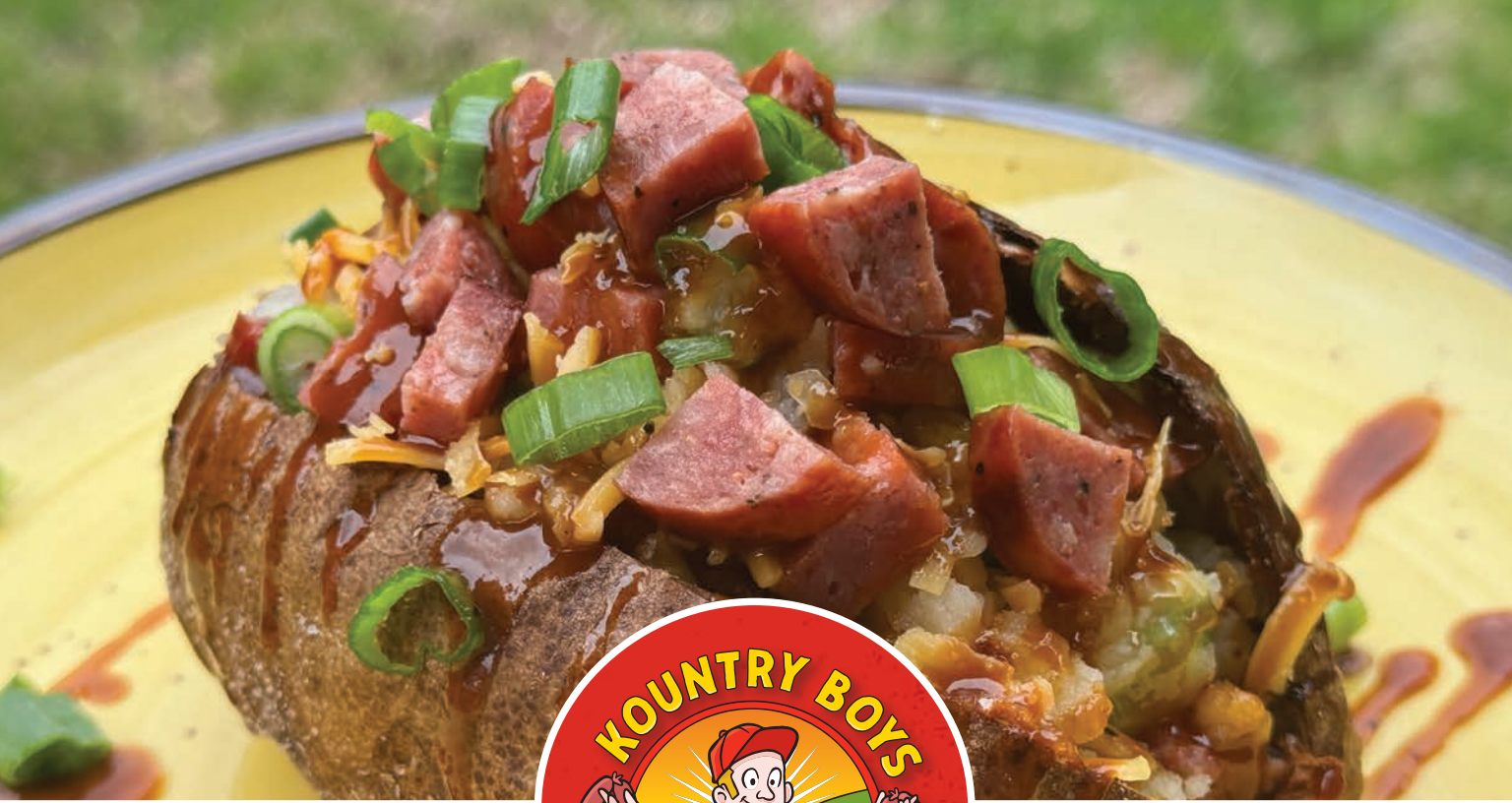
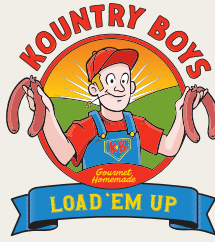




COOKIN' IN THE KOUNTRY

Recipes from the Kountry Boys Kitchen





*We put this recipe book together with one thing in mind:
bringin' folks together around good food.*

These recipes come straight from our kitchens. They're dishes we serve at backyard cookouts, holiday tables, weeknight suppers and Sunday breakfasts. Some are quick and easy, others take a little more time — but every one of 'em is made to be shared.

Because if there's one thing we believe in, it's that food tastes better when it brings people together. We hope you'll find something in here that fills your belly, warms your heart and maybe even starts a new family tradition.

So pick your favorites and **load 'em up**.

— The Kountry Boys

**WE'D LOVE TO SEE HOW YOU'RE
COOKIN' WITH KOUNTRY BOYS!**

Tag us on social media or leave your photo as a comment.



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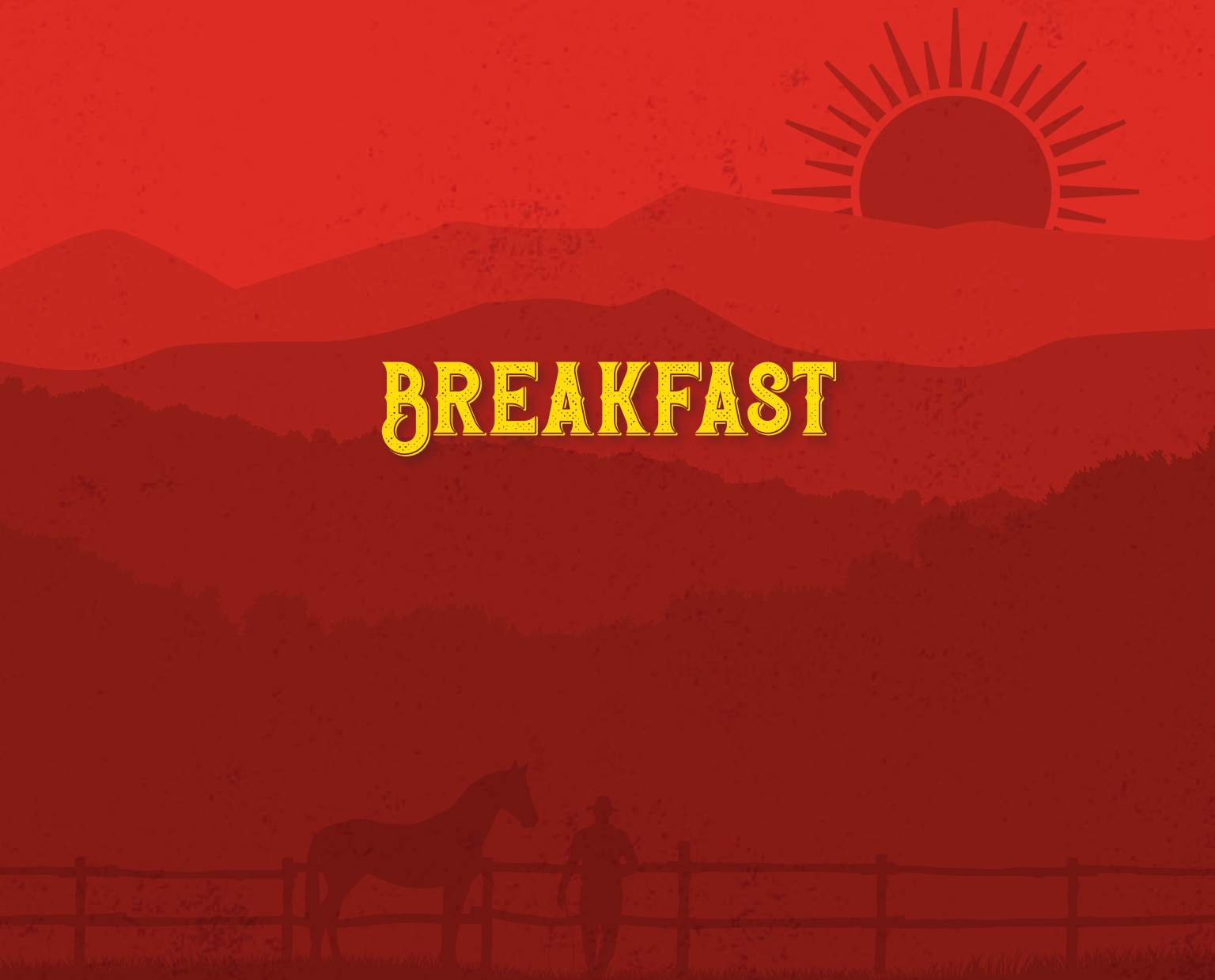
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BREAKFAST



BREAKFAST

Prep: 15 mins

Cook: 10 mins

Total: 25 mins

Serves: 4

These mini breakfast hot dogs couldn't be easier or more delicious. We kept these simple, but feel free to play around with different toppings and flavors of Kountry Boys Skinless Breakfast Sausage.



*Mini Breakfast
Hot Dogs*

Ingredients

- 6 [Kountry Boys Skinless Sausage](#) links, any flavor
- 6 hot dog buns
- Cooking spray
- 6 slices American or cheddar cheese
- 7 large eggs

Instructions

1. Preheat oven to 350°F.
2. Cook sausage in a skillet over medium-low heat for about 8 mins. Set aside.
3. Whisk eggs together, then scramble. Set aside.
4. Cut the ends off the hot dog buns so they are slightly longer than the sausage links. Spray the inside of each bun with cooking spray, then spread them open and place on a baking sheet. Bake for 5-10 mins, or until warm and just starting to brown.
5. Line each hot dog bun with a slice of cheese. Add a link of sausage to each hot dog bun, then top with scrambled eggs.

