



Blueberry Balsamic Chicken



Vanilla Peach Cobbler



GLOBE

menu inspirations



Apple Sausage Stuffing



Cherry Mascarpone Pizza



Apple Glazed Roast Pork

Hands-On Time: 10 Minutes

Servings: 10 - 12

Total Time: 60 Minutes

Ingredients:

3-4 lb. Pork Loin

2 tsp. Garlic Powder

1 tsp. Thyme, dried

½ tsp. Salt

¼ tsp. Black Pepper, ground

¼ c. Vegetable Oil

3 c. Globe® Apple Filling (4111478026)

1½ c. Onion, sliced

1 c. Beef Broth

Instructions:

1. Season pork loin with garlic powder, thyme, salt and pepper.
2. Heat oil in a large skillet over medium heat. Brown pork on all sides.
3. Transfer pork loin to large roasting pan. Top with apple filling.
4. Brown onions in skillet; place over pork loin.
5. Deglaze skillet with beef broth and pour over apple-topped pork loin.
6. Bake uncovered at 350°F for about 40 minutes or until pork loin reaches an internal temperature of 145°F.
7. Slice pork and serve with warm apples on top.



Chocolate Cherry Torte Squares

Hands-On Time: 10 Minutes

Servings: 24

Total Time: 10 Minutes

Ingredients:

1 – 13" x 9" Duncan Hines® Devil's Food or Chocolate Cake, prepared

3 c. Globe® Cherry Filling (4111478286)

¼ tsp. Almond Extract

8 oz. Frozen Whipped Topping, thawed

¼ c. Almonds, toasted, sliced

Instructions:

1. Mix cherry filling and almond extract in small bowl until combined.
2. Cut cake into 24 squares. Top each with whipped topping and 2 tbsp. cherry mixture. Sprinkle with almonds.



Blueberry Cheesecake

Hands-On Time: 15 Minutes

Servings: 8 slices

Total Time: 1 Hour

Ingredients:

3 c. Globe® Blueberry Filling (4111478176) , divided	1 can (14 oz.) Sweetened Condensed Milk
1 tsp. Lemon Zest (optional)	2 tbsp. Lemon Juice
1 (6 oz.) Graham Cracker Pie Crust	1 tsp. Vanilla Extract
8 oz. Cream Cheese, softened	2 Eggs, large

Instructions:

1. Preheat oven to 425°F.
2. Combine 1 ½ c. blueberry filling with ½ tsp. lemon zest; pour into crust. Refrigerate remaining blueberry filling.
3. Bake 15 minutes.
4. In large mixing bowl, beat cream cheese until light and fluffy. Gradually beat in sweetened condensed milk, lemon juice, vanilla and remaining lemon zest. Add eggs one at a time, mixing after each addition. Pour mixture over blueberry filling in pie crust.
5. Reduce oven temperature to 350°F. Bake 25 minutes or until set. Cool completely; chill until ready to serve.
6. Serve with remaining chilled blueberry filling.



Red Velvet Cherry Cake

Hands-On Time: 15 Minutes

Servings: 12

Total Time: 1 Hour

Ingredients:

2 – 9" round Duncan Hines® Red Velvet Cakes, prepared

3 c. Globe® Cherry Filling (4111478286)

21 oz. Vanilla Frosting, prepared

Instructions:

1. Cool cakes on wire rack 15 minutes. Remove cakes from pans and cool completely.
2. Spread frosting on flat side of one cake layer, top with next cake layer and frost entire cake.
3. Garnish with cherry filling.



Peaches & Cream Stuffed French Toast

Hands-On Time: 10 minutes

Total Time: 25 - 30 minutes

Servings: 10

Ingredients:

8 oz. Cream Cheese, softened
2 oz. Mascarpone Cheese, softened
¼ tsp. Almond Extract
20 slices French Toast, frozen

5 c. Globe® Peach Filling (4111478406)

½ c. Almonds, toasted, sliced

Instructions:

1. Preheat oven to 350°F.
2. In medium bowl, beat cream cheese and mascarpone with electric mixer until fluffy. Gradually beat in almond extract.
3. Place 10 slices French toast on baking sheet; top each slice with 1 oz. cheese mixture and spread evenly. Top with ¼ c. peach filling. Top with another French toast slice to form a sandwich.
4. Bake 15 - 20 minutes or until center is warm and outside is slightly crispy.
5. To serve: slice in half, top with ¼ c. peach filling and sprinkle with almonds.



