

**AMPLIFYING
BLACK
CULINARIANS**

Copyright © 2024 Bon Appétit Management Company

All rights reserved. The contents of this book are protected by copyright.
Unauthorized duplication is not allowed without express written permission.

WE'RE AMPLIFYING BLACK CULINARIANS

In the culinary world, diversity is the spice of life. It is our pleasure to bring you Bon Appétit Management Company's *Amplify Black Culinarrians* digital cookbook — a vibrant collection of recipes from our talented Black chefs, cooks, and team members.

This work is a journey that embraces the richness of Black culinary heritage through the recipes of our Black culinarians. We've opened the kitchen doors wide, inviting our talented team to share both traditional family recipes and innovative creations they've developed along their personal culinary paths.

We understand the importance of promoting diverse voices in the culinary industry. Our employees bring unique experiences, traditions, and flavors to our tables, and this cookbook is a celebration of their invaluable contributions. *Amplify Black Culinarrians* is an embodiment of our commitment to inclusivity and recognizing the brilliance of our Black team members.

We hope you savor the recipes and join us in celebrating Black excellence in Bon Appétit kitchens.





CONTENTS

SOUPS + STEWS

Hot Pepper Soup.....	5
Oxtail Bean Soup.....	6
Louisiana Gumbo.....	8

MEATS+ MAINS

Jamaican Meat Patties.....	10
Braised Pig Feet.....	12
Jamaican-Style Jerk Chicken Penne Pasta.....	13
Jamaican Jerk Chicken Thighs.....	15
Grilled Jamaican Jerk Chicken.....	16
Rosemary Paprika Chicken Wings.....	17
Creamy Lemon Pepper Chicken.....	18

VEG + SIDES

Liberian Jollof Rice.....	19
Smokey Collard Greens.....	21
Dad’s Mac and Cheese.....	22
Braised Lima Beans and Smoked Ham Hocks.....	24

DESSERTS + SWEETS

Key Lime Pie.....	25
Granny’s Peach and Dumplings.....	27
Banana Pudding Cheesecake.....	29
Sweet Potato Pie.....	31
Sweet Potato Pie.....	32
Sweet Potato Pie.....	33
Black Forest Tart.....	34
Lemon Pound Cake.....	37
Strawberry Cheesecake Pie.....	38

HOT PEPPER SOUP

“My mother made this soup for me when I had a cold and when the weather started to get cold outside. After eating this soup, it will clear up your sinuses and throat.” – *Chris Ebi*

Makes 6 servings

Ingredients

- 3-1/2 pounds chicken, diced boneless breast or thighs
- 8 cups water
- 1 cup onions, chopped
- 2 tablespoons ginger, minced
- 2 tablespoons garlic, minced
- 1-1/2 tablespoons dried parsley
- 1-1/2 tablespoon dried basil
- 1-1/2 tablespoons dried oregano
- 1 tablespoon paprika
- 2 tablespoons adobo seasoning
- 1 teaspoon salt
- 2 tablespoons habanero peppers
- 1-1/2 tablespoons dried crawfish powder
- 1 teaspoon turmeric

Add chicken to a large pot and fill with water. Then add onions, ginger, garlic, parsley, basil, oregano, paprika, adobo seasoning, and salt.

Bring to a boil and cook the chicken halfway, about 8-10 minutes. Add the habanero, powdered crayfish, and turmeric to the pot and cover with a lid.

Continue to cook the soup until the chicken is fully cooked, about an additional 10 minutes. Then do a taste test to check the salt and seasonings. Add more as desired.

When soup is fully cooked, remove it from the heat and let cool. Serve or store for later use.



OXTAIL BEAN STEW

“It is my favorite to make and eat.” – *Recordo Cameron*

Makes 6 servings

Ingredients

- 5 pounds oxtail
- 2 teaspoons Sazon seasoning
- 1 tablespoon garlic powder
- 1 tablespoon beef bouillon
- 2 tablespoons fresh thyme
- 1/2 teaspoon black pepper
- 1 tablespoon garlic, minced
- 2 tablespoons browning seasoning, Grace brand
- 1 tablespoon green seasoning, Walkerswood brand
- 1 quart ketchup
- 2 tablespoons oregano
- 2 tablespoons rosemary
- 2 cups water
- 1 can red kidney beans, drained
- 2 cups brown rice
- 1 13.5-ounce can coconut milk

Place the oxtail in a large bowl and add in the seasonings – Sazon, garlic powder, beef bouillon, thyme, pepper, garlic, browning seasoning, green seasoning, ketchup, oregano, and rosemary.

Massage all of the aromatics and spices into the oxtail pieces to coat thoroughly. Cover the bowl with a lid or plastic wrap and transfer oxtail into the refrigerator to allow flavors to marinate for at least 2 hours or overnight.

Remove the oxtail from the fridge and add to a large pot. Add water to cover the top of oxtail and cook on high heat until boiling. *(continued)*



(Oxtail Bean Stew, continued)

Once boiling, reduce the heat to a simmer and cook covered for 45 minutes. Check the meat for tenderness and continue cooking until the meat is tender, checking every 30 minutes.

While the oxtail is cooking, place the rice in medium size pot with 4 cups of water. Bring to a boil and reduce the heat to low, cover and simmer until all liquid is absorbed, about 30 minutes. Remove from heat and leave covered for 10 minutes.

