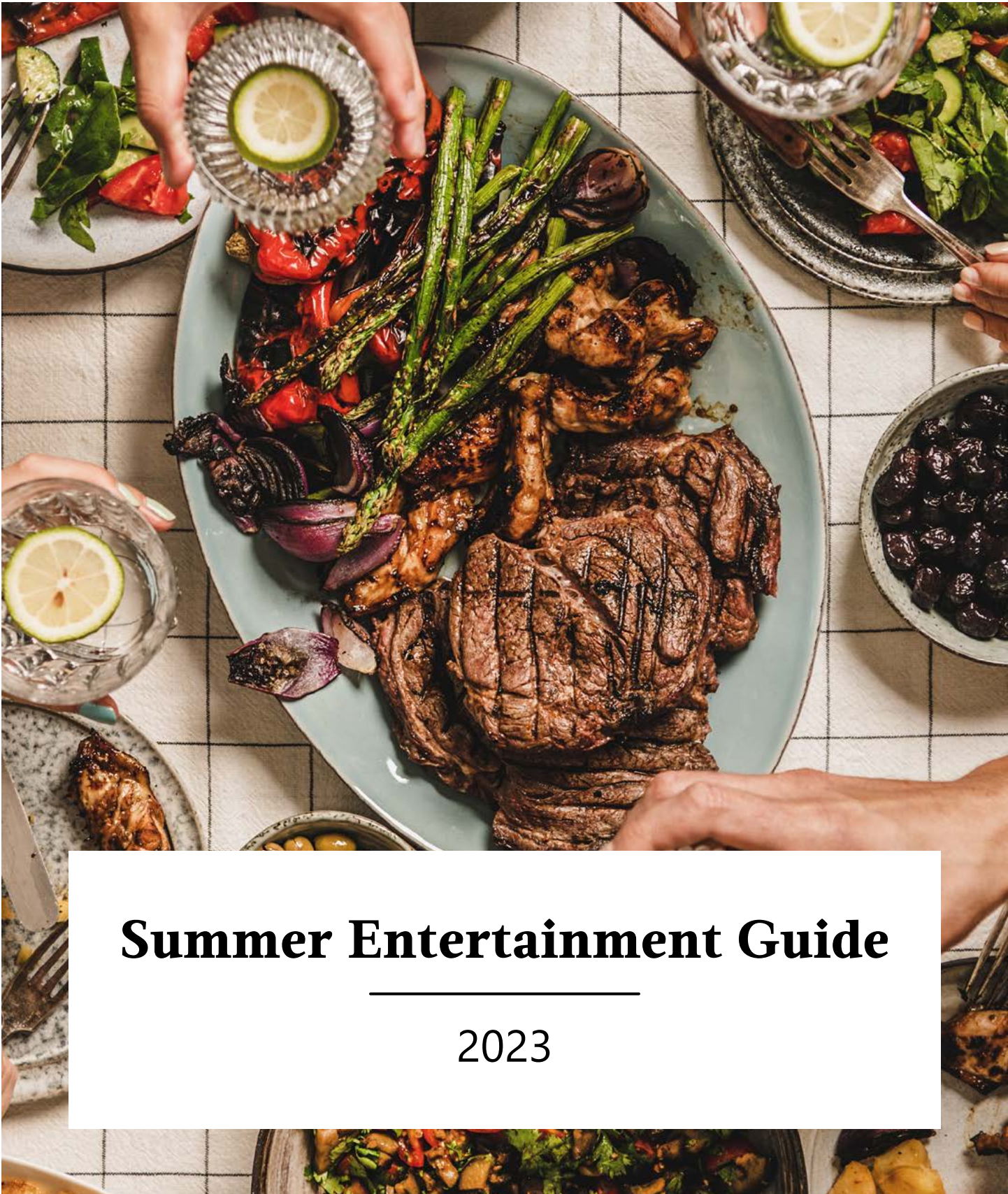




WILD. NATURAL. SUSTAINABLE.



# Summer Entertainment Guide

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2023





## It's the time of the season

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Savor these long Summer days and plan a dinner party to bring together your family and friends for a relaxing evening around the table that's just as memorable as it is flavorful.

Once your guest list is set and you know who's bringing what, it's time to select some recipes to fill in the gaps and make a grocery list to ensure you don't have to make a second trip back out to town.

Try not to overwhelm yourself with too many labor intensive recipes or tidying up before guests arrive. Remember, this is all about having fun and embracing the leisurely nature of Summer!

