

BLOUNT

fine foods



dip recipe
CREATIONS



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BAKED STUFFED CHICKEN WITH ROASTED RED PEPPERS & ASIAGO CRUST - YIELD: 4

Ingredients:

- 4 6oz Skinless chicken breasts
- 1 cup Seasoned Breadcrumbs
- 1 Tbsp Butter, melted
- 2 Tbsp Asiago cheese
- 2 Blount Fine Foods Roasted Red Pepper & Asiago Cheese Dip Frozen Pucks
- Salt & Pepper

Method of Prep:

- Take the Chicken Breast and slice a 2 inch pocket into the fat side of the breast, repeat with others.
- Cut Blount Fine Foods Roasted Red Pepper & Asiago Frozen Puck into 8 strips.
- Grease a small baking tray. Working with one breast at a time, season inside and out, add one puck strip into pocket and lay flat on the baking sheet, Place another strip on top on the breast, repeat.
- Take butter, cheese and crumbs place in a bowl. Season and mix well. Sprinkle mixture on each breast.

Prep Time: 15 min

Cooking Instructions:

- Pre-heat oven to 375°F.
- Place tray in center of oven and bake in until internal tempter reaches 165°F and crumbs are nicely toasted.
- Plate and serve with roasted potatoes and sautéed spinach.

Cooking Time: 15 min

CARAMELIZED ONION ANGUS BEEF BURGER - YIELD: 4

Ingredients:

- 2 lb Fresh Ground Angus Beef (75/15)
- 2 Blount Fine Foods Caramelized Onion Dip Frozen Pucks
- 4 Brioche Buns
- Salt & Pepper
- 2 Tbsp Minced Shallots

Method of Prep:

- Pre-heat Grill.
- Add beef, shallots, salt and pepper to a mixing bowl and fold together.
- Working with 8 oz at a time, mold the beef mixture into 4 patties.

Cooking Instructions:

- Oil and season patties on both sides and place on hot grill, turning when needed until internal temp reaches 145°F or higher.
- Warm Blount Fine Foods Caramelized Onion Frozen Pucks in the microwave for about 90 seconds or until product reaches 165°F. Pull burger off grill and let rest, while resting toast buns.
- To assemble: Place the beef burger on the bun top with caramelized spread and top with bun or please see serving suggestions.

Serving Suggestions:

Build your own at the table or go with the classic lettuce and tomato, topped with crispy onions. Cheese is optional.

CRAB & ALE BUNDLES WITH HONEY DIJON AIOLI - YIELD: 10

Ingredients:

- 10 Wonton wrappers
- 2 Eggs
- 1 Blount Fine Foods Crab & Ale Dip Frozen Puck
- 1 Tbsp Dijon mustard
- 2 Tbsp Honey
- 1 cup Mayonnaise
- 1 Tbsp Olive oil
- 1 Tbsp Fresh chopped chives

Method of Prep:

- Take Dijon, honey, mayonnaise, olive oil and chives add to a bowl, whisk all together till incorporated. Set aside for later use.
- Cut Blount's frozen puck into ¾ inch cubes (you should get ten out of one puck).
- Make an egg wash with the eggs.
- Take one wrapper at a time and place one cube in the center, dress the outer edges with the egg wash, fold over to form a triangle, add wash to the three corners, fold and pinch together to form a little bundle.
- Repeat with the remaining.

Prep Time: 10 min

Cooking Instructions:

- Pre-heat fryer to 350°F.
- Place bundles in fryer safe basket.
- Place in oil and fry till golden brown or until internal temperature reaches 165°F.
- Season and serve with sauce.

Cooking Time: 1 min