



## Cheese Biscuits with Country Ham

### Ingredients:

1 - 20 oz box of Bisquick

2 - 8 oz bags of medium shredded Sharp Cheddar Cheese

1 cup Buttermilk

1/8 cup Buttermilk

Waynesboro Biscuit Ham

### Directions:

- Empty Bisquick into a large mixing bowl, saving approximately 1/8 cup.
- Add both bags of cheese and mix by hand until evenly blended.
- Add 1 cup buttermilk and mix ingredients by hand.
- If needed, add more buttermilk a little at a time. Careful not to add too much, you don't want the mix to feel sticky.
- Sprinkle counter top with some of the leftover Bisquick and roll out dough to 1/4" thick. Use cookie cutter to punch out biscuits.
- Place on cookie sheet, about an inch apart and cook at 400° for 8-10 minutes until the cheese starts to brown.
- Let cool slightly, slice in half and fill with Waynesboro Biscuit Ham.

*Flavor for the Southern Soul*



Serves 4

## Country Ham, Macaroni & Cheese

### Directions:

Lightly brown country ham and onion in butter. Stir in soup, milk, and 3/4 cup cheese. Heat until cheese melts, stir often. Blend sauce with macaroni and pour into buttered 1 1/2 quart casserole. Sprinkle with remaining cheese and crumbs. Bake in a 350 degree oven 30 minutes or until nicely browned and bubbling.

### Ingredients:

3/4 cup ground or finely chopped country ham

1/4 cup chopped onions

2 tablespoons butter

1 (10.5 oz) can cream of mushroom soup

1 cup shredded sharp cheddar cheese

2 cups cooked macaroni

1.4 cup seasoned stuffing mix

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Serves 5

## Country Ham Quiche

### Directions:

Beat eggs, add whipping cream, milk, salt, pepper, and nutmeg. Blend in cheeses.

Line bottom of pie shell with chopped ham. Pour remaining mixture over ham. Place in preheated oven 350 degrees for 1 hour to 1 hour 15 minutes, or until knife inserted in center comes out clean. Let stand 10-15 minutes before slicing.

### Ingredients:

1 unbaked 9" pie shell

4 eggs

1 cup whipping cream

1/2 cup milk

1/2 teaspoon salt

dash of pepper

pinch of ground nutmeg

1/3 cup finely grated Gruyere cheese

1/3 cup finely grated Swiss cheese

1 cup chopped, cooked country ham

*Flavor for the Southern Soul*



Serves 4-5

## Oysters on Country Ham

### Directions:

*Ham is a soul-mate to oysters, and this combination goes over well for brunch or luncheon. A half-serving makes an elegant knife-and-fork first course for dinner.*

Split and toast English muffins. Arrange on a large baking sheet lined with aluminum foil. Arrange ham slices on the toasted muffins.

Drain oysters into a 2-cup measure. Add cream or half-and-half to make 2 cups of liquid. Melt the butter in a saucepan. Stir in the flour and let cook a half-minute in the butter. Add cream mixture, salt and nutmeg. Cook and stir over moderate heat until thickened and smooth. Do not boil. Stir a tablespoon of hot liquid into beaten egg yolks then stir egg yolk mixture into the sauce. Cook and stir over moderate heat, taking care not to boil. Add oysters to sauce, coat well and spoon oysters with sauce over the ham slices. Broil 2-3 minutes, until sauce is bubbly and tinged brown. Lift each portion with a wide spatula onto a plate, allowing one per person as an appetizer, two as an entrée.

### Ingredients:

4-5 English muffins

8-10 paper-thin slices cooked country ham

1 pint oysters (standards)

2 tablespoons butter

2 tablespoons flour

cream or half-and-half

1/2 teaspoon salt

dash freshly grated nutmeg

2 egg yolks, slightly beaten

*Flavor for the Southern Soul*



Serves 6

## Collards Seasoned with Ham Hock

### Directions:

Pour the oil into an 8-quart stockpot over medium-high heat and swirl it around so it covers the bottom. Score the ham hock with a small sharp knife, and when the oil begins to shimmer, set it in the pot. Sear the hock all over as best you can and allow it to render some fat, about 6 mins (since a hock's shape is so oblique, it will become spottily browned, but that is fine).

Pour the water into the pot; it will hiss and pop for a few seconds. Add the chiles and salt and bring to a boil over high heat. Reduce the heat to medium-low and simmer for 30 minutes, until the stock is deeply flavored with smoke and spiciness.

Add a few handfuls of the collards to the pot. The greens will float on the surface, so stir them frequently, submerging them with the spoon, until they have turned a bright kelly green (3-5 mins) and become floppier and more compact, so you can add more handfuls. Continue adding until all the collards are in the pot. Turn to low heat and simmer very gently for 1 hour. The greens will be dark matte green and completely tender. Pass a cruet of Pepper Vinegar at the table.

### Ingredients:

1 tablespoon extra-virgin olive oil, peanut oil, or canola oil

1 smoked ham hock or smoked hog jowl or 1/4 pound slab bacon, diced

8 cups water

3 dried chile peppers or 1 tablespoon crushed red pepper flakes

1 tablespoon kosher salt

3 3/4 lbs collar green (about 72 leaves, or 3 bunches), ribbed washed, and cut into 1-inch wide strips

*Flavor for the Southern Soul*



## Baked Country Ham

Serves 6-10

### Directions:

Under warm running water, scrape any surface mold, seasonings, cobwebs, or any other matter from the ham with a stiff brush. Place the ham in an 8-gallon stockpot and fill it with water to cover the ham. Let the ham soak for 24 hours, changing the water as often as possible, ideally once every 6 hours.

Change the water a final time and transfer the pot to a stovetop. Add the bay leaves, mustard seeds, and vinegar and bring to a boil over high heat. Lower the heat to medium and simmer for 2 hours, topping up, as necessary, with fresh water.

Preheat oven to 375 degrees

Remove the ham from the stockpot and turn off the heat. When the ham is cool enough to handle, shave off the skin (but not the fat) with a sharp knife. Score the fat and expose flesh in a diagonal pattern, stud it with clove in the center of each scored diamond, and pat thoroughly on all sides with brown sugar.

Place ham on a rack in a 9 x 13" roasting pan and bake for 45 mins to 1 hr, or until the fat has crisped and the sugar has melted into a nice glaze. Let rest on the rack for 15 minutes. Transfer to a cutting board and carve.

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1/2 teaspoon salt

dash freshly grated nutmeg

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