## Summer Produce

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Venture to your local farmers market and explore the expansive variety of produce that's now in season. Sourcing farm fresh ingredients can make a big difference in the quality and level of flavor they bring to a dish.



### Corn

### Cucumbers

### Summer Squash & Zucchini

### Cruciferous Vegetables

broccoli, cabbage, cauliflower

### Nightshades

tomato, eggplant, bell pepper,  
jalapeño, poblano, anaheim, shishito

### Legumes

green beans, peas, fava beans, lima beans

### Leafy Greens

lettuce, collards, chard, kale, spinach,  
arugula, watercress

### Herbs

basil, dill, chives, cilantro, marjoram, mint,  
oregano, parsley, rosemary, tarragon, thyme

### Melons

watermelon, honeydew, cantaloupe

### Berries

blueberry, strawberry, raspberry,  
blackberry

### Stone Fruits

cherry, peach, plum, nectarine, apricot



## Above & Beyond Condiments

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### Curry or Tamarind Ketchup

Amp up the flavor of ketchup by mixing in curry or tamarind and use it on anything you would ordinarily apply ketchup to.

### Peach Mustard

Sweet and spicy flavors come together in this glaze that can also double as sauce and pairs perfectly with pork and poultry.

### Stone Fruit BBQ Sauce

Add dimension to basic BBQ sauce and use on dry rubbed smoked meats, pork belly, chicken thighs, and grilled eggplant.

### Kimchi Mayonnaise

Whether it's for burgers or a dipping sauce for french fries, kimchi mayonnaise adds a little bit of spice and tang to each bite.

### Jalapeño Ranch Dressing

Bring a little bit of heat to creamy ranch dressing and use it for veggie dip, salad dressing, or to top off burgers and sandwiches.



## International Flavors & Spices

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### Bulgogi Marinade

Make this quintessential Korean marinade more sweet, spicy, or a balance between the two, and marinate a ribeye, sirloin or flank steak before slicing thinly and cooking on the grill.

### Shawarma Marinade

Containing a blend of spicy, savory, and sweet spices, shawarma is a staple in the Middle East and packs lots of flavor. Use it on chicken, quail, lamb, or your favorite vegetables.

### Tajín Seasoning

This unique spice blend from Mexico consists of red chile powder, lime zest, and sea salt. Sprinkle it on avocados, fruit, grilled corn, and meat, or use it to rim the glass of margaritas and bloody marys.

### Yuzu Miso Sauce

The Japanese fruit Yuzu and miso compliment one another perfectly and pack notes of umami that add depth of flavor to seafood and pork. Use the sauce to make a vinaigrette for salad, too!



## Recipe Inspiration

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Our team of chefs has developed a number of Summer-inspired recipes for you to prepare at your next cookout!

Whether it's utilizing ingredients that capture the essence of the season, requires you to fire up the the grill or smoker, or simply just feels it's a dish that's destined for entertaining, they're all tried-and-true recipes you can count on to be crowd-pleasers.

If you cook any of the recipes in the following pages and share what you prepare on social media, be sure to tag us @fossilfarms because we just love to see our tribe cooking and entertaining!





# Small Bites



**As guests trickle in**, get the party started with some small bites! This gives you the chance to make any last passes before getting dinner started and enables your guests to socialize with one another in the meantime. If you want to go the extra mile before the mains, try these fun and flavorful appetizers.

## Pekin Duck Breast Skewers with Peanut Sauce

Active Time: 50 minutes • Yields: 4 servings

**1 pkg. Fossil Farms Pekin Duck Breasts; 4 x 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**

Method:

1. Place sugar, soy, shaohsing or sherry wine, star anise, cinnamon, chili, and water into a pan and bring to a boil. Then, remove from the heat, let cool, and pour into a Ziploc bag.
2. Dice the duck breast into large cubes, and place in the bag with marinade. Leave in the fridge overnight.
3. Remove duck from marinade. Add 6 tbsp. of marinade to a small pan along with peanut butter.
4. Finely chop half the marinated chili, or pound to a paste using a mortar and pestle, and place in pan.
5. Cook over a low heat, and let 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.
6. To cook the satay, thread the duck cubes onto metal skewers, or wooden skewers that have been soaked in water for 1 hour.
7. Mix 4 tbsp. of sauce with oil and brush on duck.
8. Heat a griddle pan until hot. Then, cook the duck skewers in batches for about 10 minutes each, turning until golden all over. To keep warm, set oven to low and set on a roasting pan until finished cooking.
9. Serve with peanut dipping sauce and garnish with parsley and two lime wedges.

