

Taste the Dairy Country Goodness!™

Green Mountain



Green Mountain Farms Recipes



Green Mountain Farms Gourmet Dips and Spreads



Delicious
Recipe Idea

Perfect for Easy
Entertaining



Chicken and Cheese Quiche with Green Mountain Farms Garlic & Herb Spreadable Cheese

Your favorite Quiche pastry in a 10-inch pie plate.

- 1 container (8 oz.) *Green Mountain Farms Garlic & Herb Spreadable Cheese*
- 1 cup Milk
- 4 Beaten eggs
- 1/3 cup Finely chopped onion
- 1 cup Chopped chicken or turkey
- 1/4 cup Chopped red & green peppers

Stir cream cheese dip and milk in a saucepan over low heat until creamy and smooth.

In a medium mixing bowl, break up eggs with a fork and gradually add cream cheese mixture until well blended.

Sauté onions and peppers and add to the mixture. Stir in turkey or chicken and mix well. Pour into the pastry shell and bake at 350 degrees for 35 to 40 minutes.



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Easy Pinwheel Appetizers with Green Mountain Farms Salsa Cream Cheese

- 1 2.5 oz. pkg. Turkey
- 1 2.5 oz. pkg. Ham or honey ham
- 1 7.5 oz. container *Green Mountain Farms Salsa Cream Cheese Dip*
- 1 tbsp Grated onion
- 1 tsp Horseradish
- Dash of Worcestershire sauce

Blend cream cheese, onion, horseradish and Worcestershire sauce until smooth and spreadable. Separate the slices of ham and turkey, laying one slice of turkey on each slice of ham, then spread with cheese mixture. Roll and fasten with toothpicks. Chill. Just before serving slice into 1/2 inch slices. Makes approximately 50 pinwheels.



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Creamy Gourmet Garlic & Herb Potato Casserole Green Mountain Farms Garlic & Herb Spreadable Cheese

A favorite of Herve Airoldi

- 2-8 oz *Green Mountain Farms Garlic & Herb Spreadable Cheese*
- 1 Large onion, peeled & thinly sliced
- 1/2 cup Skim milk
- 1/2 cup Flour
- 1/4 teaspoon Salt
- 1 teaspoon Coarsely ground black pepper
- 1 pound Cubed ham
- 3 pounds Potatoes, peeled & thinly sliced

11x9 pan, prep time 15 minutes

Combine all ingredients in the pan and stir until well mixed. Bake at 350 F for 1 hour and 20 minutes



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Cucumber Salad with Green Mountain Farms Garlic & Herb Spreadable Cheese

Serves 4

- 3 Hothouse Cucumbers Sliced Thin
- 1 small Red onion sliced thin
- 1 8 oz container of **Green Mountain Farms Garlic and Herb Cheese**
- ½ cup Sour cream
- ¼ cup Chopped fresh dill
- Juice from 1 lemon
- ½ teaspoon Kosher salt
- ½ teaspoon Ground black pepper

In a large bowl toss sliced cucumbers and red onion. In a food processor blend *Garlic and Herb Spread, Sour cream, dill, lemon juice, salt and pepper. Gently toss cucumber and red onions with Garlic and Herb mixture in the large bowl.

Serve with lemon wedge for garnish.



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Smoked Salmon Bites with Green Mountain Farms Garlic & Herb Spreadable Cheese

Serves 6-8

- 1 Loaf small cocktail pumpernickel bread
- 1 Lb. Smoked salmon
- 1 8 oz Container *Green Mountain Farms Garlic and Herb Spread*
- Dill for garnish

Spread 1 teaspoon of Green Mountain Farms Garlic and Herb Spread on each slice of bread and top with smoked salmon and garnish with dill sprigs.



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Garlic & Herb Mac "N" Cheese Green Mountain Farms Garlic & Herb Spreadable Cheese

A favorite of Heidi Hart

- 1 16 oz Box of macaroni
- 2 - 8 oz Bars of Hunter's Sharp Cheese
- 2 - 8 oz *Green Mountain Farms Garlic & Herb Spreadable Cheese*
- 1 1/2 cup Milk
- Salt & pepper to taste

Cook Macaroni as directed, drain. In large saucepan, add Green Mountain Farms Garlic & Herb Spreadable Cheese, milk, cheese (cubed), salt and pepper to taste. Heat on low. Stir occasionally. Heat until cheese starts to melt. Mix in macaroni and pour into ungreased 13x9x2 baking dish.

