Holiday
TRADITIONS
REAL ★ Southern ★ STYLE
FROM OUR FAMILY
TO YOURS
GLORY FOODS
Bruce's YAMS

notes

Cooking for family and friends is the heart and soul of everything we do at Glory Foods and Bruce's Yams. It's a heritage of love passed down through generations of Southern cooks, from a time when every meal was a celebration.

From greens and beans to yams, Glory and Bruce's have packaged up authentic, Seasoned Southern Style taste for families just like yours. Every can and package is loaded with the home-cooked flavor of a Southern kitchen, and the best part is...we do all the work and you get all the Glory.
(Who ever thought a can opener could make you a hero?)

Happy Holidays from Our Family to Yours!

www.GloryFoods.com www.BrucesYams.com

INGREDIENTS

Crust:

1 1/4 cups graham cracker crumbs

3 tablespoons melted butter

1/2 teaspoon salt

Filling:

1 (29 oz.) can ***Bruce's Yams Cut Sweet Potatoes in Syrup***, drained (reserving 2 tablespoons syrup)

1 tablespoon fresh lemon juice

2 (8 oz.) packages cream cheese, divided

3 large eggs

1/3 cup grated Parmesan cheese

3 tablespoons freshly chopped mixed herbs (tarragon, thyme, parsley, etc.)

Topping:

1 (16 oz.) can whole cranberry sauce

1/3 cup moist dried cranberries

1/4 teaspoon maple or vanilla extract

DIRECTIONS

Heat oven to 325° F. Butter spring form pan; set aside. In a small bowl, stir together the graham cracker crumbs, salt and melted butter. Pat into the bottom of prepared spring form pan and freeze for 15 minutes.

Place yams, yam syrup and lemon juice in the bowl of a food processor fitted with a metal blade and break up all clumps of potato. Remove half of the sweet potatoes and add one block of cream cheese and two of the eggs; process until smooth. Transfer mixture to a large mixing bowl.

Return remaining sweet potatoes, remaining block of cream cheese, the last egg, Parmesan cheese and herbs to the food processor; process until smooth. Add to mixing bowl and whisk together both batches until smooth; scoop batter into the prepared spring form pan.

Bake for 40 minutes then turn heat down to 300 and bake 20 minutes more. Remove from oven and allow cheesecake to rest in the pan for 2 hours. Cover with plastic wrap and chill overnight (or at least 6 hours) before un-molding.

Heat cranberry sauce until melted then stir in dried cranberries and extract. Cool for 5 minutes, stir well then spoon over cheesecake. Serve with crackers of your choice.

SERVINGS: 16

SWEET POTATO HERB PATÉ

SOUTHERN WHIRLING DERVISH SWEET POTATO COCKTAIL

SERVINGS: 2 COCKTAILS

INGREDIENTS

4 tablespoons syrup from ***Bruce's Yams Cut Sweet Potatoes in Syrup***

3 ounces Jack Daniel's Honey Whiskey

6 ounces organic apple juice

2 teaspoons fresh lemon juice

dash or two of lemon bitters

lemon peel and Luxardo cherries for garnish

DIRECTIONS

Fill a cocktail shaker 1/3 with ice cubes.

Double strain yam syrup and add to cocktail shaker along with whiskey, apple juice and lemon juice.

Shake until icy cold and split between 2 chilled cocktail glasses. Dash with bitters and garnish with Luxardo cherries and lemon peel.

APPLE & SWEET POTATO BISCUIT PAN DOWDY

SERVINGS: 8

INGREDIENTS

2 (15 oz.) cans ***Glory Foods Fried Apples***

1 (27 oz.) can ***Bruce's Yam Cut Sweet Potatoes in Syrup***; drained

1/2 cup golden raisins

4 jumbo buttermilk refrigerator biscuits (from an 8 count tube)

pumpkin pie spice

1/4 cup melted butter

3/4 cup chopped pecans

1/2 teaspoon pure vanilla extract

vanilla ice cream or whipped cream for serving

DIRECTIONS

Heat oven to 350° F.

Stir together fried apples, sweet potato and raisins; transfer to an 8" x 10" baking dish.

