Mary Doherty



MiMi's Southern Biscuit Board

Plain Biscuits

Makes about 12 biscuits

8 tablespoons unsalted butter, grated and frozen
2 cups all purpose flour
1 tablespoon baking powder
1 tablespoon sugar
1/4 Teaspoon baking soda
3/4 cup chilled buttermilk
1/4 cup heavy cream
1/4 cup melted butter for finishing

For Cheddar Biscuits add 1 cup shredd cheddar cheese after adding grated butter

For Everything But the Bagel Biscuit - sprinkle seasoning on top of biscuit before baking.

Preheat oven to 400°. Grate and freeze butter. Sift flour, baking powder and soda and sugar into a large bowl. Stir in butter, add buttermilk and cream. Stir until shaggy. Turn out on floured board, press and fold dough 4-5 times to 3/4" thickness. Cut biscuits and place on parchment lined baking sheet, Chill dough for at least 20 minutes. Bake for 12-15 minutes. Brush with melted butter.

For Snickerdoodle Apple Butter Biscuits

After cutting biscuits melt 1/2 cup butter and put 1/2 cup sugar with 1 tablespoon cinnamon in a small bowl. Dip cut biscuit in melted butter then roll in cinnamon sugar. Place the biscuits on parchment lined baking sheet and chill for at least 20 minutes. Bake for 12-15 minutes. Then let

Cover

cool for about 5 minutes. Make an indention in the top of biscuit. Fill with Apple butter.

Marie Schoening



Bake 10 min @ 350 degrees

Quiche
Pie crust
4 eggs
1/2 cup milk
1 cup Homemade breakfast sausage
(Recipe below)
1/2 cup Cheddar cheese
1/2 teaspoon salt
1/2 teaspoon pepper
1:4 teaspoon thyme
1/2 cup steamed spinach

Cut pie crust to fit in muffin tin.
Mix all ingredients together in a large glass bowl pour into crust.
Bake 375 for 20 minutes until set

Breakfast sausage
1T brown sugar
1 teaspoon dried sage
2 teaspoons gr black pepper
1/4 teaspoon thyme
1 teaspoon caraway seeds
mix together in a bowl (sit 5 min)
fry in pan until don- about 10 min

Honey

1 cup honey
2 Tablespoons chili flakes
2 teaspoons franks hot sauce
Heat honey and chili flakes in small saucepan until edges bubble-remove from heat.
Let sit 5 minutes add hot sauce
Strain through sieve. Cool and serve.

Pickles

8 pickling cucumbers washed and sliced
4 whole garlic cloves
2 teaspoons mustard seeds
2 teaspoons peppercorns
6 fresh dill sprigs
2 cups water 2 cups distilled white vinegar
1/4 cups sugar
2 Tablespoons salt
Divide cucumbers, garlic, mustard seeds, peppercorns and dill into 2 24-ounce jars.
Simmer water, vinegar, sugar and salt until sugar dissolves, remove from heat cool 10 minutes - pour into jars.
Store in refrigerator 2-5 days before eating.

Cows
Package croissant
Package cocktail sausage
Shape and bake as directed on package

Cream cheese dip
8 ounce Cream cheese
1/4 cup sour cream
1/4 cup homemade pepper jelly
(Recipe below)
Mix cream cheese and sour cream
Spread jelly on top

Pepper jelly

5 cups finely chopped jalapeno peppers (seeds removed)
1.25 cups apple cider vinegar
3 Tbsp Lime juice
1/2 teaspoon sea salt
1.75 ounce powdered fruit pectin
5 Cups granulated sugar

Follow directions on in package

Egg salad:
6 boiled eggs, peeled and separated.
1 teaspoon mustard
2 Tablespoons mayo
Mix yokes, mustard and mayo
Fill into white's sprinkle with
Paprika.

Lobster dip
Glass bowl
1/2 cup lobster chopped
2 Tablespoons mayonnaise
Chop lobster, mix with mayonnaise.

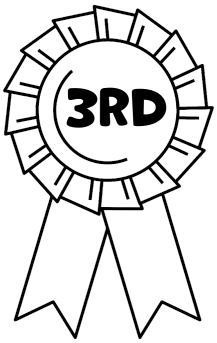
Ceviche
1 lb. fish cut into cubes (I used fresh mahi)
1/2 cup bell pepper cubed
1/2 cup cucumber cubed
1/2 cup sweet potato cooked until soft- cubed
1/4 cup red onion diced
1/2 cup steamed corn off the cob
1/2 cup avocado cubed
1 c lime juice
Two tablespoons chopped cilantro
In a small bowl Mix fish with lime juice (put in fridge for 20 minutes)
In a large bowl - cut and chop ingredients
Mix remaining ingredients together-mix in fish
Serve with chopped cilantro on top.

Cheddar crackers:
In large bowl mix
1 Stick Softened
4 ounces Cheddar cheese
1 C Rice Krispies cereal
1/4 teaspoon paprika
1/2 teaspoon cayanne pepper
1 Cup flour
by teaspoon full put on parchment paper press gently with fork
(I shaped mine)

John Tyler Moore

Brunch Board in Bed

Relax and enjoy a lazy day with this twist on classic Breakfast in Bed. Prepared is Bacon Egg and Cheese Quesadillas with Avocado Crema, Brunch Balls and French Toast with Jalapeno Maple Glaze, Turkey & Cranberry Pinwheels with Cranberry Mustard, and Tomato Soup with Grilled Cheese. To wash it all down is a Brown Sugar Bourbon Peach Lemonade. Enjoy!!



Brown Sugar Bourbon Peach Lemonade

Yields: 1 Quart Serving size: 1 Cup

Ingredients

Lemonade
1 cup Diced Peaches
1 ¼ cup Water
½ cup Peach Bourbon
¼ cup Brown Sugar
⅔ cup Fresh Squeeze Lemon Juice
2 teaspoons White Edible Glitter

Preparation

In a large sauce pan simmer on medium diced peaches, their juice, ¼ cup of water, and brown sugar for 10 minutes. Let cool for 10 minutes, then in a blender add the peaches and liquid, water, bourbon, lemon juice, and edible glitter. Chill or freeze for 2 hours, serve and enjoy!

Tomato Soup & Grilled Cheese

Yields: 8 cups of Soup 2 Sandwiches Serving size: 1 Cup Soup ½ Sandwich

Ingredients

Soup
2 lbs Tomatoes
1 Onion
2 Cloves of Garlic
2 Cups Vegetable Stock
1 Cup of Heavy Cream
2 Tbsp Dried Italian Herb Blend
1 Tbsp Brown Sugar
Salt to taste

Grilled Cheese
4 Slices Sourdough Bread
4 Slices of American Cheese
4 oz Shredded Cheddar
4 oz Shredded Monterey Jack Cheese

Preparation

Slice tomatoes and toss in oil with whole cloves of garlic, place on a large sheet pan and roast in the oven for 30 minutes at 375 degrees. Slice the onion thin and caramelize in a saute pan on medium heat for 30 minutes, adding the brown sugar at the last 5 minutes. Allow both tomatoes and onions to cool for 15 minutes. Using an immersion blender or stand blender, puree tomatoes and onions together. Add puree to a large sauce pan with chicken stock, herbs, and salt to taste. Cook on low heat for 1 hour. Add heavy cream immediately before serving.

Butter sourdough bread and layer sliced cheese and shredded cheese to un-buttered side, place in saute pan on medium heat and place another slice of bread on top buttered side up, grill about 4-6 minutes on each side. Repeat steps for the second sandwich. Cut on diagonal.

Serve sandwich with soup and enjoy!

Bacon Egg & Cheese Quesadillas

Yields: 4 Quesadillas Serving size: 1 Quesadilla

Ingredients

Quesadillas
4-6 inch Tortillas(Taco Size)
4 Eggs
6 Slices of Bacon
½ cup Shredded Cheddar
½ cup Shredded Pepper Jack
Salt & Pepper

Avocado Crema
4 oz Guacamole
3 oz Sour Cream
2 oz Mayo
¼ Lemon, Squeezed

Preparation

Mix guacamole, sour cream, mayo, and lemon juice in a small bowl until combined, place in an air tight container in the refrigerator.

Cook bacon in an oven on 375 to desired crispness and then crumble, scramble eggs in a saute pan over medium heat with salt and pepper until eggs are just set.

In a saute pan over medium-low heat place tortilla and cover with cheese blend, once melted place ¼ of scrambled egg and bacon, fold over tortilla and cook each side for 1-2 minutes. Repeat these steps for remaining quesadillas. Cut in half and serve with Avocado Crema

Turkey & Cranberry Pinwheels

Yields: 18-22 Pinwheels Serving size: 2-3 Pinwheels

Ingredients

Pinwheels
4 Tortillas(Taco Size)
½ lb Sliced Deli Turkey
8 Slices Havarti Cheese
Baby Spinach

Cranberry Mustard

1-12oz bag Cranberries
1 package jello(Cranberry, orange, or pomegranate)
8oz crushed pineapple
¼ cup sugar
2 tablespoons Honey Dijon Mustard

Preparation

Drain pineapple, reserving juice. Add enough water to reserved juice to measure 1 cup; pour into a medium saucepan. Add cranberries, dry gelatin mix, sugar and pineapple; mix well. Bring to boil, stirring frequently.

