





The Basics

UNIQUE BUT PRACTICAL MENU PLANNING:

When it comes to entertaining, one of the biggest concerns many of us face when planning an event is having enough food to go around for our guests. That's why a little bit of planning goes a long way. Determine how many people will be attending your gathering, and think about the range of dishes you want to prepare. Whether you go all in with a bunch of appetizers, or decide to focus on the main course and call on family and friends for the sides, try to be realistic with how much prep work you're putting on your plate. The day of the event you'll want to be able to enjoy the pleasure of your company, just as much as the food you prepare!

SET THE SCENE:

From backyard BBQ's to themed dinner parties, there is always at least one element you can pick up on and amplify to make your event decor and menu extra memorable. Depending on whether you start with a theme and flesh out a menu based on that idea, or you start with a particular cuisine and let your decorations and cocktail menus take shape from that, you can let your imagination run wild when planning and setting the scene of your event.

CLEAN YOUR GRILL:

Whether you have a charcoal or gas grill, it's important to take the time to clean it up before and after use, for the sake of your food's flavor and your personal safety. For charcoal, remove any ash that has built up at the bottom of the grill because it can block the airflow from properly circulating through the grill. You should also take care to clean the grill grates with a wire brush and wipe the grill grates with vegetable oil, helping to prevent food from sticking, and rust from forming. Grill grates should be cleaned and oiled similarly on a gas grill, however, a little more attention should be taken to maintain the cleanliness of the inside of the grill, taking the grates and burners out to wipe up any accumulation of grease or food that's fallen to the flame.

COOK YOUR MEAT TO PERFECTION:

When it comes to how we like our meat cooked, preferences vary across the board. While we might cook pork and poultry to be well done, the internal temperature of most all game meats should only reach 135°F. With significantly lower amounts of fat per serving, game meat can lose its tenderness if cooked beyond medium-rare.

For burgers, steaks, and the like, feel free to follow this internal temperature guide:

- **Rare:** 125°F - 130°F
- **Medium-Rare:** 130°F - 140°F
- **Medium:** 140°F - 150°F
- **Medium-Well:** 150°F - 155°F
- **Well-Done:** 160°F+

Hold On to Summer

FLAVOR PROFILES:

The month of September marks the transition from Summer to Fall. When planning your Labor Day menu, find inspiration in this bridging of seasons and create balance between ingredients that are bright, yet bring the spice, and light, yet hearty.

Another fact that's unavoidable, despite Summer being at its near end, is that we still have an abundance of produce at our fingertips, so when it comes to harvesting the fruits and vegetables of our labor, preserve them for a great layer of acidity in dishes by pickling and marinating them, or making sweet or savory jams.

PRODUCE IN SEASON:

- **Fruits:** apples, blackberries, figs, grapes, melons, nectarines, peaches, pears, plums, pomegranates, raspberries, and strawberries
- **Vegetables:** bell peppers, beets, cranberries, cucumbers, eggplant, green beans, hot peppers, okra, sweet corn, squash, and tomatoes

MEATS TO MATCH:

While there's always a place for burgers, hot dogs, sausages and ribs at a Labor Day party, Fossil Farms has a wide variety of meats available that are well-suited for late Summer cooking, outlined below:

- **Lean Poultry:** chicken and turkey
- **Lean Red Meat:** bison, elk, venison
- **Additional Recommendations:** pekin duck, berkshire and duroc pork, angus and piedmontese beef





Wagyu Beef Sliders with Horseradish Pickle & Tomato Jam

Prep Time: 3 hours • Yields: 5 servings

Ingredients:

1 pack Fossil Farms Wagyu Beef Sliders; 5 each at 1.75 oz.
2 cups filtered water
1 cup white vinegar
3 tbsp. salt
2 tbsp. white sugar
1 tbsp. whole coriander seeds
1 tbsp. garlic, minced
1 tsp. pickling spice
1 tsp. mustard seeds
¼ tsp. crushed red pepper
3 tbsp. dill seeds, optional
½ lb. cucumbers, spears or coins
2 tbsp. horseradish root
2 fresh dill flower heads
1½ lbs. ripe tomatoes, cored and coarsely chopped
½ cup of brown sugar
2 tbsp. lemon juice
1 tbsp. minced ginger
1 tsp. ground cumin
¼ tsp. ground cinnamon
⅛ tsp. ground cloves
1 tsp. salt kosher salt
1 jalapeño, minced
1 pack party rolls

