

California Prunes

BRING WONDER TO
YOUR HOLIDAY TABLE

CONTINUE UNLOCKING THE WONDERS OF
CALIFORNIA PRUNES. CONNECT WITH US ON SOCIAL:



@CAprunes | #CAprunes | #PrunesForLife



Prunes. For life.

From apps to mains, salads and sweets, California Prunes have been the best kept secret when it comes to holiday menus. Take a peek at what your festive table has been missing.



“California Prunes have come a long way in our culinary lexicon. This classic fruit has become more than just a hand snack. They have become one of the most versatile ingredients that are simultaneously tasty, texturally enhancing and healthy.”

CHEF BARBARA ALEXANDER

EVEN MORE THAN YOUR NEW FAVORITE INGREDIENT: DID YOU KNOW?

California Prunes are naturally nutritious, surprisingly versatile and undeniably delicious! A serving of 4-5 California Prunes pack a powerful punch of important vitamins, minerals, antioxidants and fiber. Together, these nutrients form a web of vital functions that support overall health.

“Always available, affordable, with great taste, haste and zero waste – have California Prunes on your shelf to take care of your health!”

LESLIE BONCI, MPH, RDN, CSSD, LD

START WITH SWAP WITH

- ½ cup oil ➤ ¼ cup oil + ¼ cup prune purée
- 964 calories ➤ 754 calories
- 109 grams of fat ➤ 55 grams fat

START WITH SWAP WITH

- 1 stick butter ➤ ½ stick butter + ½ cup prune purée
- 800 calories ➤ 677 calories
- 92 grams fat ➤ 46 grams fat

Reduce, Replace, Reward

Who wouldn't want to worry less about sugar consumption with all the delicious holiday fare? California Prune purée adds moisture and richness to baked goods and other dishes and allows for sugar and other sweetener(s) to be reduced by half in most recipes. Reduce sugar, replace with California Prune purée and be rewarded with another yummy bite. Here's how to make your own California Prune purée at home:

- 1 1/3 cups (8 oz) California Prunes
- 6 Tbsp. hot water
- In food processor, process pulse water and prunes until puréed. Cover and refrigerate up to 1 month.

Add a Little Bite of Wonder to Each Course of Your Holiday Meal. Bring California Prunes to the Table.



MAINS

- Grilled Pork Tenderloin with Rosemary & California Prune Reduction
- California Prune Ravioli with Sage Butter
- Goat Cheese Flatbread with California Prunes
- California Prune, Ricotta and Bacon Stuffed Chicken



APPETIZERS

- California Prunes with Bacon and Fresh Goat Cheese
- Ricotta Toast with California Prune Jam
- The Ultimate Cheese Board with California Prunes
- Winter Mediterranean California Prune Bruschetta
- Rosemary, Prosciutto and California Prune Focaccia



SALADS

- Wild Winter Salad
- Orzo & Arugula Salad with California Prunes
- Farro with California Prunes, Butternut Squash & Pecans
- Pear, California Prune and Fennel Salad

SIDES

- Sweet and Salty Brussels Sprouts with Bacon and California Prunes
- California Prune Harvest Stuffing
- Spiced California Prune Couscous
- Sautéed Green Beans with Pine Nuts & California Prunes



DESSERTS

- California Prune Panforte
- Deconstructed Pumpkin Pie with Pecan California Prune Crumble
- California Prune Snack Cake
- Rum-Soaked California Prune Cheesecake with Salted Caramel Sauce
- California Prune Crepe Cake
- California Prune Truffles
- Chocolate Dipped California Prunes
- Caramelized Pecan & California Prune Tart

DRINKS

- Stormy Sparkler cocktail
- Warm Sugar Plum cocktail
- Ginger California Prune Kombucha Mule Mocktail
- California Prune Negroni



Appetizers

From the start, California Prunes enhance your table and culinary experience. Try one of these uniquely delicious (with a hint of nutritious) appetizers.



California Prunes with Bacon and Fresh Goat Cheese



Ricotta Toast with California Prune Jam



Rosemary, Prosciutto and California Prune Focaccia



The Ultimate Cheese Board with California Prunes



Winter Mediterranean California Prune Bruschetta



Recipe and photo by Georgeanne Brennan

California Prunes with Bacon and Fresh Goat Cheese

Servings: 12

Prep Time: 15 minutes

Cook Time: 8 minutes (broil)

INGREDIENTS

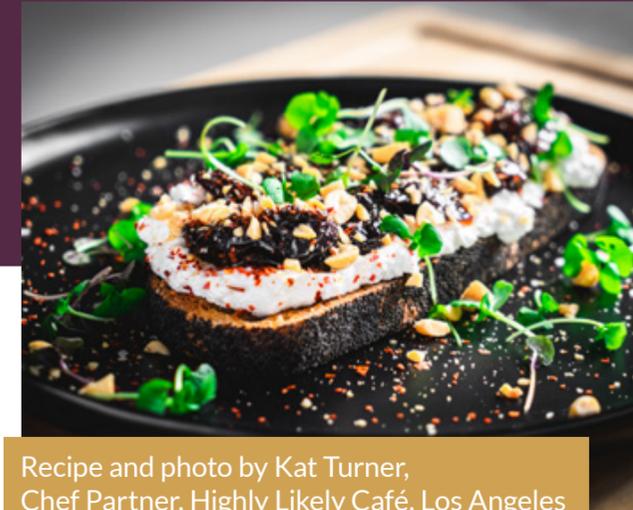
- 12 California Prunes
- 5 1/3 oz goat cheese, divided into 12 equal portions
- 3-4 slices of bacon, cut into 2-inch pieces (12 pieces total)

DIRECTIONS

1. For each prune, make a lengthwise slit and spoon in a portion of the cheese.
2. Wrap with bacon and secure with a wooden pick.
3. Arrange in a broiler pan and broil 3-4 inches away from the heat for 6 to 8 minutes or until browned and barely crisp, turning once.
4. Serve hot or cold.

SERVING SUGGESTION

A quick and easy, make-ahead recipe for holiday entertaining. Broil the bacon-wrapped prunes just before serving.



Recipe and photo by Kat Turner, Chef Partner, Highly Likely Café, Los Angeles

Ricotta Toast with California Prune Jam

Servings: 2

Prep Time: 15 minutes

INGREDIENTS

- 1 cup fresh ricotta cheese
- 2 thick slices of bread, such as sourdough or country white
- 1 cup 5-spice [California Prune Jam](#)
- 2 Tbsp. chopped dry roasted salted peanuts
- 2 Tbsp. micro basil (alternatively, thinly slice regular basil)
- 1 tsp. Korean chili flakes, or other chili flakes
- 1/2 tsp. Maldon Salt (or any flaky sea salt)

DIRECTIONS

Toast the bread. Smear with a generous helping of ricotta. Spoon the prune jam over the toast. Garnish with chopped peanuts, micro basil or basil ribbons. Sprinkle with chili flakes and Maldon salt.

The Ultimate Cheese Board with California Prunes

Prep Time: 30 minutes



Recipe and photo by Kat Turner,
Chef Partner, Highly Likely Café, Los Angeles

INGREDIENTS

- 1/2 cup [California Prune Mostarda](#)
- 1/2 cup [California Prune Syrup](#)
- 1 cup California Prunes
- 1/2 pound manchego, pecorino, or other sheep's milk cheese
- 1/4 pound blue cheese
- 1/2 pound gouda or other goat cheese
- 1/2 pound washed rind goat cheese
- 1/4 pound bresaola
- 1/4 pound chorizo
- Artisanal crackers
- Focaccia or baguette
- 1 cup corn nuts
- 1 cup cornichons
- 1/2 cup sliced watermelon radish
- Fresh stone fruit
- Greenery such as olive leaves, rosemary sprigs, or edible blossoms

DIRECTIONS

1. Place cornichons, whole prunes, and bowls of prunes in syrup and prune mostarda onto the board.
2. Slice firm cheeses and fan-out.
3. Keep blue cheese whole and gently crumble a portion onto the board.
4. Place bresaola and chorizo on the board.
5. Weave in crackers and bread.
6. Tuck in green sprigs, radish and stone fruit.
7. Sprinkle in the corn nuts and nuts.
8. Spoon prune syrup over blue cheese.

