



WHOLESALE PRODUCTS

Cherchies®

SPECIALTY FOODS



Samples: Upon request, we will provide a free sample jar with every 3 identical cases purchased.

Quantity Discount: Buy 10 or more cases and save 10% on your order. Does not apply to special promotion packages.

Visit blog.cherchies.com for hundreds of recipe ideas and cooking tips!



Mustards

12/case, 8 ounce jars

- #101 Champagne Mustard
- #111 Cranberry Mustard
- #114 Hot Banana Pepper Mustard

Our award-winning mustards add just the right amount of flavor to your favorite dish. Gourmet flavor for burgers, turkey, and ham, or use in a vinaigrette for a bit of zing. Perfect accompaniment to pretzels or cheese.

Peppers

12/case, 7 ounce jars

- #102 Pretty Peppers
- #103 Pretty Hot Peppers

A wonderful, "instant" hors d'oeuvre when spooned onto a flattened block of cream cheese and served with crackers. The recipe is on the label. Also delicious as a sandwich spread, and lends a wonderful taste to salads and vegetable dishes.



Salsas

12/case, 16 ounce jars

- #635 Vidalia® Onion Peach Salsa
- #636 Black Bean & Corn Salsa

Experience the robust blend of tangy, sweet, and spicy flavors. Perfect for dipping, in potatoes, tacos, eggs, and so much more!



Quick-Cooking Soup Mixes

6/case, 5-10 ounce packages

- #801 Italian Wedding Soup Mix
- #802 Corn Chowder Soup Mix
- #803 Mushroom Chowder Soup Mix
- #804 Gumbo Soup Mix
- #805 Pot Pie Soup Mix
- #806 Mexican Tortilla Soup Mix
- #807 Split Pea & Lentil Soup Mix
- #809 Italian Pasta é Fagioli Soup Mix
- #820 Cuban Black Bean & Rice Soup Mix
- #808 Mixed Bean Chili Mix



Chowders

- #802 Corn Chowder Soup Mix
- #803 Mushroom Chowder Soup Mix

Traditional Soup Mixes

- #801 Italian Wedding Soup Mix
- #805 Pot Pie Soup Mix
- #807 Split Pea & Lentil Soup Mix
- #809 Italian Pasta é Fagioli Soup Mix

Spicy Soup Mixes

- #804 Gumbo Soup Mix
- #806 Mexican Tortilla Soup Mix
- #820 Cuban Black Bean & Rice Soup Mix
- #808 Mixed Bean Chili Mix

Cherchie's® Soup Mixes

For nearly 40 years, we've been creating hearty and delicious soup mixes. Try our hearty chowders or traditional soup mixes, or turn up the heat with our spicy soups inspired by flavors from around the World. Our soup mixes answer the question, "What's for Dinner?," and they provide a warm flavorful meal for the family on-the-go. One packet of Cherchie's® Soup Mix can provide up to 6 servings!

- New design, same great recipes!
- 6 Quick-Cooking servings (Cooks in 35 minutes)
- Proudly made in the USA



Sweet Preserves

12/case, 7 ounce jars

#608 Blackberry Seedless Preserves

#609 Fig Preserves with Cinnamon

#601 Cranberry Preserves



Our delicious jams, jellies, and butter spreads are a sweet treat to your morning toast or English muffin, but also perfect served over a block of cheese for an easy appetizer, or mixed with olive oil for a tangy vinaigrette.

Hot Pepper Jams/ Jellies

12/ case, 10 ounce jars

#605 Cherry Hot Pepper Jam

#602 Cranberry Hot Pepper Jam

#603 Strawberry Hot Pepper Jam

Sweet and spicy jams are delicious as a glaze for pork or ham. Spread it on a chicken sandwich for a delightfully different treat. Especially good on hot biscuits! Spoon on top of cream cheese and serve with crackers for a delicious appetizer!



Butter Spreads (Non Dairy)

12/case, 9.5-10 ounce jars

#655 Apple Butter Spread

#656 Cherry Butter Spread

#657 Strawberry Butter Spread



Made from delicious home recipes, our butter spreads are easy to use fruit spreads. Fabulous on it's own, spread on toast or English muffins, these spreads are also perfect as a glaze on meats or as a salad vinaigrette.



Seasoning Blends

12/case, 1.1-3.5 ounce jars

Note: #202 Lem'n Dill (2.1) and #218 Select Grilling Rub are in larger jars.

Our signature seasoning blends have been spicing up kitchens since 1978. It all started with our Lem'n Dill Seasoning. Select from our array of traditional seasoning blends and our "no salt" offerings.

