

REAL ★ *Southern* ★ STYLE

HOLIDAY Cookbook

Bruce's
YAMS

GLORY
FOODS

TABLE OF CONTENTS

Holiday Collection

starters

sweet potato hummus
skillet corn & chile con queso

brunch

poached eggs over mixed greens
sweet potato peanut butter muffins
quiche with greens

sides

sweet potato peach bake
red beans & rice stuffed peppers
pasta with sweet potatoes & brie

entrees

sweet potato & walnut pasta sauce
sausage with green beans, tomatoes & blackeye peas
beef tenderloin sandwich with butter bean spread
fried apple & chive stuffed pork loin roast

desserts

salted cashew sweet potato fudge
gingerbread apple bars




sweet potato hummus

*homemade hummus is delicious -
add sweet potatoes to make it more seasonal*

INGREDIENTS

- 1 cup Bruce's Yams Cut Sweet Potatoes, drained
- 1 (15 oz.) can garbanzo beans, rinsed and drained
- 2 tbs. lemon juice
- 1/4 cup Tahini (sesame paste)
- 5 garlic cloves, roasted or raw
- 1 tbs. extra virgin olive oil
- 1/2 tsp. cumin
- 1 tsp. salt
- water

DIRECTIONS

1. Transfer Bruce's Yams Cut Sweet Potatoes into a food processor. Add garbanzo beans, lemon juice, Tahini, garlic, olive oil, cumin, salt and about 2 tbs. of water.
2. Pulse the mixture until smooth, scraping down the sides of the bowl and adding water to thin mixture if it seems too thick.
3. Adjust seasoning and serve with a drizzle of olive oil. Add a sprinkle of paprika if desired.

STARTER



skillet corn chile con queso

*try as a dip or as a sauce on
your favorite tacos & burritos*

INGREDIENTS

- 1 tbs. corn oil
- 1/2 small white onion; diced
- 1 (4 oz.) jar pimientos; drained OR 4 oz. of minced sun-dried tomatoes
- 4 oz. (from a 7 oz. can) diced green chiles
- 1 (15 oz.) can Glory Foods Skillet Corn
- 1 (15 oz.) jar con queso
- soft corn tortillas for serving

DIRECTIONS

1. Heat corn oil in a medium saucepan and sauté onion for 2 minutes until fragrant.
2. Stir in pimientos (or sun-dried tomatoes) and green chiles; cook for 5 minutes.
3. Add Glory Foods Skillet Corn and con queso; reduce heat and simmer on low for an additional 5 minutes.
4. Serve with warmed tortillas.

STARTER



poached eggs over mixed greens

*this tart, flavorful dish is
perfect for a holiday brunch*

INGREDIENTS

- 1 tbs. white vinegar
- 8 large eggs
- 4 slices Texas Toast
- 1 (6 oz.) can prepared hollandaise sauce
- 2 tsp. fresh lemon juice
- 1 (14.5 oz.) can Glory Foods Sensibly Seasoned Mixed Greens; drain well (press out ALL excess liquid)
- salt & pepper to taste

DIRECTIONS

1. Bring a large saucepan (half full of water) to a brisk boil and add vinegar.
2. Crack eggs into small bowls (one egg per bowl) and poach 4 at a time until just cooked (the white part of the egg should be done but the yellow yolk should be soft).
3. Bake Texas Toast according to box direction.
4. Heat hollandaise sauce then stir in lemon juice.
5. Warm Glory Foods Sensibly Seasoned Mixed Greens and divide between the slices of toast and top with 2 eggs per slice. Drizzle hollandaise sauce over the eggs and season with salt & pepper. Serve immediately on warmed plates.

BRUNCH



sweet potato peanut butter muffins

*try this treat as a side dish to a big holiday
breakfast or whip up and enjoy for a delicious
on the go treat*

INGREDIENTS

- 3/4 cup (from a 15 oz. can) Bruce's Yams Cut Sweet Potatoes (drained)
- 2 whole eggs
- 1/3 cup non-fat, plain yogurt
- 2 tsp. smooth peanut butter
- 1/3 cup olive oil
- 1/2 cup water
- 1 (15 oz.) box pumpkin muffin mix
- 2/3 cup golden raisins
- cinnamon-sugar for sprinkling (optional)

DIRECTIONS

1. Heat oven to 375°F.
2. Line a 12 count muffin tin with paper cupcake liners; set aside.
3. In the bowl of an electric mixer (hand mixer can be used), beat the Bruce's Yams Cut Sweet Potatoes for 3-4 minutes until they start to look creamy.
4. Add eggs, yogurt, peanut butter, olive oil and water; beat 2 minutes more.
5. Add muffin mix; stir and when well combined, add raisins.
6. Using a small cookie scoop, fill paper liners 3/4 full. Place in oven and bake for 25 minutes.
7. When slightly cool, sprinkle with cinnamon-sugar, if desired.

