



A NEW SPIN ON CLASSIC RECIPES!



“Apple Butter makes everything better”



Southwest BBQ Sauce

Makes 6-8 Servings

Ingredients

- 1 cup MUSSELMAN'S® Apple Butter
- 1/2 cup ketchup
- 2 Tablespoons Worcestershire sauce
- 1 teaspoon chile powder
- 1 teaspoon paprika
- 1 teaspoon smoked Spanish paprika (optional)
- 1/2 teaspoon onion powder
- 4 Tablespoons MUSSELMAN'S® Apple Cider Vinegar

Directions

1. Mix all ingredients in medium bowl.
2. Store covered in refrigerator at least 1 hour before using. (Can be covered and refrigerated for a couple of weeks.)

Tips

- Stir into cooked ground beef for BBQ Sloppy Joes.
- Heat with cocktail wieners for a quick appetizer.





Cilantro-Chile BBQ Sauce

Makes 6-8 Servings

Ingredients

- 1 Tablespoon olive oil
- 1 medium onion, cut into small dice
- 1 1/2 cup MUSSELMAN'S® Apple Butter
- 1/4 cup MUSSELMAN'S® Apple Cider Vinegar
- 2 Tablespoons Dijon mustard
- 2 Tablespoons dark brown sugar
- 2 Tablespoons finely chopped canned chiles en adobo
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 Tablespoons fresh cilantro, chopped



Directions

1. Heat oil in a large saucepan. Add onion and sauté until tender, about 5 minutes.
2. Except cilantro, add remaining ingredients and bring to a simmer 10-15 minutes. Stir in cilantro. (Can be cooled, covered, and refrigerated for a couple of weeks.)

Tips

- Brush on chicken or pork during last few minutes of grilling.
- Heat with your favorite meatballs for an instant appetizer.



Sweet Garlic Beef Marinade

Makes 6-8 Servings

Ingredients

- 1/2 cup MUSSELMAN'S® Apple Butter
- 1/3 cup tomato juice
- 3 Tablespoons MUSSELMAN'S® White Vinegar
- 1 large clove garlic, minced
- 1 teaspoon dried Italian seasoning
- 1/4 teaspoon salt
- 1/8-1/4 teaspoon cayenne pepper
- 2 Tablespoons bourbon (optional)

Directions

1. Mix all ingredients in medium bowl.
2. Marinate meat in the refrigerator for 2 hours to overnight.
3. Brush marinade over meat as it grills or broils.
4. Discard any remaining marinade.

Tips

- Use as a marinade for up to 2 pounds of beef steaks or kabobs.
- Make a separate batch of marinade to use as a sauce on the cooked meat.





Citrus Apple Butter Glaze

Makes 8 Servings

Ingredients

- 1 cup MUSSELMAN'S® Apple Butter
- 1/2 cup frozen orange concentrate
- 1 Tablespoon lime juice

Directions

1. Mix all ingredients well.

Tips

- Great glaze for shrimp and salmon.
- Also a spread for a fish or chicken sandwich!
- A sweet dipping sauce for fried shrimp or egg rolls.
- Perfect for a baked ham glaze.





Apple Butter Baked Beans

Makes 8 Servings

Ingredients

- 1 cup MUSSELMAN'S® Apple Butter
- 1/3 cup honey
- 1/2 cup ketchup
- 1/2 cup water
- 2 Tablespoons minced dried onion
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1/4-1/2 teaspoon cayenne pepper
- 1 can (15.5 ounce) great northern beans, drained
- 1 can (15.5 ounce) black beans, drained, rinsed
- 1 can (15 ounce) red or pinto beans, drained

Directions

1. Heat oven to 375°F.
2. Mix all ingredients except beans in large bowl. Stir in beans. Pour into 2-quart baking dish or casserole.
3. Bake 50-60 minutes or until hot and bubbly.