Reduce heat to medium; cook 3 to 5 min. or until cranberries are softened, stirring occasionally. Cool for 30 minutes. Blend cooled mixture and mustard with immersion blender or mixer. Refrigerate for 6 hours.

Lay one tortilla flat and spread 1 Tablespoons of cranberry mustard covering about ¾ of the tortilla. Place 2-3 turkey slices. Then layer 2 slices of cheese and spinach. Start by rolling the end of the tortilla with the toppings gently but tightly. Role tortillas and toppings until the end, wrap in plastic or saran wrap and place in refrigerator for 4-6 hours. Cut off ends of tortillas, then cut each tortilla roll in half and then cut each half into 3-4 pieces (¾ inch thick). Store in an airtight container for up to 4 days.

Brunch Balls

Yields: 25-30 balls Serving size: 2-3 balls

Ingredients

Sausage Balls
1 Pound sausage, half hot half regular
1 (8.5 ounce) Package corn muffin mix
1 Pound sharp cheddar cheese, freshly grated
½ Cup flour
3 Tablespoons of milk
½ block cream cheese, cubed into ½ inch cubes chilled

Maple Butter
2 tablespoons of salted butter
1 cup maple syrup
½ jalapeno, chopped

French Toast Sticks
10 slices of day-old brioche bread, sliced into thirds
3 large eggs
1 cup milk
1 teaspoon vanilla
1 teaspoon cinnamon
4 tablespoons butter

Preparation

Mix butter, maple syrup, and jalapenos in small saucepan. Simmer on medium heat for 10 minutes. Strain mixture into bowl or small mason jar.

Mix sausage, muffin mix, flour, and cheddar cheese in large mixing bowl until combined. Use milk to bring mixture together. Roll out sausage balls (approximately 1.5 ounces). Stuff cream cheese into center of sausage balls. Placed sausage balls on 13x9 inch baking pan lined with oiled foil or parchment paper. Bake in oven for 20-25 minutes at 350 degrees. Remove from pan and let drain any extra grease. Brush each sausage ball liberally with maple butter.

Mix eggs, milk, vanilla, and cinnamon in large mixing bowl until combined. Dip sliced bread in egg mixture and pan fry in butter on medium heat until golden brown and crispy(about 2 minutes each side).

Skewer french toast stick to sausage ball with tooth pick, drizzle with maple butter.

Aasiyah Hasan

Cheesz-y Soup Board with a Crunch

A flavor-packed cheddar broccoli soup served with homemade jalapeño cheddar biscuits, homemade bread chips, a savory cream cheese dip, and olive oil-herb mozzarella pearls, finished with a hot honey drizzle.

01 Creamy Broccoli Cheddar Soup

INGREDIENTS 3 heads broccoli, chopped; 1 large onion, chopped; 1 cup chopped carrots; 4 garlic cloves, chopped; 4 tbsp butter; ¼ cup flour; 2 cups vegetable broth; 2 cups half-and-half; 1 tbsp ginger-garlic paste; 1 rosemary sprig; black pepper, onion powder, garlic powder & salt-free all-purpose seasoning (~¼ tsp each); **2 cups grated cheddar.**

METHOD Melt butter in a Dutch oven. Sauté onion, carrots and garlic for 2 minutes. Whisk in flour; cook 1 minute. Gradually whisk in broth, then half-and-half. Add paste, rosemary, seasonings and broccoli. Cook over medium heat ~15 minutes, until broccoli is tender. Reduce to medium-low; add cheddar in batches, stirring after each addition. Cook 1–2 minutes; remove from heat.

02 Jalapeño Cheddar Biscuits

INGREDIENTS ½ cup very cold unsalted butter, cubed; 1¾ cups flour (+ dusting); 1½ tsp baking powder; 2 tsp sugar; ½ tsp salt; 1½ tsp garlic powder; 2 tbsp finely chopped jalapeño; 1 cup shredded cheddar; ½ cup cold buttermilk (+ ~1 tbsp for brushing); optional jalapeño slices and melted butter.

METHOD Heat oven to **400°F**. Prepare a parchment-lined pan or buttered skillet. Cut cold butter into flour to form coarse crumbs; mix in dry ingredients, jalapeño and buttermilk, then fold in cheddar. Fold dough a few times on a floured surface; press to ½–¾ inch thick and cut 5–6 biscuits. Chill 10–15 minutes, brush with buttermilk and bake 20–23 minutes until golden. Finish with melted butter if desired.

04 Slow-Cooked Cherry Tomatoes

INGREDIENTS ¾ cup cherry tomatoes, halved lengthwise; 1 tsp olive oil; salt and seasonings to taste.

METHOD Warm a cast-iron skillet over medium-low heat. Add oil, lightly salt the pan and arrange tomatoes cut-side down in one layer. Cook about 20 minutes, until fragrant and reduced. Season to taste.

03 Caramelized Onions

INGREDIENTS 1 onion, thinly sliced; 2 tbsp butter; small splashes of water or broth as needed.

METHOD Melt butter over medium-high heat. Add onions and cook about 7 minutes, stirring. Deglaze with a splash of water or broth, scraping browned bits. Repeat as necessary until deeply aromatic and cooked down.

05 Italian-Marinated Mozzarella Pearls

INGREDIENTS ¼ lb mozzarella pearls; 3 tbsp butter; 5 tbsp olive oil; chopped chives; 1 tsp Italian seasoning; salt and pepper to taste.

METHOD Melt butter and mix with olive oil, chives and Italian seasoning. Season and let cool slightly so the cheese will not melt. Toss with mozzarella; refrigerate until serving.

06 Sardine Cream Cheese Dip

INGREDIENTS 4–5 oz softened cream cheese; 2 oil-packed sardines; salt and black pepper to taste.

METHOD Whisk or mash cream cheese until smooth. Add sardines, breaking them into the cheese, and mix well. Season and serve in a small bowl.

07 Herb-Buttered Bread Dippers

INGREDIENTS 4 slices sandwich bread; 3 tbsp melted butter; 2 garlic cloves, finely chopped; 1 tbsp chopped parsley; 1 chopped rosemary sprig; optional additional herbs.

METHOD Heat oven to **350°F**. Cut bread into 1-inch strips and place on a baking sheet. Mix butter, garlic and herbs, **reserving some for tortilla crisps**. Brush both sides of bread. Bake about 15 minutes.

08 Homemade Tortilla Crisps

INGREDIENTS 2 tortillas, cut into preferred shapes; reserved herb butter from bread dippers.

METHOD At **350°F**, brush tortilla pieces with the reserved herb butter. Arrange on a baking sheet and bake about 5 minutes, watching closely.

09 Hot Honey Drizzle

INGREDIENTS 2 tbsp butter; 1 tsp red pepper flakes; **¼ cup honey.**

METHOD Melt butter in a small saucepan over low heat. Stir in pepper flakes, then the honey. Warm gently until combined and pourable.

SERVE Assemble & Serve

METHOD Pour soup into small bowls. Arrange warm biscuits, bread dippers and tortilla crisps around ramekins of sardine dip and mozzarella. Add caramelized onions and tomatoes; serve hot honey on the side. **Cooking order:** biscuits at 400°F; lower oven to 350°F for bread and tortillas; prepare stovetop and chilled items while batches bake.

Biscuits adapted from Greedy Eats • greedyeats.com/jalapeno-cheddar-biscuits/

Johnetta West

Blue Ribbon Brunch Challenge: **Brunching & Munching**

Time: 3 hours and serves 8 people as an appetizer

Ingredients: Cheeses; Mozzarella

Provolone

Muenster

Pepper Jack

Sharp Cheddar Cheese

Meats; Classic Pepperoni

Imported Prosciutto

Soppressata

Uncured Italian Dry Salami

Uncured Hot Soppressata

Uncured Genoa

Assembly: 1. Position N.C. wood chopping board on round piece of wood.

2. Arrange sliced cheeses & meats.

3. Fan out the crackers/pretzels.

4. Fill gaps with fruits and nuts.

5. Garnish with olives and dried okra.

*Fold Prosciutto, Salami, Soppressate in ruffles and rosettes.

Amy May

Brunch Board Home Chef Competition

Breakfast In Bed

Soft white pillows and Grandma's patchwork quilt make it easy to stay in bed for breakfast, brunch, lunch… Who says you need to get up at all?

Ingredients & Process

Pillow Sandwiches—

Loaf White bread, edges cut off

8 oz pkg Deli Ham, quartered

8 oz pkg Swiss Cheese slices, quartered

Honey Mustard Dip

Layer ham & cheese on bread with honey mustard in the middle. Top with reverse layer – cheese, ham, bread. Pinch edges together to seal.

Biscuits—

2 Cups Baking Mix

2/3 cup Buttermilk

Mix well. Bake at 450 degrees for 10-12 minutes

Egg Puffs—

5 eggs

½ cup milk

½ cup chopped fresh spinach

8 oz sausage, cooked & crumbled

Salt & Pepper to taste

Put 1 Tbsp sausage in each mini-muffin cup. Beat eggs & milk well. Add spinach & salt/ pepper. Pour over sausage. Bake at 400 for 30 minutes. (they puff but will fall with too much movement)

Cinnamon Roll Ups

Loaf of Brioche Bread

About 4 Tbsp Softened Butter

About 2/3 cups Sugar or Brown Sugar (to taste)

Cinnamon & Nutmeg (to taste)

Mix butter, sugar, spices together & set aside.

