




Spring

RECIPE BOOK




KICKED UP SAUSAGE AND PASTA

INGREDIENTS

- 1 (12oz) package Della Terra Pasta, Rigatoni 
- Olive Oil
- Sea Salt
- 1 package (16oz) Italian Sausage
- 2 cloves garlic
- 2 tablespoons fresh Basil, chopped finely
- 1 jar Ace in the Bowl Salsa 
- 1 bunch broccolini
- 1 bottle of DeVine Water 

DIRECTIONS

- 1 Add water to a pot, add salt, and bring to a boil. Add the pasta and cook according to package instructions or until al dente. Cut up the sausage while water is boiling.
- 2 In a different pan, heat up the oil and then add cut up sausage. Sauté on medium heat until brown on each side, then add the garlic and fresh basil and cook until lightly brown. Remove from heat and allow it to cool.
- 3 Pour in the salsa and mix it well, then add the broccolini. Simmer on medium heat until salsa slightly starts to boil. Remove from heat.
- 4 Spoon the sausage and salsa sauce on top of the cooked pasta, pour a refreshing glass of water, and enjoy!

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Want to make the best Kicked Up Sausage and Pasta?
Be sure to use **Ace in the Bowl Salsa**.

Order online at aceinthebowl.com.



CRAZY MILKSHAKES

INGREDIENTS

- 4 scoops Braum's Homestyle Vanilla Ice Cream 🇨🇦
- ¼ to ½ cup Braum's Whole Milk 🇨🇦
- 2 tablespoons Rainbow Nut Butter 🇨🇦
(Chocolate Caramel Pretzel Treat or Brownie Peanut Butter Treat, Chocolate Chips, and Syrup would both be good!)
- 2 tablespoons Bedré Dark Chocolate Sauce 🇨🇦
- 2 tablespoons Braum's Caramel Sauce 🇨🇦
- Braum's Whipped Cream 🇨🇦
(Aerosol can or fresh whipped)
- Goodytwos Toffee Company toffee square, chopped 🇨🇦
- 1 cup Goodytwos Toffee Company Goody-2zles, chopped 🇨🇦
- 1 container vanilla frosting
- Maraschino cherries

DIRECTIONS

- 1 Combine ice cream, milk and Rainbow Nut Butter in a blender. Add more milk to get the right consistency.
- 2 Drizzle sauces inside glass mason jar or milkshake glass. Pour milkshake into glass. Spread layer of frosting around the top 2 inches of glass. Top with whipped cream, chopped Goodytwos toffee, Goody-2zles and additional drizzles of chocolate and caramel. Top with maraschino cherry.



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Looking to make the best Crazy Milkshakes?
Be sure to use **Bedré Dark Chocolate Sauce**.

Order online at bedrechocolates.com.



OKLAHOMA CLASSIC POTATO SALAD


INGREDIENTS

- 6 slices Bar-S Bacon 
- 7 medium potatoes
- 1 tablespoon (or more) salt
- 4 Hansen's eggs, hardboiled and peeled 
- ¼ cup chopped onion
- ½ cup chopped celery
- 1 cup mayonnaise
- 2 tablespoons Griffin's Yellow Mustard 
- 2 tablespoons Hiland Sour Cream 
- 3 teaspoons apple cider vinegar
- ½ teaspoon ground black pepper
- 2 tablespoons Scissortail Farms Dill 

DIRECTIONS

- 1 Cook bacon until crisp. Reserve 2 tablespoons bacon drippings. Crumble bacon and set aside.
- 2 Peel and cube the potatoes. Place the potatoes in a large saucepan, and add water to cover. Add salt. Bring to a boil over high heat. Once boiling, reduce heat, cover, and simmer until potatoes are tender. Drain the potatoes. Add bacon drippings and shake to coat. Let the potatoes cool completely.
- 3 In a large bowl, combine potatoes, chopped eggs, onion and celery. In a small bowl, combine mayonnaise, mustard, sour cream, and vinegar, then stir into potatoes. Add pepper and salt, to taste. Garnish with crumbled bacon and dill.