Heavenly Sweet Potato Casserole

Makes 8 Servings

Ingredients

- 2 pounds (3 large) sweet potatoes, peeled, cubed
- 3/4 cup MUSSELMAN'S® Apple Butter
- 2 eggs
- 1/4 cup heavy cream
- 1/4 cup honey
- 1/4 cup melted butter
- 1/3 cup brown sugar
- 1/2 cup pecans, chopped (optional)
- 2 Tablespoons butter, melted

Directions

1. Place potatoes in medium saucepan; add about 1 inch of water.
2. Cover and cook 10-15 minutes or until tender. Drain very well.
3. Heat oven to 350°F. Spray 1 1/2-quart casserole with cooking spray.
4. Mix apple butter, eggs, cream, honey, and 1/4 cup melted butter. Add potatoes and beat by hand or with electric mixer until mashed and well mixed. Spoon into casserole.
5. Mix brown sugar, pecans, and remaining butter in small bowl. Sprinkle over potatoes. Bake 20-30 minutes or until hot and bubbly.





Apple Butter BBQ Wings

Makes 16 Servings

Ingredients

- 1 cup MUSSELMAN'S® Apple Butter
- 1/2 cup hot sauce (use your favorite level of heat)
- 1/2 cup ketchup
- 1/2 teaspoon celery salt
- 2 pounds uncooked chicken wings, chicken drumettes, or boneless chicken tenders
- 2 Tablespoons butter, melted

Directions

1. Heat oven to 375°F.
2. Mix together the apple butter, hot sauce, ketchup, and celery salt in a medium bowl. Reserve 3/4 cup of the sauce as a dip; cover and refrigerate.
3. Place the wings in plastic zip storage bag with the remaining sauce. Seal the bag and coat all the wings. Refrigerate 2 hours to overnight.
4. For easy cleanup, line baking pan (about 10x13-inch) with foil. Remove wings from the marinade bag and place in a single layer in the pan. Reserve the bag of marinade.
5. Bake wings for 30 minutes. Turn wings and baste with the remaining marinade. Bake an additional 30 minutes or until wings are fork-tender. Discard any remaining marinade in the bag.
6. Warm the 3/4 cup of reserved sauce with the melted butter and serve as a dipping sauce with wings.





Onion Grilled Cheese Sliders

Makes 24 Servings

Ingredients

- 2 Tablespoons olive oil
- 2 large onions, sliced thin
- 1/2 teaspoon dried thyme
- Salt and ground black pepper
- 1/2 cup MUSSELMAN'S® Apple Butter
- 12 ounce cheese (your choice), cut into slices to fit buns
- 1/4 cup Dijon mustard
- 24 slider buns, about 2 1/2 inches in diameter



Directions

1. Heat oil in large skillet over medium heat. Add onions and sauté, until caramelized. Stir in thyme, a generous sprinkling of salt and pepper, and the apple butter. Cook to heat through.
2. Meanwhile, adjust oven rack to lower-middle position and heat oven to 350°F.
3. Set bun bottoms on a sheet pan and top each with a portion of cheese. Top cheese with a portion of flavored onions.
4. Spread each bun top with a portion of mustard and cap each sandwich. Bake sliders until cheese melts, 5-7 minutes. Serve.



Party Swedish Meatballs

Makes 8-12 Servings

Ingredients

- 1 Tablespoon butter
- 1/2 cup grated red onion
- 1 pound pork sausage
- 1 pound ground beef
- 2 cups panko bread crumbs
- 1 cup MUSSELMAN'S® Apple Butter, divided
- 1/4 cup sour cream
- 2 eggs
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 teaspoon allspice
- 1/2 cup beef broth
- 2 Tablespoons honey
- Cayenne pepper