Winter Mediterranean California Prune Bruschetta

Servings: 6

Prep Time: 25 minutes



INGREDIENTS

- 6 California Prunes
- 4 Tbsp. Extra Virgin Olive Oil
- 1 piece of roasted red bell pepper, thinly sliced
- 6-8 green olives, pitted and cut in half
- 2 anchovy fillets, sliced crosswise thinly
- 1 small clove of garlic, thinly sliced
- 1 Tbsp. capers
- 2 Tbsp. walnuts, toasted & roughly chopped
- 4 mint leaves, chiffonade (thinly sliced)
- 4 flat-leaf parsley leaves, thinly sliced
- Squeeze of lemon juice
- Pinch of smoked salt
- Pinch of Aleppo pepper or black pepper
- 12 slices bruschetta toasts, or toasted baguette
- Manchego cheese

DIRECTIONS

1. Slice the prunes thinly and place in a small bowl. Drizzle the prunes with olive oil, tossing to separate the prune slices.
2. Add the bell pepper, olives, anchovy, garlic and capers. Stir gently to combine and allow to sit for 15 minutes or for several hours to meld flavors.
3. Before serving, stir in the walnuts mint and parsley. Season to taste with a squeeze of lemon juice, smoked salt and Aleppo or black pepper.
4. Heap the mixture onto the bruschetta toasts. Using a vegetable peeler, shave thin slices of Manchego cheese over the toasts.

Rosemary, Prosciutto and California Prune Focaccia

Servings: 6

Prep Time: 1 hour, 45 minutes

Cook Time: 25 minutes



Recipe by Kyle Kuklewski, Private Chef

INGREDIENTS

- 1 1/2 tsp. active dry yeast
- 2 tsp. honey
- 1 cup warm water, roughly 105° F
- 2 1/2 – 3 cups All-Purpose flour
- 1 tsp. kosher salt
- 1/4 cup olive oil
- 1/2 cup feta, crumbled
- 2 slices prosciutto, cut in ribbons
- 1 sprig rosemary, coarsely chopped
- 1 cup California Prunes, coarsely chopped
- 1/2 cup cherry tomatoes, halved
- 1/4 cup roasted garlic, coarsely chopped
- 1 Tbsp. fennel seeds, soaked in 1/4 cup water

DIRECTIONS

1. In a medium bowl, stir yeast and honey into the warm water and let stand for 10 minutes or until it starts to softly foam. Add half of the olive oil and fennel seeds (along with soaking liquid).
2. Combine the flour and salt in a large bowl. Slowly stream the liquids into the dry ingredients and mix until well incorporated. Mix until the dough comes away from the sides of the bowl (start with 2 1/2 cups of flour and adjust up to 3 cups as needed). Gently knead until smooth.
3. Place dough in a well-oiled bowl and cover surface of dough with more olive oil. Cover bowl with plastic wrap and store in a warm place (such as the inside of an unheated oven with the light on). Let rise for an hour or until the dough has doubled in size.
4. Gently press the dough into a well-oiled 12-inch cast iron skillet stretching as you press it. Using your fingertips, dimple the dough and top with the feta, half of the rosemary, prosciutto, prunes and half of the garlic throughout the dough. Use your fingers to gently press ingredients into the dough.
5. Lightly cover the pan and allow to rest for 15 minutes. It will rise some more.
6. Preheat oven to 450° F.
7. Drizzle the dough generously with olive oil. Sprinkle with sea salt and cherry tomatoes. Place in the middle of the oven and bake for 15-18 minutes, until golden. Reduce oven to 425° F. Top focaccia with remaining rosemary and garlic and bake for 5 more minutes.

Mains

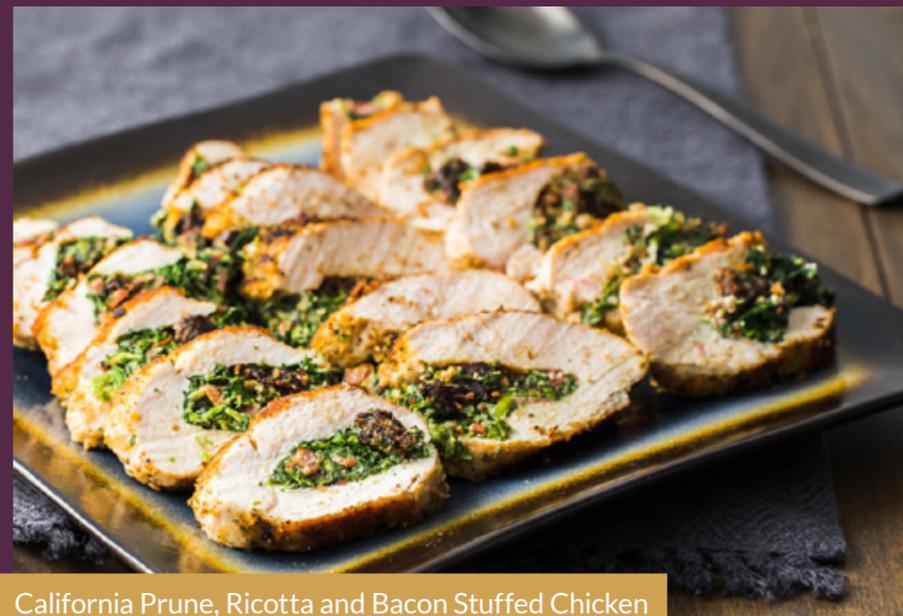
Looking for just the thing to take your entrée to the next level?
Look no further than your pantry and California Prunes.



Grilled Pork Tenderloin with Rosemary & California Prune Reduction



California Prune Ravioli with Sage Butter



California Prune, Ricotta and Bacon Stuffed Chicken



Goat Cheese Flatbread With California Prunes

Grilled Pork Tenderloin with Rosemary & California Prune Reduction

Servings: 6

Prep Time: 2 hours, 40 minutes

Cook Time: 20 minutes



Recipe by Eating with a Purpose

INGREDIENTS

- 1 cup water
- 1 cup California Prunes
- 1/2 cup orange juice
- 3 Tbsp. balsamic vinegar
- 2 Tbsp. brown sugar
- 2 Tbsp. low sodium soy sauce
- 2 Tbsp. sambal oelek (Asian chili sauce)
- 1 Tbsp. Worcestershire sauce
- 3 cloves minced garlic
- 2 Tbsp. fresh rosemary, chopped
- 2 pounds trimmed pork tenderloin

DIRECTIONS

1. In a small saucepan, bring 1 cup of water to a boil. Add prunes and turn off heat. Allow to rehydrate for 20 minutes. Drain prunes and transfer back to saucepan. Add orange juice, balsamic vinegar and brown sugar. Bring to boil, cover and reduce to simmer for 10 minutes.
2. Transfer mixture to food processor and add soy sauce, sambal oelek, Worcestershire sauce and garlic. Purée until mixture is smooth. Transfer mixture to a glass measuring cup and stir in chopped rosemary.
3. Place pork in a freezer bag. Transfer half of the sauce to the bag, reserving the remaining half in the fridge. Evenly distribute the sauce on the pork, seal and allow to marinate for a minimum of 2 hours, or up to 24 hours in the fridge.
4. Preheat a grill to 400° F. Grill pork for about 5 minutes per side, or until internal temperature reaches 140° F.
5. Remove pork from grill, tent and allow to rest for 10 minutes. Meanwhile, heat reserved sauce in a saucepan or in the microwave. Slice pork crosswise into 1-inch-thick medallions and top with sauce before serving.



