


Fall
RECIPE BOOK



BROWN BUTTER BOURBON PECAN BARS


INGREDIENTS

- 1½ sticks unsalted butter
- 1 cup dark brown sugar, packed
- 1 Egg
- 1 tbsp. bourbon
- 1 tsp. vanilla extract
- 1 cup plus 1 tablespoon all-purpose flour
- ¾ tsp. baking powder
- ½ tsp. salt
- 1 cup Miller Pecan Co. Pecans, toasted and chopped 

DIRECTIONS

- 1 Preheat oven to 350 degrees. Line an 8-inch baking pan with parchment or spray with cooking spray.
- 2 Melt butter in a saucepan over medium heat until golden brown and nutty, 5-7 minutes. Remove from heat. Stir in brown sugar until smooth. Whisk in egg, bourbon, and vanilla.
- 3 In a small bowl, whisk together flour, baking powder and salt. Stir into the butter mixture until just combined. Fold in pecans.
- 4 Spread batter into pan. Bake 20-25 minutes or until top is set and a wooden pick inserted in the center comes out with just a few moist crumbs. Cool before serving.



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Be sure to use **Miller Pecan Co. Pecans**.

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CAJUN SAUSAGE FOIL PACKETS


INGREDIENTS

- 1 pound Mountain View Cajun Andouille Sausage 🇺🇸
- 1 pound small red potatoes
- 4 ears corn, cut into quarters
- 2 pounds shrimp, peeled and deveined
- 1 small yellow onion, sliced
- 2 zucchini, sliced into rounds
- Salt and pepper, to taste
- 1 ½ sticks salted butter, melted
- 1 tbsp. lemon juice
- 4 cloves garlic, chopped fine
- 2 tsp. Worcestershire sauce
- 1 tbsp. Cajun seasoning
- 3 tbsp. chopped parsley
- Extra butter, for dipping

DIRECTIONS

- 1 Heat oven to 425 degrees F, or fire up an outdoor grill to medium-high heat. On the stove, bring a large pot to a boil over high heat. Cook potatoes in salted, boiling water until done, about 15 minutes. Remove potatoes and set aside. Add corn to boiling water and cook in boiling water for about 8 minutes.
- 2 Place cooked corn and potatoes in a large bowl. Add the sausage, shrimp, onion, and zucchini. Season with salt and pepper.
- 3 In a small bowl, combine butter, lemon juice, garlic, Worcestershire sauce, Cajun seasoning, and parsley. Pour butter mixture over the corn and potato mixture.
- 4 Create the foil packs by laying out six pieces of heavy-duty aluminum foil (18-by-12-inches) on your counter. Evenly divide the ingredients between the foil pieces. Fold the top and ends of each piece of foil to enclose each packet. Transfer the packs to a large baking sheet.
- 5 Bake in the oven or over the grill for 15-20 minutes. Carefully unseal to packets, making sure to protect your hands with steam. Top packet contents with more chopped parsley. Serve with extra butter for dipping.



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Be sure to use **Mountain View Meats**.

Order online at mountainviewmeats.com.




CHOCOLATE-DIPPED CLASSIC SHORTBREAD

INGREDIENTS

- ½ pound (2 sticks) unsalted butter, room temperature
- 1 cup granulated sugar
- 1 egg, room temperature
- ½ tsp. salt
- 2 ¼ cup2 all-purpose flour
- 1 (16-ounce) bag Bedré Melting Chocolate (dark or milk chocolate wafers) 🍫

DIRECTIONS

- 1 Blend butter and sugar in a large bowl with an electric mixer, mixing until light and fluffy, about 3 minutes on medium speed. Add egg, mixing until incorporated.
- 2 Add salt then flour, about ½ cup at a time, just until blended and dough holds together. To keep shortbread crisp on the outside and soft on the inside, don't overmix.
- 3 Press dough into an 11-by-7-inch baking dish. Let rest in the refrigerator for 30 minutes.
- 4 Preheat oven to 325 degrees F. If you have formed a rectangle, cut into approximately 16 pieces. Place on a baking sheet and bake 12-15 minutes or until just lightly golden. If you pressed your shortbread into a baking dish, place in the oven and bake for 30-40 minutes or until edges become just lightly golden. Let cool. Slice into about 16 rectangular pieces.
- 5 Once the shortbread has cooled completely, begin dipping in the chocolate. Melt Bedré chocolate according to package directions. Dip each shortbread cookie halfway in chocolate and then sprinkle with your favorite toppings, such as chopped peppermint, chopped pecans, mini chocolate chips, coconut flakes, sprinkles or Bedré Dark Chocolate Premium Sauce.

