



15 Fruit Recipes

Pear Recipes, Apple Recipes, Banana Recipes & More



With How-To Videos

Featuring recipes from USA Pears and cookware from Swiss Diamond



15 Fruit Recipes

Pear Recipes, Apple Recipes, Banana Recipes & More

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Editor's Note

Hello, Readers!

No matter the season, recipes made with fresh fruit are always a delicious and crowd-pleasing option. We teamed up with [USA Pears](#) and [Swiss Diamond®](#) to put together the ultimate collection of fruit dishes for every season. From recipes with fresh apples and pears in the fall, to strawberry and lemon recipes for the spring and summer, we have your entire year covered with this free eCookbook, *15 Fruit Recipes: Pear Recipes, Apple Recipes, Banana Recipes & More*.

This printable recipe collection is filled with plenty of ideas for how to best use fresh fruit throughout the year. Whether you're a fan of savory fruit dishes or deliciously sweet fruit desserts, you're sure to find something to make your mouth water in this eCookbook. From breakfast options to meaty main courses, and of course who could forget about dessert, this collection of 15 fruit recipes covers all of the bases. Organized by season and featuring how-to instructional videos for each recipe, this printable recipe collection is a must-have for any home cook.

Feel free to share this eCookbook with family and friends, and be sure to [sign up for our free email newsletter](#) to get recipe ideas delivered right to your inbox. You can find more delicious recipes, cooking tips, product reviews and more at www.RecipeLion.com. We hope you enjoy cooking up these fresh and simple fruit recipes!

Sincerely,
The Editors of RecipeLion

www.RecipeLion.com

www.RecipeChatter.com

15 Fruit Recipes

Pear Recipes, Apple Recipes, Banana Recipes & More

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Braised Pork with Pears

From 

Recipes for Fall

This Braised Pork With Pears is simple with complex flavor. The braised pork is incredibly easy to prepare and doesn't require very much attention as it cooks in the oven. The pork is first seared on the stovetop in order to create a perfect crust. Onions, pear cider, pears, cloves, and cinnamon are added to give a robust flavor to the pork recipe.



Ingredients and Recommended Cookware

Ingredients:

- 3 pounds pork shoulder
- 2 teaspoons coarse salt
- 3 tablespoons butter
- freshly ground pepper, to taste
- 1 medium sweet onion, large dice
- 3 [USA Pears](#), such as Bartlett or Anjou, large dice
- 4 whole cloves
- 2 cinnamon sticks
- 1 (12-ounce) bottle pear hard cider

Recommended Cookware:

- [Swiss Diamond Nonstick Braiser](#)

Instructions

1. Preheat the oven to 325 degrees F. On the stovetop, warm a **Swiss Diamond Nonstick Braiser** over medium heat. While the pot is heating up, season your pork shoulder on all surfaces with the salt and pepper.
2. Add the butter to the heated pot. When the butter melts and begins to bubble, place the pork in the pan on one side and sear for 5 to 7 minutes or until it is medium brown. Once brown on one side, turn the pork to a second side and continue until the meat is nicely browned on the second side. Once all sides of the pork are seared, remove the pork from the pot with tongs and set aside on a plate.
3. Using the same pot, add the diced onions and saute for 4 to 5 minutes, stirring often, until they begin to caramelize. Add the cider and stir to loosen any seared bits of meat from the bottom of the pot. Return the pork to the pot, placing it right down into the center of the liquid with the fattiest side up. Be sure to pour in any juices that have accumulated on the plate, as well.
4. Next, add in the diced pears, cloves, and cinnamon sticks around the sides of the pot. Make sure the seasonings are nested down in the pot with the pears. Cover the pot and increase the heat to high, bringing the liquids to a strong simmer. Once the liquid has simmered, carefully transfer the covered pot to your preheated oven.
5. Braise the pork and pears for three hours in the oven, checking on the pork each hour and spooning some of the liquid over the top each time. After three hours, remove the pot from the oven.
6. Carefully remove the pork from the sauce and place into a serving dish. Return the pot to the stovetop over medium-high heat and simmer, uncovered, to reduce the sauce to about two cups. Pour the warm sauce over the pork shoulder and serve immediately.



