

GLORY & BRUCE'S® FOODS® & YAMS

HOLIDAY Cookbook



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ingredients

- 1/3 cup whole grain mustard
- 2 tablespoons orange marmalade
- 10 square egg roll wrappers
- 20 (square) thin slices deli ham
- 10 (square) slices white cheddar cheese
- 1 cup (15 oz) Glory Foods Seasoned Cabbage, drained well
- 1 beaten egg white
- 1 cup peanut oil (for frying)

directions

In a small bowl, stir together the mustard and marmalade; set aside.

Press all excess moisture out of the Glory Foods Cabbage and chop fine; set aside.

Lay all egg roll wraps onto a flat work surface.

Brush inside of wrap with the mustard-marmalade mixture (leaving a ½ inch border on all sides) followed by 2 slices of ham and then a scattering of Glory Foods Cabbage (approximately one heaping tablespoon per wrap); top cabbage with a slice of cheese.

To roll wraps, fold the top and bottom edges ½ inch over filling. Rotate wrap (folded edges to the side) and brush top edges with egg whites. Starting at the bottom edge, roll wrap snugly up towards the top until the seam is on the bottom.

Heat peanut oil to 325 degrees and fry egg rolls about 2 minutes per side until golden brown. Drain onto a paper towel and allow to stand for 5 minutes. Cut in half on the diagonal and serve with sweet chili sauce, if desired.



ingredients

- 2 tablespoons butter
- 1/2 cup chopped white onion
- 1 (14 oz) can artichoke bottoms, drained and chopped
- 1 (27 oz) can Glory Foods Green Beans, drained
- 4 cups chicken broth
- 1/2 cup vegetable juice
- 1 tablespoon fresh lemon juice
- 1/3 cup heavy cream, warmed
- freshly grated parmesan cheese
- 1/3 cup toasted pine nuts*
- freshly chopped parsley

directions

Melt butter in a large saucepan and add onion and artichoke; saute over low heat for 4-5 minutes.

Add Glory Foods Green Beans and chicken broth; simmer for 15 minutes; remove from heat. Process mixture (2 or 3 batches) in a blender or food processor until smooth.

Return to saucepan and stir in vegetable juice & lemon juice; simmer an additional 10 minutes. Remove from heat and stir in cream; season to taste with salt & pepper.

To serve, divide between cups or soup bowls. Grate cheese over soup and sprinkle with pine nuts & parsley.

*To toast pine nuts, place in a small skillet and fry for a minute or two, stirring every 20 seconds or so. Pine nuts have a high fat content and burn easily so watch them carefully.

french onion sweet potato dip



ingredients

- 1 (15 oz) jar French onion potato chip dip
- 1 (28 oz) can Bruce's Cut Sweet Potatoes in Syrup, drained
- 2 tablespoons freshly chopped parsley
- 1 tablespoon fresh lemon juice
- 1/4 cup lightly toasted pecan pieces*

directions

In a large bowl, stir together the French onion dip and Bruce's Cut Sweet Potatoes; mix well to smash sweet potatoes. Add the parsley and the lemon juice; stir to incorporate.

Scoop into a serving bowl and sprinkle with pecans.

*To toast pecans, place in a small skillet and fry (shaking skillet occasionally) for 2 minutes.

butter bean quiche



ingredients

- pre-made (single crust) unbaked pie shell
- 4 slices thick cut bacon, diced
- 4 large eggs, beaten well
- 3/4 cup whole milk
- 2/3 cup heavy cream
- 1/3 cup minced red onion
- 1/2 cup shredded Swiss cheese
- 1/2 cup shredded Monterey Jack cheese
- 1/2 cup shredded white cheddar cheese
- 1/2 teaspoon white pepper
- 1/4 teaspoon nutmeg
- 1 (15 oz) can Glory Foods Seasoned Butter Beans, drained well

directions

Heat oven to 425 degrees. Place pie shell in a pie tin and crimp edges; cover edges with a rimming of tin foil. Fork a few holes into the bottom and along the side of the dough; bake 10 minutes.

Fry bacon until almost crisp; remove with a slotted spoon and drain onto a paper towel.

