

# Cookin' **WITH** PORK RINDS



33

*Bold*

ORIGINAL  
RECIPES

2022  
*edition*

KETO  
DONUTS,  
PG. 45

**Southern Recipe**  
SMALL BATCH





**SAUERKRAUT DIP**

**PG. 14**

# NEW YEAR, NEW RECIPES!

We're so glad you're back ... ready to cook ... and ready to eat! Let's dive right in with the secret ingredient that makes ALL of the following recipes a bold deviation from the norm: pork rinds! From our kitchen to yours, these recipes are made with love. **Be big. Be bold. Be adventurous.**

-THE SMALL BATCH TEAM

## WHAT IS A PORK RIND?



Made by frying pig skins until they puff and get crunchy. Once a treat reserved for the end of the harvest season, pork rinds are now a year-round snack.



The domestication of the pig dates back 10,000 years ... so do pork rinds!



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Nothing gets the party started like pig skins ... these bold apps will be a hit!



# Appetizers

“Ordering an appetizer is like a first kiss.  
It gets you excited for the main course.”

*-Mark Singleton*

# **PORK RIND** *Zucchini* **FRIES**

8 **4 SERVINGS**  
**PREP TIME 20 MIN**

## **INGREDIENTS**

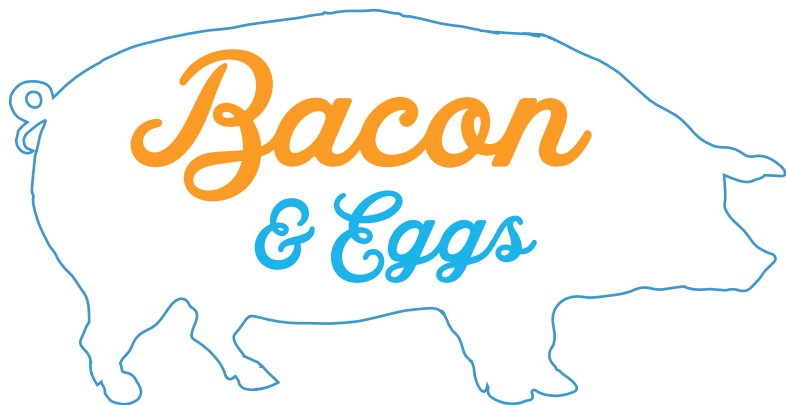
- 1 cup Southern Recipe Small Batch Pork Rinds, crushed
- 2 medium zucchini
- 2 eggs
- 1/4 cup heavy cream

### Spicy dipping sauce

- 1/2 cup mayo
- 1 Tbsp. hot sauce

## **DIRECTIONS**

Preheat the oven to 400°F. Cut zucchini into fries, leaving some peel on. Whisk eggs and cream in a bowl. Crush pork rinds in a bag and pour into a separate bowl. Dip zucchini into egg wash, then into the pork rinds and place on a baking sheet. Bake for 15 minutes or until crispy at the edges. Serve warm with dipping sauce.



## DIRECTIONS

Thoroughly mix all ingredients, except pork rinds, in a large bowl. Serve on or with pork rinds.

## INGREDIENTS

- 1 bag Southern Recipe Small Batch Sea Salt & Cracked Black Pepper Pork Rinds
- 6 hard boiled eggs, diced
- 2 1/2 Tbsp. mustard
- 3/4 cup mayo
- 1 1/2 Tbsp. white wine vinegar
- 3/4 cup mozzarella cheese, shredded
- 1 1/2 Tbsp. white sugar
- 1/2 tsp. paprika



**6 SERVINGS**  
**PREP TIME 5 MIN**



# KETO CRAB *Stuffed* MUSHROOMS



## INGREDIENTS

- 1 cup Southern Recipe Small Batch Pork Rinds, crushed
- 6-12 large mushrooms
- 4 oz. cream cheese, softened
- 4 oz. crab, chopped
- 5 tsp. garlic, minced
- 1 tsp. oregano
- 1/2 tsp. paprika
- Parmesan cheese, grated



## DIRECTIONS

Wash mushrooms and remove the stems, leaving only the caps. In a large bowl, mix the crab, cream cheese, garlic, oregano and paprika. Stuff mushroom caps with crab mix. Top stuffed mushrooms liberally with Parmesan cheese and your favorite crushed pork rinds. Bake for 15-20 minutes and serve.