BRUNCH



quiche with greens

greens are a great addition to this traditional breakfast dish

DIRECTIONS

1. Cook and cool pie shell according to directions provided on the package.
2. Lightly beat eggs, heavy cream, mustard, pepper, salt and lemon zest.
3. Spread the meat, Glory Foods Turkey Seasoned Collard Greens and onions in the bottom of the pie shell; sprinkle with Swiss and feta cheeses.
4. Pour egg mixture over meat, greens and cheese, and lightly combine all ingredients.
5. Sprinkle with Parmesan cheese.
6. Bake at 425°F for 25 minutes then 350°F for 30 minutes. Cover edges of the pie with foil strips if browning too quickly.

INGREDIENTS

- 1 9" deep dish pastry pie shell, cooked
- 6 eggs
- 3/4 cup heavy cream
- 1 tbs. Dijon mustard
- 1 tsp. pepper
- 1 tsp. salt
- 1 tsp. fresh lemon zest
- 1/2 cup cooked ham, sausage or turkey
- 1 (15 oz.) can Glory Foods Turkey Seasoned Collard Greens, drained
- 1 cup onions, diced
- 1 cup Swiss cheese (shredded)
- 1 cup feta cheese (crumbled)
- 1/4 cup Parmesan cheese (grated)

BRUNCH



sweet potato peach bake

peaches and sweet potatoes compliment one another perfectly in this sweet & tangy side dish

DIRECTIONS

1. Heat oven to 350°F.
2. Place Bruce's Yams Cut Sweet Potatoes in a bowl and cut into slightly smaller pieces.
3. Drain the peaches (reserving 4-5 slices for the top of the casserole) and add to the yams along with 1/2 cup peach juice, ground ginger, salt and pepper; stir to mix.
4. Transfer to a 2 quart baking dish; set aside.
5. In a separate bowl, stir together the brown sugar and pecans.
6. Sprinkle pecan mixture over top of casserole and place reserved peach slices in a line down the center.
7. Bake for 35-40 minutes until hot and bubbly.

Variation: 2 tbs. minced candied (crystallized) ginger can be added to the brown sugar-pecan mixture if desired.

INGREDIENTS

- 1 (40 oz.) can Bruce's Yams Cut Sweet Potatoes, drained
- 1 (16 oz.) can sliced peaches (no sugar added), drained and syrup reserved
- 1/2 tsp. ground ginger
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/4 cup brown sugar
- 1/3 cup chopped pecans

SIDES



red beans & rice stuffed peppers

this filling side dish is easy & delicious

INGREDIENTS

- 2 large red bell peppers
- 1 (15 oz.) can Glory Foods Seasoned New Orleans Style Red Beans & Rice
- 1/4 cup freshly chopped parsley
- 1 egg yolk
- 1 tsp. lemon zest
- 1 cup shredded Mozzarella cheese
- crushed red pepper flakes

DIRECTIONS

1. Heat oven to 300°F.
2. Halve peppers lengthwise and scoop out seeds. To ensure peppers stay upright, slice a small piece (being careful to not cut into meat of pepper) from the bottom of each half.
3. Empty the can of Glory Foods Seasoned New Orleans Style Red Beans & Rice into a bowl then add the parsley, egg yolk and lemon zest. Divide mixture between the 4 halves and transfer to a baking dish just large enough to hold peppers.
4. Cover peppers tightly with tin foil and bake for 35 minutes. After 35 minutes, uncover and scatter with the cheese; bake an additional 10 minutes uncovered to melt cheese.
5. Sprinkle with crushed red pepper flakes over the peppers before serving.

SIDES



pasta with sweet potatoes & brie

creamy and delicious pasta dish

INGREDIENTS

- 1 (16 oz.) box pasta (any chunky shape)
- 2 tsp. olive oil
- 1 (15 oz.) can Bruce's Yams Cut Sweet Potatoes; drained and pureed
- 2 tbs. melted butter
- 3/4 cup (low fat) evaporated milk
- 1/2 cup finely grated cheddar cheese
- 4 oz. soft brie cheese
- 2 oz. (1/3 less fat) Neufchatel cream cheese
- salt free seasoning for sprinkling

DIRECTIONS

1. Cook pasta according to box directions in a large pasta pot.
2. Drain and stir in olive oil to keep from clumping; set aside.
3. Transfer Bruce's Yams Cut Sweet Potatoes, melted butter and evaporated milk to a medium saucepan. Bring to a slight simmer then add all three cheeses.
4. Cook, stirring frequently, over medium-low heat until cheese has melted.
5. Pour over the pasta and mix well to incorporate.
6. Before serving, sprinkle with salt-free seasoning.