Remove edges of bread slices; cut in half. Roll flat with a rolling pin. Spread with butter mixture. Roll up and place edge side down on a baking sheet. Repeat with remaining slices. Lightly toast to help seal together & add crunch; leave longer for browning.

Cheese Straws—

1 Stick Butter

1 cup Self-Rising Flour

1 cup grated cheese (choose your flavor)

½ tsp – 4 Tbsp "Add-Ins" amount will vary based on type and strength preference

Mix butter & cheese together until creamy. Add flour and seasonings; mix well. Pipe onto baking sheet. Bake at 350 for 8-12 min.

Homemade Jams:

Rosemary Pear Jam

Ginger Peach Jam

"bought items" = fruit, bacon

Kim Lilienthal

POTATO PO-TAPA

Potato-based small plates for brunch

SAVORY

Mashed Potato Waffle

To make the mashed potatoes:

Ingredients

- 3 medium Russet potatoes (about 1.25 pounds)
- 1 small shallot
- 2 tbsp minced garlic
- 4-6 tbsp butter, divided
- Salt and pepper to taste
- 1 tsp vegetable bouillon paste (eg, Better than Bouillon)
- ¼ cup half-and-half

Instructions

1. Wash potatoes and peel in stripes, leaving some skin behind
2. Cut potatoes into 1-inch pieces and boil in salted water until fork tender
3. While potatoes are boiling, dice shallot and mince garlic
    a. Sautee shallot and garlic in about 2 tbsp butter in a small skillet
    b. Season generously with salt and pepper
    c. Add 1 tsp vegetable bouillon directly to skillet with a splash of hot water to dissolve the paste
    d. Cook until shallot is tender and almost caramelized
4. Drain potatoes and roughly mash with potato masher
5. Add shallot and garlic mixture, along with 2-4 more tbsp of butter, to taste
6. Add ¼ cup half-and-half to achieve a smooth, but not pureed consistency. You should still have some texture and visible potato pieces

Enjoy some mashed potatoes while they are hot, but to make the waffles, cool completely and refrigerate overnight.

To make the waffles:
Recipe inspired by Jennifer Lee of Kirbie's Cravings Blog

Ingredients:

- 2 cups cold leftover mashed potatoes
- ¼ cup all purpose flour
- 2 large eggs

- ¼ cup shredded Gruyere cheese

Instructions

1. Add mashed potatoes, flour, and eggs in a mixing bowl and mix until smooth and combined
2. Fold in the cheese
3. Grease waffle iron with cooking oil spray or butter and bring to high heat
4. Add ½ cup mashed potato batter to the center of the waffle iron and close
5. Cook until golden brown and slightly crispy
6. Keep waffles crispy in the air fryer on a low setting until all waffles are made

Servings: Yields about 4-6 waffles, depending on the size of your waffle iron.

Storage: Wrap leftover waffles in parchment paper and refrigerate in an airtight container. Reheat in the air fryer for about 3 minutes.

❖ **Recommended accoutrement:** Honey-dijon-maple syrup, quick-pickled shallot

Honey-dijon-maple syrup

Ingredients

- 1 tbsp honey-dijon mustard of choice
- ½ cup pure maple syrup

Instructions:

1. Whisk mustard and maple syrup rapidly with a fork to combine
2. Adjust ratio as desired for more sweet or heat

Quick-pickled shallot

Ingredients

- 1 small shallot
- ¼ cup boiling water
- 1 tbsp red wine vinegar
- 1 tsp salt

Instructions

1. In a small bowl, combine boiling water, red wine vinegar, and salt
2. Add shallots and cover tightly
3. Refrigerate at least 30 minutes or until ready to serve

SAVORY

Spanish Omelet of the Woods

Recipe inspired by Lauren Aloise of Spanish Sabores Blog

Ingredients

- 1.5 lb Yukon gold potatoes or another waxy variety
- 1 small red onion
- 1 pound baby bella mushrooms
- Good quality olive oil for frying
- 8 eggs
- Salt, pepper, and garlic powder to taste

Instructions

1. Wash potatoes and do not peel
2. Thinly slice (or use a mandoline) potatoes into a large bowl
3. Soak potato slices in cold water for about 10 minutes to remove some residual starch
4. Pat potatoes dry with a paper towel, and add salt to taste
5. Add olive oil to a medium skillet until it evenly covers the bottom (about ¼ inch of oil)
6. Simmer potato slices in oil for about 20 minutes. They should be soft and beginning to break down
7. Thinly slice the red onion and baby bella mushrooms. All ingredients should be sliced equally thinly as the potatoes
8. Heat more olive oil in a separate skillet. Add onions and mushrooms and season with salt, pepper, and garlic powder
9. Fry onion and mushroom until almost caramelized (about 15 minutes), occasionally deglazing with hot water to prevent burning
10. While everything is cooking, whisk the eggs, adding salt and pepper to taste
11. Pull potatoes and onions from the heat and allow to cool for about 5 minutes. Drain excess oil from potatoes if needed
12. Add potatoes, mushrooms, and onions to the egg mixture and mix well
13. Let the egg mixture sit at room temperature for 15 minutes, giving ingredients time to incorporate
14. Pour egg mixture into the medium skillet the potatoes were cooked in, making sure there is not too much residual oil and the pan is not too hot
15. Cook at low heat for 6-8 minutes. Make sure the heat is low or the omelet will get rubbery
16. To flip the omelet, run a rubber spatula around the edges of the pan to ensure nothing is sticking. Place a large plate over the pan, and flip quickly. Slide the omelet off the plate and back into the pan and cook for another 6-8 minutes
17. Once cooked, slide the omelet out of the pan and onto a serving platter and allow to cool before slicing and serving

Servings: Omelet feeds about 4-6 people.

Storage: Wrap or cover, and refrigerate. Leftovers can be eaten cold.

❖ **Recommended accoutrement:** Marinated mushrooms, thinly sliced Manchego

Marinated mushrooms

Ingredients

- ½ pound baby bella or white button mushrooms, roughly chopped
- ¼ cup olive oil
- ¼ cup white wine vinegar
- 2 cloves garlic, minced
- 2 tsp salt
- Dried rosemary and black pepper to taste

Instructions

1. Roughly chop mushrooms and flash boil for about 1 minute
2. Pull from heat and drain
3. To a container, add olive oil, white wine vinegar, minced garlic, salt, and herbs
4. Seal container and refrigerate overnight

SWEET

Sweet Potato Apple Cakes

Ingredients

- 1 medium sweet potato
- 1 medium sweet-tart red apple (eg, Fuji, Honeycrisp)
- 1 large egg
- ¼ cup all purpose flour
- 1 tsp sugar
- 1 tsp salt
- 2 tsp cinnamon

Instructions

1. Wash and peel sweet potato
2. Grate sweet potato into a medium small mixing bowl
3. Dice apple into extremely small pieces and add to sweet potato
4. Let mixture sit for 15-20 minutes to allow water to evaporate
5. Preheat oven to 425°
6. Thoroughly squeeze liquid out of mixture, using clean paper towels, a cheesecloth, or your hands
7. Add egg, flour, salt, sugar, and cinnamon to the potato apple mixture and refrigerate about 15 minutes (fritters are easier to shape when cold)
8. Shape mixture into small circles about 1 inch thick, using a juice glass to press lightly to shape
9. Drizzle tops of cakes with olive oil
10. Bake for 15-17 minutes
11. Sprinkle with sea salt to finish

Servings: Makes about 8-10 cakes

Storage: Wrap leftovers in parchment paper and store in an airtight container. Reheat in the air fryer for about 3 minutes.

❖ **Recommended accoutremount:** Thinly sliced Gruyere, thinly sliced apple, apple butter

SWEET

Potato Bread French Toast

Ingredients

- 1 loaf of freshly baked potato bread, about 2 days old
    - I used a loaf from Raleigh bakery Union Special
- 2 large eggs
- ¼ cup half and half
- 1 tbsp apple butter
- 1 tsp vanilla extract
- ½ tsp ground cinnamon
- Pinch of salt
- 1 tbsp butter (for the pan)

Instructions

1. Slice potato loaf into 1.5 inch slices
2. In shallow dish, whisk eggs, half and half, apple butter, vanilla extract, cinnamon, and salt
3. Heat a griddle to medium heat and melt butter on the griddle
4. Soak each slice of bread in the egg mixture, making sure each side is equally coated
    a. Bread absorbs the mixture better when it's a couple of days old
5. Add the soaked bread to the griddle, cooking for about 2-3 minutes
6. Flip, and cook for about 2 minutes on the other side

Servings: Makes about 4 thick slices of French toast.

❖ **Recommended accoutremount:** Cinnamon apple topping, maple syrup, apple butter

Cinnamon Apple Topping

Ingredients

- 2 sweet-tart red apples (eg, Fuji or Honeycrisp)
- 1 tsp honey
- 1 tsp cinnamon

Instructions

1. Chop apples into large bite sized pieces (they will shink when cooked)
2. Coat with honey and cinnamon
3. Add to a skillet on medium heat
4. Cook until soft and lightly caramelized, deglazing pan with water as needed to prevent burning

IMBIBE

Potato Vodka Bloody Mini-Mary

Ingredients

- 4 oz potato vodka
- 8 oz tomato juice
- 1 oz lemon juice
- 3-4 dashes Worcestershire sauce
- 2 dashes Tabasco sauce
- Pinch of salt and pepper
- Ice cubes
- Celery stalk to garnish
- Tater tot to garnish
- Lemon slice to garnish

Instructions

1. Combine vodka tomato juice, lemon juice, Worcestershire, Tabasco, salt, and pepper into a cocktail shaker filled with ice cubes
2. Roll the cocktail shaker gently to combine
3. Strain into a small juice glass filled with ice
4. Garnish with a lemon slice, celery stalk, and a tater tot

Serves 4

Claire Lankford

World's Luckiest New Year's Brunch

Make the new year YOUR year with a full lucky fusion of traditional American and traditional Chinese lunar new year foods. Wishing you good fortune, happiness and longevity in 2027!