Pumpkin and Pear Soup

From 

Recipes for Fall

This Pumpkin and Pear Soup is the ultimate fall recipe to keep you warm all season long. This easy soup recipe comes together incredibly quickly, but tastes like it took hours of simmering on the stove. The pear and pumpkin flavors complement each other wonderfully to create a heavenly soup everyone will love.



Ingredients and Recommended Cookware

Ingredients:

- 1 (15-oz) can pumpkin purée
- 2 tablespoons olive oil
- 1 red bell pepper, diced
- 1 medium onion, diced
- 2 cloves of garlic, minced
- 2 medium [USA Pears](#), cored and cubed (no need to peel)
- 4 cups low-sodium chicken or vegetable stock
- salt and pepper, to taste
- 1 teaspoon crushed red pepper
- 1 cup fat-free plain Greek yogurt

Recommended Cookware:

- [Swiss Diamond 8.5 Quart Stock Pot](#)

Instructions

1. In a **Swiss Diamond 8.5 Quart Stock Pot** over medium heat, warm up the oil and add bell pepper, onion, and garlic. Saute for 3-5 minutes or until tender.
2. Add pear, pumpkin, and just enough broth to cover the vegetables. Cover pot and bring to a simmer.
3. Simmer 3-10 minutes or until pears are tender when poked with a fork.
4. Using an immersion blender or a counter top blender in batches, purée the soup until smooth. Or, mash the mixture with a potato masher. Add more stock if you would like the soup to be thinner.
5. Taste seasonings; add salt, pepper, and crushed red pepper to taste. Add yogurt, reserving 1/4 cup for garnishing, and stir until smooth.
6. To serve, pour into a bowl or soup mug and add a dollop from the reserved yogurt. Top with more Mrs. Dash, if desired.





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Muffin Tin Breakfast Pies

Recipes for Fall

These Muffin Tin Breakfast Pies make the best breakfast or brunch recipe. Not only do they look great, but they taste even better. Layers of crispy bacon bits, chopped apple, cheddar cheese, onion, sage, and salt are combined with a Bisquick and egg mixture. The result is the perfect breakfast bite with a little bit of crunch and a whole lot of flavor.



Ingredients and Recommended Cookware

Ingredients:

- 3/4 pound bacon, crisply cooked and crumbled
- 1 cup peeled apple, chopped
- 1 cup shredded sharp Cheddar cheese (4 oz)
- 1/2 cup chopped white onion
- 3 tablespoons chopped fresh sage leaves
- 1/2 teaspoon salt
- 1/2 cup Original Bisquick mix
- 1/2 cup milk
- 2 eggs
- 1 clove garlic, minced

Recommended Cookware:

- [Swiss Diamond Double-Burner Griddle](#)

Instructions

1. Heat a **Swiss Diamond Nonstick Double-Burner Griddle** over medium heat. Place the strips of bacon on the hot griddle. Cook the bacon until crispy, flipping the slices half way through cooking. Crumble the bacon and set aside.
2. Heat oven to 350 degrees F. Lightly spray a mini muffin pan with nonstick cooking spray.
3. In large mixing bowl, stir together the crumbled bacon, apples, cheese, onion, sage, and salt.
4. In a separate, medium-sized bowl, stir together Bisquick mix, milk, eggs, and garlic with a fork until well blended.
5. Spoon slightly less than 1 tablespoonful of the Bisquick mixture into the bottom of each muffin cup. Top each with about 1/4 cup of the bacon mixture.
6. Bake for 20 to 30 minutes or until a toothpick inserted into the center comes out clean and edges are golden. Cool 5 minutes in pan and then transfer to a cooling rack to cool slightly before serving.



Crowd-Pleasing Roasted Potatoes

Recipes for Fall

These Crowd-Pleasing Roasted Potatoes will be the hit of your next potluck or dinner party. This potato recipe has so many unique and tasty flavors in every bite. The pieces of potato are complemented by a medley of ingredients including chicken sausage, apples, whole-grain mustard, maple syrup, and a touch of red wine vinegar. The result is a perfect potato side dish that everyone will love!