Place the beans in a medium pot and heat until warm. Add the beans to the finished rice and top with coconut milk. Stir and heat until fully incorporated. Serve the oxtail with the finished rice and beans.

LOUISIANA GUMBO

“This is the first family recipe I learned how to cook when I was 12 years old. What I've learned making this recipe through the years is the importance of making the roux and how important the roux is to a gumbo.” – *Collins Olivier*

Makes 21 servings

Ingredients

- 1 cup canola oil
- 1 cup all-purpose flour
- 12 cups chicken stock
- 12 cups crushed tomatoes
- 2 tablespoon canola oil
- 1 pound andouille sausage
- 2 pounds chicken thighs
- Black pepper, to taste
- Gumbo file, to taste
- Salt, to taste
- 2 cups okra, chopped
- 1 teaspoon onion powder
- 2 bay leaves
- 1 cup diced onion
- 1 cup celery, diced
- 1 cup green bell peppers, diced
- 2 pounds shrimp, peeled and deveined
- 5 cups rice, cooked (for serving)



Place a large pot over medium heat and add the oil and flour, stirring well with a wooden spoon until thoroughly incorporated to form a roux. Continue to cook over medium heat, stirring consistently until the mixture turns a dark brown color, about 10-12 minutes. Remove half of the roux from the pot and reserve for later use.

Add the chicken stock and canned tomato to the pot with the remaining roux, stir well and bring to a simmer.

(continued)

(Louisiana Gumbo, continued)

Place a separate pan over medium heat and add a tablespoon of canola oil. Add the sliced sausage and sear on both sides until golden brown, about 3-5 minutes. Remove the sausage from the pan and add to the pot with simmering liquid.

Using the same pan, add the chicken thighs and sear on both sides until golden brown, about 5-8 minutes. Once seared, transfer the chicken to the pot with the simmering liquid. Add the okra and season the mixture with salt, pepper, onion powder and bay leaves. Continue to simmer for an additional 40 minutes.

Heat the same pan and add the last tablespoon of canola oil. Add the onions, peppers, celery, and shrimp and cook until al dente. Set aside and reserve until the last 10 minutes of gumbo cooking.

Add the vegetables and shrimp to the gumbo pot and stir in the roux that was set aside. Mix until all ingredients are well incorporated. Portion the gumbo and serve with cooked rice and a sprinkle of gumbo file seasoning.

JAMAICAN MEAT PATTIES

“I chose this specific recipe because it’s a dish the whole family can prepare together, reminiscent of the times I enjoyed with relatives as a child.” –*Cicely Miller*

Makes 12 servings

Filling Ingredients

- 2 teaspoons oil
- 1-1/2 pounds ground beef or turkey
- 1 habanero or scotch bonnet chili, chopped
- 2 tablespoons fresh garlic, minced
- 1 small yellow onion, chopped
- 3 scallions, thinly sliced
- 1/2 cup carrot, chopped
- 2 teaspoons fresh thyme
- 1 cup water
- 1 teaspoon salt
- 1 pinch black pepper
- 1 tablespoon bouillon base, to match chosen protein
- 2 tablespoons ketchup
- 1 tablespoon soy sauce, or Worcestershire sauce
- 1/2 cup breadcrumbs
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 2 teaspoons smoked paprika
- 2 teaspoons dried thyme

Pastry Ingredients

- 4 cups flour, plus more for dusting
- 1 cup ice cold water
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 teaspoon turmeric
- 1/2 teaspoon curry powder (optional)
- 3/4 cup shortening, divided into 1/2 cup and 4 tablespoons
- 3/4 cup salted butter, divided into 1/2 cup and 4 tablespoons
- 1 egg, for final egg wash before baking



To make the pastry:

Add flour, sugar, salt, turmeric, curry powder (optional), and 1/2 cup + 2 tablespoons of shortening to a stand mixing bowl with hook attachment or a food processor. Mix on low speed until well combined, then add 1/2 cup + 2 tablespoons of butter and continue to mix until the mixture resembles crumbs. *(continued)*

(Jamaican Meat Patties, continued)

Add the ice water a small amount at a time until ingredients are combined and dough slightly forms. Remove dough from mixer, wrap in plastic wrap, and place in refrigerator for a minimum of 30-45 minutes. (It can be chilled overnight.)

To make the filling:

Place a large pan on medium-low heat, add oil and ground meat, add chili, garlic, onion, scallions, carrot, and fresh thyme until vegetables are fully cooked. Then add water, salt, and pepper and simmer until meat is fully cooked, about 20 minutes.

Then add bouillon, ketchup, onion powder, garlic powder, paprika, thyme, soy sauce, breadcrumbs, and salt to taste. Mix well and set aside.

Assemble and cook the patties:

Preheat oven to 375 degrees F.

On a floured surface, cut dough in half and set one half aside. Roll out the dough half, adding ½ ounce of shortening and ½ ounce of butter. Fold the dough, roll it out, fold again, and repeat the roll out to fully incorporate the shortening and butter. Then, cut into 5- or 6-inch rounds. Repeat this step with the remaining half of the dough, shortening, and butter.