Cut the biscuits in half horizontally to make 8 thinner biscuits. Arrange biscuits on the apple-sweet potato mixture and sprinkle with pumpkin pie spice.

Stir together the butter, pecans and vanilla and spoon over the biscuits.Bake for 20-25 minutes until biscuits are golden brown.

Serve warm with vanilla ice cream or whipped cream, if desired.

INGREDIENTS

1 (15 oz.) can ***Bruce's Yams Cut Sweet Potatoes in Syrup***, drained

1/4 lb butter; melted

1/2 cup water

1 tsp. fresh lemon juice

1 (16.5 oz.) lemon cake mix

1/3 cup dried (moist) sour cherries

1-1/4 cup powdered sugar

2 tbs. fresh lemon juice

2 tbs. melted butter

DIRECTIONS

Heat oven to 350°F. Grease and flour an 8" x 4" (4 cup) loaf pan; set aside.

Place ***Bruce's Yams Cut Sweet Potatoes*** in the bowl of an electric mixer and (using the paddle attachment) whip until smooth.

Add melted butter, water and lemon juice; stir until combined. Then add cake mix and whisk until just incorporated then stir in the cherries.

Transfer batter to the prepared pan and bake for 40 minutes until a toothpick comes out clean. Allow the cake to rest in the pan for 5 minutes then invert on a wire rack to cool.

To make the glaze, combine the powdered sugar, lemon juice and melted butter together in a bowl and gently mix until smooth. If you want a thinner glaze, add a teaspoon or two of water.

Drizzle glaze over cake and allow to set for 2 hours before cutting.

SERVINGS: 8-10 SLICES

GLAZED SWEET POTATO, SOUR CHERRY & LEMON LOAF

SWEET POTATO & PEANUT BUTTER BREAKFAST MUFFINS

INGREDIENTS

3/4 cup (from 15 oz. can) ***Bruce's Yams Cut Sweet Potatoes*** (drained)

2 whole eggs

1/3 cup non-fat, plain yogurt

2 tsp. smooth peanut butter

1/3 cup olive oil

1/2 cup water

1 (15 oz.) box pumpkin muffin mix

2/3 cup golden raisins

cinnamon-sugar for sprinkling (optional)

DIRECTIONS

Heat oven to 375° F. Line a 12-count muffin tin with paper cupcake liners; set aside.

In the bowl of an electric mixer (hand mixer can be used), beat the ***Bruce's Yams Cut Sweet Potatoes*** for 3-4 minutes until they start to look creamy.

Add eggs, yogurt, peanut butter, olive oil and water; beat 2 minutes more. Add muffin mix; stir and when well combined, add raisins.

Using a small cookie scoop, fill paper liners 3/4 full. Place in oven and bake for 25 minutes. When slightly cool, sprinkle with cinnamon-sugar, if desired.

SERVINGS: 12 MUFFINS

SWEET POTATO NOODLE PUDDING

SERVINGS: 12

INGREDIENTS

1 (16 oz.) package wide egg noodles

3 tbs. butter (plus extra to grease dish)

5 large eggs, beaten

1/2 cup heavy cream

1/4 cup sugar

1 tsp. salt

1 1/2 cups sour cream

1 (15.5 oz.) can crushed pineapple, undrained

1 (40 oz.) can ***Bruce's Yams Cut Sweet Potatoes in Syrup***, drained

Pumpkin pie spice for sprinkling over pudding

DIRECTIONS

Heat oven to 350° F. Butter a large 13x10-inch (4 quart) baking dish; set aside.

Cook noodles according to package directions. Drain and return to saucepan along with butter; mix well to coat the noodles.

In a medium bowl, stir together the eggs, cream, sugar, salt, sour cream and pineapple. Cut the sweet potatoes into small chunks then add to the egg mixture.

Stir sweet potatoes into the noodle mixture, mix well then transfer to the prepared baking dish. Sprinkle with pumpkin pie spice. Bake for 40-45 minutes until the top is golden brown and the pudding is set.

Allow pudding to cool at least 40 minutes before cutting into squares. This side dish can be served warm or, even better, room temperature.

