

Pittman & Davis

Every Gift Has a Story



❁ FRESH FRUIT RECIPES THAT EVERYONE WILL ENJOY ❁



WAKE AND ENJOY

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BREAKFAST RECIPES FOR MORNING BLISS

PITTMAN & DAVIS BAKED GRAPEFRUIT W/ MINT

Prep Time: 10 min • Ready In: 15 min

INGREDIENTS

2 Pittman & Davis Rio Ruby™ Red Grapefruit

¼ cup brown sugar

Fresh mint, finely chopped

DIRECTIONS

Preheat oven to 400° Cut grapefruit in half and discard any large seeds. To loosen sections, cut between flesh and membrane with small paring knife. Place grapefruit halves in a baking dish, cut-side-up. Sprinkle each half with 1 tbsp. of brown sugar.

Transfer baking dish to oven and bake 15 minutes. Remove from oven and let cool 2-3 minutes. Top each half with fresh mint and enjoy.



RIO RUBY™ RED GRAPEFRUIT

HEALTHY & DELICIOUS APPLE CINNAMON OATMEAL

Prep Time: 10 min • Cook: 25-30 min • Ready In: 40 min

INGREDIENTS

- 4 Pittman & Davis Fuji Apples, divided
- 1 cup steel-cut oats
- 4 cup water
- 3 tbs. packed brown sugar, divided
- ½ tsp. cinnamon
- ¼ tsp. salt
- ½ cup nonfat plain Greek yogurt

DIRECTIONS

Shred 2 apples using the large holes of a box grater, leaving the core behind.

Heat a large saucepan over medium-high heat. Add oats and cook, stirring, until lightly toasted (about 2 minutes). Add water and shredded apples; bring to boil. Reduce heat simmer and cook, stirring frequently, for 10 minutes.

Chop the remaining 2 apples. After oats have cooked for 10 minutes, stir in chopped apples, 2 tbs. brown sugar, cinnamon and salt; continue cooking, stirring occasionally, until apples are tender and oatmeal has thickened (15-20 minutes). Divide oatmeal into four bowls; top each portion with 2 tbs. yogurt and ¼ tsp. brown sugar.



VANILLA FROZEN YOGURT W/ FRESH CHERRY SWIRL

Prep Time: 30 min • Ready In: 5 hr • Servings: 8

INGREDIENTS

- 1 ¼ cups fresh Bing cherries, pitted and coarsely chopped (about 8 oz.)
- 1 tbs. light brown sugar
- 2 tsp. fresh lemon juice
- 3 cup plain whole-milk yogurt
- ½ cup half-and-half
- 1/3 cup granulated sugar
- 2 tbs. light corn syrup
- 1 tsp. vanilla bean paste

DIRECTIONS

Bring cherries and brown sugar to a boil in a small saucepan over medium heat. Cook 2 minutes or until cherries begin to soften. Reduce heat to medium low. Cook 13 minutes or until syrupy. Stir in lemon juice. Remove pan from heat; cool. Place cherry mixture in an airtight container; refrigerate 1 hour or until chilled.

Place a 9- x 5-inch loaf pan in freezer. Freeze at least 30 minutes. Combine yogurt, half-and-half, granulated sugar, corn syrup, and vanilla bean paste in a bowl. Stir with a whisk until smooth. Chill yogurt mixture 1 hour.

Pour yogurt mixture into the freezer can of an ice cream freezer. Freeze according to manufacturer's instructions. Spread half of frozen yogurt in bottom of loaf pan. Dollop half of cherry mixture over top. Swirl into frozen yogurt with the tip of a knife. Repeat procedure with remaining half of frozen yogurt and remaining half of cherry mixture. Gently press a piece of parchment paper directly on top of frozen yogurt. Wrap tightly with plastic wrap. Freeze 4 hours or until firm.



BING CHERRIES

BROWN BUTTER PEAR CREPES RECIPE

Prep Time: 10 min • Cook: Approx. 20 min (1-2 min per crepe) • Ready In: 1.5 hr

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INGREDIENTS

Crepes:

- 3 tbsp. unsalted butter
- 2 large eggs, at room temperature
- 1 cup buttermilk, at room temperature
- ¼ cup water
- 1 cup flour
- 2 tbsp. sugar
- 1/8 tsp. salt
- 1 tbsp. Frangelico
- 1 tsp. vanilla extract
- Butter, for coating the pan

Filling:

- 1 ½ tbsp. unsalted butter
- 6 cups diced Pittman & Davis King Comice Pears
- 1/3 cup light brown sugar
- ¼ tsp. cinnamon
- A generous pinch of nutmeg

Maple Butter Glaze:

- 2 tbsp. unsalted butter
- ¼ cup pure maple syrup
- 2 tbsp. light brown sugar
- 1/8 tsp. salt

DIRECTIONS

For the crepes: cook butter in a heavy saucepan over medium heat, stirring constantly until it foams, turns clear, and then turns a deep brown (about 6 minutes). Pour browned butter into a blender and let cool to room temperature. Add eggs, buttermilk, water, flour, sugar, salt, Frangelico, and vanilla; puree until smooth. Let batter rest in the refrigerator for 1 hour.

Heat a small (8 or 9-inch) nonstick pan over medium heat; lightly coat with butter. Add ¼ cup batter and swirl to completely cover bottom of pan. Cook until the top of the crepe looks dry and the edges start to lightly brown (about 1-2 minutes); loosen edges with a rubber spatula, then with your fingertips, and quickly flip. Cook for another 30 seconds, then slide crepe out of pan to cool on a wire rack. Repeat with remaining batter (coat pan with butter as needed).

For the filling: melt butter in a large skillet over medium heat; add pears, brown sugar, cinnamon, and nutmeg. Sauté until pears are tender and golden. Use a slotted spoon to remove pears from skillet to a bowl, reserving juices in skillet. For the glaze, add butter, maple syrup, brown sugar, and salt to skillet. Bring mixture to a boil over medium-high heat, stirring constantly; let boil for 2 minutes. Remove from heat and let glaze cool slightly.

To serve, fill crepes with pears and drizzle with maple butter glaze; dust with powdered sugar. Unfilled crepes can be stacked and stored in a plastic bag in the refrigerator up to 3 days. Store extra glaze in the refrigerator up to a week; warm briefly before serving.





PEACH-NECTARINE MUFFINS RECIPE

Prep Time: 10 min • Bake: 15-20 min • Serving: 8 muffins

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INGREDIENTS

- 1½ cups all-purpose flour
- ¾ cup white sugar
- ½ tsp. salt
- 2 tsp. baking powder
- 1/3 cup vegetable oil
- 1 egg
- 1/3 cup milk
- 1 large Pittman & Davis Peach - peeled, pitted and diced
- 1 very ripe Pittman & Davis Nectarine, pitted and diced
- 1 tbsp. brown sugar

DIRECTIONS

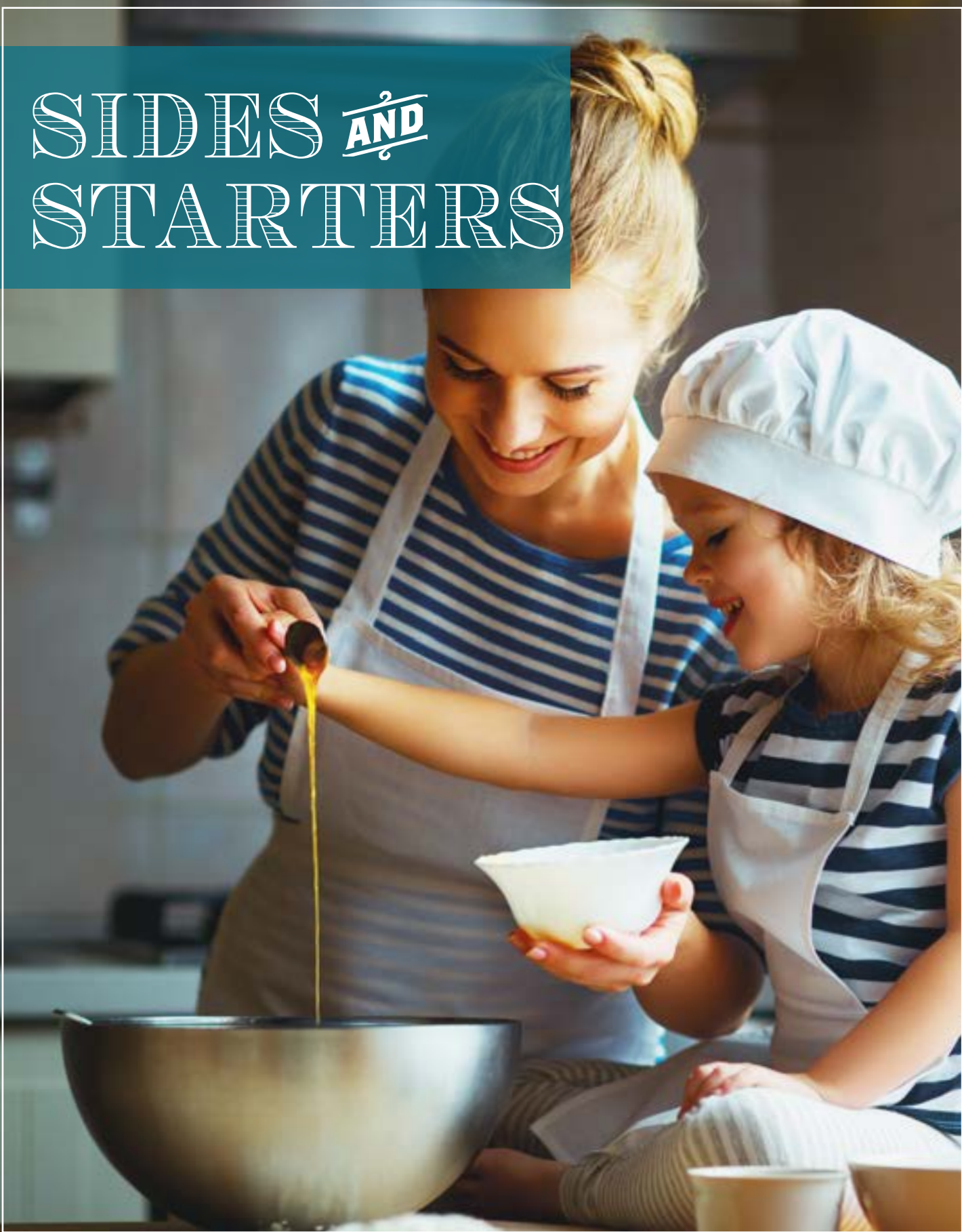
Preheat oven to 400 degrees F. Grease 8 muffin cups or line with paper muffin liners.