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Looking to make the best Oklahoma Classic Potato Salad?
Be sure to use **Griffin's Yellow Mustard**.

Order online at griffinfoods.com.



BIG BUTTERY CHOCOLATE CHIP COOKIES


INGREDIENTS

- 3 cups Shawnee Mills All-Purpose Flour 
- 1 teaspoon baking soda
- ¼ teaspoon baking powder
- 1 teaspoon salt
- 2 sticks Hiland Unsalted Butter 
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 Equally Yolkeg Eggs 
- 2 teaspoons Griffin's Vanilla Extract 
- 2 Bedré Solid Dark Chocolate Bars, chopped 
- 1 Bedré Solid Milk Chocolate Bar, chopped 
- 1 cup chopped Miller Pecan Co. Pecans 

DIRECTIONS

- 1 Preheat oven to 375 degrees. Line cookie sheets with parchment paper.
- 2 In a medium bowl, combine flour, soda, powder and salt.
- 3 Cream together butter and sugars until very light, 3-5 minutes on medium speed, scraping down the bowl as needed. Add eggs, one at a time, mixing until well combined. Add vanilla.
- 4 On low speed, at the flour mixture a little at a time, stirring just until combined, being sure to not overmix. Stir in chopped chocolate and pecans.
- 5 Use a large cookie scoop to make cookie dough balls. Place on cookie sheet. Bake for 8-10 minutes or until cookies are just beginning to turn brown. Do not overbake. Let cookies sit on cookie sheet before removing to a cooling rack.



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Looking to make the best Big Buttery Chocolate Chip Cookies?
Be sure to use **Miller Pecan Co. Pecans**.

Order online at millerpecancompany.com.



STRAWBERRY LEMONADE POKE CAKE


INGREDIENTS

- 1 box lemon cake mix
- 3 Hansen's Eggs 🍳
- ½ cup vegetable oil
- 1 cup Braum's Milk 🥛
- 1 jar Southern Roots Sisters Strawberry Lemonade Jam 🍷
- ½ cup chopped strawberries
- 1 container Cool Whip whipped topping

DIRECTIONS

- 1 Preheat oven to 350 degrees. Mix lemon cake mix, eggs, vegetable oil and milk in mixer on medium speed for 3 minutes. Pour ingredients into 9-by-13-inch pan sprayed with nonstick cooking. Sprinkle strawberries all over the top of the cake. They will sink down into the cake as it cooks. Bake 35 minutes or until toothpick inserted into center comes out clean.
- 2 While cake is still warm out of the oven, take the back of a wooden spoon and poke holes all over the cake, about 2 inches apart.
- 3 To make filling, pour 3/4 of the Strawberry Lemonade Jam jar into a bowl. Add 3 tablespoons of hot water to jam, stirring vigorously until combined. Pour over the top of the cake so that the liquid seeps into the holes. Allow to cool for 1 hour.
- 4 To make icing, spread container of whipped topping all over cake. Dollop the remaining Strawberry Lemonade Jam on the whipped topping, and swirl with a knife. If you prefer, you can mix the whipped topping and jam in a bowl together, then ice the cake. Garnish with strawberries if desired.



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Looking to make the best Strawberry Lemonade Poke Cake?
Be sure to use **Southern Roots Sisters Jam**.

Order online at southernrootssisters.com.



CHERRY BOMB

WITH WANDERFOLK SPIRITS SPICED CITRUS VODKA


INGREDIENTS

- 1.5 oz. WanderFolk Spirits Spiced Citrus Vodka 
- 2 oz. Margarita Man mixer 
- 2 cups ice

DIRECTIONS

- 1 Combine all ingredients in a blender and frappé.
- 2 Garnish with a cherry and enjoy!