BRUSSELS SPROUTS & HONEY CARROTS

SERVINGS: 8

INGREDIENTS

2-1/2 pounds fresh Brussels sprouts

6 slices thick bacon; diced

1 tbs. garlic- or rosemary-flavored olive oil

1 small red onion; diced

1 tsp. vegetable seasoning (like Mrs. Dash)

2 tsp. apple cider vinegar

1/2 yellow bell pepper; seeded and diced small

1/2 red bell pepper; seeded and diced small

1 (15 oz.) can ***Glory Foods Honey Carrots***; drained

salt & pepper to taste

DIRECTIONS

Steam Brussels sprouts for 8 minutes; drain and cool. When cool enough to handle trim Brussels sprouts, remove tough outer leaves and quarter. Transfer Brussels sprouts to a bowl.

Fry bacon in a large (high-sided) skillet until almost crisp. Drain excess fat and discard. Return skillet to heat; add olive oil and sauté onion for 3-4 minutes. Stir in vegetable seasoning, vinegar and bell peppers. Return Brussels sprouts to skillet, add a splash of water, cover and continue to cook until Brussels sprouts are fork tender. Add carrots and cook an additional 5 minutes. Season with salt & pepper to taste.

INGREDIENTS

1-1/3 cups (from a 15 oz. can) ***Bruce's Yams Cut Sweet Potatoes***; drained

2 large eggs; beaten well

1 tbs. freshly chopped parsley

1/4 cup flour

1/2 tsp. salt

1/2 tsp. pepper

1/2 white onion; grated

3 russet potatoes; peeled

peanut oil for frying

dairy sour cream & applesauce for serving

DIRECTIONS

In a large bowl (using a hand mixer) whip the ***Bruce's Yams Cut Sweet Potatoes*** until creamy.

Add the eggs, parsley, flour, salt, pepper and onion; stir well to combine. Press all the excess moisture out of the grated Russet potatoes and add to sweet potato mixture. Stir ingredients to blend well.

Heat peanut oil to 375°F in an electric skillet (or a heavy skillet over medium-high heat).

Pour in 1/3 cup potato mixture at a time, flattening each with the back of a wooden spoon. Fry until crisp and golden brown on both sides, about 3 minutes per side.

Serve with sour cream and applesauce on the side.

SERVINGS: 14-16 PANCAKES

CRUNCHY SWEET POTATO PANCAKES

INGREDIENTS

3 cups freshly cooked white rice

3 large eggs, beaten

2 cups buttermilk

1 1/2 cups yellow cornmeal

1/2 tsp. baking soda

1 cup shredded Cheddar cheese

1 (5.5 oz.) can chopped green chilies

1 (40 oz.) can ***Bruce's Yams Cut Sweet Potatoes in Syrup***, drained

DIRECTIONS

Heat oven to 350° F.

Butter a 3-1/2 quart casserole dish; set aside.

In a large bowl, stir together the cooked rice, eggs, buttermilk, cornmeal, baking soda, cheese and green chilies.

Slightly smash sweet potatoes and add to rice mixture, stirring well to combine. Transfer to prepared dish and bake 45-50 minutes.

SERVINGS: 8

SWEET POTATO SPOON BREAD

BLACK BEANS & RICE CABBAGE ROLLS

SERVINGS: 9 ROLLS

INGREDIENTS

1 small cabbage head, small

1 (15 oz.) can ***Glory Foods Caribbean Style Black Beans & Rice***

1 (16 oz.) jar pizza sauce

DIRECTIONS

Heat oven to 350°F.

Bring a large pot of water to a rolling boil. Cut knob off the end of cabbage and separate the leaves. Blanch each leaf (you will need 9 leaves) in the water for 1 minute; drain on paper toweling.

Place leaves on a work surface and divide ***Glory Foods Caribbean Style Black Beans & Rice*** between the leaves.

Spoon a few tablespoons pizza sauce into an 8" x 8" glass baking dish. Tightly roll up cabbage over the filling and place in the baking pan seam side down. Spoon remaining pizza sauce over the cabbage rolls and bake for 35-40 minutes.

