Requirements: Refrigerate or Airtight Container at Room Temperature
Equipment Needs: Oven, Standing Mixer, Ramekins
Special Licensing Requirement: none
Servings: 8
Ingredients:

Amount	Unit	Ingredient
1		Egg
6	Cup	Blackberries (8 packages/48 Oz.)
1+2/3	Cup	Sugar
3/4	Cup	All-purpose Flour
2/3	Cup	Coconut, sweetened, flaked
1/4	Cup	Tapioca Flour or Cornstarch
1/4	Cup	Pecans, finely chopped
6	Tbsp.	Unsalted Butter, cold, cut into small pieces
2	Tbsp.	Lime Juice
1/4	Tsp.	Baking Powder
2	Pinch	Salt

Instructions:

1. Preheat oven to 350°F.
2. Gently stir together blackberries, 1 Cup sugar, tapioca flour, lime juice, and a pinch of salt in a large bowl until evenly blended. Divide between 8 8-Oz ceramic ramekins.
3. Place flour, coconut, ⅔ Cup sugar, pecans, baking powder, and a pinch of salt in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed to combine.
4. Add butter and mix until there are no pieces larger than a pea. Add egg and mix until fully combined and dough starts to come together.
5. Remove 2 tablespoons of dough, roll into a ball, and flatten into a disk about ¼ inch thick. Place on top of cobbler filling in ramekin. Repeat with remaining dough and ramekins.

6. Place ramekins on a large rimmed baking sheet. Bake 20 to 30 minutes or until tops are golden brown and filling is bubbling.

Notes:
http://www.driscolls.com/recipes/view/11065/Blackberry-Cobbler

Recipe #7

Title: Berry Cornmeal Cake

Storage Requirements: Refrigerate or Airtight Container at Room Temperature
Equipment Needs: 9 X 9 Baking Dish, Oven, Standing Mixer
Special Licensing Requirement:none
Servings: 8
Ingredients:

Amount	Unit	Ingredient
4		Eggs
1 3/4	Cup	Sweetened Condensed Milk (14 Oz.)
1 1/4	Cup	All-purpose Flour
2/3	Cup	Milk
1/2	Cup	Yellow Cornmeal
1/2	Cup	Sugar
1/2	Cup	Blueberries
1/2	Cup	Raspberries
1/2	Cup	Strawberries, sliced
1/2	Cup	Blackberries
1/3	Cup	Canola Oil
2	Tsp.	Baking Powder
1	Tsp.	Salt
1	Tsp.	Vanilla Extract

Instructions:

1. Preheat oven to 350°F. Lightly grease a 9x9 inch baking dish.
2. Stir the cornmeal, flour, sugar, baking powder, and salt together in a mixing bowl.
3. In a second mixing bowl, combine eggs, condensed milk, milk, oil, and vanilla.
4. Add egg mixture to the cornmeal mixture all at once and beat until well blended, about 2 minutes.
5. Spread berries over the bottom of prepared dish. Spoon batter evenly over the berries to completely cover.
6. Bake until top is golden brown, about 45 minutes.

Notes:
http://allrecipes.com/recipe/146127/berry-cornmeal-cake/?evt19=1&referringHubId=1110

Recipe #8

Title: Walnut Blackberry Quick Bread

Storage Requirements: Refrigerate or Airtight Container at Room Temperature
Equipment Needs: 9 x 5 x 3 inch Loaf Pan, Oven, and Standing Mixer
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
1		Egg
1		Lemon, zested
3/4	Cup	Lemon Yogurt (6 Oz.)
3/4	Cup	Blackberries, coarsely chopped (6 Oz.)
3	Cup	Flour
1 1/4	Cup	Sugar
1	Cup	Milk
3/4 + 1/4	Cup	Walnuts, chopped
1/2	Cup	Vegetable Oil
2 1/2	Tsp.	Baking Powder
2	Tsp.	Vanilla Extract
1/2	Tsp.	Baking Soda

Instructions:

1. Preheat oven to 350°F. Spray a 9x5x3 inch loaf pan with nonstick cooking spray.
2. Whisk together sugar, milk, oil, vanilla, yogurt, egg, and zest of 1 lemon in a large bowl.
3. Stir together dry ingredients and ¾ Cup walnuts and add to bowl, stirring just until dry ingredients are incorporated.
4. Carefully fold in blackberries and spread in prepared pan. Sprinkle with remaining walnuts.
5. Bake for 1 hour and 20 minutes or until a toothpick inserted into the center comes out clean.

Notes:
http://www.walnuts.org/cooking-with-walnuts/recipes/walnut-blackberry-quick-bread/

Recipe #9

Title: Blackberry Mint Lemonade

Storage Requirements: Refrigerate
Equipment Needs: Small Pot, Stovetop, Blender, Strainer, Pitcher
Special Licensing Requirement:
Serving: 8
Ingredients:

Amount	Unit	Ingredient
18		Mint leaves, torn
3		Mint sprigs
4	Cup	Lemonade
3	Cup	Water
2	Cup	Blackberries
1	Cup	Sugar
		Ice (for serving)

Instructions:

1. Bring water and sugar to boil in a small pot. Stir until the sugar is dissolved, then turn off the heat.
2. Add the mint leaves and stir mixture.
3. Allow for the syrup to cool before reaching the next step.
4. Add the blackberries to the blender, before blending place a strainer over the top, pouring in the mint and syrup. Discard the mint and blend the mixture at small/slow increments, allowing them slightly broken apart.
5. Fill a juice pitcher halfway with ice with the addition of mint leaves. Pour the lemonade and blackberry mixture over ice, stir, and serve.

Notes:
http://savorysweetlife.com/2011/06/blackberry-mint-lemonade/

Recipe #10

Title: Blackberry Lavender Syrup

Storage Requirements: Refrigerate
Equipment Needs: Fine mesh strainer
Special Licensing Requirement:
Serving: 8
Ingredients:

Amount	Unit	Ingredient
3/4	Lb.	Fresh Blackberries
1/2	Cup	Sugar
1/2	Cup	Water
1	Tbsp.	Dried Lavender

Instructions:

1. Bring blackberries, sugar, water and lavender to a boil over medium-high heat, stirring frequently.
2. Reduce heat to medium-low and simmer 40 minutes or until thick and blackberries are very soft.
3. Strain through fine-mesh sieve and let cool.

Notes:
http://www.driscolls.com/recipes/view/7993/Blackberry-Lavender-Syrup

Blackberries

Grocery Stores

(serving 20)

Recipe #1

Title: Blackberry Barbeque Sauce

Storage Requirements: Refrigerate (make Shelf Stable before opening?)
Equipment Needs: Blender, Small Sauce Pan, Stovetop
Special Licensing Requirement: none
Serving: 20 (serving size: 2Tbsp.)
Ingredients:

Amount	Unit	Ingredient
1 1/4		Medium onion
2 1/2		Garlic cloves
2 1/2	Cup	Fresh Blackberries
1	Cup	Brown Sugar
2	Tsp.	Ground Ginger
1 1/4	Tsp.	Cayenne Pepper
1/3	Tsp.	Salt
1/3	Tsp.	Ground Black Pepper

Instructions:

1. Add all ingredients to a blender and puree until smooth.
2. Add mixture to a small pot and cook on medium-low heat to simmer for 20 minutes, stirring occasionally.
3. Serve with dishes such as meatloaf, sausages, grilled chicken or grilled pork chops.

Notes:
http://www.bluekaleroad.com/2013/07/blackberry-barbecue-sauce.html

Recipe #2

Title: Blackberry Butter

Storage Requirements: Refrigerate
Equipment Needs: Small Sauce Pan, Stand Mixer, Stovetop
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
1	Cup	Blackberries (4 Oz.)
4	Cup	Heavy Cream
1/4	Cup	Honey
1/4	Cup	Plain Yogurt
1	Tbsp.	Lemon Juice
		Ice Water for rinsing

Instructions:

1. Place berries, honey and lemon juice in a small saucepan over medium-high heat and bring to a boil, stirring occasionally to break up the blackberries into smaller chunks. Reduce heat and simmer for five minutes or until thickened and syrupy.
2. Remove from heat and cool completely.
3. Fill a bowl with ice water and set aside.
4. In the bowl of a stand mixer, combine the cream and yogurt. Using the whisk attachment, beat the mixture on high until the cream breaks; reduce speed to low and continue mixing until fully separated into butter and buttermilk.
5. Strain the buttermilk. Transfer the remaining butter to a clean bowl and pour the ice water over it, pressing the butter with a spatula or your hands to remove as much residual buttermilk as possible.
6. Pour out the liquid and repeat as many times as needed until the water is completely clear. Continue pressing the butter against the sides of the bowl to get as much water out of the butter as possible.
7. Beat the cooled blackberry sauce in with the butter until smooth and creamy.