Directions

1. Preheat the oven to 400°F and line a large-rimmed baking sheet with foil.
2. Place a skillet over medium heat and melt the butter in it. When the butter has melted, add the grated onions and sauté for 3-4 minutes, until soft.
3. In a large bowl, mix the sausage, ground beef, panko, 1/2 cup apple butter, sour cream, eggs, salt, pepper, and allspice. Add the onion, once it cools. Get your hands in it and mix well, until evenly combined.
4. Measure out the meatballs into one-ounce portions. Roll tight balls and place them on the baking sheet, close together, but not touching. You should have 40-45 meatballs.
5. Bake for 15 minutes. Meanwhile, mix the remaining 1/2 cup of apple butter, with beef broth, honey, and 1-2 dashes of cayenne pepper. Whisk well.
6. After 15 minutes, remove the meatballs from the oven. Pour the sauce over the top, making sure to cover each meatball, and place back in the oven for 5-7 minutes.
7. Once cooked through, shake the baking sheet a little to loosen the meatballs and serve warm.





Asian Chicken Sliders

Makes 4 Servings

Ingredients

- 1 cup MUSSELMAN'S® Apple Butter
- 1/4 small onion, minced
- 2 Tablespoons low sodium soy sauce
- 2 garlic cloves, smashed
- 1 Tablespoon honey
- 1/2 teaspoon five spice seasoning
- 1 pound boneless, skinless chicken breasts
- 8 slider rolls, or small dinner rolls
- Pickled jalapeños
- Green onions, chopped

Directions

1. Combine first six ingredients (through the five-spice seasoning) in your slow cooker. Mix well. Add the chicken breasts, turning so they are coated with the sauce.
2. Cover and cook on high for 4 hours. Use the back of a wooden spoon to gently shred the chicken. Stir so that the shredded chicken is evenly coated with the sauce. Set slow cooker to warm and let chicken stand for 15 minutes to soak up the sauce.
3. Serve the pulled chicken on rolls. Top with pickled jalapeños and chopped green onions.





Sweet Mustard Dip & Caramel Apple Dip

Makes 6-8 Servings

Ingredients

- 1 cup MUSSELMAN'S® Apple Butter
- 1/2 cup Dijon mustard

Directions

1. Combine ingredients well.

Tips

- Serve with pretzels or cubed cheese.
- Also great as a sandwich spread!



Makes 6-8 Servings

Ingredients

- 1 cup MUSSELMAN'S® Apple Butter
- 1/2 cup caramel sauce

Directions

1. Combine ingredients well.

Tips

- Serve with fresh fruit or graham crackers.
- Also great as a dessert/ice cream topping!





Caramelized Onion Bacon Pizza

Makes 4 Servings

Ingredients

- 1 (15-inch) unbaked pizza crust (or use store-bought refrigerated pizza dough)
- 2 teaspoons olive oil
- 2 teaspoons unsalted butter
- 1 large yellow onion, thinly sliced
- Pinch of salt
- 1 Tablespoon balsamic vinegar
- 1 cup MUSSELMAN'S® Apple Butter
- Pinch of red pepper flakes (optional)
- 6 strips cooked bacon, roughly chopped
- 1 1/2-2 cups shredded Gouda cheese
- 1/3 cup pecans, roughly chopped
- About 2 cups baby arugula to finish

Directions

1. Preheat oven to 450°F.
2. In a medium skillet or cast iron skillet, heat olive oil and melt butter over medium heat. Add onions. Toss onions to coat.
3. Let onions cook, without stirring, for about 5 minutes. After 5 minutes, give the onions a stir and add a pinch of salt. Let onions cook for another 5-7 minutes, without stirring.
4. At this point, remove skillet from heat momentarily, and add balsamic vinegar. Stir to incorporate. Place skillet back onto heat and continue cooking until onions are caramelized and broken down, about another 10 minutes or so. Remove from heat and set aside until ready to build pizza.
5. Place unbaked pizza crust on a cookie sheet or pizza stone and bake for 10 minutes. Remove from oven.
6. Evenly spread apple butter over crust and sprinkle a pinch of red pepper flakes over the apple butter. Spread caramelized onions over apple butter, and then sprinkle chopped bacon and pecans evenly over the onions. Top with shredded Gouda. Place in oven (still at 450°F) and bake for an additional 8-12 minutes, or until cheese is bubbling and browning.
7. Remove from oven and let sit for about 5 minutes before slicing.
8. Slice pizza and top each slice with fresh baby arugula to finish.





