

RECIPES

Bully's Pimento and Cheese Spread

1 cup grated Mississippi State Jalapeño Pepper Cheese
2 cups grated Mississippi State Cheddar or Edam Cheese
1/2 cup mayonnaise or to taste
1/2 teaspoon garlic powder
1/2 teaspoon Worcestershire sauce
Dash of black pepper
4 oz. drained diced pimentos

Mix all ingredients thoroughly. Serve on bread or crackers or serve as a dip with chips.

Bully's Fried Pimento Cheese Sandwiches

Vegetable oil, for frying
8 slices of Texas (thick) toast
8 tablespoons of Bully's Pimento and Cheese Spread
1 cup flour
1 teaspoon fine sea salt
1 teaspoon freshly ground white pepper
1 teaspoon smoked Spanish paprika
2 large eggs
1 tablespoon Mississippi State Milk

Heat about 3 inches of oil in a cast-iron or heavy-bottomed Dutch oven over medium-high heat. The oil should reach a temperature of 375 degrees. Place a wire rack inside a rimmed baking sheet. Meanwhile, lay four bread slices on a cutting board; place 2 tablespoons of the pimento cheese in the center of each bread slice. Top with the remaining slices of bread to create 4 sandwiches. Use a sharp knife to cut off and discard the crusts of each sandwich. Cut each sandwich into 4 pieces. Pinch together the edges of the trimmed sandwiches to seal all sides. Refrigerate until the oil is ready for frying. Whisk together the flour, salt, white pepper and paprika in a medium bowl. Whisk together the eggs and milk in a separate medium bowl. Dip the sandwiches into the egg mixture just long enough to let the bread absorb some of the mixture, then into the flour mixture, coating it completely. Carefully lower into the hot oil; fry for about 4 minutes, turning it over as needed; fry until the bread is a light golden brown and crisped. Transfer to the wire rack to drain and cool for at least 1 minute before serving.

Vallagret Cracker Spread

One 8 oz. package cream cheese, softened
2 tablespoons Mississippi State Milk
One 2.5 oz. package dried beef, rinsed, dried, and finely chopped
2 tablespoons minced onion
1 1/2 cups shredded Mississippi State Vallagret Cheese
1/8 teaspoon black pepper
1/2 cup sour cream

Beat cream cheese and milk with a spoon or mixer until fluffy. Stir in dried beef, onion, shredded cheese, and pepper. Stir in sour cream. Spoon into a greased 8-inch pie plate. Bake at 350° for 15 minutes. Serve with crackers.

Fruit Filled Vallagret

1/2 cup toasted pecans, chopped
Half of a 9 oz. jar of Bully's Strawberry Preserves or Bully's Fig Preserves
One 2 lb. Mississippi State Vallagret Cheese

Grease a 2 ft. sheet of aluminum foil. Slice a thin piece of cheese from the top of the Vallagret wheel and hollow out the wheel. In a small bowl, mix the pecans and preserves. Pour the preserve mixture into the hollowed Vallagret wheel. Loosely wrap the Vallagret with the greased foil sheet. Bake at 300° for 5 to 10 minutes or until the cheese is softened. Serve with butter-flavored crackers or cookies.

Baked Vallagret Bites

Mississippi State Vallagret Cheese
Bully's Strained Sourwood Honey
Small phyllo tart shells
Dark brown sugar
Toasted, chopped pecans

Preheat oven to 350°. Directions for one tart: Place a cube of Vallagret in the middle of each phyllo tart shell. Sprinkle 1/2 teaspoon of brown sugar over the cheese in the tart shell. Top with a sprinkling of pecans. Drizzle some honey over the top. Bake 15 minutes or until cheese has melted.

Cheese Ring

8 ozs. grated Mississippi State Vallagret Cheese
8 ozs. grated Mississippi State Cheddar Cheese
3/4 cup mayonnaise
1 medium onion, very finely diced
1 clove of garlic, finely diced
1 cup toasted pecans, finely chopped
1/2 teaspoon hot sauce
1 cup Bully's Strawberry Preserves or Bully's Fig Preserves

Mix all the ingredients except the preserves by hand and form into a ring. Pour the preserves into the center of the cheese ring. Serve with crackers.