California Prune Ravioli with Sage Butter

Servings: 4-6

Prep Time: 20 minutes

Cook Time: 10 minutes

INGREDIENTS

- 3/4 cup part-skim ricotta cheese
- 1/2 cup (about 3 oz.) finely chopped California Prunes
- 1/2 cup shredded Parmesan cheese
- 1 clove garlic, finely chopped
- 1/8 tsp. black pepper
- 30 wonton wrappers (3 x 3 inches each)
- 1 egg white, lightly beaten
- 1/4 cup (1/2 stick) butter
- 1 Tbsp. chopped fresh sage (4 to 6 leaves)

DIRECTIONS

1. In a medium bowl, combine ricotta cheese, prunes, Parmesan cheese, garlic, and pepper. Set aside.
2. For each ravioli, brush edges of 1 wrapper with egg white. Place 2 tsp. prune mixture onto center. Fold diagonally in half to form a triangle; seal edges, pressing to remove any air pockets. Repeat with remaining filling and wrappers. Refrigerate on wax paper-lined baking sheet up to 2 hours or until ready to cook.
3. Meanwhile, in a small saucepan, cook butter with sage over medium-high heat until butter begins to brown. Remove from heat and keep warm. In a large saucepan, add half of the ravioli to boiling water. Cook 3 to 4 minutes or until tender. Using slotted spoon, remove ravioli to individual serving bowls. Repeat with remaining ravioli. Drizzle each serving with sage butter.



Goat Cheese Flatbread with California Prunes

Servings: 8-12 (4 flatbreads)

Prep Time: 15 minutes

Cook Time: 10 minutes

INGREDIENTS

- 10 California Prunes, diced small
- 2 Tbsp. balsamic vinegar
- 6 slices prosciutto
- 4 personal sized flatbreads
- 8 Tbsp. creamy goat cheese
- 8-12 fresh basil leaves
- Flaky sea salt and coarse ground black pepper, to taste

DIRECTIONS

1. Preheat oven to broil and line a baking sheet with foil.
2. In a small bowl toss together the prunes and balsamic vinegar. Set aside.
3. Place the prosciutto on the prepared baking sheet and broil until crispy, about 4-5 minutes. Set aside.
4. Toast the flatbreads in the oven, under the broiler on a pan or directly on the rack for 5 minutes, flipping halfway through.
5. To assemble, spread the goat cheese over the toasted flatbreads, layer on the balsamic glazed prunes, then top with large pieces of crispy prosciutto, and a sprinkling of fresh basil leaves. Season to taste with salt and pepper.

California Prune, Ricotta and Bacon Stuffed Chicken

Servings: 2

Prep Time: 20 minutes

Cook Time: 40 minutes



Recipe by Chris Mohr, RD

INGREDIENTS

- 2 pounds chicken breasts
- 1/2 cup California Prunes, chopped
- 1/2 cup ricotta
- 1 cup seasoned Italian breadcrumbs
- Avocado or olive oil spray
- 1 cup frozen spinach, rinsed and drained
- 1/4 cup turkey bacon or lean ham

DIRECTIONS

1. Preheat oven to 375° F.
2. Remove spinach from freezer and in a colander, rinse under running water until defrosted. Drain well by wringing out spinach in a clean kitchen towel.
3. Carefully butterfly chicken breast (like a Pita bread, open on one side).
4. Cook the bacon or ham until crisp and chop finely.
5. In a separate bowl, mix prunes, ricotta, drained spinach and cooked bacon.
6. Add mixture to the open part of the chicken breast, folder over to close and secure with toothpicks (if needed).
7. Add breadcrumbs to a large enough bowl to coat chicken.
8. Spray chicken with olive oil (or avocado oil) to coat.
9. Dip and coat both sides of the chicken in the breadcrumbs.
10. Spray nonstick, oven safe pan with avocado oil or olive oil spray.
11. Heat over medium heat and add stuffed chicken breasts to the pan.
12. Cook about 3-5 minutes or until browned. Flip and brown on other side.
13. Spray topside of chicken again with oil spray and place in preheated oven.
14. Bake about 30 minutes or until chicken is heated to the proper temperature (165° F), all the way through.
15. Serve and enjoy.

Salads

Savory or Sweet. California Prunes make the ideal salad topping when you're looking for a hearty texture in your plant-forward diet.



Wild Winter Salad



Orzo & Arugula Salad with California Prunes



Farro with California Prunes, Butternut Squash & Pecans



Pear, California Prune and Fennel Salad



Recipe and photo by RADNUT

Wild Winter Salad with California Prunes

Servings: 3-4

Prep Time: 5 minutes

Cook Time: 25 minutes

INGREDIENTS

- 1/2 cup wild rice mix
- 1/4 cup lentils
- 1 small apple
- 8 California Prunes
- 1/3 cup pecans
- 1/4 cup almonds
- 1/4-1/3 cup goat cheese

For the Dressing

- 2 tsp. olive oil
- 1-2 tsp. lemon juice
- 1-2 tsp. apple cider vinegar
- 1/4 tsp. cinnamon
- 1-2 Tbsp. balsamic reduction

DIRECTIONS

1. Cook wild rice and lentils together in 2.5 cups water. Once cooked drain off excess water and place into bowl.
2. Chop apple.
3. Toast pecans and almonds at 375° F until golden brown
4. Dressing: In a bowl mix olive oil, lemon juice, apple cider vinegar and cinnamon
5. To make a quick balsamic reduction, bring 1 cup of balsamic vinegar to a boil in a small saucepan. Lower the heat down to a simmer and cook for 7-9 minutes, stirring occasionally until the vinegar has thickened slightly and coats the back of a spoon. Leftover reduction can be stored in the fridge in a sealed container for up to a week.
6. Add apples, pecans, almonds, crumbled goat cheese, and dressing to rice and lentils. Drizzle with balsamic reduction and enjoy!



Recipe by Jackie Newgent, RDN, CDN, Chef

Orzo & Arugula Salad with California Prunes

Servings: 6

Prep Time: 10 minutes

Cook Time: 10 minutes

INGREDIENTS

- 1 1/3 cups whole-wheat orzo (8 oz.)
- Juice and zest of 1 small lemon (2 Tbsp. juice)
- Juice and zest of 1 lime (2 Tbsp. juice)
- 3 Tbsp. extra-virgin olive oil
- 1 tsp. sea salt (divided)
- 1/2 tsp. freshly ground black pepper
- 1 cup California Prunes, finely diced
- 5 scallions, green and white parts, thinly sliced
- 3 Tbsp. chopped fresh mint
- 1/3 cup shelled roasted, salted pistachios
- 4 cups packed baby arugula (4 oz.)

DIRECTIONS

1. Cook the orzo according to package directions.
2. While orzo is cooking, whisk together in a large bowl the lemon and lime juices, olive oil, 3/4 tsp. of the salt, and pepper.
3. Drain the orzo. Add the hot, drained orzo and diced prunes to the citrus vinaigrette in the large bowl and stir to fully coat. Set aside to slightly cool, then chill the orzo mixture.
4. When ready to serve, stir in the scallions, mint, pistachios, desired amount of the lime and lemon zest (about 1 tsp. each), and remaining 1/4 tsp. salt. Then stir in the arugula until well combined, and serve.