# PIMENTO CHEESE *Pork Rinds* CROQUETTES

## DIRECTIONS

Mix the cheese, one egg, hot sauce, lemon juice, diced pepper and 1 Tbsp. of cornstarch in a large bowl until dough forms. Roll into small balls and place in the freezer until thoroughly chilled, about 10 minutes. Crush pork rinds and place in a small bowl. Add remaining egg into a second bowl with water and whisk. In a third bowl, add 1 Tbsp. of cornstarch. Roll the balls in cornstarch, then dip into egg wash, then coat with crushed pork rinds.

In a medium frying pan, heat oil over high heat. Fry cheese balls until golden brown, 30-60 seconds per side. Drain on paper towels.

Serve with your favorite dipping sauce.



**8 SERVINGS**  
**PREP TIME 30 MIN**

## INGREDIENTS

- 1 cup Southern Recipe Small Batch Sea Salt & Cracked Black Pepper
- Pork Rinds, crushed
- 2 cups cheddar cheese, shredded
- 2 eggs
- 1/2 tsp. lemon juice
- 1/2 tsp. Louisiana-style hot sauce
- 1 tsp. pimento red peppers, diced
- 2 Tbsp. cornstarch
- 1 Tbsp. water

# PORK & SAUERKRAUT BALLS

## INGREDIENTS

- 3 cups Southern Recipe Small Batch Korean BBQ Pork Rinds, crushed
- 1 1/2 cups sauerkraut, drained
- 8 oz. cream cheese
- Your favorite mustard for dipping

## DIRECTIONS

Start with cream cheese and sauerkraut at room temperature. In a large bowl, combine drained sauerkraut, 1/2 cup of crushed pork rinds, cream cheese and mix well. Cover bowl with plastic wrap and refrigerate for 4 hours.

**To Cook:** Preheat oven to 350°F. Form small balls from the mixture and roll in the remaining crushed pork rinds. Place on a greased baking sheet and bake for 25 minutes or until golden brown. Serve with your favorite mustard for dipping.





## AIR FRIED *Pork Rind* PICKLES

8 **4 SERVINGS**  
**PREP TIME 10 MIN**

### DIRECTIONS

Cut pickles into slices and pat dry - thick or thin slices, it's up to you. Mix pork rinds, paprika, and garlic powder in a large bowl. Add almond flour to another bowl. Beat 2 eggs in a third bowl. Dredge pickle slices in almond flour, then coat in egg, then cover generously with crushed pork rinds.

Cook in air fryer for 15 minutes at 375°F.

### INGREDIENTS

- 2 cups Southern Recipe Small Batch Pork Rinds, crushed
- 4 dill pickles, cut into slices
- 1 cup almond flour
- 2 eggs
- 1 tsp. paprika
- 1 tsp. garlic powder

# SPICY AVOCADO EGG SALAD

## INGREDIENTS

- Southern Recipe Small Batch Pork Rinds, crushed
- 3 avocados, halved and pitted
- 3 hard boiled eggs, peeled and halved
- 3 Tbsp. mayonnaise
- 2 tsp. fresh lemon juice
- 1 tsp. yellow mustard
- Kosher salt
- Freshly ground black pepper
- Red pepper flakes, for garnish

## DIRECTIONS

Remove egg yolks into a bowl. Stir in mayonnaise, lemon juice, and mustard, salt and pepper. On a cutting board, chop egg whites into small bits and fold into yolk mixture. Scoop half the avocado flesh and mash, then mix into egg salad. Fill half scooped avocado shells with egg salad. Drizzle with Sriracha and top with crushed pork rinds and pepper flakes.



8 **6 SERVINGS**  
**PREP TIME 10 MIN**



*Did you know?*  
We make our own line  
of bean dips with our  
cracklins right inside!



# Dips

**FOR PORK RINDS**

“Hard work should be rewarded with good food.”