In a large bowl, combine flour, sugar, salt and baking powder. Add vegetable oil, egg and milk and mix well. Fold in diced peach and nectarine. Fill each muffin tin to the top with muffin mix. Sprinkle a little brown sugar onto the top of each uncooked muffin.

Bake in preheated oven for 18 to 20 minutes. Check muffins regularly after 15 minutes of baking. Serve warm or cool.



SIDES *AND* STARTERS





PITTMAN & DAVIS PEACH BOURBON JAM

Prep Time: 15 min • Cook: Approx. 30 min • Ready In: 1-2 days

INGREDIENTS

- ½ vanilla bean
- 1 lb. Pittman & Davis Peaches halved, pitted, and cut into ½" pieces
- 1 cup sugar
- ½ cup peeled and grated Granny Smith apple (1/2 apple)
- 1 cup bourbon
- 1 tbsp. lemon juice

DIRECTIONS

Place two small plates in freezer to chill. Cut vanilla bean in half lengthwise. Using tip of paring knife, scrape out seeds. Stir vanilla bean and seeds, peaches, sugar, apple, bourbon, and lemon juice together in large saucepan, cover, and let sit for 20 minutes.

Bring mixture to boil, stirring often, over medium-high heat. Once sugar is completely dissolved, reduce heat to medium-low, cover, and simmer, stirring occasionally, until peaches are softened (about 10 minutes).

Remove from heat, crush fruit with potato masher until mostly smooth. Return mixture to boil over medium-high heat and cook, stirring and adjusting heat as needed, until mixture registers 217°F-220°F (about 6 minutes). Remove from heat and discard vanilla bean.

Test consistency by placing one teaspoon of jam on chilled plate and freeze for two minutes. Drag your finger through jam on plate; jam has correct consistency when your finger leaves distinct trail. If runny, return pot to heat and simmer an additional 1-3 minutes before retesting. Skim any foam from surface of jam using spoon.

Meanwhile, place two 1-cup jars in bowl and place under hot running water until heated through (about 1 to 2 minutes); shake dry.

Using funnel and ladle, portion hot jam into hot jars. Let cool to room temperature, cover, and refrigerate until jam is set (12 to 24 hours). Jam can be refrigerated for up to 2 months.

PITTMAN & DAVIS PEACH SALSA

Prep Time: 10 min • Ready In: 15 min

INGREDIENTS

- 1 lb. ripe tomatoes, diced
- 1 bell pepper, seeded and diced
- 2 jalapenos, seeded and diced
- 6 to 8 fresh cilantro sprigs, chopped
- 3 - 4 Pittman & Davis fresh Peaches, peeled, pitted, and diced
- 2 tbsp. lime juice
- salt and pepper to taste

DIRECTIONS

Dice tomatoes and add to a large mixing bowl. Seed and dice the bell pepper and jalapeno peppers and add to tomatoes. Add chopped cilantro and toss all ingredients to mix. Peel, seed, and dice the peaches, add to bowl, and toss lightly. Add lime juice, salt, and pepper and toss the salsa to blend all ingredients evenly.

Serve with tortilla chips or as a topping for fish, chicken, or tacos. Refrigerate for up to 4 days in a glass or plastic container with tight fitting lid.



PITTMAN & DAVIS TROPICAL MANGO SUSHI

Prep Time: 15 min • Ready In: 30 min

INGREDIENTS

1 Pittman & Davis Tropical Mango, sliced thin
1 large avocado, sliced thin
1 large cucumber, sliced thin
1 head cauliflower, riced
1 head purple cabbage, sliced thin
1 large carrot, sliced thin
Nori wraps

DIRECTIONS

Lay a nori wrap flat on countertop add a thin layer of cauliflower rice, covering about 2/3 of the nori.

Lay cabbage, carrots, cucumbers, avocado, and mango about ¼ of the way down the nori wrap.

Starting from the edge of the nori wrap closest to you, roll the nori up tightly. Wipe a bit of water on the furthestmost edge of the nori to seal the roll.

Using a very sharp knife, gently slice sushi into rounds. Plate and enjoy with a side of low sodium soy sauce for dipping.



NAVEL ORANGE SWEET POTATOES

Prep Time: 15 min • Cook: Approx. 30 min • Ready In: 45 min

INGREDIENTS

1 Pittman & Davis Navel Orange, juiced and zested
2 lbs. sweet potatoes
1 tbsp. olive oil
1 tsp. fresh thyme, chopped
½ tsp. cinnamon
¾ tsp. sea salt, divided
1/8 tsp. ground black pepper

DIRECTIONS

Heat oven to 425° Lightly grease a large, rimmed baking sheet with olive oil.

Trim the ends off sweet potatoes and cut each potato into evenly sized cubes. Place in a large bowl and add zest, juice, oil, thyme, cinnamon, ½ tsp. of the salt and pepper. Stir to coat potatoes well.

Using a slotted spoon, transfer potatoes to baking sheet, discarding excess juice. Spread potatoes in a single layer.

Bake 15 minutes. Stir, then bake an additional 10-15 minutes until browned and tender.

Sprinkle with the remaining salt to taste and serve.





PITTMAN & DAVIS BLOOMING ONION

Prep Time: 15 min • Cook: 6 min • Ready In: Approx. 20 - 25 min

INGREDIENTS

For Batter:

1 large Pittman & Davis Sweet Georgia Onion or Texas 1015 Onion
2½ cup all-purpose flour
1 tsp. cayenne pepper
2 tbsp. paprika
½ tsp. dried thyme
½ tsp. dried oregano
½ tsp. ground cumin
Freshly ground black pepper, to taste
2 large eggs
1 cup whole milk
1 gal. soy or corn oil, for frying
Kosher salt, to taste

For the dip::

2 tbsp. mayonnaise
2 tbsp. sour cream
1½ tsp. ketchup
½ tsp. worcestershire sauce
1 tbsp. horseradish, drained
¼ tsp. paprika
1/8 tsp. cayenne pepper
Kosher salt and freshly ground black pepper, to taste

DIRECTIONS

Prepare the dip: Combine all dip ingredients in a bowl; cover and refrigerate.

Slice onion: cut ½" off stem-end, then peel. Place cut-side down. Starting ½" from root, make a downward cut through to the cutting board; repeat to make four evenly spaced cuts around onion. Continue slicing between each section until you have 16 evenly spaced cuts. Turn the onion over and use your fingers to gently separate the outer pieces.

Whisk flour, cayenne, paprika, thyme, oregano, cumin and ½ tsp. black pepper in a bowl. In a small deep bowl, whisk eggs, milk and one cup water.

Place onion in a separate bowl, cut-side up, and pour flour mixture over top. Cover bowl with a plate, then shake back and forth to distribute flour mixture. Check to ensure onion is fully coated (particularly between the "petals"). Lifting onion by the core, turn over and pat off excess flour; reserve bowl of flour.

Using a slotted spoon, fully submerge onion in egg mixture, spooning over the top as needed. Remove and let excess egg drip off, then repeat flouring process. Refrigerate while oil heats.

Fill a large, deep pot with three inches of oil, leaving two inches of space at the top. Heat oil over medium-high heat until a deep-fry thermometer registers 400° Pat excess flour from onion.

Using a wire skimmer, carefully lower onion into oil, cut-side down. Adjust heat so oil temperature stays close to 350° Fry three minutes, then turn over and cook until golden (about three more minutes). Drain on paper towels; season with salt and serve with dip.

PITTMAN & DAVIS SWEET BAKED ONION DIP

Prep Time: 10 min • Cook: 45 min • Ready In: 55 min

INGREDIENTS

2 cups Pittman & Davis Sweet GA or Texas 1015 Onions
(peeled and chopped)
2 cups mayonnaise
2 cups Parmesan cheese

DIRECTIONS

Preheat oven to 350°F. Meanwhile, use cooking spray on a 2 quart baking dish.

Combine mayonnaise, onions cheese in a large mixing bowl. Pour the mixture onto the prepped baking dish. Bake for 45 minutes or until the top is slightly brown. Serve hot with round, buttery biscuits or crackers.

PEAR WALDORF PITA

Prep Time: 10 min • Ready In: 1 hr

INGREDIENTS

2 Pittman & Davis Pears, diced
½ cup celery, thinly sliced
½ cup seedless red grapes, halved
2 tbsp. walnuts, finely chopped
2 tbsp. lemon yogurt
2 tbsp. mayonnaise
1/8 tsp. poppy seeds
10 mini pitas, halved
Basil Chopped for garnish

DIRECTIONS

In large bowl combine pears, celery, grapes, and walnuts. In another bowl, whisk together yogurt, mayonnaise and poppy seeds. Add to pear mixture; toss to coat. Refrigerate one hour or overnight.

