

Chicken Quarters

2-4 Chicken Leg Quarters

Vegetable Oil or Butter

Blackening Seasoning (Store bought or Homemade)

- Heat oven to 375 degrees.
- Rub oil on chicken, enough to coat.
- Season with blackening seasoning on all sides including under the skin. Season as little or as much as desired.
- Place in a baking dish and bake for 1 hour or until the chicken reaches an internal temperature of 165 degrees.

Blackeyed Peas

8oz Blackeyed Peas

4 cups Chicken or Vegetable Broth

1 medium Yellow Onion

1 Clove Garlic

1 stick Butter

Flour to thicken

Seasoned Salt

Pepper

- Rinse beans and place in a large bowl. Cover with water and soak overnight.
- Small dice onion and garlic.
- Place 4 T. of butter in the bottom of a medium size pot.
- Saute onion and garlic until translucent.
- Add beans and broth to the pot. Stir and then cover, leaving on medium heat for approximately an hour and a half.
- Once beans begin to thicken, add remaining butter; seasoned salt and pepper to taste.
- While cooking make sure you are checking on your peas and stirring them every half an hour to ensure even cooking.
- Beans are done once tender and sauce has thickened. If you think your peas are too thick, add water or milk as desired to loosen.



Collard Greens

2 bunches Collard Greens
1 medium Yellow Onion
1 pack (2 pieces) smoked turkey
4 cups Chicken or Vegetable Broth
4 T. Butter
Onion Powder
Seasoned Salt
Pepper
Garlic Powder
Oregano

- Clean greens by separating and placing in a water filled sink. Remove any dirt and grit.
- De-stem the leaves by holding the collard leaf stem with one hand and with the other hand simply pull the leaf away from the stem. Then repeat this process until all leaves have stems removed. If you prefer your greens with the stems you could skip this step altogether.
- To slice the greens, take a leaf and roll it up tightly together. Using a sharp knife, cut collard greens into bite-sized pieces. Repeat process until all greens are chopped. Place in a separate bath of water.
- Heat butter in a large dutch oven or pot over medium heat. Add in smoked turkey and let cook on all sides for 5-7 minutes.
- Add in onion and stir around with meat until onions soften and become translucent, about 4-5 minutes.
- Cover meat with chicken stock.
- Cover pot with lid and let meat and onions cook over medium-low heat for at least 1 hour to simmer. Meat should be very tender.
- Remove meat from the pot and let cool for a few minutes. Using a fork or your hands, tear meat off bones, discard bones, and add pieces of meat back into the pot.
- Add collard greens, stirring to combine all ingredients. Greens will wilt down.
- Add salt, pepper, onion powder, garlic powder and oregano.
- Cover the pot again with lid and let it slowly cook over medium-low heat for another hour.
- Taste greens and season with more salt/pepper, and red pepper flakes, if desired.



Mac and Cheese

8oz Elbow Macaroni
½ c Heavy Cream
8oz Cheddar Cheese
8oz Colby Jack Cheese
8oz Mozzarella Cheese
8oz Velveeta Cheese
12floz can Evaporated Milk
1 egg
4 T. Butter
Seasoned Salt
Pepper

- Grease your 8x8" square dish and preheat the oven to 420°.
- In a small sauce pot, warm ½ c heavy cream on low heat. Slowly add 4 oz each of your mozzarella, cheddar and colby jack cheeses to make a cheese sauce. Stir frequently. Tip: Grate your cheeses for faster and even melting.
- On your stovetop, cook your macaroni in salted water according to the package directions, just past al dente.
- In a large bowl, whisk together the evaporated milk, egg, salt and pepper. Beat until totally combined, with no streaks of egg.
- Cut your butter and velveeta into small cubes.
- Immediately after draining them, dump the hot noodles into the baking dish. Place the butter, velveeta, and half of the shredded cheeses in the prepared dish.
- Stir together, letting the noodles start to melt the cheeses. Spread everything around as evenly as possible.
- Sprinkle on a thin layer of cheese, then pour the custard over it. The liquid should come just to the top of the noodles.
- Bake for 20-30 minutes, or until browned to your liking.
- Let sit for at least 10 minutes before serving.



Cornbread

1 box Jiffy Corn Muffin Mix
½ c Vegetable
2 T. Butter
1 T. Flour
1 T. Sugar
1 large Egg
¾ c Heavy Cream

- Preheat oven to 410 degrees.
- Put 5 tablespoons of vegetable oil and 2 tablespoons butter in a pan (preferably cast iron) and place in the oven.
- Using heaping teaspoons place 10 tablespoons of Jiffy corn muffin mix in a bowl.
- Add 1 tablespoon flour and 1 tablespoon sugar to corn muffin mix.
- Mix egg and ½ c heavy cream into dry mixture.
- Pull the pan out of the oven and let cool slightly.
- Pour oil and butter mixture into batter tempering as to not cook the eggs.
- Add more milk as needed. Batter should be the consistency of pancake batter.
- Pour batter in pan and cook for approximately 20 minutes until golden brown. Test center with fork or knife for doneness. Utensils should come out clean if cornbread is done.