*-Ken Follett*



# Jalapeño

## CHEESE DIP

### INGREDIENTS

- 4 large jalapeño peppers, diced and deseeded
- 4 oz. Cotija cheese
- 8 oz. cream cheese, at room temperature
- 4 oz. cheddar cheese, shredded
- Fresh cilantro to taste, chopped
- 2 cups shredded chicken, cooked
- 4 Tbsp. onion, diced



### DIRECTIONS

Mash the Cotija, cream cheese, shredded cheese, onion, cilantro, chicken and diced jalapeños together in a medium baking dish. Bake at 425°F for 15 minutes, or until the cheese is brown at the edges and bubbly. Serve warm with your favorite Southern Recipe Small Batch Pork Rinds.

# SAUERKRAUT DIP

## INGREDIENTS

- 8 oz. swiss cheese, shredded
- 14 oz. sauerkraut, drained
- 3/4 cup mayo
- 1/4 cup Thousand Island dressing
- Freshly ground black pepper, to taste

## DIRECTIONS

Preheat oven to 400°F. In a large bowl, put all ingredients together and mix well. Pour into a large baking dish. Bake for about 20 to 30 minutes, or until dip is bubbling and browned. Serve with your favorite Southern Recipe Small Batch Pork Rinds.



**4 SERVINGS**  
PREP TIME 40 MIN

# SPICY CILANTRO DIP

## INGREDIENTS

- 1 cup sour cream
- 3 Tbsp. avocado oil
- 1/4 cup cream cheese
- 1/4 cup lime juice
- 2 jalapeños, diced
- 3 garlic cloves, minced
- 1 small bunch of cilantro

## DIRECTIONS

Add sour cream, avocado oil, cream cheese, lime juice, jalapeños and garlic into a food processor and blend. Add cilantro and blend until smooth. Serve with pork rinds.



**3 SERVINGS**  
PREP TIME 10 MIN





4 SERVINGS  
PREP TIME 5 MIN

## AVOCADO CHEESE DIP

### INGREDIENTS

- 2 ripe avocados
- 1/2 cup plain Greek yogurt
- 1 cup cream cheese, softened
- 2 garlic cloves, minced
- Juice of 1 lime
- Kosher salt
- Freshly ground black pepper

### DIRECTIONS

Mash avocados with a fork in a big bowl. Stir in yogurt, cream cheese, garlic and lime juice and season generously with salt and pepper. Serve with pork rinds.

## PORK RIND GARDEN DIP

### INGREDIENTS

- 1 cup mayo
- 1 cup sour cream
- 3 tomatoes, diced
- 1 onion, diced

### DIRECTIONS

Mix mayo, sour cream, tomatoes and onion in a large bowl. Serve with pork rinds.



4 SERVINGS  
PREP TIME 5 MIN



# KETO DILL DIP

## INGREDIENTS

- 1 cup cream cheese, softened
- 3 Tbsp. hot cherry peppers, diced
- 1 Tbsp. worcestershire sauce
- 3 Tbsp. pickle juice
- 3/4 cup dill pickles, diced



## DIRECTIONS

Start with softened cream cheese. Mix in all ingredients. Serve immediately or chill.



# GREEN APPLE SALSA VERDE

## INGREDIENTS

- 1 lb. tomatillos
- 1 yellow onion, small
- 2 jalapeños
- 4 cloves garlic
- 1/2 cup cilantro leaves
- 1 granny smith apple, diced

## DIRECTIONS

In a pan over medium heat, combine the tomatillos, onion, jalapenos, garlic and water. Bring to a simmer and cook until soft and tender. Let cool, and then transfer to a bowl to chill in the refrigerator. Once cooled, blend with cilantro leaves and puree until bright green.





# ASH SALSA

## INGREDIENTS

- 1 yellow onion
- 2 jalapeño peppers
- 1 poblano pepper
- 3 roma tomatoes
- 2 tomatillos
- 8 garlic cloves, peeled
- 1/2 tsp. olive oil
- 1 3/4 tsp. kosher salt
- 1/2 cup fresh cilantro
- 1 Tbsp. ground cumin
- 2 limes for juicing
- 1 tsp. ground coriander
- Parsley leaves

8 SERVINGS  
PREP TIME 45 MIN

## DIRECTIONS

Prepare coals and place the onion, jalapenos, and poblano peppers directly into the hot coals. Cook for 10 minutes, rotating until sides are black. Place the tomatillos and tomatoes on the grill over a blazing fire and cook for 3 to 5 minutes until the skins are charred. Make a pouch out of foil and place the garlic, oil, and 1/4 teaspoon salt into the foil packet and place directly in the coals - roast for 5 minutes. Transfer blackened vegetables to a bowl.