SKILLET CORN CASSEROLE

SERVINGS: 4

INGREDIENTS

2 (15 oz.) cans ***Glory Foods Skillet Corn***, drained

1 (15 oz.) can sweet corn kernels; drained

1/4 cup heavy cream

1 tsp. flour

1 tsp. sugar

1/2 tsp. cracked pepper

1 egg plus 1 egg yolk; beaten well

1/2 stick unsalted butter; melted

1/2 sleeve Ritz Crackers; finely crushed

DIRECTIONS

Heat oven to 350°F.

In a medium bowl, combine ***Glory Foods Skillet Corn***, sweet corn, heavy cream, flour, sugar, cracked pepper, egg and egg yolk. Stir well to combine, then transfer to a 2 quart baking dish.

In a separate bowl, stir together the melted butter and Ritz Crackers. Scatter mixture on top of corn, and bake for 40-45 minutes until golden brown.

INGREDIENTS

2 russet potatoes

2 fresh sweet potatoes

1 cup thinly cubed deli ham

1 cup sliced white onion

1 (15 oz.) can ***Bruce's Yams Cut Sweet Potatoes in Syrup***, drained

1 (12 oz.) can evaporated milk

1/2 cup butter; melted and cooled

1/2 tsp. sea salt

1/2 tsp. white pepper

1/2 tsp. dried thyme

fresh thyme sprigs for garnish

DIRECTIONS

Heat oven to 350°F, and butter a 9" x 12" glass baking dish; set aside.

Peel both types of potatoes and cube (making sweet potatoes slightly bigger – they cook faster than white potatoes) and transfer to a large mixing bowl along with the ham and onion.

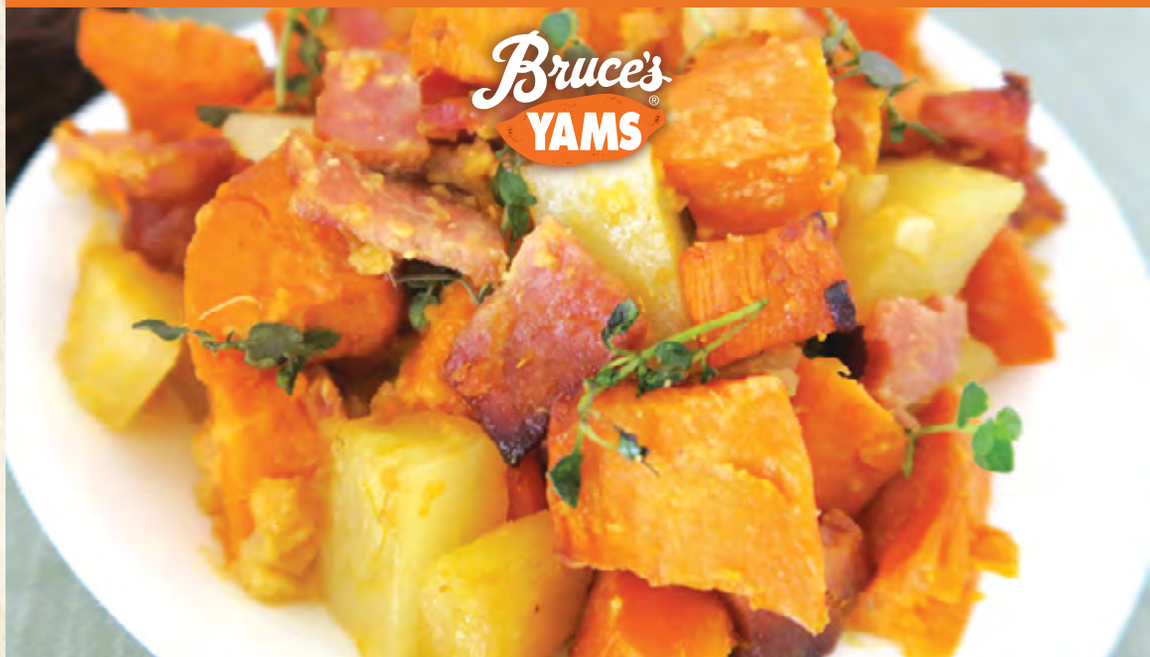
Place ***Bruce's Yams Cut Sweet Potatoes***, evaporated milk, butter, salt, pepper and dried thyme in a blender and process until smooth.

Pour mixture over the fresh potatoes, ham and onions and toss to coat well; transfer to buttered dish. Cover with tin foil and bake for 40 minutes.

