



CHEF INSPIRED

RECIPE IDEAS





RECIPE
—
APPETIZER

CHEESE BALL BITES

Featuring a great tasting recipe with an outstanding presentation - no party is complete without these!

*Prep Time: 20 minutes Cook Time: 0 minutes
Total Time: 20 minutes*



PHOTO & RECIPE: A SWEET POTATO PIE

INGREDIENTS:

- 4 oz cream cheese
- 2 oz goat cheese
- 1 package Clifty farms biscuit ham*
- 1 cup walnuts
- 1 handful cilantro
- 1 bunch chives
- 1/2 cup Parmesan cheese
- 1 cup dried cranberries (you can also use fresh pomegranate)
- 1/2 tsp steak seasoning

DIRECTIONS:

1. Set out your goat and cream cheese and mix together. Scoop with a cookie scoop and place on parchment paper on a cookie sheet.
2. For the cilantro-chive, in a food processor, add 8-10 chives and a handful of cilantro and mince. In a bowl add that and 1/4 cup Parmesan cheese.
3. Cook the ham according to the package. You cook it in cola and water so it adds a really nice flavor to the ham! Let that sit out to cool.
4. In a food processor, mince the walnuts and add in 1/4 cup Parmesan cheese. In the food processor, add the meat and processor until it is diced up. Put walnuts, ham, 1/2 tsp Montreal steak seasoning, and 4-6 chives that are diced.
5. For the cranberry, just process a cup of cranberries in a food processor.
6. Roll the cheese balls in the individual seasonings and serve with pita chips!

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices
- Item #579 - Country Ham Boneless End Cuts



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APPETIZER



PHOTO & RECIPE: TURNIPS 2 TANGERINES

MINI CHEESE BISCUITS WITH COUNTRY HAM

Delicious and creative, this dish is great as an appetizer, breakfast or brunch offering.

Prep Time: 15 mins Cook Time: 10 mins Servings: 12

INGREDIENTS:

- 1/2 cup mayonnaise
- 1/2 cup hickory smoked barbecue sauce
- 1 T. Tabasco Chipotle Sauce
- 1/2 t. ground chili pepper
- 6 drops hickory liquid smoke or to taste
- 1 cup all-purpose flour
- 1 1/2 t. baking powder
- 1/2 t. dry mustard
- 1/4 t. baking soda
- 1/4 t. onion powder
- 1/2 cup reduced-fat sour cream
- 1/3 cup shredded sharp cheddar cheese
- 3 T.s milk
- **2-6 oz packages country ham biscuit slices Clifty Farms Country Meats***
- water and apple juice

DIRECTIONS:

1. Make campfire sauce: Combine all ingredients together in a small bowl and stir well. Allow the sauce to sit for 1 hour before serving.
2. Preheat the oven to 450°. In a medium-size bowl, stir together the flour, baking powder, dry mustard, baking soda, and onion powder until well mixed. Using a wooden spoon, stir in the sour cream, cheddar cheese and milk; mix just until a soft dough forms.
3. Knead for 30 seconds on a floured surface, then pat into a 7-inch circle. Using a well-floured 1-inch scalloped or holly leaf cutter, cut into biscuits; reroll and cut scraps. Place biscuits 1-inch apart on a lightly greased baking sheet;

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices
- Item #579 - Country Ham Boneless End Cuts



MINI CHEESE BISCUITS WITH COUNTRY HAM (CONTINUED)

DIRECTIONS:

- brush tops with additional milk if you like. Bake for 10 minutes or until golden.
4. Fry Ham Slices: Heat a skillet over medium-high heat. Add equal parts water and apple juice to cover bottom of skillet. Fry ham slices approximately 2 1/2 minutes on each side.
 5. To Serve: Slice biscuits open. place a ham slice in the biscuit. Serve with campfire sauce.



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PHOTO & RECIPE: CHARLOTTE FASHION PLATE

CLAMS WITH CRISPY COUNTRY HAM AND MAPLE APPLE FOAM

A truly unique idea for serving clams by adding flavor through our favorite foods.

FPO—Prep Time: 5 minutes Cook Time: 25 minutes Total Time: 30 minutes Servings: 8

INGREDIENTS:

- | | | |
|---|--|---------------------------------------|
| • 3/4 lb. Clifty Farm Country Ham Seasoned Pieces or Slices, diced* | • pinch of red pepper flakes, optional | • few dashes of ground cinnamon |
| • 1 T. olive oil | • fresh parsley, chopped | • 1/8 cup white wine vinegar |
| • 2 to 3 doz. littleneck or middleneck clams | FOR THE MAPLE APPLE FOAM | • 2 T. apple juice |
| • 2 T. butter | • 3/4 cup Granny Smith Apple, peeled and diced | • 2 tsp lemon juice, freshly squeezed |
| • 1 1/2 cup dry white wine or clam juice | • 1/2 small shallot, diced | • 1/2 cup light olive oil |
| | • 1 tsp dijon mustard | • 2 tsp maple syrup |
| | • 1 tsp brown sugar | • kosher salt/pepper |

DIRECTIONS:

1. Heat up the olive oil in a cast iron pan. Add in the diced country ham and allow to crisp up. As the ham is getting crispy, soak your clams in a bowl of water and touch of flour for about five minutes. The clams will ingest the water and release it along with any dirt. Rinse and reserve.
2. You can also prepare the Maple Apple Foam as

the country ham is browning. In a deep bowl, add in all of the ingredients for the foam. With an immersion blender, blend well. Taste to see if you need to add a bit more kosher salt and/or maple syrup. Keeping in mind the country ham will provide an incredible salty flavor to the finished dish. Reserve. You will blend once again just before plating.

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

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|---|--|
| • Item # 174 - Country Ham Biscuit Cut Slices | • Item # 579 - Country Ham Boneless End Cuts |
| • Item #568 - Country Ham Biscuit Cut Slices | |



CLAMS WITH CRISPY COUNTRY HAM AND MAPLE APPLE FOAM (CONTINUED)

DIRECTIONS:

3. Once the country ham is super crispy, remove from pan and allow to drain the excess grease on paper towels. In the same cast iron pan, melt the butter on medium heat. Scrape any of the beautiful browned bits from the bottom of the pan. Turn up the heat and add in the white wine or clam juice. If you desire, add in a few dashes of crushed red pepper flakes. Heat to a fast simmer. Add in the clams...cover and allow the clams to steam open. As each clam opens, remove from pan and reserve in a bowl.
4. To plate, grab a large plate or bowl, tear off a few of the top shells of the clams...leave some of them connected and fully opened. Layer

each clam and some of the shells with a few pieces of the crispy Clifty Farm Country Ham. Grab your immersion blender and once again, immerse in the maple apple mixture. This time, only submerge half of the blender...tilt the blade in the bowl and turn on...the action of the blade will cause the mixture to foam on the sides. Spoon a bit of the maple apple foam on top of the clams and on the plate/bowl. Garnish with a few more pieces of the country ham and fresh chopped parsley! Serve and ENJOY!



RECIPE
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PHOTO & RECIPE: LOULOU SUCRE

DEVEILED EGGS WITH CRISPY HAM & PARMESAN

Take your basic deviled egg recipe to the next level with the garnishing twist!

Prep Time: 10 mins Cook Time: 10 mins Servings: 24

INGREDIENTS:

- 12 large eggs
- ½ cup mayonnaise
- 1 T. Dijon mustard
- 3 dashes Louisiana Hot Sauce
- 1 tsp white vinegar
- 1 tsp freshly squeezed lemon juice
- **2 oz Clifty Farms ham, minced**
- ¼ cup shredded Parmesan
- 1 T. seasoning blend

FOR THE SEASONING BLEND:

- 1 tsp onion powder
- 1 tsp garlic powder
- ¼ tsp cayenne pepper
- ¼ tsp paprika
- ½ tsp salt

DIRECTIONS:

- Place eggs in a large pot of water. Bring to a boil and boil for 9 minutes. Remove from the water and place the eggs in a water bath until cool.
- Peel the eggs and then cut in half. Removing the yolks of the eggs and placing them in a small bowl.
- Using a fork, finely mash the egg yolks removing any lumps. Add the mayonnaise, Dijon mustard, vinegar, Louisiana Hot Sauce, lemon juice, and 1/2 teaspoon of the seasoning mix. Mix well.
- Place the egg yolk mixture into a piping bag or Ziploc bag with the edge snipped to allow a small amount to be piped into each egg.
- Using a small pan, cook the diced ham over medium heat until crispy. Remove from heat and add a few pieces of the ham to each egg.
- Place the parmesan cheese on a baking sheet lined with parchment paper. Place the pan under

DIRECTIONS CONTINUED ON REVERSE...

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- Item # 579 - Country Ham Boneless End Cuts



DEILED EGGS WITH CRISPY HAM & PARMESAN (CONTINUED)

DIRECTIONS:

- the broiler until the cheese melts and then becomes crispy. Remove from the pan and break into small pieces.
- Place a small amount of the parmesan crisp on each egg. Sprinkle a small amount of the seasoning.
- Refrigerate until ready to serve.



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PHOTO & RECIPE: AN ALLI EVENT

COUNTRY HAM GRIT CAKES WITH SWEET MUSTARD SAUCE

Combining to classic Southern ingredients
into one charming appetizer dish.

Yield: 9 Prep Time: 30 minutes Cook Time: 10 minutes Total Time: 40 minutes

INGREDIENTS:

- 2 cups chicken broth
- 2 cups milk
- 1/4 teaspoon salt
- 1 cup stone-ground grits
- 1 cup cheddar cheese
- **1 package Clifty Farm Country Ham Biscuit Slices***
- 1/4 cup water
- 1/4 cup cola
- 1/2 cup light brown sugar
- 1 T. Apple Cider Vinegar
- 1/4 cup Dijon mustard

DIRECTIONS:

1. Make the mustard sauce and grits a day in advance. To make the mustard sauce, combine the light brown sugar with the apple cider vinegar. Whisk together and add the Dijon mustard. Whisk until combined. Store in the refrigerator.
2. To cook the grits, bring chicken broth and milk to a boil. Stir in grits and salt. Return to boil. Cover and reduce heat to low. Cook, stirring occasionally, for 20-25 minutes. Stir in cheese. Pour into a greased 9x13 baking dish and let cool. Place in the refrigerator overnight.
3. The next morning, cut rounds of grits with a biscuit cutter. Dredge with flour (shaking off excess). Add 1/4 inch vegetable oil to a skillet and heat on medium-high heat. Fry the grit cakes until lightly browned on both sides, for about 5 minutes total.
4. In another skillet, on medium-high heat, add 1/4 cup water and 1/4 cup cola. Cook ham slices for about 2-1/2 minutes per side.
5. Top grit cakes with country ham slices and a drizzle of sweet mustard sauce. Garnish with chives if desired.

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



RECIPE
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PHOTO & RECIPE: LOULOU SUCRE

HAM AND THREE-CHEESE POTATO GALETTE

A beautiful dish that showcases our favorite country ham amongst other delicious ingredients.

Prep Time: 30 mins Cook Time: 1 hr 10 mins Total Time: 1 hr 40 mins Servings: 8

INGREDIENTS:

- 1 stick butter
- 2 shallots, minced
- 4 cloves garlic, minced
- **1 cup Clifty Farm ham, cut into a small dice***
- 2 T. flour
- 1 cup whole milk, warmed
- $\frac{1}{8}$ tsp freshly ground nutmeg
- $\frac{1}{4}$ tsp fresh thyme, minced
- 2 tsp cajun seasoning
- 3 lbs russet potatoes, thinly sliced
- 1 cup shredded Gruyere cheese
- 1 cup shredded Fontina cheese
- $\frac{1}{2}$ cup shredded Pecorino-Romano cheese
- fresh thyme sprigs to garnish

DIRECTIONS:

- Preheat oven to 375°.
- In a large pot or dutch oven, melt the butter and saute the shallots and garlic for about 1 minute, being careful not to burn them.
- Add the ham and continue to saute for another minute.
- Add the flour and stir to combine.
- Add the milk, nutmeg, thyme, and cajun seasoning. Stirring well to combine.
- Add the potatoes and mix all of the ingredients well. Remove from the heat and set aside.
- Combine the shredded cheese into a large bowl and mix well.
- Using a large springform pan placed on a

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



HAM AND THREE-CHEESE POTATO GALETTE (CONTINUED)

DIRECTIONS:

baking sheet (this is very important because the pan will get very greasy due to the ham and cheese). Add the potato mixture into four layers. Between each layer of potatoes add 1/2 cup of the shredded cheese mixture. This will make you end with the cheese mixture on top.

- Bake for 70 minutes or until the top is golden brown.
- Remove from the oven and allow the galette to sit for 5-10 minutes. Remove from the springform pan and garnish with fresh thyme. Cut into wedges to serve.



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HAM AND CHEESE PUFF PASTRY

A bite size tart that will leave you reaching for the next one.