Ingredients and Recommended Cookware

Ingredients:

- 2 pounds small potatoes, such as red, blue or gold, cut into 1-inch chunks (about 6 cups)
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon ground pepper
- 4 links fully-cooked chicken sausage, sliced (12 ounces)
- 2 golden delicious apples, peeled, cored and cut into 1-1/2 inch chunks
- 2 tablespoons whole-grain mustard
- 2 tablespoons maple syrup
- 1 tablespoon cider vinegar or red wine vinegar
- 2 cloves garlic, minced
- 1/2 onion, diced

Recommended Cookware:

- [Swiss Diamond Nonstick Large 5.8-Quart Roasting Pan](#)

Instructions

1. Preheat oven to 450 degrees F.
2. Toss potatoes, oil, salt, and pepper in a large bowl until coated. Spread out mixture in the [Swiss Diamond Nonstick Large Roasting Pan](#). Roast in the oven for 10 minutes.
3. While potatoes roast, stir sausage, apples, mustard, maple syrup, vinegar, garlic, and diced onion together in a bowl.
4. Reduce oven temperature to 375 degrees F. Remove roasting pan from the oven. Loosen potatoes from the pan with a spatula. Add sausage and apple mixture to the potatoes and toss to combine.
5. Return to the oven and bake, stirring once or twice until the potatoes and apples are tender and the glaze is caramelized, 45 to 50 minutes.



Old-Fashioned Apple Pie

Recipes for Fall

Nothing is more American than an apple pie and this Old-Fashioned Apple Pie is one of the best. The homemade apple pie recipe uses a freshly made pie crust that is incredibly simple to make using a food processor. You can also substitute it with a store-bought crust. The filling is made with Granny Smith apples and simple pantry staples. What makes this apple pie recipe so unique is the divine crumb topping.



Ingredients and Recommended Cookware

Ingredients:

Crust:

- 2- $\frac{1}{2}$ cups flour
- 1/2 teaspoon salt
- 1 cup butter, chilled and cut
- 1/2 cup ice water
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg

Filling:

- 1/2 cup butter
- 3 tablespoons all-purpose flour
- 1/4 cup water
- 1/2 cup sugar
- 1/2 cup brown sugar
- 8 Granny Smith apples - peeled, cored, and sliced
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg

Crumb Topping:

- 1/2 cup brown sugar
- 1/2 cup flour
- 1 teaspoon ground cinnamon
- 3 tablespoons butter
- 3 tablespoons pecans

Recommended Cookware:

- [Swiss Diamond Nonstick Large Roasting Pan](#)

Crust:

1. Add the flour, salt, nutmeg, and cinnamon to a food processor. Add the chilled and cut butter. Pulse until crumbly. Slowly add the ice water while blending until dough like consistency. Chill at least one hour before using.
2. Preheat the oven to 425 degrees F.

Filling:

1. Melt the butter in the [Swiss Diamond Saucepan](#). Stir in the 3 tablespoons of flour to form a paste. Add water, both sugars, cinnamon, nutmeg, and the sliced apples. Bring to a boil.
2. Then reduce the temperature and simmer while you prepare the topping.

Topping:

1. Mix together all the topping ingredients except the butter. Using a pastry cutter, add butter and cut until crumbly.
2. Place the the prepared crust in your pie dish. Fill with the apple mixture. Cover with the crumb topping.
3. Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F.
4. Continue baking another 30 minutes, until apples are soft.





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Pear and Cranberry Bread Pudding

From  USA Pears

Recipes for Winter

Bread pudding is a beloved dessert and this Pear and Cranberry Bread Pudding recipe kicks the classic treat up a notch. This bread pudding recipe is filled with winter flavors including cranberries and cinnamon; there is even a sprinkle of nutmeg for good measure. The pears and cranberries complement each other perfectly to create a wonderful dessert.



Ingredients and Recommended Cookware

Ingredients:

- 5 cups brioche, Hawaiian bread, or sweet rolls, torn into small pieces
- 4 ripe Bartlett [USA Pears](#), peeled, cored and diced
- 2/3 cup dried cranberries
- 3 eggs
- 1-½ cups whole milk
- 1 cup whipping cream or heavy cream
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- pinch of salt

Recommended Cookware:

- [Swiss Diamond 5-Quart Nonstick Square Casserole](#)

Instructions

1. In a large mixing bowl, beat the eggs. Blend in the milk, sugar, spices, cream, and vanilla using a whisk.
2. Add the pieces of bread into the mixture and stir to coat. Add in the pears and cranberries and mix thoroughly.
3. Refrigerate for at least two hours or overnight to fully absorb the liquid.
4. Preheat oven to 325 degrees F. Coat the inside of a Swiss Diamond **Swiss Diamond 5-Quart Casserole Pan** with cooking spray or butter. Add bread mixture to the pan and bake for one hour, or until the custard is set. Let stand and cool for at least 10 minutes before serving.