Cinnamon Oatmeal Bars

Makes 16 Servings

Ingredients

- 1 cup flour
- 1 cup old-fashioned oatmeal
- 3/4 cup light brown sugar
- 1/4 teaspoon salt
- 8 Tablespoons butter, melted
- 1 cup MUSSELMAN'S® Apple Butter



Directions

1. Pre-heat oven to 350°F. Coat an 8x8-inch baking pan with vegetable cooking spray. Line with heavy-duty foil, leaving an overhang on two sides to facilitate removal of bars from pan. Coat foil with cooking spray.
2. Mix flour, oatmeal, sugar, and salt in a medium bowl. Stir in butter with a fork until well mixed and clumps form, and then spread half the oatmeal mixture over foiled pan bottom, pressing to form a thin crust.
3. Spread apple butter over crust and then sprinkle remaining oatmeal mixture on top.
4. Bake until crisp and golden brown, 30-40 min.
5. Cool to room temperature. Use foil "handles" to remove bars from pan. Cut into squares and serve.



Apple Cinnamon Buns

Makes 8 Servings

Ingredients

- 1 package crescent roll sheets
- 1/2 cup MUSSELMAN'S® Apple Butter
- 1/2 cup canned cream cheese icing
- 2 Tablespoons MUSSELMAN'S® Apple Butter



Directions

1. Grease 9-inch cake pan and pre-heat oven to 350°F.
2. Open crescent roll and lay dough out flat on a cutting board. Dollop 1/2 cup of apple butter onto the dough and spread out evenly.
3. Cut the dough into 1/2-inch strips. Roll each strip with the apple butter side in and place on its side in the pan.
4. Bake for 18 minutes or until golden brown.
5. Mix 1/2 cup of cream cheese icing with 2 Tablespoons of apple butter. Drizzle icing over warm rolls.



Caramel Crumble Bars

Makes 32 Servings

Ingredients

- 1 box (15.25 ounce) yellow cake mix
- 1/2 cup butter, softened
- 3/4 cup MUSSELMAN'S® Apple Butter
- 1 egg
- 1 package (11 ounce) vanilla caramels, unwrapped
- 2 Tablespoons butter
- 3 Tablespoons MUSSELMAN'S® Apple Butter
- 2/3 cup walnuts, chopped
- 2/3 cup flaked coconut
- 2 Tablespoons butter, melted

Directions

1. Heat oven to 350°F. Grease 13x9-inch baking pan.
2. Beat cake mix and 1/2 cup butter with electric mixer on low speed until mixture is crumbly. Spoon out 1 cup of the mixture into medium bowl; set aside.
3. To remaining mixture, add 3/4 cup apple butter and egg. Beat on medium speed until smooth and creamy. Spread evenly into pan. Bake 20 minutes or until starting to brown and top is set.
4. Meanwhile, place caramels, 2 Tablespoons butter, and 3 Tablespoons of apple butter in a microwavable bowl. Microwave on high for 3-4 minutes, stirring every 30 seconds until smooth and melted.
5. Combine walnuts, coconut, and 2 Tablespoons melted butter with reserved cake mix mixture. Mix until crumbly.
6. Pour caramel mixture evenly over partially baked crust. (If caramel has cooled and set, microwave 1 minute until it is very soft and pourable.) Break up and sprinkle topping evenly over caramel. Some of caramel will show through.
7. Bake 16-18 minutes or until topping is starting to brown. Cool completely before cutting into bars.