When the vegetables are cool, remove the stems from the chilies and cut the root end off of the onion and discard. Place the vegetables, roasted garlic, cilantro, cumin, coriander, and remaining 1 1/2 teaspoons salt in a blender. Puree until smooth, add a squeeze of lime juice.



# *Fair* FOODS

“Pork rinds carry a certain  
taste of memory.”

*-Anonymous*



# DOUBLE *Stuffed* MAC & CHEESE



**3 SERVINGS**  
**PREP TIME 30 MIN**

## INGREDIENTS

- 4 oz. Southern Recipe Small Batch Sea Salt & Cracked Black Pepper Pork Rinds, crushed
- 3 cups mac & cheese, premade
- 12 large pasta shells
- 2 eggs
- 1/2 cup milk
- 2 cups panko breadcrumbs
- 1 cup Parmesan cheese
- 1 cup flour
- Oil for frying

## DIRECTIONS


Precook pasta shells al dente and let cool. Prepare mac & cheese and let cool. Preheat oil to 375°F. Crush pork rinds and mix with Parmesan and panko breadcrumbs. Beat eggs with milk to make eggwash. Stuff large pasta shells with the mac & cheese. Roll stuffed shell in flour, dip in eggwash, and then roll the stuffed shell in the pork rind mixture, coating liberally. Use a spoon to carefully place the stuffed shell into the hot oil. Fry until golden, about 2 minutes.

## INGREDIENTS

- 4 oz. Southern Recipe Small Batch Pasilla Chili Cheese Pork Rinds, crushed
- 6 all-beef hot dogs
- 2 cups flour
- 1 cup yellow cornmeal
- 1 cup vegetable oil
- 1 egg
- 1 cup milk
- 1 lb. frozen home fries, thawed
- Oil for frying

## DIRECTIONS

Preheat oil to 400°F. Mix crushed pork rinds, flour and cornmeal. Stir in oil, one egg and milk, and mix well. Spread the thawed home fries onto a plate. Place your hot dogs onto skewers. Using a spatula, completely coat the hot dog in the mixture. Roll your battered hot dog in the thawed home fries. Use your hands and press the home fries into the batter. Fry until golden, about 90 seconds.



# POTATO Crunch DOGS

**6 SERVINGS**  
**PREP TIME 15 MIN**



# Elote

## STREET CORN



8 **4 SERVINGS**  
**PREP TIME 30 MIN**



## FOR THE BEACH

- Pineapple and Ancho Chile  
Pork Rinds, crushed
- Guacamole
- Lime juice

## CLASSIC WITH A BOLD TWIST

- Cilantro Lime Oven Baked  
Pork Rinds, crushed
- Mayo
- Cotija cheese

## DIRECTIONS

Pull back husk but do not remove. Strip silk from each ear of corn, and then pull husk back into place. Soak corn in cold water with a pinch of salt for 10 minutes. Shake corn dry and grill for 15 minutes, turning every few minutes for an even char. Let cool for 5 minutes. Pull back husk and add toppings while warm.

## SWEET & SPICY

- Pineapple and Ancho Chile  
Pork Rinds, crushed
- Butter
- Cinnamon and sugar

## BIG BACON

- Sea Salt & Cracked Black  
Pepper Pork Rinds, crushed
- Butter
- Cheddar cheese
- Crumbled bacon





# Main COURSE

“Cooking is all about people. Food is maybe the only universal thing that really has the power to bring everyone together.”

*-Guy Fieri*



**4 SERVINGS**  
**PREP TIME 20 MIN**

# *Pork Rind*

## **FRIED GREEN TOMATOES**

### **INGREDIENTS**

- 2 cups Southern Recipe Small Batch Spicy Dill Pork Rinds, finely crushed
- 1/4 cup butter or vegetable oil
- 3 green tomatoes
- 3/4 cup milk
- 3/4 cup flour
- 2 eggs, whisked

### **DIRECTIONS**

Place milk, flour, crushed pork rinds and eggs in separate dishes. Cut the green tomatoes into thick slices (about 1/2 inch thick). Dip each tomato slice into the milk, then flour, then egg and finally in the crushed pork rinds. Fry each tomato in the butter or oil for about 3-4 minutes per side over medium-high heat. Drain any excess oil on a paper towel.