Notes:

BREAKFAST

Prep: 10 mins

Cook: 15 mins

Total: 25 mins

Serves: 4

These tasty, handheld breakfast treats made with Kountry Boys Skinless Sausage can be baked in advance and reheated, making them a great option for busy weekday mornings.



*French Toast
Roll-Ups*

Ingredients

- 10 slices white or wheat bread
- 10 [Kountry Boys Skinless Sausage](#) links, Original or Maple flavor
- 3 large eggs
- 1/2 cup milk
- 3 tablespoons sugar
- 1/2 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 tablespoon all-purpose flour

Instructions

1. Flatten the slices of bread with a rolling pin and remove crusts, if desired.
2. Place a sausage link in the center of a slice of bread, roll up tightly, and place on a reserved plate, seam-side down. Repeat with remaining sausage links and slices of bread.
3. In a shallow dish, whisk together eggs, milk, sugar, cinnamon, vanilla and flour.
4. Preheat griddle or skillet over medium. Grease with butter.
5. Dip roll-ups into the egg mixture, turning to coat on all sides, then immediately place seam-side down on the hot griddle.
6. Cook for a few minutes, turning gently to cook evenly, until golden brown. Serve with warm syrup.

Notes:

BREAKFAST

Prep: 10 mins

Cook: 30 mins

Total: 40 mins

Serves: 8

Kick off your morning with these savory breakfast sausage tostadas, featuring hearty refried beans and Kountry Boys Original Pan Sausage. Top with salsa and avocado for the perfect combination of flavor and crunch.



Breakfast Sausage Tostadas

Ingredients

- 8 tostadas
- 16-ounce can refried beans
- 8 large eggs
- 1 package of [Kountry Boys Original Pan Sausage](#)
- Salsa, cotija cheese and avocado (optional)

Instructions

1. Heat up your tostadas on both sides in a pan, flat top or air fryer.
2. Heat up your refried beans on the stovetop or microwave.
3. Brown the sausage in a skillet, breaking into small pieces.
4. Cook and mix eggs into the cooked sausage and season to your preference.
5. Build your breakfast tostada.
6. Top with salsa and cheese of your choice.

Notes:

BREAKFAST

Prep: 3 hrs

Cook: 30 mins

Total: 3 hrs 30 mins

Serves: 12

These pillowy rolls rely on a classic milk bread recipe for their tender, moist interiors and perfectly cooked sausage. It's a bit of a project, but well worth the effort. You can use any flavor of Kountry Boys Smoked Sausage, but we think Kountry Boys Queso Sausage is especially tasty here.

Ingredients

- 3/4 cup, plus 4 tablespoons milk
- 2 2/3 cups, plus 2 tablespoons bread flour
- 1 teaspoon instant yeast
- 1/4 cup sugar
- 1/2 teaspoon kosher salt
- 2 large eggs
- 4 tablespoons salted butter, softened and cut into pieces
- 1 teaspoon cooking spray
- 1 tablespoon heavy cream
- 1 package [Kountry Boys Smoked Sausage](#), any flavor (we used [Queso](#) here)
- 3 tablespoons sesame seeds and sliced green onions, if desired



*Flower-Shaped
Sausage Rolls*

Instructions

1. In a small saucepan over low heat, combine 2 tablespoons flour and 1/4 cup plus 3 tablespoons milk. Cook, stirring constantly, until a thick paste forms (about 3 mins). Remove from heat and reserve in a small bowl.
2. Next, scald the remainder of the milk over medium heat. Once milk starts to foam and expand in the saucepan, remove from heat and transfer to a medium sized bowl.
3. In the bowl of an electric mixer, fitted with a dough hook attachment, combine the flour and milk paste, the scalded milk, and the sugar, remaining flour, salt and 1 egg. Mix on low until shaggy.
4. Add butter 1 piece at a time, waiting until incorporated before adding the next. Increase speed to medium-high and knead until dough is tacky and slightly sticky, 8-9 mins.
5. Wet your hands, then pinch and pull the dough into a smooth ball. Transfer to a medium-sized bowl coated with cooking spray, cover with a moist towel and allow to proof for about 2 hrs, or until dough is doubled in size.

BREAKFAST

Instructions, Continued

6. Punch the dough to deflate it, then transfer it to a floured surface. Divide dough into 8 equal portions. Form each piece into a smooth ball.
7. Roll out 1 of the balls into a 3 x 7-inch baking pan. Place a link of sausage in the center of the dough, then pull and pinch the dough around the sausage to secure it. Slice into 6 equal pieces and arrange on a baking sheet in a flower shape. Repeat with remaining portions of dough.
8. Cover rolls with a damp towel and allow to proof until doubled in size, about 1 hr.
9. Preheat oven to 350°F. Before baking, whisk together remaining egg and heavy cream. Brush the tops of each bun with the mixture, then sprinkle with sesame seeds, if desired.
10. Bake until buns are golden brown, 18–20 mins.
11. Garnish with sliced green onions, if desired, and serve.

Notes:

BREAKFAST

Prep: 10 mins

Cook: 1 hr

Total: 1 hr 10 mins

Serves: 8

Start the morning off right with this hearty breakfast bake made with Kountry Boys Thick-Sliced Original Bacon, eggs, cheese and hash browns. This breakfast casserole comes together in one easy dish you can prep ahead and warm up all week.

Ingredients

- 1 16-ounce package of frozen shredded hash browns, thawed
- 1 1/4 cups finely shredded Cheddar-Jack cheese, divided
- 6 large eggs
- 1/2 cup whole milk
- 1 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 4 slices of [Kountry Boys Thick-Sliced Original Bacon](#), cooked and crumbled



Breakfast Casserole

Instructions

1. Place thawed hash browns on paper towels. Squeeze until most of the moisture has been released. Add the hash browns to a medium bowl; add 1/2 cup cheese and toss to combine. Lightly coat a 9-inch pie pan with cooking spray. Press the hash brown mixture into the bottom and up the sides of the pan, making sure there are no holes.
2. Preheat the oven to 425°F. Bake until the crust is starting to turn golden brown around the edges, about 20 mins. Let cool on a wire rack, about 10 mins. Reduce oven temperature to 375°F.
3. While the crust is cooling, whisk eggs, milk, garlic powder, salt and pepper together in a medium bowl until well blended. Stir in bacon and the remaining 3/4 cup cheese. Pour the mixture into the warm crust. Bake until the egg mixture is set and the top is light golden brown, 25–30 mins. Let the casserole cool for 5 mins, then slice and serve!

BREAKFAST

Prep: 20 mins

Cook: 25 mins

Total: 45 mins

Serves: 4

These Jalapeño Popper Hash Browns are the perfect spicy snack, side or breakfast dish — fully smothered in 3 types of cheese, jalapeños and Kountry Boys Thick-Sliced Original Bacon!



*Jalapeño Popper
Hash Browns*

Ingredients

- 4-6 frozen hash brown patties
- 1/2 cup shredded cheddar cheese
- 1/4 cup shredded mozzarella cheese
- 2 tablespoons cream cheese
- 1/2 cup crumbled [Kountry Boys Thick-Sliced Original Bacon](#)
- 2 tablespoons diced jalapeños
- 4-6 thin sliced fresh jalapeños seeded (if desired)
- 1/8 teaspoon ranch seasoning
- 1 tablespoon diced chives

Instructions

1. Air fry hash brown patties at 400°F for 15 mins, or until crispy.
2. Combine mozzarella, cheddar, cream cheese, diced jalapeños, ranch seasoning, chives and crumbled bacon to form a thick mixture.
3. Top crispy hash browns with a spoonful of mixture. Using your hands works best to evenly cover patties.
4. Top with more cheddar, jalapeños and bacon crumbles.
5. Air fry again at 400°F for 10 mins, or until cheese is golden.
6. Top with chives and serve with ranch.

Notes:

BREAKFAST

Prep: 20 mins

Cook: 25 mins

Total: 45 mins

Serves: 4

Breakfast tacos always hit the spot — whether you're out camping, taking in the sunrise or waiting for the kids to roll out of bed on a lazy Saturday morning. Our take on this Tex-Mex classic includes Kountry Boys Smoked Pico de Gallo Sausage, potatoes, cheese and loads of spices.

Ingredients

- 3 links [Kountry Boys Pico de Gallo Sausage](#) links, sliced lengthwise into thirds and cut into 1/2-inch pieces
- 6 small Yukon Gold potatoes, cut into 1/2-inch pieces
- 1/2 teaspoon coriander
- 1/2 teaspoon oregano
- 1/2 teaspoon cumin
- 1 tablespoon olive oil
- 5 large eggs
- 4 flour tortillas
- 1/2 cup Mexican cheese blend
- Green salsa
- 1/4 cup chopped cilantro
- 1/4 avocado, sliced
- Salt and black pepper, to taste



*Tex-Mex
Breakfast Tacos*

Instructions

1. In a medium-sized bowl, combine potatoes, olive oil, coriander, cumin, oregano and a dash of salt and pepper. Set aside.
2. Whisk eggs and season with salt and pepper.
3. Warm tortillas in a skillet over medium heat, about 2 mins per side. Wrap in a towel to keep warm.
4. Heat a shallow saucepan over medium heat and add seasoned potatoes. Cook until tender, then set aside.
5. Add sausage to the same heated pan and cook until light brown around the edges. Drain excess oil.
6. Reduce heat to low, then add egg mixture to sausage in pan. Scramble until eggs are cooked through.
7. To build tacos, fill tortillas with eggs, sausage and potatoes. Top with cheese, green salsa, avocado and cilantro to taste.