Twisted Monkey Bread

Makes 8 Servings

Ingredients

- 2 cans (7.5oz) refrigerated biscuits
- 2/3 cup sugar
- 2 Tablespoons cinnamon
- 1/2 cup butter
- 1/2 cup brown sugar
- 1/2 cup sugar
- 1/2 cup MUSSELMAN'S® Apple Butter



Directions

1. Separate biscuits and cut in quarters. In a bowl, combine sugar and cinnamon. Roll biscuit pieces in cinnamon sugar to coat, and drop them in a greased Bundt pan. Make sure they are distributed evenly.
2. On the stove top, heat the butter, brown sugar, and sugar to a boil until sugar is dissolved. Remove from heat and stir in apple butter.
3. Pour mixture over the dough, and bake in a pre-heated 350°F oven for 30 minutes. Let stand 10 minutes, turn upside down onto serving plate, and remove pan.



Skillet Bread Pudding

Makes 8 Servings

Ingredients

- 8 cups cubed stale bread
- 2 eggs
- 1 cup cream
- 1 cup MUSSELMAN'S® Apple Butter
- Whipped cream or vanilla ice cream, for garnish
- 1 cup chopped walnuts, for garnish
- Caramel sauce, for garnish



Directions

1. Heat oven to 350°F (or grill). Add bread, eggs, cream, and apple butter to a large bowl. Mix well.
2. Spray a large cast iron skillet with non-stick cooking spray. Pour in bread pudding.
3. Bake for 30-40 minutes, or until bread pudding is set. Garnish with whipped cream or ice cream, walnuts, and caramel sauce.

Tip

- Don't have a skillet? No problem! Use an 8x8x2-inch baking dish instead.



Awesome Apple Butter Breakfast Cake

Makes 9 Servings

Ingredients

- 2 1/4 cups baking mix (like Bisquick®)
- 3/4 cup milk
- 1/2 cup sugar
- 1 large egg
- 2 Tablespoons butter, melted
- 2 cups MUSSELMAN'S® Apple Butter
- 1/3 cup sweetened flaked coconut
- 1/3 cup pecans, chopped
- 1/3 cup sugar
- 2 Tablespoons butter, melted

Directions

1. In bowl, stir together baking mix, milk, sugar, egg, and 2 Tablespoons melted butter. Pour 2/3 of the batter into an 8x8x2-inch baking dish coated with non-stick cooking spray.
2. Cover with apple butter. Drop remaining batter by spoonfuls on cake.
3. Combine last four ingredients and sprinkle on top.
4. Bake at 350°F for 1 hour until cake tester inserted in center of cake comes out clean.

Tip

- Pan will be very full with batter, so do not substitute a smaller disposable pan.





Overnight Oatmeal

Makes 6-8 Servings

Ingredients

- 1 apple, cored and diced
- 3 cups milk
- 2 cups water
- 3/4 cup MUSSELMAN'S® Apple Butter
- 1/2 cup MUSSELMAN'S® Apple Sauce
- 2 cups uncooked steel cut oats
- 2 Tablespoons butter, cut into small pieces
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 Tablespoons brown sugar
- 1 teaspoon cinnamon

Directions

1. Spray the insert of your slow cooker with non-stick cooking spray.
2. Add the diced apple, milk, water, apple butter, apple sauce, oats, butter, salt, vanilla, brown sugar, and cinnamon to your slow cooker and stir until well combined.
3. Cook on low for 7-8 hours. Your oatmeal is cooked and ready to be enjoyed with additional brown sugar and milk if you would like.





Apple Butter Hotcakes

Makes 6-8 Servings

Ingredients

- 2 2/3 cup flour
- 6 Tablespoons sugar
- 1 Tablespoon baking powder
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 6 Tablespoons melted unsalted butter
- 3 eggs, lightly beaten
- 1 cup light sour cream
- 1 1/2 cups MUSSELMAN'S® Apple Butter
- 1 3/4 cups low-fat milk

Directions

1. In a large bowl mix the flour through the salt and in another bowl mix the melted butter through milk. Combine the wet and dry ingredients and stir until combined.
2. Heat and butter a griddle then pour about 1/4 cup of batter for each pancake. Allow the pancakes to bubble and flip when golden, about 2 minutes per side.
3. Serve warm with good maple syrup and enjoy!