Equipment:

Small saucepan
Wide-mouthed Mason jar
Medium saucepan
Serving platter
Aluminum foil

Method (Horseradish Pickles):

1. In a one quart saucepan, combine water, vinegar, salt, sugar, coriander seeds, garlic, pickling spice, mustard seeds, and crushed red pepper over high heat, stirring occasionally. Add dill seeds here, if using.
2. Bring the mixture to a boil. Then, shut off the heat and set aside. Allow to cool to room temperature (you can set the pan in an ice bath to cool faster).
3. Using a wide-mouthed pint jar, put 1 tablespoon of horseradish on the bottom. Add two flower heads of fresh dill to the jar.
4. Tightly pack as many cucumber spears or coins as possible into the jar. Top with another tablespoon of horseradish.
5. Pour cooled pickling liquid into jar, ensuring cucumbers are completely submerged in pickling liquid. Cover each jar tightly with a lid and place in the refrigerator until ready to consume.

Method (Tomato Jam & Sliders):

1. Combine remaining ingredients in a medium saucepan. Bring to a boil over medium heat, stirring often.
2. Reduce heat and simmer, stirring occasionally, for about 1 hour, or until mixture has consistency of thick jam. Taste, and adjust seasoning as desired. Then, allow jam to cool before refrigerating. Tomato jam will keep in the refrigerator for at least a week.
3. Oil grill racks. Then, turn all the grill burners onto high heat and preheat with lid closed for 10-12 minutes.
4. Split party rolls in half, put them cut side down on the grill, and toast for 2 minutes. Smear insides of roll with butter before placing on platter and tent with foil.
5. Place burgers on the grill and cook for about 3 minutes. Then, flip burgers and grill for 2-3 more minutes.
6. Add one burger to each roll as you take them off the grill. Then, top with homemade horseradish pickles and tomato jam.



WILD. NATURAL. SUSTAINABLE.

Pekin Duck Breast Skewers with Peanut Sauce

Prep Time: 1 hour 5 minutes • Yields: 4 servings

Ingredients:

1 package Fossil Farms Pekin Duck Breasts; 4 each at 9 oz., 2.2 lb. average

4 tbsp. dark brown sugar

½ cup soy sauce

½ cup shaohsing wine or sherry

2 star anise pods

1 cinnamon stick

1 red chilli, split down the center

1 cup peanut butter

4 tbsp. vegetable oil

½ cup water

1 handful parsley, finely chopped

1 lime, sliced in wedges

Equipment:

Small saucepan

Cutting board

Mortar and pestle

Large bowl

Metal/wooden skewers

Pastry brush

Griddle pan

Method:

1. Place sugar, soy, Shaohsing or sherry wine, star anise, cinnamon, chili, and water into a pan.
2. Bring to a boil. Then, remove from the heat and cool.
3. Dice the duck into large cubes, and place in the marinade. Leave in the fridge overnight.
4. Remove the duck from the marinade.
5. Pour 6 tablespoons of the marinade into a small pan along with the peanut butter.
6. Finely chop half the marinated chili, or pound to a paste using a mortar and pestle, and place in the pan.
7. Cook over a low heat, letting it bubble for at least 5 minutes. Add a little water if it starts to dry out. The sauce can be made up to 2 days ahead and kept in the fridge.
8. To cook the satay, thread the duck cubes onto metal skewers, or 20 wooden skewers that have been soaked in water for 1 hour.
9. Mix 4 tablespoons of the peanut sauce with oil and brush all over the duck.
10. Heat a griddle pan until it is really hot. Then, cook the duck for about 10 minutes, turning until golden all over.
11. You will have to do this in batches, so keep some warm in a low oven or make a day ahead and reheat in the oven.
12. Serve with peanut dipping sauce and garnish with parsley and two lime wedges.
13. Enjoy!





