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Holiday Guide



Get ready for the holidays with the *Made in Oklahoma Coalition* recipe guide.

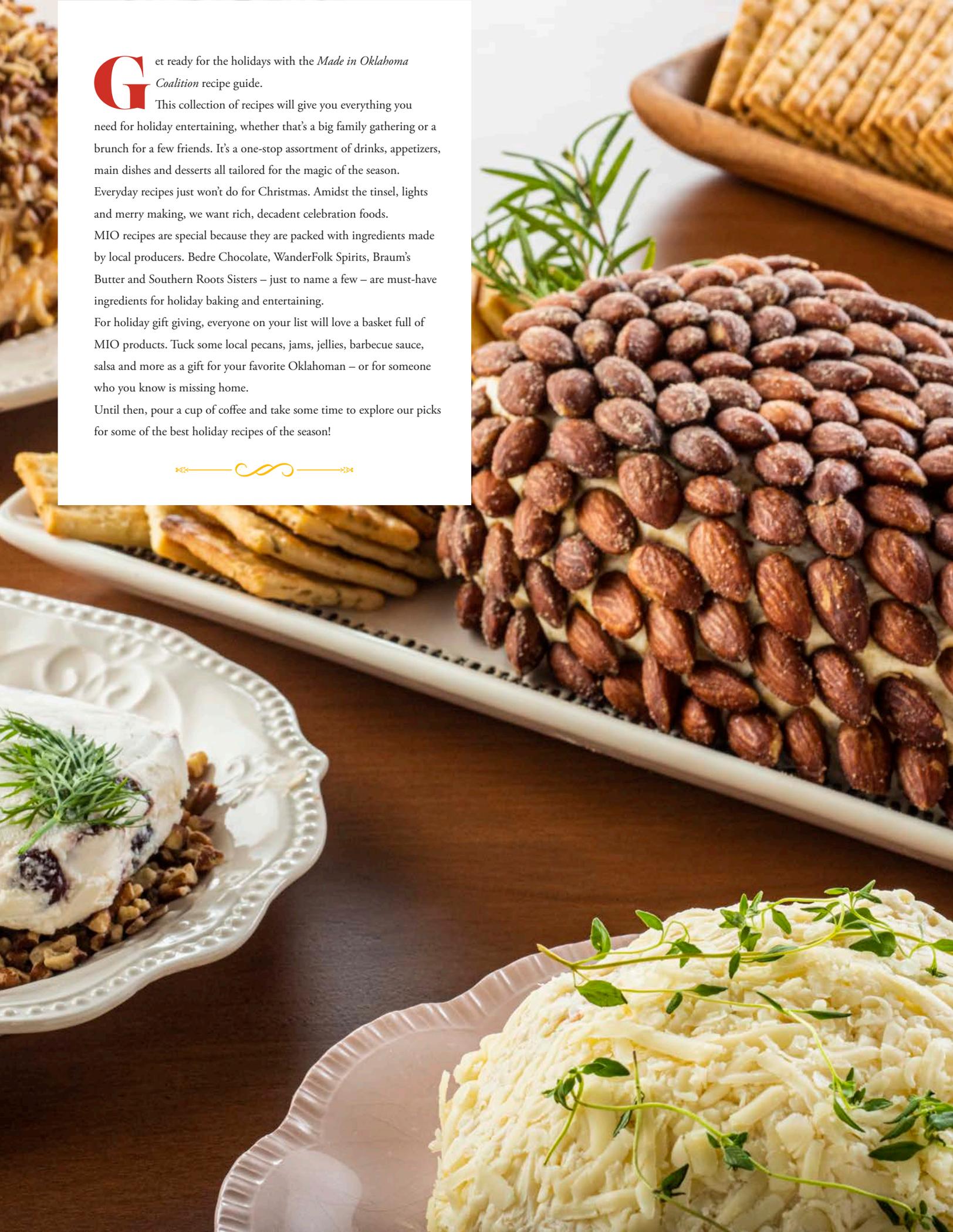
This collection of recipes will give you everything you need for holiday entertaining, whether that's a big family gathering or a brunch for a few friends. It's a one-stop assortment of drinks, appetizers, main dishes and desserts all tailored for the magic of the season.

Everyday recipes just won't do for Christmas. Amidst the tinsel, lights and merry making, we want rich, decadent celebration foods.

MIO recipes are special because they are packed with ingredients made by local producers. Bedre Chocolate, WanderFolk Spirits, Braum's Butter and Southern Roots Sisters – just to name a few – are must-have ingredients for holiday baking and entertaining.

For holiday gift giving, everyone on your list will love a basket full of MIO products. Tuck some local pecans, jams, jellies, barbecue sauce, salsa and more as a gift for your favorite Oklahoman – or for someone who you know is missing home.

Until then, pour a cup of coffee and take some time to explore our picks for some of the best holiday recipes of the season!



Drinks

Espresso Martini

For something special after dinner, try our Espresso Martini. This elegant drink uses the very best vodka and dark coffee liqueur, both from WanderFolk Spirits, made in Guthrie. Compadres ground espresso beans are rich and make a luxurious coffee when combined with Hiland cream. Our recipe serves one, but it's so delicious, you may want to double it.

INGREDIENTS

- 1 ounce Prairie Wolf Vodka
- 1 ounce Prairie Wolf Dark Coffee Liqueur
- 1 ounce chilled espresso or cold brew coffee

STEP 1

Shake ingredients together and strain into a chilled martini coupe.

STEP 2

Garnish with three coffee beans meant to represent three blessings - health, wealth and happiness.



Boulevardier

This rich, warm cocktail is perfect for winter. Using WanderFolk Spirits takes this drink up a notch. Same Old Moses Tawny Port Bourbon is aged four years and double barreled, giving it a complexity of flavor with notes of dried cherry and vanilla. Combining it with Campari and vermouth in this new classic creates a three-dimensional cocktail that bourbon lovers will enjoy.