SIDES



sweet potato & walnut pasta sauce

*great alternative to traditional
pasta sauces*

DIRECTIONS

1. Place Bruce's Yams Cut Sweet Potatoes, 1/2 cup walnuts and evaporated milk in at the bowl of a food processor (fitted with metal blade) and process until smooth; set aside.
2. Melt butter and olive oil in a large saucepan; add shallot, garlic, dried sage and pepper. Sauté for 2 minutes until fragrant (do not let garlic brown as it will be bitter).
3. Stir in sweet potato mixture and when incorporated, slowly add the broth (how much you use will depend upon how thick you like your sauce).
4. Turn heat down to low setting; add basil leaves and simmer for 15 minutes. Remove basil leaves and stir in the lemon juice.
5. To serve, spoon warm sauce over cooked pasta and scatter with a few walnuts and Parmesan cheese. Add sliced chicken sausage, if desired.

ENTREE

INGREDIENTS

- 1 (15 oz.) can Bruce's Yams Cut Sweet Potatoes; drained
- 3/4 cup chopped walnuts; divided
- 1/2 cup evaporated milk
- 2 tbs. butter
- 1 tbs. olive oil
- 1 tbs. finely minced shallot
- 2 tsp. finely minced garlic
- 1/2 tsp. dried sage
- 1/2 tsp. white pepper
- 1/2 to 3/4 cup vegetable broth
- 3-4 fresh basil leaves
- 1 tsp. fresh lemon juice
- 1 pound large, short chunky pasta (such as shells); cooked according to box directions
- 1/2 cup grated Parmesan cheese (plus extra for serving)
- grilled chicken sausages (on the side); if desired



sausage with green beans, tomatoes & blackeye peas

*a hearty green bean dish
full of flavor*

DIRECTIONS

1. In a large, heavy saucepan fry the bacon, onion and garlic for 3 minutes. Remove with a slotted spoon onto a paper towel lined plate; set aside.
2. Fry turkey sausage links in the rendered bacon fat, turning to brown all sides. Remove sausage and when cool enough to handle, cut into bite-sized chunks.
3. Return bacon mixture to saucepan and stir in tomatoes (with juice), chicken broth, Glory Foods Blackeye Peas and sausage. Simmer 20 minutes on low heat, stirring occasionally.
4. Add Glory Foods Seasoned Green Beans and simmer for an additional 10 minutes; stir in lemon juice.
5. Divide between 4 warmed soup bowls for serving. Serve with crusty bread, if desired.

ENTREE

INGREDIENTS

- 2 slices bacon, diced
- 1/2 cup yellow onion, chopped
- 2 cloves garlic, minced
- 5 turkey sausage links
- 1 (15 oz.) can diced petite tomatoes (with juice)
- 2 cups canned chicken broth
- 1 (15 oz.) can Glory Foods Blackeye Peas, drained and rinsed
- 1 (27 oz.) can Glory Foods Seasoned Green Beans; drained
- 1 tsp. fresh lemon juice
- crusty bread for serving (optional)



beef tenderloin sandwich with butterbean spread

*a great way to enjoy left overs from
your holiday meals*

DIRECTIONS

1. Heat oven to 450°F.
2. Remove beef tenderloin from refrigerator one hour before you begin cooking.
3. Pat dry and rub tenderloin with steak seasoning; place in a small roasting pan. Roast for 20 minutes on high heat.
4. Reduce heat to 325°F and continue to bake for an additional 25-30 minutes (for medium-rare). Meat thermometer should reach 130 degrees (cook for 10 minutes longer if you prefer medium-well meat). Allow to rest for 20 minutes before slicing thin for the sandwiches.
5. To make spread, place all ingredients in a food processor and process until just smooth.
6. To assemble sandwiches, warm rolls and spread the bottom with barbecue sauce then scatter with greens, if using. Pile high with sliced beef and spoon Glory Foods Seasoned Butter Bean horseradish sauce onto meat; top with second half of roll.