Remove eggs, milk and cream for refrigerator 15 minutes before using. In a large mixing bowl, stir together the eggs, milk and cream. Add the onion, all three cheeses, white pepper and nutmeg. When incorporated, stir in the Glory Foods Butter Beans.

After baking pie shell for 10 minutes, carefully slide oven rack out half way. Remove tin foil and fill pie shell with quiche filling. Turn oven down to 350 degrees and bake for 50-55 minutes until filling has set (if top of quiche darkens too soon, cover loosely with a piece of tin foil).

Allow to stand in oven for 5 minutes after turning off; cool an additional 15 minutes before cutting into 6 wedges.

*If making a deep dish pie, add an extra egg, 1/4 cup more cream and another 1/3 cup cheese of your choice.



ingredients

- 4 tablespoons butter (plus extra for griddle)
- 1 tablespoon brown sugar
- pinch salt
- 2 firm bananas, sliced into circles
- zest of orange (1 teaspoon)
- 2 1/2 cups complete buttermilk pancake mix
- 1 cup water
- 1 1/4 cup (from a 32 oz can) Bruce's Candied Yam Cut Sweet Potatoes in Kettle Simmered Syrup (reserving 1/4 cup syrup)
- 1/3 cup walnut pieces
- whipped cream, optional
- pancake syrup, optional

directions

Melt butter in a skillet; add brown sugar, salt and reserved syrup from sweet potatoes.

When hot, add bananas and cook (low temperature) until caramelized – carefully turning once with a fork; dust with freshly grated orange zest; keep warm.

Smash the Bruce's sweet potatoes with the tines of a fork until smooth. Whisk together the pancake mix, water and sweet potatoes.

Heat pancake griddle to medium heat and grease with butter. Using a large cookie scoop or ladle, pour batter onto griddle and turn when the edges are golden. Flip the pancakes and cook until the edges look cooked.

Remove pancakes and stack onto a serving platter or individual plates.

Spoon caramelized bananas onto pancakes and scatter with toasted walnuts (spoon any excess pan syrup onto walnuts). Add a dollop of whipped cream, if desired.



ingredients

- 5 cups chicken broth
- 3 tablespoons olive oil
- 1/2 cup finely chopped white onion
- 2 cups Arborio (short grain) rice
- 1/4 cup unsweetened coconut milk
- 1 (15 oz) can Bruce's Yams Cut Sweet Potatoes in Syrup
- 1 tablespoon apple cider vinegar
- 2 tablespoons minced parsley
- 1/2 teaspoon (or more to taste) sea salt
- 1/2 teaspoon white pepper
- 2 tablespoons butter
- zest of a lime

directions

Bring chicken stock to a simmer in a saucepan and keep warm.

Place oil and butter in a separate (large) saucepan. When butter has melted, add onion and saute for 2 minutes until fragrant.

Pour in rice and stir so that all grains of rice are coated. Add broth (1 cup at a time) and stir until liquid has been absorbed. After all broth has been absorbed, stir in coconut milk.

Drain the Bruce's Sweet Potatoes (reserving 3 ounces syrup). Add syrup to rice and cook until rice starts to become light and creamy.

Stir in sweet potatoes (chunks will break down), cider vinegar, parsley, salt and pepper. When incorporated, remove from heat and stir in butter.

Transfer to a serving dish and sprinkle with freshly grated lime zest.



*red beans & rice
spoonbread*

ingredients

- 2 whole eggs
- 1/4 cup thick cream
- 2/3 cup whole milk
- 1/2 cup sour cream
- 1/4 cup vegetable oil
- 1/4 cup mayonnaise
- 1 teaspoon baking soda
- 1 (4 oz) can green chilies, drained
- 1/2 cup chopped yellow onion
- 1 cup yellow cornmeal (plus extra for dusting baking dish)
- 8 ounces grated sharp cheddar cheese
- 2 (15 oz) cans Glory Foods Seasoned Red Beans and Rice, drained
- 2-3 dashes hot sauce

directions

Heat oven to 350 degrees F. Grease a 1-1/2 quart baking dish and dust with corn meal; set aside.

