



**Winter**  
**RECIPE BOOK**



# PEANUT BUTTER PRETZEL CHOCOLATE FUDGE


## INGREDIENTS

- 2 cups semisweet or bittersweet good-quality chocolate chips
- 1 (14-ounce) can sweetened condensed milk
- 1/4 cup creamy peanut butter
- 1/4 cup plus 1 tablespoon (reserved) chopped Trucker Treats Cinnamon Toast Pretzels 
- 1/4 cup plus 1 tablespoon (reserved) chopped salted peanuts

## DIRECTIONS

- 1 Line an 8-by-8-inch pan with parchment paper.
- 2 In a medium-size heavy saucepan, melt chocolate chips with condensed milk and peanut butter. Melt over low heat, stirring until melted and smooth. Remove from heat.
- 3 Add pretzels and peanuts, folding to combine.
- 4 Spread fudge mixture into prepared pan. Top with reserved 1 tablespoon each of chopped pretzels and peanuts.
- 5 Refrigerate until set, about 2 hours. Pull out and cut into squares. Store leftovers in the refrigerator.



 Certified and locally sourced

Looking to make the best Peanut Butter Pretzel Chocolate Fudge? Be sure to use **Trucker Treats Cinnamon Toast Pretzels**.

Order online at [truckertreats.net](http://truckertreats.net).





# NACHO TABLE

## INGREDIENTS

### Meat Mixture:

- 1 pound ground beef
- 1 small package taco seasoning
- 1 jar Ace in the Bowl Salsa

### Nacho Cheese Sauce:

- 2 tablespoons Hiland Butter
- 2 tablespoons Shawnee Mills Flour
- 1 cup Hiland Whole Milk
- 1 1/2 cups shredded cheddar cheese
- 1/4 teaspoon salt

- 1/4 teaspoon chili powder

### Additional Ingredients:


- 2 large bags tortilla chips
- 1/2 cup chopped fresh cilantro
- 2 sliced limes
- 2 tomatoes, chopped
- Hiland Sour Cream
- Sixth Day Snacks Salsa
- Sixth Day Snacks Pickled Jalapeños
- Augusto's Green Sauce

## DIRECTIONS

- 1 To make Meat Mixture** – Cook ground beef over medium-high heat until no pink remains. Drain grease. Add taco seasoning and salsa, bring to a simmer, then cook on medium-low heat for 15 to 20 minutes.
- 2 To make Nacho Cheese Sauce** – Place butter and flour in a small saucepan over medium heat. Whisk until butter is melted and mixture becomes foamy. Whisk until bubbly, about a minute. Add milk, whisking as you add. Bring milk to a simmer. Once it has simmered a couple of minutes, turn off heat. Add cheese, stir until melted. Add salt and chili powder.
- 3 To make Nacho Table** – Line your kitchen table or island with parchment paper or foil. Spread chips across the table. Just before serving, sprinkle with meat mixture. Drizzle with nacho cheese sauce. Top with cilantro, lime, tomatoes, sour cream, Ace in the Bowl Salsa, jalapeños and Augusto's green sauce.

**Note:** One way to neatly add the tomatoes or green sauce is to place them in a plastic squeeze bottle to drizzle across the nachos. Place plates and several sets of tongs around the table so guests can help themselves.



 Certified and locally sourced




Looking to make the best Nacho Table?  
Be sure to use **Ace in the Bowl Salsa**.

Order online at [aceinthebowl.com](http://aceinthebowl.com).



# S'MORES PIZZA


## INGREDIENTS

- 1 Stone Sisters 10-inch Organic Sprouted Spelt Crust 
- 2 teaspoons Hiland Heavy Whipping Cream 
- Sprinkle of sugar
- Sprinkle of cinnamon
- 1 bottle Bedré Dark Chocolate Premium Sauce or 1 cup chopped Bedré chocolate, melted 
- 3 graham crackers, crushed

## DIRECTIONS

- 1 Preheat oven to 375 degrees. Brush whipping cream on crust. Sprinkle with sugar and cinnamon. Bake crust 3-5 minutes until it is slightly crispy. Set aside to cool.
- 2 Sprinkle with half the crushed graham crackers. Top with marshmallows. Bake 5 minutes or until marshmallows are golden brown and gooey.
- 3 Drizzle baked s'mores pizza with melted chocolate and sprinkle with reserved crushed graham crackers. Cut into slices and serve.



 Certified and locally sourced

Looking to make the best S'mores Pizza?  
Be sure to use **Bedré Dark Chocolate**.










Order online at [Bedrechocolates.com](https://www.Bedrechocolates.com).





