

*Fall*  
**RECIPE BOOK**



# PUMPKIN CRUMB BARS

## INGREDIENTS

### For the Crust:

- 3/4 cup Hiland Butter, melted
- 1/2 cup brown sugar
- 1 1/2 cups Shawnee Mills Flour
- 1/2 tsp. baking soda
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 2 tsp. cinnamon
- 2 tsp. The Spice Girl Kitchen Gingerbread Spice


### For the Filling:

- 1 cup Amelia's Pumpkin Yogurt
- 1/2 cup pumpkin purée
- 3/4 cup sugar
- 2 tbsp. Shawnee Mills Flour
- 1 Hansen's egg
- 1 tsp. Griffin's Vanilla Extract

## DIRECTIONS

- 1 Line an 8" square pan with parchment paper. Set aside. Preheat oven to 375°F.
- 2 **To make the crust:** In a medium bowl, whisk together flour, sugar, baking soda, baking powder, cinnamon, gingerbread spice, and salt. Add melted butter and mix until a dough forms. Reserve about 3/4 cup of the mixture for the topping. Press the remaining dough into the pan, and set aside.
- 3 **To make the filling:** Place all filling ingredients in a large bowl, and mix until well combined. Pour over the crust. Sprinkle with the topping mixture. Bake for 25 to 30 minutes or until the topping is golden brown and the filling is semi-firm. Cool completely in pan, and then cut into squares.

**NOTE:** Cover and refrigerate leftovers.

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Looking to make the best Pumpkin Crumb Bars?  
Be sure to use **Amelia Creamery Pumpkin Yogurt**.

[ameliacreamery.com](http://ameliacreamery.com)





# DEAD PARROT BREAD PUDDING

## INGREDIENTS

- 2 Hansen's Eggs
- 2 tbsp. Hiland Butter, melted
- 2 tbsp. Dead Parrot Vanilla Bean Rum
- 2 cups sugar
- 2 1/2 cups Hiland milk
- 2 cups Braum's French Bread (1/2" pieces)
- 1/3 cup Miller Pecan Co. pecans


### Sauce:

- 1/2 cup sugar
- 1 stick Hiland butter
- 1/2 cup Hiland heavy whipping cream
- 1/4 cup Dead Parrot Vanilla Bean Rum

## DIRECTIONS

- 1 Preheat oven to 325°F.
- 2 Beat eggs, then add butter and rum. Gradually add sugar, mixing until dissolved. Add milk.
- 3 Place bread in bottom of a 9-inch baking dish. Pour milk mixture over bread. Sprinkle with pecans.
- 4 Bake 50 to 60 minutes or until a toothpick inserted in the center comes out clean.
- 5 To make sauce: Combine all ingredients over medium-high heat in a saucepan. Stir and cook until mixture is thick enough to cover the back of a spoon. Pour over bread pudding.



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Looking to make the best bread pudding?  
Be sure to use **Dead Parrot Vanilla Bean Rum**.

Order online at [rockcreekdistillery.com](http://rockcreekdistillery.com).



# BARBECUE RANCH PULLED PORK NACHOS


## INGREDIENTS

- |  |  |
|--|--|
| 2 lbs. Prairie Fresh pork              | 1/2 cup Sixth Day Snacks Candied Jalapeños |
| 2 1/2 cups Head Country BBQ Sauce      | 1/2 cup Sixth Day Snacks Salsa             |
| 1 package ranch dressing seasoning     | 1 (8 oz.) Hiland sour cream                |
| 1 tbsp. Seikel's OK Gold Style Mustard | 1 avocado, sliced                          |
| 1 cup chicken broth                    | Head Country BBQ Sauce, for drizzling      |
| 1 bag tortilla chips                   | Ranch dressing, for drizzling              |
| 2 cups shredded cheddar cheese         | Scissortail Farms cilantro                 |

## DIRECTIONS

- 1 Place pork in slow cooker. Whisk together Head Country sauce, ranch, mustard, and chicken broth. Pour over pork. Cook on high 5-6 hours or until pork is tender and falling apart. Shred with two forks. Keep warm in slow cooker.
- 2 Preheat oven to 350°F. Spread tortilla chips on a large baking sheet. Top with some of the pulled pork and cheddar cheese. Build another layer on top, if desired. Bake 8-10 minutes or until cheese is melted. Top with jalapeños, salsa, sour cream and avocado. Drizzle with Head Country sauce, ranch dressing and chopped cilantro.



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Looking to make the best BBQ Pulled Pork Nachos?  
Be sure to use **Sixth Day Snacks Jalapeño Slices**.

Order online at [sixthdaysnacks.com](https://sixthdaysnacks.com).





