

*The 2022 Inaugural Verson*



# **“Elevated” Holiday Recipes**

# **Ghost Pepper in Cocktails? Jalapenos for Dessert? Absolutely!**

Point Blank Pepper Company's Sauces and Rings are a versatile and delicious way to 'elevate' all your favorite foods. All our products can be used anywhere you want a little more flavor – be it mild or spicy.

Every recipe in this booklet can be made mild by using Table Sauce or Smoke Rings or hotter by using Table Sauce Version 2.0 or Hallow Rings – it's all up to you and your taste buds.

“Elevate” your holiday feasts with Point Blank Pepper Company's products.

## Shaken Eggnog Cocktail

1/4 c heavy cream

2 milk

1 1/2 oz brandy, bourbon, or dark rum

1 1/2 Tbsp Table Sauce or Table Sauce Version 2.0

1 egg, beaten

1/2 tsp vanilla extract

pumpkin pie spice (optional garnish) to taste

Place cream, milk, brandy, simple syrup, egg, vanilla, and ice in cocktail shaker. Shake until well blended. Pour into 2 glasses rimmed with pumpkin pie spice, if desired. Dust with additional pumpkin pie spice.

## Point Blank Pepper Company Margarita

3 Tbsp tequila blanco

1 Tbsp triple sec

1 Tbsp Table Sauce or Table Sauce  
Version 2.0

1 Tbsp freshly squeezed lime juice

Kosher salt

Put first four ingredients and ice in cocktail shaker. Shake until well blended. Pour into glass rimmed with kosher salt. Garnish with Smoke or Hallow Rings.

*HINT – rub Table Sauce on rim then salt for added flavor.*



## Holiday Cranberry Dip with Smoke Rings

12 ounces fresh cranberries  
4-5 green onions, chopped  
¼ cup chopped fresh cilantro  
2 Tbsp Smoke Rings or Hallow  
Rings, finely diced  
1 cup sugar, more or less to taste  
½ teaspoon ground cumin  
2 tablespoons fresh lemon or lime  
juice  
¼ teaspoon salt  
2 (8-ounces each) packages cream cheese, softened  
Crackers, for serving



Pulse the cranberries in a food processor or blender until coarsely chopped. Add the green onions, cilantro, jalapeno, sugar, cumin, lemon juice and salt and pulse until the ingredients are well combined and finely chopped. Transfer the mixture to a covered container and refrigerate for 4 hours (or up to overnight) so the flavors have time to meld and develop.

When ready to serve, spread the cream cheese in an even layer on a serving plate or 9-inch pie dish. Top with the cranberry-jalapeno mixture.

Refrigerate for up to an hour before serving. Serve with crackers.

*HINT – can also be used in place of Cranberry Sauce.*

## **Candied Bacon**

1 package thick cut bacon – cut in half  
Table Sauce Version 2.0 – or Mild Table Sauce  
1 cup (or less) Brown Sugar  
Black or Red Pepper – to taste

Preheat Oven to 375 degrees. .  
Drizzle Table Sauce on each piece of bacon and let sit in a 9x13 casserole dish in the refrigerator for up 30-45 minutes. Remove bacon and sprinkle each piece with generously with brown sugar. Pat the sugar onto each side of the bacon and let rest at room temperature for 15-20 minutes. Bake on a wire rack sprayed with nonstick cooking spray for about 25 minutes or until desired doneness. Let cool. When completely cooled and dry, the bacon can be stored in an airtight container for up to 5 days in the refrigerator.

Serve as in salads, wraps or sandwiches, as a sweet potato topping or anywhere you'd use chopped cooked bacon.

*HINT – Cutting the bacon pieces in half will cook them more evenly. For added heat and flavor, chop up Smoke Rings or Hallow Rings and add to brown sugar mixture.*

## **Point Blank Pepper Company Pimiento Cheese**

- 1 (4-oz.) jar diced pimiento, drained
- 1 ½ cups mayonnaise
- 1 teaspoon Worcestershire sauce – or less to taste
- 1 teaspoon finely grated yellow onion
- ¼ teaspoon cayenne pepper
- 1 (8-oz.) block extra-sharp yellow Cheddar cheese, finely shredded
- 1 (8-oz.) block sharp yellow Cheddar cheese, shredded
- 2 Tbsp Point Blank Pepper Company Smoke Ring (or Halo Rings), diced

Stir together pimiento, mayonnaise, Worcestershire, onion, Smoke Rings and cayenne in a large bowl.

Stir cheeses into pimiento mixture until well combined. Store covered in the refrigerator up to 1 week.

## **Our Customer's "Elevated" Sesame Chicken Sauce**

*We've gotten some of our best recipe ideas from folks we meet at the markets. This one is so easy, versatile and delicious!*

1 jar Apricot Jam

Soy Sauce – about a half cup

Garlic – as much or as little as you want

Table Sauce or Table Sauce Version 2.0. (They used Version 2.0)

Put the jam, soy sauce and garlic in a saucepan and reduce over low to medium heat until liquified.

