



RECIPES

Fisher Chef's Naturals Pecan Halves complement this orange-flavored spread.

PECAN APPETIZER SPREAD

1 cup Fisher Chef's Naturals Pecan Halves, divided	1 tablespoon freshly grated orange zest
1 package (8 ounces) cream cheese, softened	1 teaspoon fresh orange juice
1/4 cup powdered sugar	Assorted crackers
2 tablespoons milk	Fresh flat-leaf parsley sprigs (optional)

Reserve 16 pecan halves for topping. Grind remaining pecans in food processor; set aside. In large bowl combine cream cheese and powdered sugar; mix well until smooth. Add ground pecans, milk, orange zest and orange juice; mix well.

Spread 1 tablespoon of mixture over each cracker. Place one pecan half on top of spread. Garnish with parsley, if desired.

Yield: 1 cup spread (16 servings)

Nutrition information per serving (1 tablespoon): 120 Calories, 10 g Total Fat, 3.5 g Saturated Fat, 0 g Trans Fat, 15 mg Cholesterol, 70 mg Sodium, 6 g Carbohydrate, <1 g Dietary Fiber, 2 g Sugars, 2 g Protein