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Looking to make the best Chocolate-Dipped Classic Shortbread? Be sure to use **Bedré Fine Chocolate**.


Order online at bedrechocolates.com/.



SMOKY BBQ CHICKEN PIZZA

INGREDIENTS


For the BBQ Chicken:

- 1 pound boneless, skinless chicken thighs
- 1/2 cup Head Country Bar-B-Q Sauce, Original 
- 1 tbsp. olive oil
- 1/2 tsp. kosher salt
- 1/4 tsp. smoked paprika

For the BBQ Butter:

- 1 tbsp. butter, melted
- 1 tbsp. Head Country Bar-B-Q Sauce, Original 

For the Pizza:

- 1 pound pizza dough (store-bought or homemade), room temperature
- 1/3 cup Head Country Bar-B-Q Sauce, Original 
- 1 1/2 cup shredded mozzarella cheese
- 1/2 cup shredded smoked gouda cheese
- 1/2 cup thinly sliced red onion
- 3 tbsp. chopped fresh cilantro

DIRECTIONS

- 1 For the chicken: Toss chicken with 1/2 cup Head Country Bar-B-Q Sauce, olive oil, salt, and paprika. Marinate at least 30 minutes in the refrigerator.
- 2 Heat outdoor grill to medium-high heat. Grill chicken 5-6 minutes per side, brushing with a little more Head Country sauce in the last minute of cooking. Remove from heat, then slice thinly.
- 3 Place a pizza stone on the middle rack of a 500-degree oven, or break out your pizza oven. If you don't have a pizza stone, use a large sheet pan and preheat oven to 475 degrees.
- 4 Create the BBQ butter by combining melted butter and Head Country sauce in a small bowl. Set aside.
- 5 Stretch dough to a 12 to 14-inch round. Brush the outer 1-inch of the crust with the BBQ butter. Spread 1/3 cup Head Country sauce over the dough. Sprinkle half the mozzarella on the pizza dough. Evenly distribute chicken and red onion. Sprinkle with remaining mozzarella and the gouda.
- 6 Slide the pizza onto the stone or sheet pan and bake 12-15 minutes, or until the cheese is bubbling and the crust is golden. Drizzle pizza with more Head Country sauce and sprinkle with cilantro. Serve with your favorite beer or cream soda.

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Looking to make the best Smoky BBQ Chicken Pizza?
Be sure to use **Head Country Bar-B-Q Sauce**.



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TRES LECHES CINNAMON ROLLS

INGREDIENTS


For the dough:

- 2 cups Hiland Dairy whole milk 
- ½ cup (1 stick) Hiland Dairy unsalted butter 
- ¼ cup 2 brown sugar
- 2-¼ tsp. (1 packet) rapid-rise yeast
- 5-¼ cup 2 bread flour
- 1 tsp. baking powder
- 2 tsp. cinnamon



For the filling:

- ⅔ cup (1 stick + 3 tbsp.) Hiland Dairy unsalted butter 
- ⅔ cup brown sugar
- 2 tbsp. cinnamon

Milk mixture:


- ½ cup evaporated milk
- ⅔ cup sweetened condensed milk
- ½ cup Hiland Dairy whole milk 

For the frosting:

- 14 tbsp. (1-½ stick) Hiland Dairy unsalted butter 
- 3 cups powdered sugar
- ⅔ cup Hiland Dairy cream cheese, room temperature 