# CARAMEL APPLE PIE

## INGREDIENTS

- 1 double pie crust
- 6 large apples, peeled and sliced (about 8–10 cups)
- ¼ cup Shawnee Mills All-Purpose Flour 
- ½ cup granulated sugar
- 2 tablespoons fresh lemon juice
- 2 teaspoons lemon zest
- 1½ teaspoons Savory Spice Ground Ceylon Cinnamon 
- ¼ teaspoon Savory Spice Ground Madagascar Cloves 
- ¼ teaspoon Savory Spice Ground Nutmeg 
- 1 teaspoon Griffin's Vanilla Extract 
- 1 cup Braum's Caramel Sauce, divided 
- 1 Equally Yolke Egg, beaten 
- 1 tablespoon Braum's Heavy Whipping Cream 
- Savory Spice Vanilla Bean Sugar, for topping 

## DIRECTIONS

- 1 Fit one crust into a 9-inch pie pan. Flute edges. Place remaining crust and crust that is fitted in pan into refrigerator until ready to use.
- 2 Preheat oven to 400 degrees. To make the filling, peel and slice the apples into ¼-inch slices. Toss in a large bowl with flour, sugar, lemon juice, lemon zest, cinnamon, cloves, nutmeg and vanilla until evenly coated.
- 3 Transfer the apple pie filling to the bottom crust, mounding the apples slightly in the center. They will bake down as they cook. Drizzle ½ cup of the caramel sauce over the top of the apples.
- 4 Roll out the top crust and place over apples to cover. Fold pastry over edges to seal, then cut slits in pastry to seal. Alternately, make a lattice topping.
- 5 Whisk together egg and cream, making an egg wash to brush over the top crust. Sprinkle with vanilla bean sugar. Bake 20 minutes, then decrease the oven temperature to 375 degrees and continue to bake for another 40–50 minutes, or until the crust is golden brown and the filling is bubbling inside. If the top crust starts getting too dark around the edges, cover with aluminum foil.

**Note:** Let the pie cool for at least 4 hours before serving so that the filling has time to set up. To serve, drizzle the whole pie or each slice of pie with additional caramel sauce.



 Certified and locally sourced

Looking to make the best Caramel Apple Pie?  
Be sure to use **Griffin's Imitation Vanilla Extract**.

Visit [griffinfoods.com](http://griffinfoods.com).



# BRAISED BEEF STREET TACOS


## INGREDIENTS

- 1 teaspoon vegetable oil
  - 1 medium onion
  - 1 Triple S Farms Sweet Potato
  - 1 teaspoon red pepper flakes
  - 2 pounds Peach Crest Ranch sirloin roast, for braising
  - 1 tablespoon Head Country All Purpose Championship Seasoning
  - 1 cup COOP Ale Works Spare Rib Pale Ale
  - 1 cup Head Country Original Bar-B-Q Sauce
  - 16 flour tortillas (small or street size)
  - 2 tablespoons Hiland Butter
- Toppings:**
- 1/2 cup Scissortail Farms Cilantro
  - 1 cup Scissortail Farms Arugula
  - 2 cups shredded cheddar cheese
  - 1 jar Sam's Tulsa Salsa

## DIRECTIONS

- 1 Using a lightly oiled large saute pan, sear the onions and sweet potatoes until slightly browned, just to give them some color. Add the pepper flakes, and place mixture in a slow cooker.
- 2 Return saute pan to heat, and sear the roast until brown on all sides (5-8 minutes). Remove and place in slow cooker, then sprinkle beef, potatoes and onions with the Head Country dry seasoning.
- 3 Gently deglaze the pan with Coop beer, and allow it to reduce slightly. Pour beer and contents of deglazed pan into the slow cooker. Cook on high for 4 hours.
- 4 Using two forks, break apart the roast, shredding the meat. Add the Head Country Original Bar-B-Q Sauce and mix well.
- 5 Brown tortillas in a little butter, then assemble tacos with the beef and sweet potatoes, cilantro, arugula, cheese and Sam's Tulsa Salsa.



 Certified and locally sourced

Looking to make the best Braised Beef Street Tacos?  
Be sure to use **Sam's Tulsa Salsa**.

Visit at [facebook.com/samtulsasalsa](https://facebook.com/samtulsasalsa).





# CHERRY BOMB

## WITH WANDERFOLK SPIRITS SPICED CITRUS VODKA


### INGREDIENTS

- 1.5 oz. WanderFolk Spirits Spiced Citrus Vodka 
- 2 oz. Margarita Man mixer 
- 2 cups ice

### DIRECTIONS

- 1 Combine all ingredients in a blender and frappé.
- 2 Garnish with a cherry and enjoy!