(US) Pork for progress	(China) Round foods for family unity	(China) Oranges for luck & success	(China) Seafood for prosperity	(US) Cornbread for gold & riches	(China) Spring rolls for gold & wealth	(US) Greens for wealth

Char Siu Million Dollar Bacon:

Ingredients:

- ½ lb thick cut bacon
- 1 T hoisin sauce
- 2 t dark soy sauce
- 1 T honey
- 2 T brown sugar
- ¼ tsp Chinese five spice
- ¼ tsp garlic powder
- ½ tsp sesame oil
- 1 T sriracha
- ¼ tsp black pepper

1. Marinate at least 2 hours.
2. Preheat the oven to 350F. Prep sheet pan by covering with foil and then small rack that fits in the pan. When the oven is ready, wipe off excess marinade from bacon and lay in a single layer on the rack.
3. Bake for 20-25 minutes, then increase temperature to 400F. Bake for another 5-10 minutes, but check frequently. When edges are dark and caramelized, remove from the oven.
4. Lay on parchment paper. The coating will firm up like a candied texture as it cools.

Citrus Glazed Mini Donuts

Ingredients:

- 1 ⅓ cups all purpose flour
- ¾ cup granulated sugar
- 1 tsp baking powder
- ¼ tsp salt
- Zest and juice of 2 tangerines
- 1 egg
- ½ cup buttermilk
- 1 tsp vanilla extract

Citrus spiced sugar (mix in a bowl and set aside)

- ½ c granulated sugar
- 1 tsp dried ginger
- ½ tsp ground cinnamon
- Zest of ½ lemon

1. Preheat the oven to 400°F. Lightly grease or spray mini donut pan and set aside.
2. In a bowl, mix flour, sugar, baking powder, salt, and zest together. Make a well in the center of the dry ingredients.
3. Pour the tangerine juice, buttermilk and egg in the center. Whisk the mixture until combined.
4. Add in the vanilla extract and melted butter. Mix.
5. Using a spoon or a piping bag, fill each donut cavity about ⅔ - ¾ of the way full.
6. Bake for 6-8 minutes until golden - tops will spring back. Flip out of pan and allow to cool slightly before tossing in the spiced sugar mixture.

Scallion Hoecakes with Rangoon Cream Cheese

Ingredients:

- ½ c yellow cornmeal
- ½ c self rising flour
- 1 c buttermilk
- 1 egg
- ½ tsp baking powder
- ½ tsp salt
- 1 tsp sugar
- ¼ c scallions, chopped
- 2 tsp sesame oil
- 2 tsp melted butter
- Vegetable or peanut oil, for frying
- Flaky salt for finishing

Rangoon Cream Cheese

- 8 oz cream cheese, softened
- 6 oz imitation crab meat, shredded
- 2 scallions, finely chopped
- 1 tsp soy sauce
- ½ tsp garlic powder
- ¼ tsp black pepper
- 2 T plain sparkling water

1. Add the dry ingredients to a large bowl. Add the egg and buttermilk to a smaller bowl and whisk well.
2. Combine the wet ingredients with the dry ingredients along with sesame oil and melted butter. Mix well to combine all ingredients but don't over mix. The batter will be thick. If you think it is too thick, add a bit of water, about one tablespoon at a time, until good consistency.
3. Add enough oil to a large cast iron skillet over medium heat to fully coat the bottom, about ¼ cup.
4. When the oil is hot, add the batter using a scoop or large spoon (about 2 T batter will result in a 3" hoecake)
5. Cook 1-2 minutes on each side or until each side is brown and the edges are crispy. Remove from heat, immediately sprinkle with a little salt and drain on paper towel
6. For the rangoon cream cheese: In a stand mixer with paddle attachment (or large mixing bowl with rubber spatula) combine all ingredients and mix until fully combined. Chill until ready to use

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Stirfried Collards and Egg Morning Spring Rolls

Ingredients:

- ½ bunch collard greens, stems removed and very thinly sliced
- 2 cloves garlic, minced
- 3 scallions, thinly sliced
- ¼ tsp ground ginger
- 1 tsp dark soy sauce
- ½ tsp chili crisp
- 1 tsp sesame oil
- 2 tsp vegetable oil
- 4 eggs, beaten
- 1 T butter
- Spring roll wrappers
- Vegetable oil, for frying

1. Heat a skillet on medium heat. Add vegetable and sesame oil to the pan, then collards, garlic, scallions and ginger. Saute until softened - remove from heat, add soy sauce and chili crisp and stir.
2. Remove greens from the pan into a mixing bowl, wipe the pan out then return to heat.
3. Add butter and eggs, cook to a soft scramble. Allow to cool. Lightly fold in with collards.
4. Add 2 inches of vegetable oil to a deep pan on medium heat to 375F.
5. Assemble: Lay out spring roll wrappers one at a time, with a corner point to you. Lightly brush a little water along edges, add 2-3 T filling, fold in corners and wrap tightly.
6. Place rolls in the fryer, cook 2-3 minutes, turning regularly, until golden brown. Remove and drain on a paper towel.

Sherri Simmons

BLUE RIBBON BRUNCH BOARD

Glazed Ham Bites

Makes 4 pounds

12 ounces cherry-flavored soda
½ cup dark brown sugar
⅓ cup spicy brown mustard
3 whole cloves
1 tablespoon cornstarch
1 tablespoon water
4 pounds pre-cooked ham, cut into bite size cubes

In a small saucepan, combine soda, brown sugar, mustard, and cloves. Use a whisk to mix well.

Dissolve cornstarch in water. Whisk into the saucepan to thicken glaze.

Bring mixture to a gentle boil, then reduce heat to a simmer. Simmer for 10 to 15 minutes, whisking frequently, until liquid reduces into a thick syrup.

Place ham cubes into a foil line airfryer basket. Using a brush, baste cubes with syrup. Air fry at 375 degrees for 8 minutes. Baste every 4 minutes. After 8 minutes, turn down the airfryer to 365 degrees. Cook for another 8 minutes. Baste every 4 minutes.

Deviled Eggs

Makes 12 deviled egg halves

6 hard boiled eggs, shelled
¼ cup mayonnaise
1 tablespoon sweet pickle relish
1 teaspoon yellow mustard
¼ teaspoon paprika for sprinkling
12 slices candied jalapeno

Cut eggs in half and scoop out yolks into a large bowl. Mash yolks well with a fork till there are no lumps.

Stir in mayo, mustard, and relish until well blended. Scoop mixture into a small ziplock bag.

Place egg whites onto a platter. Clip corner of bag and pipe into hollowed out white portion of egg.

Top with a slice of candied jalapeno. Sprinkle lightly with paprika.

Candied Jalapenos

Adapted from A Farm Girl in the Making
Makes 7 half pints

3 pounds fresh Jalapeno Peppers
2 cups apple cider vinegar (5% acidity)
6 cups organic granulated sugar
1/2 teaspoon turmeric powder
1/2 teaspoon celery seed
3 teaspoons granulated garlic

Wearing gloves, slice jalapeno peppers into 1/4-inch rounds. Set aside.

In a large non-reactive stockpot bring to boil apple cider vinegar, sugar, turmeric powder, celery seed, and garlic. Reduce heat and simmer for 5 minutes. Add jalapeno peppers. Allow to simmer for an additional 5 minutes.

Using a slotted spoon, scoop jalapeno peppers into half-pint jars. Bring the remaining brine to a hard boil for another 5 minutes. Leaving a 1/4-inch headspace add hot brine to jars.

Remove all air bubbles and wipe jar rims. Add warmed lids and rings. Process jars in a hot water bath for 15 minutes.

Maw Maw's Mayonnaise Biscuits

Makes 12 muffins

1 cup self-rising flour
2 tablespoons mayonnaise
½ cup whole milk

Stir all ingredients together in a large bowl until well blended. Pour into muffin tins, filling to half full.

Bake at 425 degrees for about 10 minutes or until brown around the edges and tops begin to brown.

Crock Pot Apple Butter

Adapted from Food.com
Makes 4 pints

5½ pounds of a variety of apples, peeled and finely chopped
4 cups sugar
2 teaspoons ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon salt

Place apples in a large bowl. Combine sugar, cinnamon, cloves and salt. Pour over the apples and mix well.

Place in a crock pot, cover and cook on high for 1 hour. Decrease heat to low; cover and cook on low for 9-11 hours or until thickened and dark brown. Stir occasionally.

Uncover and cook on low for 1 hour longer. If desired, whisk until smooth.

Spoon into freezer containers, leaving 1/2-inch head space. Cover and freeze.

Greek Yogurt
Adapted from Tastes Better From Scratch (Lauren Allen)
Makes 1 gallon

1 gallon whole milk
¼ cup plain greek yogurt

Start with a clean 6 or 8 quart electronic pressure cooker. _Sterilize it by adding 2 cups of cold water, closing the lid and sealing the vent, and setting it to high pressure for 3 minutes, with a natural release.