DIRECTIONS

- 1 First, make the dough. In a saucepan, melt the butter into the milk and sugar over medium heat. Let it cool to about 100 degrees F. Gently stir in the yeast and let it sit until foamy.
- 2 In a large bowl, combine 5 cups of the flour, cinnamon, and baking powder. Pour in the yeast mixture and stir with a wooden spoon until just combined. Cover and place in a warm spot for at least 1 hour, or until doubled in size.
- 3 While the dough rises, make the filling. Combine the softened butter, cinnamon, and brown sugar to form a spreadable paste.
- 4 Remove the cover from the risen dough and mix in remaining flour. Knead until the dough is no longer sticky.
- 5 On a lightly floured surface, roll the dough into a large rectangle. Spread the filling mixture evenly over the top. Roll the rectangle tightly, starting with one of the shorter edges. Slice the dough into 6 giant rolls or 9 smaller ones.
- 6 Place the rolls in a lined and greased pan. Cover and let them rise again for 45 minutes.
- 7 Preheat oven to 350 degrees F.
- 8 While the rolls rise, combine the three types of milk in a saucepan over medium heat. Remove from heat and set aside.
- 9 Bake the rolls for 25–30 minutes, until golden brown.
- 10 Once out of the oven, poke holes in the rolls and pour about 3/4 of the milk mixture over them. Allow to cool.
- 11 Meanwhile, make the frosting: In a stand mixer, beat the butter until pale, then add the powdered sugar and beat until combined. Add the cream cheese and beat until smooth and creamy.
- 12 Spread the frosting on the rolls and serve with a dusting of cinnamon and any leftover milk mixture.

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SHORT RIB CHILI

INGREDIENTS

For the chili:

- 1 yellow onion, diced
- 2 jalapeños, seeded and chopped
- 12 oz. Stonecloud Brewing Hatch 22 Hatch Chili Lager 🍷
- 1 chipotle pepper in adobo sauce, minced
- 1 tbsp. adobo sauce
- 4 garlic cloves, minced or grated
- 1 (15 oz) can of fire-roasted diced tomatoes
- 2 tbsp. tomato paste
- 1 tbsp. chili powder
- 1 tsp. ground cumin
- 1 tsp. smoked paprika
- 1 15 oz. can of black beans, drained and rinsed
- 1 15 oz. can chili beans, drained and rinsed
- 3 cups beef stock
- Salt and pepper, to taste

For the beef:

- Salt and pepper
- 3 lbs bone-in short ribs
- 2 tbsp olive oil

Toppings: Braum's shredded cheese 🍷, Braum's sour cream 🍷, avocado, red onions, jalapeños, lime, Scissortail Farms cilantro 🍷, tortilla chips

DIRECTIONS

- 1 Season the short ribs all over with salt and pepper. Set aside.
- 2 Add oil to a cast iron skillet over medium-high heat. Once the oil is hot, add the short ribs, browning them on all sides, about 2 to 3 minutes per side. Remove and set aside on a plate.
- 3 In the same skillet, add onion and jalapeno. Cook until the onions have softened, about 3 minutes, stirring occasionally.
- 4 Use the beer to deglaze the pan, scraping up all the browned bits from the bottom.
- 5 Remove from heat and pour into the slow cooker. Add short ribs and the remaining chili ingredients to the slow cooker. Stir to combine.
- 6 Cook on Low for 8 hours, or on High for 4 hours.
- 7 Remove short ribs and shred the meat off the bone. Discard the bones and add the meat back to the slow cooker. Stir to combine.
- 8 Taste and season with salt and pepper to taste.
- 9 Serve with your favorite toppings.

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WHITE CHICKEN CHILI

INGREDIENTS

- 1 tbsp. olive oil
- 1 medium yellow onion, diced
- 1-1/4 to 1-1/2 lbs. boneless, skinless chicken breasts (about 2 to 3 breasts)
- 3 cups chicken stock
- 2 (15 oz) cans white beans such as cannellini or Great Northern beans, rinsed and drained
- 1/4 cup Alberto's pickled jalapeños, diced
- 3 cloves garlic, minced
- 1 tbsp. The Spice Girl Kitchen Okie Rub
- 1/4 cup fresh Scissortail Farms cilantro, chopped

For serving:

- Alberto's sliced pickled jalapeño
- Alberto's Sweet Jalapeño Relish
- Braum's sour cream
- Braum's shredded cheese
- Lime wedges
- Tortilla chips

DIRECTIONS

Stovetop:


- 1 In a large pot or Dutch oven, heat olive oil over medium heat. Add onion and cook until softened, stirring occasionally, about 5 minutes. Add in the remaining ingredients, except for cilantro, and bring to a simmer. Simmer for 15 to 20 minutes, until chicken is fully cooked and tender.
- 2 Remove chicken from the pot to a cutting board. Shred and return to the pot with chopped cilantro. Portion into bowls and serve with your favorite toppings.