INGREDIENTS

- 1 (3 lb.) beef tenderloin roast
- 2 tsp. steak seasoning
- 6 fresh Grinder or Kaiser rolls (or rolls of your choice); split
- 6 tbs. thick barbecue sauce
- 1-1/2 cups Glory Foods Fresh Bagged Mixed Greens (optional)

Spread:

- 1 (14.5 oz.) can Glory Foods Seasoned Butter Beans; drained
- 1/2 cup prepared horseradish cream sauce
- 1/4 cup sun-dried tomatoes (packed in oil)
- 2 tbs. white Worcestershire sauce
- 1 tsp. fresh lemon juice

ENTREE



fried apple & chive stuffed pork loin

pork loin with a sweet holiday twist

DIRECTIONS

1. Heat oven to 425°F.
2. Drain Glory Foods Fried Apples (reserving 1/2 cup liquid) and transfer to a bowl. Add brandy, honey, pumpkin pie spice and chives to the apples; allow to sit at room temperature for 10 minutes.
3. Lay pork out on a work surface and (using a slotted spoon) spoon 2 cups marinated apples onto the center of pork. Fold meat over apples and secure with kitchen twine or thick wooden skewers that have been soaked in water.
4. Transfer pork to a baking pan just large enough to hold the roast, and sprinkle with pork seasoning. Bake for 20 minutes to render the fat.
5. Carefully take roast out of the oven and drain fat (discard). Spoon remaining apples onto pork; lower heat to 325°F and continue to bake for an additional 60-70 minutes (until meat thermometer reaches 155°F; pork will continue to cook as it rests).
6. Stir any excess liquid from marinated apples into the reserved fried apple liquid. During roasting time, glaze the top of pork roast twice with the apple liquid.
7. To serve, slice pork into 3/4" slices after it has rested for 15 minutes.

INGREDIENTS

- 1 (3 lb.) center cut pork loin roast; butterflied
- 3 (15 oz.) cans Glory Foods Fried Apples
- 1/4 cup Calvados (apple brandy) or regular brandy
- 1/2 cup honey
- 1 tsp. pumpkin pie spice
- 2 tbs. minced fresh chives
- Pork seasoning

ENTREE



salted cashew sweet potato fudge

a delicious, creamy and easy dessert

INGREDIENTS

- 12 oz. white chocolate chips
- 1/2 cup Bruce's Yams Cut Sweet Potatoes in Syrup, drained and mashed
- 1 tbs. (warm) heavy cream
- 1 tsp. (warm) pure vanilla extract
- 1 tsp. salt
- 1/4 tsp. nutmeg
- 1/4 cup smooth cashew butter
- 1/4 cup chopped, salted cashews

DIRECTIONS

1. Spray a 4" x 5" glass dish with non-stick baking spray; set aside.
2. Warm a glass bowl and add white chocolate chips. Heat in microwave, stopping every 20 seconds to stir.
3. When melted, stir in mashed Bruce's Yams Cut Sweet Potatoes, cream, vanilla, salt and nutmeg. Mix quickly, then add cashew butter and continue to mix until very smooth. Pour mixture into prepared dish Sprinkle with chopped cashews (patting them gently into fudge).
4. Refrigerate for a minimum of 2 hours.

Note: This fudge gets soft when left at room temperature; store in the refrigerator.

DESSERTS



gingerbread apple bars

*yummy treats for the family
or take to holiday get togethers*

INGREDIENTS

- 1 (15 oz.) can Glory Foods Fried Apples
- 1/2 cup golden raisins
- 1/3 cup unsulfured light molasses
- 1 tsp. baking soda
- 2 eggs
- 1/4 cup sugar
- 1/4 cup vegetable Oil
- 2 1/2 cups all-purpose flour
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground ginger
- 1/8 tsp. ground cloves
- 1/8 tsp. salt
- powdered sugar

DIRECTIONS

1. Heat oven to 350°F. Oil a 9" x 9" square pan lightly.
2. Place Glory Foods Fried Apples and golden raisins in small saucepan. Cook and stir on low heat until mixture comes to a boil. Remove from heat. Stir in molasses and baking soda. Cool slightly.
3. Combine eggs and sugar in large bowl. Beat in 1/4 cup oil gradually.
4. Combine flour, cinnamon, ginger, cloves and salt in small bowl. Add to egg mixture alternatively with apple and raisin mixture, beginning and ending with flour mixture. Spoon into pan.
5. Bake for 30 minutes or until toothpick inserted in comes out clean.
6. Cool in pan on cooling rack and dust with powdered sugar. Cut into bars.
7. Serve warm or at room temperature.

DESSERTS



Michaela Rosenthal

Michaela Rosenthal is a competitive cook, recipe developer, food stylist and photographer.

Her recipes have been featured in *Cooking Light*, *Bon Appetit*, *Taste of Home*, the *Los Angeles Times* and many other publications.

Michaela has cooked on the *Travel channel*, *Food Network* and *Good Morning America* with Emeril Lagasse.

Her love of Southern food started 25 years ago when she met the late, great Chef Paul Prudhomme in California and was asked to assist him in his West Coast cooking classes.

All of the recipes featured in this book were developed or tested by Michaela Rosenthal.

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