## Wind Willow

## FALL BROCHURE



Savory Cheeseball & Appetizer Mixes



Sweet Cheeseball & Dessert Mixes



Dip Mixes



Hot Dip Mixes



Soup Mixes



**Bread Mixes** 



Cider Mixes



Table for 2



**Cinnamon Apple Muffins** made with Cinnamon Bread Mix - See page 10 for recipe.

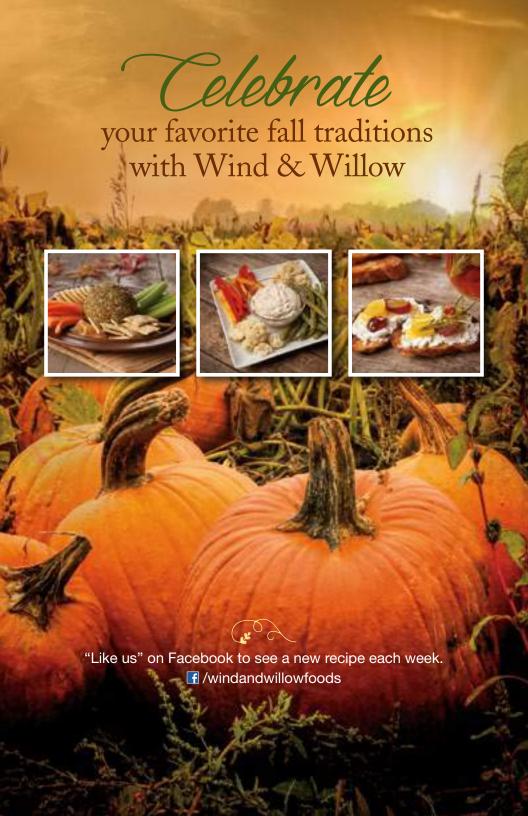
### CONTENTS:

Savory Cheeseball & Appetizer Mixes	
Dip Mixes	7
Hot Dip Mixes	
6-Cup Soup Mixes	
1-Cup Soup Mixes	9
Bread Mixes	10
Table for 2 and Farm Stand Fresh Pickle Mixes	11
Celebrate the Holidays	12, 13

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# SAVORY CHEESEBAL & APPETIZER MIXES

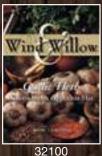


























More Savory Cheeseball Mixes on-line at windandwillow.com.

## **SWEET CHEESEBALL**

















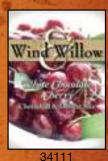




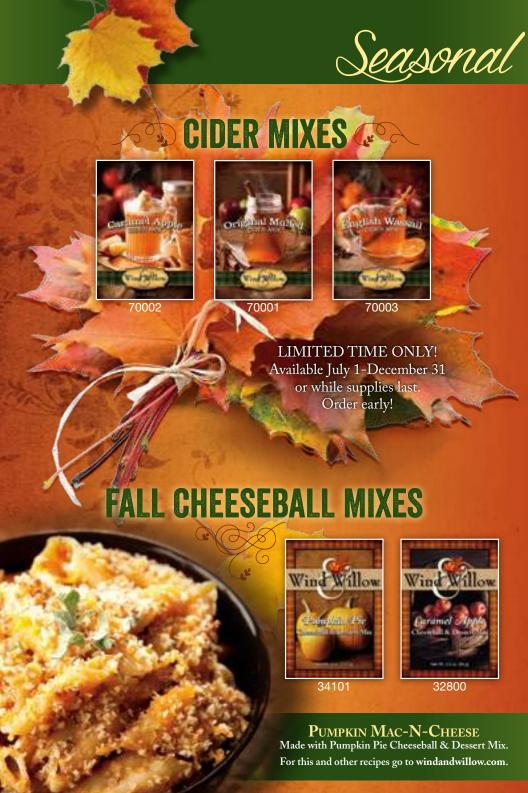








WHITE CHOCOLATE AMARETTO BARS Made with White Chocolate Amaretto Cheeseball & Dessert Mix. For this and other recipes go to windandwillow.com.





### PEPPERMINT BROWNIES

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- Wind & Willow White Chocolate Peppermint Mix
- 1 brownie mix
- 8 oz. cream cheese

Preheat oven to  $350^\circ$ . Stir 1 Tbsp. of topping into the brownie mix batter before baking. Bake in an 8 x 8" pan according to the directions on the box. Combine the White Chocolate Peppermint Mix with 8 oz. cream cheese and stir in 1 Tbsp. of crushed peppermint topping. Spread on cooled brownies. Sprinkle with remaining topping.