In the slow-cooker:

- 1 Add chicken to the insert of your slow cooker, (at least 6 quarts or bigger). Top with remaining ingredients, except for the cilantro. Stir to combine.
- 2 Cover and cook on low for 4 to 6 hours or high for 2 to 4 hours, until the chicken is cooked through. Remove chicken, shred, and return to the soup with cilantro. Stir to combine and serve.

In the pressure cooker:

- 1 Heat olive oil on saute setting. Once hot, add onion and cook until softened, stirring occasionally, about 5 minutes. Add the rest of the ingredients, except for the cilantro, and stir to combine. Close, seal, and cook on High pressure for 10 minutes. Manually release pressure when finished.
- 2 Remove chicken and shred on a cutting board. Return chicken to the soup with cilantro, stirring to combine. Serve.
- 3 Leftovers can be kept in an airtight container in the refrigerator for up to 5 days. Reheat in the microwave or on the stovetop until warmed through.

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JALAPEÑO POPPER MAC & CHEESE

INGREDIENTS

- 1 (12) ounce package Della Terra Campanelle pasta 
- 1 lb. Bar-S Thick-Cut Bacon, cooked crisp and crumbled 
- 1 stick Hiland Dairy Butter 
- 1/2 cup Shawnee Mills All Purpose Flour 
- 1 cup Hiland Dairy whole milk 
- 1 cup Hiland Dairy Half-and-Half 
- 1 (8 oz.) package cream cheese, cut into 1-inch cubes
- 2 cups Lovera's Caciocavera cheese, shredded 
- 2 cups shredded cheddar cheese
- 1 tsp. kosher salt and fresh cracked black pepper
- 1/4 cup Ace in the Bowl Salsa 
- 2 jalapeños, sliced
- 1/2 cup panko bread crumbs

DIRECTIONS

- 1 Cook pasta according to package directions. As pasta is cooking, cook bacon until crisp, and then crumble.
- 2 Melt butter over medium heat in a large saucepan. Add flour, stirring for about 2 minutes or until light brown. Gradually add milk and half and a half, stirring constantly. Bring to a boil until thickened and smooth.
- 3 Remove from heat, and add cream cheese, Lovera's cheese, cheddar, salt, and pepper. Stir until cheese is completely melted.
- 4 In a large bowl, combine pasta with cheese sauce. Fold in crumbled bacon and salsa. Pour into a buttered 9-by-13-inch baking dish. Top with sliced jalapeños and sprinkle with breadcrumbs.
- 5 Bake in a preheated 400-degree oven for 30-40 minutes, or until top is bubbly and golden brown.

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RUSTIC CHICKEN POT PIE

INGREDIENTS

For the pot pie:

- 6 slices Bar-S bacon, chopped ➡
- 1 medium yellow onion, diced
- 2 medium celery stalks, diced
- 2 large carrots, diced
- 1 bay leaf
- 2 tsp. Padiano's Kitchen Smoke Steakhouse Seasoning ➡
- 1/4 cup Shawnee Milling all-purpose flour ➡
- 2 cups chicken stock
- 3 cups cooked chicken, shredded or cut into small chunks
- 1 cup frozen peas

For the biscuits:

- 1 2/3 cups Shawnee Milling all-purpose flour ➡
- 2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- Pinch of ground black pepper
- 1/4 cup Hiland Dairy unsalted butter, chilled, cut into small pieces ➡
- 1 cup Hiland Dairy Old Recipe Bulgaria Style buttermilk ➡
- 1 Equally Yolcked egg, beaten ➡