INGREDIENTS

- 1 ounce Same Old Moses Tawny Port Bourbon
- 1 ounce Campari
- 1 ounce sweet vermouth
- Orange expression garnish

STEP 1

Add Same Old Moses bourbon, Campari and Sweet Vermouth into a mixing glass with ice and stir until well-chilled.

STEP 2

Strain into a rocks glass over fresh ice.

STEP 3

Garnish with an orange twist.



Mocha Punch

This punch will soon become a holiday favorite. Like a grown-up chocolate milkshake, this punch has rich coffee flavor combined with Braum's chocolate and vanilla ice cream. Prairie Wolf Dark Coffee Liqueur gives it even more intense coffee flavor. This is a perfect punch for a holiday open house or party. Everyone will be asking for the recipe – and they won't believe how easy it is to make!

INGREDIENTS

- 4 cups Compadres Coffee Roasters dark roast coffee
- 1/2 cup granulated sugar
- 1/4 cup Prairie Wolf Dark Coffee Liqueur
- 1 gallon Braum's Chocolate Milk
- 2 quarts Braum's Chocolate Ice Cream
- 2 quarts Braum's Homestyle Vanilla Ice Cream

STEP 1

Brew a full pot of strong coffee. While the coffee is still hot, add 1/2 cup sugar and stir. Add coffee liqueur. Place in refrigerator.

STEP 2

Once the coffee is chilled, add the mixture to a punch bowl. Add the chocolate milk, and stir together. Right before serving, stir in the ice cream.



Breakfast

Red Velvet Cinnamon Rolls

These pretty red rolls will add a pop of color and delicious flavor to a holiday breakfast. Starting with a cake mix makes the recipe even easier. These can be made the day before. Prepare and bake ahead of time, and then frost before serving.

INGREDIENTS

- 1 box red velvet cake mix
- 2 1/2 cups Shawnee Mills All-Purpose Flour
- 1 (1/4-ounce) package active dry yeast
- 1 1/4 cups warm water (120 to 130 degrees)
- 1/2 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1/4 cup Hiland Unsalted Butter, melted
- Cream Cheese Frosting:
 - 1 stick Hiland Unsalted Butter, softened
 - 8 ounces cream cheese
 - 4 cups powdered sugar
 - 2 teaspoons Griffin's Vanilla

STEP 1

In a large bowl, mix together cake mix, 1 cup of the flour and yeast. Add water, then blend with a mixer on medium speed for 2 minutes until thoroughly combined. Stir in remaining flour to form a soft dough. The dough will be sticky as you turn it out onto a floured board. Knead gently several times. Place in a buttered bowl. Place in a warm area, cover bowl and let rise until doubled in size, about 2 hours.

STEP 2

In a small bowl, combine brown sugar and cinnamon.

STEP 3

Punch down dough, then turn out onto floured board. Roll into an 18-by-10-inch rectangle. Brush with melted butter, leaving sides bare. Sprinkle dough with brown sugar mixture. Roll dough, starting with long side. Cut into 12 slices. Place rolls in a buttered 9-by-13-inch baking pan. Cover with a kitchen towel, then let rise in a warm area until nearly doubled, about 1 hour.

STEP 4

Preheat oven to 350 degrees. Bake until light brown, about 15 to 20 minutes. Cool before frosting. The dough will be sticky as you turn it out onto a floured board. Knead gently several times. Place in a buttered bowl.

STEP 5

Beat butter and cream cheese until smooth. Add powdered sugar, 1 cup at a time until combined. Add vanilla, blending well. Drizzle or spread frosting over rolls.



Holiday Breakfast Tator Tot Bake

Overnight breakfast bakes are perfect when you have company or want to spend time with family. And this one is packed with flavor.

INGREDIENTS

- 3 tablespoons Hiland Salted Butter, softened
- 1 (16-ounce) bag frozen tater tots
- 2 cups grated (8-ounce) Lovera's Hand-formed Smoked Caciocavera Cheese
- 5 slices Bar-S Thick Slice Bacon
- 1 pound spicy Greer's Ranch House breakfast sausage
- 1 medium onion, very finely diced
- 1 package J-M Cremini Mushrooms, sliced thin
- 1 red bell pepper, very finely diced
- 1 green bell pepper, very finely diced
- 3/4 cup Hiland milk
- 3/4 cup Hiland half-and-half
- 4 Hansen's Eggs
- 1 teaspoon Daddy Hinkle's Original Seasoning
- 5 sprigs Scissortail Farms Thyme, stems removed
- 1 jar Ace in the Bowl Salsa

STEP 1

Generously butter a 9-by-13-inch baking dish. Make an even layer of tater tots in the pan. Sprinkle half the cheese over the tots.

STEP 2

Cook and crumble the bacon, and set aside.

STEP 3

Brown the sausage and onions in a saute pan, stirring for even cooking. Add the mushrooms and peppers, sauteeing until tender. Cool, then sprinkle over the tater tots.

STEP 4

In a large bowl, mix the milk, half-and-half, eggs, Daddy Hinkle's and thyme. Pour over the tots and sausage mixture, then top with the rest of the cheese and crumbled bacon. Cover with foil and refrigerate overnight.

STEP 5

Preheat the oven to 350 degrees. Bake, covered, for about 30 minutes. Remove the foil, and continue to bake for another 15 to 25 minutes or until hot and bubbly. Serve with Ace in the Bowl Salsa.



Pumpkin Pecan Pancakes

This is the ultimate taste of fall - pumpkin and pecan pancakes with warm syrup. Adding the pecans once the pancakes are on the griddle makes a pretty pancake. Southern Roots Sisters' Maple Pecan Butter is the secret ingredient here. It's made with pure maple syrup, pumpkin and warm fall spices.

INGREDIENTS

- 2 package Shawnee Mills Buttermilk Pancake and Waffle Mix
- 1/2 cup Southern Roots Sisters Maple Pecan Butter
- 1 1/2 cup Hiland Milk
- 1 tablespoon vegetable oil
- 3 Hansen's Eggs
- 2 teaspoons pumpkin pie spice
- 1 1/2 cup Miller Pecan Co. chopped pecans
- Griffins Original Waffle Syrup
- Hiland Butter

STEP 1

Heat griddle or skillet over medium heat or to 350 degrees. Grease griddle with vegetable oil if necessary. In a medium bowl, stir pancake mix, maple-pecan butter, milk, vegetable oil, eggs and pumpkin pie spice until well blended.

