

# Bacon and Brussels Sprouts Slaw

2017 Lauri Jo's Cooking Stage

**Serves: 6-8**

(serving size: about 1/2 cup)

**Active time: 10 minutes**

**Total time: 20 minutes**

**Companies & Products Featured:**

**Hunter Cattle Company -  
Bacon**

**Lauri Jo's -  
Mayhaw Jelly**

**Georgia Olive Oil - Olive Oil**

**Duke's Mayonnaise**



1/3 cup mayonnaise (Duke's preferred)

2 tsp. dijon mustard

1/4 cup apple cider vinegar

1/2 tsp. kosher salt

1/4 tsp. freshly ground black pepper

2 Tbsp. mayhaw jelly (Lauri Jo's preferred)

2 Tbsp. good-quality olive oil (Georgia Olive Oil preferred)

1/4 cups thinly sliced carrots

1/2 cup thinly sliced green onions

1/4 cup chopped fresh parsley

1 lb. Brussels sprouts, shredded

4 slices thick-cut bacon, cooked and crumbled  
(Hunter Cattle Company preferred)

3 Tbsp. toasted sliced almonds

Whisk together mayonnaise, dijon, apple cider vinegar, salt, pepper, mayhaw jelly, and olive oil in a small bowl until well combined; set aside.

In a large bowl, toss together carrots, green onions, parsley, Brussels sprouts, and dressing; let stand 10 minutes. Just before serving toss with bacon crumbles and sprinkle with almonds.

# Boiled Peanut Hummus

2017 **Lauri Jo's** Cooking Stage

**Serves: 6-8**  
(serving size: 2 Tbsp.)

**Active time: 10 minutes**

**Total time: 10 minutes**

**Companies & Products Featured:**

**Two Nutty Chicks -  
Boiled Peanuts**

**Oliver Farms Artisan Oils -  
Green Peanut & Benne Oils**

**Wayne0's Seasoning -  
Wayne0's Southern  
Seasoning**

1 cup shelled boiled peanuts (Two Nutty Chicks preferred)  
2 Tbsp. tahini  
2 Tbsp. fresh lemon juice  
1 tsp. chopped fresh parsley  
1 tsp. minced fresh garlic (from 2 cloves)  
1/4 tsp. Seasoning blend,  
such as Wayne0's Southern Seasoning  
2 Tbsp. green peanut oil  
(Oliver Farms Artisan Oils preferred)  
Garnishes: shelled boiled peanuts, Oliver Farms benne oil,  
Wayne0's Southern Seasoning

Process first 6 ingredients in a food processor until coarsely chopped, stopping to scrape down sides. With processor running, pour green peanut oil through food chute in a slow, steady stream, processing until mixture is smooth. Stir in up to 5 Tbsp. water, 1 Tbsp. at a time, for desired spreading consistency. Garnish, if desired. Serve with pita chips and vegetable crudité.

# Southwestern Grit Cakes w/ Pepper Jelly

2017 **Lauri Jo's** Cooking Stage

**Serves: 12**

(serving size: about 2 cakes)

**Active time: 45 minutes**

**Total time: 45 minutes**  
+ chilling time

**Companies & Products Featured:**

**Gayla's Grits -  
stone-ground white grits**

**Hunter Cattle Company -  
fresh ground pork sausage**

**Lauri Jo's - Southern Corn  
Whiskey & Red Pepper Jellies**

3 1/4 cups unsalted chicken stock (Swanson preferred)

1 cup uncooked stone-ground all-natural grits (Gayla's)

1/2 tsp. kosher salt

1 tsp. unsalted butter

1 cup shredded Mexican blend cheese

8 oz. fresh ground pork sausage

(Hunter Cattle Company preferred)

1/2 cup yellow corn kernels (from 1 ear)

1 large jalapeño pepper, seeds removed, minced

1/4 cup bacon drippings

1/3 cup favorite pepper jelly (Lauri Jo's preferred)

Combine stock, grits, and salt in a medium, heavy-bottom saucepan; bring to a boil over medium-high heat, stirring frequently. Reduce heat to medium-low; simmer, uncovered, 20-25 minutes or until very thick, stirring often. Remove from heat, stir in butter and cheese until melted. Let cool completely, about 30 minutes. Meanwhile, brown sausage in a cast-iron skillet over medium heat until browned on all sides; add corn and cook until browned slightly and sausage is cooked through, about 5 minutes. Remove from heat and let cool to room temperature, about 20 minutes. Stir sausage mixture and jalapeños into cooled grits; spoon mixture into a 7x11" baking sheet, spreading into one flat layer. Place a paper towel on top of mixture; chill thoroughly, about 24 hours. Cut chilled grits using a 1 1/2" round cutter. Heat bacon grease in a large cast-iron skillet over medium heat. Fry grit rounds until golden and crisp, about 3-4 minutes per side. Serve with pepper jelly.