DIRECTIONS

- 1 Preheat the oven to 425 degrees F.
- 2 Heat a 10-inch oven-safe skillet (we recommend cast iron) over medium heat. Once hot, add bacon and cook until crispy, about 5 minutes. Remove bacon and set aside, making sure to reserve the fat in the pan.
- 3 Return the pan to medium heat and add onion, celery, and carrots to the bacon fat. Cook 5-7 minutes, until the onions are translucent. Season with salt and pepper.
- 4 Stir in flour and seasoning. Cook for 2 minutes, stirring frequently. Add bay leaf. Slowly pour in chicken stock while stirring constantly, until well-combined. Simmer for about 5 minutes, stirring occasionally, until the sauce thickens.
- 5 Remove from heat and remove the bay leaf. Add in frozen peas, cooked chicken, and cooked bacon until everything is well-combined and coated in the sauce. Set aside.
- 6 To make the biscuits, add flour, baking powder, baking soda, salt, and black pepper to a large bowl. Whisk to combine. Add butter and, using a pastry cutter or your hands, incorporate the cubed butter until it forms a sandy-looking texture, with some larger chunks of butter about the size of a pebble.
- 7 To make the biscuits, add flour, baking powder, baking soda, salt, and black pepper to a large bowl. Whisk to combine. Add butter and, using a pastry cutter or your hands, incorporate the cubed butter until it forms a sandy-looking texture, with some larger chunks of butter about the size of a pebble.
- 8 Pour in buttermilk and stir until just combined. Do not overmix.
- 9 Use a large spoon or your hands to drop the biscuit batter in large dollops onto the filling in the cast-iron skillet. Brush the tops of the biscuits with beaten egg.
- 10 Bake 20-25 minutes, until the tops of the biscuits are golden brown and the filling is bubbling. Serve warm.

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BLOOMING QUESADILLA RING

INGREDIENTS

For the filling:

- 2 to 2-1/2 lbs. boneless skinless chicken breasts and/or thighs
- ¼ cup Padiano's Kitchen Flame seasoning
- 14 oz. chicken broth

For the BBQ Ranch Drizzle:

- 1/2 cup ranch dressing
- 1/4 cup John's Bar-B-Q Sauce

For the Quesadilla Ring:

- 1/4 cup John's Bar-B-Q Sauce
- 1/2 tbsp. Padiano's Kitchen Flame seasoning
- 4 oz. cream cheese, room temperature
- 3 cups Hiland Dairy shredded cheddar cheese
- 3 cups Hiland Dairy shredded Monterey Jack cheese
- 24 small flour tortillas

DIRECTIONS

- 1 Add chicken breasts, Flame seasoning, and chicken broth to a slow cooker insert. Cook until the chicken is cooked through, on High for 3 to 4 hours, on Low for 6 to 8 hours.
- 2 Remove the chicken from the slow cooker and shred on a cutting board, using two forks.
- 3 Preheat the oven to 400 degrees F. Line a large baking sheet with parchment paper.
- 4 Place a 4-inch oven-safe ramekin in the center of the baking sheet. Set aside.
- 5 In a medium bowl, stir together shredded chicken, BBQ sauce, Seasoning, and cream cheese until combined. Set aside.
- 6 In a separate large bowl, stir together cheddar cheese and Monterey Jack cheese. Reserve 1 ½ cup of the mixture.
- 7 Cut tortillas in half. Top each tortilla half with 1 tbsp. of the chicken mixture and 1 tbsp. of the cheese mixture.
- 8 Starting at one corner of the cut side, roll the tortilla into a cone. Place seam side down with the pointed end against the ramekin. Continue this process until you have one even layer.
- 9 Sprinkle with 3/4 cups of the reserved cheese. Make another ring on top, then sprinkle with remaining reserved cheese.
- 10 Top with a final ring of quesadillas. Spray the top with cooking spray.
- 11 Bake for 20 minutes.
- 12 While the ring bakes, stir together ranch dressing and BBQ sauce for the drizzle. Set aside.
- 13 Let the ring cool for 5 minutes before drizzling with BBQ ranch. Serve with salsa or guacamole for dipping.

