

## Recipes from Mississippi Market Farm Bulletin

### Smothered Collard Greens and Cabbage

1/2 pound bacon, chopped 1/2 large onion, chopped 5 leaves collard greens, rinsed, trimmed and chopped Salt and ground black pepper to taste 1 teaspoon greens seasoning, divided 1 head cabbage, chopped 1 pinch white sugar

Fry the bacon with the onion in a large skillet over medium heat until the bacon is crisp, about 10 minutes. Stir in the chopped collard greens, sprinkle with salt, black pepper and 1/2 teaspoon of the greens seasoning; cook and stir for five minutes. Add the darker chopped cabbage leaves, and cook and stir until almost tender, about five minutes. Stir in the remaining cabbage; season with salt, black pepper, sugar and the remaining greens seasoning. Stir well; cover and cook until tender, stirring

occasionally so that the greens do not scorch, about 10 minutes. Source: Allrecipes.com.

### Bacon-Pork Pops

1/2 pound thin-cut bacon, minced 1 pound ground pork butt 2 cloves garlic, grated 1 tablespoon minced fresh cilantro 1 teaspoon grated peeled ginger 1 teaspoon sugar 2 tablespoons soy sauce Salt and pepper 12 short stalks – lemongrass Sweet chili sauce (for dipping)

Preheat the broiler. Lightly mix the bacon, ground pork, garlic, cilantro, ginger, sugar and soy sauce in a large bowl and season with salt and pepper. Form the meat into 12 balls. Thread a piece of lemongrass halfway through each ball; press the meat mixture down the stalk to form a sausage-like shape, leaving some of the stalk uncovered for the handle. Put the pops on a foillined broiler pan and broil until golden brown, 3-4 minutes per side. Serve with sweet chili sauce. Source: FoodNetwork.com.

### Skillet Cornbread

2 to 3 teaspoons bacon drippings or vegetable oil 2 cups buttermilk 1 large egg 1 3/4 cups white cornmeal 1 teaspoon baking powder 1 teaspoon baking soda 1 teaspoon salt Butter

Coat bottom and sides of a 10-inch cast-iron skillet with bacon drippings; heat in a 450° oven for 10 minutes. Whisk together buttermilk and egg. Add cornmeal, stirring well. Stir in baking powder, baking soda, and salt. Pour batter into hot skillet. Bake at 450° for 15 minutes. Serve with butter. Source: Southern Living.

### Cheesy Twice-Baked Potatoes

Baked Potatoes 1/2 cup sour cream or plain yogurt 1/4 teaspoon garlic salt 1/8 teaspoon black pepper Milk (optional) 3/4 cup finely shredded cheddar cheese

Bake potatoes and let stand about 10 minutes. Cut a lengthwise slice off the top of each baked potato; discard skin from slices and place pulp in a bowl. Scoop out potato pulp; add to the bowl. Mash the potato pulp with a potato masher or an electric mixer. Add sour cream, garlic salt, and pepper; beat

until smooth. If necessary, stir in 1-2 tablespoons milk to reach desired consistency. Season with salt and black pepper. Stir in 1/2 cup of the cheddar cheese. Spoon the mashed potato mixture into the potato shells. Place in a baking dish. Bake, uncovered, at 425° for 20-25 minutes or until light brown. Sprinkle with remaining cheese. Bake for 2-3 minutes more or until cheese melts

### **White Chocolate Fudge**

1 package (8 ounces) cream cheese, softened 4 cups confectioners' sugar 1 1/2 teaspoons vanilla extract 12 ounces white baking chocolate 3/4 cup chopped pecans In a bowl, beat cream cheese, sugar and vanilla until smooth. In a double boiler, melt chocolate. Fold into cream cheese mixture with pecans. Spread into a greased 8-inch square pan. Chill until serving. Cut into squares. Source: TasteofHome.com.