Rabbit Sausage Flatbread with Caramelized Onions & Manchego Cheese

Prep Time: 2 hours 25 minutes • Yields: 8-10 servings

Ingredients:

1 pack Fossil Farms Rabbit Sausages with White Wine, Chicken & Bacon; 12 oz. package
4 cups flour
½ tsp. white sugar
2 tsp. dry yeast
1 tsp. kosher salt
¾ cups warm water
2 large white onions, sliced
2 tbsp. extra virgin olive oil
1 tbsp. balsamic vinegar
3 small russet potatoes
Oil of choice for frying
Salt and pepper, to taste
1 oz. manchego cheese, shredded
Cilantro, finely chopped
Chives, finely chopped
1 dash of black pepper

Equipment:

Large bowl
Cutting boards
Large pan
Mandolin slicer
Large bowl
Rolling pin
Grill
Stock pot/Dutch oven
Deep-fry thermometer
Medium skillet

Method:

1. In a large bowl, mix together flour, white sugar, yeast, and 1 teaspoon salt.
2. Slowly add water to bowl and mix until dough forms. Knead dough on a lightly floured surface. Let ball of dough rest in a lightly greased bowl for 1 hour at room temperature.
3. Slice onions while oil is heating in large pan over medium. Add onions to pan and sprinkle with salt to help draw out moisture as onions caramelize. Stir to coat onions in oil and spread in pan to cook evenly.
4. Reduce heat to medium-low and cook for 30 minutes - 1 hour, stirring occasionally. Onions may stick to bottom of pan, which is okay, as long as onions do not burn.
5. Once onions brown, deglaze pan with balsamic vinegar. Scrape concentrated bits from bottom of pan and cook for 2 more minutes. Remove onions from heat and set aside.
6. Use mandolin slicer, fitted with a julienne blade, to slice potatoes into matchsticks. Place sliced potatoes in a large bowl of ice water to chill for 10-15 minutes.
7. In the meantime, pull dough out of refrigerator and divide dough into two pieces. Roll out dough to about ¼" thick. Place on greased grill and bake for 5 minutes each side. Then, set aside on a cutting board.
8. Remove potatoes from water bath and pat dry, or use a salad spinner.
9. Place oil in a stock pot, Dutch oven, or deep fryer. Attach a deep-fry thermometer and heat oil to 350°F. Once oil reaches temperature, fry potatoes for 2½ - 3½ minutes, or until dark golden brown. Watch closely and stir often.
10. Transfer cooked potatoes with a slotted spoon onto a plate topped with a paper towel. Season with salt and black pepper.
11. Heat a medium sized skillet over medium-high heat. Cut sausage into thin slices and add to pan. Cook for 3-5 minutes, or until lightly browned. Then, remove sausage from pan and lightly season with salt and pepper.
12. Grab cutting board with homemade flatbread and layer with onions, sausages, shoestring fries, and shredded manchego cheese. Garnish with chopped cilantro and chives, slice into 6-8 pieces and serve!

Venison Flank Steak Pinwheels with Calabrian Chili Pepper Sauce

Prep Time: 30 minutes • Yields: 8-10 servings

Ingredients:

- 1 Fossil Farms Venison Flank Steak;
1 lb. average, trimmed
- 2 tbsp. canola oil
- 1 tsp. kosher salt
- 2 tbsp. calabrian chili peppers,
crushed
- 5 roasted garlic cloves
- ½ tsp. lemon zest
- 1 cup baby arugula
- 1 cup pecorino romano,
grated/shredded

Equipment:

- Small bowl
- Cutting board
- Plastic wrap
- Meat mallet
- Cooking twine
- Sharp knife
- Large skillet
- Spatula

Method:

1. In a small bowl, mix together the crushed calabrian chili pepper, roasted garlic, and kosher salt. Set aside.
2. Place steak on a cutting board between 2 large pieces of plastic wrap.
3. Pound each side of the steak using a meat mallet until the steak is an even ¼" thickness.
4. Remove flank steak from plastic wrap and spread calabrian chili sauce evenly on the top side of the steak.
5. Top with pecorino romano cheese and baby arugula.
6. Starting at one side of the long edge, roll flank steak up tightly.
7. Starting at the center of steak, slide a piece of twine underneath the roll and tie it.
8. Then, tie 5 more pieces of twine around the steak that are approximately ½" apart. Trim the twine.
9. Use a sharp knife to cut the steak into ½" thick slices.
10. Add canola oil to large skillet at medium-high heat to sear the pinwheels.
11. Place steak pinwheels in the pan and cook until browned, about 2-3 minutes.
12. Use a spatula to flip and cook until browned on the other side, about 2 minutes.
13. Remove pinwheels from heat and tent with foil for 5 minutes.
14. Cut the twine, and plate venison pinwheels. Sprinkle with more pecorino romano before serving.