Prep Time: 5 minutes Cook Time: 25 minutes
Total Time: 30 minutes Servings: 8

INGREDIENTS:

- 2 sheets puff pastry
- 2 cups shredded Swiss cheese
- 6 oz. Clifty Farm Country Ham Biscuit Cut Slices diced and cooked
- 2 T. butter
- 1 onion sliced thinly and caramelized
- Mustard sauce
- Fried egg optional for brunch
- Mustard Sauce:
- 6 T. Dijon mustard
- 2 T. honey
- 2 T. heavy cream

DIRECTIONS:

1. Thaw the puff pastry according to the instructions on the box. Preheat the oven to 400 degrees.
2. Cook the diced ham in a skillet for 3-5 minutes, until it is slightly caramelized.
3. Lay each sheet of puff pastry flat on a parchment paper lined baking sheet.
4. Combine all the ingredients for the mustard and mix well. Spread the sauce over the puff pastry sheets (there should be enough for 2 tarts).
5. Spread the cheese, ham, and caramelized onions on top. Bake for 20-25 minutes, until pastry is golden brown.
6. Slice and serve alone or with a fried egg on top for brunch/breakfast.
7. Caramelized Onions: Place the thinly sliced onions and butter in a saucepan over medium heat. Cook, stirring periodically, until the onions are a golden brown and very soft. It should take about 15 minutes for the onions to get caramelized.

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- Item # 579 - Country Ham Boneless End Cuts

EXPERT TIPS ON REVERSE...

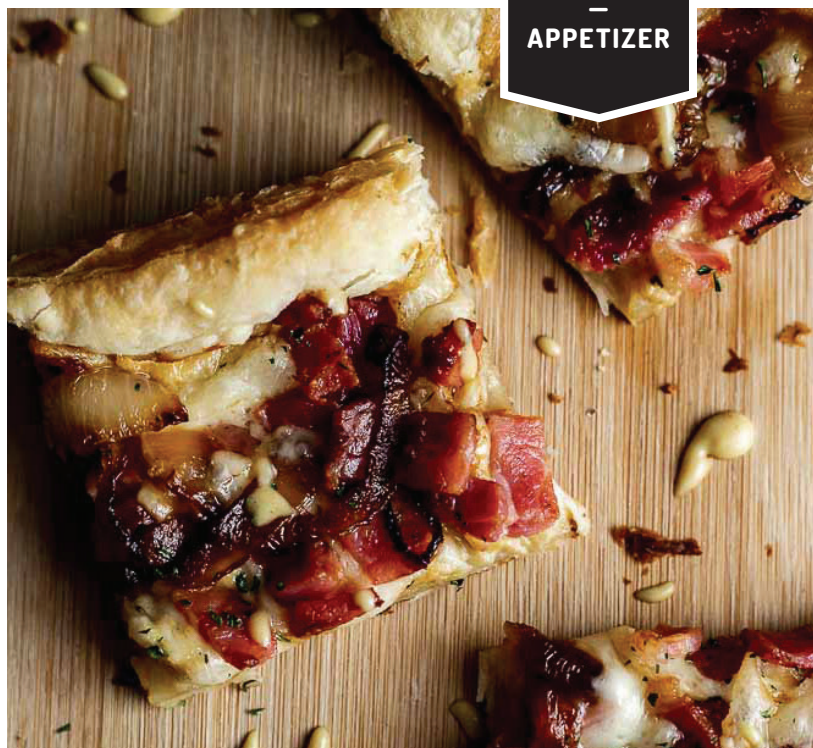


PHOTO & RECIPE: WENT HERE 8 THIS



HAM AND CHEESE PUFF PASTRY

(CONTINUED)

EXPERT TIPS:

8. Substitute Gruyere or Emmental cheese for the Swiss cheese for an extra nutty flavor;
9. If you don't feel like caramelizing onions, you can use simple sauteed onions as well. We don't recommend raw onions as they will not cook fully during the baking process;
10. Add more or less cheese to your liking.



RECIPE
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APPETIZER

HASSELBACK HAM AND CHEESE GARLIC BREAD

Mouthwatering flavor enjoyment in every bite – a recipe you don't want to miss!

Servings: 8-10

INGREDIENTS:

- 1 baguette
- 6 oz. package Clifty Farm Country Ham Biscuit Slices*
- 6 oz. extra sharp cheddar cheese, thinly sliced
- 1 stick (8 T.) butter
- 4 large cloves garlic, minced
- 1 tsp. garlic powder
- 1 T. minced chives

DIRECTIONS:

1. Preheat the oven to 350°F.
2. Slice the bread into 1/2-inch slices crosswise, without slicing all the way through. (Leave about 1/4 inch intact at the bottom.)
3. Prepare a sheet pan with one large long piece of aluminum foil long enough to wrap the entire loaf in.
4. Place the bread on top of the aluminum foil on the baking sheet. Alternate placing pieces of ham and cheese slices in the cuts of the bread.
5. In a small sauté pan melt the butter over medium heat. Once the butter is melted, reduce the heat to low and add the minced garlic. Sauté for 3 minutes. Whisk in the garlic powder and chives. Pour the mixture evenly over the bread loaf.
6. Fold the foil closed and place the bread in the oven for 12-14 minutes or until the cheese has melted. Serve immediately.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 – Country Ham Biscuit Cut Slices
- Item #568 – Country Ham Biscuit Cut Slices



PHOTO & RECIPE: FLEUR DELECTABLE



KETO HAM CHEESE AND SPINACH BITES

Let everyone enjoy a bite sized appetizer full of flavor, by adding some healthy components!

*Prep Time: 1 hour Cook Time: 20 minutes
Total Time: 1 hour 20 minutes*

INGREDIENTS:

- 2 cups Mozzarella
- 2 ounces cream cheese
- 1/2 cup of almond flour
- 1/2 cup ground flax
- 1/8 tsp xanthum gum or gelatin
- 1 egg
- Cheese Spinach and Ham Filling
- 5 ounces frozen spinach
- 6 ounces cream cheese
- 1/2 tsp onion powder
- 3/4 cup finely chopped Clifty Farms Country Ham Biscuit Slices*
- Coconut oil spray or other spray oil of your choice (for rolling out the dough).

DIRECTIONS:

- Start by selecting two large bowls - one for dry ingredients & one for the cheeses. Dry ingredients go into my mixing bowl, and the mozzarella and cream cheese in a microwave-safe bowl.
- Prepare to make the dough like you would any fathead dough. Combine the almond flour, ground flax, and gelatin/xanthum gum. We suggest mixing these ingredients until they are well combined in mixer.
- Add 1 egg to the dry ingredients and mix until it forms a dough.
- Melt the cream cheese and mozzarella cheese in the microwave for 30 seconds. Stir cheese mixture. Microwave for an additional 30 seconds. Continue melting the cheese in 30 second increments until it is hot and workable but not starting to burn or brown. This normally takes a total of 2 minutes.

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



PHOTO & RECIPE: BRILLIANTLY KETO



RECIPE
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APPETIZER

MONTE CRISTO PUFF PASTRY APPETIZERS

Make every bite delicious
with just five ingredients
- don't forget the powdered sugar!

Prep Time: 10 minutes Cook Time: 10 minutes Servings: 36

INGREDIENTS:

- 1 box puff pastry dough
- **1 package Clifty Farm Country Ham Seasoning Meat***
- 1 wheel brie
- 1 8-10 oz jar Strawberry Jam
- powdered sugar for sprinkling

DIRECTIONS:

1. Preheat oven to 350°F.
2. Cut up Clifty Farm Country Ham Seasoning Meat into small pieces and cook in a skillet while preparing other ingredients.
3. Spray muffin tin with non-stick cooking spray, then cut puff pastry dough into small squares and place in muffin tin. Then fill each pocket of dough with a small piece of brie cheese.
4. Place a spoonful of cooked ham into each muffin tin and then place in oven for 10 minutes, or until pastry dough is golden brown.
5. Remove muffin tin from oven and immediately place approximately 1/2 tsp strawberry jam onto each appetizer. Then plate the appetizers on a serving tray and sprinkle with powdered sugar.

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PHOTO & RECIPE: ROSEWOOD AND GRACE



RECIPE
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APPETIZER

LOW CARB, KETO PINEAPPLE HAM CHEESE BALL

Low carb keto-friendly cheeseball featuring our own favorite country ham mix-in.

Prep Time: 10 minutes Cook Time: 10 minutes Total Time: 80 minutes (incl. 60 minutes chill time) Yield: 16 servings

INGREDIENTS:

- 6 oz. cream cheese, softened
- 1/4 c. powdered monk fruit and erythritol blend
- 1/2 tsp. pineapple extract
- 3/4 c. shredded coconut, separated
- **6 oz. Clifty Farm country ham biscuit slices, diced***
- 4 oz. jarred roasted red peppers, drained and diced
- 4 oz. cheddar cheese, freshly grated
- 3 tbsp. fresh chives, separated
- hot sauce, to taste
- freshly cracked black pepper, to taste
- 1/3 c. pecans, chopped

DIRECTIONS:

1. Beat cream cheese in a mixing bowl on medium speed until creamy.
2. Add powdered monk fruit blend and beat until mixed well. Stir in pineapple extract and mix again.
3. Warm coconut in a nonstick pan over medium-high heat until toasted and fragrant, stirring constantly 2-3 minutes.
4. Move 1/2 c. of the coconut to the bowl with the cream cheese mixture. Reserve the remainder in another dish for the topping.
5. Add ham and stir until cooked through, about 4-6 minutes. Add to bowl with cream cheese.
6. Add roasted red peppers and mix everything well.
7. Sprinkle in cheddar cheese while stirring to keep it from clumping until all is incorporated.
8. Stir in 2 tbsp. chives.

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

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- Item #568 - Country Ham Biscuit Cut Slices



PHOTO & RECIPE: FARMSTEAD CHIC



LOW CARB, KETO PINEAPPLE HAM CHEESE BALL (CONTINUED)

DIRECTIONS:

9. Add hot sauce and freshly cracked black pepper to taste.
10. Spread out a large piece of cling wrap. Scoop cheese mixture onto the cling wrap, and form a ball.
11. Chill for 30 minutes. Peel back the cling wrap, and reshape. Chill an additional 30 minutes.
12. While the cheese ball is chilling, make the crust. Mix chopped pecans, remaining 1 tbsp. minced fresh chives and reserved toasted shredded coconut.
13. Remove ball from cling wrap once chilled and roll in pecan mixture until covered well.
14. Serve immediately.



RECIPE
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APPETIZER

HAM ROCKEFELLER PASTRY BITES

A traditional oyster rockefeller, but with bold flavor country ham and flaky dough.

*FPO—Prep Time 20 minutes Cook Time 2 hours
30 minutes Additional Time 15 minutes*



PHOTO & RECIPE: MARGARITAS ON THE ROCKS

INGREDIENTS:

- 1 shallot minced
- 1 garlic clove minced
- 3-4 cups of baby spinach leaves
- 1 tsp. white cooking wine
- 2 T. unsalted butter
- salt and pepper to taste
- puff pastry dough (enough for 10 equal squares)
- 1/4 cup grated parmesan (fresh)
- 1/4 cup Italian cheese blend
- **Clifty Farm Country Ham***
- 2 T. Panko bread crumbs
- 1 egg
- 2 T. water
- parsley for garnish

DIRECTIONS:

1. Preheat oven to 425 degrees.
2. In a skillet add butter, shallots, and garlic. Stir until fragrant.
3. Next add spinach, white wine, salt, and pepper. Cook until wilted.
4. Add another tablespoon of butter to a clean skillet and add panko bread crumbs. Stir until buttery and toasted.
5. Roll out pastry dough and cut into 10 equal squares, and add the following layers to the center of the pasty dough squares: spinach, Clifty Farms ham, Italian blend cheese, parmesan, and bread crumbs.
6. In a small bowl add 1 egg and water, mix until combined. Add the egg wash to the edges of the pastry dough and finish with a sprinkle of dried parsley.
7. Bake for 15 minutes or until dough is golden brown and flaky.

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RECIPE
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APPETIZER



PHOTO & RECIPE: FAMILY CORNER

STUFFED MEAT AND HAM BREAD ROLLS

Basic & simple, but oh so satisfying. Add to your brunch spread or make a stand alone lunch.