To make the patties, fill each round with the cooked meat and vegetable filling, leaving about ½ inch border of dough. Brush the edges with water, fold over and press with the tines of a fork to seal. Then transfer to a parchment lined baking sheet and brush the whisked egg over the top of each patty.

Bake the patties until golden brown and cooked through, approximately 20-25 minutes. Remove from oven and let sit for 5 minutes to cool before serving.

Patties may be cooked up to 3 days ahead of time and stored in the refrigerator before reheating. They may be frozen up to 1 month ahead of time. Reheat patties at 375 degrees F before serving.

BRAISED PIG'S FEET

"It's a dish my grandma cooked, and I like to eat it." – *Mecial Sullivan*

Makes 6 servings



Ingredients

- 4 pounds pig feet
- 1 tablespoon canola oil
- 1 medium onion, chopped
- 1/2 cup celery, chopped
- 1 teaspoon fresh thyme
- 1/2 cup green bell pepper, chopped
- 1/2 cup red bell pepper, chopped
- 1 garlic clove
- 2 bay leaves
- 5 cups chicken stock
- 1 teaspoon paprika
- 1/2 cup white wine vinegar
- 1/2 teaspoon red pepper flakes
- 1 pinch black pepper

To prep pigs' feet, wash in salt water and rinse. Then set aside.

Place a large pot over medium heat, add oil and sauté onion, garlic, and thyme for a few minutes until the onions begin to cook and become translucent. Then add green and red bell peppers and celery and sauté for another few minutes, until the vegetables begin to soften.

Add pigs' feet, bay leaves, chicken stock, paprika, white wine vinegar, and red pepper flakes to the pot. Season with salt and pepper, then cover and simmer on medium-low heat for 3 hours, stirring periodically. Serve pigs' feet strained or with seasoned broth.



JAMAICAN-STYLE JERK CHICKEN PENNE PASTA WITH STEAMED CARROTS AND BROCCOLI

“I do my own local catering, and this is the dish I'm most well known for.”

– Mahlon Rose

Makes 4 servings

Ingredients

- 20 ounces chicken breast
- 1 tablespoon oil
- 8 tablespoons mild Walkerswood Jamaican Jerk Seasoning
- 8 ounces penne pasta
- 1 yellow onion
- 1 garlic clove, minced
- 1 yellow bell pepper
- 1 green bell pepper
- 1 red bell pepper
- 2 cups mixed cream
- 1/4 cup Parmesan cheese
- 2 broccoli crowns, diced
- 2 carrots, diced

To cook the chicken breast, first season the chicken with the jerk seasoning and sauté in vegetable oil in a large pan over medium-high heat until the internal temperature reaches 165 degrees F.

To cook the pasta, first bring a large pot of water to a boil. Add penne pasta and cook until al dente, then drain and cool. Set aside.

Meanwhile make the sauce by first cutting all vegetables julienne-style (long strips, about 1/8 inch thick). Heat vegetable oil a large pan over medium heat and cook peppers, garlic, and onions until soft.

(continued)



(Jamaican-Style Jerk Chicken Penne Pasta with Steamed Carrots and Broccoli, continued)

Then add heavy cream and reduce heat to low, mix in parmesan cheese and cook until the cheese is melted, and the sauce is creamy. Then pour sauce over the cooked and drained pasta and mix to combine.

To cook the broccoli and carrots, place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add broccoli and carrots, cover, and steam until tender, about 5 minutes. To serve, add pasta to a plate with jerk chicken and steamed broccoli and carrots.

JAMAICAN JERK CHICKEN THIGHS

“Growing up in an Afro-Caribbean family this recipe is near and dear to my heart. Rich and flavorful marinade enrobes this chicken in the flavors of Jamaica!” – *Kitami Lentz*

Makes 4-6 servings

Ingredients

- 4 pounds chicken thighs
- 1 large yellow onion, diced
- 1/2 cup green onions, sliced
- 1/2 tablespoon all spice, ground
- 2-1/2 habanero peppers
- 1/4 cup Worcestershire sauce
- 1/2 cup apple cider vinegar
- 2-1/4 teaspoons soy sauce
- 1 cup brown sugar
- 3/4 cup molasses
- 1/2 tablespoon salt
- 3/4 teaspoon ground white peppercorns
- 1/2 tablespoon fresh thyme
- 3-1/2 tablespoons fresh ginger, chopped
- 1 teaspoon ground cinnamon
- 3-1/2 tablespoons garlic, chopped
- 1/3 cup sunflower oil
- 2 cups water

To make Jerk Marinade, add yellow onion, green onion, allspice, habanero, Worcestershire, vinegar, soy sauce, brown sugar, molasses, salt, peppercorn, thyme, ginger, cinnamon, garlic, oil, and water to a large mixing bowl. Blend with an immersion blender until smooth and store in refrigerator until ready to use.

Place chicken in a glass dish then pour Jerk Marinade on top, tossing until the chicken is evenly coated with the sauce. Marinate at least 24 hours, or maximum 3 days.

To bake chicken, first preheat your oven to 375 degrees F. Transfer marinated chicken in a single even layer onto a roasting rack lined sheet pan. Roast for 30 minutes, then remove from the oven and let the chicken rest for 10 minutes before serving.



GRILLED JAMAICAN JERK CHICKEN

“This is a third-generation recipe that has been passed down. I am of Jamaican heritage, and I felt that this was an appropriate way to represent my family and my African American Heritage.”