Uncover, reduce heat to 325°F and bake an additional 20 minutes (stirring once or twice) until potatoes are fork tender. Sprinkle with fresh thyme sprigs before serving, if desired.

SERVINGS: 8

DOUBLE POTATO HAM CASSEROLE



INGREDIENTS

1 (15 oz.) can ***Bruce's Yam Cut Sweet Potatoes in Syrup***, excess liquid pressed out and any potato fibers removed
1/2 cup smooth peanut butter
2 tbs. low sugar apricot jam
1/2 tsp. pure vanilla extract
1/2 tsp. sea salt
3/4 cup white chocolate chips
1 tsp. coconut oil

DIRECTIONS

Place ***Bruce's Yam Cut Sweet Potatoes*** in a power blender or food processor and process until smooth. Add peanut butter, apricot jam, vanilla extract and salt; mix until just combined. Transfer to a bowl, cover with tin foil and freeze for 90 minutes (until firm, but still pliable).

Using a small (1 tsp.) ice cream scoop, form 14 balls, dipping scoop in water between each truffle ball.

Place coconut oil and white chips in the microwave and heat 30 seconds. Stir and heat an additional 40 seconds.

Line a baking sheet with parchment paper. Using a spoon and a fork, dip sweet potatoes balls in the chocolate (working quickly as the cold balls with harden the chocolate immediately) and transfer to the parchment lined sheet. Store truffles in the refrigerator.

Note: Almond butter can be used in place of peanut butter, but not cashew butter as it is too soft.

SERVINGS: 14

SWEET POTATO WHITE CHOCOLATE TRUFFLES

HONEY CARROT CAKE

SERVINGS: 8-10

INGREDIENTS

1 (16.5 oz.) box yellow cake mix
3 whole eggs
1/3 cup dairy sour cream
1/2 cup water
1/3 cup vegetable oil
2 tsp. fresh lemon juice
1 (15 oz.) can ***Glory Foods Honey Carrots***; drained and chopped small
1/2 cup chopped pecans
1 tub prepared cream cheese frosting

DIRECTIONS

Preheat oven to 350°F. Grease and flour a 9" round cake pan; chill 10 minutes.

In the bowl of a mixer, beat together the cake mix, eggs and sour cream until smooth. Stir in the water, oil, lemon juice, ***Glory Foods Honey Carrots*** and pecans; transfer to the prepared pan.

Bake for 35-40 minutes until toothpick comes out clean. Transfer to a wire rack to cool. When completely cool, ice top of cake with frosting.

Holiday Cooking & Prep: Creative Ways To

Make The Cut!

Freeze chicken stock in ice cube trays to keep it fresh...and handy!

When is oil hot enough for deep frying? Put one kernel of popcorn in your oil. When the kernel pops, you're ready to cook!

To keep bugs out of your dry grains and beans, just put a bay leaf in the container. It's a natural insect repellant.

Make short work of holiday entertaining with 30-Minute or Less Recipes. Follow Glory Foods on Pinterest.

Coat measuring cups and spoons with cooking spray to make sticky ingredients like honey and peanut butter release and get every drop.

Microwave a lemon for 15 seconds to easily squeeze all the juice.

A few frozen grapes keep your wine chilled without watering it down!

Check the freshness of an egg by putting it in a glass of water. If it's fresh it will sink...if not it will float.

Leftover Sweet Potato Casserole? Follow Bruce's Yams on Pinterest for great recipe ideas.

www.GloryFoods.com

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Meet Our Chef

Michaela Rosenthal is a competitive cook, recipe developer, food stylist and photographer.

Her recipes have been featured in *Cooking Light, Bon Appétit, Taste of Home,* the *Los Angeles Times* and many other publications. Michaela has cooked on the *Travel Channel, Food Network* and *Good Morning America* with Emeril Lagasse.

Her love of Southern food started 25 years ago when she met the late, great Chef Paul Prudhomme in California and was asked to assist him in his West Coast cooking classes.

For questions or comments about the recipes featured in this book you may contact Michaela directly at tangerine0thyme@yahoo.com.

All recipes and photographs by Michaela Rosenthal.

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