STEP 2

For each pancake, pour slightly less than 1/4 cup batter onto the hot griddle. Sprinkle pecans liberally onto each pancake. Cook until edges are dry, flip and serve with Hiland butter and Griffin's syrup.



Jam Crescent Rolls

These rolls are delicious to eat and fun to make.

INGREDIENTS

- Assorted Made in Oklahoma jams or preserves, such as Suan's, Southern Roots Sisters or Garden Club in any flavor
- 1 tube refrigerated crescent roll dough
- Glaze:
 - 1/4 cup powdered sugar
 - 2 teaspoons Braum's Milk
 - 1/2 teaspoon Griffin's vanilla

STEP 1

Preheat the oven to 350 degrees. Prepare a baking sheet using parchment paper or a nonstick baking mat.

STEP 2

Remove the crescent roll dough from the package. Unroll and separate into triangles. Spread about 1 1/2 teaspoons of the jam on top of each triangle, being careful to fill only the centers. Roll up the dough as you would a croissant, placing on the parchment

STEP 3

Bake for about 11 minutes or until golden brown, firm and cooked through. Let cool while preparing the glaze.

STEP 4

In a small bowl, mix the powdered sugar, milk, and vanilla with a fork. Use the fork to drizzle glaze on the rolls, and serve immediately.



Pecan Crusted French Toast with Bourbon Pecan Toffee Maple Syrup

Here's the cozy, delicious holiday breakfast you've been looking for. A pecan coating makes this French toast crisp and delicious – and buttery – as it's lightly pan fried in butter. The syrup is over-the-top delicious made with the incomparable Mollycoddled Hash Slinger Bourbon Pecan Toffee, which is melted down to make a candy-like syrup.

INGREDIENTS

- 1 loaf La Baguette rustic French bread, sliced
- 2 Hansen's Eggs
- 2 cups Braum's Half and Half
- 1 teaspoon Griffin's Vanilla
- 1 teaspoon cinnamon
- 2 cups chopped Knight Pecan Farms Pecans
- 3/4 cup Braum's Butter

STEP 1

Slice bread into 1-inch-thick slices.

STEP 2

Whisk together eggs and half and half. Add vanilla and cinnamon. In a separate, shallow bowl place pecans. Dredge each slice of bread in egg mixture, then coat in pecans.

STEP 3

In a nonstick pan, melt butter. Pan fry bread in the butter until golden brown on both sides. Don't melt all the butter all at once. Add more butter as needed while cooking the French toast.

STEP 4

Keep French toast warm in a low oven while making the syrup.

BOURBON PECAN TOFFEE MAPLE SYRUP

- 1/2 cup water
- 1 (6-ounce) box Mollycoddled Hash Slinger Bourbon Pecan Toffee
- 1/2 cup maple syrup

STEP 1

Heat water over medium heat in a small, heavy bottom saucepan. Add entire box of toffee and heat to a rolling boil. Stir continuously until toffee is melted into the water, about 5-7 minutes. Keep heat at medium so that the toffee doesn't burn.

STEP 2

Add maple syrup. Stir until mixed. Reduce heat to medium-low or low, and simmer until syrup is thickened.

STEP 3

Let cool slightly before serving but use while warm. Syrup will thicken as it cools and pours easier when warm.



Holiday Ham Biscuits

Stacking the dough and rolling in the butter creates layers of flakiness in these biscuits. Add any of your favorite spreads and fillings to the ham. We like Suan's Scotch Bonnet Pepper Jelly, Southern Roots Sisters Peach Pepper Jam, Seikel's Oklahoma Gold Old Style Mustard and fresh Scissortail Farms herbs.

INGREDIENTS

- 3 1/2 cups Shawnee Mills All-Purpose Flour
- 2 tablespoons sugar
- 1 tablespoon kosher salt
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 1/2 sticks cold Braum's Unsalted Butter
- 1 cup cold Braum's Buttermilk
- Schwab's Hickory Smoked Spiral Ham
- Spreads: Roark Acres Honey, Seikel's Oklahoma Gold Mustard, Braum's Butter, Suan's Scotch Bonnet Pepper Jelly, Southern Roots Sisters Peach Pepper Jam

STEP 1

Preheat oven to 425 degrees. Line a baking sheet with parchment paper.

STEP 2

In a large bowl, whisk together flour, sugar, salt, baking powder and baking soda.

STEP 3

Cut butter into cubes. Using a pastry blender or two forks, cut in cold butter until mixture is crumbly. Stir in buttermilk until a dough just begins to form.

STEP 4

Turn out dough onto a lightly floured surface. Gently pat dough into a 10- by 8-inch rectangle. Cut into fourths. Stack on top of each other, and pat or roll into a rectangle again. Repeat three more times. Roll dough to 3/4 -inch thickness. Use a 2 1/4-inch biscuit cutter to make 12 biscuits. Re-roll scraps as needed. Freeze until cold, about 10 minutes

STEP 5

Place biscuits in a 12-inch cast iron skillet. Bake until golden brown, 15 to 20 minutes.

STEP 6

Cut each biscuit in half and place a slice of Schwab's ham in each. Serve with honey, jam, mustard or your favorite spread.



Appetizers

Made in Oklahoma Charcuterie Board

Everyone loves a grazing table, especially when it's full of ingredients Made in Oklahoma. Whether it's a small plate for two or a large board for a party, make it beautiful and delicious with favorite local products.

INGREDIENTS

- Southern Roots Sisters assorted jams
- Knight Creek Farms Pecans
- Lovera's cheese
- Miss Leone's Olives
- Stryve Bilton Slab
- Seikel's Oklahoma Gold Old Style Mustard
- Trucker Treats Pretzels
- Roark Acres Honey
- Mountain View Meat Company sausages

STEP 1

Determine how many you are serving. Depending on serving size, choose a pretty plate, small wooden board or large platter. For a crowd, grab a sheet of butcher paper and line a table or bar top.