Add milk to the cooker and place the lid on it. It doesn't matter if the vent is sealed or not. Press the "yogurt" button and then press "adjust" until the screen says "BOIL".

When the cooker indicates the milk is hot and ready. Remove the lid and check the temperature with a thermometer to make sure it has reached 180-200 degrees F.

Remove the inner pot from the cooker. Leave milk 1-2 hours to allow it to cool down to 110°F -115°F degrees F. Check often with a thermometer. Spoon off any milk skin that has formed on top.

Once milk is cooled remove a ladleful of the warm milk into a bowl and whisk the yogurt into it. Then pour the mixture into the pot and whisk to combine.

Place the inner pot back in the instant pot and secure the lid. It doesn't matter if the vent is sealed or not. Press the "Yogurt" button and adjust until it reads 12:00 hours. Allow to cook for 10 hours. When the time is up, check the yogurt to ensure it has thickened to a jello like setting.

Line a colander with a flour sack kitchen towel. Pour yogurt into a lined colander and place over a large pan. Set in the refrigerator for 6 hours to allow whey to drain. Put drained yogurt into a sealed container and keep in the refrigerator. Stir well before serving.

Southern Pimento Cheese
Adapted from Southern Bite (Stacy Little)
Makes 6 servings

16 ounces shredded sharp cheddar cheese
4 ounces cream cheese, softened
½ cup mayonnaise
1 (4 ounce) jar chopped pimentos, drained
1 tablespoon grated onion
2 tablespoons crispy bacon, crumbled
¼ teaspoon fresh ground black pepper
1 teaspoon granulated garlic
1 cup chopped pecans

Combine all ingredients, except pecans, in a large mixing bowl. Stir until mixed well.

Shape into a ball (or several smaller balls). Rest, covered, several hours in the refrigerator to allow flavors to develop.

Prior to serving, pour chopped pecans in a ziplock bag and add cheese ball. Mash pecans into sides of the cheese ball.

Sourdough Crackers With Parmesan Cheese
Adapted from Food Over Comfort (Xena Kai)
Makes 3 servings

1 cup (125 grams) All Purpose Flour
⅓ cup (33 grams) Parmesan Cheese, grated
2 tablespoons fresh rosemary, minced
1 teaspoon fine sea salt
1 cup (220 grams) sourdough discard
¼ Cup (53 ml) Olive Oil 53 grams
1 teaspoon course kosher salt for sprinkling

In a large mixing bowl, combine the flour, parmesan cheese, rosemary, and salt. Whisk so that the ingredients are evenly distributed.

Add the sourdough discard and olive oil into a mixing bowl. Knead until a dough is formed.

Divide the dough into two halves. Wrap each half in plastic wrap (or an airtight container) and place them in the freezer for 15 minutes (or in the refrigerator for 1 hour).

Preheat the oven to 350°F (177°C). Once the dough is chilled, place one dough on top of a piece of parchment paper. Then, use a rolling pin to roll out the dough until it is 1/8th inch thick. Sprinkle the dough with salt. Using a pizza cutter or sharp knife, cut the flattened dough into one inch squares. Repeat for the second dough ball.

With a toothpick, chopstick, or fork, poke a hole into each cracker. Sprinkle with course kosher salt.

Bake for 20 minutes until the crackers are golden brown in color. Rotate the baking tray halfway so the crackers brown in the oven evenly.

Sourdough Discard Granola
Adapted from Amy Bakes Bread (Amy Coyne)
Makes 4 cups

113 grams unsalted butter
100 grams sourdough discard
85 grams honey
30 grams brown sugar
4 grams vanilla extract
7 grams salt
240 grams rolled oats with ancient grains and seeds
1/2 cup chopped pecans
1/2 cup raisins

Place butter in a shallow saucepan over medium heat. Let the butter melt and cook. Check back frequently. After a few minutes, the butter will brown, leaving little brown bits in the pan. Pull the brown butter off the heat. Don't let the brown bits turn black. Let cool a little bit.

Pre-heat oven to 325°F.

To a medium-sized bowl, mix together the brown butter, honey, sourdough discard, brown sugar, salt and vanilla extract. Whisk until the discard is completely incorporated into the mixture. Add the rolled oats, nuts and dried fruit. Mix until the oats/fruit/nuts are coated in the liquid mixture.

Line a baking sheet with parchment paper. Dump granola mixture on the parchment paper and spread evenly.

Bake for about 20 minutes. Use a spatula to turn the granola and bake for another 5-10 minutes until it starts to brown on the edges.

Pull the granola out of the oven and let cool on the sheet pan. Break up into clumps.

Sweet Potato Waffles

Adapted from Feel Good Foodie (Yumna Jawad)

1½ cups all-purpose flour
1 teaspoon baking powder
¾ teaspoon cinnamon
¼ teaspoon salt
1 cup mashed sweet potato
½ cup milk
¼ cup light brown sugar
¼ cup avocado oil
2 large eggs
Cooking spray

Preheat the waffle iron according to the manufacturer's instructions.

In a medium bowl, whisk together the flour, baking powder, cinnamon, and salt. In another large bowl, whisk together the mashed sweet potato, milk, sugar, oil, and eggs until well combined. Add the dry ingredients on top of the wet ingredients and stir until just combined.

Spray the preheated waffle iron with cooking spray. Pour about ⅓ cup batter into the waffle iron and cook for 6 to 8 minutes, until the waffles are golden brown and cooked through. Serve warm with maple syrup, if desired.

Heidi Lin

"From Mountain to Sea"

An Edible Road Trip Across North Carolina

Come join me on a delicious road trip through the flavors, traditions, and local delights of North Carolina!

First stop: The Mountain Region! Kick off your journey with a fresh **Apple Cider Donut** as you wander through your favorite mountain orchard, picking apples and soaking in the crisp autumn air.

Next we will take a scenic drive through the heart of the state, the Piedmont Region, where Southern comfort food and good ol' hospitality await in big cities and small towns alike. Be sure to fuel up with a **BBQ Pulled Pork and Pimento Cheese-Stuffed Milk Bun** before continuing east!

Onward to the Coast! With sweet potatoes growing in abundance across eastern North Carolina, this stop calls for a **Southern Sweet Potato Biscuit slathered with Apple Butter**. Grab a bite before hitting the beach for some sun and waves!

It's time to pack up your beach bag and end our journey by heading inland for the Great State Fair of North Carolina, where food, fun, and a little friendly competition take center stage. Start your fairground adventure with an **Everything Bagel Pretzel and with a Creamy Cream Cheese Dip**, because no North Carolina road trip would be complete without one last delicious stop to the Triangle!

From the mountains to the coast, and every tasty stop in between, welcome to North Carolina!

BBQ Pimento Cheese Stuffed Buns

Makes 12 buns

Ingredients

Milkbread Tangzhong

- 100 g (½ cup plus 1 tablespoon) milk
- 20 g (2 tablespoons) bread flour

Milkbread Dough

- 125 g (½ cup) warm milk (110°F)
- 1 teaspoon active dry yeast
- 50 g (¼ cup) granulated sugar, divided
- 335 g (2⅔ cups) bread flour, plus more for the work surface
- ½ teaspoon coarse salt
- 1 large egg
- 55 g (4 tablespoons) unsalted butter, softened and cut into pieces

BBQ Pimento Cheese

- 8 ounces extra-sharp Cheddar cheese, freshly grated
- ¼ cup (2 ounces) cream cheese, softened
- ½ cup diced pimentos or roasted red peppers, drained and finely chopped
- 3 tablespoons mayonnaise
- ½ teaspoon red pepper flakes
- Salt and freshly ground black pepper, to taste
- 1 cup chopped pulled pork, homemade or store-bought

For Finishing Buns

- 1 large egg, for egg wash

Milkbread Preparation

Prepare the tangzhong. In a small saucepan, whisk together the milk and bread flour until smooth. Cook over medium-low heat, whisking constantly, for 3–5 minutes, or until the mixture thickens into a smooth paste. Remove from the heat and transfer to a small bowl. Let cool until lukewarm.

Make the dough. In a small bowl, combine the warm milk and active dry yeast. Stir gently and let stand for 5–10 minutes, or until foamy. In the bowl of a stand mixer fitted with a dough hook, combine the sugar, bread flour, and salt. Add the cooled tangzhong, yeast mixture, and egg. Mix on low speed for 3–5 minutes, until a shaggy dough forms.

With the mixer running on medium-low speed, add the softened butter one piece at a time, allowing each piece to incorporate before adding the next. Continue kneading for 10–15 minutes, or until the dough is smooth, elastic, and slightly tacky.

Lightly grease a large mixing bowl with the oil. Shape the dough into a ball and place it in the bowl. Cover and let rise in a warm, draft-free location for 60–90 minutes until doubled in size.

Make the BBQ Pimento Cheese. While buns are proofing, make the pimento cheese by mixing all the ingredients together. Store covered in the refrigerator until ready to shape the buns.

Shape the buns. Lightly flour a clean work surface and divide dough into twelve equal portions. Shape each portion into a smooth ball then flatten into a 5 inch circle. Place one tablespoon of chopped pulled pork and one tablespoon pimento cheese in the center and then pinch the ends together until the pork and pimento cheese is completely enclosed by the milkbread dough. Place buns on a baking tray and cover lightly with plastic wrap.