Notes:
http://www.journeykitchen.com/2011/07/blackberry-honey-butter-guest-post-by.html#more

Recipe #3

Title: Chocolate Blackberry Macarons

Storage Requirements: Refrigerate
Equipment Needs: Oven, Parchment Paper, Baking Sheet, Stand Mixer, Pastry Bag, Wire Rack
Special Licensing Requirement: none
Servings: 20 at 21 ounce (1 macarons) serving size
Ingredients:

Amount	Unit	Ingredient
1		Gelatin Envelope
12	Oz.	Blackberries, pureed
2 1/3	Cup	Powdered Sugar
2 1/4	Cup	Almond Meal
1/2	Cup	Egg Whites (about 4 eggs)
1/4	Cup	Sugar
¼	Cup	Cocoa Powder
2	Tbsp.	Water

Instructions:

1. To make the filling: Place water and sugar in a small saucepan over medium heat. Stir until sugar is melted. Remove pan from heat and let cool, about 15-20 minutes.
2. Once cooled, sprinkle gelatin on top and leave untouched for 1-2 minutes for gelatin to bloom.
3. Return pan to stovetop and stir the mixture over low heat until the gelatin bloom melts and mixture resembles the consistency of maple syrup. Remove from heat and stir gelatin mixture into blackberry puree.
4. Chill for a few hours until the mixture becomes thick and slightly sets.
5. To make the outer cookies: Place egg whites and sugar in a stand mixer bowl and fit mixer with a whisk attachment. Beat on medium low speed until egg whites start to form loose translucent bubbles.
6. Increase mixer speed to medium and beat until meringue turns foamy and white and starts to resemble well lathered shampoo, about 2 minutes. Increase mixer to high and beat until meringue holds glossy stiff peaks, about another 2-3 minutes. Turn off mixer.
7. Process almond meal, powdered sugar and cocoa powder in a food processor and then sift.
8. Add dry ingredients to meringue. Using a sturdy spatula fold and smash dry mixture into meringue against the bowl for about 20-25 folds. The batter should hold its shape when spooned on itself and start to slowly flatten out after 15-20 seconds.
9. Transfer batter to pastry bag and let rest for 20 minutes before piping.

10. Preheat the oven to 330°F. Trace out 1-inch circles on a sheet of parchment paper. Place this sheet on a baking sheet and then place a second sheet of parchment on top. Pipe the batter on to the top sheet until batter reaches edge of circle.
11. Remove the sheet with the circles on it from underneath the sheet with the piped layer. Place on a second baking sheet, place another sheet on top, and repeat. Remove the sheet with the circles and save as an inch master copy inch for future use.
12. Take hold of each pan and give it a quick hard tap against the counter. Turn the pan 90 degrees and give it another quick hard tap. This will deflate any bubbles and prevent cracked shells.
13. Bake for 15-17 minutes.

Notes:
http://www.driscolls.com/recipes/view/10037/Chocolate-Blackberry-Macarons

Recipe #4

Title: Blackberry Ice Cream

Storage Requirements: Freeze
Equipment Needs: Sauce Pan, Stovetop, Strainer, Blender, Ice Cream Maker
Special Licensing Requirement: none
Serving: 20, Serving Size: 1/2 Cup
Ingredients:

Amount	Unit	Ingredient
10		Egg Yolks
5	Cup	Blackberries, pureed (approximately 24 Oz whole berries)
3 3/4	Cup	Whole Milk
3 3/4	Cup	Sugar
3 3/4	Cup	Heavy Whipping Cream
2 1/5	Tbsp.	Lemon Juice
2 1/5	Tsp.	Vanilla Extract

Instructions:

1. Combine the milk and sugar in a saucepan and gently warm to just less than scalding.
2. Meanwhile, put heavy cream in a large bowl and cover with a fine mesh strainer. Set aside.
3. Whisk egg yolks and vanilla extract in a medium bowl. Slowly pour the warm milk into the eggs, whisking constantly. Next, pour the egg/milk mixture back into the saucepan.
4. Heat the milk/egg yolk mix over medium heat, stirring constantly, until it coats the back of a spoon. Pour through the strainer into the heavy cream.
5. Mix in the blackberry puree and the lemon juice.
6. Stir until cool over an ice bath. Cover and thoroughly chill in the refrigerator, at least a few hours.
7. Churn in an ice cream maker according to manufacturer's directions.

Notes:

Recipe #5

Title: DIY Oatmeal Packets

Storage Requirements: Air-tight container

Equipment Needs: Re-sealable plastic bags

Special Licensing Requirement:

Serving: 20

Ingredients:

Amount	Unit	Ingredient
10	Cup	Old Fashioned Oats
3/4	Cup	Chia Seeds
3/4	Cup	Dried Milk
6 1/2	Tbsp.	Brown or White Sugar
2 1/2	Cup	Dried Blackberries
1 1/4	Cup	Chopped Walnuts
1	Tbsp.	Salt

Instructions:

For every one-serving packet, you'll need:

1. 1/2 Cup old-fashioned rolled oats
2. 2 teaspoons chia seeds
3. 2 teaspoons dried milk
4. 1 teaspoon dried sweetener of choice brown sugar or granulated sugar
5. A pinch of salt
6. 2 tablespoons of dried blackberries
7. 1 tablespoon of chopped walnuts
8. Place all of the ingredients into a small re-sealable bag or container, then store in a cool, dry place until you're ready to use them.

Notes:

http://ohmyveggies.com/diy-instant-oatmeal-packets-8-flavor-combinations-youll-love/

Recipe #6

Title: Spicy Blackberry Mayo

Storage Requirements: Refrigerate
Equipment Needs: Blender or Food Processor
Special Licensing Requirement:
Serving: 20 for 1 tbsp. serving size
Ingredients:

Amount	Unit	Ingredient
2 1/2	Cup	Blackberries
2 1/2	Cup	Mayonnaise
3 1/3	Tbsp.	Chipotle Pepper in Adobo Sauce, chopped
2	Tbsp.	Mustard

Instructions:

1. In a food processor or blender, puree blackberries, chipotle pepper, mayo, and mustard until well combined.

Mayonnaise Recipe for 2 ½ cups

1. 2 ½ egg yolk
2. 3 tsp. white wine vinegar or cider vinegar
3. 3/4 tsp. white pepper
4. 1 1/4 tsp. dry mustard
5. 3/4 tsp. sugar
6. 4.5 tsp. lemon juice
7. 2 1/4 cups vegetable oil

Notes:
http://www.keyingredient.com/recipes/5213007/cheese-lettuce-tomato-sandwich-with-spicy-blackberry-mayo/

Recipe #7

Title: Blackberry Doughnuts with Vanilla Bean Glaze

Storage Requirements: Refrigerate or Airtight Container at Room Temperature
Equipment Needs: Sauce Pan, Stovetop, Oven, Doughnut Pan
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
3 1/3		Eggs
2		Vanilla Bean
5	Cup	Blackberries
3 1/3	Cup	Whole Wheat Pastry Flour
2 1/2	Cup	Powdered Sugar
1	Cup	Milk
1/2	Cup	Walnut Oil
1/2	Cup	Maple Syrup
1	Tbsp.	Baking Powder
3/4	Tsp.	Salt

Instructions:

1. Combine blackberries and maple syrup in a small pot. Cook until berries begin to break down, 8-12 minutes. Remove from heat and smash.
2. Preheat oven to 350°F and lightly oil a doughnut pan.
3. In a medium bowl, combine whole wheat pastry flour, baking powder, and salt. Set aside.
4. In a separate bowl, whisk together eggs, 3/4 Cup of milk, the cooked blackberry mixture, and walnut oil.
5. Pour into dry ingredients and stir until combined. Pour batter into doughnut pan, or use a pastry bag to fill the pan, leaving ⅛-inch clear from the top of each doughnut.
6. Bake for 12-15 minutes. Doughnuts should spring back when lightly touched. Remove and let cool for at least 10 minutes.
7. To make the icing, scrape out vanilla bean into a small bowl and whisk in powdered sugar and 1/2 Cup of milk. Continue to add milk until icing becomes a suitable consistency for drizzling, up to 1 Cup total. Lightly drizzle over doughnuts and serve.

Notes:
http://naturallyella.com/blackberry-doughnuts-with-vanilla-bean-glaze/

Recipe #8

Title: Frozen Berry Fluff

Storage Requirements: Freeze
Equipment Needs: 9 X 13 inch Baking Dish
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
56	Oz	Blackberry Puree
18 2/3	Oz	Sweetened Condensed Milk
16	Oz	Whipped Topping, thawed
10 2/3	Oz	Crushed Pineapple, undrained (optional)
		Whole berries (optional)
		Mint leaves (optional)

Instructions:

1. Combine puree, milk, and pineapple. Fold in whipped topping.
2. Spread into an ungreased 13x9-inch pan. Cover and freeze for 8 hours or overnight.
3. Remove from freezer 10-15 minutes before serving. Cut into squares. Garnish each with berries and mint if desired.

Notes:
http://www.tasteofhome.com/recipes/frOzen-berry-fluff

Recipe #9

Title: Blackberry Chutney

Storage Requirements: Refrigerate
Equipment Needs: Kilner Jam Pan, Large Stockpot, Stovetop,
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2		Red Chilies, finely chopped
1		Red Onion, finely chopped
1	Lb.	Blackberries
3	Cloves	Ginger, finely chopped
1/4	Cup	Caster Sugar
1/8	Cup	Red Wine Vinegar
1	Tbsp.	Olive Oil

Instructions:

1. Heat the olive oil in a skillet. Add in red onion, ginger, and chilies. Fry gently for 4-5 minutes until softened.
2. Add blackberries and cook for 3-4 minutes, stirring regularly.
3. Add the sugar and vinegar, mixing well.
4. Bring to a boil and simmer for 15-20 minutes until thickened.
5. While still hot, spoon into hot sterilized jars and seal them.