Five Pepper Jelly and Cheese Spread

1/2 cup mayonnaise
8 ozs. cream cheese, softened
1 cup grated Mississippi State Cheddar or Edam Cheese
2 green onions, finely chopped
Half of a 9 oz. jar of Bully's Five-Pepper Jelly
6 butter-flavored crackers, crumbled
8 slices of Mississippi State Bacon, cooked and crumbled

Mix the first four ingredients and spread the mixture in a square 9" casserole dish, coated with non-stick cooking spray. Sprinkle the crumbled crackers on top. Bake at 350° for 15 minutes. Sprinkle the crumbled bacon on top and spread the five-pepper jelly over the bacon. Serve with your favorite crackers, tortilla chips, pita chips, etc.

Cheese Straws

1/2 cup plus 6 tablespoons of Mississippi State Butter, softened
3 cups Mississippi State Cheddar or Edam Cheese
1 3/4 cups sifted all-purpose flour, plus additional flour for rolling
1/8 teaspoon salt
1/2 teaspoon Bully's Cajun Seasoning, or to taste
1 teaspoon of Worcestershire sauce

Place the butter and cheese in the container of a food processor; blend thoroughly. Add flour, salt, Cajun seasoning, and Worcestershire sauce to the cheese/butter mixture. Cover and blend thoroughly. (If you do not use a food processor, put the flour, salt and Cajun seasoning into a large mixing bowl. Add the butter, cheese, and Worcestershire sauce; using two knives or a pastry blender, blend thoroughly.) Wrap in waxed paper or plastic wrap and chill for at least one hour. Preheat oven to 300°. Roll small amount of dough into a long tube about the width of a straw and

cut into desired lengths. Or, roll dough out on a floured surface to about 1/8 inch to 1/4 inch thickness; cut into strips, and gently twist. Arrange the strips on 1 or 2 ungreased baking sheets. Bake for about 20 to 25 minutes, or until the straws are crisp and lightly browned. Remove and allow to cool. Makes 5 to 6 dozen.

Cheese Krispies

1 cup melted Mississippi State Butter
2 cups all-purpose flour, sifted
12 ozs. grated, Mississippi State Cheddar Cheese
2 cups crispy rice cereal
1/2 teaspoon salt
1/2 teaspoon Bully's Cajun Seasoning (adjust to taste)

Preheat oven to 350° F. In large bowl, mix by hand melted butter and crispy rice cereal. Add the remaining ingredients into butter/cereal mixture and mix thoroughly by hand. Roll into small balls and place on greased cookie sheet. Flatten each ball with a fork. Place in oven for 10-15 minutes or until crisp. Remove from oven and place on paper towel to drain. Let cool and serve. Makes 40 to 50 cheese krispies.

Chili Cheesecake

Cheese-flavored nacho chips
2 tablespoons yellow cornmeal
1 tablespoon Bully's Cajun Seasoning
Three 8 oz. packages cream cheese, softened
2 large eggs
2 teaspoons garlic powder
1 1/2 teaspoons ground cumin
Two 4 oz. cans drained, diced green chili peppers
1 cup finely diced green onions
One 16 oz. jar Bully's Picante Salsa
2 cups shredded Mississippi State Cheddar Cheese
1/2 cup Bully's Mild or Five-Pepper Jelly
1/4 cup sour cream

Preheat oven to 325°. Heavily grease bottom and sides of 9-inch spring form pan. Crush nacho chips and spread across the bottom of the pan. Combine cornmeal and Cajun seasoning. Sprinkle over side and bottom of prepared pan. Beat cream cheese, eggs, garlic powder, and cumin in large mixer bowl; stir in chili peppers and 1/2 cup green onions. Pour half of batter into pan. Spoon 1 cup salsa and 1/4 cup pepper jelly on top of batter; sprinkle 1 1/2 cups cheese over salsa mixture. Spread remaining batter on top of cheese. Bake for 55-60 minutes or until edges are set but center still moves slightly. Cool completely in pan on wire rack; remove side of spring form pan. Spread remaining salsa and jelly on top; sprinkle with remaining cheese and green onions. Place a scoop of sour cream on top. Serve with tortilla chips or sliced baguette.