Add in Table Sauce and stir

Pour over Chicken, Pork or use in a vegetable stir fry.

## Easy Sweet Potatoes

6 medium sweet potatoes, peeled and cubed

½ cup warm milk (as needed)

½ cup softened butter cut into chunks

Table Sauce or Table Sauce Version 2.0

Bring large pot of salted water to a boil. Add Sweet potatoes and reduce heat to medium low. Simmer until tender – about 20-30 minutes. Drain and transfer to a bowl.

Mash potatoes with a potato masher. Slowly mix in milk until desired consistency is reached. Stir in butter until well blended and butter is melted. Drizzle in Table Sauce or Version 2.0 to taste. Serve warm>

HINT: Top with Candied Bacon



## **“Elevated” Cornbread Stuffing**

- 4 tablespoons butter
- 1 bag corn bread stuffing cubes or crumbles\*
- 1 cup diced onion
- 1 cup diced celery
- 2 cups chicken broth
- 3 Tbsp Smoke or Hallow Rings - chopped

Heat oven to 350 degrees.

Heat butter in a 4 quart saucepan over medium high heat,

Add onion and celery and cook until tender crisp.

Add broth and bring to a boil.

Remove from heat and gently stir in stuffing.

Add Smoke Rings or Hallow Rings and stir through.

Spoon stuffing mixture into 2-quart greased casserole dish.

Cover and bake for 35 minutes or until hot.

*\*We used Pepperidge Farm Cornbread Stuffing Mix*

Variations:

You can spoon the stuffing mixture into your bird during the last 35 minutes of roasting time or leave the stuffing in the saucepan, cover, and let stand 5 minutes.

## **Fried Apples with Rings**

½ cup butter

½ cup white sugar

2 tablespoons ground cinnamon

4 Granny Smith apples - peeled, cored, and sliced

2-3 Tbsp chopped Smoke Rings or Hallow Rings

Melt butter in a large skillet over medium heat; stir sugar and cinnamon into the hot butter. Add apples and cook until apples begin to break down, 5 to 8 minutes.

Stir in Rings and serve warm over ice cream, pound cake or shortbread cookies.

HINT: For added flavor, drizzle with Table Sauce or Table Sauce Version 2.0.

## **Point Blank Pepper Company Sorbet**

2 cups fresh or frozen berries

4 Tbsp Table Sauce or Table Sauce Version 2.0

1 Tbsp Lemon Juice

Mix all ingredients in a blender until smooth. Pour into a stainless-steel pan and freeze.

NOTE – if the sorbet isn't sweet enough after freezing, add a little more table sauce or sugar and re-freeze. It is not affected by thawing and re-freezing

## “Elevated” Savory Cheesecake

### Crust

1 ¼ cups Ritz or Townhouse cracker crumbs  
8 Tbsp unsalted butter, melted  
2 Tbsp chopped pecans

### Filling

8 ounces cream cheese, room temperature  
4 ounces coat cheese  
1 Tbsp heavy cream  
1 tsp chopped fresh parsley  
1 tsp chopped fresh rosemary  
½ tsp Lemon Zest  
Worcestershire Sauce, for seasoning (optional)  
Kosher Salt and fresh ground black pepper  
4 Tbsp Smoke Rings, chopped (or more to taste).

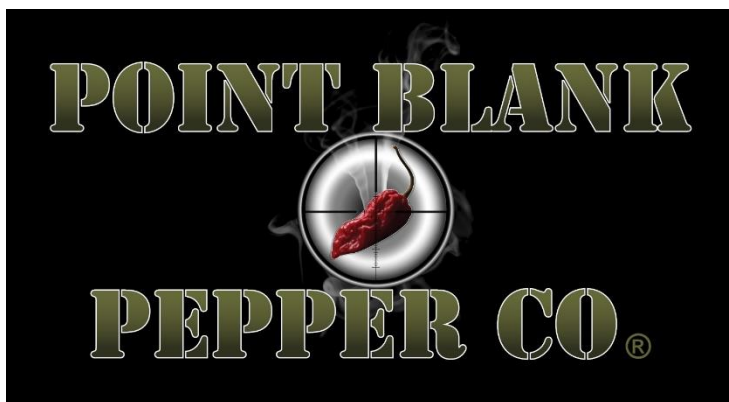


Mix cracker crumbs, butter and pecans and press into a pie pan or baking dish sprayed with nonstick cooking spray

Add all the filling ingredients to a medium bowl and beat together with an electric mixer until light and fluffy – about 5 minutes. Spoon mixture on top of the crust and smooth the top with a spatula. Wrap with plastic wrap and refrigerate 4 hours.

*Makes a great appetizer cut into small squares. For a more ‘elevated’ version, use Hallow Rings.*

Happy ‘Elevated” Holidays  
from our family to yours!



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