Notes:
http://www.foodnetwork.co.uk/recipes/blackberry-chutney.html

Recipe #10

Title: Blackberry-Pinot Noir Sorbet

Storage Requirements: Freezer
Equipment Needs: Blender, ice cream maker
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
3	Lb.	Fresh Blackberries
3 1/3	Cup	Sugar
2 2/3	Cup	Pinot Noir Red Wine
3	Cup	Water
1/4	Cup	Fresh Lemon Juice

Instructions:

1. Combine the blackberries, sugar, wine, and water in a medium saucepan over medium-high heat. Bring to a boil, stirring occasionally until sugar dissolves. Reduce heat to medium and simmer 20 minutes. Remove from the heat and cool 15 minutes.
2. Transfer cooled blackberry mixture to a blender and puree. Pour into a bowl through a wire mesh sieve to remove the seeds. Stir in lemon juice. Place in the refrigerator and chill at least 3 hours or overnight.
3. Pour into an ice cream maker and freeze according to manufacturer's directions. Transfer to an airtight container and place in the freezer for at least 2 hours to allow sorbet to firm up.

Notes:
http://www.driscolls.com/recipes/view/5722/Blackberry-Pinot-Noir-Sorbet

Blackberries

Restaurants

(serving 20)

Recipe #1

Title: Blackberry Brie Omelet

Storage Requirements: Refrigerate
Equipment Needs: Non-Stick Skillet, Stovetop
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
20	each	Eggs, large size
3 3/4	Cup	Blackberries, washed, drained and chopped (30 Oz)
2 1/2	Cup	Brie, softened (20 Oz)
1	Cup	Water
1/2	Cup	Honey
1/2	Cup	Butter
1/2	Tsp.	Salt
	To taste	Ground Black Pepper

Instructions:

1. Wash, drain and chop blackberries; set aside.
2. Beat eggs, water, salt, and pepper together in a large bowl.
3. For each omelet, heat an 8inch nonstick skillet over medium high heat with 1 Tsp. of butter to coat pan bottom.
4. Pour ¼ Cup egg mixture into the pan.
5. When egg starts to bubble, push toward the center of the pan and tilt the pan to let uncooked egg run underneath. Continue until eggs are set. Turn off heat.
6. Place one tablespoon of Brie onto half the omelet and sprinkle with blackberries (approximately 2 tablespoons) and drizzle with honey.
7. Fold over omelet and turn onto a plate.
8. Repeat with remaining ingredients.

Notes:
http://www.driscolls.com/recipes/view/2857/Blackberry-Brie-Omelet

Recipe #2

Title: Slow Cooker Blackberry Pulled Pork

Storage Requirements: Refrigerate
Equipment Needs: Blender, Sieve, Slow Cooker
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
8	Lb. .	Pork Butt, uncooked
15	cloves	Garlic, minced
2 ½	Quarts	Blackberries, washed and drained
1 1/4	Cup	Ketchup
3/4	Cup	Cider Vinegar
1/2	Cup	Hot Pepper Sauce
5		Sweet Onion, sliced
	To taste	Salt

Instructions:

1. Puree blackberries in blender until almost smooth. Strain puree; discard solids in sieve.
2. Place all ingredients in a four-quart slow cooker.
3. Cook on low for 8 hours.
4. Transfer pork to a plate and shred into fine pieces.
5. Add the pork back into the slow cooker and toss to coat in sauce.

Notes:
http://www.popsugar.com/food/Savory-Blackberry-Recipe-Slow-Cooker-Pulled-Pork-Blackberries-10075001

Recipe #3

Title: Tempeh Grilled Peach Salad with Blackberry Cilantro Pesto

Storage Requirements: Refrigerate
Equipment Needs: Sauce Pan, Stovetop, Blender
Special Licensing Requirement: none
Serving: 20 at 1 Tbsp per serving size
Ingredients:

Amount	Unit	Ingredient
2 ½	Lb.s.	Salad greens, ready to eat (i.e. spinach or arugula)
1 1/2	Lb.s.	Tempeh Slices, ready to eat
10	each	Peach, washed, 20 slices
1 1/4	Quart	Blackberries, washed and drained
2 1/3	Cup	Balsamic Vinegar
1 1/4	Cup	Cashews
1/4	Cup	Coconut Oil (or any type of oil)
1/4	Cup	Olive Oil
¼	Cup	Cilantro Leaves, garnish
1	Tsp.	Sea Salt

Instructions:

1. Slice tempeh into 20, 1 Oz. slices.
2. Heat a roasting pan with coconut oil on stovetop. Place tempeh and peach slices in the heated oil and coat evenly. Roast 10 minutes at 350 F. Turn and continue roasting until browned.
3. Combine blackberries, olive oil, balsamic vinegar, and sea salt in a blender. Mix for 30 seconds.
4. Mix the green leaves and cashews in a bowl. Add fresh cilantro leaves and sea salt if desired to enhance the flavor. Top with roasted peach, tempeh slices, and the blackberry pesto.

Notes:
http://healthycookingcamp.com/tag/blackberry-pesto/

Recipe #4

Title: Lemon Blackberry Swirl Cheesecake

Storage Requirements: Refrigerate
Equipment Needs: Oven, spring form Pan, Food Processor, and Standing Mixer
Special Licensing Requirement:
Serving: 20 (makes 2 cheesecakes)
Ingredients:

Amount	Unit	Ingredient
12	each	Eggs
1	Lb.	Cream Cheese
4	Oz	Goat Cheese
2 1/2	Cup	Sugar
2 1/2	Cup	Flour
1 1/2	Cup	Unsalted Butter
1	Cup	Cornstarch
1	Cup	Blackberry Puree
1	Tbsp.	Milk
1	Tsp.	Lemon Extract
1	Tsp.	Salt
2		Lemon, zested and juiced

Instructions:

1. Preheat the oven to 350°F. Line a baking tray with parchment paper. Grease two 8-inch spring form cake pans and place on a baking tray.
2. Combine 2 Cup flour, cornstarch, 1/2 Cup sugar and salt. Add the butter and mix until resembles coarse cornmeal.
3. In a separate bowl, whisk together 2 eggs and milk. Slowly add the egg-milk to flour mixture. Mix until the dough just holds together.
4. Turn the dough out onto a large piece of cling film and press it together into a loose round. Refrigerate for 20 minutes.
5. Press the crust dough onto the bottom of the spring form pan. Bake for 10 minutes and set aside to cool.
6. In the bowl of a stand mixer fitted with the paddle attachment, combine the goat cheese, cream cheese, and 2 Cup sugar. Mix until completely smooth. If there are any lumps, run the batter through a fine-mesh sieve.

7. Add 10 eggs, one at a time, mixing after each addition until the egg is just incorporated, and continue mixing until smooth. Add the remaining 1/2 Cup flour and 1 Tsp. of salt and mix until just combined. Do not overmix.
8. Transfer one-third of the batter to a separate bowl and add the blackberry puree to it.
9. Stir until combined. Add the lemon zest, juice, and extract to the batter still in the stand mixer. Stir until combined.
10. In the center of the crust, add 2 tablespoons of the lemon batter, and right in the middle of the lemon batter, add 1 tablespoon of the blackberry batter. Continue in this manner, adding 4 tablespoons of lemon batter and 1 tablespoon blackberry batter to the same spot, creating layers, until all the batter is used. Do not try to spread out the batter if it seems uneven.
11. Bake for 1 hour in a hot water bath until the middle of the cheesecake is almost set. Turn the oven off.
12. Allow the cakes to rest in the cooling oven for 20 minutes. Remove the cake from the oven and allow it to rest for 10 minutes before releasing it from the pan. Allow to rest in the refrigerator for about 2 hours before serving.

Notes:
http://goodfood.uktv.co.uk/recipe/lemon-and-blackberry-swirl-cheesecake/

Recipe #5

Title: Asian Meatballs with Blackberry Hoisin Sauce

Storage Requirements: Refrigerate
Equipment Needs: Oven, Sauce Pan, Stovetop, Baking Sheet
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
5	each	Green Onions, washed and finely chopped
1 3/4	Lb.	Lean ground beef, turkey, or chicken
1 1/2	Lb. .	Blackberries, washed and drained
1 1/4	Cup	Ketchup
1	Cup	Hoisin Sauce
3	Tbsp.	Dry Bread Crumbs
1	Tbsp.	Soy Sauce
3	Tsp.	Ginger, grated

Instructions:

1. Preheat oven to 425°F. Line a baking sheet with parchment paper.
2. Mix meat, crumbs, soy sauce, 1 Cup ketchup, ginger, and green onions until well combined.
3. Using half of the blackberries, individually cover each berry with a thin layer of meat (about ⅛ inch) sealing completely. Place balls on prepared baking sheet.
4. Bake 10-12 minutes until meat is cooked, turning halfway through for more even browning.
5. To make the sauce, combine remaining blackberries and ketchup with the hoisin sauce in a saucepan.
6. Cook over medium heat, pressing or mashing blackberries into sauce. Simmer until heated through and slightly thickened.
7. Serve sauce and meatballs warm, either with the meatballs in the sauce, or with the sauce on the side for dipping.