Farro with California Prunes, Butternut Squash & Pecans

Servings: 6

Prep Time: 10 minutes

Cook Time: 30 minutes

Recipe by Jackie Newgent, RDN, CDN, Chef

INGREDIENTS

- 3 Tbsp. apple cider vinegar
- 1/4 cup extra-virgin olive oil (divided)
- 1 1/2 tsp. sea salt (divided)
- 1 1/2 cups uncooked farro or whole grain of choice*
- 10 California Prunes, thinly sliced (3 oz.)
- 4 cups butternut squash cubes (about 1/2-inch)
- 3 scallions, thinly sliced, green and white parts separated
- 1/2 cup packed thinly sliced fresh basil
- 1/4 cup packed chopped fresh flat-leaf parsley
- 1/3 cup pecan pieces or pine nuts, toasted

DIRECTIONS

1. In a medium bowl, whisk together the apple cider vinegar, 2 Tbsp. of the olive oil, and 1 tsp. of the salt. Set aside.
2. Add the farro to 5 cups of cold water in a large saucepan and bring to a boil over high heat. Reduce heat to low, cover, and cook according to package directions until tender. (Note: Cooking time will vary.) Drain well of excess liquid through a fine mesh strainer. Add the cooked farro and sliced prunes to the apple cider mixture; stir to combine and set aside.
3. Meanwhile, heat the remaining 2 Tbsp. of olive oil in a large cast iron or other stick-resistant skillet over medium heat. Add the butternut squash cubes and remaining 1/2 tsp. of salt and cook while stirring occasionally until just tender and lightly browned, about 15 minutes. Add the white part of the scallions and cook while stirring occasionally until the scallions are lightly browned, about 3 minutes. (Note: Do not over stir to prevent squash from getting mushy.)
4. Add the butternut squash cube mixture and scallion greens to the farro mixture. Gently stir. Adjust seasoning, as needed.
5. Stir in the basil, parsley, and pecans and serve warm or at room temperature. Alternatively, chill the farro mixture, then stir in the basil, parsley, and pecans, and serve cool.



Pear, California Prune and Fennel Salad

Servings: 4

Prep Time: 10 minutes

INGREDIENTS

- 1 cup ranch dressing
- 1 Tbsp. chopped fresh tarragon
- 4 cups watercress leaves
- 1 large fennel bulb, shaved thin on a mandolin, fronds reserved
- 1 large Bosc pear, shaved thin on a mandolin
- 3/4 cup California Prunes, halved
- 1/2 cup toasted walnuts, roughly chopped
- Flaky sea salt, to taste

DIRECTIONS

1. In a small bowl whisk together the ranch dressing and tarragon. Set aside.
2. On a platter, layer the watercress, fennel, fennel fronds, and pears. Sprinkle the prunes and walnuts over the salad and season to taste with salt. Serve with the prepared dressing on the side.

Sides

California Prunes enhance and never overpower, just like the perfect side dish.



Sweet and Salty Brussels Sprouts with Bacon and California Prunes



California Harvest Stuffing



Sautéed Green Beans with Pine Nuts & California Prunes



Spiced California Prune Couscous



Recipe and photo by Amanda Paa

Sweet and Salty Brussels Sprouts with Bacon and California Prunes

Servings: 4

Prep Time: 15 minutes

Cook Time: 25 minutes

INGREDIENTS

- 1 pound Brussels sprouts
- 4 slices bacon, cut into small pieces
- 1/2 cup diced onion
- 6 California Prunes, coarsely chopped
- 2 Tbsp. olive oil
- 1/2 tsp. kosher salt
- 1/2 tsp. black pepper
- 2 Tbsp. white wine vinegar
- 1 Tbsp. maple syrup
- Crushed, toasted walnuts

DIRECTIONS

1. Heat a pot of water to boiling, and add Brussels sprouts. Cook for 6 minutes, until tender. Drain and run under cold water. Set aside.
2. Heat 12-inch skillet to medium heat. Add bacon, and stir, cooking to release fat. As bacon starts to brown, add onion and prunes, stirring to coat with bacon fat. Cook for 6-7 minutes, until onion is softened. Remove from pan and set aside.
3. Cut Brussels sprouts in half, or quarters, depending on how big they are. Heat olive oil in same pan, and add Brussels sprouts, cut side down, when hot. Sprinkle with salt. Cook for 5 minutes on medium-high heat, then flip over.
4. Add bacon-prune jam, and stir to combine. Cook for another 3 minutes, then stir in black pepper, white vinegar, and maple syrup.
5. Top with crushed walnuts and serve.



California Prune Harvest Stuffing

Servings: 8

Prep Time: 15 minutes

Cook Time: 30 minutes

INGREDIENTS

- 1/4 cup (1/2 stick) butter
- 1 1/2 cups (about 9 oz.) chopped California Prunes
- 1 cup chopped onion
- 1/2 pound fresh turkey sausage or reduced-fat pork sausage (casings removed), cooked and crumbled
- 1/2 cup chopped pecans, toasted
- 1/4 cup chopped fresh parsley
- 1 tsp. dried thyme leaves
- 1 tsp. ground sage
- 1 1/4 cups chicken broth
- 1/4 cup dry sherry
- 1 box (6 oz.) cornbread stuffing mix

(about 2 1/4 cups)

DIRECTIONS

1. In a large saucepan, heat butter over medium-high heat until melted.
2. Add prunes, onion, sausage, pecans, parsley and herbs; cook and stir 5 minutes or until onion is translucent.
3. Add broth and sherry; bring to a boil.
4. Reduce heat; cover and simmer 5 minutes.
5. Stir in stuffing mix (with seasoning packet) until moistened. Cover; let stand 5 minutes before serving.
6. Tip: To toast pecans, arrange in even layer on baking sheet. Bake in 350° F oven 8 to 10 minutes or until lightly browned.



Recipe and photo by Nik Sharma

Spiced California Prune Couscous

Servings: 2

Prep Time: 10 minutes

Cook Time: 15 minutes

INGREDIENTS

- 2 Tbsp. olive oil
- 1/2 cup red onion, diced
- 1 garlic clove, minced
- 1 tsp. ground chipotle pepper
- 1/2 cup California Prunes, chopped
- 2 Tbsp. sliced almonds
- 2 cups pearl couscous, cooked
- 1/2 tsp. fine sea salt
- 1 Tbsp. fresh lemon juice
- 1/4 cup flat-leaf parsley, chopped

DIRECTIONS

1. Heat the oil in a medium saucepan on medium-high heat. When the oil is hot, add the onion and sauté for about 4 to 5 minutes until translucent.
2. Add the garlic and chipotle and cook for another 45 seconds. Stir in the prunes and almonds and cook for 1 minute, until the prunes start to swell a little.
3. Fold in the precooked couscous and season with the salt to taste. Add the lemon juice and fold in the parsley. Transfer to serving bowl and serve warm as a side.



Recipe and photo by Eat Real Food

Sautéed Green Beans with Pine Nuts & California Prunes

Servings: 4

Prep Time: 5 minutes

Cook Time: 10 minutes

INGREDIENTS

- 2 Tbsp. pine nuts
- 1 Tbsp. olive oil
- 1 garlic clove, minced
- 2 cups fresh green beans
- 1/4 tsp. Kosher salt
- 1/8 tsp. black pepper
- 1/2 cup diced California Prunes

DIRECTIONS

1. In a small frying pan, toast pine nuts on medium heat until golden brown, stirring frequently.
2. In a large skillet, heat olive oil over medium-high heat. Add garlic and cook for one minute. Add in green beans, salt and pepper. Sauté for about 10 minutes until slightly charred on the outside.
3. Turn off heat and add in toasted pine nuts and prunes. Serve warm or at room temperature.

Desserts

Reduce. Replace. Reward. Include California Prunes in your sweet treats and reduce the amount of sugar required.