Note: I like to serve with Lauri Jo's Southern Corn Whiskey or Red Pepper Jellies, but any flavor will work!

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# Chilled Spanish Pecan Soup

2017 **Lauri Jo's** Cooking Stage

**Serves: 6**

(serving size: about 1/2 cup)

**Active time: 10 minutes**

**Total time: 1 hour**

**45 minutes**

**Companies & Products Featured:**

**Pecan Ridge Plantation -  
*pecans and pecan oil***

**Georgia Olive Oil -  
*extra virgin olive oil***



- 1 head garlic
- 2 slices day-old sourdough bread, crust removed
- 2 cups vegetable stock (Swanson preferred)
- 1 cup chopped pecans (Pecan Ridge Plantation preferred)
- 1 cup extra virgin olive oil (Georgia Olive Oil preferred)
- 1 Tbsp. sherry vinegar
- 1/2 tsp. kosher salt
- 1 cup seedless green grapes, halved
- 2 Tbsp. pecan oil (Pecan Ridge Plantation preferred)

Preheat oven to 400°F. Wrap garlic in aluminum foil.

Bake for 30-35 minutes, or until cloves feel soft when pressed. Remove from oven. When cool enough to handle, squeeze out garlic cloves. Soak sourdough in 3 cups water until very soggy; squeeze out excess water. In a food processor or blender, pulse garlic cloves, soaked bread, vegetable stock, pecans, olive oil, sherry vinegar, and salt until smooth. Chill at least 1 hour, or until ready to serve. To serve, pour chilled soup into serving bowls. Garnish with halved grapes and a drizzle of pecan oil.

# Hummingbird Bread

2017 **Lauri Jo's** Cooking Stage

**Serves: 16**  
(serving size: 1 slice)

**Active time: 15 minutes**

**Total time: 3 hours**

**Companies & Products Featured:**

**Back to Basics 101:**

**Banana Bread**

**Homemade Baking Mix**

**Pecan Ridge Plantation -  
pecans**



- 1 pkg. Banana Bread Homemade Baking Mix, such as Back to Basics 101
- 3 large eggs, lightly beaten
- 1 3/4 cups mashed ripe bananas (about 4 large)
- 1 (8-oz.) can crushed pineapple, undrained
- 3/4 cup chopped toasted pecans  
(Pecan Ridge Plantation preferred)
- 3/4 cup canola oil
- 1 1/2 tsp. pure vanilla extract

Optional garnish: homemade cream cheese frosting

Preheat oven to 350°. Lightly grease and flour 2 (8.5x4.5" lb.) loaf pans. Stir together banana bread baking mix, and next 6 ingredients, stirring just until dry ingredients are moistened. Pour mixture into prepared loaf pans; bake at 350° for 45-50 minutes or until a long wooden pick inserted in center comes out clean. Cool in pans on a wire rack 15 minutes; remove loaves from pans to wire rack, and cool completely, about 2 hours.

Serve with homemade cream cheese frosting, if desired.

# Pumpkin Cream Cheese Bites

2017 **Lauri Jo's** Cooking Stage

**Serves: 60**  
(serving size: 1 bite)

**Active time: 20 minutes**

**Total time: 1 hour**

**Companies & Products Featured:**

**Back to the Basics 101:**

**Georgia Grown Soft Red**

**Wheat Flour**

**Oliver Farms Artisan Oils:**

**pumpkin oil**

**Allen's Honey Sales:**

**Wildflower honey**



3 1/4 cups unsalted chicken stock (Swanson preferred)  
1 cup uncooked stone-ground all-natural grits (Gayla's)  
1/2 tsp. kosher salt  
1 tsp. unsalted butter  
1 cup shredded Mexican blend cheese  
8 oz. fresh ground pork sausage  
(Hunter Cattle Company preferred)  
1/2 cup yellow corn kernels (from 1 ear)  
1 large jalapeño pepper, seeds removed, minced  
1/4 cup bacon drippings  
1/3 cup favorite pepper jelly (Lauri Jo's preferred)

Preheat oven to 350°F. In the bowl of a stand mixer, beat together sugars, oils, and pumpkin. Add eggs one at time, mixing well after each addition; stir in 1 teaspoon vanilla. In a separate bowl, sift together flour, baking soda, baking powder, and 1/2 teaspoon kosher salt. Slowly add dry ingredients into pumpkin mixture until just combined. Place a piece of parchment on 3 sheet trays. Using a pastry bag with a round tip, or a big zip-top plastic bag with one corner snipped, pipe circles of batter, starting from the middle and working outward until the circles are about 1 inch in diameter on prepared sheet trays. Bake for 8-10 minutes; remove from oven and let and cool sheet trays 2 minutes, then remove to cool completely on wire racks, about 30 minutes. To prepare frosting, beat together cream cheese, butter, honey, powdered sugar, remaining 1/2 teaspoon vanilla, and remaining 1/4 teaspoon salt with an electric mixer until smooth. Pipe or spread onto baked pumpkin bites.