Notes:
http://www.driscolls.com/recipes/view/2898/Asian-Meatballs-with-Blackberry-Hoisin-Sauce

Recipe #6

Title: Blackberry Glazed Grilled Pork Chop

Storage Requirements: Refrigerate
Equipment Needs: Grill, Saucepan, Stovetop
Special Licensing Requirement: None
Serving: 20
Ingredients:

Amount	Unit	Ingredient
5	Lb.	Pork Chops, boneless, each approximately 4 Oz.
3 3/4	Lb.	Blackberries
2 1/2	Cup	Balsamic Vinegar
1/2	Cup	Water
1	Tbsp.	Cinnamon
2 1/2	Tsp.	Dried Thyme
		Salt (to taste)
		Pepper (to taste)

Instructions:

1. Mix together cinnamon, thyme, salt, and pepper. Cover pork chops on both sides and press into the pork chops.
2. Place a saucepan over medium heat and add blackberries, balsamic vinegar, water, and a pinch of salt. Stir to combine.
3. Heat, stirring frequently, until slow boil is reached.
4. Turn heat to low and let the sauce simmer for about 3-5 minutes, continue to stir.
5. Pour half the sauce into a separate bowl. Leave the rest of the sauce, including most of the blackberry solids, in the saucepan to simmer.
6. Use a glazing brush to glaze one side of pork chops. Place the glazed side down and glaze the other side. Place into oven set at 375 F. Cook for 5-7 minutes and then turn the chops. Brush with additional glaze before turning.
7. Cook until internal temperature of 145 F is reached.
8. After plating, portion remaining blackberry sauce over top of pork chop.

Notes:
For a more intense flavor, marinate pork chops for 30 minutes to an hour
http://paleomg.com/blackberry-glazed-grilled-pork-chops/

Recipe #7

Title: Slow-cooker Blackberry Pork Tenderloin

Storage Requirements: Refrigerate
Equipment Needs: Slow Cooker, Blender
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
7	Lb.	Pork Tenderloin
1 3/4	Quart	Blackberry Jam
3 1/3	Cup	Blackberries
2	Cup	Dry Red Wine, divided into 1 ½ Cup and ½ Cup.
1/2	Cup	Honey
2 1/2	Tbsp.	Dried Sage
2 1/2	Tbsp.	Dried Rosemary
1	Tbsp.	Salt
1	Tbsp.	Black Pepper

Instructions:

1. Season the pork tenderloin on all sides with combined mixture of salt, pepper, sage, and rosemary.
2. Place the tenderloin into a slow cooker and spoon the blackberry jam, all but 1 teaspoon of the honey, and 1/2 Cup of red wine over the pork. Set the cooker to Low, and cook until very tender, 4 to 5 hours.
3. About 15 minutes before serving time, pour remaining red wine, 1 Tsp. of honey, and the fresh blackberries into a saucepan. Bring to a boil over medium heat, and simmer until the sauce thickens slightly and some of the berries burst, about 15 minutes.
4. To serve, slice the tenderloin and spoon blackberry-wine sauce over the slices.

Notes:
http://allrecipes.com/recipe/214987/slow-cooker-blackberry-pork-tenderloin/?evt19=1&referringHubId=1473

Recipe #8

Title: Blackberry Chicken

Storage Requirements: Refrigerate
Equipment Needs: Baking sheet, Oven
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
20	4 Oz.	Chicken Breast Halves, boneless (5 Oz)
6	cloves	Garlic, minced
2	Cup	Chicken Broth
2	Cup	Fresh Blackberries
1/3	Cup	Brown Sugar
1/3	Cup	White Wine Vinegar
1/4	Cup	Thyme, minced
2	Tbsp.	Cornstarch
1	Tbsp.	Olive Oil
2	Tbsp.	Paprika
1	Tsp.	Salt
1	Tsp.	Cumin
1	Tsp.	Pepper

Instructions:

1. Preheat oven to 375°F. Spray baking tray with pan release.
2. Mash black berries. Add 2 Cup of chicken broth, brown sugar, vinegar, oil, minced garlic, cumin and 1/2 of the paprika.
3. Place chicken on baking sheet and pour broth mixture over the top. Sprinkle with thyme, salt, pepper, and remaining paprika.
4. Bake for 20-25 minutes or until a meat thermometer reads 165°F, basting occasionally with pan juices. Remove chicken and keep warm.
5. Serving suggestion: Skim fat from pan drippings. In a saucepan, combine cornstarch and remaining broth until smooth. Gradually stir in drippings. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Serve with the chicken.

Notes:
http://www.tasteofhome.com/recipes/blackberry-chicken

Recipe #9

Title: Blackberry Dumplings

Storage Requirements: Refrigerate
Equipment Needs: Tilt Kettle
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2		Egg Yolk
1 3/4	Quart	Blackberries, fresh or frozen
¾	Quart	Sugar
3/4	Quart	Water
3/4	Quart	Flour
1/2	Cup	Shortening
3/4	Cup	Milk
3	Tbsp.	Butter
1 3/4	Tsp.	Cinnamon
1 3/4	Tsp.	Salt

Instructions:

1. Place washed and drained blackberries, sugar, water, butter, and cinnamon in a tilt kettle. Cook and stir occasionally over medium heat until berries have broken down, about 20 to 30 minutes.
2. Meanwhile, whisk together the flour and salt in a mixing bowl. Cut in the shortening until the mixture resembles coarse crumbs. Stir t egg yolks into crumb mixture
3. Add milk a tablespoon at a time, tossing with a fork, until the flour mixture is moistened. Do not add more milk than is needed; when a handful of the moistened pastry mixture is squeezed, it should form a ball.
4. Divide the dough in half.
   5. Shape each half into a ball and roll into ¼-inch thick rounds. Use a floured knife to cut lengthwise into 10 count 2-3 inch wide strips of dough. Repeat with second ball of dough.
5. Holding each strip of dough over the boiling blackberry sauce, pinch off 4-inch lengths and place onto the berry sauce. Repeat until all the dough has been used.
6. Cook dumplings over medium heat for 15 minutes. Do not stir until they are fully cooked or they will clump together. Serve warm

Notes:
http://allrecipes.com/recipe/215648/juanitas-blackberry-dumplings/

Recipe #10

Title: Caramelized Onion Tartlets with Blackberry and Bacon

Storage Requirements: Refrigerate
Equipment Needs: Oven, Food processor, Muffin Pans, Baking Sheet
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
10	Each	Bacon Slices
5		Yellow Onions, small to medium size, washed and chopped
1	quart	Blackberries, washed and drained
8	Oz	Cream Cheese
2 1/2	Cup	All Purpose Flour
1	Cup	Unsalted Butter
1/4	Cup	Canola Oil
1/4	Cup	Fresh Sage
2 1/2	Tbsp.	Pure Maple Syrup
		Salt (to taste)
		Black pepper (to taste)

Instructions:

1. Combine the flour and salt in a food processor fitted with the chopping blade and pulse to combine. Add the butter and cream cheese and pulse about 10 times, until the mixture begins to clump together.
2. Gather up the dough and shape into a thick disk. Wrap in plastic wrap and refrigerate until chilled and easy to handle, about 2 hours.
3. Preheat the oven to 400°F. Grease two 12-Cup miniature muffin pans.
4. Divide the dough into 24 balls. One at a time, place a ball of dough in a muffin Cup, and use your fingers to press it firmly and evenly up the sides to make a pastry shell. Pierce the shells with a fork. Freeze for 5 minutes.
5. Bake until shells are golden brown, about 10-12 minutes. The shells will shrink during baking. Let cool in pans for 5 minutes. Carefully remove from the pans and cool completely.
6. Keep the oven at 400°F. Arrange the bacon in a single layer on a large rimmed baking sheet. Bake until the bacon is crisp and golden brown, 15-20 minutes.

7. Pour off fat from baking sheet. Brush half of the maple syrup over the bacon strips. Return to the oven and bake until glazed, about 3minutes.
8. Turn bacon slices and brush other side with remaining syrup. Sprinkle pepper on top if desired. Continue baking another 2 to 3 minutes until glazed.
9. Transfer bacon to a clean and sanitized cutting board until cool. Cut each strip of bacon crosswise into sixths.
10. Heat oil in a large skillet over medium-high heat. Add chopped onions and blackberries and cook until softened, stirring occasionally, for about 5 minutes. Reduce the heat to medium-low and cook, stirring occasionally, until onions are very tender and golden brown, about 30 minutes. Season with salt and pepper if desired.
11. Spoon the warm onion and blackberry mixture into tart shells. Top with bacon pieces and sprinkle with the sage.