Berkshire Pork Bacon Fat-Washed Old Fashioned

Curing Time: 8-10 hours • Prep Time: 25 minutes • Yields: 2-4 servings

Ingredients:

1 package Fossil Farms Berkshire Pork Smoked Bacon; 1 lb. package
1 bottle bourbon, your choice; 750ml
Brown sugar, as needed
3 fl. oz. maple syrup
24 dashes of Angostura bitters
1 orange, zested

Equipment:

Medium saucepan
Heat-proof container
Coffee filters
Baking sheet
Wire rack
Cutting board
Mixing glass
Whiskey glasses
Large sphere ice mold

Notes:

To fat wash bourbon using bacon fat, use 10 strips of bacon for every 1½ cups of bourbon.
For single cocktail preparations, use:
2 fl. oz. bacon fat-washed bourbon
¼ fl. oz. maple syrup
2 dashes of Angostura bitters

Method:

1. Cook half a pack of bacon over medium heat, rendering out all of the fat without letting it burn.
2. Let bacon fat cool slightly and pour into a wide-mouthed, heat-proof container with a lid.
3. Add room temperature bourbon, seal the container, and shake until well combined.
4. Allow to sit for 1 hour at room temperature. Then, place in refrigerator or freezer for several hours, preferably overnight, until fat has solidified.
5. Skim solidified fat from the bourbon with a spoon or spatula. Strain bourbon through a coffee filter to ensure all fat is removed.
6. To prepare the candied bacon, preheat oven to 375°F. Line a baking sheet with aluminum foil and place an oven-safe wire rack on top.
7. Arrange remaining bacon strips on wire rack, making sure that none overlap. Sprinkle each bacon strip with brown sugar.
8. Bake for 20 minutes, or until sugar has melted and bacon is browned.
9. Remove from oven and sprinkle orange zest on top of bacon. Let bacon reach room temperature before chopping into bacon bits on cutting board.
10. To prepare the cocktail, add fat-washed bourbon, maple syrup, and bitters to a decanter with some ice and stir.
11. Strain and pour into a whiskey glass over one large ice cube.
12. Garnish with orange zested candied bacon before raising your glass to cheers!



Duroc Pork Baby Back Ribs with Desert Dust

Prep Time: 2 hours 30 minutes • Yields: 4 servings

Ingredients:

1 package Fossil Farms' Duroc Pork Baby Backs Ribs; 2.5 lb. average

½ cup light brown sugar

¼ cup salt

1 tsp. ground cardamom

1 tsp. ground coriander

1 tsp. ground cumin

½ tsp. celery seeds

½ tsp. ground cinnamon

½ tsp. ground chipotle

½ tsp. ground ginger

½ tsp. ground sumac

½ tsp. ground thyme

½ tsp. ground tumeric

1 pinch ground clove

1 pinch ground fennel

1 pinch ground fenugreek

1 pinch ground mace

2 tbsp. blended oil

½ cup melted butter, stock or apple juice

BBQ sauce of your choice

Method:

1. Preheat grill to 400°F.
2. Sear meatier side of ribs for 3 minutes to lock juices into meat. Pull off grill and let rest.
3. Preheat oven to 300°F.
4. Combine sugar, salt, and all spices in a small bowl, and mix thoroughly.
5. Coat the ribs with oil. Then, generously apply the rub until it is completely covered on both sides.
6. Place an oven-safe wire rack on a baking sheet with a wire rack. Rip a large sheet of aluminum foil and all edges of foil to create a bed for ribs. Pour in your choice of butter, stock, apple juice or water to provide a source of moisture for ribs as they cook. Then, cover ribs with remaining foil.
7. Put ribs in oven and cook for a minimum of 2 hours, or until fork tender.
8. When ribs are near done, take out of oven, pull back aluminum foil, and baste ribs with your favorite BBQ sauce.
9. Turn broiler on and put ribs back in oven, uncovered. Let BBQ sauce get a little char before removing from oven. Repeat steps 6 and 7 one more time, if desired.
10. Let rest for 5 minutes. Then, slice, serve, and enjoy!