Puff Pastry Baked Brie with Pears

From 

Recipes for Winter

This recipe for Puff Pastry Baked Brie with Pears makes for a simple, delicious, and elegant appetizer that friends and family will go crazy for when you serve it at your next party. This easy appetizer dish has a rich pear filling made with sherry, brown sugar, and nutmeg.



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Ingredients and Recommended Cookware

Ingredients:

- 2 Bosc [USA Pears](#), peeled, cored, and diced
- 2 tablespoons brown sugar
- 1/4 cup cream sherry
- 1/8 teaspoon ground nutmeg
- 1 frozen puff pastry sheet, thawed
- 1 8-ounce Brie cheese round
- 1 egg
- 2 tablespoons milk

Recommended Cookware:

- [Swiss Diamond 4.3 Quart Nonstick Saute Pan](#)
- [Swiss Diamond Non-Stick Double-Burner Griddle](#)

Instructions

1. Preheat oven to 400 degrees F.
2. In a **Swiss Diamond 4.3 Quart Nonstick Saute Pan**, sauté pears with brown sugar, sherry, and nutmeg until pears are tender and excess moisture has evaporated.
3. Roll out puff pastry sheet so that it is large enough to completely wrap around Brie. Place pear mixture in the center of the puff pastry and place the Brie round on top of the pears.
4. In a small bowl, combine egg and milk to make egg wash. Brush egg wash around edges of puff pastry and fold up edges to totally wrap around pears and Brie.
5. Turn puff pastry-wrapped Brie over onto a **Swiss Diamond Nonstick Double-Burner Griddle** and brush sides and top with egg wash.
6. Bake for 35-40 minutes or until golden brown.
7. Allow brie to cool for 20-30 minutes. Serve warm.



German Pancake with Caramelized Pears

From 

Recipes for Winter

Enjoy a big brunch at your home without the hours of work with this easy and tasteful German Pancake with Caramelized Pears. This pancake recipe is one of the best options for breakfast or brunch because it tastes divine and is simple enough for anyone to make. The caramelized pears sound fancy; however, they are cooked simply with butter, sugar, and cinnamon. The touch of cinnamon adds just the right amount of flavor depth.



Ingredients and Recommended Cookware

Ingredients:

- 4 eggs
- 1 cup whole milk
- 1/2 teaspoon salt
- 1/4 cup sugar
- 1/2 teaspoon vanilla extract
- 1 cup all-purpose flour
- 3 Anjou (Red or Green) [USA Pears](#), peeled, cored, and sliced, about 3 cups
- 1/2 teaspoon cinnamon
- 2 tablespoons unsalted butter
- powdered sugar, optional, for garnish
- 1/4 cup sugar

Recommended Cookware:

- [Swiss Diamond 8-Inch Nonstick Fry Pan](#)

Instructions

1. Preheat oven to 450 degrees F.
2. In a large mixing bowl, whisk the eggs. Add milk and whisk until combined. Add salt, sugar, and vanilla and whisk until combined. Add in flour and whisk until batter is smooth.
3. Melt the butter in a **Swiss Diamond 8-Inch Nonstick Fry Pan**. Add the pears and cinnamon and cook, stirring gently, until the pears begin to soften, about 5 minutes. Add the sugar and cook over medium-heat, stirring, for 3 minutes. Pears will still be somewhat firm.
4. Pour the batter evenly over the top of the pears. Transfer the fry pan to the oven and bake until the edge of the pancake begins to turn brown and puffs, about 15 minutes.
5. Remove the fry pan from the oven and if desired sift powdered sugar on top using a sifter or fine mesh strainer. Slice into quarters and serve immediately.



Banana Chocolate Chip Cookies

Recipes for Winter

If you are bored with the same old cookie recipe, then you have to try these Banana Chocolate Chip Cookies. This easy cookie recipe uses mashed bananas to add a fruity flavor to the chocolate chip cookie dough. The chocolate chips go incredibly well with the banana flavor. The bananas not only add a wonderful fruity taste, but they also transform the texture of the cookies.



