

Bitter Sweet Chocolate Filling

Use to fill FCG Sweet Tart Shells, FCG Chocolate Shells or ready-made Oreo pie crust:

- 8 oz. Cream Cheese softened,
- 8 oz. Cool Whip, and
- 4 TBLS. FCG Chocolate Sauce
 - Beat ingredients until blended.
 - Fill dessert decorator and pipe the mixture into shells.
 - Top with fresh fruit or mint garnish.
 - Chill until ready to serve.
 - Makes 12 shells.

Classic Cheese Dip

- 4 Cups shredded Marble Jack Cheese
- 1 – 4.5 oz. Can chopped Green Chilies
- ½ Cup FCG Roasted Garlic Salsa
 - In an ovenproof baking dish, spread 2 cups shredded cheese.
 - Spread chilies over the cheese and top with remaining cheese.
 - Microwave on high 4-8 minutes (check every 2 minutes as microwave ovens vary).
 - When cheese is melted and bubbling at sides, remove from microwave.
 - Top with ½ cup FCG Roasted Garlic Salsa.
 - Serve with tortilla chips.

Country Bean Dip

- 2 – 16 oz. Cans Refried Beans
- 1 – 4.5 oz. Can chopped Green Chilies (optional)
- ½ Cup chopped Onion
- 1 TBLS. Garlic Powder
- 2 Cups shredded Cheese (Monterey Jack or Mild Cheddar)
- 1 Jar FCG Roasted Garlic Salsa
 - Mix in a pan over low heat the beans, chilies, onion, ½ cup cheese, and garlic powder until mixture is hot and cheese is melted.
 - Pour mixture into baking dish. Pour salsa over the top.
 - Sprinkle remaining cheese over the top and bake at 350 degrees for 10-15 minutes.
 - Serve with tortilla chips.
 - Wine recommendations: Riesling or Pinot Noir.
 - Serves 6-9.

Cranberry Chutney

Use as a condiment:

- On Turkey or Chicken sandwiches.
- As a sauce for Pork Tenderloin:
 - Spread ¾ cup of Chutney on Pork Roast during last 10 minutes of cooking.
 - Garnish slices of Pork with Chutney.
- Top a wedge of Brie with Chutney, microwave 2 minutes until slightly warmed, and serve with grapes for an elegant and simple appetizer.

Crème Kaffe

- 12 oz. FCG French Roast or Espresso, brewed hot
- 1 Pint Vanilla Ice Cream
- 6 Cookies (Gingerbread, Shortbread, or Sugar)
 - Pour 2 oz. hot coffee over 1 scoop ice cream and serve immediately.
 - For a touch of sophistication, serve a scoop of ice cream in a dessert bowl with a side shot of hot coffee for the guest to pour themselves.
 - Serve cookie on the side.
 - Serves 6.

Iced Tiramisu

- ¼ Cup FCG Coffee, ground
- ¼ Cup FCG Chocolate Sauce
- ¾ Cup Milk
- 2 Tsp. Rum Extract
- Cinnamon or Chocolate Sprinkles (optional)
 - Mix milk and ground coffee.
 - Let stand 5 minutes.
 - Add chocolate sauce and rum extract.
 - Separate mixture into 3 tubs and freeze until firm.
 - Scoop dessert into a bowl and garnish.
 - Serves 8-10.

Espresso Martini

- 1 oz. FCG Espresso, cold
- 1 ½ oz. Vanilla Vodka
- 1 ½ oz. Kaluah
- 1 oz. White Crème de Cacao or Half & Half
 - Pour ingredients into ice filled shaker and shake.
 - Strain into chilled martini glass and serve.
 - Serves 1.

Lemon Filling

Use to fill FCG Sweet Tart Shells, FCG Chocolate Shells, or ready-made Graham Cracker pie crust:

- ¼ Cup FCG Coffee, ground
- ¼ Cup FCG Chocolate Sauce
- ¾ Cup Milk
- 2 Tsp. Rum Extract
- Cinnamon or Chocolate Sprinkles (optional)
 - Mix milk and ground coffee.
 - Let stand 5 minutes.
 - Add chocolate sauce and rum extract.
 - Separate mixture into 3 tubs and freeze until firm.
 - Scoop dessert into a bowl and garnish.
 - Serves 8-10.

Honey Mustard Dressing

- ½ Cup FCG Honey Mustard Pretzel Dip
- ¼ Cup FCG Balsamic Vinegar
- 1 ½ oz. Kaluah
 - Mix well.
 - Pour over your favorite salad greens.
 - Add onion, chicken, ham, and croutons if desired.
 - Serves 6.

Quick and Easy Appetizer

- 1 French Bread Loaf (cut into cubes)
- FCG Signature Dipping Oil
 - For a touch of sophistication put FCG Dipping Oil into a small dish in the center of a serving platter and spread bread cubes around dish.
 - Guests may use toothpicks to dip bread cubes into oil for a tasty treat.
 - Wine recommendations: Zinfandel, Chianti, or Sauvignon Blanc.

Red Raspberry Dressing

- ½ Cup FCG Red Raspberry Pretzel Dip
- ¼ Cup FCG Balsamic Vinegar
 - Mix well.
 - Pour over your favorite salad greens.
 - Chicken, ham, walnuts, and raisins are a nice addition, as well as fresh strawberries and blueberries, if in season.
 - Serves 6.

Gourmet Spinach and Artichoke Dip

- 4 TBLS. Butter
- 1 Jar FCG Spinach and Artichoke Dip
- 8 oz. Cream Cheese, room temperature
- 16 oz. Sour Cream
- ½ Cup grated Parmesan Cheese
 - Melt butter, cream cheese, and sour cream in a large sauce pan over medium heat.
 - Stir in the FCG Spinach and Artichoke Dip. Cook until well blended. Be careful not to burn.
 - Stir in parmesan cheese until a thicker consistency has occurred, about 10-12 minutes.
 - Serve warm with bread or tortilla chips.

Tomato Bruschetta

- 1 – 14.5 oz. Can Diced Tomatoes, drained
- ½ Cup chopped Onion
- 2 TBLS. fresh or 2 Tsp. dried Basil
- 1 TBLS. Garlic Salt
- ¼ Tsp. Salt
- ¼ Tsp. coarsely ground Black Pepper
- 1 French Bread Loaf – cut into 1/3” slices
- 2 TBLS. FCG Gourmet Olive Oil
 - Preheat oven to 375 degrees.
 - Combine first 6 ingredients in a bowl.
 - Place bread slices on a baking sheet and lightly brush the tops with FCG Olive Oil.
 - Bake 10-12 minutes or until slightly crisp.
 - Remove from oven and scoop tomato mixture onto bread slices.
 - Serve immediately.
 - Wine recommendations: Pinot Noir or Riesling.
 - Serves 20-24.