Corn Dip

Two 8 oz. cans of Mexicorn
2 cups of shredded Mississippi State Cheddar Cheese
2 cups of shredded Mississippi State Edam Cheese
16 ozs. sour cream
1 cup of mayonnaise
1 bunch of green onions, finely chopped
1 teaspoon Bully's Cajun Seasoning
1 teaspoon lemon juice

Combine all ingredients and mix well. Refrigerate until ready to serve. Serve with corn chips or crackers of your choice.

Cheesy Pasta

1 lb. elbow pasta
6 tablespoons Mississippi State Butter
1/4 cup all-purpose flour
4 cups Mississippi State Milk
1/8 teaspoon Bully's Cajun Seasoning
1/8 teaspoon nutmeg
1 cup Parmesan cheese
3 cups grated Mississippi State Vallagret Cheese
3 cups breadcrumbs
2 teaspoons salt

Follow package directions for cooking pasta. (Boil in salted water for 7-10 minutes.) Drain pasta and pour into a greased, 2-quart casserole dish. Heat 4 tablespoons of butter in a non-stick skillet over medium heat. Add flour and whisk for 1 minute. Combine milk, Cajun seasoning, nutmeg, and salt. Bring to a simmer. Cook until mixture is thick (2-3 minutes). Whisk in cheeses; pour mixture over pasta and mix until the pasta is coated with cheese mixture. In a small mixing bowl, mix 2 tablespoons of melted butter and breadcrumbs. Sprinkle this mixture over pasta. Bake at 350° until cheese is melted and bread crumbs are toasted. Makes 4 to 6 servings.

Jalapeño Cheese Grits

1 cup quick-cooking grits
3 cups water
1/4 to 1/2 cup Mississippi State Butter
1/2 lb. grated Mississippi State Jalapeño Pepper Cheese
2 eggs
1/2 cup Mississippi State Milk
1/2 teaspoon salt

1/4 teaspoon black pepper
1 cup grated Mississippi State Jalapeño Pepper Cheese

Bring water and salt to a rapid boil. Add grits, reduce heat, and cook until grits are thickened, about 4 minutes. Stir butter and jalapeño cheese into grits until the cheese and butter are melted. Mix eggs, milk, and black pepper together, and then add to the grits mixture. Pour into casserole dish. Bake uncovered for 45 minutes or until set in a 300° oven. Sprinkle jalapeño cheese on top and return to the oven for about 15 minutes.

Bacon Cheddar Twice-Baked Potatoes

4 large baking potatoes, scrubbed clean
2 teaspoons olive oil
2 teaspoons kosher salt
6 slices Mississippi State Bacon, cooked, drained, and crumbled
1 1/2 cups shredded Mississippi State Cheddar or Edam Cheese
1/2 cup sour cream
1/4 cup chopped chives or green onions
salt, to taste
freshly ground black pepper, to taste
1/4 cup grated Parmesan cheese
sweet Hungarian paprika (optional)

Preheat oven to 400° F. Rub potatoes with olive oil and sprinkle with salt. Prick in several spots with a fork. Place potatoes on a shallow baking pan 6 inches apart and bake until center is soft, 45 minutes to 1 hour. When potatoes are cool enough to handle, slice each one in half lengthwise. Carefully scoop out the soft flesh, leaving 1/4 inch rim around the potato skin; place flesh in a mixing bowl. Set skins aside to stuff later. Mash the potatoes with a fork or masher (do not use a mixer). A few small lumps are good for flavor and texture, so do not try to get the potatoes perfectly smooth. Stir in crumbled bacon, 1 cup shredded cheese, sour cream, chives, salt, and pepper. Spoon or pipe mashed potato mixture into the potato skins and return to the baking tray. Sprinkle with reserved 1/2 cup cheese, Parmesan cheese, and optional paprika. (May be made in advance to this point. Cover and refrigerate.) Return to the 400° F oven and bake about 30 minutes or until potatoes are lightly browned and heated through. Yields 8 servings as a side dish.

