

RECIPE

Polaner.
Filled Butter Cookies

- 3/4 cup butter, softened
- 1/2 cup sugar
- 2 egg yolks
- 1 3/4 cups all-purpose flour
- 1/2 cup Polaner All Fruit® or Preserves, any flavor

Preheat oven to 375° F. In medium bowl, mix butter, sugar and egg yolks. Stir in flour slowly. Roll dough into 1-inch balls. Place balls 2 inches apart on ungreased cookie sheet. Push in the center of each ball. Fill with 1/2 tsp. of Polaner. Bake for 8 to 10 minutes, until golden brown on the bottom. Remove from cookie sheets and cool on wire racks. Yield: 3 dozen.

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It's Polaner.



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RECIPE

Polaner.
Apricot BBQ Chicken

- 1 lb. boneless, skinless chicken breasts, cut into large chunks
- 1 1/2 tsp. Polaner Chopped Garlic
- 1 Tbsp. olive oil
- 1/2 cup Polaner Apricot All Fruit® or Preserves
- 1/4 cup Emeril's™ Tropical Barbecue Sauce
- 1/4 cup water
- 2 Tbsp. onion soup mix
- Hot cooked rice

In large skillet, cook chicken and garlic in oil until browned; about 6 minutes. Transfer to a greased 8-inch square baking dish. In a bowl, combine Polaner spread, barbecue sauce, water and onion soup mix; pour over chicken. Bake, uncovered at 375° F for 25 to 30 minutes or until chicken juices run clear. Serve with rice. Serves 4.