STEP 2

Slice cheese and meat. Find small containers and serving spoons for serving the jams and mustard and to add interest to the board.

STEP 3

Get creative! Arrange cheese, meat, nuts, fruit, jams and crackers however you like. Have fun with adding sweet and savory bites so that there's something for everyone.



Pinecone Cheese Ball

A cheese ball is one of the most classic holiday appetizers. And who doesn't love an appetizer that comes together in less than 10 minutes! Put these together ahead of time and pull them out when your guests arrive.

INGREDIENTS

- 2 packages Hiland cream cheese, softened
- 8 ounces mild cheddar cheese, finely grated
- 1 cup Suan's Scotch Bonnet Pepper Jelly
- 1 tablespoon bread crumbs
- 2-3 cups smoked salted almonds

STEP 1

Combine the softened cream cheese, cheddar cheese, pepper jelly and bread crumbs. Mix using a heavy spoon until fully incorporated. Spoon onto a large piece of plastic wrap, pulling around the cheese mixture to form a pinecone shape. Refrigerate for a minimum of 2 hours.

STEP 2

Remove from plastic wrap, and coat by placing whole almonds in rows forming the cone scales.



Mexican Cheese Ball

This cheese ball is easy to make and perfect for holiday parties. Ace in the Bowl Salsa adds some spice and great flavor to a classic cheese ball made of Hiland cream cheese and sharp cheddar cheese. Local pecans add the perfect finishing touch.

INGREDIENTS

- 2 packages Hiland cream cheese, softened
- 8 ounces sharp cheddar cheese, finely grated
- 1 cup Ace in the Bowl Salsa
- 1 tablespoon bread crumbs
- 1 cup Choctaw Farms Pecans, chopped

STEP 1

Combine the cream cheese, cheddar cheese, salsa and bread crumbs. Mix using a heavy spoon until fully incorporated. Spoon onto a large piece of plastic wrap, pulling around the cheese mixture to form a ball. Refrigerate for a minimum of 2 hours.

STEP 2

Remove from plastic wrap, and coat by rolling the cheese ball in the chopped pecans.



Bacon Wrapped Sausage Bites

These little appetizers will go fast.
Double them for a crowd.

INGREDIENTS

- 2 packages Mountain View Smoked Sausage
- 1 package Bar-S Sliced Bacon
- 2 tablespoons Head Country Championship Seasoning
- 1/2 cup Griffin's Original Syrup
- 1/2 cup Seikel's Oklahoma Gold Old Style Mustard
- 1/2 cup Head Country Bar-B-Q sauce
- 1 box toothpicks
- 1 box parchment paper

STEP 1

Preheat oven to 375 degrees.

STEP 2

Quarter the sausage links, and cut sliced bacon slab in half. Wrap each piece of sausage with 1/2 slice of bacon securing with a toothpick.

STEP 3

Sprinkle Head Country Seasoning on top of the wrapped sausages.