Notes:
http://www.driscolls.com/recipes/view/7871/Caramelized-Onion-Tartlets-with-Blackberries-and-Bacon

Aronia Berries

Farmers Market

(serving 8)

Recipe #1

Title: Aronia Berry Banana Bread

Storage Requirements: Refrigerate
Equipment Needs: Loaf Pan (9X5), Oven
Special Licensing Requirement:
Serving: 8
Ingredients:

Amount	Unit	Ingredient
2 1/3		Bananas, Overripe, Mashed
2		Eggs, Beaten
2	Cup	All Purpose Flour
1	Cup	Aronia Berries
3/4	Cup	Brown Sugar
1/2	Cup	Butter
1	Tsp.	Baking Soda
1/4	Tsp.	Salt

Instructions:

1. Preheat oven to 350 degrees F and grease a 9x5 pan
2. Combine flour, baking soda and salt in a bowl.
3. Cream together butter and brown sugar in a separate bowl. Stir in eggs and mashed aronia berries.
4. Stir Banana mixture into flour mixture.
5. Pour batter into prepared loaf pan.
6. Bake for 60 to 65 minutes or until it passes the toothpick test.
7. Let cool for 10 minutes then put onto wire rack.

Notes:
http://peakseasonfoods.com/aronia-berry-banana-bread.html

Recipe #2

Title: Aronia Bars

Storage Requirements: Refrigerate
Equipment Needs: Stand Mixer, Baking Dish (8 inch square), and Oven
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
1		Egg
1/2	Cup	All Purpose Flour
1/2	Cup	Aronia Berries
1/4	Cup	Pecans, chopped
6	Tbsp.	Sugar
2 + 2	Tbsp. + Tsp.	Butter, melted
1/2	Tsp.	Orange Peel, grated

Instructions:

1. Preheat oven to 350° F.
2. Grease 8X8inch baking pan.
3. In a stand mixer, beat eggs until thick. Gradually add sugar, beating until thoroughly blended.
4. Stir in flour and melted butter; blend well.
5. Add Aronia berries and pecans, mixing gently until combined.
6. Pour evenly into pan. Bake for 40-45 minutes or until golden brown and inserted toothpick comes out clean.
7. Cool and cut into bars.

Notes:
http://madisonareapermacultureguild.org/wordpress/wp-content/uploads/2014/03/Aronia-handout.pdf

Recipe #3

Title: Peach-Aronia Cobbler

Storage Requirements: Refrigerate
Equipment Needs: Baking Dish 1 ¼ quart, Oven
Special Licensing Requirement: none
Serving: 8
Ingredients:

	Amount	Unit	Ingredient
Filling	2 1/4	Cup	Peaches, sliced
	3/4	Cup	Frozen Aronia Berries
	2/3	Cup	Sugar
	1 1/2	Tbsp.	Flour
	1/8	Tsp.	Nutmeg
Topping	3/4	Cup	Flour
	1		Egg, Beaten
	3	Tbsp.	Butter
	3	Tbsp.	Buttermilk
	1/4	Tsp.	Salt
	3/8	Tsp.	Baking Soda
	3/8	Tsp.	Baking Powder

Instructions:

1. Preheat oven to 425° F, Grease a 1 ¼ quart deep baking dish.
2. In a medium-sized bowl, combine all filling ingredients and place in baking dish.
3. For topping, mix all dry ingredients and cut in butter.
4. Add beaten egg.
5. Add buttermilk and cut with a fork.
6. Sprinkle topping over filling mixture.
7. Bake at 425° F for 10 minutes. Reduce heat to 350° F and bake 35 minutes or until fruit is tender and topping is golden brown.

Notes:
http://coldbrookfarm.net/recipes.html

Recipe #4

Title: Aronia Applesauce Bundt Cake

Storage Requirements: Refrigerate
Equipment Needs: Stand Mixer, Bundt pan, Oven
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
2		Egg
7	Cup	All Purpose Flour
6	Cup	Applesauce
4	Cup	Sugar
2	Cup	Butter
2	Cup	Aronia Berries
2	Cup	Nuts
2 1/2	Tbsp.	Baking Soda
1	Tbsp.	Cinnamon
2	Tsp.	Nutmeg
1	Tsp.	Cloves

Instructions:

1. Prepare Bundt pan by spraying with pan spray
2. Cream butter and sugar
3. Add egg, applesauce, and blend well
4. Combine dry ingredients and add to egg/butter mixture
5. Fold in nuts and aronia berries, and pour in prepared pan
6. Bake for 1 hr. 20 minutes, or till golden brown and toothpick comes out clean
7. Cool in pan for 15 minutes, invert, and serve

Notes:
http://midwestaronia.org/recipe/aronia-applesauce-bundt-cake/

Recipe #5

Title: Homemade Fruit Leather Recipe

Storage Requirements: sealed container
Equipment Needs: Zester, Food Processor, Parchment Paper, Baking Sheet, Scissors
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
2	Cup	Aronia berries
1/3	Cup	Sugar
1/6	Cup	Honey
1/6	Cup	Fresh Mint Leaves
4	Tsp.	Lime Juice
		Zest of one lime

Instructions:

1. Preheat oven to 170°F.
2. Wash berries and remove stems from mint leaves.
3. Put all ingredients into a food processor or blender. Blend until mixture is a smooth puree.
4. Place parchment paper on a baking sheet and flatten smooth. Carefully pour puree onto parchment paper, spreading it thick and evenly with a spoon or spatula.
5. Place baking sheet into oven and bake for 6 hours or until puree is no longer wet.
6. When puree is dry, allow to cool to the touch and then remove parchment paper from baking sheet. With scissors, cut the fruit and paper in half crosswise and roll each flat half into a roll shape.
7. Cut these rolls into 2-inch sections. Serve.

Notes:
http://www.starkbros.com/growing-guide/article/homemade-fruit-leather-recipe

Recipe #6

Title: RazzAronia Pie

Storage Requirements: Refrigerate
Equipment Needs: 8 inch pie pan, saucepan and freezer
Special Licensing Requirement: none
Serving: 8
Ingredients:

Amount	Unit	Ingredient
1	each	8inch pie crust, baked
3	Cup	red raspberries
1	Cup	aronia berries
1	Cup	water
3/4	Cup	sugar
5	Tbsp.	cornstarch
1	Tsp.	lemon juice
3	Oz	cream cheese

Instructions:

1. Strain 1 Cup each of raspberries and aronia into saucepan. Add 2/3 Cup water. Simmer three minutes.
2. Pour in sugar; stir. Mix 1/3 Cup water and cornstarch. Combine, blend and stir constantly over medium heat, until thick and translucent.
3. Remove from heat. Stir in lemon juice. Place in freezer for 20 minutes. Stir about four times during 20 minutes.
4. Dry remaining raspberries on paper towel.
5. Place pastry into pie pan.
6. Spread cream cheese on bottom of cooled pastry.
7. Place berries in pastry; spread cooled mixture over them; garnish with whole berries.
8. Freeze 30 minutes or more until set but not frozen. If necessary, refrigerate overnight.
9. Consider topping with whipped cream.

Notes:
http://coldbrookfarm.net/recipes.html

Recipe #7 Aronia Scones

Storage Requirements: Air-tight container, at room temperature
Equipment Needs: Oven, baking sheets, parchment paper, mixing bowls
Special Licensing Requirement:
Serving: 8
Ingredients:

Amount	Unit	Ingredient
2 1/2	Cup	all-purpose flour
1	Cup	Aronia berries
3/4	Cup	cold butter
3/4	Cup	buttermilk
2/3	Cup	sugar
2 1/2	Tsp.	baking powder
1/2	Tsp.	baking soda
Almond Frosting		
1 1/2	Cup	powdered sugar
2	Tbsp.	milk
1	Tbsp.	butter
1/2	Tsp.	almond extract

Instructions:

1. Lightly grease 2 baking sheets or line with parchment paper; set aside.
2. In a large bowl, combine flour, sugar, baking powder and baking soda. Using a pastry blender, cut in the butter pieces until mixture resembles coarse crumbs. Make a well in center of the flour mixture; set aside.
3. In a medium bowl, combine buttermilk and aronia berries. Add buttermilk mixture all at once to flour mixture. Stir until just combined.
4. Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing it for 10 to 12 strokes or until dough is nearly smooth.
5. Divide dough in half. Pat or lightly roll each dough half into an 8-inch circle that's about 1/2 inch thick. Cut each circle into four wedges.
6. Place dough wedges 2 inches apart on prepared baking sheets. Bake in a 400 degree F oven for 12 to 14 minutes or until scones are golden brown on top.
7. Scones may spread slightly when baked. Transfer scones to wire racks to cool slightly. Spread tops with Almond Frosting and serve warm.

Almond Frosting:

8. In a medium mixing bowl, beat butter, softened, and almond extract with an electric mixer on medium speed for 30 seconds.
9. Gradually add powdered sugar and milk, beating until well combined and scraping the sides and bottom of the bowl often. Makes 1/2 Cup.