Let the dough rise for 45–60 minutes or until puffy. Toward the end of the proofing time, preheat the oven to 350°F.

In a small bowl, beat one egg until smooth. Gently brush a thin, even layer over the top of the risen dough.

Bake for 18-20 minutes, or until the buns are golden brown. Store any leftover buns in an airtight container or resealable bag in the refrigerator for up to 3 days.

Cinnamon-Sugar Apple Cider Doughnuts

Makes 12 donuts. Adapted from the New York Times.

Ingredients

- Nonstick cooking spray
- 1¾ cups all-purpose flour
- 1¼ teaspoons baking powder
- ¾ teaspoon fine salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 10 tablespoons unsalted butter, softened
- 6 tablespoons unsalted butter, melted
- ¾ cup packed light brown sugar
- ¼ cup granulated sugar
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- 1 cup apple cider, reduced on stovetop to ½ cup

Cinnamon-Sugar Coating

- 6 tablespoons unsalted butter, melted
- ½ cup granulated sugar
- 1 teaspoon ground cinnamon

Preparation

Preheat the oven to 350°F. Grease two 6-cavity donut pans with nonstick cooking spray.

In a medium bowl, whisk together the flour, baking powder, salt, cinnamon, and nutmeg.

In a large mixing bowl, beat the softened butter, brown sugar, and ¼ cup granulated sugar until fluffy. Add the eggs one at a time, mixing well after each addition. Mix in the vanilla.

Add the flour mixture and mix on low speed until just combined. Slowly pour in the reduced apple cider and mix until smooth, scraping down the sides of the bowl as needed.

Spoon or pipe the batter into the prepared pans, filling each cavity about two-thirds full. Bake for 12–15 minutes, or until golden and a toothpick inserted into a donut comes out clean.

While the donuts bake, combine the ½ cup granulated sugar and 1 teaspoon cinnamon in a small bowl. Melt the remaining butter in a separate bowl.

Let the donuts cool in the pan for 5 minutes, then remove them. Brush each donut with melted butter and toss in the cinnamon sugar while still warm. Serve warm or at room temperature.

Everything Bagel Pretzels

Makes 12 mini pretzels. Adapted from King Arthur Baking.

Ingredients

Pretzel Dough

- 2½ cups (300 g) bread flour
- 2¼ teaspoons instant yeast
- 1 teaspoon salt
- 1 teaspoon granulated sugar
- ⅞ to 1 cup (198–227 g) warm water

Baking Soda Bath

- 1 cup (227 g) boiling water
- 2 tablespoons (28 g) baking soda

Topping

- 3 tablespoons (43 g) unsalted butter, melted
- Everything Bagel Seasoning

Preparation Method

In a large mixing bowl, combine the flour, yeast, salt, sugar, and warm water. Mix until a soft dough forms. Knead with a stand mixer for 5–8 minutes, until smooth and elastic. Cover and let rest for 30 minutes.

Preheat the oven to 475°F. Lightly grease a baking sheet or line it with parchment paper. In a saucepan, carefully combine the water and baking soda. Stir until dissolved and bring to a boil.

Transfer the dough to a lightly greased work surface and divide into 12 equal pieces. Roll each piece into a long rope. Twist each rope into a pretzel shape.

Place the pretzels in the boiling baking soda solution for 20 seconds each side, working in batches if needed. Transfer to the prepared baking sheet, sprinkle with everything bagel seasoning, and rest uncovered for 10 minutes.

Bake for 8–9 minutes, or until golden brown. When they are out of the oven, immediately brush the warm pretzels with melted butter. Once cooled, store in an airtight container at room temperature for up to 3 days. Reheat briefly in the oven before serving for the best texture.

Fluffy Sweet Potato Biscuits

Makes 10–12 biscuits. Adapted from Paula Deen.

Ingredients

Biscuits

- 1 cup mashed sweet potatoes, cooled
- ½ cup whole milk, plus up to 2 tablespoons as needed
- 1⅔ cups all-purpose flour
- 2 tablespoons cornstarch
- 2½ tablespoons granulated sugar
- 1 tablespoon baking powder
- 1¼ teaspoons salt
- ½ cup (1 stick) unsalted butter, cold and cut into small cubes

Preparation

Preheat to 425°F. Line a baking sheet with parchment paper. In a large bowl, whisk together the mashed sweet potatoes and milk until smooth.

In a separate large bowl, whisk together the flour, cornstarch, sugar, baking powder, and salt. Add the cold butter and use your fingertips or a pastry cutter to work it into the flour until crumbly, with some pea-sized pieces remaining.

Add the flour mixture to the sweet potato mixture. Gently stir until a soft dough forms. Add a little extra milk if the dough seems too dry. Avoid overmixing.

Lightly flour your work surface and turn out the dough. Gently knead 3–4 times, then pat into a rectangle about ¾ inch thick. Cut into 10–12 squares using a sharp knife.

Arrange the biscuits on the prepared baking sheet and bake for 13–15 minutes, until lightly golden on top and golden underneath.

Once cooled, store the biscuits in an airtight container at room temperature for up to 2 days. Reheat in a 350°F oven until warm.

Carter's Craveable Combos Brunch Platter

- Carter's Nut-Free Banana-Nana Bread - Homemade
- Carter's Lemony-Lemon Blueberry Delight Bread - Homemade
- Carter's Delicious Strawberry Lemon Preserve - Homemade
- Carter's Amazing Pickled Cucumbers - Homemade
- Carter's Pickled Not So Spicy Jalapeño Peppers - Homemade
- Carter's Crunchy Carrot Salad - Homemade
- Crackers and Fruit on the side with decorative herbs

Carter's Nut-Free Banana-Nana Bread

1 cup of self-rising flour

1 teaspoon baking soda

1 teaspoon of cinnamon

1 teaspoon of pumpkin pie spice

A pinch of salt

4 bananas (ripe but not over ripe:)

1 cup of brown sugar

¼ cup of maple syrup

2 eggs

3 tablespoons of butter (softened and/or melted)

½ tablespoon of vanilla extract

½ tablespoon of vanilla flavor (we ran out of extract:)

1. Mix all dry ingredients in one mixing bowl.
2. Mash the 4 bananas in another bowl.
3. Add all wet ingredients to the bowl with banana and mix well.
4. Slowly add/mix in the dry ingredients to the bowl with the bananas and wet ingredients and mix well.
5. Pour into 2 baking pans (preferably small loaf pans) and bake at 350 degrees for 45 minutes or until fork comes out "dry".

NOTE: This is tasty with a little Carter's Delicious Strawberry-Lemon Preserve spread on it.

Carter's Lemony-Lemon Blueberry Delight Bread

2 cups of flour

1 teaspoon of baking soda

½ teaspoon of salt

1 cup of sugar

2 eggs

½ cup of lemon juice

1/3 cup of unsalted butter

2 tablespoons of lemon zest

½ cup of blueberries

1. Mix all dry ingredients in one mixing bowl.
2. Mix all wet ingredients (including lemon zest but not including blueberries) in another bowl.
3. Add dry ingredients gradually to wet ingredients and mix well.
4. Fold in blueberries gently and slowly but do not stir a whole lot.
5. Pour into 2 baking pans (preferably small loaf pans) for 45 minutes or until fork comes out "dry".

NOTE: This is tasty with a little Carter's Delicious Strawberry-Lemon Preserve spread on it.

Carter's Delicious Strawberry Lemon Preserve

2 cups of strawberries (diced finely)

¾ cup of sugar

Juice of half a large lemon

Zest of half a large lemon

1. Add all ingredients to a small pot, stir well and bring to a boil.
2. After boiling turn down stove and simmer for 20 minutes on low heat.
3. Allow it to cool with top off the pot.

NOTE: This is tasty on top of a slice of Carter's Nut-Free Banana-Nana Bread or Carter's Lemony-Lemon Blueberry Delight Bread.

Carter's Amazing Pickled Cucumbers

4 pickling cucumbers

1 cup of vinegar

¼ cup of canning salt

¼ cup of sugar

2 tablespoons of black peppercorn

1 tablespoon of dry dill

1 clove of fresh garlic

1. Slice cucumbers somewhat thinly (but not too thin:) and place them in a glass canning jar.
2. Add vinegar, salt and sugar to a small pot and bring to a boil. Stir until sugar and salt dissolve.
3. Turn off stove and then add all other ingredients and let them sit in hot vinegar mixture for about 10 minutes.
4. Pour hot vinegar mixture over cucumbers and put cap on jar. They are ready to eat after they get to room temperature or before if you are ok with them being hot:)

NOTE: This is tasty on top of a cracker with a spoonful of Carter's Crunchy Carrot Salad.

Carter's Pickled Not So Spicy Jalapeño Peppers

10 jalapeño pepper (that aren't super hot at all)

2 habanero peppers

1 cup of vinegar

¼ cup of canning salt

¼ cup of sugar

2 tablespoons of black peppercorn

1 tablespoon of dry dill

1 clove of fresh garlic

1. Slice jalapeño peppers thinly and chop habanero peppers in tiny pieces and place them all in a glass canning jar.
2. Add vinegar, salt and sugar to a small pot and bring to a boil. Stir until sugar and salt dissolve.
3. Turn off stove and then add all other ingredients and let them sit in hot vinegar mixture for about 10 minutes.
4. Pour hot vinegar mixture over cucumbers and put cap on jar. They are ready to eat after they get to room temperature or before if you are ok with them being hot:)

NOTE: This is tasty on top of a cracker with a spoonful of Carter's Crunchy Carrot Salad.