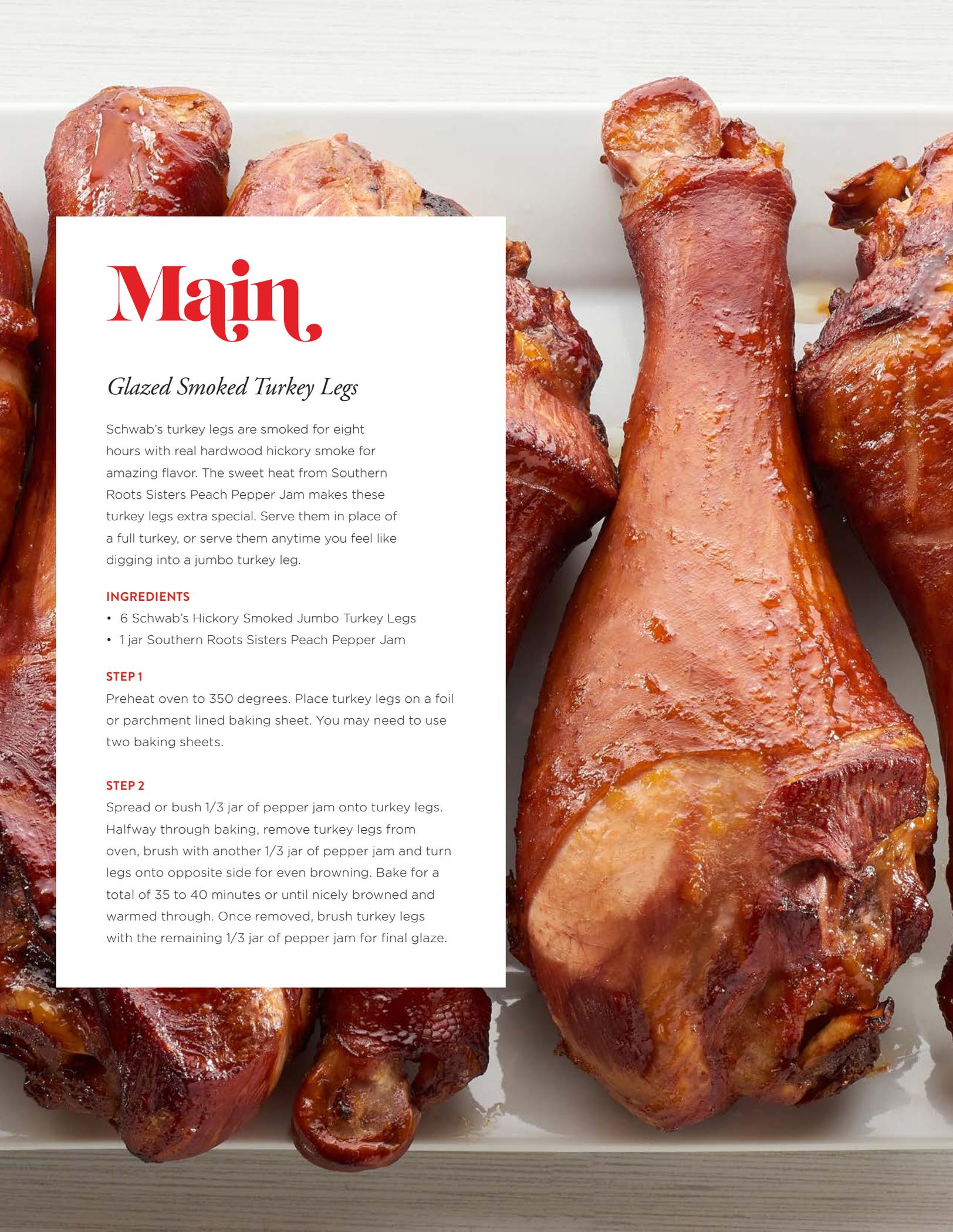
STEP 4

Place pieces on a sheet tray covered in parchment, separating where any may be touching. Put in a hot oven and allow 25-30 minutes for cooking.

STEP 5

Serve warm with ramekins filled with Griffin's Original Syrup, Seikel's Mustard and Head Country BBQ sauce.





Main

Glazed Smoked Turkey Legs

Schwab's turkey legs are smoked for eight hours with real hardwood hickory smoke for amazing flavor. The sweet heat from Southern Roots Sisters Peach Pepper Jam makes these turkey legs extra special. Serve them in place of a full turkey, or serve them anytime you feel like digging into a jumbo turkey leg.

INGREDIENTS

- 6 Schwab's Hickory Smoked Jumbo Turkey Legs
- 1 jar Southern Roots Sisters Peach Pepper Jam

STEP 1

Preheat oven to 350 degrees. Place turkey legs on a foil or parchment lined baking sheet. You may need to use two baking sheets.

STEP 2

Spread or bush 1/3 jar of pepper jam onto turkey legs. Halfway through baking, remove turkey legs from oven, brush with another 1/3 jar of pepper jam and turn legs onto opposite side for even browning. Bake for a total of 35 to 40 minutes or until nicely browned and warmed through. Once removed, brush turkey legs with the remaining 1/3 jar of pepper jam for final glaze.

Holiday Ham with Mustard Sauce

A holiday dinner of ham, scalloped potatoes and biscuits is an Oklahoma classic. This ham is especially good, and will soon become a family favorite.

INGREDIENTS

- 1/4 cup golden brown sugar, packed
- 1 tablespoon Garden Club Apple Cider Vinegar
- 1/2 cup Seikel's Oklahoma Gold Mustard
- 1 Schwab's Hickory Smoked Spiral Ham

STEP 1

In a small bowl, whisk brown sugar and apple cider vinegar until sugar dissolves. Whisk in mustard. Season sauce to taste with salt and pepper. Cover and refrigerate sauce overnight to allow flavors to marry. (Can be prepared up to three days ahead when kept refrigerated.)

STEP 2

When ready to prepare ham, reserve half of sauce for serving alongside the ham, and use the other half for basting.

STEP 3

Preheat oven to 400 degrees. Remove protective plastic from ham, and place in a shallow pan. Cover tightly with foil, turn oven down to 325 degrees, and place in oven.

STEP 4

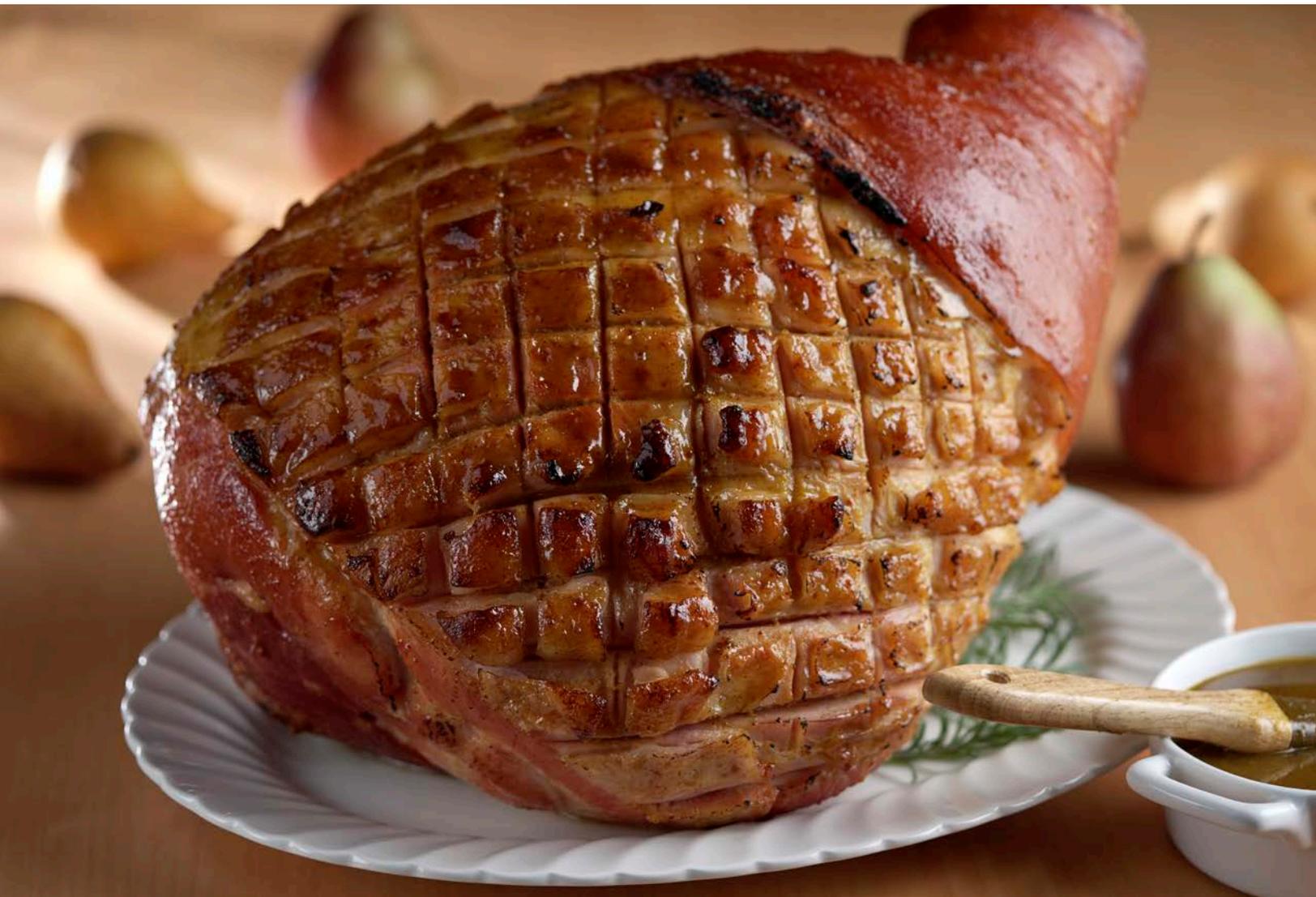
Heat whole ham for 2 to 2 1/2 hours.