Prep Time: 10 minutes Cook Time: 30 minutes

INGREDIENTS:

- 12 bread rolls (use whichever you prefer)
- 1 pound ground beef
- 1 small onion, diced
- Half a package of Clifty Farm Country Ham Biscuit Slices*
- 2 tsp. crushed garlic in olive oil (I make my own)
- 1 T. olive oil
- salt and pepper to taste
- chili flakes to taste
- cilantro and parsley
- 2 T. flour
- 1/2 cup milk
- shredded cheese of your choice

DIRECTIONS:

1. In a skillet, add the olive oil and garlic, cook for about a minute, then add the onion and cook until transparent. Add the ground beef, cook until brown, then drain, remove meat mixture to a separate bowl and set aside.
2. In the same skillet, add the ham biscuit slices and fry for a few minutes. Add the meat mixture back into the skillet and give it all a good stir until well combined. Season with salt and pepper, and some chili flakes.
3. Next, sprinkle on the flour, and stir well to coat all the meat. Slowly pour in milk, stirring constantly. Simmer for a few minutes, just so the flour can cook and it creates a creamy thick sauce.
4. Finish with the cilantro and parsley, topping with the shredded cheese, which is to taste.
5. Preheat the oven to 375 degrees.
6. Grab each bread roll, give it a small slice on the

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

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STUFFED MEAT AND HAM BREAD ROLLS

(CONTINUED)

DIRECTIONS:

- top, about an inch and a half wide, and cut down to about middle of the roll. Don't cut all the way through. Using the knife or your finger tips, make the hole bigger, so that you can stuff with the meat mixture.
7. Add a bit of the meat mixture into the roll, top with a bit more shredded cheese, add a little more meat mixture and finish with a few more sprinkles of cheese.
 8. Place the roll in a baking dish, and repeat with the remaining rolls.
 9. Bake for about 10 minutes, until cheese is melted and bubbly and the rolls are crusty and brown. Serve immediately.



RECIPE
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ENTRÉE

BEAN SOUP WITH COUNTRY HAM

*Simple dish to make, with complex flavors
to follow.*

Prep Time: 10 mins Cook Time: 2 hrs.

Total Time: 2 hrs. 10 mins

INGREDIENTS:

- 1 T. olive oil
- 1 yellow onion, diced
- 1 bell pepper, diced
- 1 poblano pepper, diced
- 4 cloves garlic, minced
- 2 cans of Ranch Style Beans with Jalapeños
- 2 cans Great Northern Beans

DIRECTIONS:

1. In a large dutch oven over medium heat, add the olive oil, onions, and peppers. Cook for 3-5 minutes until the onions and peppers start to soften. Add the garlic and cook for another minute, being careful not to burn the garlic.

*RECOMMENDED PRODUCT CODE(S):

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- Item #568 - Country Ham Biscuit Cut Slices



PHOTO & RECIPE: LOULOU SUCRE

- 2 cans Bean with Bacon Soup
 - 1 can Navy Beans
 - 2 cups chicken stock
 - 1 T. cajun seasoning
 - 1 bay leaf
 - **1 lb Clifty Farms Ham, diced***
2. Add the beans, chicken stock, seasonings, and ham. Bring the soup to a boil and then reduce heat to low and cover. Cook for 2 hours, stirring occasionally. Serve warm.

- Item #579 - Country Ham Boneless End Cuts



BRUNSWICK STEW (SLOWCOOKER)

A stew full of flavor that can be customized by every chef in the kitchen!

INGREDIENTS:

- 2 1/2 cups leftover pulled pork
- 2 cups cubed, cooked chicken
- 2 1/2 cups chicken stock
- 1/2 cup diced country ham (I used Clifty Farms Country Ham Biscuit Portions*)
- 2 cups frozen (or fresh) lima beans
- 11 oz canned (drained) or frozen corn
- 28 oz canned fire-roasted tomatoes
- 2 stalks celery, diced
- 1 onion, diced
- 4 cloves garlic, minced
- 2 tablespoons chili sauce (like Heinz)
- 2 tablespoons apple cider vinegar
- 1 teaspoon paprika
- 1/2 teaspoon dry mustard
- black pepper



PHOTO CREDIT: COCONUT AND LIME BLOG

DIRECTIONS:

Place all ingredients in a 4-quart slow cooker. Stir. It will be very thick. Cook on low 8-10 hours.



RECIPE
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ENTRÉE

COUNTRY HAM BISCUIT BREAKFAST CASSEROLE

Comfort food classic that's perfect at breakfast or brunch.

Prep Time 5 minutes Cook Time 1 hour Total Time 1 hour 5 minutes

INGREDIENTS:

- 1 T. Butter, softened (to grease baking dish)
- 1 Can of Refrigerated Biscuits (8 count)
- 6 oz Clifty Farm Country Ham Biscuit Cut Slices*

DIRECTIONS:

1. Preheat your oven to 350°F (176°C)
2. Grease the bottom and sides of a 13 x 9 baking dish; set aside.
3. Cut each refrigerated biscuit into quarters and add to the baking dish.
4. Next, chop the country ham biscuit slices and layer over the biscuit pieces.
5. Next, top with grated cheddar cheese.
6. In a large measuring cup or mixing bowl, whisk



PHOTO & RECIPE: JULIAS SIMPLY SOUTHERN

- 1 c Sharp Cheddar Cheese, freshly grated
- 1.5 c Whole Milk
- 6 Large Eggs
- Cracked Black Pepper, to taste

- together the milk and eggs until combined.
7. Pour the egg mixture over the rest of the ingredients in the baking dish.
8. Add a little cracked black pepper on the top then place into the oven to bake for 1 hour, or until set.

Note: If the biscuits are browning too quickly, drape a piece of aluminum foil on top the last few minutes of baking.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices
- Item #579 - Country Ham Boneless End Cuts



RECIPE
—
ENTRÉE

BRUNSWICK STEW (SLOWCOOKER)

A stew full of flavor that can be customized by every chef in the kitchen!

*Prep Time: 10 minutes Cook Time: 8-10 Hours
Total Time: 8-10 Hours*

INGREDIENTS:

- 2 1/2 cups Clifty Farms Pulled Pork*
- 2 cups cubed, cooked chicken
- 2 1/2 cups chicken stock
- 1/2 cup diced country ham (Clifty Farms Country Ham Biscuit Portions*)
- 2 cups frozen (or fresh) lima beans
- 11 oz canned (drained) or frozen corn
- 28 oz canned fire-roasted tomatoes
- 2 stalks celery, diced
- 1 onion, diced
- 4 cloves garlic, minced
- 2 T.s chili sauce (like Heinz)
- 2 T.s apple cider vinegar
- 1 teaspoon paprika
- 1/2 teaspoon dry mustard
- black pepper, to taste

DIRECTIONS:

Place all ingredients in a 4-quart slow cooker. Stir. It will be very thick. Cook on low 8-10 hours.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices
- Item #579 - Country Ham Boneless End Cuts
- Item # 398 or 507 - Pulled Pork (No Sauce - Fully Cooked)



PHOTO & RECIPE: COCONUT AND LIME BLOG



LOW CARB MASHED CAULIFLOWER AND HAM CASSEROLE

Low in carbs and high in flavor, perfect to offer at any meal part of the day.

Yield: 6 cups Prep Time: 30 minutes Cook Time: 30 minutes Total Time: 1 hour

INGREDIENTS:

- 1 medium head cauliflower, removed from leaves and stalk (approx 20 ounces)
- 2 cloves garlic, minced
- 2 ounces cream cheese
- 6 tablespoons butter
- 1 teaspoon onion powder
- 1/2 lb fresh green beans, ends trimmed and cut into bite size pieces
- **3 ounces ham, diced (Clifty Farm Country Meats Country Ham Biscuit Portions)***
- 1/2 cup white cheddar cheese, shredded
- Pepper to taste

DIRECTIONS:

1. Cut up cauliflower and steam until easily pierced with a fork. Remove cauliflower from pot and place green beans in steamer to soften.
2. Mash cauliflower using a mashing tool or a hand mixer. Let sit until cool enough to handle.
3. Using cheesecloth or a clean dish towel, wring liquid out of cauliflower. You will get a lot of liquid out.
4. Stir in cream cheese, garlic and onion powder to cauliflower and combine well.
5. Heat oven to 350F.

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices
- Item #579 - Country Ham Boneless End Cuts



PHOTO & RECIPE: LOW CARB DELISH



RECIPE
—
ENTRÉE



PHOTO & RECIPE: SWEET DASH OF SASS

CHICKEN CORDON BLEU STUFFED SHELLS

A new flavor combination to liven up a traditional Italian Stuffed Shells recipe!

Prep time: 30 mins Cook time: 50 mins Total time: 1 hour 20 mins Serves: 8

INGREDIENTS:

- 20-24 jumbo shells, pre-cooked - see tips above
- 1 lb chicken breast, pre-cooked and shredded
- **1 cup Clifty Farm Country Ham Seasoning Pieces, cooked and diced***
- 2 cup Swiss Cheese, shredded
- 1 can (10.5 oz) Cream of Chicken Soup
- ½ cup - ¾ cup milk
- Salt / Pepper to taste
- Cordon Bleu Sauce
- 4 T. butter
- 4 T. flour
- 1 cup milk
- 1 cup White American Cheese or Swiss Cheese, shredded
- 1 T. Cayenne - optional
- ½ t. Worcestershire Sauce
- salt / pepper to taste
- ¼ cup butter crackers, crushed (I used Ritz)
- ½ cup Parmesan cheese, shredded
- 2 T. dried parsley

DIRECTIONS:

1. Pre-cook jumbo shells 1-2 minutes less than time listed on package. Run under cool water to stop the cooking process. The shells will continue to cook when baked in oven.
2. In a large bowl, mix can of Cream of Chicken soup, shredded cooked chicken, country ham, 2 cup Swiss Cheese, and ½ cup of milk. If mixture is still thick, you can add additional milk to thin out. Add salt/pepper to taste.
3. Spoon mixture into jumbo shells.
4. To make sauce, place butter in a large skillet over medium heat. When butter has melted, whisk in flour and continue to cook for about a

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #579 - Country Ham Boneless End Cuts
- Item #568 - Country Ham Biscuit Cut Slices



RECIPE
—
ENTRÉE

HEALTHY CHICKEN CORDON BLEU WITH DIJON SAUCE

Made with country ham, chicken cordon bleu got an extra boost of flavor, plus is Keto Friendly!

Prep Time: 5 mins Cook Time: 15 mins Total Time: 20 minutes

INGREDIENTS:

- 1 Tbsp olive oil
- 1 lb. chicken breasts if thick slice in half lengthwise
- salt and pepper
- 4 slices Clifty Farm Country Ham Biscuit Cut Slices*
- 4 slices Swiss cheese
- 1/4 cup low sodium chicken broth
- 2 tsp Dijon mustard
- 1 T. butter

DIRECTIONS:

1. To make the chicken, heat a large skillet over medium high heat. Add olive oil to heated pan.
2. Season chicken breasts with salt and pepper. Add chicken breasts to the pan, cooking on both sides until cooked through.
3. Once the chicken is cooked, top each chicken breast with a slice of Swiss cheese and a slice of cooked ham. Cover with the lid and continue to cook until cheese is melted. Remove the chicken from pan and set aside to keep warm.
4. To make the dijon sauce: over medium high heat,

add the chicken broth to the pan, scraping up and little browned bits. Cook until the broth is reduced by half, about 1-2 minutes, then remove from the heat.

5. Add Dijon mustard and the butter, stirring to combine.
6. Top the cooked chicken, ham and cheese with the creamy Dijon sauce. Serve immediately.

Note: Use thinly sliced chicken breasts or cut large chicken breasts in half horizontally to make your own, thinner chicken cutlets.



PHOTO & RECIPE: THIS FARM GIRL COOKS

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item # 579 - Country Ham Boneless End Cuts
- Item #568 - Country Ham Biscuit Cut Slices



RECIPE
—
ENTRÉE

COUNTRY HAM SOUP – EASY & DELICIOUS!

A hearty soup that will keep you warm in cold winter months.



PHOTO & RECIPE: SASSY TOWNHOUSE LIVING

Prep Time: 30 minutes Cook Time: 2 hours Total Time: 2 hours 30 minutes

INGREDIENTS:

- 1 package of Clifty Farms Country Ham Seasoning Pieces*
- 1 medium-sized cabbage
- 2 large Vidalia onions
- 3 large potatoes
- Salt & Pepper to taste
- ¼ tsp. Onion powder
- ¼ tsp. garlic powder
- ¼ tsp. parsley
- 1 tsp. hot sauce (we like to use Frank's Original RedHot – it doesn't make the soup spicy at all but rather, gives it a warm, rich, flavor. You can add more or omit entirely if you prefer)
- 2 Quarts Chicken Broth
- 3 Cup of water
- You can, of course, add any veggies you love like carrots or celery too!

DIRECTIONS:

1. Slice the country ham into about 1-inch pieces
2. Prepare and chopped onions, potatoes, and cabbage
3. Add the chicken broth to a large pot with lid
4. Bring the broth to a light boil
5. Add the cabbage, potatoes, and onion
6. Add the Clifty Farms Country Ham Seasoning Pieces
7. Add the water
8. Add the spices
9. Cover and on a low flame, cook for at least two hours.

Notes: Store the leftovers in Tupperware tight containers. You can freeze for 3 months or store in the fridge and serve within 2-3 days.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 – Country Ham Biscuit Cut Slices
- Item # 579 – Country Ham Boneless End Cuts
- Item #568 – Country Ham Biscuit Cut Slices



RECIPE
—
ENTRÉE

SAVORY HAM & CHEESE TORTELLINI

Create a pasta special or a quick lunch with this creamy ingredient combination.