# Pork Rind TORTILLAS

## INGREDIENTS

- 4 oz. Southern Recipe Small Batch Cilantro Lime Oven Baked Pork Rinds
- 8 oz. cream cheese, softened
- 8 eggs
- 1/3 cup water
- 1 Tbsp. granulated garlic
- 1 Tbsp. ground cumin

## DIRECTIONS

Place pork rinds into a food processor and blend for about 10 seconds, until they are dust. Add all other ingredients to food processor and blend for 45 more seconds. Preheat an electric griddle to high or non-stick pan to medium-high heat. Spray cooking surface with olive oil spray and pour 1/3 cup of batter onto griddle. Gently spread the batter as thin as possible with a rubber spatula and cook for about 2 minutes or until golden brown. Flip tortilla and continue to cook for an additional 45 seconds.

Repeat with remaining batter.





8 **4 SERVINGS**  
**PREP TIME 30 MIN**





# *Pork Rind* **MEATBALLS** *& Zucchini* **NOODLES**

## **INGREDIENTS**

- 1 cup Southern Recipe Small Batch Pork Rinds, crushed
- 1 1/2 lbs. ground beef or turkey
- 3/4 cup plain almond milk
- 2 large eggs
- 1 cup Parmesan cheese, grated
- 1 small onion, chopped
- 2 garlic cloves, finely minced
- Zucchini noodles

## **DIRECTIONS**

Mix all ingredients, except zucchini noodles, form into 1.5 inch balls and place on a baking sheet. Bake at 400°F for 15-20 minutes. While the meatballs are being cooked, heat zucchini noodles. Combine noodles and meatballs, as well as any desired toppings for your dish.

# *Keto* LOADED CAULIFLOWER

## INGREDIENTS

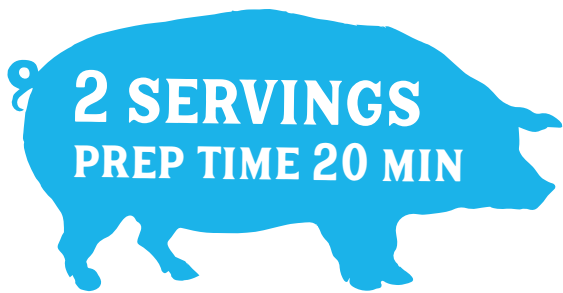
- 2 cups Southern Recipe Small Batch Pork Rinds, crushed
- 1 head of cauliflower
- 4 oz. sour cream
- 2 slices of bacon, crumbled
- 2 Tbsp. chives
- 2 1/2 cups cheddar cheese, shredded
- 1/4 tsp. garlic powder

## DIRECTIONS

Wash, steam and mash the cauliflower. Mix in sour cream, crumbled bacon, 2 cups of cheddar cheese and chives. Stir well. Add garlic powder and continue mixing. Fill 9 x 12 casserole dish with mixture, top with remaining cheddar and crushed pork rinds. Place under broiler until cheese is melted.







“I’m eating my feelings and they taste delicious.”

–ANONYMOUS





**CHICHARRONES**

*Nachos*

**5 SERVINGS**  
**PREP TIME 10 MIN**

## INGREDIENTS

- 1 bag Southern Recipe Small Batch Cilantro Lime Oven Baked Pork Rinds
- 1 cup tomatoes, diced
- 1 cup jalapeños, sliced
- 1 1/2 cups cheddar cheese, shredded
- 8 oz. chorizo, cooked and sliced

## DIRECTIONS

Slice the chorizo, dice the tomatoes, slice the jalapeño and shred the cheddar cheese. On a large plate or platter, layer pork rinds and remaining ingredients. Top with cheddar and place under broiler until cheese begins to melt.