STEP 5

For a half ham, heat for 1 to 1 1/2 hour. Baste ham with mustard sauce every 15 minutes for the last 30 minutes of cooking.

STEP 6

Remove from oven, and let stand for 30 minutes before slicing.



Sweet Tea Turkey Brine

Why not try something a little different this year with a turkey brined in Milo's Famous Sweet Tea. The sweetness from the tea, combined with rosemary, garlic, lemon and onion, creates a great flavor and color. Sweet tea gives amazing flavor and color to your turkey. Use any type of container that will fit in your refrigerator but that's big enough to hold the turkey and brine.

INGREDIENTS

- Ingredients:
- 1 gallon Milo's Sweet Tea
- 3 large yellow onions, quartered
- 8 garlic cloves, peeled
- 10 cups ice
- 1 cup kosher salt
- 4 lemons, sliced
- 5 sprigs Scissortail Farms Rosemary

STEP 1

In a large stock pot, combine Milo's Famous Sweet Tea and kosher salt. Heat just to boiling, stirring frequently until salt is dissolved. Add onion, lemon, garlic and rosemary. Remove from heat, and let cool to room temperature.

STEP 2

When the broth mixture has cooled, pour it into a clean 5-gallon bucket. Stir in the ice.

STEP 3

Wash and dry your turkey. Making sure you have removed the innards. Place the turkey, cavity side up, into the brine. Make sure that the cavity gets filled. Cover and place the bucket in the refrigerator overnight.

STEP 4

Remove the turkey, carefully draining off the excess brine, and pat dry. Discard excess brine.

STEP 5

Cook the turkey as desired, reserving the drippings for gravy.





Sides

Homemade Green Bean Casserole

Forget the cans of creamed soup. This elevated green bean casserole is made from scratch, and you can tell the difference in the fresh flavor. Bar-S Bacon and J-M Mushrooms give great flavor. Everyone will want the recipe for this upgraded classic holiday dish.

INGREDIENTS

- 1 (12-ounce) package Bar-S Bacon, cooked and crumbled
- 1 package sliced J-M Farms Mushrooms
- 1 yellow onion, finely diced
- 2 tablespoons Hiland Dairy Butter
- 2 tablespoons Shawnee Mills All-Purpose Flour
- 2 1/2 cups Hiland Dairy Half and Half or Whole Milk
- 1/4 teaspoon nutmeg
- 1/2 teaspoon ground black pepper
- Salt to taste
- 2 large (28-ounce) cans Italian-style green beans
- 1 package French-fried onions

STEP 1

In a large cast-iron skillet, saute the bacon until crispy. Remove and let cool. Reserve 1-2 tablespoons of the bacon grease in the hot pan for sautéing the mushrooms. Add the mushrooms into the hot grease, flattening to even them in the pan but not stirring. Once the heat has returned to the pan start turning the mushrooms and browning the other sides. Remove them and reserve with the bacon strips. Lower the heat, and in a dry pan saute the onion until translucent and cooked through. Reserve with the mushrooms.

STEP 2

Using the same pan, heat the butter on medium to low heat until it clarifies, then add the flour and stir for 2-3 minutes. Add the half and half or milk, stirring with a whisk until it begins to thicken. Add the mushrooms and onions. Crumble in the bacon. Add the nutmeg and pepper, and season lightly with salt.

STEP 3

Drain the green beans, and pour into a large casserole dish. Evenly pour the sauce over the green beans and place in a preheated 350-degree oven for about 20 minutes. Remove from oven, and top with the French-fried onions. Bake an additional 20 minutes.

Savory Bacon and Onion Stuffing

Looking for a new recipe for stuffing? This one will be a winner with the bold flavors of bacon and onion mixed with the classic taste of sage, butter and parsley. Call it stuffing or call it dressing, but baking it in its own dish (rather than stuffed in the turkey) allows you to control the cooking time. Give this one a try this holiday.

INGREDIENTS

- 1 loaf La Baguette French Bread
- 1 pound Greer's Ranch House Bacon
- 2 tablespoons Hiland Butter
- 1 onion, chopped
- 2 stalks celery, chopped
- 1 teaspoon ground sage
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons chopped Scissortail Farms Thyme
- 2 tablespoons chopped Scissortail Farms Parsley
- 2 cups chicken broth
- 1 Hansen's egg, beaten

STEP 1

Cut bread into 1-inch cubes. Place bread on a large baking sheet, baking in a preheated 375-degree oven until lightly toasted and golden, about 10 minutes.

STEP 2

Cut bacon into pieces. Cook in a large sauté pan until crisp. Remove bacon, reserving the bacon grease.

STEP 3

In a large bowl, gently toss 1 tablespoon bacon grease with bread cubes to coat.

STEP 4

Melt butter in a large saute pan. Add onion and celery, cooking over medium heat until tender. Add sage, salt, pepper, thyme and parsley. Stir to coat vegetables with herbs. Add chicken broth, gently scraping the pan to remove any bits.

STEP 5

Pour chicken broth mixture over bread. Add egg, making sure it's completely combined.