APPETIZERS



APPETIZERS

Prep: 10 mins

Cook: 20 mins

Total: 30 mins

Serves: 8

Got a hungry bunch to feed? These pigs in a blanket, made with Kountry Boys Original Sausage, are always a hit — whether it's breakfast time, game day or just a regular ol' Saturday morning. They're easy to make, fun to eat and mighty tasty dipped in a little mustard or ketchup.

Ingredients

- 2 links of [Kountry Boys Original Sausage](#)
- 1 tube of crescent rolls (8 count)



Pigs in a Blanket

Instructions

1. Preheat oven to 375°F.
2. Slice sausage links down the middle lengthwise, then cut in half, so you have 8 pieces of sausage in total.
3. Unroll dough and arrange triangles on workspace.
4. Place sausage slices on the shortest side of each triangle, then roll to the opposite point. Place point side up on an ungreased cookie sheet.
5. Bake for 13-15 mins, or until golden brown. Serve with ketchup, mustard or your favorite dipping sauce.

Notes:

APPETIZERS

Prep: 15 mins

Cook: 20 mins

Total: 35 mins

Serves: 14

These spooky sausage rolls are our Halloween take on pigs in a blanket — all wrapped up like little mummies, eyes and all. We used Kountry Boys Original Smoked Sausage, but any flavor will work. Serve 'em at your next fall get-together and watch those buttery, sausage-stuffed mummies disappear faster than you can say “boo!”



Scary Sausage Rolls

Ingredients

- 1 package [Kountry Boys Smoked Sausage](#), any flavor
- 1 package crescent rolls
- Mustard

Instructions

1. Preheat oven to 400°F.
2. Cut crescent roll dough into 1/4-inch strips.
3. Wrap each link in dough, leaving a space for the “mummy’s” eyes. Place mummies on a baking sheet.
4. Bake for 20 mins, or until golden brown.
5. Let cool slightly, then add 2 small dots of mustard for the eyes on each mummy.

Notes:

APPETIZERS

Prep: 50 mins

Cook: 20 mins

Total: 1 hr 10 mins

Serves: 12

These crispy, shareable bites make great appetizers, and the recipe couldn't be simpler. Just uncase our Cajun-Style Boudin, give it a good crust and fry 'em up!



Boudin Balls

Ingredients

- 3 pounds [Kountry Boys Cajun-Style Boudin](#)
- 1 cup all-purpose flour
- 2 teaspoons Cajun seasoning
- 2 cups panko breadcrumbs
- 2 large eggs
- 1/4 cup milk
- 2 cups vegetable oil (for deep frying)
- 1 bottle remoulade sauce

Instructions

1. In a small bowl, whisk flour and Cajun seasoning. Add breadcrumbs to another small bowl. In a third small bowl, whisk eggs and milk to combine.
2. With wet hands, shape boudin into golf ball-sized spheres. Dredge the balls in flour, then dip into egg wash, letting the excess drip off. Next, dredge the balls in panko breadcrumbs, turning and pressing gently to ensure the breadcrumbs adhere.
3. Transfer boudin balls to a plate and chill for at least 30 mins.
4. Heat vegetable oil to 350°F in a skillet with high sides or a deep fryer. Line a baking sheet with a wire rack and paper towels. Working in batches, fry until golden on all sides, 3-4 mins. Remove from oil and let cool on drying rack for 5 mins.
5. Serve immediately with remoulade sauce.

APPETIZERS

Prep: 20 mins

Cook: 20 mins

Total: 40 mins

Serves: 10

Looking for the perfect party snack or game-day bite? These Pimento Sausage Balls bring the heat and the comfort, mixing Kountry Boys' savory pan sausage with classic Southern pimento cheese flavor. They're quick to make, easy to love and guaranteed to disappear fast.

Ingredients

- 1 package [Kountry Boys Pan Sausage](#), Original or Hot
- 1 package Red Lobster Biscuit mix
- 12 ounces pimento cheese



Pimento Sausage Balls

Instructions

1. Preheat oven to 375°F.
2. In a medium mixing bowl, combine the sausage, biscuit mix and pimento cheese until thoroughly incorporated.
3. Scoop and roll into 1-inch balls and arrange on a baking sheet coated with non-stick spray.
4. Bake for 18-20 mins, or until they're golden brown and cooked through.

Notes:

APPETIZERS

Prep: 30 mins

Cook: 20 mins

Total: 50 mins

Serves: 4

This recipe went viral, and we had to give it a shot. Frozen puff pastry makes this beauty a cinch to assemble. Just layer your Kountry Boys Thick-Sliced Original Bacon and fixin's on parchment paper, top with the pastry and bake!



*Upside-Down Bacon
Jalapeño Turnover*

Ingredients

- 1 sheet of frozen puff pastry
- 6 slices [Kountry Boys Thick-Sliced Original Bacon](#)
- Hot honey
- 1-2 fresh jalapeños, sliced
- 2 ounces grated parmesan cheese
- 4 tablespoons melted butter

Instructions

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Cook up some Kountry Boys Thick-Sliced Original Bacon. We recommend going with a crispy cook for this recipe.
3. Drizzle hot honey on parchment paper. Later, you'll add the puff pastry on top of your ingredients.
4. Add sliced jalapeños, then the bacon slices. Sprinkle with parmesan cheese.
5. Cut thawed pastry into 4 rectangles, then place on top of the honey, jalapeños, bacon and parmesan. Brush top of puff pastry with melted butter.
6. Bake for 17-20 mins, or until golden brown.

Notes:

APPETIZERS

Prep: 30 mins

Cook: 2 hrs

Total: 2hrs 30 mins

Serves: 8

Spicy Sausage Jalapeño Poppers — in dip form! This spicy dip made with Kountry Boys Pan Sausage and Kountry Boys Thick-Sliced Original Bacon doesn't last long, so make a double batch for your next gameday watch party.



Spicy Sausage Jalapeño Popper Dip

Ingredients

- 1 package [Kountry Boys Pan Sausage](#)
- 16 ounces cream cheese, softened and cut into cubes
- 1 cup sour cream
- 4-5 fresh jalapeños, seeded (if desired) and diced
- 1/2 cup grated parmesan cheese
- 10 slices cooked [Kountry Boys Thick-Sliced Original Bacon](#), crumbled
- 1 1/2 teaspoons black pepper
- 2 cups shredded mozzarella cheese

Instructions

1. Brown sausage in a skillet over medium heat. Drain well.
2. Crumble cooked bacon slices.
3. Add all ingredients into a slow cooker and stir.
4. Cover the slow cooker with a paper towel, then add the lid on top of that (this helps keep the condensation from getting into the dip and making it watery).
5. Cook on low for 2-2 1/2 hrs, stirring well halfway through.
6. Serve hot, garnished with additional fresh jalapeño slices (if desired).

Notes:

APPETIZERS

Prep: 20 mins

Cook: 2 hrs

Total: 2 hrs 20 mins

Serves: 8

If you're headed to a potluck, nothin' beats deviled eggs — unless, of course, you kick 'em up a notch with some Kountry Boys Thick-Sliced Peppered Bacon. We added another layer of smoky intensity by cooking these in the smoker.

Ingredients

- 8 large, hard-boiled eggs, peeled
- 6 strips of [Kountry Boys Thick-Sliced Peppered Bacon](#)
- 1/4 cup mayonnaise
- 2 teaspoons dill pickle juice
- 1/2 teaspoon yellow mustard
- 1/8 teaspoon black pepper
- 1/8 teaspoon garlic powder
- 2 baby dill pickles, very finely diced
- 1/8 teaspoon smoked paprika, to serve



*Smoked Bacon
Deviled Eggs*

Instructions

1. Preheat smoker to 225°F.
2. Place the hard-boiled eggs directly on the grates, about 1 inch apart.
3. Close lid and smoke for about 2 hrs, or until eggs turn golden brown.
4. Cook bacon to your liking. Set aside 2 slices to use as the topper on your eggs. Coarsely chop the remaining slices for the egg yolk mixture.
5. Cut peeled eggs in half (lengthwise) and arrange them on a serving platter. Remove egg yolks with a spoon and add to a medium-sized mixing bowl.
6. Mash egg yolks to a fine crumb with a fork. Add 1/4 cup mayonnaise, bacon, pickle juice, mustard, pepper, garlic powder, pickles and a pinch of salt. Mash and stir to combine. Taste and adjust seasoning as needed.
7. Spoon a generous teaspoon of the egg mixture into each egg, and insert a 1/2-inch piece of bacon, then garnish the tops with a sprinkle of paprika to serve.

APPETIZERS

Prep: 30 mins

Cook: 1 hr 30 mins

Total: 2 hrs

Serves: 8

These Italian-style shotgun shells, wrapped in Kountry Boys Thick-Sliced Original Bacon, are great as appetizers — but they're so substantial, they could easily serve as a main course.



Shotgun Shells

Ingredients

- 8 manicotti shells
- 1 package [Kountry Boys Original Thick-Sliced Bacon](#)
- 2 tablespoons Italian seasoning
- 1 pound hot Italian sausage
- 1/2 cup pepperoni, chopped
- 1 1/2 cups shredded mozzarella
- 4 tablespoons salted butter, melted
- 1/4 cup grated parmesan cheese
- 1 cup marinara sauce

Instructions

1. Bring a large pot of salted water to boil. Parboil the manicotti shells until al dente, about 6 mins. Drain and place on baking sheet lined with foil and topped with a cooling rack.
2. Preheat your smoker or oven to 275°F.
3. In a medium bowl, combine sausage, pepperoni and mozzarella. Carefully stuff into the partially cooked manicotti shells. Wrap each shell with 1 slice of bacon, tucking the ends to secure it.
4. Top with Italian seasoning and bake for 1.5 hrs, or until bacon has rendered and the sausage reaches an internal temperature of at least 165°F.
5. Remove shotgun shells and brush with melted butter. Sprinkle with parmesan cheese and let cool for a few minutes before serving with warmed marinara sauce.