– *Richard M. Dawkins*

Makes 8 servings

Ingredients

- 32 ounces ginger beer
- 1/4 scotch bonnet pepper, chopped, no seeds
- 1/2 cup apple cider vinegar
- 3 tablespoons ginger, chopped
- 3 tablespoons ginger, chopped
- 4 cups onions, chopped
- 1/2 cup brown sugar
- 2 tablespoons curry powder
- 1/4 cup allspice
- 1 cup olive oil
- 4 pounds whole chicken, cut into pieces

Place the ginger beer, scotch bonnet pepper, and vinegar into a blender, and let it sit for 15 minutes. Add the remaining ingredients (except the chicken) and blend together to form a marinade.

Place the chicken in a large bowl and pour the marinade on top. Cover with plastic wrap and place the chicken in the refrigerator. Marinate for 24 hours.

Preheat a grill to 400 degrees F and the oven to 325 degrees F. Remove the chicken from the marinade and shake off any excess liquid. Grill the chicken lightly on all sides and transfer to a sheet pan. Place the sheet pan in the oven and cook for an additional 45 minutes or until the chicken reaches an internal temperature of 165 degrees F.

ROSEMARY PAPRIKA CHICKEN WINGS

“This is a dish that my girlfriend and I came up with on a night we did not know what to make.” – *Marquies Stokes*

Makes 2 servings

Ingredients

- 2.5 pounds chicken wings
- 1 tablespoon olive oil
- 1/4 teaspoon paprika
- 1/2 teaspoon chili powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon black pepper
- 1/2 teaspoon kosher salt
- 1/2 teaspoon rosemary
- 4 tablespoons unsalted butter



Preheat an oven to 400 degrees F.

Place the wings in a large bowl and drizzle with olive oil. Add all the dried spices and toss until well incorporated. Crush the rosemary and toss with the seasoned wings.

Transfer the wings to a large sheet pan and place in the oven to cook for 40-50 minutes or until the wings reach an internal temperature of 165 degrees F.

While the wings are cooking, place the butter in a small pot over low heat and heat until melted. Once the wings are fully cooked, toss them in a bowl with the melted butter and serve.

CREAMY LEMON PEPPER CHICKEN

“This is a recipe from my foster mother. She used to make this dish when I was a boy. I have not had it since. When I think back about some of the best times in my life as a child, this chicken dish was prepared for me every birthday.” – *Darren Castleberry*

Makes 5 Servings

Ingredients

- 1-1/2 pounds chicken breast, skinless
- 2 tablespoons honey
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon canola oil
- 3 cloves garlic, chopped
- 3 tablespoons all-purpose flour
- 2 lemons, zested
- 3 lemons, juiced
- 2 teaspoons salt
- 1 tablespoon black pepper
- 16 ounces heavy cream

Place the chicken in a bowl with honey, onion powder, and garlic powder. Allow the chicken to marinate for at least 15 minutes prior to cooking.

Place a large sauté pan over medium heat, add canola oil and sear the chicken until golden brown on both sides, about 8 minutes. Remove the chicken from the pan and reserve for later.

Add the chopped garlic and sauté until fragrant, about 1-2 minutes. Add the flour and stir frequently using a wooden spoon, stir for about 3-5 minutes. While stirring, add the heavy cream, salt, and pepper and bring the mixture to a simmer.

Add the seared chicken to the pan, along with the lemon juice and lemon zest. Continue to cook simmer until the chicken reaches an internal temperature of 165 degrees F.

LIBERIAN JOLLOF RICE

“As a child I was a picky eater, but my mother’s Jollof Rice was something that I always looked forward to. Having her knowledge of Liberian cuisine inspired me at a young age to become the chef I am today.” – *Cipheor Williams*



Makes 10 servings

For the chicken

- 4 garlic cloves
- 1 medium sized onion
- 1 1-inch piece of fresh ginger
- 1 scotch bonnet pepper, seeds and pith removed
- 2 cups chicken stock
- 2 pounds boneless chicken thighs, diced

For the sauce

- 4 tablespoons canola oil
- 2 medium onions, sliced
- 8 ounces tomato paste
- 14 ounces tomato puree
- 2 scotch bonnet peppers, seeds and pith removed
- 1 medium sized onion
- 1/2 pound green beans
- 2 carrots, peeled and sliced

Putting it together

- 2 bay leaves
- 1 tablespoon curry powder
- 4 cups parboiled rice
- Salt, to taste

For the chicken

Place the garlic, onion, ginger, scotch bonnet pepper, and chicken stock into a blender and blend until smooth. Place a large pot over medium-high heat. Add the diced chicken and blended stock and bring to a simmer. Place a lid on top of the pot and cook for 30 minutes.

(continued)

(Liberian Jollof Rice, continued)

For the sauce

While the chicken is cooking, place a large pan over medium heat, add 2 tablespoons of canola oil and the sliced onions. Cook for 8-10 minutes or until the onions turn golden brown. Add the tomato paste and continue cooking while stirring frequently, about 5 minutes.

In the meantime, remove the chicken from the pot and set aside for later. Place the reduced stock back into the blender. Add the tomato puree, 1 onion, and 2 scotch bonnet peppers and blend until you reach a smooth consistency. Add this mixture to the pan with onions and tomato paste and mix. Add the remaining vegetables and simmer for 15 minutes.