# PORK RIND *Shrimp*



## INGREDIENTS

- 4 oz. Southern Recipe Small Batch Pork Rinds, finely crushed
- 16 oz. jumbo shrimp, peeled and deveined
- 1 large egg
- 1/4 cup Parmesan cheese, grated
- Olive oil spray

## DIRECTIONS

Preheat oven to 450°F. Spray baking sheet and set aside. In a medium bowl, mix the crushed pork rinds with the Parmesan cheese. Beat the egg in a small bowl. Coat each shrimp in egg, then the pork rind mixture, and transfer to the baking sheet. Spray the shrimp with the olive oil spray. Bake for 10 minutes, or until the shrimp is cooked through.



# BBQ *Pizza* WITH PORK RIND CRUST

## INGREDIENTS

### For crust

- 1 1/2 cups Southern Recipe Small Batch Pork Rinds, crushed
- 8 oz. cream cheese, softened
- 3 eggs, room temperature
- 1/2 cup shredded cheese

### For BBQ pizza

- 2 Tbsp. olive oil
- 1 1/2 cups cooked chicken, diced
- 1/2 cup Sweet BBQ Sauce
- 1 cup mozzarella cheese, shredded
- 3/4 cup Parmesan cheese, shredded
- 1/4 cup red onion, diced
- 4 strips of bacon

## DIRECTIONS

Preheat oven to 400°F. In a large bowl, add in cream cheese, eggs, and shredded cheese and mix. Add in pork rind crumbs and continue mixing so batter becomes a thick dough. Place dough between two pieces of parchment paper. Roll or press dough into desired shape. Place on a greased pizza pan or a parchment-lined baking sheet. Remove top piece of parchment paper before baking. Bake for 20 minutes.

**Directions for BBQ pizza:** Preheat oven to 450°F. Spread oil on top of pork rind pizza crust. Then spread BBQ sauce on top of crust. Sprinkle cheese, chicken, bacon and onions on pizza. Bake for for 10-12 minutes.

**4 SERVINGS**  
**PREP TIME 20 MIN**







**6 SERVINGS**  
**PREP TIME 25 MIN**



# *Keto* SALMON CAKES

## INGREDIENTS

- 3/4 cup Southern Recipe Small Batch Pork Rinds, crushed
- 24 oz. canned pink salmon, drained
- 1 small onion, finely chopped
- 1 egg, beaten
- 2 tsp. worcestershire sauce
- 1 tsp. garlic powder
- 3 tsp. chives, chopped
- 2 Tbsp. olive oil
- 2 Tbsp. butter

## DIRECTIONS

In a large bowl, mix the salmon, onion, egg, worcestershire sauce, garlic powder, chives, and crushed pork rinds until well incorporated. Use your hands to form the mixture into patties. Heat olive oil and butter together in a skillet. Fry the salmon cakes until both sides are golden brown.



# Sweets & Snacks

“You can’t buy happiness, but you can buy  
pork rinds, and that’s sort of the same thing.”





## PORK CHOPS & *Applesauce* TART

### INGREDIENTS

- 2 cups Southern Recipe Small Batch Sea Salt & Cracked Black Pepper Pork Rinds, finely crushed
- 1 cup blanched almond flour
- 1/4 cup ground flaxseed
- 2 large eggs
- 1 20 oz. can apple pie filling

### DIRECTIONS

Preheat oven to 400°F. In a large bowl, combine pork rinds, almond flour, flaxseed and eggs. Stir until combined. Place half of the mixture into a greased tart pan, and use your hands to press the dough evenly around the tart pan. Place parchment paper on top of the tart, and use ceramic baking beans to weigh the dough down. Place in the oven and bake for 12-15 minutes. Once cooled, fill the tart with the warmed apple pie filling.

8 **2 SERVINGS**  
**PREP TIME 30 MIN**

# SWEET & SPICY *Chocolate Drizzled* PORK RINDS

## INGREDIENTS

- 1 bag Southern Recipe Small Batch Pineapple and Ancho Chile Pork Rinds
- 2 cups semi-sweet chocolate chips
- 2 cups coconut oil

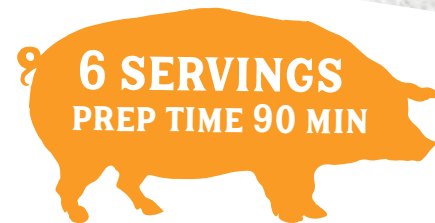
## DIRECTIONS

In a small microwave-safe bowl, combine chocolate chips and coconut oil, and microwave in 20-second intervals, stirring in-between, until completely melted. Spread pork rinds on a large baking sheet. Using a spoon or a whisk, drizzle melted chocolate over the pork rinds and let cool.