SANDWICHES



SANDWICHES

Prep: 30 mins

Cook: 20 mins

Total: 50 mins

Serves: 4

These Pico de Gallo Link Sandwiches are great for grilling out with a hungry crowd and cheering on your home team from the backyard. Featuring homemade cilantro verde sauce for some added kick!



*Pico de Gallo
Link Sandwiches*

Ingredients

- Your choice of bread (we used jalapeño cheddar)
- 4 links of [Kountry Boys Pico de Gallo Sausage](#)
- Cheese (2 slices per sandwich)
- 2 cups of fresh cilantro
- 3 cloves of peeled garlic
- 1/4 small red onion
- 2 teaspoons of red pepper flakes
- 2 teaspoons of dried oregano
- 2 tablespoons of red wine vinegar
- 1 cup of olive oil
- Salt and black pepper to taste

Instructions

1. For the cilantro verde sauce, add the chopped cilantro, onion, garlic, red pepper flakes, oregano, vinegar and 1/2 cup of the olive oil to a blender or food processor.
2. Pulse to mince the ingredients.
3. Add the remaining olive oil and stir to combine.
4. Transfer the sauce to a mason jar and let it sit for about 20 mins before serving.
5. Fire up the grill.
6. Butterfly the sausages and cut the length according to your bread size.
7. Grill the butterflied sausage and warm the bread.
8. Add cheese to the sausage links and finish them off in the broiler to get the bubbly, toasted effect.
9. Spread the cilantro verde sauce onto your toasted bread to complete the sandwiches.

SANDWICHES

Prep: 5 mins

Cook: 20 mins

Total: 25 mins

Serves: 1

When it comes to bacon, go big or go home. We went big with this Kountry Boys Thick-Sliced Original Bacon-Stuffed, Texas-Style B.L.T. Sandwich. It's simple, easy and delicious.



Texas B.L.T. Sandwich

Ingredients

- 4-5 slices of [Kountry Boys Original Thick-Sliced Bacon](#)
- 1 tablespoon mayonnaise
- 2 slices of sturdy bread, such as rye
- 1/2 avocado, sliced
- 1 beefsteak tomato, sliced
- 1-2 pieces of romaine lettuce
- 1 fresh jalapeño, sliced (optional)
- Salt and black pepper, to taste

Instructions

1. Cook bacon to desired consistency, then cut in half. Toast the bread.
2. Build your B.L.T. Spread mayonnaise on each piece of toast, then top with the avocado, tomato, lettuce and jalapeño, if using.
3. Season with salt and pepper, to taste.
4. Slice the sandwich in half and enjoy!

Notes:

SANDWICHES

Prep: 30 mins

Cook: 45 mins

Total: 1 hrs 15 mins

Serves: 3

This ain't your average B.L.T. We swapped in crispy fried green tomatoes for a Southern-style twist and stacked 'em high with Kountry Boys Thick-Sliced Peppered Bacon and butter lettuce on toasted bread. It's crunchy, salty, tangy and downright delicious — the kind of sandwich you'll be cravin' long after the last bite.



*B.L.T. with Fried
Green Tomatoes*

Ingredients

- 1/2 package [Kountry Boys Thick-Sliced Peppered Bacon](#)
- 3 fresh green tomatoes, cut into 1/4-inch slices, room temperature
- 1/2 cup all-purpose flour
- 2 large eggs, beaten with 1 tablespoon water
- 1/2 cup yellow cornmeal
- 1/2 cup panko crumbs
- 1/4 teaspoon paprika
- Pinch of cayenne (optional)
- 6 slices of bread, such as whole wheat or sourdough
- 3 tablespoons mayonnaise
- Salt and black pepper, to taste
- 6-8 leaves butter lettuce

Instructions

1. In a cast iron skillet over medium heat, cook bacon. Set aside and reserve bacon grease (you'll use this to fry the tomatoes).
2. Liberally season green tomato slices with salt and pepper on both sides.
3. Add flour and eggs into two separate small bowls.
4. Combine cornmeal, panko crumbs, paprika and cayenne into another small shallow bowl and whisk together.
5. Dip each seasoned tomato slice into flour coating on both sides.
6. Dip each floured tomato slice into egg bowl coating both sides.
7. Dip each coated tomato slide into crumb mixture and set aside on baking sheet.
8. Repeat dredging process, starting with flour, until all slices are coated.
9. Heat oil in a frying pan over medium-high heat to 350-375°F.

SANDWICHES

Instructions, Continued

10. Add dredged tomato slices to the pan and be careful not to overcrowd. Fry tomato slices on both sides until golden brown and drain on paper towels or on a wire rack over a baking sheet lined with paper towels
11. Toast bread of your choice. On each slice of bread, spread mayonnaise and sprinkle with pepper, to taste. Stack bacon, lettuce and fried green tomatoes onto 3 of the bread slices, then top with the remaining slices.
12. Cut each sandwich in half and serve.

Notes:

SANDWICHES

Prep: 15 mins

Cook: 15 mins

Total: 30 mins

Serves: 6

We love a bacon cheeseburger loaded with fixin's and sandwiched between buttery, toasty Kountry Boys Hamburger Buns. Give this simple recipe a try at your next backyard barbeque.



Bacon Cheeseburgers

Ingredients

- 2 pounds ground beef
- 3-4 slices of [Kountry Boys Thick-Sliced Original Bacon](#)
- 6 slices mild cheddar cheese
- 1 package Kountry Boys Hamburger Buns
- 6 tablespoons butter
- 2 large tomatoes, sliced
- 1 white onion, thinly sliced
- 1 head butter lettuce, leaves separated
- Pickles, jalapeños and condiments, to taste

Instructions

1. Divide beef into 6 portions and form into patties, taking care not to over-handle the meat. Season generously with salt and pepper on both sides.
2. Grill patties for 4-7 mins per side, to a minimum internal temperature of 160°F. Place cheese slices on top of each patty during the last 2 mins of cooking. Reserve patties on a serving platter.
3. While the burgers rest, cook Kountry Boys Thick-Sliced Original Bacon until crisp. Set on paper towels to drain.
4. Grill buns, butter-side down, over the coolest portion of the grill, until buns are slightly browned and crispy at the edges.
5. Place the bottom half of each toasted bun on a clean surface or platter. Layer with lettuce, followed by a grilled patty and melted cheese.
6. Add tomato slices, onion, bacon and your choice of pickles or jalapeños.
7. Spread condiments on the top bun, ketchup, mustard, mayo or whatever you like, then top each burger and press gently to hold everything together.

SANDWICHES

Prep: 15 mins

Cook: 15 mins

Total: 30 mins

Serves: 4

These sausage bread boats are everything you want in a weeknight meal — warm, hearty and easy to pull together. With toasty bread, creamy mashed potatoes, melty cheddar and a whole link of Kountry Boys Smoked Sausage tucked inside, they're comfort food through and through.

Ingredients

- 4 loaves of ciabatta, or other Italian-style bread
- 4 links [Kountry Boys Smoked Sausage](#), any flavor
- 4 cups pre-made mashed potatoes
- 8 ounces shredded cheddar cheese



Sausage Bread Boats

Instructions

1. Preheat oven to 400°F.
2. In a skillet over medium-low heat, cook sausages until nicely browned. Set aside.
3. Slice off the tops of each loaf of bread, then hollow out the bottoms.
4. Place a link of sausage inside each bread boat.
5. Using an ice cream scoop, top each bread boat with 3 scoops of mashed potato.
6. Sprinkle tops with shredded cheddar cheese.
7. Bake for 15 mins, or until cheese is bubbling and golden brown.

Notes:

FROM THE GRILL



FROM THE GRILL

Prep: 20 mins

Cook: 9 hrs

Total: 9 hrs 20 mins

Serves: 12

This one takes time, but the payoff makes it all worthwhile. Low and slow-smoked pork shoulder turns tender and flavorful with just a few ingredients — including Kountry Boys Ole No. 1 Seasoning. Perfect for sandwiches, tacos or straight off the fork.



*Ole No. 1 Smoked
Pulled Pork*

Ingredients

- 1 6-9 lb., bone-in pork shoulder
- [Kountry Boys Ole No. 1 Seasoning](#)
- 2 cups apple cider (or braising liquid of your choice)

Instructions

1. Preheat smoker or pellet grill to 250°F. Trim pork shoulder of excess fat, then season generously with Kountry Boys Ole No. 1 Seasoning. Let rest for 20 mins.
2. Place pork shoulder, fat side up, directly on the grill grate and cook until it reaches an internal temperature of 160°F. This could take anywhere from 3-5 hrs.
3. Prepare a roasting pan with 4 large pieces of foil, ensuring you have enough foil to completely cover and seal your pork shoulder. Remove pork from grill and place in the center of the foil. Create a well by pulling up the sides of the foil, then pour apple cider on top of pork. Wrap tightly with foil, being careful not to let any cider escape.
4. Return pork to grill and cook until it reaches an internal temperature of 204°F in the thickest part of the meat, roughly 3-4 hrs longer.
5. Remove pork from grill and rest for 45 mins. Remove foil and drain liquid, reserving in a medium-sized bowl. Place pork into a large dish or serving platter and shred the meat, discarding any bones or excess fat. Season with Kountry Boys Ole No. 1 Seasoning and/or barbeque sauce, if desired.

FROM THE GRILL

Prep: 20 mins

Cook: 25 mins

Total: 45 mins

Serves: 6

These Kountry Boys Buffalo Style Hot Wings are spicy, crispy and smoky — just how we like 'em. Since they're already sauced, all you have to do is fire up the grill and keep flippin' till they're done.