Equipment:

Indoor/outdoor grill

Small bowl

Baking sheet

Wire rack

Aluminum foil

Pastry brush





Bison Back Ribs with Classic BBQ Rub

Prep Time: 4 hours 30 minutes • Yields: 6 servings

Ingredients:

1 package Fossil Farms' Bison Back Ribs; 2 racks per pack, 4 lb. average

2 tbsp. garlic powder
4 tbsp. kosher salt
2 tbsp. onion powder
4 tbsp. finely ground black pepper
4 tbsp. brown sugar
4 tbsp. ancho chili powder
2 tbsp. smoked paprika
2 tbsp. cayenne pepper
2 tbsp. whole coriander
2 tbsp. fennel seeds
4 tbsp. ground sage
2 tbsp. blended oil
½ cup melted butter, stock or apple juice
BBQ sauce of your choice

Equipment:

Indoor/outdoor grill
Small bowl
Baking sheet
Wire rack
Aluminum foil
Pastry brush

Method:

1. Preheat grill to 400°F.
2. Sear meatier side of ribs for 3 minutes to lock juices into meat. Pull off grill and let rest.
3. Preheat oven to 300°F.
4. Combine sugar, salt, and all spices in a small bowl, and mix thoroughly.
5. Coat the ribs with oil. Then, generously apply the rub until it is completely covered on both sides.
6. Place an oven-safe wire rack on a baking sheet with a wire rack. Rip a large sheet of aluminum foil and all edges of foil to create a bed for ribs. Pour in your choice of butter, stock, apple juice or water to provide a source of moisture for ribs as they cook. Then, cover ribs with remaining foil.
7. Put ribs in oven and cook for a minimum of 4 hours, or until fork tender.
8. When ribs are near done, take out of oven, pull back aluminum foil, and baste ribs with your favorite BBQ sauce.
9. Turn broiler on and put ribs back in oven, uncovered. Let BBQ sauce get a little char before removing from oven. Repeat steps 6 and 7 one more time, if desired.
10. Let rest for 5 minutes. Then, slice, serve, and enjoy!



WILD. NATURAL. SUSTAINABLE.

Piedmontese Beef Sirloin Fillet with Panzanella Salad

Prep Time: 1 hour 5 minutes • Yields: 2-4 servings

Ingredients:

2 Fossil Farms Piedmontese Sirloin Fillets; 2 each at 8 oz.; 1 lb. package

- ½ cup cherry tomatoes, halved
- ½ cup baby arugula
- ¼ cup red onion, julienned
- ¼ cup radishes, sliced
- ½ cup feta cheese, crumbled
- 2 tbsp. extra virgin olive oil
- 1 tbsp. sea salt
- ½ tsp. cracked black pepper
- 1 medium baguette, diced
- 1 lemon, juiced

Equipment:

- Cast iron pan
- Meat thermometer
- Large bowl
- Large plate

Method:

1. Toast bread in oven at 350°F until crisp and dry. Allow to cool before using.
2. Oil cast iron pan and preheat over high heat. Season fillets with sea salt and cracked pepper.
3. Sear over high heat for 2-3 minutes each side or until internal temperature reads 125°F.
4. Remove from heat and rest for 5 minutes.
5. Gently mix the baby arugula, onions, tomatoes, radishes, diced baguette and crumbled feta cheese in a large bowl.
6. Toss all ingredients with olive oil, lemon juice, and season with sea salt and cracked pepper to taste.
7. Arrange salad on large plate. Thinly slice the sirloin fillet and serve alongside salad.
8. Garnish fillets with more cracked pepper, kosher salt, and enjoy!