STEP 6

Bake, covered, 25 minutes. Remove cover and bake another 20 minutes or until the top is golden and stuffing is baked through. (You will need to watch the cooking time as it will change depending on how much liquid has been absorbed in the bread.)



Browned Butter Mashed Potatoes

Browned butter is like liquid gold on top of already delicious buttermilk mashed potatoes. Browning the butter gives a nuttiness and intense flavor.

INGREDIENTS

- 3 pounds russet potatoes
- 3/4 cup Braum's Buttermilk
- 1 tablespoon kosher salt
- 1/2 teaspoon white pepper
- 1/4 teaspoon nutmeg
- 1/2 pound Braum's Salted Butter

STEP 1

Peel and cube the potatoes. Place in a large pot and fill with water to cover. Cook uncovered over medium-high heat until the potatoes are tender, about 20 minutes. Using a fork to test for doneness. Drain and allow the steam to escape. Return to the pan, adding the buttermilk, salt, pepper and nutmeg. Mash using a hand mixer or potato masher.

STEP 2

While the potatoes are cooking, place the butter in a sauté pan on medium heat. Watch and stir consistently until the butter begins to brown, about 5-10 minutes. This will happen quickly once the liquid has simmered off leaving the butterfat and milk solids. When butter begins to turn golden brown, immediately remove pan from heat.

STEP 3

Transfer potatoes to a serving dish. Pour browned butter over potatoes before serving.



Twice Baked Sweet Potatoes

Sweet potato, brown sugar, butter and cinnamon makes this the perfect holiday side dish. But don't just leave it for the holidays. These sweet potatoes are also great for family dinners anytime. Make it extra sweet with a toasted marshmallow topping or go for more of a streusel topping with buttered pecans.

INGREDIENTS

- 4 medium Triple S Sweet Potatoes
- 3 tablespoons brown sugar
- 3 tablespoons Hiland Butter, melted
- 1 cup Hiland Sour Cream
- 1 tablespoon Griffin's Original Syrup
- 1 teaspoon salt
- 1/2 teaspoon cinnamon

Toppings

- 1 cup mini marshmallows
- OR
- 1 tablespoon Hiland butter, melted
 - 1 cup chopped Miller Pecans

STEP 1

Heat oven to 400 degrees. Wash and dry sweet potatoes. Poke each sweet potato several times with a fork. Place on a baking sheet, and bake 50-55 minutes until tender and done.

STEP 2

Blend together brown sugar, melted, sour cream, syrup, salt and cinnamon.

STEP 3

Cut warm sweet potatoes in half and gently scoop out sweet potato, keeping skin intact. Add sweet potato to brown sugar mixture, and blend until smooth. Add mixture back to each sweet potato skin, smoothing out the tops.

STEP 4

For marshmallow topping, evenly distribute marshmallows over each potato. For pecan topping, combine butter with pecans, then evenly distribute over each potato. Bake in a preheated 350-degree oven for 10 minutes. For a more toasted look for the marshmallow topping, broil for just 30 seconds to 1 minute, watching closely so they don't burn.



Apple Roasted Brussels Sprouts

The combination of sweet apples and savory bacon takes these Brussels sprouts to the next level.

INGREDIENTS

- 2 pounds fresh Brussels sprouts
- 1/4 cup olive oil
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 pound Bar-S bacon
- 1 shallot
- 1 jar Southern Roots Sisters Apple Butter

STEP 1

Preheat oven to 400 degrees.

STEP 2

Wash Brussels sprouts, pat dry and cut in half. Place on a large roasting pan. Add olive oil, salt and pepper, and gently toss.

STEP 3

In a saute pan, cook bacon until crisp and shallots until translucent.

STEP 4

Combine bacon and shallot mixture to Brussels sprouts. Add jar of apple butter. Bake in a preheated 400-degree oven for 30 minutes.





Desserts

Eggnog Snowball Cookies

These sweet little cookies look like a winter wonderland and taste like Christmas. The cinnamon-nutmeg flavor of eggnog comes from spices plus rich Braum's Eggnog. Serve the cookies alongside cups of eggnog for a real treat.

INGREDIENTS

- 1 cup Miller Pecans
- 3/4 cup Braum's Unsalted Butter, room temperature
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup powdered sugar
- 1/4 cup Braum's Eggnog
- 1 teaspoon Griffin's Vanilla
- 1 3/4 cups Shawnee Mills All-Purpose Flour
- Additional powdered sugar for dusting

STEP 1

Toast pecans by placing in a single layer on a cookie sheet and baking in a 300-degree oven for 15 minutes. Watch closely to make sure they don't burn. Set aside, and allow to cool. Chop pecans into pieces.

STEP 2

Preheat oven to 325 degrees.

STEP 3

Cream the butter, salt, cinnamon, nutmeg and sugar with a mixer for 2 minutes, until creamy. Add the eggnog, and blend for 1 minute. Blend in vanilla. Add the flour 1/2 cup at a time and mix until the dough starts to come together, about 3-4 minutes. Fold in the pecans.

STEP 4

The dough will be firm. Form 1-inch balls with a dough scoop or with your hands. Place on a parchment-lined baking sheet. Bake 12-15 minutes or until done. Check for a light brown bottom on the cookie.

STEP 5

Allow cookies to cool, then roll in powdered sugar.

Peanut Butter and Pretzel Chocolate Fudge

Chocolate fudge studded with pretzels and peanuts is a recipe that's as fun to make as it is to eat. Trucker Treats Pretzels are the star ingredient, giving this fudge its addictive salty-sweet flavor. Trucker Treats has many savory flavors, but the cinnamon toast flavored pretzels are perfect for this fudge..

INGREDIENTS

- 2 cups chopped Bedre Chocolate
- 1 (14-ounce) can sweetened condensed milk
- 1/4 cup creamy peanut butter
- 1/4 cup plus 1 tablespoon (reserved) chopped Trucker Treats Cinnamon Toast Pretzels
- 1/4cup plus 1 tablespoon (reserved) chopped salted peanuts

STEP 1

Line an 8-by-8-inch pan with parchment paper.