Putting it together

Add the bay leaves, curry powder, and rice to the sauce and stir well. Cover and simmer on low heat until rice is fully cooked, about 20 minutes.

In the meantime, place a sauté pan over medium heat and add the remaining 2 tablespoons of canola oil. Add the boiled chicken and sear until golden brown. Serve the chicken over the finished rice.

SMOKEY COLLARD GREENS

“I chose this recipe because it brings me back to living with my grandma. As a young man, I would pick the greens outside and bring them in for my grandma to cook. Even to this day, the scent of greens (fresh or cooked!) brings me back to Louisiana and to my grandma's house.” – Huey Gauthier

Makes 10 servings

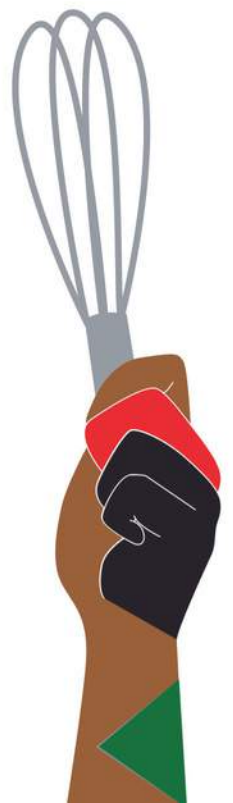
Ingredients

- 6 bunches collard greens
- 1 smoked ham hock
- 2 tablespoons granulated sugar
- 1 tablespoon bacon fat
- 2 teaspoons Worcestershire sauce
- 2 teaspoons apple cider vinegar
- 1 teaspoon red pepper flakes
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika
- 1/4 cup onion, chopped
- 1 tablespoon salt

Separate the greens from the stems, then chop into large bite size pieces and wash them in a sink full of cold water.

Place the ham hock in a large stock pot and add enough water to fully cover. Bring the water to a boil, then reduce to a simmer and gently cook for 45 minutes. Add the remaining ingredients and an additional 5 cups water. Cover with lid and simmer for 2 hours.

Adjust the seasoning and serve.



DAD'S MAC & CHEESE

“My daughter loves it; this dish is only made a few times a year and only on special occasions.” – *Rensford Abrigo*

Makes 12 servings

Ingredients

- 1 pound rotelle pasta
- 2-1/2 cups sharp aged cheddar cheese, shredded
- 2 cups gruyere cheese, shredded
- 1/2 cup asiago cheese, shredded
- 1/2 cup fontina cheese, shredded
- 1/2 cup parmesan cheese grated
- 3 tablespoons unsalted butter
- 3 tablespoons all-purpose flour
- 1 teaspoon onion powder
- 1/4 teaspoon cayenne, ground
- 1 cup panko breadcrumbs
- 2 cups 2% milk
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg, ground
- 1/4 teaspoon dried mustard



Preheat the oven to 350 degrees F and bring a large pot of lightly salted water to a boil.

Combine all the shredded cheeses in a large bowl and set aside. In a medium-sized saucepan over medium heat, melt butter. Whisk in the flour until smooth and slightly bubbly.

Gradually whisk in the milk in a thin stream. Stir in onion powder, salt, nutmeg, dried mustard, and cayenne. Bring the mixture to a boil over medium-heat, then turn down the heat and simmer for 3 minutes. *(continued)*

(Dad's Mac and Cheese, continued)

Remove from heat, then whisk in 2 1/2 cups of the cheese mixture and stir until smooth. Cover to retain heat.

Once the water comes to a boil, add the pasta and cook to your desired doneness; then, drain. In the pasta container, combine the cooked pasta and cheese sauce.

Grease a large rectangular baking dish with butter. Pour half of the mixture into the prepared dish. Sprinkle a generous cup of the reserved cheese on top. Spoon the remaining cheese-covered pasta into the dish and sprinkle with the remaining cheese.

Add the panko breadcrumbs mixed with grated parmesan cheese to the top of the mixture. Bake for 30 minutes or until the Panko crumbs are lightly browned and the cheese is bubbly. Do not cover with foil. Allow it to cool slightly before serving.

BRAISED LIMA BEANS AND HAM HOCKS

“My mother, originally from Central America, learned to make this dish for my father, who had origins in North Carolina. It was a dish we all enjoyed.” – *Alex Drumm*

Makes 10 servings

Ingredients

- 1 pound lima beans, dried
- 2 teaspoons olive oil
- 1 cup onions, diced small
- 1 cup celery, diced small
- 1 tablespoon garlic, chopped
- 1 teaspoon crushed red pepper flakes
- 1 pound ham hocks
- 1 bay leaf
- 10 cups water
- 2 teaspoons salt
- 2 teaspoons black pepper
- 2 tablespoons scallions

Rinse and drain beans.

Place a large pot over medium-high heat and add the olive oil, onion, celery, garlic, and crushed chili flakes. Lightly sauté until the vegetables begin to soften, about 5 minutes.

Add the ham hocks, bay leaf, and water and let simmer for 45 minutes to 1 hour. Add the beans and continue to cook until the beans are tender. Season to taste with salt and pepper.