In the bowl of a mixer, beat eggs for 30 seconds. Add cream, milk, sour cream, oil, mayonnaise, baking soda, chiles and onion; beat another 30 seconds.

Stir in corn meal, and when incorporated, add cheese, Glory Foods Red Beans and Rice and hot sauce. Transfer the prepared dish and bake for 40 minutes. Serve at room temperature.



*blackeye pea & sweet potato
stuffing squares*

ingredients

- 3 tablespoons butter, divided
- 1 tablespoon olive oil
- 1 small onion, chopped
- 1/2 cup diced celery
- 1 tablespoon dried parsley
- 1 teaspoon ground white pepper
- 1 (15 oz) can Glory Blackeye Peas, drained
- 1 (15 oz) can Bruce's Yams Cut Sweet Potatoes in Syrup (do not drain)
- 2 (6 oz) bags stuffing mix
- 1 (6" square) corn bread, crumbled
- 4 cups (2 cans) chicken broth*
- 4 whole eggs, beaten
- 1 teaspoon coarse (Kosher) salt

directions

Heat oven to 400 degrees F.

Melt butter and olive oil in a large (high sided) skillet. Add onion and celery; saute for 5 minutes, stirring occasionally. Remove from heat and stir in parsley, white pepper, Glory Foods blackeye peas and Bruce's sweet potatoes in syrup. In a large mixing bowl, stir together the stuffing mix, cornbread, chicken broth and eggs. Add onion mixture to bowl and stir well to incorporate.

Transfer to a 3 quart (9"x12") buttered oven-proof casserole dish and smooth out.

Melt remaining butter and drizzle over casserole then sprinkle with salt. Bake for 30 minutes, then reduce heat to 350 degrees and bake an additional 25 minutes. Allow to slightly cool before cutting into squares.

*For a vegetarian version, use vegetable broth in place of chicken broth.



pork & fried apple sandwich

ingredients

- 2 tablespoons butter
- 1 small red onion, sliced into thin half moons
- 1 teaspoon apple cider vinegar
- 1 can (15 oz) Glory Foods Fried Apples, drained well
- 8 teaspoons mayonnaise
- 8 slices thick sourdough bread
- 2 cups (full cooked) pulled pork
- 4 slices thick white cheddar cheese

directions

Heat 2 tablespoons of butter in a medium skillet and fry onions over low heat for 10 minutes (stirring occasionally) until soft and caramelized; stir in vinegar, then transfer to a bowl.

Return skillet to heat and add Glory Foods Fried Apples to warm.

Lightly toast bread slices (this insures the sandwich will not be soggy).

Spread one side of all bread slices with a teaspoon of mayonnaise; lay slices (mayo side down) in a large, hot skillet or pancake griddle.

Divide pork between the bread slices and top with the apples and onions. Add a slice of cheese and top with the remaining bread slices. Fry both sides until golden brown.



black beans with polenta rounds

ingredients

- 2 teaspoons olive oil
- 1 (18 oz) quinoa or original polenta roll
- 1 (15 oz) can Glory Foods Seasoned Black Beans
- 1-1/2 teaspoons balsamic vinegar (best quality)
- 1/2 cup dairy sour cream
- 1/2 ripe avocado, smashed
- 1-2 dashes Glory Foods Hot Sauce
- 1/3 cup freshly shredded Parmesan cheese
- freshly chopped flat-leaf parsley or cilantro

directions

Slice polenta roll into 10 circles (about 3/4 inch thick), discarding the ends. Heat oil in a skillet and (in 2 batches) fry polenta on both sides until golden brown.

Warm the Glory Foods Black Beans in a small sauce pan and stir in vinegar. In a small bowl, stir together the sour cream, avocado and hot sauce.