# PUMPKIN PECAN PANCAKES


## INGREDIENTS

2 packages Shawnee Mills Buttermilk Pancake and Waffle Mix 

1/2 cup Southern Roots Sisters Maple Pumpkin Butter 

1 1/2 cup Hiland milk 


1 tbsp. vegetable oil

3 Hansen's Eggs 

2 tsp. The Spice Girl Kitchen Gingerbread Spice 


1 1/2 cup Miller Pecan Co. chopped pecans 

Griffin's Original Waffle Syrup 

Hiland butter 

## DIRECTIONS

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

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Looking to make the best Pumpkin Pecan Pancakes?  
Be sure to use **Southern Roots Sisters Maple Pumpkin Butter**.

Order online at [southernrootsisters.com](https://southernrootsisters.com).



# OKLAHOMA-STYLE CARAMEL CREAM COLD BREW

## INGREDIENTS

- 7 oz. ground Neighbors Espresso
- 7 cups cold water
- 1 1/2 tbsp. Braum's Caramel Syrup
- 1/2 tsp. Griffin's Vanilla Extract
- 2-3 oz. Braum's Half-and-Half

## DIRECTIONS

- 1 Combine Neighbors coffee grounds with cold water in a large pitcher or glass jar.
- 2 Cover and let steep at room temperature for 12 hours or in the refrigerator for 24 hours.
- 3 Fill a glass with ice. Pour 7 ounces coffee, caramel syrup and vanilla in a glass jar, tighten with lid and shake vigorously. Pour into a drinking glass. Add half-and-half. Stir before serving.



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Looking to make the best Caramel Cream Cold Brew?  
Be sure to use *Neighbors Coffee*.


Order online at [neighborscoffee.com](https://neighborscoffee.com).





# MEXICAN CHEESE BALL


## INGREDIENTS

- 2 packages Hiland cream cheese, softened 
- 8 oz. sharp cheddar cheese, finely grated
- 1 cup Ace in the Bowl salsa 
- 1 tbsp. bread crumbs
- 1 cup Knight Pecan Farms, chopped 
- 2 tsp. - 1 tbsp. The Spice Girl Kitchen Mexican Seasoning Blend (to taste) 

## DIRECTIONS

- 1 Combine the cream cheese, cheddar cheese, salsa, mexican seasoning, 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.
- 2 Remove from plastic wrap and coat by rolling the cheese ball in the chopped pecans.



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Looking to make the best Mexican Cheese Ball?  
Be sure to use **Ace in the Bowl Salsa**.

Order online at [aceinthebowl.com](http://aceinthebowl.com).



# KITCHEN SINK COOKIES

## INGREDIENTS

- |                                  |   |
|----------------------------------|---|
| 1 cup Hiland butter, softened    | 2 1/4 cups Shawnee Mills All-Purpose Flour  |
| 1 cup packed brown sugar         | 4 Bedré Milk chocolate bars                 |
| 1/2 cup granulated sugar         | 3/4 cup Trucker Treats pretzels, chopped    |
| 1 tsp. Griffin's Vanilla Extract | 1/2 cup toffee bits                         |
| 1 Equally Yolked egg             | 1 - 8 oz. package Mollycoddled Hash Slinger |
| 1 tsp. baking soda               | Southern Praline Candied Pecans, chopped    |
| 1/2 tsp. salt                    |   |

## DIRECTIONS

- 1 Heat oven to 350°F. In a large bowl, beat butter, sugars, vanilla and egg with electric mixer on medium until light and fluffy. Stir in flour, baking soda and salt. The dough will be stiff. Stir in chopped chocolate, pretzels, toffee bits, and candied pecans.
- 2 Measure 1/4 cup scoops of cookie dough and place on cookie sheets. Slightly flatten dough. Sprinkle a pinch of sea salt onto each ball of cookie dough.
- 3 Bake 14-15 minutes or until edges are golden brown. Cool 5 minutes before removing from cookie sheets to cooling racks.



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Looking to make the best Kitchen Sink Cookies?  
Be sure to use **Trucker Treats Cinnamon Toast Pretzels**.

Order online at [truckertreats.net](http://truckertreats.net).