Blueberry Balsamic Chicken

Servings: 12

Ingredients:

4 ½ lb. Chicken Breasts, boneless, skinless (approx. 12 6-oz. pieces)
½ tsp. Salt
½ tsp. Black Pepper, ground
¼ c. Vegetable Oil or Butter

3 c. Globe® Blueberry Filling (4111478176)

½ c. Balsamic Vinegar
½ c. Dijon Mustard
¼ c. Thyme, fresh, chopped

Instructions:

1. Season chicken with salt and pepper.
2. Heat oil or butter in a large skillet over medium heat. Cook chicken in batches, 6-8 minutes on each side or until internal temperature reaches 170°F. Remove and keep warm.
3. In the same skillet, combine the blueberry filling, vinegar and mustard. Stirring constantly, bring to a boil; reduce heat to simmer. Reduce until slightly thickened, stirring occasionally. Stir in thyme and serve over cooked chicken.



Apple Caramel Cheesecake Pie

Hands-On Time: 10 minutes

Total Time: 45 minutes

Servings: 6-8 slices

Ingredients:

1 (6 oz.) Graham Cracker Pie Crust

3 c. Globe® Apple Filling (4111478026), divided

8 oz. Cream Cheese, softened

½ c. Sugar

1 tsp. Lemon Juice

½ tsp. Vanilla Extract

2 Eggs, large

2 tbsp. Pecans, toasted, chopped

Instructions:

1. Preheat oven to 350°F.
2. Place pie crust on baking sheet; pour 1 ½ c. apple filling into crust and spread evenly. Set aside. Refrigerate remaining apple filling.
3. In medium bowl, beat cream cheese with electric mixer until fluffy. Gradually beat in sugar, lemon juice and vanilla. Add eggs one at a time, mixing after each addition. Pour mixture over apple filling.
4. Bake 30-35 minutes or until center is almost set. Cool completely on wire rack. Chill.
5. To serve, top with remaining apple filling and sprinkle with toasted chopped pecans.

Serving Suggestion: Drizzle with caramel syrup.



Cherry White Chocolate Ice Cream Brownie Sundaes

Hands-On Time: 15 Minutes

Total Time: 4 hours (freeze time)

Servings: 24 sundaes

Ingredients:

1 gal. Vanilla Ice Cream, softened

6 ½ c. Globe® Cherry Filling (4111478286), divided

1 c. Coconut, toasted (optional)

1 tsp. Ginger, ground (optional)

2 c. White Chocolate Chips or finely chopped White Chocolate

24 Brownies, prepared, cut into 3" x 3" squares

Whipped Cream

Instructions:

1. In medium bowl, blend softened ice cream with 4 c. cherry filling, toasted coconut, ginger and white chocolate. Cover with plastic wrap and freeze 4 hours or until firm. Refrigerate remaining cherry filling.
2. Top each brownie square with a scoop of cherry white chocolate ice cream. Garnish with remaining cherry filling (approx. 1 oz. per sundae) and whipped cream.



Cherry BBQ Sauce

Yield: 4 cups

Ingredients:

3 c. Globe® Cherry Filling (4111478286)

3 Chipotle Chiles, canned in adobo, plus 1 Tbsp. adobo sauce from can

1 c. Onion, chopped

2 tbsp. Olive Oil

¼ c. Soy Sauce

2 tsp. Spicy Brown Mustard

1 tsp. Ginger, ground

1 tsp. Worcestershire Sauce

Instructions:

1. Combine cherry filling, chipotle chiles and adobo in food processor; cover and process until smooth.
2. In a medium saucepan, sauté onion in olive oil until tender. Stir in pie filling mixture, soy sauce, mustard, ginger and Worcestershire sauce.
3. Bring to a boil. Reduce heat; simmer, uncovered, for 10-15 minutes or until slightly thickened, stirring often.
4. Cool and refrigerate until ready to use. Store up to one week.

Serving Suggestion: Brush on chicken, pork or beef during and after grilling. Serve extra sauce heated on the side for dipping.



Honey Ricotta Vanilla Strawberry Jars

Hands-On Time: 15 Minutes

Total Time: 45 Minutes

Servings: 8

Ingredients:

½ sheet White Cake or Pound Cake

4 c. Ricotta Cheese

1 c. Mascarpone Cheese

2 tsp. Vanilla Extract

⅓ c. Honey

1 c. Almonds, toasted, sliced

4 c. Globe® Strawberry Filling (4111478616)

Equipment:

8 - 2-c. Glass Canning Jars or Glass Containers with Lids

Instructions:

1. Cut cake into ½" cubes.
2. Blend ricotta, mascarpone and vanilla in a medium bowl.
3. Spoon ½ c. cake cubes into bottoms of jars, gently pressing down with spoon. Top each with ¼ c. ricotta mixture. Drizzle with 1 tsp. honey, sprinkle with ½ tbsp. almonds, and add ¼ c. strawberry filling. Repeat layers. Cover and refrigerate until ready to serve. Can be made up to a day ahead.