Grilled Buffalo Wings

Ingredients

- 20 Kountry Boys Buffalo Wings, thawed

Instructions

1. Preheat grill to medium heat (roughly 350°F for gas and pellet grills).
2. Place wings over direct heat, nestling them close together.
3. Flip every 5 mins for about 25 mins, or until slightly charred and crispy.
4. Serve with ranch or blue cheese dressing and fresh vegetables.

Notes:

FROM THE GRILL

Prep: 15 mins

Cook: 20 mins

Total: 35 mins

Serves: 4

There's just something about food on a stick that makes it taste even better. This recipe keeps it simple: fresh veggies, sweet pineapple and our Jalapeño Smoked Sausage, grilled 'til it's got that perfect char. It's a crowd-pleaser for backyard barbeques, weeknight dinners or anything in between.

Ingredients

- 1 package [Kountry Boys Jalapeño Sausage](#)
- 1 red onion
- 2 green bell peppers
- 3 fresh jalapeños (de-seeded and quartered)
- 10 ounces pineapple rings (canned or fresh, if available)
- 1/2 cup barbeque sauce, such as Bachan's Original Barbecue Sauce



Kampfire Kebabs

Instructions

1. Slice the link sausage in half, lengthwise and then into thirds (pieces will be approximately 1.5-2 inches).
2. Build the kebabs by skewering the sausage and vegetables in an alternating sequence. You should get about 6 kebabs, depending on the size of your skewers and vegetables.
3. Brush the barbeque sauce on the built kebabs — as little or as much as you'd like!
4. Cook the kebabs over a hot grill, on a hot cast iron grill pan (preheated well over medium-high heat), or under your oven's broiler (about 5-6 inches from the broiler) until the kebabs are slightly charred on one side.
5. Flip the kebabs and continue to cook until charred on the other side. Continue to cook and turn until the kebabs are charred on all sides and the barbeque sauce is slightly caramelized. Serve hot and enjoy!

FROM THE GRILL

Prep: 30 mins

Cook: 45 mins

Total: 1 hr 15 mins

Serves: 10

This is our kind of appetizer. With Kountry Boys Original Sausage and Thick-Sliced Original Bacon, cheddar, cream cheese and a zingy drizzle of buffalo hot sauce, it fires on all cylinders.



Buffalo Pig Shots

Ingredients

- 3 links of [Kountry Boys Original Sausage](#)
- 10 strips of [Kountry Boys Thick-Sliced Original Bacon](#), cut in half
- 8 ounces cream cheese
- 1/2 cup shredded cheddar cheese
- 2 tablespoons [Kountry Boys Ole No. 1 Seasoning](#)
- Buffalo hot sauce, such as Frank's RedHot

Instructions

1. Preheat your smoker or grill to 350°F.
2. Cut sausage into 1-inch pieces.
3. Wrap bacon halves around the sausage and secure with a toothpick, creating a "shot glass."
4. Combine cream cheese, cheddar and seasoning in a small bowl. Transfer to a plastic bag, then snip a corner of the bag, creating a 1-inch opening.
5. Pipe cheese mixture into the well of each shot glass.
6. Place the shots on a baking sheet and smoke for 45 mins, or until the bacon is fully cooked and the cheese filling is puffed and golden.
7. Remove toothpicks, drizzle with buffalo hot sauce and serve.

Notes:

FROM THE GRILL

Prep: 10 mins

Cook: 30 mins

Total: 40 mins

Serves: 8

Spicy and sweet, this recipe takes Kountry Boys Thick-Sliced Original Bacon to new heights of flavor. It's great for brunch menus, appetizer spreads — or just an indulgent snack!



Millionaire's Bacon

Ingredients

- 1 package [Kountry Boys Thick-Sliced Original Bacon](#)
- 1/4 cup packed light brown sugar
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon ground ginger

Instructions

1. Preheat smoker or oven to 350°F. Line a rimmed baking sheet with aluminum foil.
2. In a medium bowl, combine brown sugar, black pepper, cayenne pepper and ginger. Add the bacon and toss to coat in the sugar mixture.
3. Arrange bacon on baking sheet in a single layer. Sprinkle any remaining spice mixture over the bacon.
4. Bake for 15 mins, then flip and bake until bacon fat is fully rendered, about 15 mins more.
5. Transfer bacon slices to a plate lined with paper towels. Cool for 5 mins before serving.

Notes:

FROM THE GRILL

Prep: 2 hrs 10 mins

Cook: 20 mins

Total: 2 hrs 30 mins

Serves: 8

You can sear these right on your grill grates, but a cast iron skillet works just as well. Spiced to perfection, these pre-seasoned Kountry Boys Seasoned Beef Skirt Steak for Fajitas are perfect for weekend get-togethers and, with a little bit of prep, weeknight meals.



Seasoned Beef Fajitas

Ingredients

- 1 package Kountry Boys Seasoned Beef Skirt Steak for Fajitas
- Flour tortillas
- Guacamole, salsa, shredded cheese and cilantro, to serve

Instructions

1. Allow meat to come to room temperature. Remove meat from package and pat dry with paper towels.
2. Heat grill or a cast iron skillet over medium-high heat. Add 1 tablespoon of vegetable oil and swirl pan to coat. Cook the steaks for 3–4 mins, or to desired doneness. For medium-rare, cook to a temperature of 140–145°F.
3. Let steak rest for at least 10 mins.
4. While steak is resting, heat tortillas in a dry skillet over low heat, about 2 mins per side. Keep warm in a dish towel or tortilla warmer.
5. Slice steak against the grain and serve with tortillas and toppings.

Notes:

SEAFOOD



SEAFOOD

Prep: 10 mins

Cook: 30 mins

Total: 40 mins

Serves: 8

[Swamp Buckets](#) make seafood boils a breeze. Here's a classic recipe you can use for your next boil! Be sure to use Kountry Boys Andouille Sausage for that rich, Cajun-inspired flavor.



*Swamp Bucket Seafood Boil
with Sausage & Shrimp*

Ingredients

- 2 pounds fresh shrimp, unpeeled
- 1 pound [Kountry Boys Andouille Sausage](#), sliced into 1-inch rounds
- 4 ears corn, cut into 1 1/2-inch pieces
- 1 pound red potatoes, halved
- 20 ounces baby bella mushrooms
- 1 medium onion, quartered
- 4 lemons, quartered
- 1/2 cup butter, melted
- 4 cloves garlic
- 1/3 cup Old Bay Seasoning

Instructions

1. Add water to the Swamp Bucket fill line, then add onion, garlic and seafood seasoning. Bring to a boil.
2. Add potatoes and cook for 10-12 mins, then add corn, sausage and mushrooms and cook for 5-6 mins more.
3. Add shrimp, return to a rolling boil, and cook for 3-4 mins.
4. Drain the Swamp Bucket and place ingredients on a large baking sheet. Drizzle with half of melted butter, season with salt and pepper and toss to combine. Serve with remaining butter and lemons and dig in!

Notes:

SEAFOOD

Prep: 10 mins

Cook: 15 mins

Total: 25 mins

Serves: 4

Here, creamy corn is paired with Kountry Boys Original Sausage and shrimp. You can whip up this easy skillet dinner in less than 30 mins.



*Skillet Corn with
Shrimp & Sausage*

Ingredients

- 3 tablespoons butter
- 6 cups frozen corn kernels
- 1 cup red onion, diced
- 4 ounces cream cheese, softened
- 1/2 cup half and half
- 1 1/4 tablespoons [Kountry Boys Steak Seasoning](#)
- 2 tablespoons chives, chopped
- 1 teaspoon olive oil
- 1/2 package [Kountry Boys Original Sausage](#), sliced into 1/4-inch rounds
- 1 pound raw medium shrimp, peeled and deveined
- 1 tablespoon flat-leaf parsley, chopped

Instructions

1. Melt butter in a large, cast-iron skillet over medium heat. Add corn and onion. Cook for about 8 mins, stirring occasionally, until tender.
2. Stir in cream cheese and half and half. Season with 1 tablespoon Kountry Boys Steak Seasoning. Cook for 2 mins, stirring constantly, until cream cheese melts. Stir in chives, remove from heat and cover to keep warm.
3. In another skillet, heat oil over medium-high heat. Add sausage rounds and cook until browned. Remove from skillet and set aside.
4. Season shrimp with 1/4 tablespoon Kountry Boys Steak Seasoning. Add to pan with oil and sausage drippings and cook until shrimp turns pink, about 3 mins.
5. Top corn with sausage, shrimp, chives and parsley. Serve immediately.

SEAFOOD

Prep: 15 mins

Cook: 10 mins

Total: 25 mins

Serves: 4

These sweet and savory shrimp wrapped in Kountry Boys Thick-Sliced Original Bacon are finished with an indulgent hit of honey. Make them in your air fryer for fast cooking and cleanup.



*Bacon-Wrapped Shrimp
with Honey Drizzle*

Ingredients

- 14 jumbo raw shrimp
- 2 tablespoons garlic, minced
- 1 teaspoon fresh parsley, finely chopped
- 1 teaspoon Old Bay Seasoning
- 1 teaspoon paprika
- 7 strips of [Kountry Boys Thick-Sliced Original Bacon](#), cut in half
- 2 teaspoons honey

Instructions

1. In a small bowl, toss shrimp with garlic, parsley, Old Bay Seasoning and paprika.
2. Wrap each shrimp in a half strip of bacon.
3. Place shrimp in air fryer and cook at 375°F for 10 mins.
4. Drizzle with honey to finish.