Remove the ham hocks from the pot and chop them into bite-sized pieces. Add the diced ham hock back to the pot and enjoy.

KEY LIME PIE

“This recipe is our family’s go-to dessert to make during the holidays, at potlucks, or when we’re craving something sweet and citrusy. It’s a fan favorite that always pleases!” – *Nina Abramson*

Makes 8 servings

Ingredients

- 13 graham crackers
- 1/4 cup salted butter, melted
- 4 tablespoons white granulated sugar, divided
- 2 tablespoons lime zest
- 2 egg yolks
- 1/2 cup lime juice
- 14-ounce can sweetened condensed milk
- 3/4 cup heavy whipping cream
- 1 teaspoon vanilla extract



To make the graham cracker crust, first preheat the oven to 350 degrees F. Mix the graham crackers, melted butter, and 3 tablespoons sugar in a bowl.

Pour into a 9-inch pie dish and spread graham cracker mixture with your fingers over the inside of the pie dish in an even layer, using the sides of a measuring cup or drinking glass to smooth the crust.

Bake the pie crust for 10 minutes. When you see the crust start to brown, remove and set aside.

To make the pie filling, add the egg yolks into a bowl and whisk by hand, beating until the yolks thicken, about 3 minutes. Then whisk in the lime juice and sweetened condensed milk until smooth. *(continued)*

(Key Lime Pie, continued)

Pour the filling into prepared graham cracker crust and bake at 350 degrees F for 10 minutes, or until the filling is set. Remove the pie from the oven and let cool to room temperature. Chill in the refrigerator for a minimum of one hour.

To make the whipped cream, pour cream into a large bowl and add the remaining 1 tablespoon sugar and vanilla. Spread the whipped cream over the top of the chilled key lime pie and sprinkle with a little more lime zest. Chill until ready to serve.

GRANNY'S PEACH & DUMPLINGS

“This is my favorite way to eat peaches. My granny use to make it all the time when I was a kid.” — *Candace McKinney*

Makes 12 servings

Ingredients

- 3 cups all-purpose flour
- 1/2 cup vegetable shortening
- 4 15-ounce cans of peaches
- 1 cup sugar
- 1/2 cup brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 2 tablespoons vanilla extract
- 2 cups water
- 1 cup salted butter, cut into cubes
- 1 cup ice water

Put the flour and shortening into a large mixing bowl and place the bowl in the freezer until needed.

Set a colander in a large pot or Dutch oven and add the peaches to the colander, straining the liquid into the pot. Set peaches aside.

To the pot of liquid, whisk in the sugar, cinnamon, nutmeg, vanilla extract, water, and butter cubes. Bring to a boil over medium-high heat; then reduce heat to medium and cook for about 25 minutes.

Meanwhile, make the dumplings. Remove the flour mixture bowl from freezer and cut the shortening into the flour mixture with a pastry cutter until you get a mealy consistency (fine crumbs). Gradually, drizzle in ice water while stirring, just enough for the dough to come together and form a ball. Divide the dough into 2 pieces. *(continued)*



(Granny's Peach & Dumplings, continued)

After the peach liquid has boiled for 25 minutes, add the peaches to it and bring back to a boil over medium-high heat. When boiling, reduce heat to medium and let cook until the dumplings are ready to drop.

On a floured surface, roll out one of the balls of dough to about 1/8-inch thick. Using a pizza cutter or sharp knife, cut the dough into long strips about 1 1/2-inches wide, then cut each strip crosswise into 1 1/2-inch squares. Repeat steps for the other ball of dough.

Start dropping the dumplings into the boiling peaches and syrup, gently pushing them down into syrup with the back of a spoon.

When all the dumplings have been added, let cook for about 25 minutes, frequently pushing dumplings down into the syrup. When done, the dumplings should look somewhat translucent, and the syrup is thickened.

BANANA PUDDING CHEESECAKE

“This is a family recipe that I’ve tweaked for all to enjoy. But you can’t have the original family recipe!” – *Xavier Wilkes*

Makes 2 whole cheesecakes (8-inch pans)

Crust Ingredients

- 10 ounces Pepperidge Farms Chessmen Cookies, about 1-1/2 bags of cookies
- 1 cup unsalted butter, melted
- 1 cup sugar

Bananas Foster Glaze Ingredients

- 1 small banana, diced
- 1-1/2 cups brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 tablespoon unsalted butter
- 1 cup bourbon
- 3/4 cup orange juice

Filling Ingredients

- 2 pounds cream cheese
- 1-1/2 teaspoons vanilla extract
- 1/2 cup heavy cream
- 1-1/2 cups sugar
- 1-1/2 medium-size ripe bananas, peeled, mashed
- 1-1/2 tablespoons all-purpose flour
- 4 eggs

Whipped Cream Ingredients

- 1/2 gallon heavy cream
- 1 teaspoon vanilla extract
- 1 cup sugar

To make crust:

In a large bowl, crush cookies into crumbs. Then add sugar and melted butter to the bowl and mix until well incorporated. The mixture should feel and look like sand.

Press crust mixture into 8-inch pie pans and set aside.

(continued)



(Banana Pudding Cheesecake, continued)

To make filling and bake cheesecake:

Preheat oven to 400 degrees F.

In a large mixing bowl, mix cream cheese, vanilla, cream, and sugar until smooth. Add in mashed bananas and flour. Then add one egg at a time, until well combined.