To serve, plate polenta rounds and spoon with beans. Drop a spoonful of sour cream-avocado mixture onto each round. Scatter cheese over sour cream mixture and sprinkle with parsley.



ingredients

- 1 large egg
- 2 tablespoons ketchup
- 2 tablespoons mayonnaise
- 2 teaspoons whole grain mustard
- 1 teaspoon steak seasoning
- 2-1/4 pounds lean ground beef
- 3/4 pounds ground pork
- 1/3 cup chopped yellow onion
- 1/3 cup chopped mushrooms
- 1 (15 oz) can Glory Skillet Corn, drained
- 2 tablespoons freshly chopped parsley
- 1/2 cup fine bread crumbs
- 1 (12 oz) jar chili sauce

directions

In a large bowl, whisk together the egg, ketchup, mayonnaise, mustard and steak seasoning.

Add beef, pork, onion, mushrooms, Glory Foods Skillet Corn, parsley and bread crumbs; mix well.

Pat into a baking loaf pan and spread chile sauce over the top of meat.

Bake for 45-50 minutes at 350 degrees until cooked through (meat thermometer should read 155 degrees). Pour off excess fat and allow meatloaf to rest for 15 minutes before cutting.



ingredients

- 1 lb. applewood smoked bacon, diced
- 2 teaspoons crushed garlic
- 1 lb. Bucatini pasta (or other thick spaghetti)
- 4 tablespoons unsalted butter
- 2 eggs, room temperature
- 1 can (15 oz.) Glory Foods Seasoned Blackeye Peas, drained well and warmed
- 1/4 cup minced Italian parsley
- 1 teaspoon white pepper
- 1/3 cup freshly grated Parmesan cheese (plus extra for serving)
- 2 teaspoons fresh lemon zest

directions

Fry diced bacon in a skillet until almost crisp. Stir in garlic and cook an additional 30 seconds; remove with a slotted spoon and transfer to a large mixing bowl.

Boil pasta according to package directions. Drain all water and stir in butter and bacon/garlic mixture.

Whisk eggs until frothy and pour over spaghetti and stir well (egg will be "cooked" by the hot pasta).

Add parsley, Glory Foods Blackeye Peas, white pepper and Parmesan cheese; mix well then sprinkle with lemon zest.

Serve in a large pasta bowl with extra Parmesan cheese on the side.



ingredients

Crust:

- 2 sticks cold unsalted butter, cut into chunks
- 1 teaspoon sea salt
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon baking powder
- 1 teaspoon pure vanilla extract
- 1 cup powdered sugar
- 3/4 cup light brown sugar
- 1 cup wheat bran*
- 2-3/4 cup all purpose flour
- 1 egg, plus 1 egg yolk

Filling:

- 2 cans Glory Foods Fried Apples, drained well - reserving 1 tablespoon liquid - (caramel topping)
- 1/3 cup caramel ice cream topping
- 1 tablespoon unsalted butter
- Vanilla ice cream for serving, if desired

directions

Heat oven to 350 degrees F.

Cream together the butter, salt, pumpkin pie spice, baking powder and vanilla. Add powdered sugar and brown sugar; mix well. Add wheat bran, then the flour in 2 stages. Remove half of dough and set aside.

Add egg and egg yolk to remaining dough and blend well. Press this dough into a greased 9" springform pan and bake for 20 minutes.

Remove from oven and spoon Glory Foods Fried Apples over crust (leaving a one inch border). Scatter reserved dough onto apples and return to oven; bake an additional 40 minutes.

To make caramel topping, place the caramel, apple liquid and butter in a glass dish. Microwave for 30 seconds; drizzle over warm cake. Serve with ice cream if desired.

*Wheat bran can be found at health food stores and many well stocked supermarkets. You may use any nut flour in place of wheat bran.



ingredients

- 1 can Glory Fried Apples (do not drain)
- 3 generous scoops Vanilla Bean ice cream
- 1/3 cup whole milk
- 1/4 cup heavy cream
- pumpkin pie spice

directions

Chill 2 parfait glasses for 15 minutes. Empty can of Glory Foods Fried Apples in a blender and whiz for 30 seconds.

Add ice cream, milk and cream. Blend for 1 minute until smooth. Freeze mixture for 15 minutes; stir and transfer to parfait glasses.

Sprinkle with pumpkin spice and garnish with a fresh apple slice.

about the author



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 recipes and photographs by Michaela Rosenthale

For questions or comments about the recipes featured in this book you may contact Michaela directly at tangerine0thyme@yahoo.com

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