Line pita halves with lettuce; fill each with 2 tbsp. pear mixture and serve.



SLOW-ROASTED PEAR CHIPS

Prep Time: 10 min • Cook: 3 hr • Ready In: 3 hr 10 min

THESE SLOW-ROASTED PEAR CHIPS ARE GLUTEN FREE!

INGREDIENTS

Pittman & Davis Bartlett Pears (desired amount)
Ground cinnamon to taste (optional)
Maple syrup to taste (optional)

DIRECTIONS


Pre-heat oven to 225° Line a baking sheet with parchment paper.

Using a sharp chef's knife, slice the unpeeled pears very thin lengthwise. Leave plain, toss with cinnamon or cinnamon sugar, or brush slices with maple syrup if desired.

Bake pear slices in pre-heated oven 1½ hours. Flip slices and continue baking until darkened slightly and edges have curled (they should still be pliable), an additional 1-1½ hours.

Transfer to a wire rack and let stand until cool and crisp. Store at room temperature in an airtight container up to a week.



A smiling man with a bald head, wearing a blue and white plaid shirt, is seated at an outdoor table at night. He is using wooden chopsticks to eat from a dark bowl filled with a green salad. The background is softly blurred, showing string lights and other diners. A teal rectangular box is overlaid on the center of the image, containing the text 'SIMPLY SALADS' in a white, serif font.

SIMPLY SALADS

SEA SCALLOPS W/ RIO RUBY RED GRAPEFRUIT

Prep Time: 10 min • Cook: 5 min • Ready In: 15 min



INGREDIENTS

- ¼ cup brown sugar
- 2 Pittman & Davis Rio Ruby™ Red Grapefruit
- ½ tsp. honey
- ¼ tsp. lemon juice
- ½" fresh ginger, peeled
- 3 tbsp. extra-virgin olive oil
- 1 lb. sea scallops, halved
- ¼ tsp. coarse salt
- 1 cup arugula
- Freshly ground pepper

DIRECTIONS

Remove peel and pith from each grapefruit. Holding the grapefruit over a bowl, carve out the flesh between the membranes, letting the segments drop into bowl (there should be about 2 cups). Squeeze membranes over bowl. Strain juice into a measuring cup. Transfer ½-cup juice to a saucepan; discard remaining juice.

For the dressing: Add honey, lemon juice, and ginger to pan with juice. Bring mixture to a simmer, stirring occasionally. Remove from heat; let cool completely. Discard ginger. Gradually whisk in 1 tablespoon oil until emulsified.

Lay scallops cut-side-up on a rimmed baking sheet; season with 1/2 tsp. salt. Heat remaining oil in a medium skillet over medium-high heat. Add scallops, seasoned side down; cook until edges are browned (about 4 minutes). Flip and cook 30 seconds more. Set aside.

Toss arugula sprouts with 1 tablespoon dressing in a small bowl; set aside.

Divide grapefruit segments among four serving plates. Top each with sprouts and seared scallops, dividing evenly. Drizzle each plate with 1 tbsp. dressing, and season with remaining teaspoon salt and pepper.

TANGY PEAR & BLUE CHEESE SALAD

Prep Time: 20 min • Ready In: 20 min • Serves: 6

INGREDIENTS

- 1/3 cup ketchup
- ½ cup distilled white vinegar
- 3/4 cup white sugar
- 2 tsp. salt
- 1 cup canola oil
- 2 heads romaine lettuce, chopped
- 4 oz. crumbled blue cheese
- 2 Pittman & Davis Bartlett or King Comice Pears – peeled, cored and chopped
- ½ cup toasted chopped walnuts
- ½ red onion, chopped

DIRECTIONS

Mix ketchup, vinegar, sugar and salt in a small bowl. Pour oil in small doses, stirring continuously, until well combined.

Using a large serving bowl, toss in lettuce, blue cheese, pears walnuts and red onion. Drizzle dressing over salad then toss well to coat.



PITTMAN & DAVIS THAI MANGO SALAD

Prep Time: 10 min • Ready In: 15 min

INGREDIENTS

For the salad:

- 1 large Pittman & Davis Tropical Mango
- 1 large red pepper
- Handful of lettuce leaves
- 2 spring onions, white parts sliced finely
- 1 small zucchini
- 1 red chili pepper, diced finely
- Handful of roasted cashews (or peanuts), chopped
- Fresh coriander and/or mint, chopped + a few whole leaves for garnish

For the dressing:

- 2-3 tbsp. lime juice
- 1 tbsp. sesame oil
- 1 small garlic clove, pressed
- 2 tbsp. tamari (for gluten-free version) or soy sauce
- 1 tbsp. maple syrup or sugar
- Ground pepper, to taste

DIRECTIONS

Whisk dressing ingredients together in a small bowl and set aside.

Using a sharp knife, julienne mango, pepper and zucchini. Tear lettuce leaves roughly.

In a large mixing bowl, mix together all salad ingredients apart from nuts.

Mix in dressing and adjust seasonings to taste. Serve sprinkled with nuts and a few leaves of mint and/or coriander



PITTMAN & DAVIS NECTARINE ARUGULA SALAD

Prep Time: 10 min • Ready In: 15 min

INGREDIENTS

For the salad:

- 3 Pittman & Davis Nectarines, sliced
- 4 cup fresh arugula or baby spinach
- 4 cup torn Bibb or Boston lettuce
- 2 tbsp. pine nuts, toasted
- 2 tbsp. crumbled blue cheese

For the dressing:

- 2 tbsp. raspberry vinegar
- 2 tsp. sugar
- 1 tsp. Dijon mustard
- 1/8 tsp. salt
- Dash of pepper
- 3 tbsp. olive oil

DIRECTIONS

In a large bowl, combine the first 5 ingredients. In a small bowl, whisk vinegar, sugar, mustard, salt and pepper. Gradually whisk in oil until blended. Drizzle over salad; toss to coat.

**THIS COLORFUL, SUMPTUOUS SALAD
COMES TOGETHER AND BRIGHTENS UP ANY MEAL.**

CITRUS & POMEGRANATE FRUIT SALAD RECIPE

Prep Time: 10 min • Ready In: 15 min • Serves: 4

INGREDIENTS

- 1 pomegranate
- 2 large Pittman & Davis Navel Oranges
- 2 Pittman & Davis Ruby Red Grapefruit

DIRECTIONS

Place the pomegranate on a surface that won't stain. Starting at the crown, cut across into the fruit about halfway down. Put a large bowl in the sink and, holding the pomegranate crown side down over the bowl, break it apart into quarters. Squeeze each quarter firmly over the bowl to release the seeds and juice, then bend each quarter back to release more seeds. (Don't worry about getting all the seeds out. What you really want is the juice, so squeeze the pomegranate again to release the juice from any remaining seeds still attached to the fruit.) Pick out any bits of the white membrane so all that remains in the bowl are seeds and juice.

For the oranges and grapefruit, cut a slice off the top and bottom of each fruit so they sit flat on a cutting board. Using a sharp knife, work your way around the fruits to remove all the skin and pith. Cupping the fruit in one hand and working over the bowl, carefully cut the segments out from between the membranes. (Be sure to cut only until you reach the middle of the fruit!) Firmly squeeze the remaining membranes over the bowl to release all the juices. Stir to combine. Cover and refrigerate until ready to serve. Be sure to serve this fruit salad in bowls so the juice can be spooned up with the fruit.

Note: Pomegranate juice will stain wooden cutting boards and some countertops



HONEYBELL, STRAWBERRY & SPINACH SALAD

Prep Time: 10 min • Cook: 5 min • Ready In: 15 min



INGREDIENTS

- 4 slices thick cut bacon (optional)
- 8 cups fresh baby spinach, rinsed and dried
- 2 Pittman & Davis HoneyBells (or orange alternative), peeled, segmented, membraned, juiced
- 1 cup sliced strawberries
- 1 cup sliced white mushrooms
- ½ cup thinly sliced red onion
- ½ cup rough chopped shelled pistachios

DIRECTIONS

- In a large skillet, fry the bacon until crisp.
- When cooked, transfer to a paper towel lined plate to cool, then crumble.
- Pour the bacon fat into a small saucepan and set aside.
- In a large serving bowl, add the spinach, orange segments, strawberries, mushrooms, bacon, and onion.
- Toss to combine all ingredients, & serve with your favorite vinaigrette.

THIS HEAVENLY TASTING FRUIT CONTAINS HIGH AMOUNTS OF VITAMIN C THAT HELPS BOOST THE IMMUNE SYSTEM AND PROTECT US FROM THE COMMON COLD.

A man with a beard and short dark hair, wearing a light blue button-down shirt, is smiling and holding a large, golden-brown roasted bird on a white scalloped-edge platter. He is standing at an outdoor dining table. In the foreground, a woman in a green patterned top and a young girl in a floral dress are seated at the table, looking towards the man. The table is set with white dishes, glasses of water, and a basket of oranges. The background shows a blurred outdoor setting with trees and string lights.

SAVORY RECIPES



PITTMAN & DAVIS SLOW ROASTED ONIONS

Prep Time: 10 min • Cook: 1 hr • Ready In: 1 hr 10 min

INGREDIENTS

4 large Pittman & Davis Sweet Georgia Onions
1 cup water
1 cup red wine vinegar
2 tbsp. brown sugar
2 sprigs of fresh rosemary, removed from stem and chopped
½ tsp. salt
¼ tsp. black pepper
Dash of crushed red pepper flakes
4 tbsp. butter
Extra rosemary for garnish

DIRECTIONS

Combine water, red wine vinegar, brown sugar, chopped rosemary, salt, black pepper, and red pepper in a small bowl and stir well.