Fruit Ice Cubes

Yield: 24 cubes

Ingredients:

1½ c. Globe® Cherry (4111478286), Blueberry (4111478176), or Strawberry (4111478616) Filling

1 c. water

Instructions:

1. In a pitcher combine fruit filling and water. Stir until incorporated.
2. Pour into 2 12-cube ice trays; freeze.
3. Store covered in freezer until ready to use.

Serving Suggestion: Great for adding a special touch to soft drinks and mixed beverages.



Blueberry Balsamic Goat Cheese Crostini

Servings: 12 (24 pieces – 2 per serving)

Ingredients:

16 oz. Goat Cheese

1 c. Heavy Cream

2 tsp. Salt

3 c. Globe® Blueberry Filling (4111478176)

1 tbsp. Lemon Zest, finely chopped

3 tbsp. Balsamic Vinegar

24 slices French Bread, ½" slice

½ c. Olive Oil

1 clove Garlic, minced

2 tbsp. Thyme, fresh, chopped

Instructions:

1. Combine goat cheese, cream and salt. Mix until well combined and smooth.
2. In a separate bowl, mix together blueberry filling, lemon zest and balsamic vinegar. Set aside.
3. Combine olive oil and garlic. Brush onto both sides of each bread slice. Bake until golden on both sides in 350°F oven, approximately 15 minutes.
4. Spread each toasted bread slice with 1 oz. cheese mixture and top with 1 oz. blueberry balsamic mixture. Garnish each crostini with thyme.



Blueberry Nut Baked Brie

Hands-On Time: 5 Minutes

Total Time: 10 Minutes

Servings: 8

Ingredients:

1 c. Globe® Blueberry Filling (4111478176)

1 tbsp. Almond-Flavored Liqueur

8 oz. Brie, round or wedge

2 tbsp. Almonds, toasted, sliced

Instructions:

1. In small skillet, heat blueberry filling and almond liqueur until bubbling and hot, about 2 minutes.
2. Place Brie on microwave-safe plate. Microwave on low 30 seconds or until Brie is just starting to soften.
3. Pour hot blueberry mixture over brie and sprinkle with toasted almonds.

Serving Suggestion: Serve with sliced bread or your favorite crackers.



Apple Sausage Stuffing

Hands-On Time: 10 Minutes

Total Time: 60 Minutes

Servings: 10 - 12

Ingredients:

1 lb. Sausage, ground (pork, turkey or chicken)

¼ c. Butter or Margarine

1 ½ c. Onion, chopped

1 c. Celery, sliced

3 c. Globe® Apple Filling (4111478026)

2 c. Chicken Broth

½ c. Parsley, fresh, chopped

¼ c. Thyme, fresh, chopped

¼ c. Sage, fresh, chopped

1 lb. Sourdough Bread, cubed, toasted

Instructions:

1. In a large skillet, brown sausage; drain. Add butter or margarine, onion and celery to skillet and sauté 2 to 3 minutes until vegetables are tender.
2. Stir in apple filling, broth, parsley, thyme and sage.
3. In a large bowl, combine bread cubes, and apple/sausage mixture.
4. Place in a 13" x 9" x 2" baking dish greased with cooking spray. Bake uncovered at 325°F for 40 minutes.

Serving Suggestion: Serve with pork or poultry.



Cherry Mascarpone Pizza

Servings: 4

Ingredients:

1 - 10" Udi's® Gluten-Free Pizza Crust (9899780643),

prepared according to package directions, cooled slightly

½ c. Mascarpone Cheese, softened

¼ tsp. Vanilla Extract

½ c. Globe® Cherry Filling (4111478286)

2 tbsp. Nutella®, heated

Instructions:

1. Combine mascarpone cheese and vanilla, mix until incorporated.
2. Spread evenly over prepared crust, leaving at least 1" space around edges.
3. Spoon cherry filling over cheese and spread evenly, leaving 1" of cheese filling showing around edge.
4. Drizzle Nutella® over pizza and slice into fourths with a pizza cutter.



Vanilla Peach Cobbler

Servings: 8

Hands-On Time: 10 minutes

Total Time: 30 minutes

Ingredients:

3 c. Globe® Peach Filling (4111478406)

1 tsp. Vanilla Extract

½ tsp. Lemon Juice

1 c. All-Purpose Flour

¾ c. plus 1 tbsp. Sugar

1 tbsp. Baking Powder

⅛ tsp. Cinnamon, ground

6 tbsp. Unsalted Butter, melted

¼ c. Milk

Instructions:

1. Preheat oven to 400°F. Grease a deep 9" pie plate with butter.
2. Blend peach filling, vanilla and lemon juice in bowl. Pour into prepared pie plate.
3. Mix flour, ¾ c. sugar, baking powder and cinnamon in large bowl. Stir the melted butter and milk into flour mixture until dough forms.
4. Crumble dough onto fruit. Sprinkle with remaining 1 tbsp. sugar.
5. Bake 30 minutes or until topping is golden brown and peaches are bubbling.