# SHEET PAN QUESADILLAS

## INGREDIENTS

- 2 tbsp. olive oil
- 1/2 onion, diced
- 1 large red bell pepper, diced
- 1 large jalapeño pepper, diced
- 5 garlic cloves, minced
- 4 cups cooked and diced chicken
- 2 cans pinto beans
- 1/4 cup Scissortail Farms cilantro
- 1/2 lb. Bar-S bacon, cooked and crumbled
- 12 (10-inch) flour tortillas
- 1 cup Hiland sour cream
- 2 cups shredded monterey jack cheese
- 2 tsp. - 1 tbsp. The Spice Girl Kitchen Mexican Seasoning Blend (to taste)
- 1 tbsp. Hiland butter
- Ace in the Bowl salsa


### Jalapeño Ranch Dip:

- 1/2 cup Deep Fork Foods Candied Jalapeños
- 1 - 1 oz. package ranch dressing mix
- 1/2 cup Hiland sour cream
- 1/2 cup mayonnaise
- 1/2 cup Hiland buttermilk
- 1/4 cup chopped Scissortail Farms cilantro
- 2 tbsp. lime juice
- 1 1/2 tsp. cumin

## DIRECTIONS

- 1 In a sauté pan, cook onion, bell pepper, jalapeño pepper, garlic, and mexican seasoning. Add chicken, stirring and cooking to warm. Add beans, cilantro, and bacon, stirring to combine.
- 2 Heat oven to 425°F. Spray a large sheet pan with nonstick cooking spray. Arrange tortillas on pan, overlapping and allowing tortillas to hang over edge. Spread sour cream over tortillas. Spoon chicken mixture over sour cream. Sprinkle cheese over chicken mixture. Pull tortillas toward center to cover filling. Add additional tortillas on top to close all gaps. Brush butter over tortillas.
- 3 Place a clean, oiled baking sheet on top of tortillas. This keeps the tortillas from opening while baking. Bake 20 minutes. Remove top baking sheet. Place quesadillas back into oven and back an additional 5 minutes. Cut into triangles and serve with Ace in the Bowl salsa.
- 4 **DIP:** Blend jalapeño slices in a food processor until finely chopped. In food processor bowl, add sour cream, mayonnaise, buttermilk, cilantro, lime juice, and cumin. Process until smooth. Cover and refrigerate at least 4 hours to allow flavors to come together.



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Looking to make the best Sheet Pan Quesadillas?  
Be sure to use **Deep Fork Foods Jumpin' Jacks Candied Jalapeños**.  
Order online at [deepforkfoods.com](https://deepforkfoods.com).



# GLAZED SMOKED TURKEY LEGS


## INGREDIENTS

6 Schwab's Hickory Smoked Jumbo Turkey Legs 

1 jar Southern Roots Sisters Peach Pepper Jam 

## DIRECTIONS

- 1 Preheat oven to 350°F. Place turkey legs on a foil or parchment lined baking sheet. You may need to use two baking sheets.
- 2 Spread or brush 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.

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**Schwab**  
MEAT CO.  
— • SINCE 1912 • —

Looking to have the best Glazed Smoked Turkey Legs?  
Be sure to use **Schwab Meat Company**.

Order online at [schwabmeat.com](https://www.schwabmeat.com).





# HONEY BEER BREAD

## INGREDIENTS

3 cups Shawnee Mills All-Purpose Flour 


1 tbsp. baking powder

1 tbsp. sugar

1 tsp. salt

1/4 cup Roark Acres Honey 


1 (12 oz.) can Anthem Brewing 

2 tbsp. Hiland butter, melted 

## DIRECTIONS

- 1 Preheat the oven to 350°F. In a large mixing bowl, whisk flour, baking powder, sugar, and salt. Stir in honey and beer until moistened. Add butter, stirring just to combine.
- 2 Pour batter into a greased 8-inch loaf pan. Bake for 45 minutes or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes before removing from pan. Then allow it to cool on a wire rack.



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Looking to make the best Honey Beer Bread?  
Be sure to use **Anthem Brewing Golden One.**

Order online at [aceinthebowl.com](http://aceinthebowl.com).



# OKLAHOMA'S BEST CINNAMON ROLLS

## INGREDIENTS

### Dough:

- 2 pkg. Shawnee Mills Pizza Mix ➔
- 1/4 cup sugar
- 1 cup hot water
- 2 tbsp. Hiland Salted Butter ➔
- 2 tbsp. sugar

### Filling:

- 1 stick Hiland butter ➔
- 1/2 cup sugar
- 1 1/2 tbsp. The Spice Girl Kitchen Gingerbread Spice ➔
- 2 1/2 cups Miller Pecans ➔