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HASSELBACK HERB SWEET POTATOES

INGREDIENTS

For the Spicy Candied Bacon:

- 8 slices Bar-S thick-sliced bacon
- 1-1/2 tsp. The Spice Girl Kitchen Okie Rub
- 1 1/2 tbsp. brown sugar
- 1 1/2 tsp. maple syrup

For the potatoes:

- 4 medium sweet potatoes, scrubbed
- 4 tbsp. Braum's unsalted butter, melted
- 1 tsp. Scissortail Farms parsley, finely chopped
- 1 tsp. Scissortail Farms thyme, finely chopped
- 1 tsp. Scissortail Farms rosemary, finely chopped
- 1 1/2 tsp. The Spice Girl Kitchen Okie Rub

DIRECTIONS

- 1 To make the spicy candied bacon, add bacon in one layer on a rack. Place the rack on an aluminum foil-lined rimmed baking sheet. Drizzle bacon with maple syrup and sprinkle with brown sugar and Okie Rub. Place in the oven.
- 2 Turn oven to 425 degrees F. You want to put the bacon in a cold oven and allow it to bake as the oven preheats so the bacon candies properly. Cook for 15-20 minutes (time may vary based on how quickly your oven heats up, so check it a couple of times). Remove from oven when cooked through and roughly chop bacon. Set aside and keep oven on.
- 3 While the bacon cooks, spray a separate baking sheet with nonstick cooking spray. Set aside.
- 4 Wash and scrub sweet potatoes well, then pat dry with paper towels.
- 5 Using a sharp knife, slice 1/8-inch wide slits into each sweet potato, stopping 1/2-inch from the bottom of the potato. You don't want to cut straight through! Place on baking sheet.
- 6 In a small bowl, whisk together butter, parsley, thyme, rosemary, and Okie Rub. Brush half the butter onto the potatoes and bake for 30 minutes.
- 7 Remove from oven and brush with remaining butter. Return to the oven to bake for another 25 minutes, until soft and tender in the center.
- 8 Remove from oven and sprinkle with candied bacon. Serve immediately.

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GRILLED SAUSAGE STUFFING

INGREDIENTS

- 2 tbsp. Hiland Dairy butter 
- 2 tbsp. extra-virgin olive oil
- 2 stalks celery, diced
- 1 yellow onion, diced
- 8 oz. Lovera's Italian sausage, uncooked 
- 1/2 cup dried cranberries
- 2 tsp. The Spice Girl Kitchen Okie Rub 
- 2 tbsp. chopped oregano (or 2 tsp. Dried)
- 8 cups Big Sky Bread Company Italian bread, cubed 
- 2 cups chicken stock

DIRECTIONS

- 1 Set grill temperature to High and place a 10-inch cast iron skillet on the grill. Cover and preheat for 15 minutes.
- 2 Add butter and oil to the preheated skillet. Once the butter is melted, add celery and onion, cooking until softened, about 4 to 5 minutes, stirring occasionally.
- 3 Add sausage and cook until crumbly and no longer pink, about 4 to 5 minutes. Make sure to break up any big clumps that form. Stir in cranberries, Okie Rub, and oregano until combined. Remove from grill. Keep the grill on.
- 4 Add cubed bread to a large bowl and add sausage mixture. Slowly add in stock, mixing with your hands as you go to make sure the bread is coated well with the stock.
- 5 Pour stuffing back into the cast-iron skillet and cover with foil. Place the skillet back on the grill and cook for about 30 minutes. Remove the foil and cook another 15 to 20 minutes, until the bread is golden and crispy on top.
- 6 Remove from grill and serve warm.

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HAM, MUSHROOM AND POTATO GRATIN

INGREDIENTS

- 8 oz. J-M Farms Cremini Mushrooms 
- 1 cup grated cheddar cheese
- 1 tbsp. olive oil
- 1 cup Bar-S Chopped Ham 
- 1-1/2 pound Yukon gold potatoes, peeled 
- 1 cup Hiland Dairy whole milk 
- 1 tsp. coarse salt
- 1/2 cup grated parmesan cheese
- 1 tsp. freshly ground black pepper
- 2 tbsp. Hiland Dairy Salted Butter 

DIRECTIONS

- 1 Preheat oven to 350 degrees F. Butter a 9-inch square or oval dish.
- 2 Saute mushrooms in olive oil until golden brown.
- 3 Slice potatoes thin using a sharp knife or mandoline. Arrange half of potatoes in bottom of dish, overlapping as needed. Sprinkle with half the salt and half the pepper. Layer with half the mushrooms, half the cheddar and half the ham. Repeat layers.
- 4 Evenly pour milk over the entire dish. Dot with 2 tablespoons butter.
- 5 Bake 40 minutes. Remove from oven, sprinkle with parmesan cheese. Bake an additional 10 minutes. The gratin is done when the potatoes are soft and the top is golden brown.

