



CANDIED BACON LITTLE SMOKIES

INGREDIENTS

- 1 each package little smokies
- 1 each package Applewood smoked bacon
- ½ c brown sugar
- 2 oz bourbon whiskey
- ¼ c maple syrup

DIRECTIONS

1. Preheat oven to 350F. Begin to wrap 1/2 piece of bacon around one Little Smokie and place in a 9x13 in baking dish all facing a uniform direction.
2. Once your dish is full, I like to scoop a little Southern Roots Sisters Peach Pepper Jam into a bowl and pop it in the microwave for about 10-15 seconds to thin it out a bit and help it to spread easier. Then you spread a thin layer of jam over the top of all the bacon in the baking dish.
3. Sprinkle the tops of the bacon with a thin layer of brown sugar.
4. Bake dish in the oven for approximately 1 hour at 350 until the bacon is done. Serve straight from the pan with toothpicks and enjoy.



APPLE PECAN BITES

INGREDIENTS

- 1 each Granny smith apple, Sliced
- ¼ c brown sugar
- ½ tsp cinnamon
- ¼ tsp nutmeg
- 1 pinch all spice
- 1 pinch ground ginger
- ¼ tsp cardamom
- 1/3 c pecans, chopped
- 1 pkg croissant dough
- 3 tbs unsalted butter

DIRECTIONS

1. Preheat your oven to 375 degrees F. Line a baking sheet with parchment paper.
2. In a small bowl, combine brown sugar and apple pie spice. Set aside.
3. Melt butter and toss apple slices in butter, set aside.
4. Arrange crescent roll triangles on baking sheet lined with parchment paper. Evenly distribute brown sugar mixture onto each triangle.
5. Sprinkle each triangle evenly with the chopped pecans.
6. Place an apple slice on the wide end of each triangle. Wrap crescent roll dough around each apple.
7. Brush each crescent roll with remaining butter. Sprinkle lightly with additional apple pie spice.
8. Bake for 10 to 12 minutes, or until golden brown.



SPICY CRAB DIP

INGREDIENTS

- 8 oz package cream cheese, softened
- ½ c sour cream
- 2 tbs mayonnaise
- 2 tbs lemon juice
- 2 tsp worcestershire sauce
- 1 tsp dry mustard
- 1tsp garlic powder to taste
- ½ c shredded Cheddar cheese
- 1 lb fresh crabmeat
- 1 tsp chipotle powder
- 1 tsb Old Bay Seasoning

DIRECTIONS

1. Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 1 quart baking dish.
2. In a medium bowl, mix cream cheese, sour cream, mayonnaise, lemon juice, Worcestershire sauce, dry mustard, garlic powder and about 2 tablespoons of the Cheddar cheese. Fold in crabmeat, hot sauce and 2 tablespoons seafood seasoning.
3. Transfer the mixture to the prepared baking dish. Top with remaining Cheddar cheese and seafood seasoning. Bake in the preheated oven 30 minutes, or until bubbly and lightly browned.



GAME DAY BLOODY MARYS

INGREDIENTS

- 2 c. tomato juice
- 8 oz. vodka
- 2 tbsp. Worcestershire sauce
- 1 tbsp. prepared horseradish
- 2 tsp. hot sauce
- Juice of 1/2 a lemon
- Freshly ground black pepper
- 4 slices bacon
- 1/2 c. Old Bay seasoning, for rimming glasses
- Ice
- 4 pickle spears
- 2-4 celery stalks
- 4-6 shrimp
- 2-4 skewers

DIRECTIONS

1. In a large pitcher, stir together tomato juice, vodka, Worcestershire, horseradish, hot sauce, and lemon juice and season generously with pepper.
2. In a large nonstick skillet over medium heat, cook bacon until crispy, 8 minutes. Drain on a paper towel-lined plate. Wipe skillet clean.
3. Assemble Shrimp
4. Rim four glasses with a lemon wedge and dip in Old Bay.
5. Garnish with shrimp, bacon, and a pickle.

Note: We can add the candid bacon smokeys to the top!