Rosemary Scented Melted Vallagret and Red Pepper on Sourdough

8 medium-thick slices sourdough bread
8 ozs. Mississippi State Vallagret (or Mississippi State Jalapeño Pepper Cheese)
2 roasted red peppers, sliced, or 3-4 tablespoons chopped roasted red peppers
2 cloves garlic, thinly sliced
2 teaspoons chopped fresh rosemary leaves, or to taste
Olive oil for brushing bread

Arrange 4 slices of bread on a work surface and top with sliced cheese; then add the red peppers,

garlic, and rosemary. Top with the remaining slices of bread and press together gently. Brush the outside of each sandwich lightly with the oil. Heat a heavy nonstick skillet or sandwich press over medium-high heat and add the sandwiches, working in several batches if necessary. Reduce the heat to medium-low, browning the sandwiches slowly (Press with a spatula to help crisp.), until lightly crisped on the outside and the cheese begins to melt. Turnover and repeat on second side. Serve each sandwich cut into halves or quarters.

Cheese Burgers

2 lbs. Mississippi State Ground Beef
1/2 cup grated Mississippi State Cheddar or Edam Cheese
1/2 cup grated Mississippi State Jalapeño Pepper Cheese
1/4 cup each very finely minced green bell pepper and onion
Salt to taste
1/2 teaspoon Bully's Steak and Rib Seasoning, or to taste

Or substitute Bully's Barbecue Seasoning, Bully's Cajun Seasoning, or Bully's Three Gunslingers' Old West Steak Dust, to taste

Thoroughly mix all ingredients and shape into 8 burgers. Cook thoroughly (160°) on a grill, in a non-stick skillet, or under an oven broiler.

MSU Jalapeño Corn Bread

3 tablespoons vegetable oil
2 cups cornmeal mix
1/2 teaspoon baking soda
1/2 teaspoon sugar
1 cup Mississippi State Buttermilk
1 large egg
8 ozs. Mississippi State Jalapeño Cheese
1/4 cup finely diced green onion
1/4 cup of finely diced red onion

Heat oil in a 10-inch cast iron skillet for 10 minutes at 375°. Combine cornmeal mix, baking powder and sugar in a bowl. Combine buttermilk and egg and stir well; stir into dry mixture just until moistened. Add cheese and onions. Carefully add the hot oil; stir mixture until blended and pour batter into hot skillet. Bake 20 minutes or until done. Remove cornbread from skillet immediately.

Warm Blueberry Cider

3 cups Bully's Blueberry Cider
2 tablespoons brown sugar
4 whole cloves
2 cinnamon sticks, broken in half
1 cup fresh or frozen blueberries, optional

Combine blueberry cider, brown sugar, cloves and cinnamon sticks in a heavy cooking vessel. Heat on high and bring to a boil. Reduce heat and simmer for 15-20 minutes. Remove cloves and cinnamon sticks. Add blueberries (optional). Serve warm.

Fruity Punch

Two 32 oz. bottles of Bully's Blueberry Cider
One 32 oz. bottle of ginger ale
One 25 oz. bottle of Mississippi State Muscadine Juice

Pour all ingredients into a punch bowl and mix well. Chill until ready to serve.

Blueberry Vinaigrette

1/2 cup Bully's Blueberry Cider
1/4 cup shallots
1/4 cup extra virgin olive oil
1/4 cup balsamic vinegar
1 teaspoon Dijon mustard
1/8 teaspoon black pepper
1/4 teaspoon dried basil

Mix cider, vinegar, salt, and Dijon mustard into a food processor or use a large mixing bowl and mix with a whisk. Process until the mixture forms an emulsion. Chop shallots very finely. (You may substitute onion and garlic.) Add shallots and pepper to mixture. Stir. Taste and adjust seasonings.