Trim the ends of the onions off, and cut onions in half, leaving the skin on. Pour the marinade into a baking dish large enough to hold all of the onions. Place the halved onions cut-side down into the marinade, cover, and refrigerate over night.

When ready to cook, preheat oven to 400°F. Turn onions over so the cut side is up. Top each onion half with ½ tbsp. of butter. Place onions in oven and bake for 1 hour or until onions are browned and the tops and edges are caramelized. Baste 3 or 4 times throughout the cooking process.

Carefully remove the finished onions from oven. Transfer onions to a serving tray while removing the outer skins. Top with marinade from pan and sprinkle with additional chopped rosemary. Serve with your favorite main dish and enjoy.



SWEET GEORGIA ONIONS

PITTMAN & DAVIS FRENCH ONION CHICKEN

Prep Time: 15 min • Cook: 30 min • Ready In: 45-50 min

INGREDIENTS

- 2 lbs. Pittman & Davis Texas 1015 Onions, sliced
- 2 lbs. boneless, skinless chicken breasts or thighs
- 2 cup beef broth
- 1 cup Swiss cheese, grated
- 1/3 cup extra-virgin olive oil, divided
- 2 tbsp. all-purpose flour
- 2 tsp. balsamic vinegar
- ½ tsp. dried thyme
- ½ tsp. dried sage
- Kosher salt and freshly ground pepper, to taste

DIRECTIONS

Preheat oven to 350° F. Heat 2 tbsp. olive oil in large, ovenproof pan or skillet over medium heat. Add onions; season with salt and cook, stirring occasionally until softened and caramelized (15-20 minutes). Add balsamic vinegar and cook for another until darkened but not burned (3-5 minutes). Remove from heat and transfer to medium bowl.

Heat remaining olive oil in skillet and raise heat to medium-high. Season chicken breasts with salt, pepper, thyme and sage, then place in skillet and sear on both sides until golden brown. Remove chicken from heat and set aside.

Pour beef broth into skillet and bring mixture to a boil, scraping up stuck bits from the bottom of pan. Return heat to medium-low and whisk in flour, stirring until smooth. Cook until mixture has just thickened (5-7 minutes).

Return chicken and onions to pan, stir together with beef gravy, then top with grated Swiss cheese. Transfer skillet to oven and cook until cheese is melted and bubbly and chicken is cooked through.



SLOW-COOKED HONEY MANDARIN TILAPIA FILLETS

Prep Time: 15 min • Cook: 2.5 hr • Ready In: 2 hr 45 min

INGREDIENTS

- 4 tilapia fillets (fresh or frozen)
- 4 Pittman & Davis Mandarins, Clementines, or Tangerines, peeled, sections, and with any seeds removed
- 2 tbsp. balsamic vinegar
- 1 tbsp. honey

DIRECTIONS

Lay a length of foil on your countertop and place the fish directly in the middle. Dribble balsamic vinegar and honey over the top of each fillet. Add a handful of mandarins over the top. Fold foil over and crimp edges to form a packet.

Place foil packets in a 6-quart slow cooker and cover. Cook on high until fish flakes easily with a fork (about two to two-and-a-half hours). Season to taste and serve!

**THIS TASTY DISH COOKS IN YOUR SLOW-COOKER,
MAKING IT AN IDEAL RECIPE FOR BUSY AFTERNOONS!**



HONEYBELL GLAZED PORK LOIN ROAST

Prep Time: 25 min • Cook: 45 min • Ready In: 1 hr 10 min

INGREDIENTS

¼ cup brown sugar
1 tbsp. cornstarch
1 tbsp Dijon mustard
1 cup Honeybell juice
1 tbsp. freshly grated ginger
½ cup Madeira wine (or water, if preferred)
2½- to 3 lb. boneless pork loin roast
1 Honeybell, sliced
salt and freshly ground black pepper



DIRECTIONS

To make the glaze, whisk the brown sugar and cornstarch together in a small bowl to break up any lumps. Then transfer the mixture to a cold skillet or saucepan, along with the mustard, Honeybell juice, grated ginger and Madeira wine. Bring the mixture to a simmer. Turn off the heat and set aside.

Pre-heat the oven to 375°F and heat a skillet over medium-high heat. Season the pork loin with salt and pepper on all sides. Brown the pork on all sides in the skillet. Brush the roast with the Honeybell glaze and place the slices of Honeybell across the top of the roast. Pour all of the remaining glaze over the roast.

Transfer to the oven and turn the oven down immediately to 350°F. Roast the pork for 45 minutes, basting with the glaze every 15 to 20 minutes. The internal temperature of the pork should read 155°F when finished. Remove it from the oven and tent with foil. Once the pork has rested, pour the remaining glaze from the roasting pan over the top, slice and serve.

GRILLED PORK CHOPS WITH SPICED PEARS

Prep Time: 25 min • Cook: 45 min • Ready In: 1 hr 10 min



INGREDIENTS

1½ lbs. thin-sliced pork chops (about 8-10)
¼ cup brown sugar
1 tbsp. plus ½ tsp. chili powder, divided
1½ tsp. cinnamon, divided
1 tsp. garlic powder
Salt and pepper to taste
3 Pittman & Davis D'Anjou Pears, peeled and diced
1/3 cup apple cider vinegar
1 tbsp. water
½ cup brown sugar
½ tsp. ground ginger
Kosher salt to taste

DIRECTIONS

Mix together brown sugar, 1 tbsp. chili powder, 1 tsp. cinnamon, garlic powder, salt and pepper. Thoroughly coat each chop and allow to stand at room temperature before grilling (about 20 minutes). Grill over medium heat until done, turning once. Remove chops from heat and allow to sit 5 minutes before cutting into the meat.

Combine pears, vinegar, water, ground ginger, kosher salt and remaining chili powder and cinnamon in a small saucepan. Cook over medium heat, stirring occasionally, until pears are softened and coated with the sauce.

Spoon pear chutney over the chops and serve. Makes 6-8 servings.

A DELICIOUS PORK RUB GIVES THE CHOPS A TANGY KICK WHILE THE SPICY PEAR CHUTNEY BALANCES THE FLAVOR NICELY.



RUBY-RED GRAPEFRUIT & MAPLE GLAZED SALMON

Prep Time: 10 min • Cook: 15-20 min • Ready In: 30 min

INGREDIENTS

- 4 salmon fillets (4 oz. each)
- ¼ cup juice from Pittman & Davis Ruby Red Grapefruit
- 2 tbsp. balsamic vinegar
- 2 tbsp. maple syrup
- 2 garlic cloves, minced
- 2 tsp. olive oil
- ¼ tsp. salt
- ¼ tsp. pepper
- Fresh thyme sprigs

DIRECTIONS

Bring the grapefruit juice, vinegar, syrup and garlic to a boil in a small saucepan; reduce heat and simmer, uncovered, 5 minutes. Transfer 2 tbsp. to small bowl; add oil. Set remaining glaze aside.

Using long-handled tongs, moisten a paper towel with cooking oil and lightly coat a grill rack. Sprinkle salmon fillets with salt and pepper, place skin side down on grill rack and grill, covered, over medium heat or broil 4-6 inches from heat until fish flakes easily with a fork (10-12 minutes). Baste occasionally glaze. Drizzle with reserved glaze, garnish with fresh thyme sprigs and serve.

SWEET & SPICY TANGERINE SHRIMP

Prep Time: 10 min • Cook: 5-10 min • Ready In: 25 min

INGREDIENTS

For the shrimp:

- 1½ lbs. shrimp, peeled & deveined
- ½ c. cornstarch
- 2 large eggs, beaten
- ¼ c. canola oil
- Salt & pepper, to taste
- 1 green onion, chopped for garnish

For the sauce:

- ½ cup honey
- ½ tsp. soy sauce
- 2 tbsp. tangerine juice, freshly squeezed
(Pittman & Davis Tangerines)
- 2 tsp. dried tangerine zest
- 1 tsp fresh ginger, minced
- ¼ tsp. red pepper flakes

DIRECTIONS

For the shrimp: In a large bowl, season shrimp with salt and pepper. Add the cornstarch and toss to combine.

Heat oil in large saucepan. Dip shrimp in beaten eggs one at a time, then add to pan. Cook over medium heat until golden brown on both sides (about 2 minutes). Transfer to a paper towel lined plate when done.

For the sauce: In a medium bowl, combine honey, soy sauce, juice, zest, ginger and pepper flakes. Pour into a skillet and bring to a boil. Simmer until thickened (about 2-5 minutes).

To serve: Drizzle sauce over shrimp or toss shrimp in sauce to coat. Serve over steamed rice or rice noodles.



PITTMAN & DAVIS GRAPEFRUIT CHINESE CHICKEN

Prep Time: 20 min • Cook: Approx. 20-30 min • Ready In: 40-50 min



INGREDIENTS

For the sauce:

1/3 cup Pittman & Davis Ruby Red Grapefruit Juice
1 tbsp. Pittman & Davis Ruby Red Grapefruit zest
1½ cup water
1/3 cup rice wine vinegar
2 tbsp. soy sauce
1 cup brown sugar
2" fresh ginger, minced
2 cloves garlic, minced
1 tbsp. chili garlic sauce

For the chicken:

2 lbs. chicken breasts, cubed
3 large eggs, whisked
1 qt. peanut oil, for frying
¼ cup scallions, greens only (garnish)
3 cups flour
1 tbsp. kosher salt
1 tbsp. ground pepper
For the slurry:
3 tbsp. cornstarch
3 tbsp. water

DIRECTIONS

Mix sauce ingredients together in a medium saucepan and bring to a simmer over medium-high heat. Simmer for 10 minutes; allow to cool slightly and strain through a metal strainer. Set aside.