Bake at 350 F for 45 minutes or until golden brown. Serve & enjoy!



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Crab Hor D' Ouvre Green Mountain Farms Garlic & Herb Spreadable Cheese

A favorite of Darrell Clark

- 1-12 oz Package of mushrooms
- 1-6 oz Package of crabmeat, drained
- 2 tablespoons Butter
- 1/4 cup Plain breadcrumbs
- Salt & pepper to taste
- 3/4 cup *Green Mountain Farms Garlic & Herb Spreadable Cheese*
- 1/8 teaspoon Cayenne pepper
- 1 package Pre made pastry shells
- 1 cup Shredded mozzarella cheese

Saute mushrooms in butter, seasoning with salt and pepper. Do not overcook. Drain all liquid from the mushrooms. Combine mushrooms, crabmeat, bread crumbs, Green Mountain Farms Garlic & Herb Spread and cayenne in a bowl. Scoop the mixture into the pre made pastry shells. Top with mozzarella cheese.

Bake at 375 F for 5 minutes - just until cheese is melted.



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Yams "To Die For" with Green Mountain Farms Salsa Cream Cheese

- 2 lb Fresh Yams (like a Beauregard)
- 1/4 c *Green Mountain Farms Salsa Cream Cheese*
- 3 Tbs Shredded Fresh Parmesean Cheese
- 3 Tbs Milk
- Salt
- Cracked Pepper

Wash the yams and poke a few holes in them for steam to escape. Place yams in a microwave on high for 11 minutes or until completely soft. When cooked, scoop out the contents and place in a medium bowl. Discard skin. Add the Salsa Cream Cheese and parmesan cheese and stir until the Salsa Cream Cheese and cheese have melted and are thoroughly mixed into the potato. Next mix in the milk and salt and pepper to taste.



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Twice Baked Potatoes with Green Mountain Farms Blue Cheese & Chive Spreadable Cheese

Serves 4

- 2 Large Russet potatoes
- 2 Tbsp. Butter
- 4 Tbsp. *Green Mountain Farms Blue Cheese & Chive Spreadable Cheese*

Wash and bake potatoes at 400°F for 1 hour.

Remove potatoes from oven, slice in half lengthwise and carefully scoop potato out of skin, keeping potato skin “shell” intact.

In a bowl, combine potato filling, butter and cream cheese, mix well.

Stuff mixed filling back into potato shells and return to oven for 10 minutes, or until top is light golden brown.



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Gourmet Mashed Potatoes with Green Mountain Farms Blue Cheese & Chive Spreadable Cheese

Simple!

Gently warm approximately 1-2 oz. of your favorite *Green Mountain Farms Spreadable Cheese – Blue Cheese & Chive, or Garlic & Herb or Chèvre Basil* per serving of mashed potatoes until soft in a microwave and stir into warm and seasoned (butter, salt & pepper) mashed potatoes (either homemade or refrigerated)

DELICIOUS!



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Green Mountain Farms Pasta Toss Green Mountain Farms Garlic & Herb Spreadable Cheese

Serves 4

- 1 lb. Penne Pasta
- 2 Cups Assorted chopped vegetables-zucchini, broccoli, carrots, peas, summer squash, steamed until al dente.
- 1 Container of *Green Mountain Farms Garlic & Herb Spreadable Cheese* or *Green Mountain Farms Chèvre Basil Spreadable Cheese*
- 1/2 Cup White wine
- 1/4 Cup Grated Parmesan or Romano cheese
- Salt & Pepper to taste

Cook Penne pasta until al dente, drain and set aside. Steam assorted chopped vegetables until al dente, drain and set aside.

Over medium heat, slowly melt 1 container of Green Mountain Farms Garlic & Herb or Chèvre Basil Spreadable Cheese, add wine. Stir in the grated cheese, stir constantly until cheese is melted. Add the pasta and vegetables to the mixture, and toss lightly to coat with the cream sauce.