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Ingredients and Recommended Cookware

Ingredients:

- 2-½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon baking soda
- ½ cup sugar
- ½ cup brown sugar
- ⅔ cup butter, softened
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup mashed bananas, (about 3-4 bananas)
- 2 cups semisweet chocolate chips

Recommended Cookware:

- [Swiss Diamond Nonstick Double-Burner Griddle](#)

Instructions

1. Preheat oven to 400 degrees F.
2. Cream the butter with the sugar in a stand mixer until light and fluffy.
3. Add the eggs to the creamed butter, one at a time. Then add the vanilla extract.
4. Mix in the mashed bananas.
5. Sift the flour, baking powder, salt, and baking soda together in a separate bowl. Then slowly add the flour mixture to the rest of the ingredients. Stir until just combined. Stir in the chocolate chips.
6. Scoop the cookie dough using a tablespoon and place on a **Swiss Diamond Nonstick Double-Burner Griddle**.
7. Bake in the preheated oven 12-15 minutes. Let cool.



Orange Cranberry Cookies

Recipes for Winter

If you are looking for a cookie recipe that will stand out on the dessert table, then you must try these Orange Cranberry Cookies. The easy cookie recipe has orange juice, as well as orange zest right in the cookie batter. This gives the cookies a bright, citrus taste.



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Ingredients and Recommended Cookware

Ingredients:

- 1 cup unsalted butter, softened
- 1 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 2 teaspoons grated orange zest
- 2 tablespoons orange juice
- 2-1/2 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups dried cranberries, chopped
- 1/2 cup chopped walnuts (optional)

Drizzle:

- 1 teaspoon grated orange zest
- 1-1/2 cups powdered sugar
- 3 tablespoons milk

Recommended Cookware:

- [Swiss Diamond Nonstick Double-Burner Griddle](#)

Instructions

1. Preheat oven to 375 degrees F.
2. In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg until well blended. Mix in 1 teaspoon orange zest and 2 tablespoons orange juice. Combine the flour, baking soda and salt; stir into the orange mixture. Mix in cranberries and if using, walnuts, until evenly distributed. Drop dough by rounded tablespoonfuls onto [Swiss Diamond Nonstick Double-Burner Griddle](#). Cookies should be spaced at least 2 inches apart.
3. Bake for 12 to 14 minutes in the preheated oven, until the edges are golden. Remove from griddle to cool on wire racks.
4. In a small bowl, mix together 1 teaspoon grated orange zest, 3 tablespoons milk and 1-½ cups powdered sugar until smooth. Drizzle over the tops of cooled cookies. Let stand until set.



Family Favorite Strawberry Pie

Recipes for Spring

Nothing beats a perfect pie recipe and this Family Favorite Strawberry Pie is just that. An easy graham cracker crust serves as the base of the tasty pie. A little ground cinnamon in the dough recipe makes it extra flavorful.



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Ingredients and Recommended Cookware

Ingredients:

Crust:

- 1/3 cup butter
- 1-1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/2 tablespoon ground cinnamon

Filling:

- 1 cup cold water
- 1 cup sugar
- 3 tablespoons cornstarch
- 3 ounces strawberry gelatin powder
- 2 pints fresh strawberries, washed, hulled, and quartered

Topping:

- 1 pint heavy whipping cream, chilled
- 2 tablespoons sugar
- 1-1/2 tablespoons lime zest

Recommended Cookware:

- [Swiss Diamond 2.2 Quart Nonstick Saucepan](#)

Crust:

1. To make the crust, place the butter in a microwave-safe bowl and melt in the microwave in 20-second increments. Set aside.
2. Combine the graham crackers, sugar, and cinnamon in a mixing bowl. Stir to combine.
3. Add the butter to the graham cracker mixture and mix to combine. Stir until all the crumbs are moistened and the crust starts to stick together in clumps.
4. Dump the mixture into an ungreased 9-inch pie tin. With your hands, press the crust into the bottom of the tin first, allowing the mixture to naturally run up the sides of the pie tin. Work your way up the side of the tin, insuring there are no cracks in your crust and the entire tin is covered with the graham cracker mixture.
5. Once your crust has been formed, let it sit in the refrigerator for 1 hour.
6. Preheat oven to 375 degrees F. Place cold crust in the oven and bake for 10 minutes. Remove and let cool completely.