Notes:

SEAFOOD

Prep: 10 mins

Cook: 30 mins

Total: 40 mins

Serves: 4

This one-pan wonder yields flavorful veggies, perfectly browned Kountry Boys Original Sausage and plump and juicy shrimp. With only one dish to clean, it's perfect for weeknights.



*Shrimp & Sausage
Sheet Pan Dinner*

Ingredients

- 1 pound medium shrimp, peeled and deveined
- 1 pound [Kountry Boys Original Sausage](#)
- 3 medium zucchini, sliced into 1/2-inch rounds
- 2 red bell peppers, chopped
- 1 large red onion, sliced into 1/2-inch wedges
- 2 tablespoons olive oil
- 1 teaspoon fennel seeds
- 1 tablespoon Cajun seasoning
- Salt and black pepper, to taste

Instructions

1. Preheat oven to 400°F. Line a baking sheet with aluminum foil or parchment paper.
2. In a medium-sized bowl, combine sausage, zucchini, red bell peppers, red onion, olive oil, Cajun seasoning, fennel seeds and salt and pepper, to taste. Toss until seasoning is distributed.
3. Arrange on baking sheet in 1 layer and roast for 20 mins. Reserve bowl.
4. While ingredients are roasting, add shrimp to reserved bowl, drizzle with olive oil and season with salt and pepper, to taste. Toss to coat.
5. Add shrimp to sheet pan and cook for 10-15 mins more, or until shrimp are opaque. Serve immediately.
6. Refrigerate leftovers in an airtight container for up to 3 days.

Notes:



SUPPERS



SUPPERS

Prep: 20 mins

Cook: 1 hr

Total: 1 hr 20 mins

Serves: 15

Warm up with a bowl of rich, hearty gumbo. This one's full of Kountry Boys Andouille Sausage, shredded chicken and bold Cajun flavor. Make a big ol' pot and don't forget the hot sauce.

Ingredients

- 2 sticks unsalted butter
- 1 1/2 cups all-purpose flour
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 medium onion, diced
- 1 cup celery, diced
- 8 cups chicken stock
- 1/2 pound [Kountry Boys Andouille Sausage](#), sliced into 1/2-inch rounds
- 1 tablespoon creole seasoning
- 1 tablespoon kosher salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon chili powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon minced garlic
- 1 bay leaf
- 1 rotisserie chicken, shredded
- 2 cups cooked white rice
- Hot sauce, to taste



Chicken & Sausage Gumbo

Instructions

1. In a large dutch oven, heat butter over medium heat, then add flour and stir continuously for 20-30 mins. The roux should thicken and turn a dark mahogany color when it's ready.
2. Add the bell peppers, celery, diced onion and chicken stock, starting with 1/2 cup and adding more gradually.
3. Heat a skillet over medium heat. Cook Kountry Boys Andouille Sausage in a hot pan for 3-5 mins.
4. Add stock and seasonings to dutch oven and increase heat to medium-high. Cover and simmer for 30 mins.
5. Add the shredded chicken to your pot cook over low heat for 5-10 mins, stirring occasionally.
6. Remove bay leaf, add hot sauce to taste and serve over fluffy rice.

SUPPERS

Prep: 30 mins

Cook: 50 mins

Total: 1 hr 20 mins

Serves: 6

A Tex-Mex take on the classic tater tot casserole, this dish will be gone before you know it. We recommend using Kountry Boys Thick-Sliced Original Bacon and Hot Rotel if you like a lot of spice — and don't skimp on the cheddar cheese!

Ingredients

- 1 package [Kountry Boys Thick-Sliced Original Bacon](#), cut into 1/2-inch pieces
- 1 yellow onion, diced
- 1 pound ground beef
- 1 1-ounce package taco seasoning
- 1 15-ounce can black beans, drained
- 1 15-ounce can pinto beans, drained
- 1 10-ounce can Rotel tomatoes, drained
- 1 7-ounce can chipotle peppers in adobo sauce, diced
- 1/4 cup sour cream
- 1 cup shredded Mexican blend cheese
- 1 cup frozen corn
- 1 32-ounce bag frozen tater tots



Kowboy Casserole

Instructions

1. Preheat oven to 350°F.
2. In a large skillet, cook bacon over medium heat until most of the fat has rendered. Drain all but 1-2 tablespoons of bacon fat. Save or discard excess.
3. Add onion and cook until soft and translucent, about 4 mins.
4. Add ground beef and cook, breaking into bite-sized pieces with a spoon, until evenly browned. Add taco seasoning and stir to incorporate.
5. Add black beans, pinto beans, Rotel, chipotle peppers and sauce, sour cream and 1/2 cup cheese to skillet. Cook until the liquid reduces slightly, about 5 mins. Stir in frozen corn.
6. Transfer to a greased, 9 x 13-inch casserole dish.
7. Arrange frozen tater tots in a single layer on top of casserole. Cover with a lid or aluminum foil and bake for 30 mins.
8. Remove foil, sprinkle remaining 1/2 cup cheese over casserole, and bake for another 20 mins, or until the filling is bubbling and the tater tots are crispy.

SUPPERS

Prep: 20 mins

Cook: 50 mins

Total: 1 hr 10 mins

Serves: 8

Ever tried Kowboy Stew? It'll stick to your ribs and fill you up after a long day. You can use any flavor of Kountry Boys Sausage, but we went with Original.



Kowboy Stew

Ingredients

- 1 pound ground beef
- 1 pound [Kountry Boys Original Sausage](#)
- 1 medium yellow onion, chopped
- 3 cloves of garlic, minced
- 1 tablespoon chili powder
- 1 3/4 teaspoons kosher salt
- 1 teaspoon ground cumin
- 1/2 teaspoon black pepper
- 4 cups beef stock
- 4 medium Yukon Gold potatoes, diced
- 2 cans dark kidney beans, drained
- 1 15-ounce can corn, drained
- 1 14.5-ounce can diced tomatoes, drained
- 2 teaspoons hot sauce
- 4 ounces shredded cheddar cheese
- Sliced scallions, for serving

Instructions

1. In a medium dutch oven, over medium-high heat, cook beef until browned, about 6 mins.
2. Add sausage, onion, garlic, chili powder, salt, cumin and pepper. Cook until onion is tender and sausage is browned, about 6 mins.
3. Add potatoes, beans, corn and tomatoes. Bring to a boil, then reduce heat to medium-low and simmer, stirring occasionally, until potatoes are tender, about 50 mins.

SUPPERS

Prep: 30 mins

Cook: 30 mins

Total: 1 hr

Serves: 6

This loaded potato soup gets its rich flavor from Kountry Boys Thick-Sliced Original Bacon fat and butter. It's cozy, comforting and oh-so-satisfying on a cold kountry day.



Loaded Potato Soup

Ingredients

- 4 large russet potatoes, peeled and diced
- 6 strips [Kountry Boys Thick-Sliced Original Bacon](#), cut into 1-inch pieces
- 4 tablespoons butter
- 1/2 medium white onion, finely diced
- 2 garlic cloves, minced
- 1/4 cup all-purpose flour
- 5 cups chicken broth
- 1 cup shredded cheddar cheese
- Toppings, such as sour cream, sliced green onions, chopped chives, or pickled jalapeños

Instructions

1. In a large stockpot or dutch oven, cover potatoes with 1 inch of water. Season with salt and bring to a boil for 8-10 mins, or until potatoes are easily pierced with a knife. Drain potatoes.
2. Heat stockpot over medium and add bacon. Cook until fat has rendered and bacon is crispy. Remove bacon from stockpot and place on a paper towel-lined plate.
3. Add butter to the stockpot, stirring to combine with the bacon fat. Add white onions and cook until translucent, about 5 mins, then add garlic and cook until fragrant, about 30 seconds.
4. Whisk in the flour and cook for about 5 mins, until the flour begins to smell toasty. Add the chicken broth and potatoes and bring mixture to a simmer. Season with salt and pepper, to taste. Cook for 15 mins, stirring often and breaking up potatoes with a wooden spoon.
5. Once the soup has reached your desired consistency, ladle into bowls and load 'em up with your favorite toppings.

SUPPERS

Prep: 10 mins

Cook: 30 mins

Total: 40 mins

Serves: 6

Looking for an easy, budget-friendly dinner? We've got you covered with this jambalaya. All you need is a box of Zatarain's Jambalaya Rice Mix and a package of cooked Kountry Boys Sausage. We recommend our andouille sausage, but any Kountry Boys flavor will do!



Jambalaya

Ingredients

- 1 package [Kountry Boys Andouille Sausage](#), cut into 1/2-inch rounds
- 1 box Zatarain's Jambalaya Rice Mix
- 1 tablespoon olive oil

Instructions

1. In a medium saucepan, mix 2 1/2 cups of water, rice mix, sausage and olive oil. Bring to a boil, then cover and reduce heat to low.
2. Simmer for 25 mins, or until rice is tender.
3. Remove from heat, cover and let stand for 5 mins. Fluff with a fork before serving.

Notes:

SUPPERS

Prep: 10 mins

Cook: 30 mins

Total: 40 mins

Serves: 6

We'll die on this hill: beans belong in chili. And not just any chili — this recipe is packed with bold flavor, hearty texture and a good helping of Kountry Boys Sausage to give it that extra somethin' special. It's the kind of meal that sticks to your ribs, warms your belly and tastes even better the next day.



*Chili with
Sausage & Beans*

Ingredients

- 1 package chili mix, such as Wick Fowler's 3-Alarm Chili
- 2 pounds lean ground beef
- 1/2 package [Kountry Boys Original Sausage](#), diced
- 1 can tomato sauce
- 1 15.5-ounce can of pinto beans, drained
- 1 cup Fritos
- 1 cup shredded cheddar cheese
- 1/4 cup sour cream

Instructions

1. Over medium-high heat, brown beef until cooked through. Add sausage and cook for 2-3 mins, then add beans and follow the remainder of the package instructions.
2. Serve topped with Fritos, shredded cheddar cheese and sour cream.