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### **Cashew Caramel Corn**

5 quarts popped popcorn 2 cups unsalted cashews 2 cups packed brown sugar 1/2 cup light corn syrup 1 cup unsalted butter 1 teaspoon salt 1/4 teaspoon cream of tartar

Mix popcorn and cashews together in a large roasting pan. Combine brown sugar, corn syrup, butter, salt, and cream of tartar in a large saucepan. Bring to a boil, stirring constantly, until a candy thermometer inserted into the middle of the syrup, reads 260°, about 6-8 minutes. Remove syrup from heat; stir in baking soda. Pour over popcorn and cashews; stir to coat. Bake at 200°, stirring every 20 minutes, until sugar mixture has baked and caramelized onto popcorn and cashews, about 1 hour. Spread cashew caramel corn onto a baking sheet to cool. If desired, form into balls while still warm. Source: Allrecipes.com

### **Candied Pecans**

1 cup white sugar 1 teaspoon ground cinnamon 1 teaspoon salt 1 egg white 1 tablespoon water 1 pound pecan halves

Preheat oven to 250°. Mix sugar, cinnamon, and salt together in a bowl. Whisk egg white and water together in a separate bowl until frothy. Toss pecans in the egg white mixture. Mix sugar mixture into pecan mixture until pecans are evenly coated. Spread coated pecans onto a baking sheet. Bake in the

preheated oven, stirring every 15 minutes, until pecans are evenly browned, 1 hour. Source: Allrecipes.com.

### **Honey Pecan Pie**

4 large eggs 1 cup chopped pecans 1 cup light corn syrup 1/4 cup sugar 1/4 cup packed brown sugar 2 tablespoons butter, melted 1 teaspoon vanilla extract 1/2 teaspoon salt 1 unbaked pastry shell 3 tablespoons butter (for topping) 1/3 cup packed brown sugar (for topping) 3 tablespoons honey (for topping) 1-1/2 cups pecan halves (for topping)

In a large bowl, combine the eggs, pecans, corn syrup, sugars, butter, vanilla and salt. Pour into pastry shell. Bake at 350° for 30 minutes. In a small saucepan, melt butter over medium heat. Stir in brown sugar and honey until combined. Stir in pecan halves until coated. Spoon over pie. Bake 15-20 minutes longer or until a knife inserted in the center comes out clean. Cool completely. Source: TasteofHome.com.

### **Maple-Pecan Pork Chops**

2 tablespoons spicy brown mustard 1/2 teaspoon pepper 1/2 cup maple syrup, divided 4 bone-in pork loin chops 1 tablespoon butter 1/2 cup unsweetened apple juice 1 cup pecan halves

Mix mustard, pepper and 2 teaspoons syrup. Lightly drizzle over both sides of pork chops. In a skillet, heat butter over medium heat. Brown pork chops 2-3 minutes on each side. Add apple juice. Reduce heat; simmer, covered, for 15-20 minutes. Remove chops; let stand 5 minutes, keeping them warm. Add pecans and remaining syrup to skillet; cook and stir until blended, 1-2 minutes. Serve with pork chops. Source: TasteofHome.com.

### **Pecan Shortbread Squares**

1 1/2 cups all-purpose flour 1 cup confectioners' sugar 1/2 cup cornstarch 1 teaspoon sea salt 1 cup cold unsalted butter, cubed 3/4 cup unsalted butter, cubed (for filling) 1 1/2 cups packed brown sugar (for filling) 1/2 cup dark corn syrup (for filling) 1/2 teaspoon sea salt (for filling) 1/2 cup chocolate chips (for filling) 1/4 cup heavy whipping cream (for filling) 1 teaspoon vanilla extract (for filling) 4 cups chopped pecans, toasted (for filling)

Preheat oven to 350°. Line two baking pans with foil, letting ends extend up sides of pan. Place flour, confectioners' sugar, cornstarch and salt in a food processor; pulse until blended. Add butter; pulse until butter is the size of peas. Divide mixture between prepared pans; press onto bottom of pans. Bake 10-12 minutes or until light brown. Cool. For filling, melt butter in a large saucepan. Stir in brown sugar, corn syrup and salt; bring to a boil. Reduce heat to medium; cook and stir until sugar is completely dissolved, about 3 minutes. Remove from heat; stir in chocolate chips, cream and vanilla until smooth. Stir in pecans. Spread over crusts. Bake 12-15 minutes or until filling is bubbly. Cool completely in pans. Using foil, lift the shortbread out of pans and cut into bars. Source: TasteofHome.com.