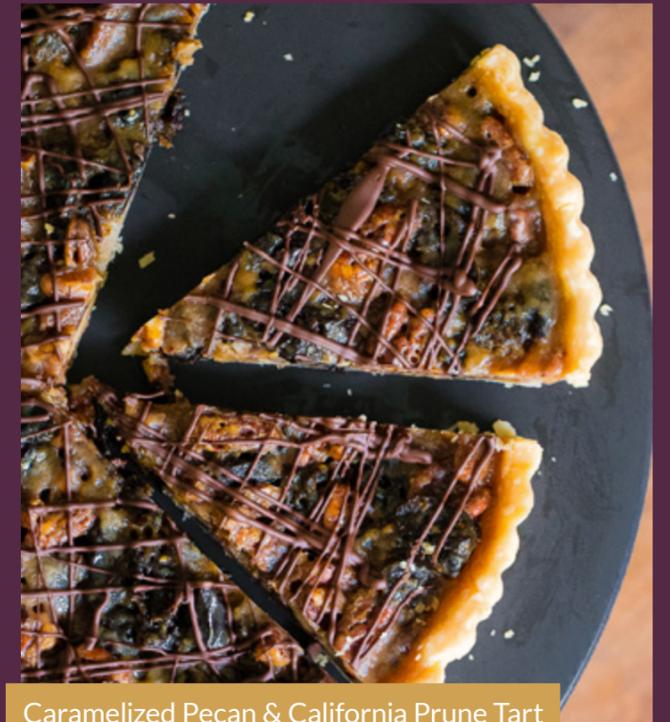
California Prune Panforte



California Prune Truffles



Rum-Soaked California Prune Cheesecake with Salted Caramel Sauce



Caramelized Pecan & California Prune Tart



California Prune Snack Cake



Chocolate Dipped California Prunes

California Prune Panforte

Servings: 16 pieces

Prep Time: 15 minutes

Cook Time: 50 minutes

Serving suggestions: Makes a great addition to cheese boards, pairs well with wine, or serve at the end of a meal with coffee, cappuccino or port



Recipe and photo by K.C. Cornwell

INGREDIENTS

- 1 cup hazelnuts
- 1 cup whole almonds
- 1/2 cup plus 1 Tbsp. sweet white rice flour
- 2 Tbsp. unsweetened cocoa powder
- 1 tsp. fennel seed, lightly crushed
- 1/2 tsp. ground cinnamon
- 1/8 tsp. ground cloves
- Grated zest of 3 mandarin oranges
- 7 oz. California Prunes, sliced very thin
- 2/3 cup honey
- 2/3 cup granulated sugar

DIRECTIONS

1. Preheat the oven to 350° F. Place the hazelnuts and almonds on separate sides of a sheet pan and toast for 5-8 minutes or until the skin on the hazelnuts is beginning to peel away and the nuts are fragrant. Cool slightly.
2. Transfer the hazelnuts to a clean dish towel and gently rub them with the towel to remove as much of the skin as possible. Discard the skins and coarsely chop the almonds and hazelnuts.
3. Reduce the oven temperature to 300°F. Grease an 8-inch springform pan. Line the bottom of the pan with parchment paper, then grease the parchment paper.
4. In a large bowl, whisk together the flour, cocoa powder, fennel seed, cinnamon, cloves, and mandarin zest. Add the nuts and prunes then stir to coat.
5. In a small saucepan, heat the sugar and honey over low heat, stirring until the sugar is dissolved. Increase the heat to medium and cook, without disturbing, until the mixture reaches 245°F on a candy thermometer. Immediately pour over the prune and nut mixture.
6. Working quickly with a wooden spoon, stir the ingredients until they are all coated. Transfer to the prepared pan, spreading the mixture evenly with the back of the wooden spoon. If the mixture starts to stick, dip the spoon in cool water.
7. Bake for 40 minutes. The top of the panforte will be sticky to the touch. Cool completely in the pan with the collar attached on a wire rack. Once totally cool, gently run a butter knife around the edges of the pan to loosen any parts of the candy that may have stuck to the wall of the pan before releasing the spring form's collar. Cut into thin wedges to serve.
8. Cover tightly with plastic wrap; this candy will keep fresh for up to 2 weeks.

Deconstructed Pumpkin Pie with Pecan California Prune Crumble

Servings: 4

Prep Time: 10 minutes



Recipe and photo by Lindsay Pleskot, RD

INGREDIENTS

For the Crumble

- 1/2 cup pecans, roughly chopped
- 1/2 cup almond flour
- 1/4 cup California Prunes, roughly chopped
- 1/4 tsp. cinnamon, ground
- 1/8 tsp. salt
- 1 Tbsp. maple syrup
- 2 Tbsp. coconut oil, melted

For the Pudding

- 1 cup pumpkin purée
- 1 cup unsweetened vanilla flavored nut milk (I used cashew because I love it's creamy texture)
- 1/4 cup of California Prunes
- 1/4 tsp. pumpkin pie spice
- Pinch of salt (less than 1/8 of a tsp.)
- 1 Tbsp. maple syrup
- 1/2 tsp. vanilla
- 1 Tbsp. Chia seeds
- A dollop of plain or vanilla Greek yogurt or whipped cream to garnish (or dairy free substitute of choice)

DIRECTIONS

1. Preheat oven to 350° F and line a baking sheet or small baking pan with parchment paper.
2. Add all crumble ingredients into a medium size mixing bowl, mix with a fork to combine well and allow the coconut oil to coat all ingredients.
3. Lay the crumble out in a single layer on your baking sheet or pan and place in the oven to bake for 12-15 minutes, until browned.
4. Meanwhile, place all pudding ingredients (except for Greek yogurt or whipped cream) into a blender or food processor and blend until completely smooth, approximately 60 seconds.
5. When the crumble is cooked, remove from the oven and let cool for 5-10 minutes.
6. When you're ready to serve, start by dividing half of the crumble between 4 serving dishes. Next, divide half of the pudding between the 4 dishes. Repeat with one more layer of crumble and then pudding (reserving a small amount of crumble for topping).
7. Finish off with a dollop of yogurt or whipped cream and a sprinkle of the remaining crumble or a dash of cinnamon or pumpkin pie spice.

California Prune Snack Cake

Servings: 8

Prep Time: 20 minutes

Cook Time: 25 minutes



Recipe and photo by Meg van der Kruik

INGREDIENTS

- 1/4 cup small diced California Prunes, about 7
- 1 cup boiling water
- 6 Tbsp. salted butter, melted
- 1/2 cup packed dark brown sugar
- 2 egg yolks
- Zest of 1 Naval orange, plus more for garnishing if desired
- 1 tsp. pure vanilla extract
- 1 cup gluten-free or conventional all-purpose flour
- 1/2 tsp. ground ginger
- 1/2 tsp. ground allspice
- 1/4 tsp. coarse kosher salt
- 1/2 tsp. baking powder
- 2 Tbsp. chopped walnuts
- 1 Tbsp. candied ginger pieces

DIRECTIONS

1. Pour the boiling water over the prunes and soak for 15 minutes.
2. Meanwhile, preheat the oven to 350° F. Line a 9" bread pan with parchment then lightly spray with cooking spray and set aside.
3. After the prunes have soaked, reserve one Tbsp. of the soaking liquid and drain the rest. Use a fork to mash the prunes and the 1 Tbsp. of soaking liquid into a paste with no big chunks remaining.
4. In a mixing bowl combine the prune purée, melted butter, dark brown sugar, yolks, orange zest, and vanilla extract. Whisk until combined.
5. Sprinkle the flour, ginger, allspice, salt, and baking powder over the mixture then stir to combine.
6. Spread the batter into the prepared loaf pan, sprinkle the walnuts and candied ginger over the top.
7. Bake for 25 minutes, or until a toothpick inserted into the center comes out clean. Cool in the pan on a wire rack for 10 minutes then remove the cake from the pan and slice to serve.