*Prep time: 5 min Cook Time 20 min
Total Time 25 min*

INGREDIENTS:

- 1 16-20oz bag Cheese Tortellini Non-Refrigerated tortellini was used for this recipe.
- **1 package Clifty Farm Country Ham Biscuit Cut Slices***
- 1 22oz jar Alfredo Sauce
- 1 12 oz bag Frozen Peas

DIRECTIONS:

1. Heat chicken broth in large pot on stove until boiling. Once boiling, pour in bag of tortellini and reduce heat.
2. Cut Clifty Farm Country Ham Biscuit Cut Slices into small slices or cubes then cook in skillet on stovetop while tortellini cooks.
3. Once tortellini is cooked, approximately 10-15



PHOTO & RECIPE: ROSEWOOD AND GRACE

- 1 8oz package Sliced Baby Bella Mushrooms
- 1 48z carton chicken broth
- 1 tbsp garlic powder
- 1 tbsp Onion Powder
- 1 tbsp dried basil

4. minutes, reserve 1 cup chicken broth and drain excess chicken broth and return tortellini to pan.
4. Pour in bag of frozen peas, package of mushrooms, and cup of reserved broth to pot of tortellini and cook on low for 5 minutes.
5. Add cooked ham to pot, then add alfredo sauce and seasonings and stir thoroughly, then enjoy!

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



RECIPE
—
ENTRÉE

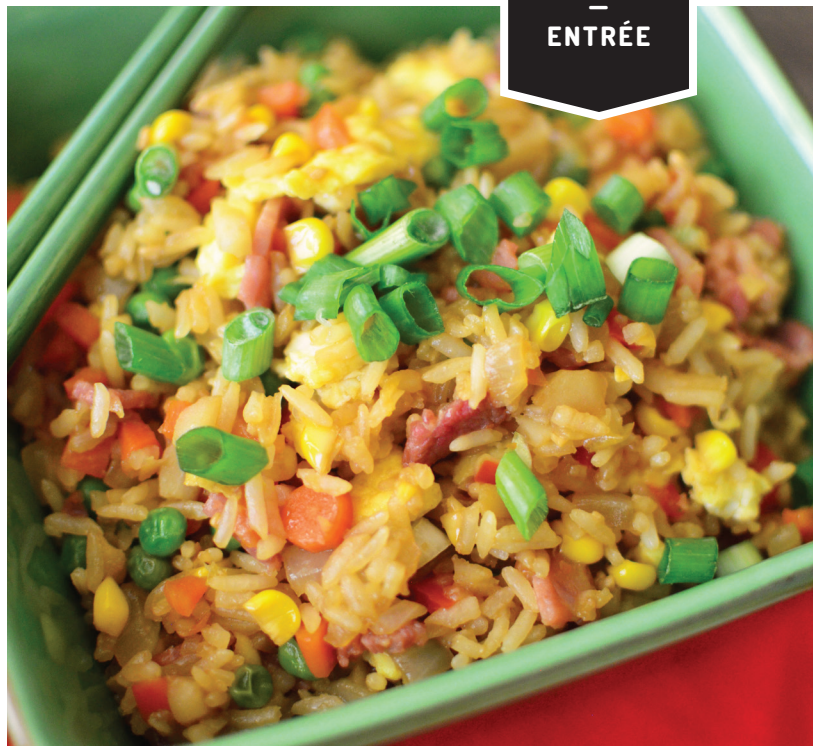


PHOTO & RECIPE: SIMPLE SWEET & SAVORY

HAM FRIED RICE

Fried rice made with a burst of extra flavor from your favorite country ham.

*Prep time: Prep - 10 min Cook 15 min
Total time: 25 mins*

INGREDIENTS:

- 3 T. butter, divided
- 2 large eggs, beaten
- 2 carrots, peeled and diced
- ½ large red bell pepper, diced
- 1 small yellow onion, diced
- **6-8 oz. Clifty Farm Country Ham Biscuit Slices, cubed***
- 2 cloves garlic, minced
- 8 oz. water chestnuts, chopped
- 1 cup frozen peas, thawed
- 1 cup frozen or canned corn
- 4 cups cooked white rice
- 1 T. sesame oil
- ¼ cup soy sauce
- 2 T. oyster sauce
- 5 green onions, sliced

DIRECTIONS:

- Melt 1 Tbsp butter in a large skillet over medium heat. Add eggs and scramble until set. Pour into a bowl and set aside.
- Melt additional 2 Tbsp butter in same skillet and add carrots, bell pepper, and onions; saute until crisp-tender, about 3 minutes.
- Add ham, garlic, water chestnuts, peas, and corn and saute until heated through. Add rice and make a well in the center of the mixture. Pour sesame oil into well, then mix contents of pan together.
- Add soy sauce and oyster sauce and stir to combine. Stir in green onions. Remove from heat and enjoy!

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



SWEET AND SPICY HAM AND BUTTERNUT SQUASH GRATIN

Delicious side dish that can also be considered a meal.

INGREDIENTS:

- 2 T. olive oil
- 1 large onion, chopped
- 2 jalapeños, chopped, including seeds
- 1 butternut squash, peeled and chopped into 1-2" dice (about 5 cups)
- 1 large red bell pepper, chopped
- ¼ cup chicken stock
- 1 cup apricot preserves
- **1 lb. Clifty Farm Country Ham, Diced (about 3 cups)***

DIRECTIONS:

1. Preheat oven to 375 degrees.
2. Heat the olive oil in a large (12") cast iron or oven proof skillet. Sauté the onion and jalapenos over medium heat until soft and fragrant. Add the butternut and red pepper to the skillet and cook, stirring frequently until the squash is almost fork tender, about 5 minutes.
3. Add the chicken stock to the pan to deglaze, scraping any brown bits from the bottom of the skillet. Add the apricot preserves, ham pieces, salt and pepper to the pan. Cook for 1 minute stirring until preserves have melted and coat the squash and ham.
4. Add the kale and spinach to the pan and stir until greens have wilted. Add the cranberries and mix

*RECOMMENDED PRODUCT CODE(S):

- #579 - Country Ham End cuts

RECIPE
—
ENTRÉE



PHOTO & RECIPE: DISH OFF THE BLOCK

- 1 tsp. salt
- 1 tsp. black pepper
- 2 cups baby kale or spinach (or a combo), packed
- ¾ cup dried cranberries
- 1 cup heavy cream
- 3 cups Gruyere or good quality Swiss cheese, freshly grated
- 2 T. butter
- 1 cup panko
- ¼ cup flat leaf parsley, chopped

to combine, breaking up any that are sticking together. Turn off the heat.

5. Pour the heavy cream evenly over the pan and top with the Gruyere cheese, gently moving the contents with a fork so cream and cheese are able to get into the nooks and crannies and everything is well incorporated.
6. Melt the butter in a medium sauce pan and add the panko, stirring over medium heat until panko is lightly browned. Top the casserole evenly with the crumbs.
7. Transfer to the oven and bake for 25-30 minutes until browned and bubbly! Let rest for 5-10 minutes (if you can wait that long). Garnish with parsley.



RECIPE
—
ENTRÉE

QUICK HAM & WHITE BEAN SOUP

Quick, easy and full of great flavor, plus full of healthy ingredients!

Prep Time: 10 minutes Cook Time: 10 minutes
Servings: 6 servings



PHOTO & RECIPE: NO EXCUSES NUTRITION

INGREDIENTS:

- 1 T. avocado oil
- 1 cup onion chopped
- 1 cup carrots chopped
- 1 cup celery chopped
- 3 cloves garlic minced
- **12 oz. cooked Clifty Farm ham chopped***
- 4 cups low sodium vegetable broth
- 2-15 oz. can white beans drained and rinsed
- 1/2 tsp. dried rosemary
- 1/2 tsp. mustard powder
- 1/2 tsp. ground coriander
- 1/2 tsp. black pepper
- 1/2 tsp. kosher salt optional

DIRECTIONS:

1. Heat avocado oil in a large soup pot or dutch oven over medium heat.
2. Sauté onion, carrots, celery, garlic and ham for about 5 minutes until onion is translucent.
3. Pour broth over top and add beans and spices.
4. Bring to a low boil then simmer over medium heat until carrots are tender, about 5 minutes more.
5. Divide into six equal servings and serve with bread and butter if desired.
6. Leftover soup will keep in the fridge in an airtight container up to one week.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



PASTA CARBONARA WITH COUNTRY HAM AND QUAIL EGGS (CONTINUED)

DIRECTIONS:



RECIPE
—
ENTRÉE

JALAPENO POPPER HAM CHOWDER

Serve a favorite appetizer in the form of a delicious chowder!

*FPO—Prep Time: 20 Min. Cook Time: 40 Min.
Total Time: 1 hour Yield: a little over 5 cups*



PHOTO & RECIPE: FLEUR DELECTABLE

INGREDIENTS:

- 4 T. butter
- 1 large onion, chopped
- 4 large jalapenos, seeds removed and chopped
- 4 large cloves garlic, minced
- 2 T. flour
- Clifty Farm Country Ham, diced (2 lb.)*
- 1 ½ cup chicken stock
- 2 cups milk
- 8 oz. room temperature chive and onion cream cheese spread
- ¼ tsp. pepper
- ¼ tsp. garlic salt
- ¼ cup packaged crispy fried jalapeno pieces

DIRECTIONS:

1. Melt the butter over medium heat in a large dutch oven. Add the chopped onion and sauté for 7-10 minutes. Add the jalapeno and garlic and continue to cook until the vegetables are tender.
2. Add the diced country ham and fry for 8-10 minutes. Sprinkle the flour over the ham and continue to cook for 3 minutes, or until the flour has been completely absorbed.
3. Whisk in the chicken stock, milk, cream cheese, pepper and garlic salt and bring the mixture up to a simmer. Allow the mixture to cook for 10 minutes, stirring occasionally until thickened.
4. To serve, ladle the soup into bowls and top with crispy fried jalapeno pieces. Serves 6

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



KETO HAM “POTATO” POBLANO CHOWDER

Keto friendly and full of great flavors, with a spicy little kick!

Prep Time 20 minutes Cook Time 2 hours 30 minutes Additional Time 15 minutes



PHOTO & RECIPE: BRILLIANTLY KETO

INGREDIENTS:

- 1 pound Clifty Farms Country Ham, Diced*
- 1 large daikon radish
- 1 celery stock
- 1/2 scallion (diced)
- 1/2 onion (chopped or finely diced)
- 2 packets of Lono Life Keto Chicken Broth
- 8 cups water
- 1/4 cup butter
- 1/4 cup almond flour
- 4 ounces of softened cream cheese
- Green onions for Garnish
- 1 tbsp Olive Oil
- Optional: Cheddar Cheese for Garnish
- Optional: 1/2 tsp of Gelatin (see notes)

FIRST STEPS:

The poblano chilis need to be roasted before they can be added to the soup. You can do this a variety of ways.

1. I have found it is easiest to roast the chilis in my air fryer at 400 degrees for 10 minutes, I then flip the peppers and cook for an additional 10 minutes.
2. Wrap the peppers in foil and allow them to cool.
3. Once the poblanos are cool enough to touch peel the roasted skin off, remove the seeds, and discard the stems.

DIRECTIONS:

1. If using Dutch oven, preheat oven to 250 degrees.
2. Begin by chopping up the daikon, onion, celery, and scallions.
3. Chop the Country Ham into small bite-size chunks, if not already done.

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



KETO HAM “POTATO” POBLANO CHOWDER

(CONTINUED)

DIRECTIONS:

4. Heat a large pot or dutch oven on medium-low/medium heat (stovetop notes below). Once the pot is warm but not hot add 1 T. of olive oil. Add the onion, scallion, and celery to the warm oil.
5. Sauté the onion, scallion, and celery until they become fragrant translucent and soft.
6. Remove the sautéed veggies from the pot.
7. Add the 1/4 cup of butter to the warm pot.
8. Once the butter has melted completely add the 1/4 cup of almond flour to make a roux.
9. As soon as the roux starts to brown add the 8 cups of water and Lono Life chicken broth packets. You can also use 8 cups of Chicken Broth instead.
10. Add the sautéed veggies back into the broth, along with the daikon radish, ham, and chopped roasted poblano chilis. chopped roasted poblano chilis and stir chowder together.
11. Place your Dutch Oven in the oven and cook for at least 2 hours, or until the daikon radishes have softened.
12. Remove the soup from the oven, and add in the softened cream cheese in 1/4 increments (or about 1 oz. at a time). Stir the soup until each small amount of cream cheese incorporates well.
13. If you need to heat the chowder up slightly to melt the cream cheese, do so on low heat.
14. Serve right away with a garnish of chopped green onions.