Carter's Crunchy Carrot Salad

1 lb of organic carrots

3 stalks of celery

½ a medium onion

1 green bell pepper

½ cup of sweet relish

1/3 cup of mayo

¼ cup of mustard

2 tablespoons of apple cider vinegar

2 tablespoons of honey

2 tablespoons of nutritional yeast

1 tablespoon of garlic powder

½ teaspoon of sea salt

½ teaspoon of season salt

1. Add carrots, celery, onion and bell pepper to food processer and use large blade to chop in fine pieces (but not until it becomes like juice:).
2. Empty mixture from food processor into a mixing bowl.
3. Add all remaining ingredients and stir well.

NOTE: This is tasty on a cracker with a Carter's Pickled Not So Spicy Jalapeño Pepper and/or a Carter's Amazing Pickled Cucumber on top.

Virginia Kase

A Brunch Above The Rest

A delicious celebration of brunch, where homemade sweet and savory favorites come together in one beautiful grazing experience.

This Blue Ribbon Brunch features seven home-made components:

1) Champion Honey Butter
2) Prize-Winning Berry Parfaits
3) Blue Ribbon Buttermilk Pancakes
4) Three Cheese Bite-Size Quiches
5) Grand Prize Cinnamon Rolls
6) Best-in-Show Buttermilk Biscuits
7) Mini Egg Salad Croissants

Champion Honey Butter

Servings: 8

Serving Size: 1 tablespoon

Ingredients:

½ cup (1 stick) unsalted butter, softened

3 tablespoons honey

1 tablespoon powdered sugar

½ teaspoon pure vanilla extract

½ teaspoon fine sea salt

Optional: ¼ teaspoon cinnamon

Directions:

1) Soften the butter until very soft but not melted.

2) Add the butter, honey, powdered sugar, vanilla, and salt to a mixing bowl.

3) Beat with a hand mixer for 2-3 minutes, until light, fluffy, and almost whipped.

4) Taste and adjust: more honey will give it a sweeter and more pronounced honey flavor. A tiny extra pinch of salt will make it more balanced. Add ¼ tsp of extra cinnamon to give it more of a breakfast flavor.

5) Spoon into a serving dish. Optional: adding a very small amount of honey over the top just before serving.

Storage:

Leftovers may be stored in the refrigerator for up to one week. Bring it to room temperature for about 30-45 minutes before serving and give it a quick stir or whip if needed.

PRIZE-WINNING BERRY YOGURT PARFAITS

Yield

8 individual parfaits

Serving Size

1 parfait

Ingredients

Vanilla Honey Yogurt

- 3 cups full-fat plain Greek yogurt
- 3 tablespoons honey
- 1 tablespoon pure vanilla extract
- 1 tablespoon fresh lemon juice
- Pinch of kosher salt

Berry Layer

- 1 cup fresh strawberries, finely diced
- ¾ cup fresh blueberries
- ¾ cup fresh raspberries
- 1 tablespoon honey
- 1 teaspoon fresh lemon juice

Honey-Almond Granola

- 1½ cups old-fashioned rolled oats
- ½ cup sliced almonds
- 2 tablespoons brown sugar
- 2 tablespoons unsalted butter, melted
- 2 tablespoons honey
- ½ teaspoon pure vanilla extract
- ¼ teaspoon ground cinnamon
- ¼ teaspoon kosher salt

Garnish

- Additional fresh blueberries
- Small fresh strawberries or raspberries
- Optional small mint leaves

Preparation

Prepare the Honey-Almond Granola

1. Preheat oven to 325°F and line a baking sheet with parchment paper.
2. In a bowl, combine the oats, sliced almonds, brown sugar, salt and cinnamon.
3. In a separate bowl, whisk together the melted butter, honey and vanilla.
4. Pour the butter mixture over the oat mixture and stir until evenly coated.
5. Spread the granola into an even layer on the prepared baking sheet.
6. Bake for **18–22 minutes**, stirring once halfway through, until lightly golden and fragrant.
7. Remove from the oven and allow to cool completely. The granola will crisp as it cools.

Prepare the Vanilla Honey Yogurt

1. Place the Greek yogurt in a bowl.
2. Add the honey, vanilla, lemon juice and salt.
3. Whisk until completely smooth and creamy.
4. Taste and adjust the honey if needed. The yogurt should be lightly sweet rather than dessert-sweet.

Prepare the Berry Layer

1. Place the diced strawberries, blueberries and raspberries in a bowl.
2. Add the honey and lemon juice.
3. Gently toss to coat without crushing the berries.
4. Allow the mixture to sit for approximately **5 minutes**.

Assemble the Parfaits

1. Place approximately **1 tablespoon of granola** in the bottom of each parfait cup.
2. Add approximately **2 tablespoons of vanilla honey yogurt**.
3. Add a layer of mixed berries.
4. Repeat with another layer of yogurt, followed by a small layer of berries.
5. Finish with a small sprinkle of granola.
6. Garnish with one or two attractive berries.
7. Add a tiny mint leaf only if desired for color and presentation.
8. **Storage** Prepare the yogurt mixture and granola up to **2 days in advance** and refrigerate/store separately.

BLUE RIBBON BUTTERMILK PANCAKES

Yield

Approximately 18–20 pancakes, 3½–4 inches in diameter

Serving Size

1 pancake

Ingredients

- 2 cups all-purpose flour
- 2 large eggs
- 1¾ cups buttermilk
- 4 tablespoons unsalted butter, melted and slightly cooled
- 2 tablespoons granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon pure vanilla extract
- ¾ teaspoon kosher salt
- ½ teaspoon cinnamon
- Butter or neutral oil, for skillet

Preparation

1. In a large bowl, whisk together the flour, sugar, baking powder, baking soda and salt.
2. In a separate bowl, whisk together the eggs, buttermilk, melted butter and vanilla extract.
3. Pour the wet ingredients into the dry ingredients.
4. Gently fold together until combined. **Do not overmix.** A few small lumps are desirable.
5. Allow the batter to rest for **5–10 minutes**. This gives the flour time to hydrate and helps produce a tender, fluffy pancake.
6. Heat a lightly buttered or oiled skillet or griddle over **medium-low to medium heat**.

7. Using approximately **¼ cup of batter per pancake**, pour the batter onto the cooking surface. Allow the batter to spread naturally to approximately **3½–4 inches**.
8. Cook until bubbles form across the surface and the edges begin to look set, approximately **2–3 minutes**.
9. Flip gently and cook an additional **1–2 minutes**, until golden brown and cooked through.
10. Transfer pancakes to a wire rack rather than stacking them immediately. This prevents trapped steam from making them soggy.

Storage

Refrigerate in an airtight container for up to **1 week**.

AWARD WINNING THREE-CHEESE BITE-SIZE QUICHE

Servings: 24 bite-size quiches

Serving Size: 2 quiches

Ingredients

Pastry Shells

- 1 package refrigerated pie crusts, 2 crusts
- All-purpose flour, for rolling
- Cooking spray, for pan

Three-Cheese Filling

- 4 large eggs
- ½ cup heavy whipping cream
- ½ cup whole milk
- ½ cup finely shredded Gruyère cheese
- ½ cup finely shredded sharp white cheddar cheese
- ¼ cup finely grated Parmesan cheese
- 1 tablespoon finely chopped fresh chives
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ⅛ teaspoon garlic powder

- **Preparation Prepare the Pastry**
    1. Preheat oven to **375°F**.
    2. Lightly spray a 24-cup mini muffin pan with cooking spray.

3. Lightly flour the work surface and roll each refrigerated pie crust slightly thinner.
4. Cut **24 rounds approximately 2½ inches in diameter**.
5. Gently press one pastry round into each mini muffin cup, forming a small cup without stretching the dough.
6. Refrigerate the prepared shells for **10–15 minutes** while preparing the filling.

- **Prepare the Three-Cheese Filling**

1. In a medium bowl, whisk together the eggs, heavy cream, whole milk, salt, pepper and garlic powder until completely combined.
2. Stir in the Gruyère, sharp white cheddar, Parmesan and chopped chives.
3. Mix gently until the cheese is evenly distributed.

- **Assemble and Bake**

1. Remove the chilled pastry shells from the refrigerator.
2. Divide the cheese mixture evenly among the 24 shells, filling each approximately **¾ full**.
3. Bake for **16–20 minutes**, or until the centers are just set and the pastry edges are lightly golden.
4. Do not overbake; the centers should have a slight, gentle jiggle when removed from the oven.
5. Allow the quiches to cool in the pan for approximately **5 minutes**.
6. Carefully transfer to a wire rack to cool slightly before serving.