*For delicious recipes, visit blog.cherchies.com



Traditional Seasoning Blends

- (1.1 oz. #20, 2.1oz. #202,). Lem'n Dill Seasoning
- #206 Lem'n Pepper Spicy Blend Seasoning
- #208 Garlic Seasoning
- #210 Pepper Pizzazz Seasoning
- #216 Salsa Seasoning w/Lime Seasoning
- #217 Chardonnay Lime & Cilantro Seasoning
- #218 Select Grilling Rub & Seasoning
- #219 Basil Pizzazz Seasoning
- #220 Cajun Seasoning

No Salt Seasoning Blends

- #203 Lem'n Dill No Salt Seasoning
- #211 Garlic & Herbs No Salt Seasoning
- #212 Pepper 'N Lime No Salt Seasoning

**SOUTHWEST STUFFED SWEET PEPPER
RECIPE**



CHEESEBURGER MACARONI RECIPE



**FIG PROSCIUTTO GOAT CHEESE
CROSTINI RECIPE**



PRETTY PEPPER HUMMUS RECIPE



**HOMEMADE TOASTER STRUDEL
RECIPE**



MELT IN YOUR MOUTH RIB RECIPE



Visit blog.cherchies.com

Southwest Stuffed Sweet Potato Recipe

- 4 medium sweet potatoes
- **Cherchies® Chardonnay Lime & Cilantro Seasoning Blend**
- 1 cup **Cherchies® Black Bean & Corn Salsa**
- 2 cups leftover cooked turkey or chicken, chopped (optional)
- 1 cup of Shredded Mexican Cheese Blend (Cheddar and Monterey Jack)
- Sour cream (optional)

Preparation

Chop the cooked turkey or chicken and set aside. Rinse, wash, and pat dry the sweet potatoes. Keeping the skin on, prick each potato several times with a fork. Wrap each potato in a paper towel and Microwave until potatoes are soft to the touch. Once the potatoes are soft, it's time to assemble. With a sharp knife, cut a slit into each potato and gently pry open. Use a fork to loosen some of the sweet potato. Sprinkle each potato with about 1/4 teaspoon (tsp) of **Cherchies® Chardonnay Lime & Cilantro Seasoning Blend**. Turn the oven onto Broil. Place 1/2 cup of the turkey or chicken in each potato and mix slightly. Next add 1/4 cup of **Cherchies® Black Bean & Corn Salsa** to the potato, then sprinkle 1/4 cup of cheese over the potato. Sprinkle an additional **Cherchies® Chardonnay Lime & Cilantro Seasoning Blend** over each potato. Place the potatoes on a baking sheet and broil on high until the cheese has melted (about 10 minutes). And here you go, easy, cheesy, healthy, robust, Southwest Stuffed Sweet Potatoes! Enjoy!

Cherry Apple Tart Recipe

- 2 packages refrigerated pie crust
- 6 medium Granny smith apples peeled and chopped into small chunks
- Zest of one lemon (optional)
- Juice of 1 lemon, divided
- 1/2 jar **Cherchies® Cherry Butter Spread** (could substitute **Cherchies® Apple Butter Spread** or **Cherchies® Strawberry Butter Spread**)
- 6 Tablespoons Apricot Preserves
- Cinnamon
- 1/2 cup powdered sugar + 1 teaspoon water
- Parchment paper

Preparation

Chop apples into small chunks. Place chopped apples into large bowl and add half of lemon juice. Mix apples to coat with lemon juice. Add **Cherchies® Cherry Butter Spread** and mix together. Set aside. Preheat oven to 400 degrees. Line large baking sheet with parchment paper. Remove pie dough from package and "smoosh" dough together until you have one ball of dough. Separate dough into 3 equal portions. Roll out individual dough balls into approximately 6 inch circles. Place rolled dough onto baking sheet. Leaving about 1 inch around the edge of the dough, spoon apple mixture into center of dough. Crimp edges around tart. Sprinkle tarts with cinnamon. Bake tarts in oven for about 30 minutes, or until crust is golden and apples are soft. As tarts are cooking, prepare glaze and icing. In one bowl, combine the Apricot Preserves and remaining lemon juice. In another bowl, combine powdered sugar and water. Remove cooked tarts from oven and while warm, brush with Apricot Preserves and lemon juice mixture. Drizzle icing when tarts are mostly cooled. Enjoy!