STOVETOP NOTES:

1. Keep the pot on medium-low/low depending on your burner. Check on the soup periodically and make sure that it is not boiling.
2. Add the cream cheese as directed above.
3. If you want to thicken the chowder further you can add gelatin. Bloom the 1/2 tsp of gelatin in 1 tbsp of cold water first. Once the gelatin has bloomed add at least 1/2 cup of the hot broth and mix the two together well. Add the gelatin broth mixture back into the chowder. The chowder should start to thicken within 5-10 minutes.



RECIPE
—
ENTRÉE

LOW CARB, KETO HAM FRIED RICE (FRIED CAULIFLOWER RICE)

Serve a favorite, keto-style with this take on a traditional fried rice.



PHOTO & RECIPE: FARMSTEAD CHIC

Prep Time: 20 Min. Cook Time: 40 Min. Total Time: 1 hour Yield: a little over 5 cups

INGREDIENTS:

- 1 medium head cauliflower (about 1 3/4 lbs.) washed, dried and cut into florets (or about 4 cups fresh cauliflower rice)
- 3 large eggs
- sea salt and freshly cracked black pepper
- 4 tbsp. coconut oil
- 1/2 medium red bell pepper, seeded and chopped
- 1/2 medium green bell pepper, seeded and chopped
- 1/4 medium yellow onion, chopped
- 3 cloves freshly minced garlic
- 2 tsp. freshly grated ginger with juices
- **6 oz. package Clifty Farm Country Ham Biscuit Slices, diced***
- 1/8 tsp. ground turmeric (optional, for color)
- 4 tbsp. coconut aminos (plus more to taste) 2 scallions, sliced

DIRECTIONS:

1. Pulse cauliflower in batches in a high-quality food processor until riced. (See notes below for help.)
2. Use cheesecloth to squeeze out the moisture in batches, and place in a large mixing bowl.
3. In a small mixing bowl, whisk eggs with 1/4 teaspoon sea salt and freshly cracked black pepper and set aside.
4. Heat 1 tablespoon coconut oil in a non-stick skillet or wok over medium-high heat.
5. Add peppers and onions, sautéing 4-5 minutes just until softened. (Don't overcook.) Stir in garlic and ginger and cook one more minute until fragrant. Move to a separate bowl.
6. Heat another 1 tablespoon coconut oil in the nonstick skillet.

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



LOW CARB, KETO HAM FRIED RICE/FRIED CAULIFLOWER RICE (CONTINUED)

DIRECTIONS:

7. Add egg mixture, stirring until cooked through, firm and broken into pieces. Move to bowl with peppers and onion.
8. Heat another 1 tablespoon coconut oil. Add ham. Cook 3-4 minutes until cooked through and lightly browned.
9. Move to bowl with eggs and veggies with a slotted spoon, leaving the grease in the pan.
10. Add remaining 1 tablespoon of coconut oil.
11. Allow the coconut oil to get very hot. Any crispy bits of ham left in the skillet should be sizzling.
12. Add cauliflower and ground turmeric, if using, and sauté until crispy and slightly browned. Let cauliflower set for at least 3-4 minutes at a time between stirring to allow the rice to brown and crisp. (See picture above for reference. Total cook time is about 10-12 minutes.)
13. Add back in veggies and eggs. Stir in coconut aminos and cook 3-5 minutes or just until heated through.
14. Add sea salt and freshly cracked black pepper to taste.
15. Garnish with scallions and serve immediately.

NOTES:

1. Pulse only 3-5 florets at a time and just until you get the consistency of rice. Pulsing too many pieces at a time and/or for too long will give you a bowl of whipped cauliflower. If there are any bigger stubborn pieces, pick those out and pulse them again together at the end.
2. In a pinch, you can use paper towels instead of cheesecloth. Place the riced cauliflower in between paper towels and use your fists to pound out the moisture. Any remaining moisture will cause your consistency to be less rice-like after cooking.
3. Cook your peppers just until they begin to soften. You will cook them again at the end, and you don't want them to be too squishy.



RECIPE
—
ENTRÉE

SIMPLE MUSTARD GREENS & HAM

Nothing simple about this beautiful and spectacular dish.

Prep Time: 10 minutes Cook Time: 30 minutes
Servings 7

INGREDIENTS:

- 1 Onion
- 1 Red Bell Peppers
- olive oil
- 32 oz Unsalted Chicken Stock
- Minced Garlic
- Dashes Slap Ya Mama

DIRECTIONS:

1. Dice the onions and bell peppers.
2. Saute onions and bell peppers in Olive Oil.
3. Add water to a pot and add the desired amount of Clifty Farms Ham to the pot. Boil for about 15 minutes. The reason we do this is because it will take some of the salt out of the meat.
4. Keep some of the water to add into the Mustard Greens.
5. Add olive oil to pot and saute the mustard greens. Stirring often.
6. Once lightly saute, add chicken stock. Stir.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



PHOTO & RECIPE: DA STYLISH FOODIE

- **2 cups Clifty Farms Chopped Ham Desired amount to boil***
- 2- 16 oz Mustard Greens 32 oz of mustard greens rinsed and cleaned
- **1/2 cup Clifty Farms Chopped Ham uncooked***
- Smoked Paprika
- Onion Powder

7. Add Chopped ham to the pot. Stir and cook on low - medium heat.
8. Add 2 tbsp of chopped minced garlic. Stir.
9. Add Smoked Paprika and Onion Powder. Stir.
10. Ladle 3 scoops of water from the boiled ham into the pot with greens. Taste.
11. Add a few dashes of slap ya mama for additional seasoning if needed. Stir.
12. This next step is optional, I did this instead of adding salt. I added a 1/2 cup of the uncooked Clifty Farms country ham to the greens. Stir and cooked for an additional 10 minutes on low or until ham is cooked.

- Item # 398 or 507 - Pulled Pork (No Sauce - Fully Cooked)



RECIPE
—
ENTRÉE

PASTA CARBONARA WITH COUNTRY HAM AND QUAIL EGGS

Fun twist on a classic Italian dish that will leave guests talking.

Prep Time: 10 minutes Cook Time: 25 minutes

INGREDIENTS:

- 5 -6 slices Clifty Farm Country Ham, cut into strips*
- 2 T. olive oil
- 3/4 lb. Spaghetti
- 3 garlic cloves, minced
- 1 small shallot, minced
- Pinch of red pepper flakes
- 1/3 cup white wine
- 1/2 cup reserved pasta water
- 4 large or jumbo eggs
- 1/2 Parmesan cheese, freshly grated, plus more for serving
- 1/2 C. heavy whipping cream
- Black pepper
- 2 T. fresh parsley, chopped

DIRECTIONS:

1. Start boiling a pot of water for the pasta. In a deep saucepan, add the country ham strips and a tablespoon of the olive oil. Render until crispy. Drop your pasta once the water boils... do NOT forget to salt your pasta water! Always remember to stir your pasta immediately after you drop in the pot so that it does not stick together.
2. While the country ham is rendering, in a bowl whisk together the eggs, heavy whipping cream and Parmesan cheese. Season with black pepper. No need to add additional salt. The country ham and pasta water will add just the perfect amount of saltiness to the finished dish.
3. Remove country ham from pan. Drain on paper towels and reserve. In the same pan, add in the remaining tablespoon of the olive oil, the shallots, garlic and crushed red pepper flakes. Soften for about two minutes without browning the garlic/shallots.
4. Add in the wine...scrape up any bits at the bottom of the pan...allow the wine to reduce to about half.

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



PHOTO & RECIPE: CHARLOTTE FASHION PLATE



PASTA CARBONARA WITH COUNTRY HAM AND QUAIL EGGS (CONTINUED)

DIRECTIONS:

5. Turn the heat way down to low. Add the pasta. If you time it right, you can take the pasta directly from the pot and place into the pan. If not, drain and remember to reserve at least one-half of a cup of the pasta water. Toss to coat the pasta with the sauce. Add in the reserved pasta water and toss again.
6. Turn off the heat. Slowly, add in the egg mixture and toss quickly with tongs. Careful to add slowly & not accidentally scramble the eggs! Add in the the fresh parsley and about three-fourths of the crispy country ham pieces.
7. Toss the pasta to incorporate. Fry up a few quail eggs if you so desire. Use a cast iron skillet if available. [Click here to grab a set.](#) Add a pat of butter to the cast iron pan. Heat up. Crack two quail eggs and place on top of finished pasta once the white of the quail egg has set up. This only takes like a minute or so!
8. Garnish with the remaining crispy country ham and a touch of fresh parsley. You just created one of the best pasta dishes ever! So silky and rich. The country ham added the right amount of flavor.



RECIPE
—
ENTRÉE

CREAMY TORTELLINI SOUP WITH HAM

Deliciously creamy with the perception of healthy - this soup has it all!

Prep Time: 10 minutes Cook Time: 25 minutes
Total Time: 35 minutes Servings: 8



PHOTO & RECIPE: WENT HERE 8 THIS

INGREDIENTS:

- 16 oz. tortellini fresh, frozen or dried
- 6 oz. Clifty Farm Country Ham Biscuit Slices diced and cooked
- 1/2 cup peas
- 1 bag spinach
- 1 can white beans 16 oz. can
- 1 onion diced
- 1 garlic clove minced
- 4 T. butter
- 6 T. flour
- 1/4 cup white wine warm
- 1 cup whole milk warm
- 4 cups pork or chicken broth warm
- 1 cup heavy cream
- 1/2 cup Parmesan cheese
- 1/4 tsp. nutmeg
- 1/4 tsp. black pepper
- 1/2 tsp. salt

DIRECTIONS:

1. Heat the flour and butter in a dutch oven over medium heat. Stir continuously until a light roux forms, about 2 minutes.
2. Add the onions and garlic and stir to combine. Cook for 3-4 minutes, until softened. Add the ham.
3. SLOWLY add the white wine and cook for about 30 seconds. SLOWLY add the warmed milk and cook for 30 seconds.
4. Add the pork broth, while stirring continuously. Bring to a simmer and cook for about 5 minutes.
5. Add the cream, peas, beans, nutmeg, pepper and salt and cook simmer another 5 minutes.
6. Add the spinach and stir until spinach wilts and easily mixes in with the soup.
7. Add the tortellini and cook for about 5-7 minutes, until the pasta is fully cooked through. Stir in the Parmesan cheese.
8. Add additional salt to taste, garnish with chives and serve with crusty bread.

EXPERT TIPS ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



CREAMY TORTELLINI SOUP WITH HAM

(CONTINUED)

EXPERT TIPS:

1. Use bacon fat (or duck/goose/pork fat) in place of butter for an even meatier tasting soup;
2. Dried, fresh or frozen tortellini can be used in this dish. I use frozen as it's easiest to store and use when I'm ready. It should only take a few minutes to cook (check your package instructions) regardless of which you use.
3. When adding liquid to the roux, ensure the liquid is warm or room temperature. Adding cold liquid to hot roux can cause it to become lumpy.
4. When adding liquid to the roux, be sure to stir constantly and add the liquid SLOWLY to keep lumps from forming.
5. Stir the milk constantly when you first add it to prevent it from sticking to the bottom and burning.



RECIPE
—
APPETIZER

TURF AND SURF HAM AND SHRIMP DIP

Who says country ham can't be the turf in a wonderful turf & surf combination?



PHOTO & RECIPE: DISH OFF THE BLOCK

FPO—Prep Time: 15 mins Cook Time: 10 mins Servings: 12

INGREDIENTS:

- 1 lb. cooked shrimp, tails removed and chopped into ½" dice
- 1, 8 oz. package cream cheese, softened
- ½ cup mayonnaise
- ¼ cup sour cream
- ½ tsp. black pepper
- 1 tsp. garlic powder
- ½ tsp. Old Bay Seasoning
- **6 oz. Clifty Farms Ham Biscuit slices, chopped into ½" pieces***
- 1 jalapeno, minced
- 6 garlic cloves, peeled and chopped
- ½ cup red bell pepper, chopped
- ½ cup scallions, chopped (plus more for garnish)
- 1 ½ cups shredded Monterey Jack cheese
- 1 cup shredded mozzarella cheese
- 1 large bag pita chips
- Chopped parsley for garnish

DIRECTIONS:

- Preheat oven to 375 degrees.
- Pat the shrimp with paper towels to remove any excess moisture.
- Combine all of the ingredients, except for the pita chips and parsley, in a large bowl and mix well.
- Prepare a small casserole dish or pie plate with non-stick cooking spray and spread the dip evenly in the dish. Bake for 20-25 minutes until hot and bubbly. Garnish with parsley and serve with pita chips on the side.
- This dip is also yummy on toasted baguette slices or with tortilla chips!

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



RECIPE
—
BREAKFAST

BENEDICTINE EGGS WITH KETO BREAD

Country ham plays a center role in this popular Hispanic dish!