Serving Suggestion: Top with vanilla ice cream.



Cherry Topped Pancakes

Hands-On Time: 10 minutes

Servings: 10

Total Time: 25 - 30 minutes

Ingredients:

30 Aunt Jemima® Pancakes (1960043571) or Mrs. Butterworth's® Pancakes (1960046004), prepared according to package directions

7 ½ c. Globe® Cherry Filling (4111478286)

Instructions:

1. In medium saucepan, heat cherry filling until warmed.
2. Place pancakes on serving plates or large platter and top each serving with ¾ c. cherry filling.

Serving Suggestion: Garnish with whipped cream and chopped toasted nuts.



Peach Topped Waffles

Hands-On Time: 10 minutes

Servings: 10

Total Time: 25 - 30 minutes

Ingredients:

30 Waffles, prepared according to package directions

7 ½ c. Globe® Peach Filling (4111478406)

Instructions:

1. In medium saucepan, heat peach filling until warmed.
2. Place waffles on serving plates or large platter and top each serving with ½ c. peach filling.

Serving Suggestion: Garnish with whipped cream and chopped toasted nuts.



Blueberry Topped French Toast

Hands-On Time: 10 minutes

Servings: 10

Total Time: 25 - 30 minutes

Ingredients:

30 slices French Toast, prepared according to package directions

7 ½ c. Globe® Blueberry Filling (4111478176)

Instructions:

1. In medium saucepan, heat blueberry filling until warmed.
2. Place French toast on serving plates or large platter and top each serving with ¾ c. blueberry filling.

Serving Suggestion: Garnish with whipped cream and chopped toasted nuts.



Blueberry Balsamic
Goat Cheese Crostini



Cherry BBQ Sauce



Apple Glazed Roast Pork

Product Specifications

Product Code	Description	Pack Size	Gross Wt./Case	Case Dimensions	Case Cube	Shelf Life	Cases/ Layer	Pallet Layers
FILLINGS								
0041114 78026	Apple Filling	6/#10 can	46.8 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 83016	Apple Filling	2 gal. plastic pail	20.9 lbs.	10.25"L x 10.25"W x 9.5"H	.58	6 mos.	20	5
0041114 08420	Apple Filling	4 gal. plastic pail	38.0 lbs.	12.56"L x 12.56"W x 7.19"H	.66	6 mos.	9	4
0041114 78076	Deluxe Apple Filling	6/#10 can	46.8 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 78136	Blackberry Filling	6/#10 can	48.3 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 78176	Blueberry Filling	6/#10 can	48.3 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 83036	Blueberry Filling	2 gal. plastic pail	21.9 lbs.	10.25"L x 10.25"W x 9.5"H	.58	9 mos.	20	5
0041114 78286	Cherry Filling	6/#10 can	48.3 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 83046	Cherry Filling	2 gal. plastic pail	21.9 lbs.	10.25"L x 10.25"W x 9.5"H	.58	9 mos.	20	5
0041114 08422	Cherry Filling	4 gal. plastic pail	38.5 lbs.	12.56"L x 12.56"W x 7.19"H	.66	9 mos.	9	4
0041114 78406	Peach Filling	6/#10 can	48.3 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 83066	Peach Filling	2 gal. plastic pail	21.9 lbs.	10.25"L x 10.25"W x 9.5"H	.58	6 mos.	20	5
0041114 78436	Pineapple Filling	6/#10 can	48.3 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 78546	Red Raspberry Filling	6/#10 can	48.3 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 83496	Red Raspberry Filling	2 gal. plastic pail	21.9 lbs.	10.25"L x 10.25"W x 9.5"H	.58	9 mos.	20	5
0041114 78616	Strawberry Filling	6/#10 can	48.3 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 83086	Strawberry Filling	2 gal. plastic pail	21.1 lbs.	10.25"L x 10.25"W x 9.5"H	.58	9 mos.	20	5
COMPOTES/TOPPINGS								
0041114 78196	Blueberry Compote	6/#10 can	48.3 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
CRÈMES								
0041114 83606	Bavarian Vanilla Crème	6/#10 can	48.3 lbs.	18.53"L x 12.4"W x 7.0"H	.93	24 mos.	8	7
0041114 83616	Bavarian Chocolate Crème	6/#10 can	49.8 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 78316	Lemon Crème	6/#10 can	49.8 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
0041114 78326	Lemon French Crème	6/#10 can	49.1 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7
GLAZE								
0041114 83366	Strawberry Glaze	6/#10 can	49.8 lbs.	18.75"L x 12.5"W x 7.13"H	.97	24 mos.	8	7