Serve with a sprinkle of grated cheese and salt & pepper to taste.



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Delectable Belgian Endive Appetizer with Green Mountain Farms Blue Cheese & Chive Spreadable Cheese

- 2 Heads Belgian Endive, separated
- 1 Container *Green Mountain Farms Blue Cheese & Chive Spreadable Cheese*
- 1/2 Cup Slivered almonds

Stuff the bottom end of each endive leaf with approximately 1/2 to 1 Tsp. Blue Cheese & Chive Spreadable Cheese.

Sprinkle cream cheese dip with slivered almond to garnish and arrange on a display/serving tray.



Green Mountain Farms Tzatziki Savory Yogurt Dip



Tasty and
Healthy

Delicious
Recipe Idea



Greek Chicken Salad with Green Mountain Farms Tzatziki Cucumber Garlic Dip

- 3 8 oz Grilled Chicken Breasts Diced
- 1 8 oz container of *Green Mountain Farms Tzatziki Cucumber Garlic Dip*
- 1 Hothouse Cucumber Diced
- 1 Plum Tomato Diced
- ½ small Red onion diced
- ¼ cup Chopped fresh parsley
- Chopped Kalamata Olives for Garnish (optional)
- Large Romaine Leaves

In a large Bowl toss chicken, cucumber, tomato and red onion. Add Cucumber Garlic Dip, and parsley mix gently until well blended. Serve on large romaine leaves and garnish with olives



Green Mountain Farms Tzatziki Savory Yogurt Dip



Tasty and
Healthy

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Recipe Idea

Green Mountain Farms Light & Healthy Wraps Green Mountain Farms Tzatziki Dip

Spread an 8" flour tortilla with 2 Tbsp. of your favorite *Green Mountain Farms Spreadable Cheese or Tzatziki Savory Yogurt Dip*, stuff with your favorite sandwich fixin's and roll up. Some of our favorites:

- Blue Cheese & Chive with roast beef, red onion and lettuce
- Cucumber Garlic Tzatziki with turkey, sprouts, shredded carrot and cucumbers
- Chèvre Basil with smoked ham, tomato and lettuce
- Kalamata Olive Tzatziki with grilled chicken, tomato, leaf lettuce and fresh chives

*For a quick appetizer idea, roll your wrap and insert toothpicks 1" apart, where the edge of the tortilla closes the wrap. Slice the wrap at the 1" intervals for delicious bite-size treats.



Green Mountain Farms Tzatziki Savory Yogurt Dip



Tasty and
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Recipe Idea



Roasted Shrimp with Green Mountain Farms Tzatziki Cucumber Garlic Dip

Serves 6-8

- 2 Lb Peeled and Deveined Shrimp
- 1-Tablespoon Olive Oil
- ½ teaspoon Kosher salt
- ½ teaspoon Black pepper
- 1 – Container of *Green Mountain Farms Cucumber Garlic Tzatziki Savory Yogurt Dip*

Preheat oven to 400 degrees

Toss shrimp, olive oil, salt and pepper in large bowl.

Spread shrimp in an even layer on sheet tray. Roast shrimp for 8-10 minutes until pink and firm. Cool Shrimp and serve along side Cucumber Garlic dip



Green Mountain Farms Tzatziki Savory Yogurt Dip



Tasty and
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Green Mountain Farms Savory Toppers Green Mountain Farms Tzatziki Dip

Savory Lamb Burger with *Green Mountain Farms Olive Tzatziki Savory Yogurt Dip*

How about changing up your regular grilled or panfried burger routine? Enjoy a delicious lamb burger with a dollop of Green Mountain Farms Olive Tzatziki Savory Yogurt Dip for a savory taste sensation!

Grilled Steak with *Green Mountain Farms Blue Cheese & Chive Spreadable Cheese*

Top your favorite cut of steak with a dollop of Green Mountain Farms Blue Cheese & Chive and sautéed mushrooms for an at-home steakhouse experience.

Grilled Chicken Breasts with *Green Mountain Farms Garlic & Herb Spreadable Cheese*

Turn ordinary grilled or sautéed boneless chicken breasts into a savory sensation with a dollop of Green Mountain Farms Garlic & Herb Spreadable Cheese.



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