*Prep Time: 15 minutes Cook Time: 25 minutes
Total Time: 40 minutes*



PHOTO & RECIPE: SABRINA'S SEA OF COLORS

INGREDIENTS:

MICROWAVE KETO BREAD

- 1 tsp butter
- 1 T. almond flour
- 1 T. coconut flour
- 1 egg
- 1 T. of cream
- 1 pinch of salt
- 1/4 tsp baking powder

EGGS

- 1 egg per guest
- Enough water
- 1 splash of white vinegar

HOLLANDAISE SAUCE

- 5 T. butter or ghee
- 2 yolks
- 1 T. water

- 1 T. lime or lemon juice
- pink salt and pepper to taste

OTHER INGREDIENTS

- **2 slices of ham Clifty Farm Country Ham Biscuit Cut Slices***
- 1/4 cup of water
- 1 envelope of stevia
- Spinach or other green leaves

DIRECTIONS:

- Let's prepare our keto bread first . We take all the ingredients to a cup or bowl and mix until a homogeneous dough is obtained. We cook 2 minutes in the microwave, checking every 30 seconds so that we did not pass cooking.
- Remove and let temper (approx. 1 minute) to unmold. We slice according to the desired portions and continue with the rest of the

preparation.

- In a pan we will add the water and sprinkle the stevia. When it is warm add the ham and let it cook for about 3 minutes on each side.
- Let's now prepare the hollandaise sauce . To do this, we mix the yolks with the water and the lemon juice in a medium pot and cook in the water bath while stirring so that it sponges.

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices
- Item #579 - Country Ham Boneless End Cuts



BENEDICTINE EGGS WITH KETO BREAD

(CONTINUED)

DIRECTIONS:

- If you notice that it is cooking very fast, you can remove from the water bath for a few seconds and return. After about 3 minutes you should be ready to add the melted butter little by little and while stirring. We are integrating to emulsify and form our hollandaise sauce. We pepper and we'll have it ready.
- This is a pretty delicate sauce. So you will notice that it curdles too much if it is not used immediately. So I recommend you keep alternating the water bath or even add a teaspoon of hot water before serving.
- Before preparing the eggs we will toast a little our keto bread and arrange some green leaves to taste and a slice of ham on each slice.
- For poached or poached eggs we will use the same water we use for the water bath. We will only add a splash of white vinegar, as this will help keep the egg white near the yolk.
- With a spatula we will remove the water, so that we generate a whirlpool. We will lay the egg right in the center of the whirlpool, so we will also help keep the egg whole. Let cook about 3 minutes, 4 minutes maximum, if you want the yolk to come out liquid.
- We put the egg on the ham, pour 2 tablespoons of hollandaise sauce on top and decorate with



ALL-IN-ONE BREAKFAST BRAID

Feeding a crowd or creating a breakfast carving station, this breakfast braid is a winner!

PHOTO & RECIPE: ROSEWOOD AND GRACE

FPO—Prep Time: 10 minutes Cook Time: 20 minutes

INGREDIENTS:

- 1 package Clifty Farm Country Ham Biscuit Cut Slices
- 5 eggs
- 2 cups cheddar jack cheese
- 1 tube crescent rolls

DIRECTIONS:

1. Preheat oven to 350°F.
2. Cut Clifty Farm Country Ham Biscuit Slices into small strips or cubes and cook in skillet on stovetop.
3. While ham is cooking on the stovetop, prepare the crescent roll dough. Unroll dough into a single layer on a baking sheet and press to spread out. Cut 2 inches into each side of the dough, but be sure to not cut all the way through.
4. Scramble 5 eggs. Once cooked, lay scrambled eggs into center strip of dough. Then add cheese and cooked ham on top.
5. Once all ingredients in place, begin with the top two strips of dough and cross one over the other. Repeat all the way down until all pieces have been crossed over the center.
6. Bake 10-15 minutes, or until dough is lightly browned. Remove from heat, let rest for a couple of minutes, then serve and enjoy!

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



RECIPE
—
BREAKFAST



PHOTO & RECIPE: FAMILY CORNER

BREAKFAST HAM, EGG AND GRAVY POCKETS

Basic & simple, but oh so satisfying. Add to your brunch spread.

FPO—Prep Time: 10 minutes Cook Time: 40 minutes Total Time: 50

INGREDIENTS:

- Half a pound of Clifty Farm Ham Seasoning Pieces*
- 8 eggs, beaten
- Fresh Parsley
- Sausage Gravy, prepared according to package (I used a pouch of the Sausage Country Gravy mix)
- Salt and Pepper to taste
- Shredded Cheese
- 2 cans crescent rolls

DIRECTIONS:

1. In a skillet, fry the seasoning pieces until brown. Season with salt and pepper (be mindful, the ham is already salty so don't add too much).
2. Add about a handful of chopped fresh parsley, 1/4 cup of the sausage gravy of your choice and mix well. Next, add in the eggs and cook until scrambled. Check the seasonings again. I added a few drops of Tabasco sauce to mine because I love spicy food, but you can omit that. Sprinkle on some shredded cheese and mix well.
3. Grease a baking sheet, then open the crescent rolls and separate them.
4. Using a small rolling pin, or even your fingertips, roll each triangle into a rectangle.
5. Separate the ham and egg mixture into 16 equal portions, you don't need a lot in each. Add the filling to the center of each rectangle and then fold up into a small pouch, pinching the seams shut. Place seam side down on baking sheet.
6. Repeat with remaining crescent rolls until all the ham and egg filling has been used up.
7. Bake for 20 to 25 minutes until browned. Remove from oven.
8. Serve with the remaining sausage gravy.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices
- Item #579 - Country Ham Boneless End Cuts



RECIPE
—
BREAKFAST

HAM, EGG & FRIED CHEESE BREAKFAST STACKS

Stack it up and enjoy! Just add country ham, eggs and queso fresco and you will be enjoying this dish in no time!

Prep Time: 10 minutes Cook Time: 20 minutes

INGREDIENTS:

- 4 slices Ham I used Clifty Farm's biscuit slices
- 4 Eggs
- 1 round Queso Fresco or other frying cheese
- 2 T. Chives
- Salt and Pepper to taste
- 1 T. olive oil
- 1 T. butter

DIRECTIONS:

1. In a pan over medium heat, add in olive oil. Slice the queso fresco and add it to the pan, frying it until it turns brown and crispy on both sides.
2. In another pan, add the ham until it's heated through.
3. Once the ham is re-heated, add butter to the same pan you re-heated ham in and then fry eggs. Season to taste with salt and pepper.
4. To plate, layer queso fresco, ham and fried egg on a plate. Top with chives and serve.
5. Recipe Notes:
6. This recipe is easily scalable, simply up the egg to as many people as you are serving!

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



PHOTO & RECIPE: MINCE REPUBLIC



RECIPE
—
BREAKFAST

HAM AND CHEESE BREAKFAST STRATA

Delicious ham & cheese strata packed with country ham, cheese & spinach!

Cook Time: 55 minutes Total Time: 9 hours 15 minutes (includes chilling) Yield: 12 servings



PHOTO & RECIPE: STRESS BAKING

INGREDIENTS:

- 1 T. unsalted butter
- 1 medium yellow onion, diced
- 1 T. minced garlic
- 6 cups spinach, loosely packed and roughly chopped
- 12" baguette, cut into 1-2x cubes (I recommend a stale Italian or French bread*)
- 1 green bell pepper, diced (about 1 cup)
- 1 red bell pepper, diced (about 1 cup)
- **2-6 ounce packages Clifty Farm Country Ham Biscuit Slices, cut into 1-2" slices***
- 2 cups Gruyere cheese, coarsely grated
- 1/2 cup grated Parmigiano-Reggiano
- 6 eggs
- 1 1/2 cups milk (any dairy or non-dairy)
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

DIRECTIONS:

- Coat a 3-quart casserole dish or 9x13-inch baking dish with nonstick spray (aff link). Set aside.
- Melt butter in a large sauté pan over medium heat.
- Add the onion and cook, stirring frequently, until soft and translucent (about 4 minutes).
- Add the garlic and cook for another minute.
- Add spinach, stir to combine, then remove from heat and set aside.
- In your prepared baking dish, add half bread in a single layer, followed by 1/2 the spinach mixture, then 1/2 the green and red peppers, then 1/2 the ham, then 1/2 the Gruyere and Parmigiano-Reggiano cheeses. Repeat in the same order

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices
- Item #579 - Country Ham Boneless End Cuts



HAM AND CHEESE BREAKFAST STRATA

(CONTINUED)

DIRECTIONS:

- with the rest of the ingredients.
- In a medium bowl, whisk together eggs, milk, salt and pepper until well combined. Pour in an even layer over the ingredients in the casserole dish. Add more freshly ground pepper, if desired.
- Cover with plastic wrap and place in the fridge for at least 1 hour, preferably overnight (up to 12 hours).
- Remove casserole from fridge and let come to room temperature while you preheat the oven to 375°F.
- Bake for 30 minutes. Loosely cover the dish with aluminum foil and bake for another 20-25 minutes. Casserole is done with browned on the sides and puffy in the center. Mine usually takes about 55 minutes.
- Slice, serve and enjoy!

NOTES:

- Bread: Don't have stale bread or time to wait for it to become stale? Cut it into cubes and lay it in a single layer on a baking sheet, and bake for 15 minutes at 350°F.
- Freezing Instructions: Prepare through step 7, then cover the casserole with plastic wrap, then a layer of aluminum foil. Freeze for up to 3 months. Allow to thaw overnight in the refrigerator. Bring to room temperature, then continue with step 8.



RECIPE
—
BREAKFAST

BREAKFAST TACOS WITH HAM SHELLS

Country ham...as a taco shell!

This innovative dish is one not too miss.

FPO— Prep time: 20 mins Cook time: 45 mins
Total time: 1 hour 5 mins Serves: 8



PHOTO & RECIPE: CHOP HAPPY

INGREDIENTS:

- 5 slices Clifty Farms Country Ham Biscuit Portions (Pre-cooked Ham Slices)
- 6 eggs
- 1 tsp. salt
- 1 tsp. pepper
- 1 T. Greek yogurt
- 3 scallions (chopped)
- 1 handful cheddar cheese (shredded)
- 1/2 cup salsa (store bought)
- 2 T. butter

DIRECTIONS:

1. First, place the slices of the Clifty Farms Country Ham Biscuit Portions on a medium high pan to brown both sides. Cook 30 seconds each side.
2. Next, take ham out and lower the heat to medium low and place 2 tablespoons butter and the eggs in the pan (do not add salt yet as it will make the eggs tough).
3. Now, stir the eggs constantly till form fluffy curds. This takes about 2 minutes.
4. Next, turn off the heat. Then add salt, pepper, Greek yogurt, cheese, and scallions. Mix to combine.
5. Finally, place ham in taco holder, fill with the cheesy eggs, top with salsa, and enjoy!

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



RECIPE
—
BREAKFAST

EGGS BENEDICT WITH CANDIED COUNTRY HAM

Award winning dish that makes eggs benedict anything but ordinary.

FPO —Prep Time: 1 hour Cook Time: 20 minutes Total Time: 1 hour 20 minutes

INGREDIENTS:

- 5 Clifty Farm Country Ham Biscuit Slices*
- 1/2 cups brown sugar
- 1/2 cups maple syrup
- 1/2 cups shredded cheddar cheese
- fresh parsley, chopped
- 1 cups cake flour
- 1 tsp. sugar
- 2 tsp. baking powder
- pinch of kosher salt
- 1 egg yolk
- 3/4 cups whole milk
- 1/4 cups melted butter
- 2 eggs whites
- 1 tsp. sugar
- 4 egg yolks
- 1 tsp. water
- 1 tsp. lemon juice
- 6 T. butter
- pinch of kosher salt
- 3 eggs
- water
- white vinegar

DIRECTIONS:

- Heat the oven to 350 degrees. Lay the country ham slices on a non-stick baking sheet. Crumble the brown sugar on the top of each slice, then drizzle on the maple syrup. Place in oven and bake for about 10 minutes, turning the slices over halfway through the baking process. Keep checking just to ensure you are not burning the

sugars. Remove from oven and reserve. You can allow the candied ham to cool in the pan or on a baking rack. You will notice the ham will start to harden like candy—this is exactly how you want it! Once the candied ham is placed on the warm pancake and topped with the egg, it will heat up perfectly and have just the right consistency.