Filling:

1. To make the glaze, combine the water, sugar, cornstarch, and strawberry gelatin in a [Swiss Diamond 2.2 Quart Nonstick Saucepan](#). Cook over medium-high heat, whisking together until combined.
2. Continue to whisk constantly as the mixture cooks. This will help prevent clumping or burning. Once the glaze comes to a gentle boil, remove from the heat. Place the saucepan in a bowl of ice water to help in cool quicker. Let sit until the glaze has cooled completely (about 10 minutes), whisking occasionally as it cools.
3. Add your sliced berries to the cooled pie crust and slowly pour the cooled glaze over the berries.
4. Chill pie in the refrigerator for 3 hours.

Topping:

1. Place the pint of heavy whipping cream in the freezer to chill for 10 minutes. Once chilled, pour into the bowl of a stand mixer.
2. Using the balloon whisk attachment, beat the whipping cream just until stiff peaks begin to form.
3. Slowly sprinkle the sugar into the whipped cream until cream is thick. Turn off mixer.
4. Fold in 1 tablespoon of lime zest, reserving the rest for decoration. Transfer whipped cream into a piping bag with a decorative tip.
5. Pipe along the boarder of the pie, however you'd like to decorate. Once complete, sprinkle the whipped cream with the reserved lime zest.
6. Keep refrigerated until ready to serve.

Crispy Lemon Chicken

Recipes for Spring

This Crispy Lemon Chicken recipe will be your new go-to for an easy dinner. The chicken tastes just like it was fried in oil, but it is in fact baked so it is much healthier than a fried chicken recipe. The easy chicken recipe is made with just a few simple ingredients that you may already have in your pantry. The addition of lemon zest to the lemon-pepper seasoning and garlic adds just the right amount of fresh flavor to every bite.



Ingredients and Recommended Cookware

Ingredients:

- 4 chicken breasts
- 2 cups Panko bread crumbs
- 1 1/2 tablespoon lemon-pepper seasoning
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1 tablespoon lemon zest
- 1/4 cup margarine or butter, melted
- 1/4 cup fresh lemon juice
- 2 tablespoons olive oil
- 1 tablespoon parsley

Recommended Cookware:

- [Swiss Diamond Nonstick Double-Burner Griddle](#)

Crispy Lemon Chicken

Instructions

1. Preheat oven to 400 degrees F. Lightly oil a [Swiss Diamond Nonstick Double-Burner Griddle](#).
2. Combine the bread crumbs, lemon-pepper seasoning, salt, garlic powder, and lemon zest together in a shallow dish.
3. In a small bowl, mix together the melted margarine and lemon juice.
4. Take 2 pieces of chicken at a time and dip them into the butter/ lemon juice mixture. Then dip chicken into the bread crumbs. Place chicken onto the lightly oiled griddle, and repeat process with the remaining chicken.
5. Bake for 15 minutes, flip chicken, and bake an additional 10 minutes.



Southern Fresh Peach Cobbler

Recipes for Summer

If you like pies and cobblers, then you will go nuts for this Southern Fresh Peach Cobbler. The peaches are prepared first by baking them in a sugar, cinnamon, nutmeg, lemon juice, and cornstarch mixture. As this delicious filling bakes, you can prepare the cobbler topping. The topping is a simple dough recipe that gets put directly on to the baked peaches.



Ingredients and Recommended Cookware

Filling:

- 4 fresh peaches, peeled, pitted and sliced into thin wedges
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 teaspoon lemon juice
- 1 teaspoon cornstarch

Topping:

- 1 cup all-purpose flour
- 1/4 cup sugar
- 1/4 cup brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, chilled and cut into small pieces
- 1/4 cup boiling water

- 3 tablespoons sugar
- 1 teaspoon ground cinnamon

Recommended Cookware:

- [Swiss Diamond 2.3 Quart Nonstick Round Casserole](#)

Instructions

1. Preheat oven to 425 degrees F.
2. In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly and pour into a [**Swiss Diamond 2.3 Quart Nonstick Round Casserole**](#). Bake in the preheated oven for 10 minutes.
3. In a separate large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in the cut up butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in the boiling water until just combined.
4. Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.