Notes:

SUPPERS

Prep: 10 mins

Cook: 20 mins

Total: 30 mins

Serves: 4

Pasta night just got spicier. This quick and easy dish packs just the right amount of heat, thanks to Kountry Boys Jalapeño Sausage, and is topped off with crispy, bubbly cheese, thanks to your broiler.



*Sausage Pasta
with a Kick*

Ingredients

- 1 tablespoon cooking oil
- 1 pound [Kountry Boys Jalapeño Sausage](#), sliced into 1/4-inch rounds
- 1 medium onion, diced
- 2 cups low-sodium chicken broth
- 1 10-ounce can diced tomatoes with green chiles
- 1/2 cup heavy cream
- 8 ounces farfalle pasta, uncooked
- Salt and black pepper, to taste
- 1 cup Monterey Jack cheese, shredded
- 1/3 cup green onion, thinly sliced

Instructions

1. Add cooking oil to an oven-safe skillet over medium high heat until just smoking. Add sausage and onions and cook until lightly browned, about 4 mins. Add garlic and cook until fragrant, about 30 seconds.
2. Add broth, tomatoes, cream, uncooked pasta, salt and pepper, then stir. Bring to a boil, cover skillet and reduce heat to medium-low. Simmer until pasta is tender, about 15 mins.
3. Remove skillet from heat and stir in 1/2 cup cheese. Top with remaining cheese and sprinkle with green onion. Broil until cheese is melted, spotty brown and bubbly.

Notes:

SUPPERS

Prep: 15 mins

Cook: 15 mins

Total: 30 mins

Serves: 4

This easy weeknight pizza's got Tex-Mex flair thanks to Kountry Boys Pico de Gallo Sausage, fresh veggies and a kick of heat. Use pre-made crust and sauce to get dinner on the table quick.



*Tex-Mex Pizza
with Sausage*

Ingredients

- 4 links [Kountry Boys Pico de Gallo Sausage](#), sliced into bite-sized pieces
- 2 thin pre-made pizza crusts, such as Brooklyn Bred's Neapolitan Thin Pizza Crust
- 1 1/2 cups pizza sauce
- 2 cups shredded mozzarella
- 1 roma tomato, thinly sliced
- 1 fresh jalapeño, thinly sliced
- 1/2 small white onion, thinly sliced
- 2 tablespoons olive oil
- 2 tablespoons cilantro, for serving
- 1/4 cup parmesan cheese, for serving

Instructions

1. Preheat oven to 425°F.
2. Place both crusts on pizza stones or baking sheets.
3. Drizzle 1 tablespoon olive oil on each crust, then divide pizza sauce between crusts, spreading to coat evenly.
4. Sprinkle 1 cup mozzarella on each crust.
5. Top pizzas with sliced tomato, onion, jalapeño and Kountry Boys Smoked Pico de Gallo Sausage.
6. Bake for 14-16 mins, or until golden brown around the edges.
7. Let pizza cool for 1-2 mins, then garnish with parmesan and cilantro.

Notes:

SUPPERS

Prep: 20 mins

Cook: 20 mins

Total: 40 mins

Serves: 6

This one-pot Cajun pasta is a weeknight winner through and through. It's got Kountry Boys Andouille Sausage, bold Cajun spices, and just the right amount of kick to keep things interesting. Stir in a good ol' hunk of cream cheese, and you've got yourself a creamy, stick-to-your-ribs supper that feels like a warm hug at the end of a long day.



Cajun Pasta with Sausage

Ingredients

- 1 package [Kountry Boys Andouille Sausage](#), sliced into 1/2-inch rounds
- 1/2 white onion, finely diced
- 4 cloves garlic, minced
- 3 cups chicken broth
- 1 14.5-ounce can diced tomatoes
- 1 tablespoon Cajun seasoning
- 1 16-ounce package farfalle pasta
- 4 ounces cream cheese
- 1/2 cup shredded cheddar cheese
- 2 tablespoon chopped chives

Instructions

1. In a large pot over medium heat, cook sausage until deeply browned, turning often. Remove sausage from skillet and reserve on a paper towel-lined plate.
2. Add onion to pot and sauté until translucent, about 5 mins. Add garlic and cook until fragrant, about 30 seconds.
3. Add chicken broth, diced tomatoes, Cajun seasoning, pasta, cream cheese, and reserved sausage to the pot. Stir well, then cover and cook over medium-low heat for 10 mins.
4. Stir in shredded cheddar cheese and season with salt and pepper, to taste. Garnish with chopped chives.

Notes:

SUPPERS

Prep: 15 mins

Cook: 15 mins

Total: 30 mins

Serves: 8

This ain't your average pasta salad. Loaded with Kountry Boys Original Sausage, sweet corn and a medley of fresh and sun-dried tomatoes, this dish brings big flavor in every bite. It's quick to whip up and built to feed a crowd — perfect for potlucks, picnics or any time you need a hearty side that holds its own.



Sausage Pasta Salad

Ingredients

- 3 cups short pasta, such as shells, or elbow
- 1 package [Kountry Boys Original Sausage](#), sliced into 1/2-inch rounds
- 2 tablespoons avocado oil, or neutral oil, plus more as needed
- 3 ears of corn
- 1/3 medium red onion, finely chopped
- 2 celery sticks, finely chopped
- 1 1/2 cups cherry tomatoes, halved
- 12 sun-dried tomatoes in oil, chopped
- 3/4 cup Italian dressing
- Salt and black pepper, to taste

Instructions

1. Cook pasta according to box instructions. Drain and set aside in a large bowl.
2. Cook the sausage in a skillet over medium heat until brown.
3. To the same skillet, add the corn and cook until charred on 1 side, about 5 mins. Turn and repeat on another side, then remove to a plate.
4. On a cutting board, slice off the kernels and add to the pasta, then add the onion, celery, cherry tomatoes and sun-dried tomatoes. Season with salt and pepper. Add the dressing and toss to combine.

Notes:

SUPPERS

Prep: 10 mins

Cook: 3 hrs

Total: 3 hrs 10 mins

Serves: 12

This comforting meal is a cinch to make in your slow cooker. All you need is some Kountry Boys Original Sausage, frozen pierogi and a heapin' helping of cheese.



Pierogi Casserole

Ingredients

- 3 packages frozen potato and cheese pierogi, such as Mrs. T's
- 1 package [Kountry Boys Original Sausage](#), sliced into rounds
- 4 cups chicken broth
- 1 cup shredded cheddar cheese
- 1 8-ounce block of cream cheese
- Salt and black pepper, to taste

Instructions

1. In a slow cooker, combine pierogi, sausage, 3 cups of chicken broth and cheddar cheese. Gently stir to distribute evenly.
2. Cook for 3-4 hrs on high, or for 6-7 hrs on low.
3. About half an hour before your casserole has finished cooking, warm remaining 1 cup of chicken broth and block of cream cheese in a saucepan over medium-low heat. Whisk until smooth.
4. Add the cream cheese mixture to the slow cooker, stirring to incorporate. Season with salt and pepper, to taste. Cover the slow cooker and cook on low for 30 mins.
5. Ladle the casserole into bowls and top with sliced green onions and red pepper flakes, if desired.

Notes:

SUPPERS

Prep: 20 mins

Cook: 1 hr

Total: 1 hr 20 mins

Serves: 6

Here, we take a southern classic and update it with some Kountry Boys Original Sausage, spices and greens. This warming, one-pot meal is perfect for the colder months — or anytime you're craving homestyle, comfort food.



*Kountry Black-eyed Peas
with Sausage & Kale*

Ingredients

- 24 ounces dried or frozen black-eyed peas (if dried, soak overnight, then drain and rinse)
- 1 package [Kountry Boys Original Sausage](#), sliced into 1/2-inch rounds
- 1 medium yellow onion, diced
- 3 cloves garlic, minced
- 32 ounces chicken broth
- 1 tablespoon [Kountry Boys Ole No. 1 Seasoning](#)
- 1/2 tablespoon coriander
- 1/2 tablespoon cumin
- 1 bunch kale
- Salt and black pepper, to taste

Instructions

1. In a large pot, lightly brown the sausage. Remove sausage from pot and reserve in a small bowl. Set aside.
2. Use sausage drippings to cook onions and garlic until soft and translucent, about 5–7 mins.
3. Season with Kountry Boys Ole No. 1 Seasoning, cumin, coriander, salt and pepper.
4. Add in 2 cups of chicken broth and bring to a boil. Reduce heat to medium, cover and simmer for 1 hr, or until the black-eyed peas are tender but not mushy.
5. For a thicker, heartier texture, mash some of the peas with a potato masher or whisk.
6. Add the kale and simmer for another 10 mins. Season with salt and pepper.

Notes:

SUPPERS

Prep: 20 mins

Cook: 2 hrs 5 mins

Total: 2 hrs 25 mins

Serves: 4

Few meals are as comforting as roast chicken and potatoes. We kountry-fied this bird with boudin stuffing and new potatoes tossed in Old Bay Seasoning.