Dredge chicken cubes in flour, then eggs, then flour again to form a thick breading over each piece.

Heat oil to 350°F in a large pot or wok. Fry chicken in batches until golden browned and cooked through (about 10 minutes). Let drain briefly on paper towels.

Add sauce to a large skillet or wok and bring to a simmer over high heat.

Make slurry by stirring cornstarch and water in a small bowl; add to heated sauce. It should almost immediately thicken.

Toss chicken in with sauce and stir to coat chicken evenly. Serve over rice with chopped scallions and extra soy sauce.

PINEAPPLE-GLAZED CHICKEN THIGHS

Prep Time: 10 min • Cook: 10-17 min • Ready In: Approx. 30 min

INGREDIENTS

1 can (20 oz.) unsweetened pineapple tidbits
4 boneless skinless chicken thighs
¾ tsp. salt
½ tsp. lemon-pepper seasoning
2 tsp. olive oil
1 tbsp. butter
2 tbsp. maple syrup
Hot cooked brown rice

DIRECTIONS

Drain pineapple well, reserving ¼ cup juice. Sprinkle chicken with seasonings. In a large skillet, heat oil over medium-high heat; brown thighs on both sides. Remove from pan.

In same skillet, melt butter over medium heat. Add drained pineapple; cook and stir 5 minutes. Stir in maple syrup and reserved juice. Add chicken; cook, covered, until a thermometer inserted in chicken reads 170°, 5-7 minutes. Remove chicken to a serving plate; keep warm.

Increase heat to medium-high; cook and stir pineapple mixture until slightly thickened. Spoon over chicken; serve with rice.



A top-down view of a white ceramic bowl filled with almond butter cookies. The cookies are round and have a golden-brown, slightly cracked texture. Surrounding the bowl are various ingredients: orange slices in the top left and bottom right, cinnamon sticks in the bottom left, and a small white bowl of brown sugar in the top right. The background is a light-colored wooden surface.

DELICIOUS DESSERTS



MAPLE WALNUT BAKED PEARS

Prep Time: 5 min • Cook: 25 min • Ready In: 30 min

INGREDIENTS

- 2 Pittman & Davis Lil' Princess Pears (any variety), halved
- 2 tsp. cinnamon
- 2 tsp. maple syrup
- 3 tbsp. walnuts

DIRECTIONS

Pre-heat oven to 350° Line a baking sheet with parchment paper. Using a tbsp., scoop seeds out of each pear half. Fill the space left behind with walnuts and drizzle a teaspoon of maple syrup over each half. Sprinkle with cinnamon. Transfer pears to baking sheet and bake for 25 minutes.

PITTMAN & DAVIS CHOCOLATE PEAR MUFFINS

Prep Time: 10 min • Cook: 25-30 min • Ready In: 40-45 min

INGREDIENTS

- 2 Pittman & Davis D'Anjou Pears, peeled and chopped (about 2 cups)
- Keep pears whole for a beautiful presentation -
- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- ½ cup packed light brown sugar
- 2 large eggs
- 1 tsp. vanilla extract
- 2-3/4 cups all-purpose flour
- ½ cup unsweetened cocoa
- 1½ tbsp. baking powder
- ½ tsp. baking soda
- ½ tsp. kosher salt
- ¾ cup whole buttermilk
- 1¼ cups semisweet chocolate chunks, divided

DIRECTIONS

Preheat oven to 350°F.

Beat unsalted butter, granulated sugar and light brown sugar with an electric mixer on medium speed until light and fluffy (about 4 minutes). Add 2 large eggs, one at a time, beating on low just until combined after each addition. Add vanilla extract; beat until just smooth.

Whisk together all-purpose flour, unsweetened cocoa, baking powder, baking soda, and kosher salt in a large bowl. Add to butter mixture in thirds alternately with whole buttermilk, beginning and ending with flour mixture, beating on low until just combined after each addition.

Fold in 1-3/4 cups chopped pears plus one cup chocolate chunks. Line muffin pans with paper cups and divide batter into the cups, sprinkling remaining chocolate chunks and pears over tops.

Bake in preheated oven until a wooden pick inserted in center of each muffin comes out with moist crumbs (25 to 30 minutes). Cool in pans on wire racks 15 minutes. Remove muffins to wire racks to cool completely (about 30 minutes). Remove from pans.

Makes 24 (2 dozen) muffins.





PITTMAN & DAVIS GINGER PEACH GALETTE

Prep Time: 25 min • Cook: 50 min • Ready In: 1 hr 45 min

INGREDIENTS

1½ lbs. Pittman & Davis Georgia Peaches or Sweet Peaches, cut into ¼-inch-thick wedges
1 (14.1-oz.) pkg. refrigerated piecrusts, at room temperature
All-purpose flour, for dusting
¼ cup packed light brown sugar
1 tbsp. cornstarch
2 tsp. grated lemon zest
1 tbsp. lemon juice, divided
½ tsp. kosher salt
½ tsp. ground ginger
1 tsp. vanilla extract
1 tbsp. heavy whipping cream
1 tbsp. turbinado sugar



DIRECTIONS

Preheat oven to 375°F. Position oven rack in bottom third of oven. Unroll 1 piecrust on a lightly floured surface and lightly brush top with 2 tablespoons water. Unroll remaining piecrust and place on top of crust on lightly floured surface. Roll stacked piecrusts into a 13-inch circle. Transfer to a large-rimmed baking sheet lined with parchment paper. Refrigerate, uncovered, until ready to use (up to 15 minutes).

Whisk together brown sugar, cornstarch, lemon zest, salt, and ground ginger in a large bowl until combined. Gently stir in peaches, vanilla, and lemon juice until peaches are fully coated. Arrange peach slices in an even layer in concentric circles on piecrust, starting from outside and leaving a 2-inch border around edges. Drizzle peaches with any remaining juices from bowl. Fold edges of piecrust over fruit, pleating as needed. Brush crust with cream; sprinkle crust and fruit with turbinado sugar.

Bake in bottom third of preheated oven until filling is bubbling and crust is golden brown (about 50 minutes). Transfer baking sheet to a wire rack; let cool to room temperature (about 30 minutes).

BROWN SUGAR & CINNAMON PEACH PIE

Prep Time: 15 min • Cook: Approx. 30 min • Ready In: 45 min

INGREDIENTS

- 1 1/3 cups butter, chilled
- 4 1/4 cups all-purpose flour, divided
- 1 1/2 tsp. salt
- 1/2-3/4 cup water, very cold
- 8 Pittman & Davis Sweet Peaches
- 1/2 cup firmly packed light brown sugar
- 1/3 cup granulated sugar
- 1 tsp. ground cinnamon
- 1/8 tsp. salt
- 1 1/2 tsp. butter, cut into pieces
- 1 large egg, beaten
- 1 1/2 tbsp. granulated sugar



DIRECTIONS

Cut 1 1/3 cups butter into small cubes; chill 15 minutes. Stir together 4 cups flour and 1 1/2 tsp. salt. Cut butter into flour mixture with pastry blender until mixture resembles small peas. Gradually stir in 1/2 cup cold water with a fork, stirring until dry ingredients are moistened and dough begins to form a ball and leaves sides of bowl, adding more cold water as necessary (one tbsp. at a time). Turn dough out onto a piece of plastic wrap; press and shape dough into 2 flat disks. Wrap each disk in plastic wrap, and chill 30 minutes to 24 hours.

Preheat oven to 425°F. Place 1 dough disk on a lightly floured surface; sprinkle lightly with flour. Roll dough to about 1/4" thickness. Starting at one edge of dough, wrap dough around a rolling pin. Place rolling pin over a 9" pie plate, and unroll dough over pie plate. Press dough into pie plate.

Roll remaining dough disk to about 1/4-inch thickness on a lightly floured surface.

Peel peaches and cut into 1/2"-thick slices; cut slices in half. Stir together brown sugar, 1/3 cup granulated sugar, cinnamon, salt, and remaining 1/4 cup flour in a bowl. Add peaches, stirring to coat. Immediately spoon peach mixture into piecrust in pie plate, and dot with 1 1/2 tablespoons butter. (NOTE: do not make this mixture ahead of time or it will become excessively juicy.)

Carefully place remaining piecrust over filling; press edges of crusts together to seal. Cut off excess crust and reserve. Crimp edges of pie. If desired, reroll excess crust to 1/4" thick. Cut into 3" leaves using a knife. Brush top of pie with beaten egg; top with leaves. Brush leaves with egg; sprinkle with 1 1/2 tbsp. granulated sugar. Cut 4 to 5 slits in top of pie for steam to escape.

Freeze pie 15 minutes. Meanwhile, heat a jelly-roll pan in oven 10 minutes. Place pie on hot jelly-roll pan.

Bake at 425°F on lower oven rack 15 minutes. Reduce oven temperature to 375°F; bake 40 minutes. Cover loosely with aluminum foil to prevent excessive browning, and bake 25 more minutes or until juices are thick and bubbly (juices will bubble through top). Transfer to a wire rack; cool 2 hours before serving.

NECTARINE UPSIDE DOWN CAKE

Prep Time: 10 min • Cook: Approx. 45 min • Ready In: 1 hr 5 min

INGREDIENTS

- 4 Pittman & Davis Nectarines, sliced into 1/2" thick wedges
- 2 cups all-purpose flour
- 1 cup sugar
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 cup buttermilk
- 1/2 cup unsalted butter, melted and divided
- 2 large eggs
- 1/2 cup brown sugar, packed



DIRECTIONS

Preheat oven to 350° In a large bowl, combine flour, sugar, baking soda and salt.

In a large glass measuring cup, whisk together buttermilk, 4 tbsp. butter and eggs. Pour mixture over dry ingredients and stir using a rubber spatula just until moist.