### **Butter Pecan Fudge**

1 teaspoon plus 1/2 cup butter, cubed 1/2 cup sugar 1/2 cup packed brown sugar 1/2 cup heavy whipping cream 1/8 teaspoon salt 1 teaspoon vanilla extract 2 cups sifted confectioners' sugar 1 cup coarsely chopped pecans, toasted

Line a square pan with foil; grease foil with 1 teaspoon butter. In a large heavy saucepan, combine remaining butter, granulated and brown sugars, cream and salt. Bring to a rapid boil over medium heat, stirring constantly. Cook, without stirring, until a candy thermometer reads 234°. Remove from heat. Add vanilla to pan (do not stir). Cool, without stirring, to 110°, about 30 minutes. Beat with a spoon until fudge just begins to thicken. Gradually stir in confectioners' sugar until smooth; add nuts and continue stirring until fudge becomes very thick and just begins to lose its sheen. Immediately spread into prepared pan. Cool. Using foil, lift fudge out of pan and cut into squares. Candied Pecans

1 cup white sugar 1 teaspoon ground cinnamon 1 teaspoon salt 1 egg white 1 tablespoon water 1 pound pecan halves

Preheat oven to 250°. Mix sugar, cinnamon, and salt together in a bowl. Whisk egg white and water together in a separate bowl until frothy. Toss pecans in the egg white mixture. Mix sugar mixture into pecan mixture until pecans are evenly coated. Spread coated pecans onto a baking sheet. Bake in the preheated oven, stirring every 15 minutes, until pecans are evenly browned, 1 hour. Source: Allrecipes.com.

### **Mini Chili Cheese Dog Bites**

**8 hot dogs 8 hot dog buns Chili 2 cups shredded cheddar cheese 1 cup shredded Monterey jack cheese 2 cups chopped tomatoes 2 avocados, chopped 2 cups chopped green onions**

**Cook the hot dogs on a grill or boil them in water. Put each hot dog in a bun. Cut each hot dog (and bun) in thirds. Top each hot dog with hot chili either right out of the oven or reheated before use. Add the cheese over the hot chili. Top with the tomatoes, avocado and green onions. Source: Sheknows.com.**

### **Honey Barbecue Chicken**

**Vegetable cooking spray Bone-in chicken breasts Chicken drumsticks Honey Barbecue Sauce**

**Coat food grate with cooking spray; place on grill over medium high heat (350° to 400°). Place chicken on grate, and grill, covered, 5 to 10 minutes on each side. Reduce heat to low (under 300°); grill, covered, 40 to 50 minutes for breasts and 30 to 40 minutes for drumsticks or until done. Brush with 1 cup Honey Barbecue Sauce during last 10 minutes of grilling. Serve with remaining 1 cup sauce. Source: SouthernLiving.com.**

### **Football Whoopie Pies**

**1 box chocolate cake mix Vanilla Icing 3 eggs 1/2 cup of water 1/2 cup of vegetable oil 2 sticks of butter, softened 3-4 cups of powdered sugar**

**In a mixer, combine cake mix, eggs, water, and oil. Whip together for 2 - 3 minutes. On a baking sheet, scoop out batter into round mounds. Use the back of a spoon to round out scoops of batter into football shapes. Bake for 8 minutes. Cool. For the icing, in your mixer, whip together butter and sugar (start with 3 cups of powdered sugar, then add more if necessary, for thickness). Whip for 5 minutes until light and fluffy. Scoop into a pastry bag with the end cut with a 1/2-inch opening. Then, pipe icing onto the bottom cookie (wrong side up), then top with another cookie (right side up). Use a little vanilla icing to draw football laces on top. Source: JSH.com.**

### **Spiced Boiled Peanuts**

**2 pounds raw peanuts in the shell 1/3 cup salt 3/4 cup hot sauce 1 (3-inch) piece fresh ginger, sliced 1 tablespoon black peppercorns 2 teaspoons coriander seeds**