# Muscadine Honey Pork Tenderloin

2017 Lauri Jo's Cooking Stage

**Serves: 6 - 8**

**Companies & Products Featured:**

**Hunter Cattle Pork Loin**

**Allens Muscadine Honey**

**& Garlic Reduction**

## Ingredients:

- 3 Pork Tender Loins,  
cleaned and trimmed
- 2 Cups Muscadine Honey
- 6 Cloves Garlic
- 4 Cups Chicken Stock
- Olive oil, Kosher Salt, Thyme Powder
- Fresh Cracked Black Pepper

## Sauce

(45 minute cook time, can be made well ahead of time)

Take garlic cloves and toss with 2 tablespoons of olive oil, kosher salt. Place in a foil pouch, roast in 425 degree oven for 15 minutes. Let it Cool and smash cloves with side of knife. Add to the Honey and Stock. While garlic is roasting, combine 3 cups chicken stock and 2 cups of honey in a medium sauce pan, bring to a simmer, turn down low and reduce by half.

## Pork

(25 minute cook time)

Pat dry the tenderloins, Season with liberal amount of Thyme Powder, Salt & Pepper, Let sit to get to room temperature. Sear in a HOT skillet to golden Brown, Remove pan from heat, add 1 cup chicken stock. Finish in a preheated 425 Degree oven for 15 minutes, or internal temperature of 145 degrees. Let it Sit 7 minutes. Slice in half to feed 6 Hungry folks, or into medallions to feed 8 nibblers.

Drizzle with sauce, repeatedly. If you like heat, add a fresh diced jalepeno to sauce.

# Harvest Sweet Potato Hash w/ Pasture Pork Sausage

2017 Lauri Jo's Cooking Stage

Serves: 5 - 8

Prep time: 20 minutes

Cook time: 45 minutes

Roasted Sweet Potato,

Butternut Squash &

Mushrooms finished with

Pecan Ridge Truffle Oil

4# Sweet Potatoes, Skin on and Diced  
2 Butternut Squash, peeled and diced  
4 Ears of Corn, husk removed  
3 Red Bell peppers, cored & diced small  
2# Button Mushrooms, cut in half, stems trimmed  
2# Hunter Cattle Pork Sausage  
Pecan Ridge Truffle Oil, Olive oil  
Kosher Salt, Fresh Cracked Black Pepper

In a LARGE cast iron skillet, break up the pork and brown on medium heat. Remove cooked sausage, Save the oil in a separate bowl. Add 2 tablespoon of olive oil and 1 tablespoon of pork fat, turn up the heat on the skillet to HOT! Roll the corn in the hot pan until it shows char color, do not burn. Remove the corn and let cool. Remove kernels from the cob and set aside. Add 2 more tablespoons of olive oil and all remaining pork fat. Turn heat down to medium high and add the sweet potato and Squash. Season well with Salt & Pepper. Stir well, cook until pieces are al dente, firm to bite not mushy. Add mushrooms, bell peppers, corn and sausage back into skillet, toss well. Drizzle LIGHTLY with Pecan Ridge Truffle oil. Put skillet into a 350 degree oven for 20 minutes. Remove from Oven and present right from the skillet. Feeds 5 as a meal, 8 as a side.



# Quick Collards

## 2017 Lauri Jo's Cooking Stage

Serves: 5 - 8

Prep time: 15 minutes

Cook time: 45 minutes

Thin sliced stem  
of collard greens

Lauri Jo's

Pecan Jalapeno Pepper Jelly

Hunter Cattle Pepper Bacon



3 Bunches Collard Greens, cleaned from stem,  
large leaves

1# Hunter Cattle Pepper Bacon

1 Jar Lauri Jo's Pecan Jalapeno Pepper Jelly

4 cups chicken stock or water

Olive oil, Kosher Salt

Fresh Cracked Black Pepper

Cut bacon into small pieces, lardons, about 1/4 inch wide. In a heavy bottom enameled cast iron pot, Cook on low heat to render the most fat, remove cooked bacon and reserve fat. Lay the Collard leaves on top of each other in stacks of 8. Roll the stack up from the fat end, into a cigar shape. Slice thin strips from the end of the roll, about 1/8 inch wide or thinner. Turn up the heat on the bacon fat, add olive oil. Flash sear the collard strips, season with salt and pepper AFTER flash searing. Add Lauri Jo's pepper jelly and chicken stock. Bring up to a boil, the pecans in the pepper jelly removes the bitter. Cover with a heavy lid and simmer for 45 minutes.

Serve over white rice as an entrée for 5,  
or as a side for 8.