Sweet Sauce

1/4 cup Bully's Barbecue Sauce
1/4 cup Bully's Mild or Five-Pepper Jelly

Mix barbecue sauce and pepper jelly together in a small bowl. This is a wonderful sauce for your next cook out or a tasty dip for egg rolls. Refrigerate leftovers.

Cajun Braised Pork Loin

1 pound pork loin
Bully's Cajun Seasoning
1 large onion, diced
2 large tomatoes, diced
Dash of cayenne pepper
Pepper
Water

In a deep roasting pan, coat the pork loin with Cajun seasoning and onion. Place the pan in the oven at 375° for about 30 minutes or until the onion and meat are brown. Turn the meat upside down, lay the tomato on it and put it back in the oven for 10 minutes. Remove the meat from the oven and fill the pan 3/4 full with water. Cook the loin for another 60 minutes. Turn the meat upside down and put back in the oven for about 30 minutes, or until meat is tender. Slice the meat into 1/4 inch servings and cover with some of the cooking juice.

Special Note: Garlic mashed potatoes and Brussels sprouts or broccoli florets are a great complement with this succulent pork loin.

Fried Peanut Butter and Jelly Sandwich

2 tablespoons sugar
1 ½ teaspoons ground cinnamon
4 tablespoons (1/2 stick) unsalted butter
8 slices fresh white or wheat bread
6 tablespoons creamy peanut butter
6 tablespoons of your favorite Mississippi State Jelly
Try these delicious Mississippi State flavors:
Blackberry, Blueberry, Mayhaw, Muscadine, Scuppernong, or Strawberry

In a small bowl, combine the sugar and cinnamon. Spread the butter on one side of each bread slice. Flip the remaining slices over and spread them with the jelly. Flip the remaining slices over and spread them with the peanut butter. Sandwich together the jelly slices and the peanut butter slices, keeping the buttered sides of the bread facing out. Heat a large skillet over medium-low heat. Add the sandwiches and sprinkle the cinnamon sugar over the tops. Cook for 2 to 3 minutes, or until the bottoms are golden brown. Flip the sandwiches over and sprinkle the tops with cinnamon sugar. Continue to cook for 2 to 3 minutes, or until the bottoms are golden brown. Remove the sandwiches from the skillet and cut into quarters. Serve, with the crusts on or off, depending on your preference.

Peanut Butter Whippy Dips

½ cup creamy or crunchy peanut butter
¼ cup Mississippi State Milk
6 chocolate, cream-filled sandwich cookies
4 cups packed Mississippi State Ice Cream

Mississippi State offers many ice cream flavors that would be delicious with Bully's Peanut Butter Whippy Dip. Try one of these:
Buttered Pecan, Chocolate, Chocolate Chip, Chocolate Chip Cookie Dough, Chocolate Almond, Chocolate Chocolate Chip, Coffee, Cookies and Cream, Praline Pecan, & Vanilla

Add peanut butter and milk to a blender and blend until completely combined. Remove the lid; add the ice cream and four cookies, lightly crumbling the cookies as you add them to the blender. Once again, add the lid to the blender and blend on high, stopping occasionally to stir the contents, if necessary, until you have a very thick, smooth ice cream mixture flecked with crumbled cookie bits. Do not be tempted to add more milk—it will turn your Whippy Dip into a milkshake! Divide the contents of the blender between two serving glasses; top with a generous amount of whipped cream and a drizzle of chocolate syrup. Crumble one of the remaining cookies over each Whippy Dip before serving.

Peanut Butter and Honey Milkshake

1 pint Mississippi State Vanilla Ice Cream
½ banana
2 tablespoons Bully's Strained Sourwood Honey
4 tablespoons creamy or crunchy peanut butter
1 ½ cups of Mississippi State Milk

Add ingredients to a blender, blend, and enjoy! Serves two.