Add remaining 4 tbsp. butter to the bottom of a cast iron skillet or 9-inch cake pan, swirling the pan until the bottom and sides are well coated. Sprinkle brown sugar evenly over the melted butter. Arrange nectarine slices on top in a single layer. Scoop batter evenly over nectarines, smoothing out the top.

Bake cake until a tester inserted in the center comes out clean (about 45 minutes). Allow to cool for 5-10 minutes. Run a knife around the edge of the cake and turn upside down onto a serving plate. Serve immediately.

PITTMAN & DAVIS CHERRY PIE CRUMB BARS

Prep Time: 10 min • Cook: 23-25 min • Ready In: 1 hr

INGREDIENTS

- ½ cup unsalted butter melted, cooled to room temperature
- ½ cup granulated sugar
- 1½ cup all-purpose flour
- ½ tsp. baking soda
- ½ tsp. baking powder
- ¼ tsp. salt
- 2 cup Pittman & Davis Bing Cherries, pitted and halved
- 1 tbsp. cornstarch
- 1 tbsp. lemon juice
- 1 tsp. granulated sugar

DIRECTIONS

Preheat oven to 375° Prepare an 8" square baking pan by lining it with parchment paper and butter the bottoms and sides. Set aside.

Stir together cherries, cornstarch and lemon juice in a medium-sized mixing bowl.

Stir together melted butter and sugar in a large mixing bowl. Add flour, baking soda, baking powder and salt and stir with a fork until crumbly.

Reserve ¼ cup of mixture and press remaining crumb mixture into the bottom of prepared pan to form a crust. Spread cherry filling over the crust, then sprinkle remaining crumb mixture over filling. Sprinkle sugar over crumb topping.

Bake bars until golden on top (about 23-25 minutes). Cool completely before cutting. Plate and enjoy with a side of low sodium soy sauce for dipping.



TEXAS RUBY RED GRAPEFRUIT CAKE WITH A HINT OF MINT

Prep Time: 1 hr 30 min • Cook: 45 min • Serves: 10-12

INGREDIENTS

- 2 cups cake flour
- 1 ½ cups granulated sugar, divided
- 2 tsp. baking powder
- ½ tsp. salt
- 6 eggs, separated
- 2/3 cup canola oil
- 2/3 cup plus 1 tbsp. fresh squeezed Pittman & Davis Grapefruit juice, divided
- 2 tsp. lemon zest
- 2 tsp. vanilla
- 1 tsp. cream of tartar
- 1 ½ cups powdered sugar
- 1 tsp, fresh mint, minced

DIRECTIONS

Preheat the oven to 350 degrees. Butter and flour a 10-inch bundt pan. Set aside.

In a large bowl, sift together flour, 1 cup granulated sugar, baking powder and salt. Set aside.

In a small bowl, mix together egg yolks, oil, 2/3 cup grapefruit juice, lemon zest and vanilla. Mix this mixture into the flour mixture until smooth.

In yet another large bowl, beat the egg whites with the cream of tartar until it forms soft peaks. Gradually add the remaining 1/2 cup sugar one tablespoon at a time and beat until it forms stiff peaks.

Gently fold the egg whites into the cake batter and spoon it into the prepared cake pan.

Bake for 40 to 45 minutes or until golden and tester comes out clean. Let the cake cool in the pan for 10 minutes and then invert it onto the serving plate. Set aside to cool completely.

For the icing, combine the powdered sugar, 1 tablespoon grapefruit juice and mint. Add powdered sugar and/or juice to get the consistency you want. Drizzle the icing over the cooled cake and serve.



PITTMAN & DAVIS CARA CARA ORANGE TART

Prep Time: 15 min • Cook: 25 min • Ready In: 2 hr



INGREDIENTS

For the poppy seed crust:

- ¼ cup unsalted butter, softened
- ¼ tsp. fine sea salt
- ¼ cup sugar
- 1 cup all purpose flour
- 1 tbsp. milk or water
- 1/3 cup poppy seeds

For the orange curd:

- 3 large eggs
- 3 egg yolks (reserve whites for meringue)
- 1/3 cup sugar
- ½ cup juice from 2 Pittman & Davis Cara Cara Oranges
- Zest of 2 Pittman & Davis Cara Cara Oranges
- ½ cup unsalted butter, softened and cut in bits
- ½ tsp. sea salt

For the meringue:

- 3 egg whites
- ¾ cup sugar
- ¼ cup juice from 1 Pittman & Davis Cara Cara Orange
- ¼ tsp. salt
- 1 tsp. vanilla extract

DIRECTIONS

For the crust: Pre-heat oven to 350°F. In a food processor, blend together all ingredients until they come together in a ball (if too dry, add water or milk; if too moist, add flour). Press the mixture into a 9" tart pan. Lay a sheet of parchment paper over the dough. Add pie weights or dried beans on top and bake crust for 15 minutes.

For the curd: While the crust is baking, make the curd. Add all ingredients to pot. Cook over medium-low heat, whisking frequently until it coats the back of a spoon (be careful not to let it overheat and boil). Press through a fine mesh sieve to strain, then pour into hot crust and bake an additional 10 minutes until curd sets. Allow to cool, then place in a bridge to fully set and chill through.

For the meringue: Bring sugar and juice to a boil in a small saucepan. Clip a candy thermometer to the pot. When the sugar reaches 250°F, remove from heat. Meanwhile, begin whipping egg whites in a stand mixer using whisk attachment until soft peaks form. With mixer on, slowly add sugar mixture, then salt and vanilla. Continue whipping until stiff peaks form (the meringue should hold its shape when you lift the whisk). Add the meringue in dollops over tart and smooth. Place the tart in fridge to set. Serve cold.



HONEYBELL ORANGE TART W/CHOCOLATE SPICED CITRUS MERINGUE

Prep Time: 15 min • Cook: 10-15 min • Ready In: Approx. 30 min

INGREDIENTS

Filling:

- 4 egg yolks
- 12 oz. condensed milk, sweetened
- 4 oz. fresh-squeezed Pittman & Davis Honeybells
- 1 vanilla bean, seeds removed
- 1 (9-inch) pre-baked pie shell or 4 (3-inch) pie shells

Meringue:

- ½ cup egg whites
- 7 oz. granulated sugar
- 1 oz. cocoa powder
- ¼ tsp. chinese five-spice
- 1 pinch hot chili flakes

DIRECTIONS

Preheat oven to 325°

Whip egg yolks until thickened. Add condensed milk, then slowly add juice and vanilla bean; mix well until blended. Pour mixture into pre-baked shell and bake 8 -10 minutes. When finished baking, allow to cool and set aside in refrigerator.

For the meringue, dissolve egg whites and sugar together over a double boiler. Whip on high speed until volume increases and meringue has medium peaks. Add cocoa and spices and fold until all ingredients are well incorporated.

Top pie with meringue and torch meringue or place in broiler to slightly brown the top, then serve.



INGREDIENTS

- 2 pkg. rapid-rise yeast (about 4 ½ tsp.)
- 1/3 cup warm water (100°F to 110°F)
- ½ cup sugar
- ½ cup 2% reduced-fat milk
- ½ cup unsalted butter, melted
- 3 tbsp. plus 1 tsp. grated orange rind, divided
- 2 tsp. vanilla extract
- 2 large eggs
- 2 large egg yolks
- 16 oz. white whole-wheat flour (about 4 cups)
- 1 tsp. salt
- Cooking spray
- 2/3 cup packed light brown sugar
- 2 tsp. ground cinnamon
- 1 cup powdered sugar
- 2 tbsp. fresh Pittman & Davis Squeezed Navel Orange juice

CINNAMON-ORANGE PINWHEELS

Prep Time: 25 min • Ready In: 3 hr • Servings: 18



DIRECTIONS

Dissolve yeast in 1/3 cup water in the bowl of a stand mixer fitted with the paddle attachment; let stand 5 minutes or until foamy. Add granulated sugar, milk, butter, 2 tbsp. rind, vanilla, eggs, and egg yolks; beat at low speed 1 minute.

Weigh or lightly spoon flour into dry measuring cups; level with a knife. Combine flour and salt in a bowl. Add half of flour mixture to milk mixture, and beat at low speed until combined, scraping down sides of bowl with spatula as needed. Remove paddle attachment; insert dough hook. Add remaining half of flour mixture; beat at medium-low speed for 5 minutes (dough will be soft and sticky).

Turn dough out onto a well-floured work surface; knead 2 to 3 minutes or until smooth. Shape dough into a ball. Place in a large bowl coated with cooking spray, turning to coat. Cover and let rise in a warm place (85°F), free from drafts, for 1 hour and 30 minutes or until doubled in size.

Coat 2 (8-inch) square baking dishes with cooking spray. Combine 1 t rind, brown sugar, and cinnamon in a bowl. Turn dough out onto a well-floured work surface. Gently press dough into an 18- x 8-inch rectangle; sprinkle with brown sugar mixture. Gently roll up dough, jelly-roll fashion, starting with a long end. Pinch seam to seal. Cut dough into 18 (1-inch) slices using a serrated knife. Place 9 slices, cut side up, in each of the prepared pans. Cover; let rise 45 minutes.

Preheat oven to 350°F.

Uncover dough. Bake in preheated oven for 17 minutes. Cool rolls slightly, or follow freezing instructions.

Combine remaining 1 tsp. rind, powdered sugar, and orange juice in a bowl, stirring with a whisk. Spoon icing evenly over both pans.