Pineapple Chicken Stir Fry

Recipes for Summer

This Pineapple Chicken Stir Fry recipe makes for the perfect weeknight dinner that the whole family will enjoy. Bite sized pieces of chicken breast are marinated in a buttermilk mixture to make the chicken incredibly tender. The chicken is lightly coated in flour to give an added crunch on the outside of each bite. The sauce is what makes this easy stir-fry recipe so tasty; a combination of sweet and salty flavors makes this dish truly mouthwatering.



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Ingredients and Recommended Cookware

Ingredients:

- 1 pound chicken breasts, cut into 1-inch pieces
- 1 yellow onion, chopped
- 2 carrots, thinly sliced or spiralized
- 1 red bell pepper, sliced into strips and cut in half
- 2 teaspoons freshly grated ginger
- 3 cloves garlic, minced
- 1 cup snow peas, ends trimmed
- 2 cans pineapple chunks, drained with juice reserved
- green onions, finely chopped (optional)

Marinade:

- 1/2 cup buttermilk
- 2 tablespoons soy sauce
- juice from one can of pineapple chunks

Caramelized Cashews:

- 1 cup cashews, roasted and salted
- 1 tablespoon butter
- 1/4 cup sugar
- 1/4 teaspoon cinnamon

Sauce:

- 2 tablespoons soy sauce
- 1/4 cup red wine vinegar
- 2 tablespoons brown sugar
- 2 tablespoons honey
- juice from one can of pineapple chunks
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon cornstarch

Breading:

- 1/2 cup cornstarch
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon ground ginger
- 1/4 teaspoon pepper

Recommended Cookware:

- [Swiss Diamond Wok](#)

Instructions

1. Mix together all of the ingredients for the marinade. Add the chicken and cover with plastic wrap. Marinate overnight.
2. Prepare the caramelized cashews. Melt the tablespoon of butter with the sugar and cinnamon over medium heat. Add nuts and stir. Cook about 5 minutes or until they are caramelized. Pour the nuts onto parchment paper and let cool. After 10 minutes, break apart the nuts and set aside.
3. In a medium bowl combine the ingredients for the sauce. Set aside.
4. In a different medium bowl, combine the breading ingredients. Add the marinated chicken and toss to coat the pieces in the breading mixture.
5. Heat one tablespoon of olive oil over medium heat in a **Swiss Diamond Wok**. Add the chicken and sauté until the chicken is browned, but it doesn't have to be cooked through. Remove the chicken from the wok and set aside.
6. Add one tablespoon of oil to the empty wok and heat over medium heat. Add the chopped onions and carrots, and sauté for a couple of minutes. Then add the chopped bell pepper, ginger, and garlic, and sauté for 30 seconds. Stir the sauce and then add it to the wok with the chicken, snow peas, and pineapple chunks. Simmer until the sauce thickens and the chicken is cooked through, about 4-5 minutes.
7. Garnish with the caramelized cashews and chopped green onions. Serve immediately.



Best Ever Blueberry Pancakes

Recipes for Summer

Start your day off on a delicious note with this recipe for the Best Ever Blueberry Pancakes. This breakfast recipe is incredibly easy and takes just a few minutes to prepare. The simple pancake recipe is accented with fresh blueberries in every bite.



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Ingredients and Recommended Cookware

Ingredients:

- 1-½ cups flour
- 3 teaspoons baking powder
- 1 teaspoon baking soda
- 2 tablespoons white sugar
- 1-¼ cups milk
- 1 egg
- 3 tablespoons butter, melted
- ½ cup blueberries

Recommended Cookware:

- [Swiss Diamond Nonstick Double-Burner Griddle](#)

Instructions

1. In a large bowl, sift together flour, sugar, baking soda, and baking powder. Add the milk, egg, and butter. Mix until mostly smooth.
2. Place a **Swiss Diamond Nonstick Double-Burner Griddle** on burners and set to medium heat.
3. Scoop out the batter and pour on to the heated griddle. Add blueberries on each pancake. Once the first side is brown and the bubbles appear on the top side of the pancake, flip it over. Cook for 2 minutes more.





15 Fruit Recipes

Pear Recipes, Apple Recipes, Banana Recipes & More