Fill the pie crusts with the filling, then bake at 400 degrees F for 4 minutes. Drop the temperature to 250 degrees F and bake for an additional 30-40 minutes. When done baking, remove from oven and let cool completely.

To make glaze:

In a medium mixing bowl, mix diced banana, brown sugar, cinnamon, and nutmeg until combined.

In a skillet over medium heat, add 1 tablespoon butter until melted and then add banana mixture and stir to combine with butter. Add bourbon and flambé until the alcohol has cooked off. Add orange juice and cook until the bananas are glazed and the liquid in the pan is a syrup consistency.

Add bananas foster glaze to the top of the cooled cheesecake.

To finish with toppings:

In a large stand mixer, mix heavy cream until it forms stiff peaks. Fold in vanilla extract and sugar until well blended to form whipping cream.

Top cheesecake with whipped cream and additional halved cookie pieces and Bananas Foster syrup.

SWEET POTATO PIE

“Family tradition, this was Mother's specialty pie.”

– *Tasha Knighten*

Makes 16 servings



Ingredients

- 1 9-inch pie crust, purchased unbaked
- 1-1/2 pounds sweet potatoes
- 1/2 cup butter, softened
- 2 teaspoons vanilla extract
- 3 eggs, whisked
- 1 cup sugar
- 1/2 cup evaporated milk
- 1/2 cup brown sugar
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg

To prep pie crust, first preheat oven to 350 degrees F. Poke holes in the pie crust with a fork and then par-bake the crust for 8-10 minutes. Remove from the oven and set aside.

Bring a large pot of water to a boil. Then peel the sweet potatoes and cut them into large uniform pieces. Cook for 20-25 minutes or until fork tender. Once cooked, drain the sweet potatoes, and let them cool for about 10 minutes.

To make the pie filling, add the sweet potatoes to a large bowl with the butter, vanilla, eggs, and evaporated milk and mix well. Add the white sugar, brown sugar, cinnamon, and nutmeg and mix until all ingredients are fully incorporated.

Pour the filling into the pie crust and bake at 350 degrees F for 35-45 minutes or until the center is firm.



SWEET POTATO PIE

– Dwayne Hardy

Makes 8 servings

Ingredients

- 1 pound sweet potatoes
- 1/2 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1/2 cup whole milk
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 1 9-inch unbaked pie crust



Preheat an oven to 350 degrees F. Bring a large pot of water to a rolling boil, then boil sweet potatoes whole (do not peel) for 40 to 50 minutes, or until soft. When done, drain the water and run cold water over the sweet potatoes to easily remove the skin.

To make the pie filling, break apart sweet potatoes in a bowl. Add butter and mix well with a stand mixer or immersion blender. Stir in sugar, milk, eggs, nutmeg, cinnamon, and vanilla. Beat on medium speed until mixture is smooth.

Pour filling into the unbaked pie crust. Bake at 350 degrees F for 55 to 60 minutes or until knife inserted in center of the pie comes out clean. Pie will puff up like a soufflé and then will sink down as it cools.

SWEET POTATO PIE

“This recipe is a family tradition. It is my mom's recipe.”

– Cheryl Lucas

Makes 12 servings

Ingredients

- 2 pounds sweet potatoes
- 1/2 cup unsalted butter, softened
- 1 cup sugar
- 1/3 cup evaporated milk
- 2 eggs
- 1/2 teaspoon nutmeg
- 2 teaspoons vanilla extract
- 19-inch pie crust

Bring a large pot of water to boil. Then peel the sweet potatoes, cut them into slices, and boil until soft. Then strain and let drain for 15 minutes to remove excess water.

Place drained potatoes into a mixing bowl. Add the butter, sugar, evaporated milk, eggs, vanilla extract, and ground nutmeg and mix until smooth.

Pour the pie mixture into a 9-inch pie crust. Bake in a heated oven on 400 degrees F for 50 minutes.



BLACK FOREST TART

“I’m a 27-year-old Trinidadian American man who has been in the service industry for seven years. Since I was developing this recipe in November, which is so close to the holidays, I tried thinking of flavors that reminded me of home. My grandfather (a.k.a. pawpaw) would get a box of cordial cherries every year from my mother around Christmas, and he would share his treats with me. This recipe goes out in memory of my grandpa Danny for being an influential and important part of my life.” – *Torrell Casimire*

Makes 6, 3-inch tartlets

Pastry Crust Ingredients

- 250 grams (8.8 ounces) all-purpose flour, roughly 2 cups of flour
- 100 grams (3.5 ounces) powdered sugar, roughly $\frac{3}{4}$ cup powdered sugar
- $\frac{1}{8}$ teaspoon salt
- 35 grams (1.2 ounces) almond flour, roughly $\frac{1}{3}$ cup almond flour
- 125 grams (4.4 ounces) unsalted butter, cubed, roughly 9 tablespoons
- Zest of 1 orange
- 60 grams eggs, 1 extra-large egg
- Water, optional (see instructions)
- Cooking oil spray, as needed

Whipped Cream Ingredients

- 4 fluid ounces heavy whipping cream, $\frac{1}{2}$ cup
- 2 ounces powdered sugar, roughly $\frac{1}{4}$ cup
- $\frac{1}{2}$ teaspoon vanilla extract



Dark Chocolate Cherry Ganache Ingredients

- 8 ounces frozen sweet cherries, roughly 1 cup
- 4 ounces sugar, roughly $\frac{1}{2}$ cup
- 2 ounces lemon juice, $\frac{1}{4}$ cup
- 4 ounces dark chocolate chunks, roughly $\frac{1}{2}$ cup
- 4 fluid ounces heavy whipping cream, $\frac{1}{2}$ cup

(continued)

(Black Forest Tart, continued)

To make pastry crust:

Begin by sifting the all-purpose flour, powdered sugar, salt, and almond flour for the pastry crust together and discarding all large lumps of almond flour.