STEP 2

In a medium-size heavy saucepan, melt chocolate chips with condensed milk and peanut butter. Melt over low heat, stirring until melted and smooth. Remove from heat.

STEP 3

Add pretzels and peanuts, folding to combine.

STEP 4

Spread fudge mixture into prepared pan. Top with reserved 1 tablespoon each of chopped pretzels and peanuts.

STEP 5

Refrigerate until set, about 2 hours. Pull out and cut into squares. Store leftovers in the refrigerator.



Soft and Fluffy Christmas Cookies

This classic Christmas cookie will soon become a family favorite. The addition of sour cream makes for a soft, delicious Santa-worthy cookie.

INGREDIENTS

- 1 cup granulated sugar
- 1 cup powdered sugar
- 1 cup Hiland Unsalted Butter
- 1 cup shortening
- 2 eggs
- 1 teaspoon Griffin's Vanilla
- 4 1/2 cups Shawnee Mills All-Purpose Flour
- 1/2 teaspoon salt

Cookie Frosting

- 2 tablespoons Hiland Heavy Whipping Cream
- 4 tablespoons Hiland Unsalted Butter
- 2 cups powdered sugar
- 1 teaspoon Griffin's Vanilla

STEP 1

Cream together sugars, butter and shortening. Add the eggs, one at a time, mixing until fully combined. Add vanilla, mixing to combine. Next, combine the flour and salt, add 1/2 cup at a time, until incorporated. Roll dough into large (2 tbsps) balls, and place on a parchment-lined baking sheet. Press each ball down with a glass dipped in sugar. Bake 6 to 8 minutes at 375 degrees. Immediately remove from cookie sheet to cool.

STEP 2

In a small saucepan over medium heat, combine cream and butter. Stir until butter is melted. Add powdered sugar and vanilla, stirring quickly until combined. Remove from heat, and mix with an electric mixer until creamy and smooth. Tint with food coloring, if desired.





Rudolph's Peanut Butter Cookies

These fun cookies are the perfect treat for Santa on Christmas Eve. Or bring them to a cookie swap, and they will be the hit of the party. Rudolph's red nose shines bright with red candy, and Trucker Treats Pretzels make cute antlers.

INGREDIENTS

- 1 stick Hiland Butter
- 1/2 cup peanut butter
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 teaspoon Griffin's Vanilla
- 1 Hansen's Egg
- 1 1/3 cups Shawnee Mills Flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- Red M&M's
- Brown M&M's
- Trucker Treats Candy Cane or Cinnamon Toast Pretzels, broken into pieces

STEP 1

Preheat oven to 350 degrees. In a mixer, cream together butter, peanut butter, sugar and brown sugar until smooth. Add egg and vanilla, beating until smooth.

STEP 2

In a small bowl, whisk together flour, baking soda and salt. Slowly add dry ingredients to butter mixture, beating until incorporated.

STEP 3

Roll dough into 1-inch balls. Place on cookie sheet. Flatten slightly with the bottom of a glass jar. Bake about 12 minutes or until slightly golden brown.

STEP 4

As soon as cookies are out of the oven, place a red M&M for the nose in each cookie. Place two brown M&M's above the nose for the eyes. Insert two pretzel pieces for the antlers.

NOTE If the antlers won't "stick," use a little piped melted chocolate to hold the pretzels in place.



Oklahoma Pecan Pie Truffles

These rich truffles are the perfect after-dinner treat. The recipe makes about 2 dozen truffles.

INGREDIENTS

- 2 1/2 cups Knight Creek Farm Pecans, toasted and finely chopped
- 1 cup graham cracker crumbs (from about 8 whole graham crackers)
- 1 cup dark brown sugar, packed
- 1/2 teaspoon salt
- 2 tablespoons Griffin's Original Syrup
- 1/4 cup Same Old Moses Bourbon
- 1 teaspoon Griffin's Vanilla
- 8 ounces Bedre Dark Chocolate Melting Wafers or 8 ounces of Bedre Dark Chocolate Bars

STEP 1

Stir together pecans, graham cracker crumbs, brown sugar and salt until well combined. Add syrup, bourbon and vanilla, stirring until well combined. Use your hands to fully incorporate the mixture.

STEP 2

Form 24 walnut-sized truffles. Place on a cookie sheet, and freeze for 2 hours.

STEP 3

In a double boiler or microwave, melt chocolate on low to medium heat, stirring occasionally until fully melted and smooth.

STEP 4

Line a baking sheet with parchment paper. Dip frozen truffles into melted chocolate, and place on baking sheet. Let firm - about 15 minutes.

Orange Cranberry Bread

Celebrate the season with this delicious, sweet quick bread. Fresh orange juice and fresh cranberries set this bread apart. Knight Creek Farms Pecans add texture and interest to this bread that's equally good for breakfast as it is for an after-dinner treat.

INGREDIENTS

- 2 cups Shawnee Mills All-Purpose Flour
- 1/2 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- Zest of 1 large orange
- 2/3 cup fresh orange juice
- 2 Hansen's Eggs, lightly beaten
- 1/3 cup vegetable oil
- 1 1/4 cups fresh cranberries, halved
- 1/2 cup Knight Creek Pecans, chopped

Orange Glaze

- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 3/4 cup sugar
- 1/4 cup orange juice

STEP 1

Preheat oven to 350 degrees. Line a 9x5-inch loaf pan with parchment paper or spray with nonstick cooking spray.

STEP 2

Combine the flour, sugar, baking powder and salt together in a large bowl. Stir in the orange zest. Make a well in the center, and add the orange juice, eggs and vegetable oil, stirring just until combined. Gently fold in the cranberries and pecans.

STEP 3

Pour the batter into the prepared loaf pan. Bake in a preheated oven, about 45 minutes or until done. Cool in the pan for 10 minutes, then remove to a cooling rack.

DIRECTIONS

Make glaze by combining all ingredients in a small saucepan. Stir, and heat, but don't let come to a boil. Drizzle glaze over warm bread.