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item # 568 - Country Ham Biscuit Cut Slices
- Item # 579 - Country Ham Boneless End Cuts



PHOTO & RECIPE: CHARLOTTE FASHION PLATE



EGGS BENEDICT WITH CANDIED COUNTRY HAM (CONTINUED)

DIRECTIONS:

- To make the super fluffy pancakes, in a bowl, combine the cake flour, sugar, baking powder and salt. In a larger bowl, combine the egg and milk. Lightly mix. Add the melted butter slowly to the egg/milk mixture so as to not scramble the egg. Combine the dry ingredients to the wet ingredients...whisking very gently, adding just a little bit at a time. Do not overwork or over mix the batter. You just want to combine.
 - In a separate bowl, start beating the egg whites and the sugar on medium low until stiff peaks form...you may have to increase the speed just a bit at the end. Gently (and we mean gently) fold the stiff egg whites into the pancake batter with a spatula. Do not worry if all of the whites are not fully incorporated.
 - Heat up a non-stick pan or griddle to medium, medium-low...the key to these perfect pancakes, is to cook them slowly. Spray with non-stick spray or butter. Drop about a 1/2 cup spoonful of the batter mixture onto the pan for each pancake. Allow to form bubbles before flipping. This will probably take about five to six minutes. Flip and allow to cook on the other side about two minutes or so. This amount of batter made five generous size pancakes. Cover finished pancakes and reserve in a warm place (oven or microwave) while you prepare the rest of the ingredients.
 - Start boiling a pot of water for poaching the eggs. When the water just about comes to a boil...add a bit (tablespoon) of white vinegar.
- Crack an egg in a small bowl. Lower the heat just a touch...you do not want a hard boil as you are poaching. Swirl the water with a slotted spoon and drop in the egg...the egg white will start to form around the yolk. I can typically poach two eggs at a time in the same pot...do not get frustrated if it takes you several attempts. Eggs should take about four minutes to poach...meaning the white will be set and the yolk will still run when broken.
- Remove eggs from water and allow to drain on paper towels. For this recipe, you need to poach three eggs.
 - I would suggest, at this point, to start plating, then prepare your Hollandaise sauce. It only takes about a minute to prepare, but you definitely want to devour as soon as you add the sauce. Place a pancake on a plate. Cover each pancake with the candied country ham slices, then top each with a poached egg. Sprinkle on shredded cheddar cheese.
 - For the Hollandaise sauce, select a bowl just wide enough to fit an immersion blender, add the egg yolks, water and lemon juice. Melt the butter. Transfer the butter to something you can pour from. Start the immersion blender and slowly pour in the warm butter...a little bit at a time...you do NOT want to scramble the egg. You will start to see a silky, smooth sauce form. Taste and season with salt/pepper, if needed.
 - Pour sauce on top of egg stacks. Garnish with a bit of fresh parsley and ENJOY!



RECIPE
—
BREAKFAST

KETO COUNTRY HAM BISCUITS AND RED EYE GRAVY

Try this keto-friendly version of country ham biscuits with a traditional red eye gravy today!

Prep Time: 10 minutes Cook Time: 30 minutes Total Time: 40 minutes

INGREDIENTS:

- 6 ounces Clifty Farm's Country Ham Biscuit Slices
- 2 ounces or 1/4 cup of brewed black coffee
- 2 ounces or 1/4 cup or water
- 1 T. of sugar free ketchup
- 1/2- 1 T. of keto friendly sweetener.
- 2 T. butter
- Keto Country Ham Biscuits:
- 1 bag of Kawaii Treats and Eats drop biscuit mix
- 1/2 cup of finely chopped Clifty Farms Country Ham Biscuit Slices
- 1/4 cup of freshly grated cheese (I used mozzarella)
- 1 finely chopped green onion

DIRECTIONS:

The Biscuits

1. Start by preparing the biscuits as directed on the packaging.
2. Add the 1/4 cup of chopped ham, cheese, and green onions.
3. Bake as directed. baked keto biscuits for red eye gravy and ham

Country Ham and Keto Red Eye Gravy

4. While the biscuits are in the oven warm a cast-iron skillet on medium-low to medium heat.
5. Melt 1 tbsp of butter in the skillet.
6. Fry the country ham slices in the skillet for approximately 2-3 minutes a side until the ham browns. keto country ham cast iron red eye gravy

DIRECTIONS CONTINUED ON REVERSE...

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



PHOTO & RECIPE: BRILLIANTLY KETO



KETO COUNTRY HAM BISCUITS AND RED EYE GRAVY

(CONTINUED)

DIRECTIONS:

7. Once both sides of the country ham are browned remove them from the pan.
8. Add the remaining butter to the pan and melt. Once the butter is melted add the coffee, water, ketchup, and sweetener.
9. Whisk all the ingredients together, and scrape any of the bits off the bottom of the pan.
10. Reduce the gravy for 5-10 minutes. keto red eye gravy for country ham and biscuits
11. Place the country ham back into the gravy and coat both sides with the red eye gravy. country ham in keto red eye gravy for biscuits
12. Slice the biscuits in half.
13. Assemble your ham and biscuit breakfast sandwiches.
14. That's all that there is to this recipe. This is one of the easiest breakfast recipes and has become a staple in our keto house.
15. Notes: The biscuit mix is optional for this recipe, but I highly recommend trying these drop biscuits at some point.
16. Substitute the biscuits with your favorite biscuit recipe.



RECIPE
—
BREAKFAST

COUNTRY HAM BREAKFAST BOARD

Create an entire breakfast board with country ham and other breakfast delectables that are sure to please.

Prep Time: 15 minutes **Cook Time:** 18 minutes
Total Time: 33 minutes **Serving:** 24

INGREDIENTS:

- 1 (6oz) package Clifty Farm Country Ham Biscuit Slices
- 1/3 cup red bell peppers, diced
- 1/3 cup green bell peppers, diced
- 3/4 cup shredded cheddar cheese
- 7 extra large eggs or 8 large eggs
- 1/2 tsp. dijon mustard
- 1/4 tsp. kosher salt
- 1/4 tsp. coarse black pepper
- 3/4 cup half and half
- few dashes of hot sauce

DIRECTIONS:

1. Preheat oven to 350 degrees F. Line a large baking sheet with foil. Spray a 24 cup mini muffin pan with no stick cooking spray. Place on baking sheet.
2. Cut 5 country ham slices into small pieces (diced). Divide ham evenly between the mini muffin cups. May need to use an additional 1 or 2 slices from the package. Arrange the diced red and green peppers evenly between the cups. Top each with shredded cheese.
3. In a large mixing bowl, beat together the eggs, dijon mustard, salt, pepper, half and half, and hot sauce until well combined. Pour mixture into a small glass measuring cup. Carefully pour small amounts into each cup, covering the ingredients. Do not overfill.
4. Bake until egg mixture is set, about 15-17 minutes. Remove from oven and allow to set about 5 minutes. Remove each quiche with a butter knife and transfer to a wire cooling rack.
5. Serve warm or at room temperature.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



PHOTO & RECIPE: GRANDMA HONEYS HOUSE



RECIPE
—
BREAKFAST

HAM & CHEESE QUICHE

Simple dish that's full of flavors that will please everyone at the table.

Prep time: 20 mins Cook time: 45 mins
Total time: 1 hour 5 mins Serves: 8



PHOTO & RECIPE: SWEET DASS OF SASS

INGREDIENTS:

- 1 (9-inch) frozen ready-to-bake pie crust (Deep Dish)
- 1 T. butter
- 1 small yellow onion, diced
- 6 large eggs
- 1 cup half-and-half
- ½ tsp. Italian seasoning
- Sea salt and freshly cracked pepper
- **1 and ½ cups diced/cubed Clifty Farm Country Ham Seasoning Pieces, cooked**
- 2 cup colby jack cheese, freshly grated
- Optional garnish: chopped chives

DIRECTIONS:

1. Preheat oven to 375 degrees.
2. Place unwrapped frozen pie crust on a baking sheet and bake for 10 minutes. Remove and allow to slightly cool for 10-15 min.
3. Add the butter to skillet over medium high heat.
4. Add diced onion and saute, 3-5 minutes or until soft and translucent. Remove, set aside, and allow to slightly cool.
5. In a large bowl, whisk the eggs until lightly beaten.
6. Whisk in the half-and-half, Italian seasoning, and salt and pepper (to taste; be mindful as ham will add saltiness).
7. Gently stir in the cubed ham and both cheeses. Stir in the cooked onion.
8. Pour filling into the par-baked pie crust (still on the baking sheet) and bake on your lower oven rack (not the top one) for 35 to 40 minutes, or until set and very slightly jiggly in the center.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



RECIPE
—
BREAKFAST



PHOTO & RECIPE: DA STYLISH FOODIE

HAM & EGG MUFFINS

A perfect make ahead recipe that's packed full of protein & veggies.

Prep Time: 15 Minutes Cook Time: 13-15 Minutes
Serving: 4

INGREDIENTS:

- 1 Diced red bell peppers
- 1 Diced orange bell pepper
- 8 brown eggs scrambled
- **6 oz. Clifty Farms Ham Diced***
- Diced white Onions
- Onion powder
- Garlic powder
- Smoked paprika to taste
- Fresh parsley garnish
- Shredded cheese blend
- Lactaid milk
- muffin tin
- olive oil
- cooking spray

DIRECTIONS:

1. Saute onions and bell peppers in a pan with olive oil. Set aside.
2. Add olive oil, small amount, Fry the Ham on both sides until cooked. Remove and dice the ham into small bite size pieces. Set aside.
3. Scramble eggs, few splashes of milk and onion & garlic powder and smoked paprika. Set aside.
4. Preheat oven to 375 degrees.
5. Dice the ham. Set aside
6. Spray tin with Pam.
7. Pour eggs in each tin.
8. Next, add the onions, bell peppers, cheese and ham (in that order) on top of the eggs in each muffin tin spot.
9. Bake on 375 degrees for 10 - 14 minutes.
10. Garnish with fresh herbs to serve.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



EGGS BENEDICT WITH CANDIED COUNTRY HAM (CONTINUED)

DIRECTIONS:



RECIPE
—
BREAKFAST

EASY HAM & VEGGIE FRITTATA

Trying a healthy recipe, doesn't mean you have to miss out on flavor. This country ham & veggie frittata is a favorite.



PHOTO & RECIPE: A HAPPY HEALTHY HOME

FPO—Prep Time: 10 minutes Cook Time: 30 minutes Total Time: 40 minutes

INGREDIENTS:

- 2.5oz Clifty Farm Country Ham Biscuit Cut Slices, diced
- 8 medium/larger eggs
- 149g Orange Bell Pepper, diced
- 50g Spinach
- 50g Yellow Onion, diced
- 1 tsp. minced garlic
- Salt + Pepper to taste
- 1/4 tsp garlic powder
- 1/4 tsp. cumin
- 1/4 tsp. coriander
- 28g cheese of choice
- green onions (optional)

DIRECTIONS:

1. Preheat oven to 350 degrees. Lightly grease a 9-inch round baking dish. I prefer olive oil spray.
2. Heat a small saute pan at medium/low heat and spray with olive oil spray. Add minced garlic, onion and bell peppers and saute for 5 minutes. Add spinach and saute until slightly wilted. Add Clifty Farm Country Ham Biscuit Cut Slices, diced, combine and saute for an additional 3-5 minutes.
3. Place sauteed ham and veggies in the greased baking dish and set aside. Allow the mixture to cool for 3-5 minutes.
4. In a medium bowl, whisk together eggs and seasonings.
5. Gently pour egg mixture over the ham and veggies.
6. Place baking dish on the middle rack of the oven and bake for 35 minutes.
7. Remove from oven, sprinkle frittata with cheese and place back in the oven until melted 2-5 minutes.
8. Once melted, remove from oven and allow the frittata to cool slightly before topping with fresh green onions before serving.

*RECOMMENDED PRODUCT CODE(S):

- Item # 174 - Country Ham Biscuit Cut Slices
- Item #568 - Country Ham Biscuit Cut Slices



RECIPE
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BREAKFAST

MAPLE HAM & WHITE CHEDDAR CORNBREAD MUFFINS (LOW CARB, GLUTEN FREE)



PHOTO & RECIPE: THE FIT FORK

Low carb AND gluten free? These taste so good, they can't be healthy...

Prep Time: 10 mins Cook Time: 20 mins Total Time: 30 mins

INGREDIENTS:

- 6 oz chopped Clifty Farm Country Ham Biscuit Cut Slices*
- 1 cup yellow corn meal
- 1 cup almond meal
- 2 tsp baking powder
- 1/2 tsp salt
- 1 cup almond milk, unsweetened
- 2 large eggs
- 3 oz aged white cheddar grated

DIRECTIONS:

- Pre-heat oven to 400 F.
- Prepare ham in skillet on stovetop adding equal parts cola & water to cover the bottom of the skillet. Then heat each side of the ham slice 2-3 minutes until cooked. *Could also used chopped ham from holiday leftovers*
- In large bowl, stir together dry ingredients until combined including corn meal, almond meal, baking powder, and salt.
- In another bowl, whisk together wet ingredients including almond milk, eggs, and maple syrup substitute. Note: if stevia-based, no-sugar maple

DIRECTIONS CONTINUED ON REVERSE...

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MAPLE HAM & WHITE CHEDDAR CORNBREAD MUFFINS (CONTINUED)

DIRECTIONS:

- flavor syrup unavailable, you may use real maple syrup, it will just increase the calorie and carb count of recipe.
- Mix wet ingredients into dry ingredients, stirring with spatula until combined.
 - Stir in cheese and cooked ham.
 - Pour batter into oiled or papered muffin tins, should make 12 standard-sized muffins.
 - Bake for 20 minutes at 400 F degrees or until turning golden brown on top and toothpick on center pulls clean.
 - Allow to cool in pan for 5 minutes before removing.