### DIP MIXES

















































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### TOMATO BASIL PASTA

- Wind Willow
- Wind & Willow Tomato Basil Dip Mix
- 1 lb. uncooked pasta
- 8 oz. heavy cream

- 1 Tbsp. butter
- 1 lb. cooked shrimp
- 1 can tomatoes, drained

Cook pasta according to package directions; drain and set aside. In saucepan combine heavy cream, butter and Dip Mix. Over medium heat cook for 5 or 6 minutes until thickened. Add cooked shrimp and tomatoes and simmer for 2 to 3 minutes until shrimp are hot. In a large mixing bowl mix pasta with mixture until fully coated.

Optional: Use chicken instead of shrimp or toss in scallops and muscles for delicious seafood pasta. Add asparagus tips or your favorite vegetables for added flavor!

### 6-CUP SOUP MIXES

























CLAM CHOWDER
Made with Baked Potato Soup Mix.

## 1-CUP SOUP MIXES

**Directions:** Microwave 1 cup of water for 1 minute. Stir in soup mix and microwave for an additional 45 seconds. Stir again and enjoy!



Camping **Directions:** Add boiling water, stir and cover for 2 minutes.



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#### CLAM CHOWDER

- Wind & Willow Baked Potato Soup Mix
- 6.5 oz. can chopped clams (drained)



- 2 tsp. worcestershire sauce
- 2 Tbsp. chopped fresh chives

Prepare Baked Potato Soup Mix according to package directions. Add clams and worcestershire sauce. Stir in one-half of the chives and sprinkle the rest over the top of the soup to garnish. Serves 6.

### BREAD MIXES







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### CINNAMON APPLE MUFFINS

- Wind & Willow Cinnamon Bread Mix
- 1 can apple pie filling

Preheat oven to 350°. Spray muffin tin with oil. Combine bread mix and apple pie filling (if apple pieces are large, you may want to use a knife to cut them into smaller pieces). Spoon mixture into muffin tin. Bake for 30 minutes or until done according to toothpick test. Serve! Makes 12 muffins.



Products on this page are Natural and Gluten Free.



# Celebrate the Holidays with Wind & Willow!



## FREE HOLIDAY GUIDE WITH EVERY ORDER!

October 1-December 31. (while supplies last)

Celebrate the Holidays is a 20 page recipe and idea booklet with easy appetizers, desserts, snacks, and recipes for Christmas morning, Included are decorating ideas, tablescapes, insider tips, and more.

#### Find these and more

### **10 MINUTE APPETIZERS**

in our 2016 Holiday Guide.

Appetizers require approximately 10 minutes of prep time.

#### **CHEESEBALL MINIS**

- Wind & Willow Cheeseball & Appetizer Mix of choice
- · 8 oz. cream cheese
- 4 Tbsp. butter (optional)

Combine Mix with cream cheese and butter. Form into small balls, approximately an inch in diameter. Refrigerate until firm and roll in Topping packet.

Makes 6-8 balls depending on size. (Shown in picture left to right: On the Bayou, Bruschetta and Garlic Herb Cheeseball Mixes)



#### SPINACH-ARTICHOKE PUFFS

- Wind & Willow Spinach Artichoke Cheeseball & Appetizer Mix
- · 8 oz. cream cheese
- · 1 sheet frozen puff pastry, thawed
- · 1 Tbsp. melted butter

Pre-heat oven to 400°. Combine Mix with cream cheese and set aside. Spray cups in a mini muffin pan with cooking spray. Cut pastry sheet into squares, approximately 2 inches in diameter. Line muffin pan with your cut squares,

pressing the pastry into the bottom of the cups. Evenly divide the cheese mixture among the cups and sprinkle with Topping packet. Bring your 4 pastry points together, covering the filling. Lightly brush with the melted butter. Bake approximately 12 minutes until golden and puffy.

Tip: If using a regular size muffin pan recipe will make 6 larger puffs instead of 12 minis.



- · Wind & Willow Bacon Ranch Hot Dip Mix
- · 8 oz. cream cheese
- 8 oz. sour cream
- · 1 cup cooked chicken, cubed
- ½ cup shredded cheese

Combine Mix with cream cheese and sour cream in small sauce pan over low heat. Stir until warm and thoroughly combined. Stir in chicken and pour mixture into an oven proof dish. Sprinkle with shredded cheese and put under broiler just until cheese is melted.

Tip: Garnish with crumbled bacon and serve with rustic bread!



 $Background\ image\ is\ TUSCAN\ PINWHEEL\ BITES\ found\ in\ our\ Holiday\ Guide.$ 