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TAILGATE HONEY NUT CARAMEL CORN

INGREDIENTS

- 1/2 cup popcorn kernels or 1 (3-ounce) bag microwave popcorn
- 1 cup Miller Pecan Co. pecans
- 1/2 cup Healthy Cravings Bees Knees Honey Cinnamon Nut Mix
- 1 cup brown sugar
- 1/4 cup Roark Acres Okie Honey
- 1/2 teaspoon kosher salt
- 1/2 cup Hiland Dairy butter
- 1/4 tsp. baking soda
- 1/2 cup Griffin's vanilla

DIRECTIONS

- 1 Preheat oven to 350 degrees F.
- 2 Cook popcorn in air popper or on stovetop according to popcorn package directions. Or, pop a bag of popcorn. Spread popcorn on a large, rimmed baking sheet lined with parchment paper. Sprinkle with pecans and nut mix.
- 3 In a small saucepan, combine brown sugar, honey, salt, and butter over medium heat. Cook, stirring often, allowing mixture to come to a simmer. Simmer 4-5 minutes, stirring constantly. Remove from heat before the mixture gets too dark. Stir in baking soda and vanilla. Pour mixture over popcorn and nuts, gently tossing to coat.
- 4 Bake for 15-20 minutes, stirring every 5 minutes. Cool completely before serving.

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CARAMEL CREAM COLD BREW

INGREDIENTS

- 6 oz. ground Not Your Average Joe coffee 
- 7 cups cold Oklahoma's Own Ozarka water 
- 1-1/2 tbsp. Braum's caramel syrup 
- 1/2 tsp. Griffin's Vanilla 
- 2-3 oz. Braum's half and half 

DIRECTIONS

- 1 First, make the cold brew. Combine coffee grounds with cold water in a large pitcher or glass jar. Cover, and let steep at room temperature for 12 hours or in the refrigerator for 24 hours.
- 2 Fill a glass with ice. Pour 6 ounces of cold brew, the caramel syrup, and the vanilla into a glass jar with a lid. Close with a lid and shake vigorously.
- 3 Pour into a drinking glass. Add half and half. Stir before serving.

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APPLE BUTTER DANISH



INGREDIENTS

For the pastry:

- 1 puff pastry, thawed
- 1/2 jar Southern Roots Sisters Apple Butter 
- 1/2 cup granulated sugar
- 1 tsp. Griffin's Vanilla 
- 1 (8 ounce) package Hiland Dairy Cream Cheese, softened 
- 1/2 cup toasted and chopped Miller Pecan Company Pecans 


- 1/2 tbsp. granulated or turbinado sugar
- 1 Equally Yolked Egg 

For the icing:

- 3/4 cup powdered sugar
- 1 tbsp. Braum's Milk 
- 1/4 tsp. Griffin's Vanilla 

DIRECTIONS

- 1 Preheat your oven to 400°F. Place the thawed puff pastry on parchment paper and gently roll it out to a slightly larger rectangle. Place the pastry and parchment paper onto a baking sheet.
- 2 Make several 1-inch-wide slices along both long sides of the pastry, creating strips. Be sure to leave a solid, uncut strip in the center for the filling.
- 3 In a mixing bowl, beat together the cream cheese, 1/2 cup of granulated sugar, and vanilla until smooth. Spread an even layer of this mixture down the center strip of the pastry. Top with an even layer of Southern Roots Sisters Apple Butter, and then sprinkle with the toasted pecans.
- 4 To braid the pastry, fold one sliced strip at a time over the filling, alternating from one side to the other. Repeat this process down the length of the pastry to create a braided look. Once you've reached the end, be sure to pinch both ends of the pastry together to prevent any filling from spilling out during baking.
- 5 Whisk the egg with a fork and brush it over the top of the pastry. Sprinkle with 1 to 2 tablespoons of granulated or turbinado sugar.
- 6 Bake for 20 to 25 minutes, until the top is golden brown and the filling is bubbling.
- 7 Allow the danish to cool for 20 minutes. While it cools, mix together the powdered sugar, milk, and vanilla to make the icing. Once the danish has cooled, drizzle the icing over the top and serve.

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