Recipe and photo by Alison Needham

Rum-Soaked California Prune Cheesecake with Salted Caramel Sauce

Servings: 8

Prep Time: 4 hours

Cook Time: 1 hour, 45 minutes

INGREDIENTS

For the Prune Swirl

- 1 cup California Prunes
- 1/4 cup spiced rum (or apple juice + 1/2 tsp. of pumpkin pie spice)
- Zest from one orange (approximately 1 Tbsp.)
- Juice from one orange (approximately 1/4 cup)
- 1/4 cup sugar
- 1/2 cup water

For the Cheesecake Crust

- 2 cups graham cracker crumbs
- 6 Tbsp. of unsalted butter, melted
- Pinch of salt
- Pinch of cinnamon

For the Cheesecake Filling

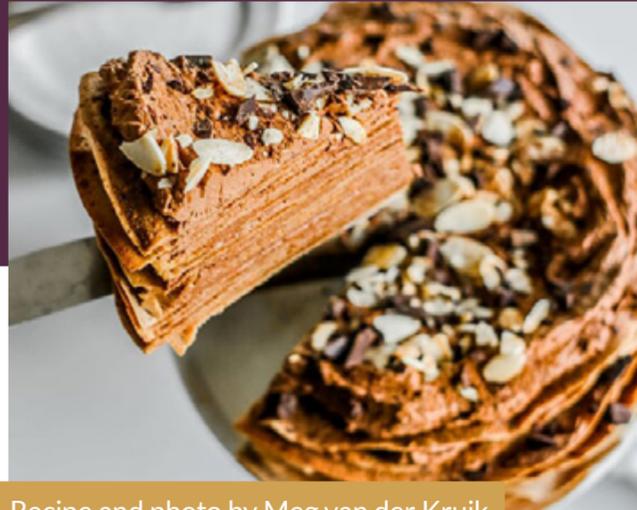
- 4, 8-oz. packages cream cheese
- 1 1/3 cups sugar
- 4 large eggs
- 2/3 cup heavy cream
- 2/3 cup sour cream
- 1/4 tsp. salt
- 2 tsp. pure vanilla extract
- 3 Tbsp. white rum (optional)

For the Salted Caramel Sauce

- 1 cup white sugar
- 6 Tbsp. salted butter, room temp and cut into cubes
- 1/2 cup of heavy cream
- Pinch of sea salt

DIRECTIONS

1. Make the prune swirl. Put prunes, spiced rum (or juice and spices), orange zest, and orange juice in a bowl. Let soak for at least one hour, up to overnight. Pour the mixture into a heavy bottomed, small saucepan. Add the sugar and the water, bring to a boil, reduce heat and simmer for about 5 minutes, or until the liquids thicken. Remove from heat and cool. When the prunes are just warm to the touch, purée until smooth in a food processor or blender. If the prune mixture seems too thick, add water so it's about the consistency of a loose jam.
2. Preheat the oven to 350° F.
3. Make the crust. Place the graham cracker crumbs in a bowl. Pour in the melted butter and mix with a fork until the crumbs are evenly coated. Add the salt and cinnamon and mix to combine. Press into the bottom and slightly up the sides of a 9-inch springform pan. Bake for 10 minutes or until lightly browned. Remove from the oven and set aside to cool.
4. Reduce oven temperature to 325° F.
5. Make the filling. While the crust is in the oven, beat the cream cheese in a stand mixer fitted with a paddle attachment for 4 minutes, or until light and fluffy. Add the sugar and beat for 4 minutes more. Add the eggs, one at a time, scraping down the bowl after each addition. Beat until thoroughly combined. Add the heavy cream and sour cream and beat until smooth. Add the vanilla and rum and stir until combined.
6. Carefully wrap the bottom and sides of the springform pan with a large sheet of heavy-duty foil and place in a larger baking dish (such as a roasting pan). Boil 2 quarts of water for a water bath.
7. Pour the cheesecake mixture into the crust and smooth the top. Carefully dollop the prune purée around the edge of the cheesecake, about 1 inch apart. Using the edge of a knife or a skewer, swirl the purée decoratively over the top of the cheesecake.
8. Place the roasting pan with the cheesecake on an oven rack in the lower third of the oven. Carefully pour the hot water in the corner of the roasting pan, until it comes up the sides of the cheesecake pan about 1 1/2 inches. Bake the cheesecake for 90 minutes, or until it's puffed on the edges and slightly jiggly in the middle.
9. Turn off the oven and crack the door. Let the cheesecake cool in the oven for about an hour.
10. Chill the cheesecake in the refrigerator for at least 3 hours before serving, preferably overnight.
11. Make the salted caramel sauce. Pour the sugar into a heavy bottomed 2-3 quart saucepan. Heat over medium high heat, stirring occasionally with a wooden spoon, until the sugar is melted and turns a burnished bronze color. Add in the butter all at once, stirring vigorously. Remove from heat and stir in the heavy cream. Be careful because it will splatter and froth a bit. Keep stirring until the mixture is smooth. Add a good pinch of sea salt. Cool slightly before pouring over the cheesecake. This sauce keeps for two weeks in the refrigerator.
12. Slice and serve with warm caramel sauce.



Recipe and photo by Meg van der Kruik

California Prune Crepe Cake

Servings: 8 servings

Prep Time: 30 minutes

Cook Time: 3-5 minutes per crepe

INGREDIENTS

For the Chocolate Cream Filling

- 2 cups heavy cream
- 2 cups powdered sugar
- 1/2 cup cocoa powder

For the Chocolate Crepes

- 2 1/4 cups superfine blanched almond flour
- 1/2 cup plus 2 Tbsp. sweet rice flour
- 2 1/4 cups whole milk
- 6 large eggs

- 5 soft California Prunes, roughly chopped
- 2 1/2 Tbsp. sugar
- 2 Tbsp. cocoa powder
- 2 Tbsp. salted butter, melted and cooled, plus more for pan
- 1 1/2 tsp. pure vanilla extract
- 3/4 tsp. coarse kosher salt
- Optional garnishes: toasted slivered almonds, chopped dark chocolate, cocoa powder

DIRECTIONS

1. **Prepare the chocolate cream filling:** Place the heavy cream in the bowl of a stand mixer fitted with the whisk attachment. Whip the cream until stiff peaks form. Sift the powdered sugar and cocoa together and fold into the whipped cream until completely incorporated. It will seem like there is too much dry ingredients for the whipped cream, but keep folding and it will completely incorporate. The chocolate cream filling can be made up to two days in advance of assembling the cake and stored in the refrigerator until ready to use.
2. **Prepare the crepes:** Prepare a cooling rack over a baking sheet or parchment paper next to your stovetop. Combine all of the crepe ingredients in a high speed blender and blend for 30 seconds until completely smooth. Set aside for 5 minutes to rest.
3. Preheat a 10-inch non-stick skillet over medium-low heat until thoroughly heated through but not smoking hot. Use a silicone pastry brush or paper towel to lightly sweep across the pan with butter. Then holding the skillet off the heat in one hand, measure 1/3 cup of the crepe batter into the center of the pan with the other hand.
4. Working quickly, begin rotating the pan with your wrist to spread the batter around the entire surface of the skillet and a little bit up the sides to create the curled crepe edges. The batter will begin to set in the hot pan as you swirl, once you can no longer reposition any of the batter by rotating the pan, place the pan back onto the heat and cook for 1-1 1/2 minutes until you see air pockets or bubbles forming and the edges of the crepe are slightly golden and lighter in color than the rest of it.
5. Gently, using a silicone spatula, loosen the delicate edges of the crepe by gently sliding the spatula under the crepe and loosening all the way around the pan in one continuous motion. If this is not easily done and the crepe begins to tear or scrunch allow the crepe to cook for a few more seconds then try again. Once the spatula is under the crepe, flip the crepe like a pancake back into the pan and cook the other side for 1 minute. Remove the crepe to the cooling rack and repeat the process with the remaining batter. It may require a sacrificial crepe or two to get the hang of the pan rotation process, but if any crepes tear or have a hole it's ok, they will be stacked, and you can cover their imperfections with chocolate cream. There is enough batter to make 16 crepes.
6. **Assemble the cake:** Place one crepe on a cake stand/plate and spread 2-3 tablespoons of the chocolate cream evenly across the top almost to the edge. Top with another crepe and an equal amount of the chocolate cream filling. Repeat this stacking and filling process until all of the layers have been stacked. Top the last crepe with the remaining chocolate cream to create a heaped mound on top. Level the icing with the back of a spoon using a swooping motion to create valleys and peaks in the chocolate cream on top of the cake. Refrigerate for at least 15 minutes before serving. Right before servings, garnish with desired toppings like toasted slivered almonds, chopped dark chocolate, and cocoa powder.

