



## Recipe Box

# Made in Oklahoma Recipes

### Working Man's Quiche

Serves 8

|   |                              |
|---|------------------------------|
| 1 pound spicy J. C. Potter Sausage, cooked                    |                              |
| 2 red peppers, roasted and peeled                             | 1 bunch green onions         |
| 1/2 pound JM Farms mushrooms, sliced and sauteed in olive oil |                              |
| 1 pound Monterey Jack cheese                                  | 2 cups Hiland whipping cream |
| 3 eggs  | 2 tsp. dried parsley         |
| Salt and pepper to taste                                      | Buttery pie dough            |
| 2 cups sifted Shawnee Mills Flour                             | 3/4 Tbsp. course salt        |
| 2/3 cup unsalted Hiland Butter, cold                          | 4-6 Tbsp. ice water          |

With a fork or pastry cutter, mix flour, salt and butter until the mixture resembles coarse cornmeal. Using your hand, work in one tablespoon of ice water at a time until slightly dry dough ball forms - be careful not to overwork the dough. Wrap the dough ball in plastic wrap and refrigerate for at least one half hour. Roll out the pie dough and place in a deep spring form cake pan or a deep fluted tart shell with a removable bottom. Refrigerate the rolled shell for at least an hour. While the shell is chilling roast the peppers and brown the sausage and mushrooms. Mix the mushrooms, sausage, peppers, onions and cheese in a bowl and pour the cream and egg mixture over it. When everything is combined, pour into the shell and bake for about an hour at 350 degrees or until the custard has set. Let the quiche cool on a rack and serve warm.

### Sausage Stuffed Pork Loin with Butchers Sauce

Serves 4

|  |                              |
|--|------------------------------|
| 1/2 pound Bar-S Sausage, peeled and scored |                              |
| 2 pounds pork loin                         | Salt and pepper to taste     |
| 3 Tbsp. olive oil                          | 1/2 yellow onion, diced      |
| 2 Tbsp. Shawnee Mills Flour                | 1 tomato, seeded and diced   |
| 2 cups water                               | 2 Tbsp. Griffin's mustard    |
| 1/2 cup dill pickle relish                 | 2 tsp. dried chopped parsley |
| 2 Tbsp. Head Country Barbeque Sauce        |                              |

Using a long thin blade, cut off the tail of the pork loin so it is the same thickness from end to end. Make two cuts from end to end in the shape of an X. Peel and lightly score the sausage (trim smaller if necessary) and insert into the pork tenderloin. The sausage needs to be about an inch shorter than the tenderloin. Season with salt and pepper and sear in a hot skillet with oil until brown on all sides. Once brown, transfer to a pie tin and put in the oven at 300 degrees and continue cooking until completely done. For the sauce, saute the onion in the olive oil in a medium-high skillet. When the onions start to brown, add the flour and continue to cook until the flour is golden. Add the tomato and water, and cook until the sauce is thick and bubbly. Just before serving, add the mustard, relish and parsley. Remove the loin from the oven, and let rest for at least five minutes. Slice the loin and put on a plate with the sauce over or under the slices. Serve with your favorite starch and vegetable.

### Peanut Butter-Chocolate Chunk Cookies

|  |                                      |
|--|--------------------------------------|
| 1/2 cup Hiland Dairy unsalted butter       | 1/2 cup brown sugar (tightly packed) |
| 1/2 cup granulated sugar                   | 1 egg                                |
| 1 cup Garden Club peanut butter            | 1/2 tsp. salt                        |
| 1/2 tsp. baking soda                       | 1/2 tsp. vanilla                     |
| 1 1/2 cups Shawnee Mills all purpose flour |                                      |

Mix the butter and sugars until creamy. Beat in the peanut butter, salt, baking soda and vanilla until blended. Add the flour and chocolate; mix only until incorporated (don't overmix). Make the dough into approximately 2 ounce balls and bake at 375 degrees for about 10 minutes on a greased cookie sheet.



### Apple Butter Cake

|   |                                      |
|---|--------------------------------------|
| 2 cups Shawnee Mills all purpose flour (sifted)               |                                      |
| 1/2 tsp. salt   | 1-1/2 tsp. baking soda               |
| 1 tsp. cinnamon   | 3/4 cup Hiland Dairy unsalted butter |
| 3/4 cup dark brown sugar (tightly packed)                     |                                      |
| 2 eggs  | 1 cup Clements Apple Butter          |
| 1 cup pecans  |                                      |
| 1 cup dried apricots (chopped to the same size as the pecans) |                                      |

Blend together butter, sugar, eggs and apple butter until creamy, then mix in the flour, salt, soda and cinnamon. Fold in the pecans and apricots and bake in greased small bundt pans or large muffin tins at 350 degrees for about 30 minutes or until passes the toothpick test.

### Coconut Cake

|  |                                       |
|--|---------------------------------------|
| 2 egg yolks  | 2 Tbsp Hiland Buttermilk              |
| 1/2 tsp. coconut extract                                 | 1 cup Shawnee Mills all purpose flour |
| 3/4 cup sugar  | 1/4 tsp. salt                         |
| 3/4 tsp. baking powder                                   | 1/4 tsp. baking soda                  |
| 3/4 stick Hiland Dairy unsalted butter (slightly melted) |                                       |
| 6 Tbsp. Hiland buttermilk                                | 2 egg whites (whipped to soft peaks)  |

Mix together the yolks, 2 tablespoons of buttermilk and extract, then add the rest of the dry ingredients. Slowly add the butter and buttermilk and fold in the egg whites. Pour batter into a greased cake pan and bake at 350 degrees for about 33 to 40 minutes or until passes the toothpick test.

### Coconut Cake Frosting

|                        |                                     |
|------------------------|-------------------------------------|
| 1 cup sugar            | 1 Tbsp Griffin's white corn syrup   |
| 1/3 cup water          | 1 egg white (whipped to soft peaks) |
| 1 tsp. coconut extract | 2 cups Griffin's shredded coconut   |

Cook the syrup, sugar and water on top of the stove until it reaches 240 degrees on the candy thermometer. When the syrup mix reaches temperature slowly drizzle over the egg whites while continuing to whip them (this makes a cooked meringue). Fold in the extract and the coconut and spread on the cooled cake.