Bacon-Wrapped Berkshire Pork Tenderloin

Prep Time: 1 hour 5 minutes • Yields: 4 servings

Ingredients:

1 package Fossil Farms; Berkshire
Pork Tenderloin; 1.5 lb average

1 package Fossil Farms' Berkshire
Pork Smoked Bacon; 1 lb.
package

1 can olive oil spray

2 tbsp. honey

2 tbsp. dijon mustard

1 tsp. kosher salt

¼ tsp. black pepper

4 tbsp. ancho chili powder

1 tsp. garlic powder

Equipment:

Aluminum foil

Roasting pan

Wire rack

Small bowl

Cooking twine

Pastry brush

Meat thermometer

Method:

1. Preheat oven to 300°F.
2. Line a roasting pan with foil. Fit it with an oven-safe wire rack and spray the rack with olive oil spray.
3. In a small bowl, mix together the honey and dijon mustard. Divide the mixture into two equal portions and set aside.
4. Pat the pork dry with paper towels. Sprinkle the kosher salt, black pepper, and garlic powder all over the tenderloin.
5. Wrap bacon strips around tenderloin, wrapping each bacon slice crosswise around a section of the pork and securing the end by tucking it underneath. It will feel a bit loose at this point, but will all meld together while roasting. To ensure bacon does not curl while roasting, tie with twine at the center and ends of tenderloin.
6. Place the wrapped tenderloin on wire rack. Brush the top and sides with half of the honey dijon sauce.
7. Place the meat in oven and roast until instant-read thermometer registers 145°F, about 40 minutes. Loosely cover tenderloin with foil after the first 15-20 minutes to prevent bacon from burning.
8. Remove tenderloin from the oven and rest for 15 minutes.
9. Brush it with the remaining portion of honey dijon sauce, slice, serve, and enjoy!

Wagyu Beef Chili Cheese Dogs

Prep Time: 50 minutes • Yields: 12 servings

Ingredients:

2 packs Fossil Farms Wagyu Beef Hot Dogs; 1 lb. packages

1 pack Fossil Farms Ground Wagyu Beef; 1 lb. package

2 garlic cloves, minced

1 cup onions, chopped, divided

1 can pinto beans, rinsed and drained; 15 oz.

1 cup water

4 tsp. chili powder

½ tsp. salt

¼ tsp. black pepper

½ tbs. cracked black pepper

12 hot dog buns

1 pack shredded colby or cheddar cheese

Method:

1. In a large saucepan, cook the ground beef, garlic and ½ cup onions over medium heat until meat is no longer pink. Then, drain excess liquid from pan.
2. Add beans, water, chili powder, salt, and pepper to saucepan.
3. Bring ingredients in pan to a boil. Then, reduce heat to low, and simmer uncovered for 30-40 minutes or until chili reduces by ¼.
4. Preheat grill to 350°F.
5. Place hot dogs on grill and cook for 5-7 minutes.
6. Pull hot dogs off grill and place in buns. Top each hot dog with ¼ cup chili, shredded cheese, and remaining onions.

Equipment:

Grill and Stove

Large bowl

Large sauce pan

Cutting board





WILD. NATURAL. SUSTAINABLE.

Berkshire Pork Bacon Apple Pie

Prep Time: 2 hours 50 minutes • Yields: 12 servings

Ingredients:

- 1 package Fossil Farms' Berkshire Pork Smoked Bacon; 1 lb. package
- 1 premade pie crust
- ¾ cup light brown sugar, firmly packed
- 2 tbsp. cornstarch
- ½ tsp. ground cloves
- 1 tsp. ground cinnamon
- ½ tsp. nutmeg, freshly grated
- 6 cups Fuji apples; cored, peeled, and sliced

Equipment:

- 9" pie dish
- Large bowl
- Aluminum foil
- Baking sheet
- Wire rack

Method:

1. Preheat oven to 350°F. Unroll pie crust, put into a 9" pie dish, and fold edges over.
2. In a large bowl, stir together all dry ingredients with a fork.
3. Add apples slices to bowl, and toss to coat completely.
4. Pour apple slices into pie crust, spooning sugar mixture and accumulated juices over apples.
5. Add the bacon slices in a lattice design over filling, and gently press ends of strips, sealing to pie crust.
6. Cover pie with aluminum foil and place on a baking sheet.
7. Bake at 350°F for 1 hour. Then, remove the foil and bake for 40 more minutes, or until crust is golden brown and bacon is crisp.
8. Remove pie from baking sheet, and cool on a wire rack for at least 1 hour before cutting into slices.





**SHARE WHAT
YOU PREPARE!**

For all of us at Fossil Farms, food is about community and we love to see what you all cook up with our products! When sharing your Labor Day food pics on social, tag us:

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