

Earth Candy

Recipe Ideas

Pomodoro Piatto

- EC Pickled Grape Tomatoes
- Alessi garlic spread
- Parmesan cheese
- French bread

Toast french bread in oven @ 350 for 8-10 minutes. Smear garlic spread on bread.

Place tomato on top and flatten. Top with parmesan cheese. Buon Appetito!

Pickled Beet & Goat Cheese Salad

- EC Pickled Beets
- Spinach
- Your favorite goat cheese
- Extra virgin olive oil

Place beets, spinach, and goat cheese in a bowl and mix. Combine 2 parts EVOO with 1 part brine from pickled beets. shake well. Drizzle over salad and toss. Cracked pepper optional. Sing a beet (or beat) themed song for the world to hear.

Candied Jalapeño Crescent Rolls

- EC Candied Jalapeños
- Crescent rolls
- Cream cheese

Preheat oven to directions on crescent roll package. Spread tablespoon of cream cheese on crescent roll. Place 2 strips of jalapeños on top. Roll and brush with brine from jar. Bake in oven for 10-12 minutes or until golden & crispy. You're welcome.

Earth Candy Egg Salad

- 2 big tablespoons of Picalilly
- 4 hard boiled eggs
- 2 tablespoons of mayo or Greek yogurt
- 1 squirt of yellow mustard
- Salt and pepper to taste
- Finely chopped celery

Mix everything together and let it refrigerate for 30 minutes. Eat it like a boss.

Lemon Crusted Mahi Mahi

- EC Preserved Lemons
- 1/4 cup extra virgin olive oil
- A pinch of salt and coarse black pepper
- 1 lb Mahi Mahi

Preheat oven to 450. Place 3 lemons, EVOO, salt and pepper into blender and blend until creamy. Place fish in cast iron skillet and top with sauce. Cover with foil. Bake for 15 minutes. remove foil. bake for another 5-10 minutes, until golden brown. This dish is delish.

Spiced Orange Old-Fashioned

- 1 slice EC Spiced Orange
- 4 fingers of bourbon

Muddle orange slice in glass with bourbon and enjoy!

Holiday Glazed Spiral Ham

- 1 EC Spiced Orange for every 2 lbs of ham
- Precooked Spiral Ham

Preheat oven to 350. Pin desired amount of oranges to ham. Baste with brine from the jar. Cover with foil tent. Place in oven and bake for 10 min. per lb. With ten minutes remaining, remove foil tent and reglaze ham, placing back in the oven uncovered. Hot damn! That's a fine ham.

Flat Bread Caprese Pizza

- EC Pickled Grape Tomatoes
- Flat bread
- Fresh Mozzarella
- Fresh basil leaves
- Extra virgin olive oil

Preheat oven to 400. Brush EVOO on flat bread. Place tomatoes, mozzarella, and basil on the flat bread. Drizzle EVOO over everything. Crack pepper and salt generously. Place on rack or preheated pizza stone for 15 minutes or until cheese is melted. As the kids say, "This Slaps!"

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Recipe Ideas

Italian Chicken with Earth Candy Red Sauce

- EC Pickled Grape Tomatoes
- 4 chicken thighs, bone in, skin removed
- 1 lb tri-color rotini pasta
- Salt & pepper
- Extra virgin olive oil

Preheat oven to 450 degrees. S & P the chicken on both sides. In a cast iron skillet heat two tablespoons of EVOO. Once hot, add chicken. Cook on medium low heat for 7 minutes then flip. Add 20-30 EC pickled grape tomatoes, garlic, rosemary and 3 spoonfuls of brine from the jar. Cook chicken until internal temp is 135 degrees. Move skillet to oven to finish cooking. Should take about 10 minutes. Meanwhile, cook your rotini as directed on the box. Once finished, drain and add 2 tablespoons of EVOO to the noodles. Remove chicken from oven when internal temp is 165 degrees. Place chicken on bed of noodles. Stir the tomatoes and everything else in the pan together. Place on top of each chicken thigh. It's ridiculous.

Slagpyle's "that ain't turrible" Pasta Salad

- 15-20 EC Pickled Grape Tomatoes
- EC giardiniera - half a jar
- 1 lb tri-color rotini pasta
- 1/4 cup extra virgin olive oil
- 20 pepperonis cut into quarters
- 1/8 tsp smoked paprika
- 1/2 tsp pink Himalayan salt
- 1/4 tsp coarse black pepper
- 1 tbsp Italian seasoning
- A handful of parmesan cheese

Cook rotini then drain & let cool in colander. Add to mixing bowl with EVOO, Chop giardiniera to desired size and add to pasta. add 2-3 tbsp of brine. Add the tomatoes. Add 3-4 tbsp of brine (with garlic). Toss salad. add in remaining ingredients and toss salad again. Slagpyle's been drooling over this; not literally though. That's gross