*Boudin-Stuffed
Roast Chicken*

Ingredients

- 1 tablespoon butter
- 1/2 small white onion, finely diced
- 1 clove of garlic, minced
- 4 stalks of celery, finely diced
- 4 tablespoons Italian parsley, chopped
- 1 tablespoon fresh thyme, chopped
- 4 links of [Kountry Boys Cajun-Style Boudin](#), uncased
- 1/4 cup extra-virgin olive oil
- 1 4-5 pound chicken
- Salt and black pepper, to taste
- 1 pound new potatoes, scrubbed and quartered
- 1/2 tablespoon, plus one teaspoon Old Bay Seasoning

Instructions

1. Arrange a rack in the center of your oven and preheat to 425°F.
2. Remove giblets from chicken and discard. Pat chicken dry with paper towels and set aside.
3. Melt butter in a cast iron skillet over medium heat.
4. Add onion, garlic, celery, parsley and thyme and sauté until vegetables are translucent.
5. Transfer mixture to a bowl and mix with boudin.
6. Place chicken in skillet, breast side up. Stuff cavity with boudin mixture. With a piece of twine, tie up the chicken legs.
7. Rub chicken with 2 tablespoons of olive oil, then season liberally with kosher salt and black pepper.
8. In a medium bowl, toss new potatoes with remaining olive oil and Old Bay Seasoning. Scatter potatoes around the chicken.
9. Roast until browned and cooked through, or until a thermometer inserted into the thickest part of the breast reaches 165°F.
10. Allow chicken to rest for at least 15 mins before carving.

SUPPERS

Prep: 1 hr

Cook: 1 hr 10 mins

Total: 2 hrs 10 mins

Serves: 6

Sometimes the simplest meals are the best. These pinto beans are seasoned with little more than salt, pepper and fresh thyme. Add some Kountry Boys Original Sausage into the mix, and you've got a delicious and satisfying one-pot meal!



Pinto Beans with Sausage

Ingredients

- 1 pound dried pinto beans, pre-soaked according to package instructions
- 1 package [Kountry Boys Original Sausage](#), sliced into 1/2-inch rounds
- 1 medium yellow onion, diced
- 3 cloves garlic, minced
- 12 cups chicken broth
- 1 tablespoon fresh thyme
- 2 bay leaves
- Salt and black pepper, to taste

Instructions

1. In a large stock pot or dutch oven, cook sausage rounds over medium heat until lightly browned, about 8 mins. Allow sausage to cool on a plate and reserve.
2. Reduce heat to medium-low. Sauté onions and garlic until translucent, about 5 mins.
3. Add chicken broth, thyme, bay leaves and beans to pot. Bring to a boil, then reduce heat to medium. Simmer for 1 hr or until beans are tender.
4. Season with salt and pepper to taste. Serve beans on their own or over fluffy rice.

Notes:

SUPPERS

Prep: 5 mins

Cook: 1 hr

Total: 1 hr 5 mins

Serves: 6

Everyone needs a solid baked potato recipe in their arsenal. This method produces soft potatoes every time. Top 'em off with cheddar cheese, green onions and diced Kountry Boys Original Sausage.



*Loaded Baked Potatoes
with Sausage*

Ingredients

- 3 links of [Kountry Boys Original Sausage](#), diced
- 4 large russet potatoes
- Olive oil
- Coarse kosher salt
- Toppings, such as cheddar cheese, sour cream, green onions, fresh jalapeños

Instructions

1. In a skillet over medium heat, cook sausage until browned. Place on a plate and reserve.
2. Preheat oven to 425°F and line a baking sheet with parchment paper or aluminum foil.
3. Pierce each potato with a fork a few times. Place on a baking sheet and rub with olive oil, then sprinkle salt on the potatoes.
4. Bake for 45-60 mins, or until the skin is crispy and potatoes can be easily pierced with a fork.
5. Slice potatoes and load 'em up with your favorite toppings.

Notes:



SIDES, SALADS & VEGGIES

SIDES, SALADS & VEGGIES

Prep: 10 mins

Cook: 20 mins

Total: 30 mins

Serves: 4

We gave the charcuterie board a Kountry twist. Think smoky sausage, sharp cheese and sweet fruit — all piled high for snackin', grazin' and good times with good folks.



Kountry Charcuterie Board

Ingredients

- Crackers — choose your favorites! We like whole-grain, pita or plain ol' Ritz crackers
- 1/2 cup roasted, salted pecans
- 1 cup pimento cheese spread
- 1 cup cubed cheese — we chose a smoked gouda with bacon for this spread
- Fruit — we went with seedless red grapes and Granny Smith apples, but any fruit will do
- 4 links of [Kountry Boys Original Sausage](#), grilled and sliced

Instructions

1. On a large cutting board or platter, arrange crackers, nuts, cheese, fruit and sausage slices, placing some ingredients in small containers to add visual interest.
2. Dig in with friends and family!

Notes:

SIDES, SALADS & VEGGIES

Prep: 25 mins

Cook: 55 mins

Total: 1 hr 20 mins

Serves: 12

Simple, herby and packed with flavorful sausage — this dressing is a crowd-pleaser. Optional add-ins like dried cranberries can take it to the next level, so don't be afraid to experiment with fruit, nuts and even mushrooms. This recipe works best with Kountry Boys Original Sausage.

Ingredients

- 16 cups sourdough bread, cut into 1-inch chunks
- 8 tablespoons unsalted butter
- 2 cups yellow onion, diced
- 1 cup celery, diced
- 2 Granny Smith apples, unpeeled and diced
- 1 cup dried cranberries
- 2 tablespoons flat-leaf parsley
- 1 tablespoon salt
- 1 teaspoon black pepper
- 1 12-ounce package of [Kountry Boys Original Sausage](#), diced



Sausage & Herb Dressing

Instructions

1. Preheat oven to 300°F.
2. Place the bread cubes on a sheet pan in a single layer and bake for 7 mins. Reserve bread in a large bowl and raise the oven temperature to 350°F.
3. In a large frying pan, melt the butter and cook the onion, celery, apple and parsley over medium heat for 10 mins, or until the vegetables are softened. Season with salt and pepper and add to bread cubes.
4. In the same pan, cook the diced sausage over medium heat until cooked through, about 10 mins. Add sausage to bread cubes and vegetables.
5. Add the chicken stock and cranberries to the mixture, stir to combine, then pour into a 9 x 12-inch baking dish. Bake for 30 mins, until browned on top and hot in the middle.

SIDES, SALADS & VEGGIES

Prep: 10 mins

Cook: 45 mins

Total: 55 mins

Serves: 8

Green beans, meet bacon. These bundles are brushed with brown sugar butter and baked until they're sweet, salty and just the right amount of fancy. Great for holidays or potlucks.



Green Bean Bundles

Ingredients

- 3 14.5-ounce cans whole green beans, drained
- 1 pound [Kountry Boys Original Thick-Sliced Bacon](#), cut in half
- 1 cup brown sugar
- 1/2 cup butter, melted
- 1 teaspoon garlic salt

Instructions

1. Preheat oven to 350°F. Grease a 9 x 13-inch baking dish.
2. Wrap 7 green beans with one slice of bacon and place into prepared dish. Repeat with remaining beans and bacon.
3. Mix brown sugar and butter together in a small bowl. Sprinkle over green bean bundles and season with garlic salt.
4. Cover dish with foil and bake for 45 mins.

Notes:

SIDES, SALADS & VEGGIES

Prep: 15 mins

Cook: 30 mins

Total: 45 mins

Serves: 8

This one's got all the comfort of a skillet-baked classic, with just enough kick to keep folks comin' back for seconds. Savory, spicy and cheesy, with plenty of Kountry Boys Thick-Sliced Original Bacon crumbled in, it's the kind of side dish that steals the spotlight.



*Cornbread with Bacon,
Jalapeños and Cheese*

Ingredients

- 1 box cornbread mix, such as Lamb's
- 1/2 cup [Kountry Boys Thick-Sliced Original Bacon](#), cooked and crumbled
- 1/2 cup fresh jalapeños, diced
- 1/2 cup shredded cheddar cheese

Instructions

1. Prepare cornbread mix according to box instructions, then stir in bacon, jalapeños and cheese.
2. Bake as directed and serve.

Notes:

SIDES, SALADS & VEGGIES

Prep: 15 mins

Cook: 45 mins

Total: 1 hr

Serves: 6

Is there anything better than a big ol' dish of homemade mac n' cheese? We didn't think so — until we added crispy Kountry Boys Thick-Sliced Original Bacon to the mix. It's creamy, cheesy, smoky and downright comforting.



Bacon Mac N' Cheese

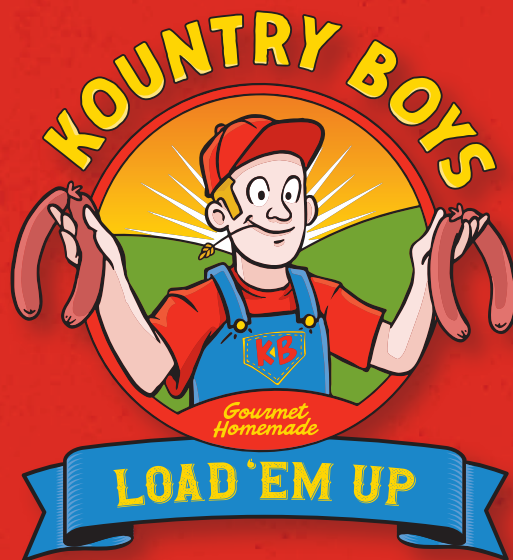
Ingredients

- 4 tablespoons butter, cut into pieces
- 1/2 cup sour cream
- 2 cups shredded cheddar cheese
- 3 beaten large eggs
- 4 cups cooked, drained macaroni
- 1/2 teaspoon salt
- 1 cup milk
- 4 slices of [Kountry Boys Thick-Sliced Original Bacon](#), cooked and crumbled

Instructions

1. Add the hot macaroni to a large bowl and stir in the cheddar.
2. In a separate bowl, combine the remaining ingredients, then add to the pasta mixture.
3. Pour the mixture into a 9 x 13-inch casserole dish and sprinkle bacon crumbles on top. Bake for 30–45 mins at 350°F and serve.

Notes:



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