Notes:
http://www.aronialife.com/content/recipes?page=1

Recipe #8

Title: Aronia Berry Swirls

Storage Requirements: Air-tight Container, at Room Temperature
Equipment Needs: Baking Sheet, Oven
Special Licensing Requirement:
Serving: 8
Ingredients:

Amount	Unit	Ingredient
1	Lb.	Flour
7	Oz	Aronia Berries
7	Oz	Butter
1	Cup	Milk
2	Tbsp.	Sugar
1	Tsp.	Salt
1		Egg Yolk (Beaten)
		Powdered Sugar

Instructions:

1. Preheat oven to 390°F.
2. Combine flour, salt, and sugar.
3. Gradually add butter and milk and mix well. Cover with plastic wrap and refrigerate for 30 minutes.
4. Divide the dough into 8 balls and roll them out so you can have about 4 cm thick pieces of dough.
5. Arrange aronia berries on strips of dough and gently roll them into swirls like a cinnamon roll.
6. Brush the swirls with the egg yolk.
7. Place the aronia berry swirls on a greased baking tray and bake for about 35 minutes.
8. Dust with powdered sugar and serve.

Notes:
http://www.mummysfastandeasy.com/2014/09/aronia-berry-butter-swirls.html

Recipe #9

Title: Aronia Berry Jam

Storage Requirements: Refrigerate
Equipment Needs: Stove top
Special Licensing Requirement:
Serving: Makes 5 8Oz glasses
Ingredients:

Amount	Unit	Ingredient
3 1/2	Cup	Aronia berry puree
1 1/2	Cup	water
4	Cup	sugar
1 3/4	oz	powdered pectin

Instructions:

1. To puree the berries put them into a blender or food processor. Process until you have a fairly homogeneous mixture, but leave some larger pieces.
2. Combine the pectin with 1/2 Cup of the sugar. Heat the pureed aronia berries, water, lemon juice, and pectin combined with the 1/2 Cup of sugar until it reaches a fulling rolling boil.
3. Add the rest of the sugar and bring it back to a full rolling boil.
4. Boil for two minutes and then pack into clean jars.

Notes:
http://www.blog.brockmanfamilyfarming.com/2013/08/aronia-berry-jam.html

Recipe #10

Title: Aronia Berry Vinaigrette

Storage Requirements: Closed container, can be left at room temperature
Equipment Needs: Blender
Special Licensing Requirement:
Serving: Makes 8- 3 Tbsp. servings
Ingredients:

Amount	Unit	Ingredient
1	Cup	Aronia berries
1	Cup	water
1/2	Cup	olive oil
1/2	Cup	vinegar (Balsamic or apple cider)
5	Tsp.	sugar
1/2	Tsp.	black pepper
1/2	Tsp.	tamarind paste (optional)
1/8	Tsp.	cumin powder

Instructions:

1. Wash aronia berries and ground in a blender (Optional to strain in a sieve).
2. Mix the ingredients and whisk to form an emulsion.
3. Tamarind Paste is optional and can be added to increase the tangy flavor.

Notes:
http://www.sweetairefarm.com/recipes/aronia-recipes/

Aronia Berries

Grocery Stores

(serving 20)

Recipe #1

Title: Oatmeal Aronia Cookies

Storage Requirements: Refrigerate
Equipment Needs: Stand Mixer, Baking Sheet (2-3), Oven
Special Licensing Requirement:
Serving Size: 40 cookies at 28 gram each
Ingredients:

Amount	Unit	Ingredient
2		Eggs
3	Cup	Rolled Oats
1 3/4	Cup	All Purpose Flour
1 1/4	Cup	Brown Sugar
1	Cup	Butter
1	Cup	Pecans, chopped
1	Cup	Coconut Flakes
1	Cup	Frozen Aronia Berries
1/2	Cup	Sugar
2	Tsp.	Vanilla
1	Tsp.	Baking Soda
1/2	Tsp.	Salt

Instructions:

1. Preheat oven to 350° F.
2. Grease baking sheets.
3. Stir flour, baking soda and salt together in a small bowl.
4. In a stand mixer, cream butter and sugars until smooth.
5. Add eggs, one at a time, mixing thoroughly after each. Stir in vanilla.
6. On low speed, add dry ingredients only to just combined, being careful of over mixing.
7. Using a wooden spoon, stir in oats, then pecans and coconut.
8. Fold in frozen aronia quickly to avoid color leakage from berries.
9. Spoon 1 ½inch balls onto cookie sheet, spacing 2inch apart.
10. Bake 6 to 9 minutes or until golden and edges are crisp.
11. Cool 5 minutes on the cookie sheet before transferring to cooling rack.

Notes:

http://midwestaronia.org/recipe/oatmeal-aronia-cookies/

Recipe #2

Title: Aronia Dessert Sauce

Storage Requirements: Refrigerate
Equipment Needs: Medium Sauce Pan, Stovetop, Strainer
Special Licensing Requirement:
Serving: 20 (5 Cup)
Ingredients:

Amount	Unit	Ingredient
5	Cup	Apple Cider/Juice
5	Cup	Aronia Berries
1 1/4	Cup	Honey
5	Tbsp.	Cornstarch
1 1/4	Tsp.	Cinnamon

Instructions:

1. Process the Aronia Berries in a food processor for 15-20 seconds
2. Combine berries and remaining ingredients in saucepan, mix well
3. Cook over medium heat, till boils, continue to cook for one 1 minute
4. Strain mixture, and cool to room temperature

Notes:
http://www.superberries.com/aroniaberry-dessert-sauce

Recipe #3

Title: Aronia Muffins

Storage Requirements: Air-tight Container, at Room Temperature
Equipment Needs: Muffin Tin, Stand Mixer, Oven
Special Licensing Requirement:
Serving Size: 20
Ingredients:

Amount	Unit	Ingredient
2		Eggs
2 ½	Cup	Aronia Berry
2	Cup	All Purpose Flour
1	Cup	Granulated Sugar
1/2	Cup	Butter (Room Temp)
1/2	Cup	Milk
1	Tsp.	Nutmeg
1	Tsp.	Baking Powder
1	Tsp.	Vanilla
1/4	Tsp.	Salt

Instructions:

1. Preheat oven to 375°F. Grease muffin tin.
2. In a bowl, mix butter until creamy. Add sugar and beat until pale and fluffy.
3. Add eggs, one at a time, beating after each addition.
4. Beat in vanilla, baking powder, and salt.
5. With spoon, fold in half of flour, then half of milk into batter. Repeat.
6. Fold in aronia berries.
7. Spoon into muffin Cup and sprinkle a dash of nutmeg onto each muffin.
8. Bake 15 to 20 minutes, until golden brown and springy to touch.

Notes:
http://midwestaronia.org/recipe/aronia-muffins/

Recipe #4

Title: Aronia Lemon Pie

Storage Requirements: Refrigerate
Equipment Needs: Food Processor, Rolling Pin, 9 or 10 inch Pie Plate, Oven
Special Licensing Requirement: none
Serving: (1-9 inch Pie)
Ingredients:

Amount	Unit	Ingredient
Pie Crust		
2 1/2	Cup	All- Purpose Flour
1 + 2	Cup + Tbsp.	Butter (Cold)
5	Tbsp.	Ice Water
3/4	Tsp.	Sea Salt
1	Tsp.	Apple Cider Vinegar
Filling		
1		Lemon, zested and juiced
6	Cup	Aronia Berry
3/4	Cup	Sugar
1/4	Cup	Cornstarch
2	Tbsp.	Butter (Cold)
		Heavy Cream (for brushing top)
		Sugar (for sprinkling on top)

Instructions:

1. For the pie crust: Mix flour and salt in a large bowl. Add the butter and cut it in with a pastry blender.
2. Stir the vinegar and ice water together in a bowl. Add the liquid to the flour mixture and stir with a fork. If the dough feels moist and clumps together easily, it's probably hydrated enough. If it feels crumbly, add more water.
3. Divide the dough in half and form each half into a flat disk. Wrap both disks in plastic wrap and refrigerate for at least 1 hour and up to 2 days.
4. Thirty minutes before rolling out the dough, remove it from the refrigerator and let it sit at room temperature to soften. Preheat the oven to 375°F.

5. For the filling: Toss aronia, sugar, cornstarch, and zest and juice of lemon and mix until combined.
6. Roll out one dough disk to about 14 inches in diameter. Transfer to pie plate. Press dough into corners, leaving overhang for now. Place this crust in refrigerator while rolling out the second disk in the same manner.
7. Remove the first crust from the refrigerator and fill with the berry mixture. Tuck the pats of butter beneath the top layer of berries. Top with the second piece of dough and trim both to a ½ inch overhang around the pie. Tuck into a roll and crimp the edge. Cut a hole in the center of the pie, as well as some decorative vents.
8. Brush the top of the pie with cream and dust with sugar.
9. Bake for 20 minutes. Reduce to 350°F and bake for another 20 minutes. Cover the edges of the pie with foil and continue to bake until the center juices bubble and thicken, 25 to 35 minutes more.