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Looking to make the best Cherry Bomb Vodkas?

Be sure to use *Margarita Man® Cherry Bomb* and *WanderFolk Spirits Garden Society Spiced Citrus Vodka*.

Order online at margaritaman.com
Visit Wanderfolkspirits.com for more information.



LOADED CHEESE FRY TABLE

INGREDIENTS

- 1 (32-ounce) package frozen french fries 🇺🇸
- Pink Himalayan Sea Salt

Topping Option 1:

BBQ Bacon Cheese Fries

- 2 cups grated cheddar cheese
- ½ pound Bar-S Bacon, cooked and crumbled 🇺🇸
- ¼ cup Head Country Bar-B-Q Sauce 🇺🇸
- ¼ cup Deep Fork Foods Candied Jalapeños 🇺🇸
- 2 tablespoons Scissortail Farms Cilantro 🇺🇸

Topping Option 2:

Hot Honey Feta Fries

- ½ block feta cheese
- ¼ cup Roark Acres Honey 🇺🇸
- 1/2 teaspoon crushed red pepper
- 2 tablespoons chopped Scissortail Farms Parsley 🇺🇸

Topping Option 3:

Tex Mex Fries

- 2 cups crumbled Cotija cheese
- 1 cup black beans
- 1 teaspoon The Spice Girl Kitchen Mexican Seasoning 🇺🇸
- ¼ cup Sixth Day Snacks Pickled Jalapeños 🇺🇸
- ¼ cup sliced green onions
- 1 small tomato, chopped
- 1 avocado, diced
- Dollops of Hiland Sour Cream 🇺🇸
- ½ cup Sam's Tulsa Salsa 🇺🇸
- 1 lime, sliced into wedges, for squeezing over ready-to-serve fries

DIRECTIONS

- 1 Cook fries in a hot oven or air fryer according to package directions.
- 2 Top with salt and your favorite MIO toppings. Place fries back in the oven or under the broiler until melty and delicious.

NOTE: Do not put cold toppings, like lettuce or veggies, in oven. Top with those once the fries are ready to serve.



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Looking to make the best Loaded Cheese Fry Table?
Be sure to use **Sam's Tulsa Salsa**.

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BLACKBERRY FRIED HAND PIES

INGREDIENTS

Crust:

- 5 cups Shawnee Mills All-Purpose Flour 
- 1 teaspoon salt
- 1 teaspoon baking powder
- 2 tablespoons sugar
- 1 cup vegetable shortening
- 1 ½ cups Braum's Heavy Cream 
- 2 Hansen's Eggs 
(1 for dough and 1 for egg wash)
- 1 ½ quarts frying oil

Blackberry Filling:


- 2 cups fresh blackberries
- 2 tablespoons water
- ½ cup Alberto's Blackberry Jelly 
- 1 tablespoon Braum's Salted Butter 
- 2 teaspoons cornstarch

DIRECTIONS

- 1 In a large bowl, combine flour, salt, baking powder and sugar. Cut in shortening with two forks or a pastry cutter, blending well.
- 2 In a small bowl combine the cream and egg, whisking thoroughly, then add to the dry ingredients. Combine and mix just enough that the dough comes together.
- 3 Roll out dough until thin, and cut into 5- to 6-inch saucer-sized circles. (Reroll the scraps to make new ones.)
- 4 Prepare egg wash by whisking together 2 tablespoons water and 1 egg.
- 5 Fill one half of the circle with filling, leaving enough room to seal the edges. Brush egg wash on the outer edge of the filled side of the pie. Fold crust over to make a half-moon shape, flattening the edges using the tines of a fork. Use the fork to then pierce the center of the pie to allow air to escape.
- 6 Preheat oil to 350 degrees. Test oil by placing a small piece of scrap dough. The dough should rise to the top and bubbles should form around it.