RECIPE
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BREAKFAST

SWEET POTATO HASH WITH HAM AND EGGS

A Southern culinary treat - a perfect dish at breakfast, brunch or dinner.



PHOTO & RECIPE: WENT HERE 8 THIS

Prep Time: 10 minutes Cook Time: 20 minutes Total Time: 30 minutes Servings: 4

INGREDIENTS:

- 2 cups diced sweet potatoes
- 2 cups Clifty Farm Country Ham, diced and cooked*
- 1/2 red pepper diced
- 1/2 onion diced
- 1 jalapeno diced
- 1 tsp. cumin
- 1/4 tsp. black pepper
- 1 tsp. paprika
- 1 tbsp. olive oil
- 4 eggs

DIRECTIONS:

1. Preheat the oven to 375 degrees.
2. Heat a large oven proof skillet over medium heat and add the olive oil. Add the sweet potatoes and cover. Cook for 5-7 minutes, stirring periodically to prevent burning.
3. Add the ham, onion, red pepper, jalapeno and spices. Mix to combine and cook for 5-7 minutes, until the vegetables have softened. Add salt to taste at this point. Country ham will provide salt to the dish already.
4. Remove from heat. Break 4 eggs over the top of the hash and place in the oven.
5. Bake for 15-20 minutes, until the egg whites are set.
6. Garnish with cilantro and serve.

EXPERT TIPS ON REVERSE...

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SWEET POTATO HASH WITH HAM AND EGGS (CONTINUED)

EXPERT TIPS:

1. If you don't have an ovenproof skillet, you can cook in a regular skillet, then transfer to any oven safe dish. You can also fry the eggs separately and top with the fried eggs.
2. You can leave the peel on or peel the sweet potatoes, depending on your preference.
3. Be sure to stir the sweet potatoes every couple minutes while cooking them to prevent burning. I also recommend using a non-stick pan.
4. Add an additional jalapeño for extra spice. You can also omit the jalapeño if you prefer no spice.
5. Make ahead: This is an awesome make-ahead dish. Just make the hash (without the eggs) and store in a covered container in the fridge for up to 3 days. Place in an ovenproof dish, break the eggs on top and cook according to the recipe instructions when ready.



RECIPE
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BREAKFAST

SOUTHWESTERN HAM + CHEESE SCONES WITH CRANBERRY PECAN JALAPEÑO JAM



PHOTO & RECIPE: LOULOU SUCRE

Scrumptious scones featuring country ham that are perfectly complimented with a sweet & spicy jelly!

FPO—Prep Time: 10 minutes Cook Time: 20 minutes Total Time: 30 minutes Servings: 4

INGREDIENTS:

- 2 cups all-purpose flour, plus more for rolling
- 1 T. baking powder
- 1 tsp. salt
- ½ tsp. ground black pepper
- 2 large eggs, plus more for egg wash
- ¾ cup heavy cream, plus more for egg wash
- 1 cup shredded Mexican cheese blend (cheddar, pepper jack, Monterey Jack)
- 12 T. unsalted butter, cut into small dice
- 6 oz diced ham
- 2 T. poblano pepper, finely diced
- 1 4 oz can diced green chilies, drained

For the Cranberry Pecan Jalapeño Jelly:

- 2 cups fresh or frozen cranberries
- 2 jalapeños, deseeded and finely diced
- ½ cup red bell pepper, finely diced
- 1 T. red onion, finely diced
- 2 T. apple cider vinegar
- 1 cup sugar
- ½ cup water
- ¼ tsp. salt
- 1 tsp. crushed red pepper flakes
- ½ cup pecans, finely chopped

SEE OVER FOR DIRECTIONS:

*RECOMMENDED PRODUCT CODE(S):

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SOUTHWESTERN HAM + CHEESE SCONES WITH CRANBERRY PECAN JALAPEÑO JAM (CONTINUED)

SCONES DIRECTIONS:

- Preheat the oven to 375 degrees.
- In a large bowl, combine the flour, baking powder, salt, and pepper. Stir to combine.
- Add the eggs, cream, and cheese. Stir to combine all. Add the butter and cut in with a pastry cutter or two knives. (Mixture will be kind of wet, not dry like most scone recipes.)
- Cut the butter into the mixture until the butter is in small bits. Stir in the ham, poblano peppers, and green chilies.
- Generously coat a skillet or scone pan with cooking spray. Spoon the scone dough into the pan only filling 3/4 capacity. Place the pan on a cooking sheet to prevent drips.
- Bake for 25-30 minutes or until a toothpick when inserted, comes out clean. Serve warm with Cranberry Pecan Jalapeño Jam.

JAM DIRECTIONS:

- Place all the ingredients except for the crushed red pepper flakes and pecans into a medium-sized saucepan and boil for 6 minutes on medium-high heat. Stir the mixture constantly until all the cranberries have popped, and the sauce has thickened.
- At this time, remove the mixture from the heat and allow to cool slightly. Either using an immersion blender or a regular blender, lightly blend the mixture to achieve smaller pieces of peppers and onions.
- Add the crushed red pepper flakes and pecans. Place the mixture back on the stove. Stir well, and cook over medium-high heat for another 6 minutes (stirring occasionally).
- Allow the jam to cool and store in a covered jar or dish for up to 2 weeks.



RECIPE
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SWEET POTATO, APPLE AND CLIFTY FARM HAM HASH

This dish is a show stopper - fantastic medley of flavors and a presentation that will be remembered.



PHOTO & RECIPE: WENT HERE 8 THIS

Prep Time: 15 minutes. Cook Time: 30 minutes. Total Time: 45 minutes

INGREDIENTS:

- 1 pkg Clifty Farm Country Ham Biscuit Cut Slices, cut into pieces*
- 2 cups peeled and cubed sweet potatoes
- 2 T. butter
- 1 T. olive oil
- 1 apple, peeled, cored and chopped
- 1 red pepper, chopped
- 4 eggs
- ½ tsp. red pepper flakes
- ¼ tsp. nutmeg
- ½ tsp. cinnamon
- Salt and pepper to taste

DIRECTIONS:

1. In a large skillet (cast iron skillet recommended) sauté the sweet potatoes in butter for about 10 minutes over a medium heat.
2. Add the sweet potato, red pepper and apple to the pan and continue to cook for another 5-10 minutes.
3. Add in the red pepper flakes, salt, pepper, cinnamon and nutmeg and ham. Stir well.
4. Create 4 holes in the hash and carefully break your eggs into each hole and cook covered for about 10 minutes or until your eggs are ready the way that you like them.
5. Serve immediately.

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RECIPE
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SWEET POTATO PIE BOATS WITH HAM

This fun & creative dish combines healthy and great tasting ingredients into one innovative dish featuring country ham.

*Prep Time: 10 minutes Cook Time: 60 minutes
Total Time: 1 hour 10 minutes*

INGREDIENTS:

- 1 large sweet potato
- 2 eggs
- 1 avocado
- 1 cup Parmesan cheese
- 1 bunch green onions
- **6 oz. Clifty Farms ham pieces fully cooked**

DIRECTIONS:

1. Heat your oven to 400°F.
2. Prick your sweet potato all over and place on a baking sheet.
3. Cook for 60 minutes.
4. When there is 10 minutes left, fry your eggs in a sauce pan in butter. Sprinkle salt, pepper in a little cheese on top.
5. Slice your avocado into slices.
6. Heat a sauce pan with a tablespoon of butter and add in ham pieces
7. Slice the white ends of the green onions and add in with meat. Let cook on medium for 8-10 minutes or until heated through.
8. Take your sweet potato out of the oven and cut in half.
9. Scoop a few tablespoons out of the middle to make room for the filling.
10. Top with egg, cheese, avocado, and Clifty meat ham.
11. Sprinkle some cut up green onions on top and enjoy!

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PHOTO & RECIPE: A SWEET POTATO PIE



RECIPE
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BREAKFAST

CHEESY HAM & VEGGIE FRITTATA

Who can resist the combinations of egg, cheese, country ham & veggies baked into one delicious frittata?

Prep Time: 15 min. **Cook Time:** 40 min.
Total Time: 55 min.

INGREDIENTS:

- 2 T. olive oil
- 2 T. butter
- 1 medium onion, chopped
- 1 leek, chopped white and light green parts
- 1 ½ cups small zucchini, sliced into ½" rounds and then into half-moons
- 2 cups shitake mushroom caps, sliced
- 1 red bell pepper, chopped
- 2 tsp. fresh thyme leaves, stripped from stems
- ½ tsp. salt
- ½ tsp. black pepper
- 2 cups baby spinach leaves, packed
- 1 ½ cups (packed) Clifty Farm Country Ham Seasoning Pieces, chopped bite-size
- 8 large eggs
- 1 ½ cups shredded Gruyere or good quality Swiss cheese
- 5.2 oz. container Boursin garlic and herb cheese

DIRECTIONS:

1. Preheat oven to 375 degrees.
2. Heat olive oil and butter in a large (12") cast iron or oven-proof skillet over medium high heat. Sauté onions and leeks until soft and fragrant. Add the mushrooms, zucchini, red pepper (reserve ¼ cup for topping), 1 teaspoon of the thyme leaves, salt, and pepper to the

pan and continue cooking, stirring frequently, for another 5-6 minutes until mushrooms and zucchini are soft and begin to lightly brown.

3. Add the spinach and 1 cup of the ham and cook, folding in the ingredients together until the spinach begins to wilt and ham begins to lightly brown. If there is sticking to the bottom of the

DIRECTIONS CONTINUED ON REVERSE...

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PHOTO & RECIPE: DISH OFF THE BLOCK



CHEESY HAM & VEGGIE FRITTATA

(CONTINUED)

DIRECTIONS:

- pan, add $\frac{1}{4}$ cup of water to the pan and gently scrape the bottom to release the bits. Reduce heat to medium.
4. Beat the eggs in a large bowl and stir in the shredded Gruyere cheese. Pour this mixture over the contents in the pan and spread out with a spoon to evenly cover and allow the eggs and cheese to get into all of the nooks and crannies between the ham and veggies.
 5. Place the creamy Boursin cheese in dollops all over the top of the frittata, along with the remaining red pepper, $\frac{1}{4}$ cup of the chopped ham, and teaspoon of the thyme. Light press the ingredients into the loose eggs.
 6. Continue to cook on the stove top for about 4-5 minutes until the edges of the eggs are set but the center of the frittata is still loose. Place in the oven and cook for 20-25 minutes until the center is set and the top is golden. Let rest for 5 minutes. Cut into slices and garnish with thyme sprigs



RECIPE
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BREAKFAST

WESTERN BENEDICT HASH

A colorful rendition of a breakfast hash featuring country ham & plenty of veggies!

FPO—Prep Time: 10 minutes Cook Time: 20 minutes

INGREDIENTS:

- 1/4 tsp. onion powder
- 1/4 tsp. garlic powder
- 2 T. butter
- 1 T. olive oil (cooking oil)
- 4 cups diced home fries
- 1 Clifty Farms Country Ham Biscuit Slices (chopped)
- 1/3 cup onion
- 1/3 cup Green bell pepper
- 1/3 cup Red bell pepper
- 1/3 cup Yellow bell pepper
- 1/2 cup shredded cheddar cheese
- 4 eggs
- Blender Hollandaise Sauce
- 3 egg yolks
- 1 T. lemon juice
- Pinch of salt (to taste)
- 1/2 cup melted butter

DIRECTIONS:

1. Preheat oven to 425°F.
2. Dice peppers and onions, sauté with 1 T. of butter and set aside.
3. Wash potatoes and dice into homefries. Cook in hot skillet with 1 T. butter and cooking oil. Start on high heat and reduce to low after a few minutes.
4. Once potatoes begin to cook add paprika, onion powder, garlic powder, pepper, and salt to taste.
5. Cook until potatoes are fork tender, they should develop a nice crust on the outside.
6. Remove potatoes from skillet and add chopped Clifty Farms Country Ham Biscuit Slices.
7. Next add sautéed veggies and potatoes back to the skillet and stir everything to combine.
8. Create small nests for eggs. Crack eggs into the hash and place in the oven.

DIRECTIONS CONTINUED ON REVERSE...

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PHOTO & RECIPE: MARGARITAS ON THE ROCKS



WESTERN BENEDICT HASH

(CONTINUED)

DIRECTIONS:

9. Bake for 15 to 20 minutes until whites set or yolk is semi set (depends on your preference).
10. While the hash is cooking make your blender hollandaise.
11. Add 1/2 cup of butter to a skillet and allow to melt.
12. In a blender add three egg yolks, a pinch of salt, and lemon juice blend until welcome combined.
13. Slowly add butter in a slow stream while blender is blending. **if hollandaise is too thick add a bit of water to thin it out**
14. Once hash is finished cooking, drizzle hollandaise over the top and garnish with fresh parsley or cilantro and a sprinkle of paprika.