HONEYBELL CAKE RECIPE

Prep Time: 30 min • Cook: 40 min • Ready In: 1 hr 10 min

INGREDIENTS

For the Cake:

- 2 ½ cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp. baking soda
- 1 tsp. salt
- 10 tbsp. salted butter, softened
- 1 ¾ cups sugar
- 2 eggs
- ½ cup Honeybell orange juice, fresh squeezed, approximately 2 Honeybells
- Zest of one Honeybell Orange
- ¾ cup plain Greek yogurt
- 1 tsp. vanilla

For the Curd:

- ½ cup Honeybell juice, fresh squeezed, approximately 2
- Zest of one Pittman & Davis Honeybell
- 1 tbsp. fresh lemon juice
- ¼ cup sugar
- 2 eggs
- 1 egg yolk
- ¼ cup unsalted butter
- Pinch of salt

For the Whipped Cream:

- 1 cup heavy cream
- ½ tsp. orange extract
- 3 tbsp. sugar
- ¼ cup plain Greek yogurt



DIRECTIONS

Preheat oven to 350 degrees. Grease with butter or pan spray a 9" x 13" glass baking dish.

In a medium bowl, mix flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream butter and sugar until light and fluffy.

Add eggs, one at a time. Scrape down bowl and mix again.

Add yogurt, juice and vanilla. Mix until combined. Scrape down bowl and mix again.

Add flour mixture. Mix until mixture is combined, scraping down bowl once more.

Spoon batter into prepared pan.

Bake for 40 minutes or until a toothpick inserted into cake comes out clean.

Let cool.

Honeybell Curd:

Mix all ingredients together in a small saucepan. Slowly heat mixture, whisking constantly, until mixture begins to thicken and coats the back of a spoon. Do not let boil.

Pour curd into a bowl and place a piece of clear film on top of mixture.

Refrigerate several hours to cool and thicken more.

Whipped Cream:

In a large bowl, with a whisk attachment, add cream, orange extract and sugar. Beat until soft peaks.

Stir in yogurt, beat until thickened.

Fold in orange curd, leaving streaks of curd and cream.

Do not blend completely, only because it looks nice with cream and curd streaks.

Place a dollop of cream mixture onto each served cake square.

Serve immediately.

SWEET HONEYBELLS



SIP-N-SAVOR DRINK RECIPES



RUBY-RED GRAPEFRUIT BOURBON COCKTAIL

Prep Time: 5 min • Ready In: 5-7 min

INGREDIENTS

- 1 Pittman & Davis Ruby Red Grapefruit
- 1½ oz. bourbon
- ½ tbsp. simple syrup
- 2 basil leaves
- Ice
- 1 maraschino cherry, for garnish

DIRECTIONS

In a cocktail shaker, combine bourbon, simple syrup, basil, and 2 tbsp. grapefruit juice. Fill a chilled glass with ice; add 5 ice cubes to shaker and shake well. Strain drink into ice-filled glass. Garnish with a slice of grapefruit and cherry.

ROSY BOA COCKTAIL

Prep Time: 7 min • Ready In: 10 min • Servings: 8

INGREDIENTS

- 1 tbsp. kosher salt
- 2 tsp. paprika
- 1 tsp. chipotle chili powder
- 2 cups fresh Pittman & Davis Grapefruit juice
- 1½ cups tequila
- ½ cup pomegranate juice
- 1/3 cup fresh lime juice
- ¼ tsp. rose water
- 1½ cups (or more) ginger beer
- Grapefruit wedges (for serving)

DIRECTIONS

Combine salt, paprika, and chili powder in a small bowl. Moisten half of each rim of 8 rocks glasses and dip into chili salt. Set glasses aside.

Combine grapefruit juice, tequila, pomegranate juice, lime juice, and rose water in a large pitcher or 8-cup measuring glass. Add 1 cup ice and stir until ice is melted and cocktail is very cold. Stir in ginger beer. Fill prepared glasses with ice and divide cocktails among glasses. Garnish with grapefruit wedges and top off with more ginger beer, if desired. Enjoy.



ORANGE WHEAT SHANDY RECIPE

Ready In: 5 min • Servings: 2

INGREDIENTS

- 48 ounces wheat beer
- 1 cup freshly squeezed orange juice (from 3 to 4 oranges)
- ¼ tsp almond extract (optional)
- Thinly sliced Pittman & Davis Cara Cara or Navel Oranges

DIRECTIONS

Combine beer, orange juice, and almond extract in a pitcher. Stir; serve with sliced oranges.



CARA CARA MARGARITA RECIPE

Prep Time: 5 min • Ready In: 10 min • Ready In: when cold

INGREDIENTS

- 2 oz. of fresh Pittman & Davis Cara Cara orange juice
- 1 oz. orange liquor (i.e. triple sec)
- 1½ oz. tequila
- Juice of ½ lime
- 1 saucer of kosher salt
- Cara Cara Orange wedges and mint leaves for garnish

DIRECTIONS

Use a lime slice to wet the rim of your glass, then dip into kosher salt. Combine orange juice, triple sec, tequila, and lime juice into a cocktail shaker. Fill with ice, shake well, then strain into salted glass filled with ice. Garnish with a Cara Cara Orange slice and a few mint leaves.

YOU CAN EASILY INCREASE THE OUNCES IN THE RECIPE TO CUPS, INCREASE THE LIME JUICE TO 2 LIMES, AND STIR IN A CUP OF CRUSHED ICE TO QUICKLY MAKE A PITCHER OF 4 DRINKS AT ONCE.

IMMUNE-BOOSTING CITRUS SMOOTHIE

Prep Time: 5 min • Ready In: 10 min • Ready In: when cold

INGREDIENTS

- 1 Pittman & Davis Cara Cara Navel Orange
- 1 cup mango chunks, frozen
- Juice of 1 lemon
- ½ tsp. turmeric, ground
- ¼ tsp. cayenne pepper, ground
- ¾ cup orange juice, fresh squeezed
- 2 tsp. ginger, grated
- 1 small raw red beet, chopped
- 1 cup raspberries, frozen
- ½ cup pomegranate juice
- Honey, to taste

DIRECTIONS

Combine mango, lemon juice, turmeric, cayenne, ginger, and orange juice in a blender; blend until smooth. Add honey to sweeten if desired. Pour into a tall glass.

Combine beets, raspberries, orange/grapefruit, and pomegranate juice. Blend until smooth and creamy, adding more pomegranate juice to reach desired consistency. Pour over mango mixture and stir gently to swirl.

**CAN SUB PITTMAN & DAVIS
RIO RUBY™ RED GRAPEFRUIT**





MANGO-ORANGE SLUSH

Prep Time: 10 min • Ready In: 10 min

INGREDIENTS

- 1 large Pittman & Davis Mango – peeled, seeded, and cut into chunks
- 10 ice cubes
- 1 cup Navel Orange juice (Approx. 2 to 4 Navel Oranges)
- 1 cup sparkling water
- 2 tbsp. lime juice
- 1 tbsp. ginger juice
- 1 tbsp. brown sugar

DIRECTIONS

Mix mango, ice, orange juice, water, lime juice, ginger juice and brown sugar in a blender and blend for 2 to 3 minutes or until slushy. Serve and enjoy!

APPLE AND PEAR WHITE SANGRIA

Prep Time: 20 min • Ready In: 2 hr 20 min

INGREDIENTS

- 1 750ml bottle chilled Moscato wine
- ½ cup room temperature lemon liqueur (lemoncello)
- Zest of 2 lemons
- Juice from the 2 zested lemons (remove seeds)
- ¼ cup white table sugar
- 1 tsp. light brown sugar
- 1 Pittman & Davis Fuji Apple, washed, cored, halved, and sliced thin
- 1 Pittman & Davis King Comice Pear, washed, cored, halved, and sliced thin
- Sprigs of fresh mint (2 to 3 for pitcher / the rest for garnish)
- 1 - 12 oz. bottle unflavored club soda

DIRECTIONS

In a medium sized bowl, add the lemoncello, lemon juice, lemon zest, white and brown sugar. Stir until the sugar dissolves. Pour the mixture into a large pitcher. Add the chilled Moscato, apple slices, pear slices, 2 to 3 sprigs of mint, and mix well. Refrigerate for at least 2 hours. When serving, fill a white wine glass to ¾ full, top with a dash of club soda. Garnish with a mint sprig.



PINEAPPLE-GRAPEFRUIT DETOX SMOOTHIE

Prep Time: 10 min • Ready In: 10 min

INGREDIENTS

- 1 cup plain coconut water
- 1 cup Pittman & Davis diced Pineapple
- 1 cup packed baby spinach
- 1 Pittman & Davis Ruby Red Grapefruit, peeled and segmented, plus any juice squeezed from the membranes
- ½ tsp. grated fresh ginger
- 1 cup ice

DIRECTIONS

Combine coconut water, pineapple, spinach, grapefruit and any juices, ginger and ice in a blender. Puree until smooth and frothy. Enjoy.





PITTMAN & DAVIS PEACH SWEET TEA

Prep Time: 10 min • Ready: when cold

INGREDIENTS

- 6 large tea bags (black iced tea)
- 3 cup spring water, divided
- 1 cup sugar
- 1 fresh peach, peeled, pitted, and chopped
- More spring water to fill pitcher

DIRECTIONS

Bring 2 cups of water to a boil in a small saucepan with lid. Add tea bags, cover, and remove from heat. Let the tea steep for 25 minutes.

In a second small pot, bring 1 cup of water and 1 cup sugar to a simmer over medium-low heat. Stir and simmer until sugar is dissolved. Add chopped peaches, stir, and simmer for 5 minutes. Remove from heat, cover, and allow to cool at room temperature for about 30 minutes.

Transfer the peach mixture to a blender (or use an immersion blender) and blend until smooth.