Add fruit and 1 tablespoon water to saucepan. Cover tightly, and heat on low for 20 minutes. Remove lid occasionally to stir. Allow the fruit mixture to simmer down until thickened to a pie filling consistency. Add blackberry jelly, stirring to combine. In a small bowl, combine 1 tablespoon water and cornstarch to make a slurry. Add to blackberry mixture, stirring to thicken. Set aside to cool before using as filling.



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Looking to make the best Blackberry Fried Hand Pies?
Be sure to use **Alberto's Blackberry Jelly**.

Order online at albertosbrand.com.



MOCHA PUNCH


INGREDIENTS

- 4 cups Neighbors Coffee 89'er Blend 
- 1/2 cup granulated sugar
- 1/4 cup WanderFolk Spirits Cold Brew Coffee Liqueur 
- 1 gallon Braum's Chocolate Milk 
- 2 Quarts Braum's Chocolate Ice Cream 
- 2 Quarts Braum's Homestyle Vanilla Ice Cream 

DIRECTIONS

- 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.
- 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.



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Looking to make the best Perfect Iced Coffee?
Be sure to use **Neighbors Coffee**.

Order online at neighborscoffee.roasters.com.



SHEET PAN SHRIMP BOIL

INGREDIENTS

- 1 stick Hiland Salted Butter, melted 🍄
- 6 minced garlic cloves
- 2 tablespoons creole seasoning
- 2 pounds Mountain View Meat Co. Cajun Style Andouille Sausage, sliced 🍄
- 2 pounds tri-colored mini potatoes, cut into 1-inch pieces
- 6 ears of corn, husks removed and cut into segments
- 2 pounds jumbo shrimp, peeled and deveined
- ½ cup Scissortail Farms Parsley 🍄

DIRECTIONS

- 1 Preheat oven to 400 degrees. Spray two large baking sheets with nonstick baking spray.
- 2 In a small bowl, combine melted butter with garlic and creole seasoning.
- 3 In a medium bowl, toss together the sausage and potatoes with half the butter mixture. Spread onto baking sheets. Add ears of corn. Cook 25 minutes.
- 4 Toss shrimp with the remaining butter mixture. Remove baking sheets from oven. Add shrimp to both sheets. Place back in oven, cooking for 8 minutes or until shrimp are pink and cooked through. Remove from oven. Sprinkle with parsley and serve.



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Looking to make the best Sheet Pan Shrimp Boil?
Be sure to use **Mountain View Meats**.

Order online at mountainviewmeats.com.



COFFEE ICE CREAM


INGREDIENTS

- 1 ½ cup Hiland Whole Milk 
- 1 ¼ cup granulated sugar
- 2 tablespoons Cheatwoods Honey 
- ½ teaspoon salt
- ½ cup Not Your Average Joe Coffee 
- 6 egg yolks
- 2 ½ cups Hiland Heavy Cream 
- 1 ½ teaspoon Griffin's Vanilla 

DIRECTIONS

- 1 Bring 1 1/2 cups water to a boil using a small sauce pan. Remove from heat, add the coffee and let it set until cool. Strain through a coffee filter. (A press pot works well, but the water needs to come to a boil.) Reserve 1 cup of this liquid for the ice cream.
- 2 In a medium saucepan, combine the milk, sugar, honey, salt and coffee. Warm over medium heat stirring occasionally until steaming. Reduce the heat to low.
- 3 Lightly beat the egg yolks in a small bowl. Slowly pour half the hot milk into the eggs while whisking continuously. Return the mixture to the pot, and cook over medium heat, whisking constantly throughout the process, until thickened, about 5 minutes. Cover with plastic wrap on surface of the ice cream. Refrigerate until cold.
- 4 When ready to make the ice cream, whisk the cream and vanilla into the ice cream until smooth. Churn in an ice cream maker according to the manufacturer's instructions.



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Looking to make the best Coffee Ice Cream?
Be sure to use **Not Your Average Joe - House Blend Coffee**.

Order online at nyaj.coffee.



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