 Certified and locally sourced

Looking to make the best Cherry Bomb Vodkas?

Be sure to use *Margarita Man® Cherry Bomb and WanderFolk Spirits Garden Society Spiced Citrus Vodka.*

Order online at [margaritaman.com](http://margaritaman.com)  
Visit [Wanderfolkspirits.com](http://Wanderfolkspirits.com) for more information.



# JAM SWIRLED COFFEE CAKE


## INGREDIENTS

- 1/2 cup Hiland Unsalted Butter, softened
  - 1 cup sugar
  - 1 teaspoon Griffin's Vanilla Extract
  - 2 large eggs
  - 2 cups Shawnee Mills All-Purpose Flour
  - 1 teaspoon baking powder
  - 1/2 teaspoon baking soda
  - 1/2 teaspoon salt
  - 1 cup Hiland Sour Cream
  - 1/4 cup of Alberto's Strawberry Jam
  - 1/4 cup of Alberto's Blackberry Jelly
- Crumb Topping:**
- 1/4 cup Hiland Unsalted Butter, melted
  - 1/4 cup brown sugar
  - 1/4 cup Shawnee Mills All-Purpose Flour
  - 1/4 teaspoon cinnamon

## DIRECTIONS

- 1 Preheat oven to 350 degrees. Lightly grease a 9-inch square baking dish.
- 2 Cream together butter and sugar until light and fluffy. Add vanilla, stirring to combine. Beat in eggs, one at a time, mixing until batter is smooth.
- 3 In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Add to butter mixture, alternating with sour cream. Begin and end with the sour cream, beating well between each addition. Spread batter into a pan.
- 4 In a small bowl, stir together Alberto's Strawberry Jam and Blackberry Jelly, then drop by the spoonful on top of the batter. Gently swirl the preserves through the cake batter using the tip of a spoon.
- 5 Make crumb topping by combining all ingredients together. Using the back of a spoon, spread the crumb topping onto the batter. Bake at 350 degrees for 45 minutes or until wooden pick inserted in center comes out clean.



 Certified and locally sourced

Looking to make the best Jam Swirled Coffee Cake?  
Be sure to use **Alberto's Jams and Jellies**.

Order online at [albertosbrand.com/jams-and-jellies/](http://albertosbrand.com/jams-and-jellies/).

AN OKLAHOMA  
*Family Tradition*  
SINCE 1922



Learn more at [fieldspies.com](http://fieldspies.com).








**Refreshment at its finest.**

Order online at [ozarkah2o.com](http://ozarkah2o.com).



# PERFECT ICED COFFEE


## INGREDIENTS

- 1 lb. ground Neighbors Coffee 89'er Blend 
- 8 quarts Ozarka cold water 
- Hiland Half-and-Half (1 tablespoon per serving) 
- Sweetened condensed milk (2 tablespoons per serving)
- Milk, sugar or syrup – optional

## DIRECTIONS

- 1 Mix the ground coffee with the water in a very large pitcher. Cover and allow to sit at room temperature for 6 to 24 hours.
- 2 Line a fine mesh strainer with cheesecloth and set over a pitcher. Pour the mixture through the strainer, letting all the liquid run through. Discard the grounds.
- 3 Place the coffee in the fridge and allow to cool. This coffee mixture is now ready to use anytime you want an iced coffee.
- 4 To make iced coffee, fill a glass full of ice cubes. Fill the glass 2/3 full with coffee. Add a tablespoon of half-and-half. Add 2 tablespoons of sweetened condensed milk and stir to combine. Taste and adjust half-and-half and/or sweetened condensed milk as needed. Also, add milk, sugar or syrup to make your iced coffee to your preference.



 Certified and locally sourced

Looking to make the best Perfect Iced Coffee?  
Be sure to use **Neighbors Coffee**.

Order online at [neighborscoffee.com](http://neighborscoffee.com).