# KETO *Chocolate* PORK RIND CRISPIES



## INGREDIENTS

- 4 cups Southern Recipe Small Batch Sea Salt & Cracked Black Pepper
- Pork Rinds, crushed
- 3/4 cup peanut butter
- 1/2 cup butter
- 1/2 tsp. vanilla
- 2/3 cup monk fruit sweetener
- 3/4 cup coconut flakes
- 1 cup semi-sweet chocolate chips
- 1 cup coconut oil

## DIRECTIONS

Over medium-low heat, combine the peanut butter and butter in a saucepan. Add vanilla and monk fruit sweetener, continue stirring. Add pork rinds and coconut flakes, and mix thoroughly. Fill non-stick muffin tins with mixture. Chill for 1 hour. Combine chocolate and coconut oil in a small sauce pan over medium-low heat until melted. Drizzle over cooled treats and top with coconut flakes.

# SWEET RINDS *Granola*



## DIRECTIONS

In a small saucepan, combine sweetener and butter and melt over medium heat. Stir constantly and bring to boil. Turn heat down to low and simmer for approximately 5 minutes. Add the pecans to the mixture and continue to heat for another 2 minutes. Remove the butter mixture from the heat and stir in vanilla extract. Add pork rinds in a medium bowl and slowly pour the butter mixture over the rinds, toss to coat. Pour the coated pork rinds onto a parchment lined cookie sheet and let cool. Store at room temperature in a sealed container.

**4 SERVINGS**  
**PREP TIME 30 MIN**

## INGREDIENTS

- 3 cups Southern Recipe Small Batch Pineapple and Ancho Chile Pork Rinds
- 1/2 cup butter
- 6 Tbsp. natural sweetener
- 1/2 cup pecans, chopped
- 1/2 tsp. vanilla extract

# Chewy GRANOLA BARS

## with PORK RINDS

### INGREDIENTS

- 1 cup Southern Recipe Small Batch Pineapple and Ancho Chile Pork Rinds, crushed
- 4 Tbsp. unsalted butter
- 4 cups unsweetened puffed grain cereal
- 1 cup old-fashioned oats
- 1/2 cup pecans
- 1/2 cup almonds, sliced
- 1/2 cup coconut flakes, unsweetened
- 2/3 cup sweetener
- 2/3 cup agave syrup
- 1/2 tsp. kosher salt
- 2/3 cup almond butter
- 1 tsp. vanilla extract
- 1/2 cup chocolate chips

### DIRECTIONS

Butter a 13x9" baking dish. Set aside. In a large bowl, toss puffed grain cereal, oats, pecans, almonds, and coconut flakes until fully combined. Set aside. In a microwave-safe bowl, add sweetener, agave syrup, and butter. Microwave in 30-second intervals until the mixture is fully combined. Stir in almond butter and vanilla extract until smooth. Drizzle over granola mixture, and stir until everything is evenly coated. Scrape mixture into buttered dish and press down into an even layer. Sprinkle chocolate chips on top, and enjoy!

8 **12 SERVINGS**  
**PREP TIME 90 MIN**



# KETO PUMPKIN *Muffins*

## INGREDIENTS

- 1/2 cup Southern Recipe Small Batch Pork Rinds, crushed
- 3/4 cup pumpkin puree
- 1/2 cup butter, melted
- 4 eggs, beaten
- 2/3 cup erythritol sweetener
- 1 1/2 cups almond flour
- 4 tsp. baking powder
- 1/2 tsp. nutmeg
- 1/2 tsp. salt
- 1 tsp. vanilla extract



**8 SERVINGS**  
**PREP TIME 10 MIN**

## DIRECTIONS

Preheat oven to 350°F. In a large bowl, mix the pumpkin puree, melted butter, beaten eggs, and erythritol sweetener thoroughly. Add remaining dry ingredients, mixing regularly. Fill a greased muffin tin with the batter. Bake for 30 minutes or until golden brown.