California Prune Truffles

Servings: 24

Prep Time: 45 minutes



Recipe and photo by Meg van der Kruik

INGREDIENTS

- 1 cup California Prunes
- 1 1/2 cups toasted slivered almonds, divided
- 1/4 tsp. coarse kosher salt, plus more to taste
- 1 Tbsp. cocoa powder
- 1 1/2 Tbsp. vanilla paste or extract
- 1/4 tsp. almond extract

DIRECTIONS

1. Pour boiling water over the prunes and soak for 30 minutes, drain.
2. In a food processor fitted with the "S" blade, pulse 1/2 cup of the toasted almonds with a generous pinch of salt until fine crumbs are formed. Transfer the crumbs to a shallow bowl and set aside.
3. Add the remaining almonds to the food processor with the 1/4 tsp. salt and the cocoa powder. Pulse for 30 seconds to combine. Add the prunes, vanilla bean paste, and almond extract to the almond mixture and process until combined, the mixture should be creamy with a slight fleck of texture from the almond crumbs. Transfer the prune mixture to a bowl and refrigerate for 1 hour.
4. Once chilled, use a small cookie scoop to portion out individual truffles on a parchment lined baking sheet. Gently roll each truffle in the reserved toasted almond crumbs. Store on a parchment lined plate in the refrigerator for up to 2 weeks. Best eaten completely chilled.

Chocolate Dipped California Prunes

Servings: 12 (2 per serving)

Prep Time: 20 minutes



INGREDIENTS

- 1 cup (about 6 oz.) California Prunes
- Fillings: nuts, candied ginger, prepared almond paste or marzipan
- 6 oz. semi-sweet chocolate, coarsely chopped
- Toppings: chopped nuts, candied ginger pieces or candy decors

DIRECTIONS

1. Cut slit into the side of each prune and stuff with small piece or portion of filling as desired. Pinch to close; shape to form round shape. Set aside.
2. Place chocolate in a small heatproof bowl, set in a pot of hot (not boiling) water over low heat; allow to melt, stirring occasionally until smooth. (Chocolate should be fluid and barely warm.) Remove from heat. Line baking sheet with aluminum foil or wax paper. Using a fork, dip prunes, 1 at a time, into chocolate; drain excess. Place on prepared baking sheet; decorate with toppings, as desired. Refrigerate immediately until set.
3. When chocolate has hardened, transfer to jars or containers for gift-giving. Store, covered, in a cool place, away from direct sun or heat.
4. Tip: Melted white chocolate can be drizzled over chocolate-dipped prunes before adding toppings if desired.

Caramelized Pecan & California Prune Tart

Servings: 9

Prep Time: 15 minutes



INGREDIENTS

- 3/4 cup pecans
- 3/4 cup heavy cream
- 3/4 cup sugar
- 1 Tbsp. walnut or pecan oil
- 1 cup coarsely chopped California Prunes
- 1 short crust tart shell, pre-baked
- 2 ounces bittersweet chocolate, chopped

DIRECTIONS

1. Preheat oven to 375° F. Place the pecans on a baking sheet and bake until they smell nutty and are golden, 3 to 5 minutes. Increase the oven to 400° F.
2. In a saucepan over medium-high heat, mix the cream, sugar and walnut oil. Bring to a boil, reduce the heat to medium and boil slowly until it thickens slightly, 3 minutes.
3. Remove from the heat, add the pecans and prunes and stir together. Let stand 15 minutes.
4. Pour the filling into the pre-baked pastry distributing the nuts and prunes evenly.
5. Bake until the top is a combination of creamy white and russet caramel and looks like rice krispies, 30 to 40 minutes.
6. Cool the tart on a rack for 15 minutes.
7. Loosen the pastry from the sides of the pan with a thin paring knife.
8. Melt the chocolate in the top of a double boiler.
9. With a fork, using a back and forth motion, drizzle threads of chocolate onto the top of the tart, distributing evenly. Cut into squares and serve.

Drinks

Yes...even in your holiday cocktails! California Prune juice is your bar-tending secret weapon!



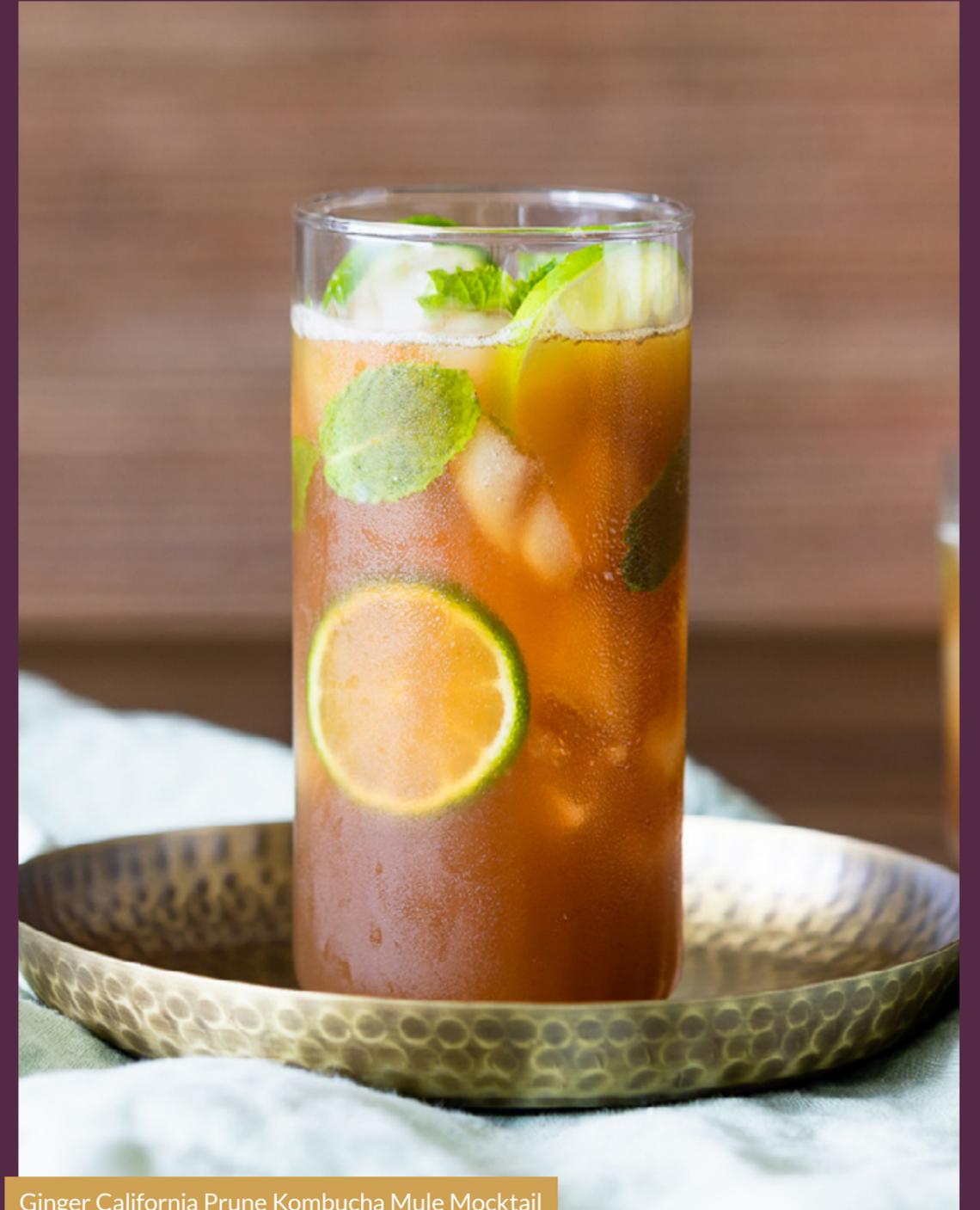
Stormy Sparkler Cocktail



California Prune Negroni



Warm Sugar Plum Cocktail



Ginger California Prune Kombucha Mule Mocktail



Recipe and photo by K.C. Cornwell

Stormy Sparkler Cocktail

Servings: 1 Cocktail

Prep Time: 5 minutes

INGREDIENTS

- 4 oz. California Prune juice
- 2 oz. Chambord
- Sparkling wine, sparkling water or club soda
- Lime wedge
- Ice

DIRECTIONS

1. Fill a highball glass, tumbler or stemless wineglass 1/3 full with ice.
2. Add prune juice and Chambord, stir to combine.
3. Top with sparkling wine or sparkling water, add a squeeze of lime and enjoy.