Transfer the steeped tea to a large pitcher and compost the tea bags. Strain the peach mixture into the pitcher and fill with water. Refrigerate the Peach Sweet Tea for at least 1 hour, then stir and serve over ice.

TIPS & TRICKS

Serve in tall glasses and garnish with Peach Slices and a mint sprigs.

Blend peeled and seeded peaches and a squeeze of lemon juice into a puree, and freeze in an ice cube tray to make peachy ice cubes to add to your Peach Sweet Tea.

For a sugar-free option, leave out the sugar and sweeten to taste with your favorite non-sugar sweetener.





TIS THE SEASON
HOLIDAY RECIPES

HONEY HAM WITH MANDARIN ORANGES

Prep Time: 10 min • Cook: 14 min (per lb) • Ready In: 2-5 hr



INGREDIENTS

4-lb. Pittman & Davis Spiral-Sliced Ham
½ cup honey
2 tbsp. Dijon mustard
¼ tsp. ground cloves
Mandarin oranges in light syrup

DIRECTIONS

Preheat oven to 325° Transfer ham to a foil-lined roasting pan.

Whisk together honey, mustard and cloves. Brush mixture over ham. Pour mandarin oranges with syrup over ham.

Bake 1 hour (14 minutes per lbs.), basting every 15 minutes with pan juices.

Let stand 10 to 15 minutes before slicing into thin slices.

ROASTED NAVEL ORANGE HERB HOLIDAY TURKEY

Prep Time: 20 min • Cook: 3.5-4 hr • Ready In: 4.5 hr

INGREDIENTS

¼ cup butter, softened
2 tbsp. Italian seasoning
1 Pittman & Davis Traditional Turkey (10 lbs.)
2 tsp. salt
2 tsp. pepper
1 large onion, quartered
1 Pittman & Davis Navel Orange, quartered
1 medium lemon, quartered
3 fresh rosemary sprigs
3 fresh sage sprigs
3 cup chicken broth, divided
3-4 tbsp.-purpose flour
1/8 tsp. browning sauce, optional

DIRECTIONS

Preheat oven to 325°F. Combine butter and Italian seasoning.

Place turkey on a rack in a roasting pan, breast side up; pat dry. Carefully loosen skin from turkey breast; rub half the butter mixture under the skin. Secure skin to underside of breast with toothpicks. Rub cavity with salt and pepper; fill with onion, orange, lemon and herbs. Tuck wings under turkey; tie drumsticks together.

Melt remaining butter mixture; brush over outside of turkey. Add 2 cups broth to roasting pan.

Roast, uncovered, until a thermometer inserted in thickest part of thigh reads 170°F-175°F, about 3½-4 hours, basting occasionally with pan drippings. (Cover loosely with foil if turkey browns too quickly.)

Remove turkey from oven; tent with foil. Let stand 20 minutes before carving.

Pour pan drippings into a small saucepan; skim fat. Mix flour, remaining broth and, if desired, browning sauce until smooth; whisk into pan. Bring to a boil; cook and stir until thickened, 1-2 minutes. Serve with turkey.



TRADITIONAL CHRISTMAS STOLLEN RECIPE

Prep Time: 30-45 min • Cook: 30-35 min • Ready In: 3-4 hr



INGREDIENTS

Fruit:

- 3 cups Fruitcake Fruit Blend Dried Fruit
- 1/3 cup of Fresh Squeezed Pittman & Davis Navel Orange juice
- 1 tbsp. instant yeast
- 3/4 cup warm water
- 1 large egg
- ½ cup unsalted butter, softened
- ¼ cup baker's special dry milk
- 3 ½ cups unbleached all-purpose flour
- ¼ cup granulated sugar
- 1 tsp. salt
- ½ tsp. ground mace
- ½ tsp. ground cardamom
- 1 tbsp. grated lemon zest
- ½ cup chopped toasted almonds

Filling:

- 3/4 cup almond paste or marzipan

Topping:

- 2 tbsp. melted butter
- Baker's special sugar
- Confectioners' sugar or non-melting white sugar



DIRECTIONS

To prepare the fruit: Combine the fruits and orange juice, cover, and set aside at room temperature for up to 12 hours.

To prepare the dough: Using a stand mixer, mix and knead together all of the dough ingredients (except the almonds) to make a smooth, soft dough.

Cover the dough and let it rise until puffy, about 60 to 90 minutes.

To make the filling: Divide the marzipan into three pieces and shape each into a flattened 7" log.

To assemble the stollen: Knead the fruit and almonds into the dough. Turn the dough out onto a lightly greased surface, divide it into three pieces, and shape each piece into an 8 x 6 oval.

Place one 1-inch strip of almond paste or marzipan down the longer center of each oval, and fold dough over it lengthwise, leaving the top edge of the dough just shy of the bottom edge.

Press the top edge firmly to seal it to the dough below.

Place the loaves on a lightly greased or parchment-lined baking sheet. Cover them, and let them rise for 45 to 60 minutes, until puffy.

While the stollen are rising, preheat the oven to 350°F, with a rack in the upper third.

Bake the stollen for 30 to 35 minutes, until golden brown and its internal temperature reads 190°F on a digital thermometer.

Remove the stollen from the oven, and brush them with melted butter. After 5 minutes, dust with baker's special (superfine) sugar and/or confectioners' or non-melting sugar.

Transfer to a rack to cool completely. Wrap airtight and store at room temperature for up to 2 weeks. Freeze for longer storage.

Yield: 3 stollen.

PITTMAN & DAVIS ORANGE HOT CHOCOLATE

Prep Time: 5 min • Cook: 10 min • Ready In: 15 min

INGREDIENTS

- 1½ cups whole milk
- 1 tbsp. confectioner's sugar
- 2-3 strips of orange peel (try to get as little of the white part of the orange as possible)
- 1 oz. dark chocolate
- Whipped cream, shaved chocolate, & navel orange zest, for topping

DIRECTIONS

- Break up the chocolate into small pieces and place into a small bowl.
- Stir milk frequently and heat until hot but not boiling. Pour hot milk over chocolate and stir until chocolate is melted.
- Combine milk, sugar, and orange peel in a small saucepan and place over medium heat until heated through.
- Serve topped with whipped cream, shaved chocolate, and orange zest.



HOLIDAY CITRUS PUNCH

Prep Time: 10 min • Cook: 25 min • Servings: 10

INGREDIENTS

- 1 (48 oz.) bottle cranberry juice
- 2 cups pineapple juice
- 1 cup orange juice
- 1 cup apple juice
- 2 cinnamon sticks
- 2 oranges, sliced
- 1 ruby red grapefruit, sliced
- Pomegranate Seeds (optional)

DIRECTIONS

In a large saucepan, heat cranberry juice, pineapple juice, orange juice, apple juice and cinnamon sticks over low heat; simmer 20 minutes, stirring occasionally. Add fresh orange and grapefruit slices and pomegranate seeds, if desired, and cook 5 minutes more. Serve warm or chilled over ice.



PITTMAN & DAVIS HOLIDAY CITRUS SALAD

Prep Time: 10 min • Servings: 4



INGREDIENTS

- 2 Pittman & Davis Clementines
- 1 Pittman & Davis Ruby Red Grapefruit
- 1 Pittman & Davis Navel Orange
- Salt to taste
- ½ small red onion or 1 shallot, chopped
- 3 tbsp. extra virgin olive oil
- 1 tbsp. sherry vinegar
- ½ tsp. honey
- Lime or lemon juice to taste
- ¼ tsp. freshly chopped tarragon or a pinch dried



DIRECTIONS

Peel citrus, removing as much pith as possible, and slice into wheels. Remove any pits, layer fruit on a serving dish, sprinkle with salt and garnish with chopped onion.

Whisk together olive oil, vinegar, honey, lime juice and tarragon until well combined; taste, adjust seasoning as needed, and drizzle over salad.

WINTER BOURBON SMASH

Prep Time: 5 min • Shake: 15 sec. • Ready In: Approx. 6 min

INGREDIENTS

- Pittman & Davis Navel Orange segments
- 3 tbsp. orange juice
- ½ cup ice (plus more for serving)
- 2 tbsp. preserves or jam of choice
- 2 tbsp. bourbon
- 1 tbsp. triple sec
- A splash of club soda

DIRECTIONS

Add ice, preserves or jam, bourbon, triple sec and orange juice to a shaker and shake vigorously for 15 seconds.

Pour into serving glass with a few ice cubes and top with a splash of club soda. Garnish with orange slices and enjoy.



RUBY RED GRAPEFRUIT MULLED WINE

Prep Time: 15 min • Cook: 30-45 min • Ready In: 1 hr



INGREDIENTS

- 1 750 ml bottle of red wine such as Cabernet Sauvignon or Shiraz
- 2 cups of water
- ½ Pittman & Davis Ruby Red Grapefruit sliced in ¼ inch thick rings
- ½ cup brown sugar
- 1 cinnamon stick
- 3 cardamom pods lightly crushed
- ½ tsp. of freshly ground nutmeg
- ½ cup cointreau (or other orange flavored liqueur)
- extra cinnamon stick for garnish
- Pittman & Davis Ruby Red Grapefruit wedges for garnish

DIRECTIONS

- In a large saucepan add wine, water, brown sugar, cinnamon stick, cardamom pods, grapefruit slices, and nutmeg.
- Heat on medium high heat until just before boiling - watch carefully.
- Turn heat down to low and lightly simmer for 1/2 hour.
- Add Cointreau
- Increase to medium-low heat and gently reheat the liquid without boiling.
- Strain liquid into a large measuring cup or glass pitcher.
- Serve warm or room temperature in festive glasses.
- Garnish with cinnamon sticks and grapefruit wedges.



RIO RUBY™ RED GRAPEFRUIT