Next take a pastry blender or fork and begin to work the butter and orange zest into the dry ingredients until the mixture resembles a sandy texture.

Add eggs to the mixture and begin to blend until a short dough begins to form. If mixture seems to be a little dry, add 1 tablespoon of water at a time until mixture comes together. Chill pastry dough for at least 30 minutes but up to 3 days.

Remove dough from the fridge and let sit out at room temperature for 15 to 20 minutes to make rolling out easier.

Prepare fluted tartlet pans by lightly spraying with cooking spray.

Roll out pastry dough to 1/8 inch thickness and divide into six squares. Press into tartlet pans and chill for an additional 30 min

Preheat oven to 375 degrees F. Blind bake tartlets on a cookie sheet for 8 min on bottom rack of a standard oven. Rotate the baking tray and bake for an additional 3-5 minutes until golden brown and crisp.

Remove tartlets from oven, remove from pans, and cool on wire rack completely. *(continued)*

(Black Forest Tart, continued)

To make dark chocolate cherry ganache:

Combine the cherries, sugar, and lemon juice in a shallow saucepan and cook until the syrup reaches a temperature of 230 degrees F, then cool.

Pick 6-7 of your favorite cherries and reserve them for garnish on the top. Give the remaining cherries a rough chop and hold until ganache is ready.

Place the chocolate chunks and whipping cream into a microwave safe bowl and microwave in 30 second intervals until the mixture melts and forms a smooth ganache.

Fold the candied cherries into the warm ganache, then fill the cooled tartlets with the ganache.

To make whipped cream:

Prepare the whipped cream by combining the cream, powdered sugar, and vanilla in the bowl of a stand mixer. If you do not own a stand mixer you may use a hand mixer or whisk the mixture by hand.

Begin whipping on low speed with the whisk attachment and increase to medium speed. Whip the cream until you achieve stiff peaks.

To finish tartlets:

Pipe the tarts with the whipped cream and garnish with the reserved cherries.

I also like to use a vegetable peeler to shave some chocolate curls to fill in the space between the center and border.

LEMON POUND CAKE

“Family favorite – a little piece of heaven. This recipe is so special to me because baking it over and over again helped me get through a rough time in my life. I will always feel grateful for learning to bake this pound cake. It has become the most requested recipe of my family. Enjoy!” – *Mary Santos*

Makes 1 cake

Ingredients

- 1 pound salted butter, softened
- 3 cups granulated sugar
- 6 eggs
- 1 cup whole milk
- 2 teaspoons vanilla extract
- 2 teaspoons lemon extract
- 1 teaspoon baking powder
- 4 cups cake flour
- Cooking spray, as needed



Place your eggs and milk out at room temperature for at least an hour before use. This is an important step for improving the consistency of the cake. Preheat an oven to 325 degrees F.

Place the butter and sugar into a large mixing bowl, mix using a hand mixer or stand mixer on medium speed for 1-2 minutes or until butter mixture is pale yellow, light, and fluffy. Use a rubber spatula to scrape the sides of the bowl once or twice while mixing. Add eggs to the bowl, one at a time, until each egg is fully incorporated and continue to mix.

In a separate bowl, combine the milk, vanilla, lemon, and baking powder and mix well. Add one cup of flour at a time to the mixing bowl with the butter mixture and mix lightly. Alternate between adding the flour and $\frac{1}{4}$ of the milk mixture at a time until all ingredients have been added.

Transfer the finished mix to a well-greased 9-inch cake pan and bake at 325 degrees F for an hour, or until a fork comes out clean.

STRAWBERRY CHEESECAKE PIE

“A family recipe passed down from my late father (Nicholaus Edwin Richardson).” – *Ebonee Richardson*

Makes 8 servings



Ingredients

- 3 pounds cream cheese
- 2 cups lemon juice
- 1 teaspoon nutmeg
- 2 teaspoons vanilla extract
- 4 eggs
- 2 cups granulated sugar
- 2 cups sweetened condensed milk
- 1 9-inch pie crust
- 2 pounds strawberries
- Whipped cream (optional)

Preheat the oven to 350 degrees F.

Place the cream cheese, lemon juice, nutmeg, vanilla, eggs, sugar, and condensed milk into a large mixing bowl. Using a stand mixer or hand mixer, blend all the ingredients together until smooth. Pour the mixture into the pie crust and bake for 30 minutes.

Take the pie out of the oven and let it cool. Once cool, set in the refrigerator for 4 hours.

While the pie is cooling, cut the strawberries into quarter size pieces. Remove the pie from the refrigerator and top with strawberries and whipped cream (optional).