Recipe and photo by K.C. Cornwell

Warm Sugar Plum Cocktail

Servings: 2 Cocktails

Prep Time: 10 minutes

INGREDIENTS

For the cocktail

- 8 oz. California Prune juice
- 3 oz. spiced rum
- 1 medium orange, for juice and garnish
- 1 cinnamon stick

For the garnish

- 2 California Prunes
- 2 cinnamon sticks
- 3 Tbsp. sugar
- Remaining 1 Tbsp. orange juice

DIRECTIONS

1. Using a vegetable peeler or a small, sharp knife, carefully cut 4 strips of zest (remove any white pith) from the orange, then juice the orange (yielding at least 3 - 4oz., reserving 1 Tbsp.).
2. Pour the prune juice, spiced rum and fresh orange juice into a small saucepan, and then add the cinnamon stick and two strips of the orange zest.
3. Warm over medium-low heat (slight simmer) for 5 minutes.
4. While the cocktails are warming, prepare the sugar plums by rolling two prunes in the remaining 1 Tbsp. orange juice (or water will work) and set on a plate, sprinkle with sugar to coat, and allow to dry for 30 seconds, then sprinkle with sugar again.
5. Divide the cocktail between two mugs. Garnish each mug with a piece of orange zest and a sugar plum on a cocktail pick, and a cinnamon stick.
6. Serving Suggestion: Pair with Spiced Prune Snack Cake for an extra cozy evening!



Ginger California Prune Kombucha Mule Mocktail

Servings: 2

Prep Time: 15 minutes

INGREDIENTS

- 1 large lime, cut into 8 wedges
- 6 fresh mint leaves
- 1 cup ginger kombucha
- 1/2 cup California Prune juice
- 1 tsp. agave nectar or honey
- Fresh mint leaves and lime slices, for garnish

DIRECTIONS

1. In a cocktail shaker, add lime wedges and fresh mint. Muddle until mint is bruised and limes have released their juices.
2. Add ice, kombucha, prune juice and agave nectar.
3. Shake until cold and well mixed, about 20-30 seconds.
4. Strain into two small glasses over more ice.
5. Garnish with lime slices and fresh mint leaves.



California Prune Negroni

Servings: 1

Prep Time: 1 week

INGREDIENTS

For the Prune Infusion

- 2 cups California Prunes
- 1 cup Jacks Gin #2
- 1 cup Aperol Americano Spritz
- 1/4 cup Figcello

For the Garnish

- 1/2 cup Sweet Vermouth
- 1 long orange spiral

DIRECTIONS

1. For the prune infusion, combine Gin, Aperol, Figcello and prunes in a clean jar and let rest for 1 week. Strain the liquid.
2. To serve, fill a lowball glass with ice, add the prune infusion and vermouth and stir briefly. Gently squeeze the orange over the top, then drop in and garnish with an infused prune.

California Prunes are the perfect, not-so-secret ingredient for the holiday season and all year, too. Visit CaliforniaPrunes.org for fun and festive recipes for four seasons of yum.

CONTINUE UNLOCKING THE WONDERS OF CALIFORNIA PRUNES. CONNECT WITH US ON SOCIAL:

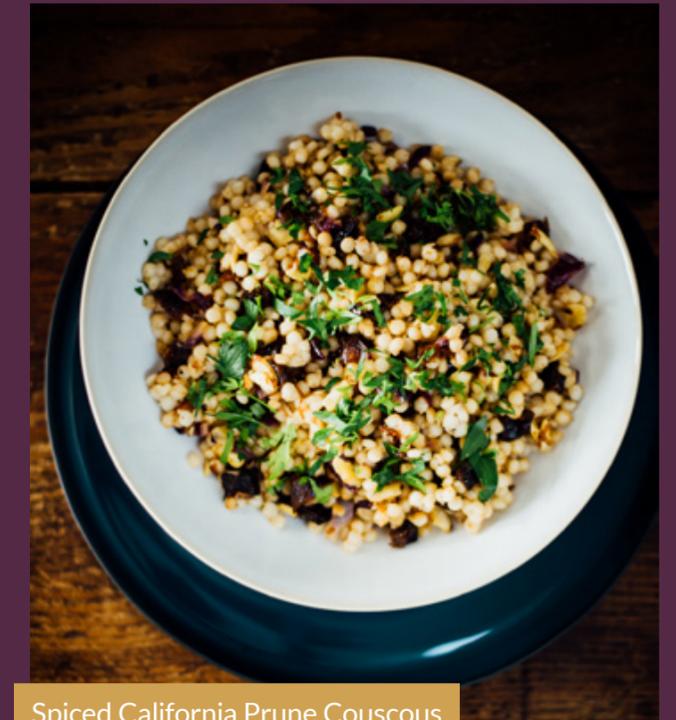
     @CAprunes | #CAprunes | #PrunesForLife



Pear, California Prune and Fennel Salad



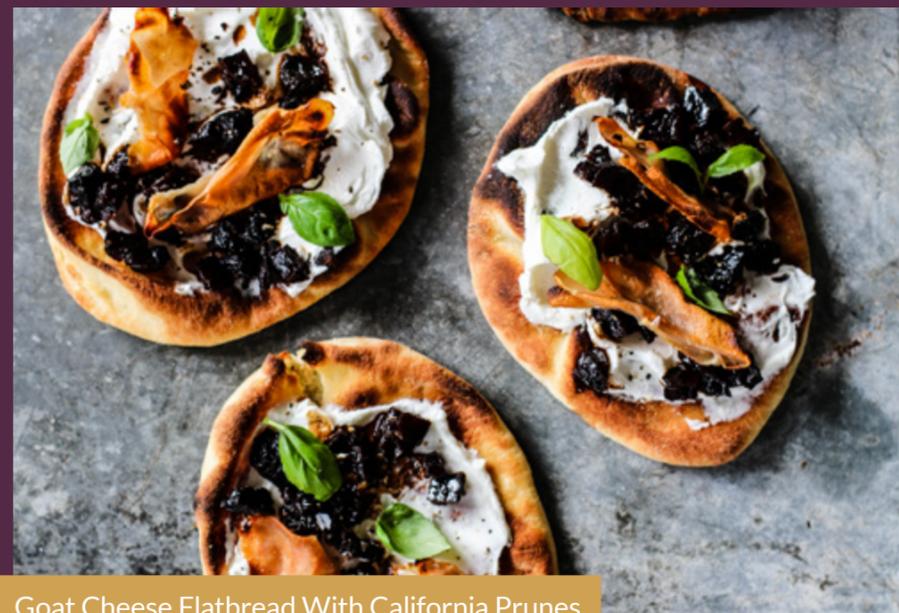
California Prune Crepe Cake



Spiced California Prune Couscous



California Prunes with Bacon and Fresh Goat Cheese



Goat Cheese Flatbread With California Prunes



Ginger California Prune Kombucha Mule Mocktail