**Bring all ingredients and water to a boil over high heat. Cover, reduce heat to medium-low, and cook, stirring occasionally,**

**4 hours or until peanuts are tender. Add water as needed to keep peanuts covered. Remove from heat; let stand 1 hour.**

**Source: SouthernLiving.com.**

### **So Good Brownies**

**4 (1-oz.) unsweetened chocolate baking squares 3/4 cup butter 1 1/2 cups granulated sugar 1/2 cup firmly packed brown sugar 3 large eggs 1 cup all-purpose flour 1 teaspoon vanilla extract 1/8 teaspoon salt**

**Line bottom and sides of pan with aluminum foil, lightly grease foil. Microwave chocolate squares and butter in a large microwave-safe bowl at High 1 1/2 - 2 minutes or until melted and smooth, stirring at 30-second intervals. Whisk in granulated and brown sugars. Add eggs, 1 at a time, whisking just until blended after each addition. Whisk in flour, vanilla, and salt. Pour mixture into prepared pan. Bake at 350° for 40 - 44 minutes or until a wooden pick inserted in center comes out with a few moist crumbs. Cool completely (about 1 hour). Lift brownies from pan. Gently remove foil, and cut brownies into squares. Source: SouthernLiving.com.**

### **Cheesy Potato Casserole**

**3 pounds russet potatoes, peeled and cut into 1-inch pieces 1 tablespoon plus 2 tsp. salt, divided 6 egg yolks, at room temperature 1 cup heavy cream, at room temperature 1/4 cup unsalted butter, melted 8 ounces white Cheddar cheese, shredded 2 ounces Parmesan cheese, grated 1/2 teaspoon ground white pepper**

Place potatoes and 1 tablespoon of salt in a Dutch oven with water to cover by 1 inch. Bring to a boil and cook until potatoes can be pierced easily with knife, about 15 minutes. Remove from heat. Drain well and return potatoes to Dutch oven. Mash potatoes until very smooth. Stir in egg yolks, 1 at a time. Stir in cream, butter, both cheeses, white pepper and remaining 2 teaspoons salt until smooth. Transfer mixture to a lightly greased baking dish and let cool to room temperature, about 1 hour. Cover with aluminum foil and chill until ready to bake, up to 1 day ahead. Bake, covered, at 350° until heated through, about 45 minutes. Uncover and bake 15 more minutes. Increase oven temperature to broil on HIGH, and broil until topping is browned, 3-4 minutes. Source: SouthernLiving.com.

### **Cheddar Cornbread Squares**

1 package corn muffin mix, plus ingredients to make mix 1 small onion, thinly sliced 1/2 cup red pepper, thinly sliced 1/2 cup green pepper, thinly sliced 1 teaspoon oregano 1 1/2 cups shredded reduced-fat mild cheddar cheese, divided Nonstick cooking spray

Preheat oven to 400° F. Prepare corn muffin mix batter as directed on package. Spray an 8-inch square or round pan with nonstick cooking spray. Pour batter into pan; bake 15 minutes, or until lightly browned. Do not remove cornbread from the pan. While bread is baking, heat a skillet with nonstick cooking spray. Add onion and peppers; sauté until soft. Stir in oregano; set aside. Sprinkle one cup of the cheese over baked bread; top with vegetable mixture and remaining 1/2 cup of cheese. Bake five minutes or until cheese is melted. Cut into 2-inch squares to serve. Source: Thedairyalliance.com.

### **Cream Cheese Squares**

2 cans refrigerated crescent roll dough 2 packages cream cheese 1 cup white sugar 1 teaspoon vanilla extract

1/2 cup margarine, melted 1/4 cup white sugar 1 teaspoon ground cinnamon

Grease pan and press one can of the crescent rolls into the bottom. In a medium bowl, mix together the cream cheese, 1 cup of sugar and vanilla until smooth and creamy. Spread over the crescent layer. Unroll the second can of crescent rolls and lay them on top of the cream cheese layer. Do not press down. Pour the melted margarine over the entire pan. Combine the remaining 1/4 cup of sugar and cinnamon; sprinkle over the top. Bake at 350° for 25-30 minutes, or until the top is crisp and golden. Source:

### **AllRecipes.com. Homemade Chocolate Ice Cream**

1 (14 ounces) can sweetened condensed milk 1 (5 ounces) can evaporated milk 2 cups whole chocolate milk 2/3 cup chocolate syrup

Whisk all ingredients in a pitcher or large bowl until blended. Cover and chill 30 minutes. Pour milk mixture into freezer container of a 1-quart electric ice cream maker and freeze according to manufacturer's instructions. Remove container with ice cream from ice cream maker, and place in freezer 15 minutes. Transfer to an airtight container; freeze until firm, about 1-1 1/2 hours. Source: MyRecipes.com.

### Sausage & Egg Casserole

1 pound pork sausage 6 eggs 2 cups whole milk 1 teaspoon salt 1 teaspoon ground mustard 6 slices white bread, cut into 1/2-inch cubes 1 cup shredded cheddar cheese

In a skillet, brown and crumble sausage; drain and set aside. In a large bowl, beat eggs; add milk, salt and mustard. Stir in bread cubes, cheese and sausage. Pour into a greased baking dish. Cover and refrigerate for 8 hours or overnight. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 40 minutes. Source: TasteofHome.com.

### Mama's Fried Chicken

1 whole chicken, cut into pieces 1 teaspoon salt 1 teaspoon pepper 2 cups buttermilk Self-rising flour Vegetable oil 1/2 teaspoon paprika

Sprinkle chicken with salt and pepper. Place chicken in a shallow dish or zip-top plastic bag and add buttermilk. Cover or seal, and chill at least 2 hours. Remove chicken from buttermilk, discarding buttermilk. Dredge chicken in flour. Pour 1 1/2 inches of oil in a deep skillet; heat to 360°. Add chicken, a few pieces at a time; cover and cook 6 minutes. Uncover chicken and cook 9 minutes. Turn chicken; cover and cook 6 minutes. Uncover and cook 5-9 minutes, turning chicken the last 3 minutes for even browning, if necessary. Drain on paper towels.

Source: SouthernLiving.com.

### Egg Salad Sandwiches

5 hard-cooked eggs, grated 1 tablespoon onion, grated 2 tablespoons celery, finely chopped 2 tablespoons sweet pickle relish 2 tablespoons mayonnaise 1 tablespoon sour cream 3/4 teaspoon dried salad seasoning 1/2 teaspoon Dijon mustard 1/4 teaspoon salt 1/4 teaspoon sugar 1/8 teaspoon ground black pepper Sliced bread

Mix hard-cooked eggs, onion, celery, sweet pickle relish, mayonnaise, sour cream, dried salad seasoning, Dijon mustard, salt, sugar and pepper in a bowl until blended. Cover and chill 3 hours. Evenly spread egg mixture on 1 side of bread slice. Create sandwiches by topping with remaining slices. Source:

SouthernLiving.com.

## Old-Fashioned Egg Custard Pie

1/2 pkg. refrigerated piecrusts All-purpose flour (for work surface) Cooking spray 4 large eggs, beaten  
2 cups half-and-half 3/4 cup granulated sugar 1/8 teaspoon salt 1/4 teaspoon nutmeg, divided

Roll piecrust into a 12-inch circle on a lightly floured surface. Fit piecrust inside pie dish lightly sprayed with cooking spray; crimp edges. Transfer to a baking sheet; bake at 400° for 10 minutes. Remove parchment paper and pie weights. Return piecrust to oven; bake 3 minutes. Let cool slightly, about 10 minutes. Whisk together eggs, half-and-half, sugar, salt and 1/8 teaspoon of the nutmeg in a large measuring cup. Pour mixture into cooled piecrust. Reduce temperature to 325° and continue baking until golden, set around the edges, and slightly jiggly in the middle, 50-55 minutes. Let cool completely, about 30 minutes. Sprinkle with remaining 1/8 teaspoon nutmeg. Chill until cold, then serve. Source:

[SouthernLiving.com](http://SouthernLiving.com).