Notes:
http://coldbrookfarm.net/recipes.html

Recipe #5

Title: Aronia Salsa

Storage Requirements: Refrigerate
Equipment Needs: Bowl
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
7		Limes
2		Medium Red Onion
6 2/3	Cup	Roma Tomato, chopped, seeds removed
2 1/2	Cup	Aronia Berries
23	Oz	Whole Corn
23	Oz	Black Bean
1	Tbsp.	Salt

Instructions:

1. Place chopped onion in a small bowl. Sprinkle with salt and squeeze the juice of one lime over the top. Mix and let sit.
2. Drain the corn and black beans. Put into a separate bowl from the onion mixture.
3. Wash aronia berries and add to the corn and black beans.
4. Add tomatoes.
5. Squeeze the juice from the remaining limes onto ingredients and mix. After mixing ingredients together, add the onions and mix once again.
6. Let chill for at least an hour before serving.

Notes:
http://www.superberries.com/Aronia-Salsa

Recipe #6

Title: Aronia Granola Bars

Storage Requirements: Refrigerate or Air-tight Container, at Room Temperature
Equipment Needs: Food Processor, Oven, two 8 x 8 Baking Dish
Special Licensing Requirement:
Serving: 20 at 35 gram each
Ingredients:

Amount	Unit	Ingredient
3	Cup	Rolled Oats
2	Cup	Aronia Berry
2	Cup	Roasted Almonds
1/2	Cup	Honey
1/2	Cup	Creamy Peanut or Almond Butter
		Optional: chocolate chips/nuts/vanilla/etc.

Instructions:

1. Process dates in a food processor until only small bits remain.
2. Toast oats in a 350°F oven for 15 minutes or until slightly golden brown.
3. Mix oats, almonds, and aronia in a bowl and set aside.
4. Warm honey and peanut butter in a small saucepan over low heat. Stir and pour over oat mixture and then mix.
5. Once thoroughly mixed, transfer to 2 8x8-inch dishes or other small pan lined with parchment paper so the bars will lift out easily.
6. Press down mixture until uniformly flattened. Cover with parchment paper and let set in fridge or freezer to harden, at least 15 minutes.
7. Remove bars from pan and chop into 20 even bars.

Notes:
https://www.pinterest.com/pin/307089268314901278/

Recipe #7

Title: Toaster Pastries

Storage Requirements: Refrigerate
Equipment Needs: Parchment Paper, Baking Sheet, 9 x 12 inch pan, Oven
Special Licensing Requirement: none
Serving Size: 20
Ingredients:

Amount	Unit	Ingredient
6 2/3		Pie Crusts
3 1/3		Egg, beaten with
1 1/4	Cup	Aronia spread, OR
1 1/4	Cup	Aronia puree mixed with sugar to taste
3 1/3	Tbsp.	Water
		Flour for the counter
		Powdered sugar (optional)

Instructions:

1. Preheat the oven to 375°F. Line a baking sheet with parchment paper.
2. Roll the pie pastry into 9x12-inch rectangles. Cut each rectangle into six smaller rectangles. Lay half the smaller rectangles on the prepared baking sheet with at least 2 inches between them.
3. With a pastry brush, paint the top of each rectangle with the beaten egg and water mixture. Set aside any of the egg mixture that is left.
4. Scoop 1 tablespoon of aronia filling onto each rectangle in a thin line down the center.
5. Lay the remaining pastry rectangles over the rectangles with the filling and seal by pressing a fork around the perimeter of each rectangle. Paint the tops of each pastry with egg wash and poke several times with a fork.
6. Bake for 20-25 minutes or until golden. If desired, dust with powdered sugar or spread with frosting.

Notes:
http://www.cookingchanneltv.com/recipes/toaster-pastries.html

Recipe #8

Title: Aronia Berry Bourbon BBQ Sauce

Storage Requirements: Refrigerate
Equipment Needs: Saucepan and stovetop
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2		red onion
8		cloves garlic, chopped
2-4		jalapeno peppers, seeded and chopped
1	Cup	Bourbon
4	Cup	aronia berries
1	Cup	ketchup
2/3	Cup	cider vinegar
4	Tbsp.	brown sugar
2	Tsp.	molasses
2	Tsp.	canola oil
1/4	Tsp.	ground allspice

Instructions:

1. Heat oil in a large saucepan over medium heat. Add onion and cook, stirring occasionally, until tender and just starting to brown, 2 to 4 minutes.
2. Add garlic and jalapeno and cook, stirring, until fragrant, about 30 seconds.
3. Add bourbon, increase heat to high and bring to a boil; cook until most of the liquid has evaporated, about 5 minutes.
4. Stir in aronia berries, ketchup, vinegar, brown sugar, molasses and allspice; return to a boil.
5. Reduce the heat and simmer, stirring occasionally, until thickened for about 20 minutes.

Notes:
http://www.blazerfarmz.com/recipes/recipes11.html

Recipe #9

Title: Triple Berry Cranberry Relish

Storage Requirements: Refrigerate
Equipment Needs: Saucepan, Stovetop
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
4	Cup	Cranberries
2	Cup	Orange Juice
1	Cup	Blueberries
1	Cup	Aronia Berries
1 1/2	Cup	Sugar
2	Tsp.	Orange Zest
2	Tsp.	Vanilla

Instructions:

1. Heat all ingredients in a saucepan over medium heat.
2. Cook and stir until the sugar dissolves and berries soften, about 15 minutes.
3. Remove from heat. Cover and chill until ready to serve.

Notes:
http://www.superberries.com/triple-berry-cranberry-relish

Recipe #10

Title: Aronia Berry Salad

Storage Requirements: Refrigerate
Equipment Needs: 9 x 13 Pan
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2	Lb.	Aronia Berries, crushed
32	Oz	Pineapple, crushed, drained
16	Oz	Whipped Topping
2	Cup	Miniature Marshmallows
2	Cup	Pecans, chopped
1 1/2	Cup	Sugar

Instructions:

1. Combine aronia berries and pineapple. Stir in sugar. Let this mixture sit in the refrigerator overnight.
2. Next day, add whipped topping or whipped cream, miniature marshmallows, and pecans. Freeze mixture.
3. Allow to thaw slightly before serving.

Notes:
http://midwestaronia.org/recipe/aronia-berry-salad/

Aronia Berries Restaurants

(serving 20)

Recipe #1

Title: Aronia Black Bean Chili

Storage Requirements: Refrigerate
Equipment Needs: Small and Large (4 quart) Sauce Pan
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2 1/2	Cup	Red/Green Peppers, washed and chopped
3	Cans (16 Oz.)	Black Beans, drained and rinsed)*
2 1/2	Quarts	Tomatoes, washed and diced *
1 1/4	Quart	Chicken Broth
1 1/4	Quart	Cooked Turkey, chopped
2 1/2	Cup	Aronia Berries, washed and drained
2 1/2	Cup	Onion, washed and chopped
5/8	Cup	Cilantro, washed and chopped
2 1/2	Tbsp.	Olive Oil
2 1/2	Tbsp.	Garlic, Chopped
3	Tbsp.	Chili Powder
2	Tbsp.	Jalapeno, washed and chopped*
3 3/4	Tsp.	Cumin
2 1/2	Tsp.	Coriander
2 1/2	Tsp.	Dried Mustard
1 1/4	Tsp.	Dried Oregano

Instructions:

1. Heat half of the broth and pour over aronia berries in a kettle,
2. Sauté onion in olive oil for 5 minutes (do not brown onions)
3. Add the garlic and jalapeno
4. Add the turkey, seasonings, tomatoes, and remaining broth to the kettle with the onions
5. Bring the mixture to a boil, then reduce heat and simmer for 5 minutes

6. Stir in black beans, aronia mixture, and cilantro
7. Heat thoroughly, garnish, and serve

Notes:

***Canned items may be used.**

http://www.aronialife.com/content/recipes?page=3

Recipe #2
Title: Honey CinnAronia Cheesecake
Storage Requirements: Refrigerate
Equipment Needs: Stand Mixer, 10 inch spring-form Pan, Oven
Special Licensing Requirement:
Serving: 20 (2 10-inch cheesecakes)
Ingredients:

Amount	Unit	Ingredient
2		9-inch pastry crust, unbaked
8		Eggs, large
1	QT or 2 Lb.	Cream cheese, softened
2	Cup or 9 Oz.	Aronia berries, whole, frozen
1 1/3	Cup	Honey
1/2	Cup	Sugar
1	Tsp.	Cinnamon

Instructions:

1. Beat cream cheese, sugar, and cinnamon until light and fluffy, approximately 5 minutes. Gradually add honey and beat until smooth.
2. Slightly beat eggs with whisk and add to mixture. Continue beating until blended.
3. Fold in aronia berries.
4. Pour into spring form pans. Approximately 1 ¼ quarts per pan. Be sure berries are evenly distributed
5. Bake at 350°F in a water bath until set and lightly browned, about 25 to 30 minutes.
6. Cool and refrigerate for 4 hours before serving.