# Keto DONUTS

## INGREDIENTS

- 1/4 cup Southern Recipe Small Batch Pork Rinds, crushed
- 2 cups almond flour
- 1/2 cup sweetener of choice
- 4 eggs
- 1/4 cup milk
- 1 tsp. baking soda
- 1 tsp. apple cider vinegar
- Frosting and sprinkles, if desired

## DIRECTIONS

Preheat oven to 350°F. In a large bowl, mix all the ingredients thoroughly. Fill a plastic bag with the dough, and cut off a corner to make a batter bag for easy pouring. Add dough to greased donut pan, and bake for 12-15 minutes. Remove from pan and allow to cool completely before decorating.





*Cucumber  
Margarita*  
WITH A PORK RIND  
& SALTED RIM

# *Drinks*

“Food is good ... cocktails are better.”

*-Anonymous*



## INGREDIENTS

- 3 oz. lime juice
- 3 oz. cucumber juice
- 12 oz. tequila
- 3 Tbsp. triple sec
- 4 1/2 oz. agave syrup
- Kosher salt
- Limes
- Southern Recipe Small Batch  
Cilantro Lime Oven Baked  
Pork Rinds

## DIRECTIONS

In a pitcher, add the juice, tequila, triple sec and agave syrup, then stir until incorporated. Adjust more of what you like if necessary and stick the pitcher in the refrigerator. Rub the edge of each glass with some agave syrup, then coat the rim with kosher salt and crushed pork rinds. Fill the seasoned glass with ice cubes and pour a margarita.



## *Southern* MANHATTAN

### INGREDIENTS

- 3 oz. Southern Comfort
- 1 1/2 oz. sweet vermouth
- 3 dashes of bitters
- Orange
- Garnish with cherry

### DIRECTIONS

Add ice in shaker. Pour Southern Comfort and sweet vermouth in shaker. Add 2-3 dashes of bitters and shake well. Rim glass with orange peel and pour in whiskey glass. Garnish with cherries. Serve with Sea Salt & Cracked Black Pepper Pork Rinds.

# Bloody MARIA

## INGREDIENTS

- 4 cups tomato juice, chilled
- 1 cup tequila
- 1/2 cup lime juice
- 4 tsp. juice from pickled jalapeño slices
- 1 Tbsp. Worcestershire sauce
- 3 tsp. hot pepper sauce
- 1/4 tsp. celery salt
- 1/4 tsp. pepper
- 2 tsp. prepared horseradish, optional
- Pickled jalapeño slices
- Lime wedges



## DIRECTIONS

Mix first eight ingredients in a 2 qt. pitcher; stir in horseradish if desired. Pour over ice; serve with jalapeños, lime wedges and skewered pork rinds as garnish.

# Paloma

## INGREDIENTS

- Dash salt
- 1 1/2 oz. tequila
- 1/2 oz. lime juice
- 1/2 cup grapefruit soda
- Lime wedge

## DIRECTIONS

In a highball glass filled with ice, combine salt, tequila and lime juice. Top with soda. Garnish with lime. Pair with Pineapple and Ancho Chile Pork Rinds.





## *Mexican* MULE

### INGREDIENTS

- 2 oz. tequila blanco
- 1/2 oz. orange liqueur
- 1/2 oz. lime juice
- 4 oz. ginger beer
- Lime wedges and jalapeño slices

### DIRECTIONS

Fill a copper mug or tumbler with ice. Pour in tequila, orange liqueur, lime juice and cold ginger beer. Stir and garnish with lime wedge and jalapeño slices. Pair with Cilantro Lime Oven Baked Pork Rinds.

## *Mexican* MARTINI

### INGREDIENTS

- 2 oz. tequila
- 1 oz. fresh lime juice
- 1/4 oz. simple syrup
- 3 olives on a pick for garnish
- Lime wheel for garnish

### DIRECTIONS

Combine liquid ingredients in a cocktail shaker and shake with ice to chill. Strain into a chilled martini-style cocktail glass. Garnish with olives and lime. Pair with Pasilla Chili Cheese Pork Rinds.





unsalted  
**BUTTER**  
plant #31-212 sweet cream net wt 4oz (113g)





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