STORAGE :

Refrigerate cooled quiches in an airtight container for up to **3 days**

GRAND PRIZE CINNAMON ROLLS

Author: Justin Ellen

Servings : 8 Large Rolls

Serving Size: 1/2 roll

INGREDIENTS

1. Dough:
    - 6 cups all-purpose flour (may need more if dough is too sticky. see notes)
    - 2 large eggs at room temperature
    - 1 egg yolk at room temperature
    - 1 cup whole milk
    - 1/2 cup buttermilk
    - 1/3 cup granulated sugar
    - 6 tablespoons salted butter melted
    - 21/4 tsp instant quick-rise yeast
      (1 packet
    - 2 tsp pure vanilla extract
    - 11/2 tsp salt

Filling:

- 1½ cup light brown sugar packed
- 3/4 cup salted butter softened
- 2/3 cup heavy cream for pouring over the rolls before baking
- 3 tablespoons ground cinnamon
- 3 tsp vanilla bean paste or extract
- 1/4 tsp toasted sesame oil
- Pinch of salt

Cream Cheese Icing:

- 8 oz cream cheese softened

- 1 cup powdered sugar adjust to taste
- 1/4 cup salted butter softened
- 2 tsp pure vanilla extract
- 2 tablespoons heavy cream adjust for desired consistency

Step 1: Make the Dough

23. In a large mixing bowl, combine 6 cups of the flour, instant yeast, sugar, and salt. Whisk together to distribute the yeast evenly.

24. In a separate bowl or microwave-safe measuring cup, combine the whole milk and buttermilk. Heat the mixture to about 110°F - it should feel warm to the touch but not hot. If it's too hot, it will kill the yeast!

25. Pour the warm milk mixture, melt butter, vanilla extract, eggs, and egg yolk into the flour mixture. Mix with a wooden spoon or the paddle attachment of your stand mixer until a shaggy dough forms.

26. Switch to kneading: If using a stand mixer, switch to the dough hook and knead on medium speed for 5-7 minutes. If kneading by hand, turnthe dough out onto a lightly floured surface and knead for 8-10 minutes.

The dough should be smooth, elastic, and slightly tacky to the touch. If the dough feels sticky, add slightly more flour. Avoid adding too much, which can cause a dry cinnamon roll.

5. Place the dough in a large greased

bowl, turning it once to coat all sides with oil. Cover with a clean kitcher. towel or plastic wrap and let it rise in a warm place for 1 to 1½ hours, or until doubled in size. The dough should feel puffy, and when you press it gently with your finger, the indentation should remain.

Step 2: Prepare the Filling

27. While the dough is rising, make the filling. In a medium bowl, mix together the softened butter, brown sugar, cinnamon, toasted sesame oil, vanilla bean paste, and salt. Stir until well combined and smooth. The mixture should be spreadable. If your butter was too cold, microwave it for 5-10 seconds to soften.

28. Set aside at room temperature. Don't refrigerate the filling, or it will be too hard to spread!

Step 3: Roll Out and Assemble

29. Once the dough has doubled, punch it down gently to release the air.
Turn it out onto a lightly floured surface. Let it rest for 10 minutes.

30. Roll the dough into a large rectangle,

31. approximately 18 x 12 inches. The dough should be about ¼ inch thick.
Use a ruler if you want to be precise. This helps create evenly sized rolls!

32. Spread the butter-cinnamon-sugar filling evenly over the entire surface of the dough, leaving about ½ inch bare along one long edge (this helps seal the roll). Use an offset spatula or the back of a spoon to spread it into every corner.

33. Starting from the long edge opposite04 the bare edge, tightly roll the doug into a log. Roll it firmly, but don't stretch the dough. When you reach the end, pinch the seam to seal.

34. Trim off about ½ inch from each end of the log - these end pieces are usually uneven and don't bake nicely.

35. Using a sharp knife or unflavored dental floss, cut the log into the desired size. I usually do eight large

36. eight large cinnamon rolls. For dental floss method: slide floss under the log, cross the ends over the top, and pull tightly - this creates clean cuts without squishing the rolls!

37. Place the rolls cut-side up in a greased 9 x 13-inch baking pan, leaving a little space between each one (they expand during the second rise.)

8. Cover the pan with a clean kitchen towel and let the rolls rise for 30-45 minutes, or until they're puffy and have nearly doubled in size. They should be touching each other in the pan.

Step 4: Bake

38. Preheat your oven to 325°F (160°C).
This lower temperature ensures the rolls bake through without over-browning on top.

39. Right before baking, pour the ⅔ cup of heavy cream evenly over all the rolls. Yes, really! This is the secret to creating those extra gooey cinnamon rolls. The cream will pool around the rolls and soak in as they bake.

3. Bake for 25-35 minutes, until the rolls are golden brown on top. Start checking at 25 minutes - The rolls are done when they're golden (not dark brown) and spring back when gently pressed.

4. Remove from the oven and let cool for 5-10 minutes while you make the icing.

Step 5: Make the Cream Cheese Icing

40. In a medium bowl, beat together the softened cream cheese and butter using an electric mixer until smooth and creamy, about 2 minutes.

41. Add the powdered sugar and vanilla extract. Beat on low speed until combined, then increase to medium-high and beat for 2-3 minutes until fluffy.

42. Add the heavy cream, one tablespor at a time, until you reach your desired consistency. For thicker icin that sits on top, use less cream.

thinner icing that soaks in, use more.

43. Spread the icing generously over the warm, gooey cinnamon rolls. The warmth will help the icing melt slightly into all the nooks and crannies. Serve immediately and enjoy.

How to Store and Reheat Cinnamon Rolls

Proper storage keeps these soft, gooey cinnamon rolls fresh for days!

1. Room Temperature Storage

Store unfrosted rolls in an airtight container at room temperature for 2-3 days. Don't refrigerate them - this actually makes them go stale faster! The key is keeping them covered so they don 04 dry out. If you don't have an airtight container, cover the pan tightly with plastic wrap or aluminum foil. If they de have cream cheese frosting, though, they need to be refrigerated.

2. Refrigerator Storage

You can refrigerate leftover rolls in an airtight container for up to 5 days, but they'll be best reheated. The refrigerator firms up the dough, but a quick reheat brings them back to life! Let them come to room temperature for 30 minutes before reheating for the best results.

BEST-IN-SHOW BUTTERMILK BISCUITS

Yield

10 biscuits

Serving Size

1 biscuit

Ingredients

- 2½ cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon kosher salt
- 1 tablespoon granulated sugar
- ½ cup cold unsalted butter, cut into small cubes
- 1 cup cold buttermilk
- 2 tablespoons melted butter, for brushing
- **Preparation**
    1. Preheat oven to **425°F**. Line a baking sheet with parchment paper.
    2. In a large bowl, whisk together the flour, baking powder, baking soda, salt and sugar.
    3. Add the cold cubed butter. Using a pastry cutter or your fingertips, work the butter into the flour until the mixture resembles coarse crumbs with several **pea-sized pieces of butter** remaining.
    4. Make a well in the center and pour in the cold buttermilk.
    5. Gently stir with a fork or wooden spoon just until the dough comes together. **Do not overmix.** A few dry-looking spots are fine.
    6. Turn the dough onto a lightly floured surface. Gently pat it into a rectangle approximately **¾-inch thick**.
    7. Fold the dough in half, then gently pat it back down. Repeat the fold **2–3 times**. This creates the flaky layers.

8. Pat the dough to approximately **¾-inch thickness**.
9. Using a floured 3" **round cutter**, cut 10 biscuits. Press the cutter straight down without twisting to help the biscuits rise evenly.
10. Place the biscuits close together on the prepared baking sheet. For softer sides, allow them to touch; for slightly crispier edges, leave a small amount of space between them.
11. Place the tray in the refrigerator for **10–15 minutes** before baking. Keeping the butter cold helps create flaky layers.
12. Brush the tops lightly with melted butter.
13. Bake for **12–15 minutes**, or until the biscuits are puffed and lightly golden on top.
14. Remove from the oven and immediately brush the tops with a small amount of additional melted butter if desired.
15. Transfer to a wire rack and allow to cool slightly before serving.

Storage

Store cooled biscuits in an airtight container at room temperature for up to **2 days**.

JUDGE'S CHOICE MINI EGG SALAD CROISSANTS

Servings: Approximately 24 mini croissant sandwiches

Serving Size: 1 mini croissant

Egg Salad

Ingredients

- 6 large eggs
- ¼ cup mayonnaise
- 1 tablespoon finely minced celery
- 1 tablespoon finely minced sweet pickle
- 1 tablespoon finely chopped fresh chives
- 1 teaspoon Dijon mustard
- ½ teaspoon yellow mustard
- ¼ teaspoon salt
- ⅛ teaspoon freshly ground black pepper

Preparation

1. Place eggs in a saucepan and cover with cold water by approximately 1 inch.
2. Bring water to a boil over medium-high heat.
3. Once boiling, cover the pan, remove from heat and allow eggs to stand for 10–12 minutes.
4. Transfer eggs immediately to an ice bath and chill completely.
5. Peel eggs and pat dry.
6. Separate the eggs into whites and yolks. Finely chop the whites.
7. Mash the yolks with mayonnaise, Dijon mustard, yellow mustard, salt and black pepper until smooth.
8. Fold in the chopped egg whites, celery, pickle and chives.

9. Refrigerate for at least 30 minutes before assembling the sandwiches so the flavors can develop and the filling firms slightly.

Assembly

Ingredients

- 24 mini croissants
- Prepared egg salad
- Additional finely chopped chives, for garnish if desired

1. Slice each mini croissant horizontally, taking care not to cut completely through.
2. Fill each croissant with approximately 1 tablespoon of egg salad.
3. Close gently without compressing the croissant.
4. Finish with a restrained garnish of finely chopped chives if desired.

Storage:

Keep assembled croissants refrigerated until time to serve. For best texture, assemble as close to serving time as practical.