### Glaze:

- 2 tbsp. Hiland Salted Butter ➔
- 1 cup powdered sugar
- 3-4 tbsp. water

## DIRECTIONS

- 1 In large mixing bowl, combine pizza mix, sugar and hot water. Stir, then knead until smooth.
- 2 Make a dough ball. Add a few drops of oil to the mixing bowl, and coat the ball by rolling it in the pan. Cover with a damp cotton cloth. Allow to rise in a warm location until double in size.
- 3 Grease pan with butter and sprinkle with sugar. Set aside.
- 4 **FILLING:** In a small mixing bowl, mash butter and sugar together forming a lumpy paste.
- 5 Add the gingerbread spice and pecans mixing to make a thick spread. Set aside.
- 6 Place the dough mixture onto a lightly floured large cutting board. Roll out into a 15-by-9-inch rectangle. Cover the surface of all but the top 2 inches with the filling using a small spatula.
- 7 Starting from the bottom, roll up the dough and pinch the top edge to seal. Cut the roll in half, then half again, then into thirds. This will give you 12 even slices. Place in the pan, and allow to set in a warm location for an additional 40 minutes, or until doubled in size.
- 8 Preheat oven to 350°F. Bake for 30 minutes or until golden brown.
- 9 **GLAZE:** Mix the butter, powdered sugar and vanilla, adding the warm water one tablespoon at a time until you get the desired consistency. Top rolls with glaze while still warm.



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Looking to make Oklahoma's Best Cinnamon Rolls?  
Be sure to use **Shawnee Mills Pizza Crust Mix**.

Order online at [shawneemilling.com](http://shawneemilling.com).




# BEDRÉ OLD FASHIONED HOT CHOCOLATE

## INGREDIENTS

3 cups Braum's milk 

1/2 cup milk or dark Bedré Chocolate Melting Wafers 

1/4 cup sugar

1/4 cup of milk or dark Bedré Chocolate Melting Wafers (reserved for topping) 

Dash of salt (a few granules)


1 tsp. of Griffin's Vanilla Extract 

1 pint of Braum's heavy whipping cream 

## DIRECTIONS

- 1 In a saucepan, bring the milk to a simmer. Add the melting chocolate in a little at a time and whisk as the chocolate melts. Stir in sugar, vanilla and add a dash of salt. Continue whisking and bring to a low boil, then remove from heat and pour into cups immediately.
- 2 With the 1/4 cup of melting wafers, shave the chocolate for use as a topping.
- 3 Serve in cups with whipped cream on top with shaved chocolate pieces



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Looking to make the best hot chocolate?  
Be sure to use **Bedré Chocolate Melting Wafers**.

Order online at [bedrechocolates.com](http://bedrechocolates.com).





# HOLIDAY BREAKFAST TATER TOT BAKE


## INGREDIENTS

- 3 tbsp. Hiland salted butter, softened
- 1 (16 oz.) bag frozen tater tots
- 2 cups grated Lovera's Hand-Formed Smoked Caciocavera Cheese
- 5 slices Bar-S thick slice bacon
- 1 lb. Spicy Greer's Ranch House Breakfast Sausage
- 1 medium onion, finely diced
- 1 pkgg J-M Cremini Mushrooms
- 1 red bell pepper, finely diced
- 1 green bell pepper, finely diced
- 3/4 cup Hiland milk
- 3/4 cup Hiland half-and-half
- 4 large Equally Yoloked eggs
- 1 tsp. Daddy Hinkle's Original Seasoning
- 5 sprigs Scissortail Farms Thyme
- 1 jar Sam's Tulsa Salsa

## DIRECTIONS

- 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. Cook and crumble the bacon. Set aside.
- 2 Brown the sausage and onions in a sauté pan, stirring for even cooking. Add the mushrooms and peppers, sautéing until tender. Cool, then sprinkle over the tater tots.
- 3 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.
- 4 Preheat the oven to 350°F. Bake, covered, for about 30 minutes. Remove the foil, and continue to bake for another 15 to 25 minutes or until hot. Serve with Sam's Tulsa Salsa.



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Looking to make the best Holiday Breakfast Tater Tot Bake?  
Be sure to use **Sam's Tulsa Salsa**.

Order online at [tulsasalsa.com](http://tulsasalsa.com).



# TACO SOUP

## INGREDIENTS

- 1 lb. ground beef
- 1 onion, chopped
- 1 package ranch dressing mix
- 2 tbsp. The Spice Girl Kitchen Mexican Seasoning Blend 
- 1 (16 oz.) can pinto beans
- 1 (16 oz.) can chili beans
- 1 (16 oz.) package frozen whole kernel corn
- 1 jar Ace in the Bowl salsa 
- 3-4 cups water
- 1 lime, sliced
- Tortilla chips
- 1 avocado, diced

## DIRECTIONS

- 1 Brown ground beef and onion in a Dutch oven or soup pot. Drain grease, then return beef and onions to pot.
- 2 Add ranch dressing mix and taco seasoning, mixing well. Add the beans and corn. Add salsa and water. Bring to a boil, and let simmer for 30 minutes.
- 3 Serve over tortilla chips, and top with diced avocado and lime.

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Looking to make the best Taco Soup?  
Be sure to use **The Spice Girl Kitchen Mexican Seasoning**.  
Order online at [thespicegirlkitchen.com](https://thespicegirlkitchen.com).



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