# PUMPKIN ROLL


## INGREDIENTS

- 1/4 cup powdered sugar
- 3/4 cup Shawnee Mills All-Purpose Flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon salt
- 3 large Equally Yolked Eggs
- 1 cup granulated sugar
- 1/3 cup pumpkin puree
- 1/3 cup Southern Roots Sisters Maple Pumpkin Butter
- 1 cup Miller Pecan Co. pecans, chopped fine
- 1 (8-ounce) package cream cheese, room temperature
- 1 cup powdered sugar, sifted
- 6 tablespoons Braum's Unsalted Butter, softened
- 1 teaspoon Griffin's Vanilla Extract

## DIRECTIONS

- 1 Preheat oven to 375 degrees. Grease a 15-by-10-inch jelly-roll pan, leaving an extra 1-inch parchment sticking up on both sides of the pan so it can be easily lifted. Leave an extra inch of parchment paper.
- 2 Combine flour, baking powder, baking soda, cinnamon, cloves and salt in a small bowl and set aside. Beat eggs and granulated sugar in large mixing bowl until thick. Beat in pumpkin puree and Southern Roots Sisters Maple Pumpkin Butter. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with pecans.
- 3 Bake for 10 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto a flat surface. Slowly roll the cake, pulling back parchment as you go. Transfer to a wire rack until it reaches room temperature.
- 4 While the cake is cooling, make cream cheese filling. Beat cream cheese, 1 cup powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Tightly wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before slicing and serving, if desired.



 Certified and locally sourced







Looking to make the best Pumpkin Rolls?  
Be sure to use **Southern Roots Sisters Maple Pumpkin Butter**.

Order online at [southernrootsisters.com](https://southernrootsisters.com).



# ICED CINNAMON HONEY LATTE

## INGREDIENTS

- 1/2 cup Ozarka water 
- 1/2 cup Roark Acres Honey 
- 3 Cinnamon Sticks
- 1/2 teaspoons Griffin's Vanilla Extract
- Coffee Ice Cubes (make by freezing some coffee in an ice cube tray) 
- 3/4 cup Not Your Average Joe House Blend Coffee 
- 1/2 cup Braum's Milk 
- 2 teaspoons cinnamon honey maple syrup 

## DIRECTIONS

### 1 Cinnamon Honey Simple Syrup:


In a small saucepan, bring water, honey and cinnamon sticks to a gentle simmer. Reduce heat to low and simmer for 10 minutes. Remove from heat, and let cool 5 minutes, then finish by stirring in the vanilla.

### 2 Latte:

Add coffee ice cubes to the glass. Pour in coffee, milk and syrup. Stir to combine. Taste and adjust milk and syrup to your liking.

**Notes:** To make cold brew coffee, combine 1 1/2 cups Not Your Average Joe House Blend Coffee with 3 cups water in a 1-quart glass jar. Stir until well combined. Cover with a lid on the jar, and place in refrigerator for 12 to 24 hours. Pour the coffee through a coffee filter into another glass jar. This concentrated cold brew keeps well in the refrigerator for a week and can be used for your favorite coffee drinks.



 Certified and locally sourced





Looking to make the best Ice Cinnamon Honey Latte?  
Be sure to use **Not Your Average Joe - House Blend Coffee**.

Order online at [nyaj.coffee](http://nyaj.coffee).



# SAUSAGE TORTELLINI SOUP


## INGREDIENTS

- 1 lb Mountain View Meat Company Smoked Sausage 
- 1 medium onion, diced
- 1 (32 oz.) carton beef broth
- 1 (8 oz.) can tomato sauce
- 1 cup dry red Oklahoma-made wine 
- 1 teaspoon Daddy Hinkles Original Instant Meat Marinade 
- 1 teaspoon dried Italian seasoning
- 2 (14.5 oz.) cans Italian-style tomatoes
- 1 (16 oz.) bag frozen cut green beans
- 1 (8 oz.) package J-M Farms Sliced Fresh Mushrooms 
- 3 carrots, sliced
- 3 medium zucchini, halved and sliced
- 1 (20 oz.) package refrigerated cheese-filled tortellini

## DIRECTIONS

- 1 Slice sausage into rounds. In a Dutch oven or soup pot, sauté sausage with onion, cooking on medium heat for about 10 minutes.
- 2 Add beef broth, tomato sauce, wine, Daddy Hinkles seasoning, Italian seasoning, tomatoes, green beans, mushrooms, carrots and zucchini. Add 5 to 6 cups of water, depending on how much broth you want for your soup.
- 3 Bring to a boil. Cover, then reduce heat to low, and simmer for 20 to 30 minutes until carrots are tender.
- 4 In a large saucepan, cook tortellini according to package directions. Set aside.
- 5 When soup is done, ladle soup into bowls then add tortellini to each bowl. Top with Parmesan cheese.



 Certified and locally sourced

Looking to make the best Sausage Tortellini Soup?  
Be sure to use *Mountain View Meat Company*  
- Mild Smoked Sausage.

Order online at [mountainviewmeats.com](http://mountainviewmeats.com).





**Refreshment at its finest.**

Order online at [ozarkah2o.com](http://ozarkah2o.com).

*Shop* **LOCAL.**



For additional recipes, visit [miocoalition.com](http://miocoalition.com)