Fig Prosciutto Goat Cheese Crostini Recipe

~Per Crostini~

- Italian bread or baguette, sliced diagonally
- 1 large log goat cheese (can substitute Bleu Cheese for more intense flavor)
- **Cherchies® Fig Preserves**
- Slices of prosciutto (1/2 lb. depending on how many making)
- 1 small clove of garlic, peeled
- 1/2 cup balsamic vinegar
- 1 teaspoon (tsp) fresh Rosemary, finely chopped

Preparation

In a small sauce pan, simmer on low the balsamic vinegar and rosemary until it reduces to a syrup consistency (about 10 minutes). Set aside to cool briefly. Toast in a toaster or place the bread slices on a tray and cook in a 350 degree oven until bread is lightly toasted. Once the bread is lightly toasted, remove from the oven or toaster and gently rub the top of each slice with the clove of garlic. Depending on the size of the toast, spread the toasts each with about 1 teaspoon (tsp) of goat cheese, then about 1 teaspoon (tsp) of Fig Preserves, and then loosely place one or two slices of prosciutto on top. There's no need to measure. Right before serving, drizzle the crostini with the balsamic reduction or leave on a tray for guests to help themselves. You can also try this recipe using our **Blackberry Seedless Preserves**, and **Cranberry Preserves**. Enjoy!

Pretty Pepper Hummus Recipe

- 1 can chickpeas, rinsed and drained
- 1/3 cup Tahini
- 1 teaspoon (tsp-more to taste) **Cherchies® Garlic Seasoning**
- 1 clove garlic
- 1/2 cup **Cherchies® Pretty Peppers** or **Cherchies® Pretty Hot Peppers**
- 2 Tablespoons (Tbsp) olive oil
- 1 teaspoon (tsp) lemon juice
- 1/3 cup water
- 1 Tablespoon (Tbsp) chopped parsley (optional for garnish)
- 1 additional Tablespoon (Tbsp) **Cherchies® Pretty Peppers** (optional garnish)

Preparation

Add all the ingredients, except the Pretty Peppers to a food processor or blender and mix until the hummus is smooth. Next add the Pretty Peppers to the food processor and pulse a couple of times in order to obtain small bits. If you like your hummus without bits, run the food processor or blender for a couple of minutes until the hummus is completely smooth. Drizzle with a teaspoon of olive oil and garnish with some **Pretty Peppers** and chopped parsley. Serve with vegetables, crackers, or crostini, or spread on sandwiches in lieu of mayonnaise. Enjoy!

Homemade Toaster Strudel Recipe

- 2 packages reduced fat canned crescent rolls (seamless worked great)
- 8 Tablespoons (Tbsp) **Cherchies® Cherry, Strawberry, or Apple Butter Spread**
- 1 egg, beaten
- 1/2 cup powdered sugar
- 1 Tablespoon milk
- 1/2 teaspoon (tsp) vanilla

Preparation

Preheat 350 degrees. Line baking sheet with parchment paper and dust with Tbsp of flour. Roll out crescent dough on parchment paper, and press seams of two crescent rolls together. With pizza cutter or knife, cut four even vertical sections of the dough. Cut dough in the other direction. Spoon 2 Tbsp. of **Cherchies® Butter Spread** onto pastry, leaving 1/2 in. border. In a small bowl, beat egg. Using your finger (or pastry brush), dip into egg and coat perimeter of pastry. Repeat for all pastries. Take other half of pastry and gently place it over the filling half. Use fork to seal edges. Brush egg onto sealed pastries. and prick each pastry a few times with a fork. This allows steam to escape during cooking. Bake 25 minutes or until golden brown. While toaster strudels bake, make icing. In a small bowl, mix together powdered sugar, milk and vanilla. Fill icing into small re-sealable plastic bag and snip off corner of bag. Remove pastries from oven and allow to cool for 10 minutes. Drizzle icing on pastries. Enjoy!

Melt in Your Mouth Recipe

- Baby back ribs
- **Cherchies® Select Grilling Rub and Seasoning**
- Brown sugar

Preparation

Preheat oven to 250 degrees. Place ribs on a large baking pan (for easier cleanup, line baking pan with aluminum foil). Generously season both sides of ribs with **Cherchies® Select Grilling Rub and Seasoning** and brown sugar. No need to measure for this recipe (wahoo!) Make sure to place ribs fat side down in pan. Cover pan with foil and cook for 4 hours, or until fork tested (a fancy word for using a fork to determine if the meat is falling off the bone). After about two hours, remove ribs from oven briefly to spoon juices over ribs. Cover and continue cooking. Remove from oven, allow to sit uncovered for about 5 minutes...then yummy goodness. Mmmm!



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