Notes:
Graham cracker crust could also be used. 1 ½ cups fine ground graham crackers, 1/3 cup of sugar, 6 Tbsp. of melted butter, ½ Tsp. cinnamon. Mix all ingredients until well blended. Press mixture into an 8 or 9 in pie plate. Bake 375 F for 7 minutes and cool
http://allrecipes.com/recipe/12254/graham-cracker-crust-i/

Recipe #3

Title: Turkey Berry Salad

Storage Requirements: Refrigerate
Equipment Needs: Juicer/Food Processor
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
5	Lb.	Smoked Turkey Breast, cubed (about 17 Cup)
1	gallon	Spinach or Arugula Leaves, washed and drained
2 1/2	Cup	Feta Cheese, crumbled
2 1/2	Cup	Toasted Pecans, coarsely chopped
1 2/3	Cup	Craisins
1 2/3	Cup	Carrot, washed and shredded (about 2 ½ carrots)
1 2/3	Cup	Red Onion, washed and sliced
1 2/3	Cup	Vegetable Oil
1/2	Cup	Raspberry Vinegar
1/3	Cup	Water
1/4	Cup	Aronia berry puree
1	Tbsp.	Dried Basil Leaves
1	Tbsp.	Sugar
1 1/4	Tsp.	Salt

Instructions:

1. Combine turkey, cheese, pecans, craisins, carrot, and onion in a large bowl and set aside.
2. In a separate bowl, mix vegetable oil, vinegar, water, aronia berry puree, dried basil, sugar, and salt to make a dressing. Use a wire whisk to ensure the dressing is well mixed.
3. Pour ¾ of the dressing into the salad and stir until moistened. The salad will turn slightly purple.
4. Serve turkey salad mixture on top of spinach leaves if desired and top with remaining dressing, as well as sliced basil leaves and pecans (optional).

Notes:
http://www.superberries.com/turkey-aronia-berry-salad

Recipe #4

Tested November 9 2015 in Tearoom

- Preparation time was 3 labor hours
- Product sampled by Fine Dining Students, staff and Quantity Food Production Students – all very positive with suggestions noted below
- Total food cost (minus berries was $23; hence each serving was about 50 cents for ingredients) – suggested sale price of $1.00 to $1.50
- Yield of berry tomato mixture was 3 Lb. 1 ½ Oz and volume of 1 ¾ quart (juice amount of about one Cup after portioning – clarify below whether include juice as portioning)
- Highlights should be reviewed and changed

Title: Strawberry Bruschetta

Storage Requirements: Refrigerate
Equipment Needs: Baking Sheet, Oven
Special Licensing Requirement:
Serving: 20 Test November 9th yielded 50 servings of one
Ingredients:

Amount	Unit	Ingredient
3	Cup	Strawberries (sliced) or frozen 3 cup with juice
2	Cup or 1 pint	Grape Tomatoes (halved)
2	Tbsp. or 0.75 Oz	Fresh Basil
2	Cloves	Shallot
1/4	Cup	Olive oil
2	Tbsp.	Balsamic Vinegar
2	Tsp.	Sugar
2	Tsp.	Pepper
1/2	Tsp.	Salt
2	(12) Oz	baguette, width of 2 inch diameter
2	(10.5) Oz	Goat Cheese log (softened)

Instructions:

7. Preheat oven to 375.
8. Wash produce under running water
9. Prepare as directed
10. Stir together all ingredients except for baguette and goat cheese.
11. Slice baguette into ½ thick pieces. Spread bread with goat cheese, approximately one Tsp. each.

12. Place bread pieces on a baking sheet and bake 13 to 15 minutes. Top the bread with the strawberry mixture; approximately 2 Tbsp. each slice

Notes: http://www.myrecipes.com/recipe/strawberry-bruschetta

Recipe #5

Title: Cumberland Sauce

Storage Requirements: refrigerate
Equipment Needs: small saucepan
Special Licensing Requirement:none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
2	Cup	Aronia berries, dried
1/2	Cup	Orange juice
1/2	Cup	Lemon juice
1/2	Cup	Red wine OR apple juice
1/4	Cup	Honey
2	Tbsp.	Cornstarch

Instructions:

1. Combine all ingredients in a small saucepan.
2. Cook over medium heat until thickened, stirring often. Serve over ham.

Notes:
http://recipes.cook13.com/r-32541-Cumberland_Sauce

Recipe #6

Title: Aronia Berry Juice Cheesecake Bites

Storage Requirements: refrigerate
Equipment Needs: electric mixer and oven
Special Licensing Requirement: none
Serving: 20
Ingredients:

Amount	Unit	Ingredient
1		Graham Cracker Pie Crust
1	Cup	Sour Cream
1	Cup	Sugar
1	Lb.	Cream Cheese
2	Tbsp.	Cornstarch
1	Tbsp.	Butter
2	Tsp.	Aronia Berry Juice
1	Tsp.	Vanilla Extract

Instructions:

1. Mix cream cheese, sour cream, cornstarch, and sugar with an electric mixer.
2. Add the butter and vanilla. Blend until smooth.
3. Pour into graham cracker crust.
4. Dot the top with aronia juice. Draw a knife across the top of the mixture to create a marble effect.
5. Bake at 350°F in a water bath for 25 minutes, or until a knife inserted comes out almost clean.
6. Cool and chill for at least one hour before cutting into small squares or slices and serving.

Notes:
http://www.superberries.com/aronia-cheesecake-bites

Recipe #7

Title: Lemon Berry Polenta Cake

Storage Requirements: Refrigerate
Equipment Needs: 11x7 inch pan and oven
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
4		Eggs
2 1/2	Cup	Polenta
2 1/2	Cup	Ground Almonds
1 1/3	Cup	Aronia berries
1	Cup	Light olive oil/light rapeseed oil/virgin coconut oil
1	Cup	Superfine sugar
1 1/3	Tsp.	Baking powder
1 1/3	Tsp.	Vanilla Extract
2/3	Tsp.	Turmeric (optional)
		zest of 1 lemon
		juice of 3 lemons

Instructions:

1. Oil a half baking sheet and cover bottom with parchment paper. Have the paper reach up from two sides so that you can pull the cake out easily when cool. Preheat oven to 350°F.
2. Beat together oil and sugar.
3. Pour in the remaining ingredients besides berries. Mix well.
4. Pour mixture into prepared pan.
5. Top the batter with berries. The berries should sink into the batter a little bit.
6. Bake in the middle of the oven for 25-30 minutes. The top of the cake should be golden brown in patches and just starting to pull away from the sides of the pan.
7. Let the cake stand for about 20 minutes before pulling it out by the baking paper inchhandles.inch It should be slightly inchpuddingyinch in the middle.

Notes:
http://kelliesfoodtoglow.com/2013/08/15/lemon-berry-polenta-cake/

Recipe #8

Title: Aronia Berry Chutney

Storage Requirements: Refrigerate
Equipment Needs: medium skillet and stove top
Special Licensing Requirement:
Serving: 20 (2 Tbsp. each)
Ingredients:

Amount	Unit	Ingredient
2 1/2	Cup	Apples, washed, peeled and chopped
2 1/2	Cup	Aronia berries washed and drained
1 1/4	Cup	White onion, washed and chopped
5/8	Cup	Honey
1/4	Cup	Apple Cider
2 1/2	Tbsp.	Vegetable Oil
2 1/2	Tsp.	Cornstarch
5/8	Tsp.	Salt

Instructions:

1. Heat oil over medium-high heat in medium skillet.
2. Add onion; cook and stir three minutes or until starting to soften.
3. Add all remaining ingredients; mix well.
4. Cook 10 minutes or until apples are tender, stirring occasionally.

Notes:
http://www.superberries.com/aroniaberry-chutney

Recipe #9

Title: Power Pancakes

Storage Requirements: Refrigerate
Equipment Needs: Skillet, Stovetop
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredients
12		Eggs
1 1/3	Cup	Milk
1 1/3	Cup	Aronia Berries
1 1/3	Cup	Oatmeal
1	Cup	Buckwheat (or other Pancake Mix)
4	Tbsp.	Cinnamon
4	Tsp.	Coconut Oil

Instructions:

1. Whisk eggs briskly until yolks and egg whites are incorporated.
2. Add remaining ingredients except oil. Measurements may be adjusted according to taste.
3. Heat coconut oil in pan over medium heat.
4. Pour pancake batter into pan and cook on both sides until lightly browned.

Notes:
http://www.superberries.com/aronia-power-pancakes

Recipe #10

Title: Aronia Berry Stuffed French Toast

Storage Requirements: Refrigerate
Equipment Needs: Oven and 2-9x9x2 baking pans
Special Licensing Requirement:
Serving: 20
Ingredients:

Amount	Unit	Ingredient
20	Cubes	bread (sourdough or challah)
8	Oz	cream cheese (cut into small cubes)
3	Cup	Aronia berries
12	each	eggs (beaten)
2 1/2	Cup	milk
1/2	Cup	maple syrup
1/2	Cup	butter, melted

Instructions:
Preheat oven to 350. Generously coat 2-9x9x2 baking dish with butter or non-stick spray. Place half the bread cubes in the dish. Sprinkle cream cheese cubes and 1 1/2 Cup of the Aronias over the bread. Top with remaining bread cubes and Aronias. In a bowl, combine eggs, milk, maple syrup, and butter. Pour over bread mixture. Bake until a knife inserted in center comes out clean, about 1 hour, covering with foil if edges brown too quickly.

Notes:
http://www.sweetairefarm.com/recipes/aronia-recipes/