## Alligator Hush Puppies

Active Time: 25 minutes • Yields: 8-10 servings

**1 pkg. Fossil Farms' Alligator Tenderloins, 1 lb.**  
**8 cups vegetable oil**  
**1 can creamed corn, 15 oz.**  
**2 eggs, beaten**  
**1 tbsp. onion, minced**  
**1 jalapeño pepper, minced**  
**2 cups self-rising flour**  
**1 tsp. seasoning salt**

Method:

1. Heat deep fryer oil to 365°F.
2. Season alligator with salt and pepper. Then, sauté in a skillet over medium heat until done and set aside.
3. Combine remaining ingredients in a medium-sized mixing bowl.
4. Chop or shred alligator meat into small pieces and mix into batter. Let stand for 10 minutes.
5. Use an ice cream scooper to gently drop batter in oil.
6. Cook the hush puppies, 8-10 pieces at a time, until golden brown. Remove from the oil with a slotted spoon and roll on paper towels to briefly drain.
7. Serve with a dipping sauce like kimchi mayonnaise.

## Smoked Pork Belly with Moppin' Sauce

Active Time: 3-4 hours • Yields: 10-14 servings

**1 pkg. Fossil Farms' Duroc Pork Belly; 3½ lb. average**  
**2 cups kosher salt**  
**2 cups sugar**  
**2 tbsp. white pepper, ground**  
**2 tbsp. crushed red pepper**  
**4 cups cold water**  
**½ cup crushed tomato**  
**1 tbsp. crushed garlic**  
**1 tbsp. crushed red chile**  
**4 oz. water**  
**4 oz. beer**  
**1 tbsp. white vinegar**

Method:

1. Mix salt, sugar, white pepper, crushed red pepper, and cold water in a 5 gallon bucket. Add pork belly and weigh down so it's fully submerged in brine liquid.
2. After 24-48 hours, remove from brine and pat dry.
3. Cook in a roasting pan in oven or, preferably, on a charcoal grill skin side up at 250°F for 3-4 hours, or until fork tender.
4. Mix remaining ingredients to prepare moppin' sauce.



# Main Courses



**Whether you're hosting** an intimate dinner party or a large crowd, it's best to start your menu planning with a few considerations in mind. Do you want to follow a particular type of cultural cuisine that you can create a theme around or would you rather cook a variety of dishes for your guests?

We've curated a selection of recipes that offer versatility, not only in terms of flavors and proteins, but with regard to certain elements of the dish that can be prepared ahead of time so you can enjoy the pleasure of your company as much as possible!

## Reverse Grilled Bison Tomahawk Chop with Honey Aleppo Roasted Petite Potatoes

Active Time: 1 hour • Yields: 2-4 servings

**1 pkg. Fossil Farms' Bison Tomahawk; 1.5 lb. average**  
**2 lbs. petite potatoes**  
**1 cup honey**  
**1 garlic powder**  
**1 tsp. dried rosemary**  
**Salt and black pepper, to taste**  
**3 tbsp. + 1 tsp. Aleppo pepper flakes, divided**  
**1 tbsp. fresh parsley, finely chopped**  
**¼ tsp. dried oregano**  
**2 tbsp. extra-virgin olive oil**  
**1 can non-stick spray**

### Method:

1. Take bison tomahawk out of fridge about 20 minutes before grilling to bring it to room temperature.
2. Preheat grill on low, with only half the grill on, to about 250°F.
3. Rinse and dry potatoes, no need to peel, and place in a large bowl.
4. Combine 3 tbsp. of the Aleppo pepper flakes, garlic powder, rosemary, oregano, and honey in a small bowl, mix well with a spoon, and set aside.
5. Drizzle potatoes with oil, season with salt and pepper, and pour honey mixture over them. Be sure to reserve a few tablespoons of honey mixture and set aside. Then, toss potatoes to coat evenly.
6. Liberally season steak with salt, pepper, and 1 tsp. Aleppo pepper flakes.

7. Place bison tomahawk on side of the grill opposite heat source. Roast for 20-30 minutes and remove from grill once internal temperature reaches 120°F.
8. Now, get the grill as hot as possible. Use a paper towel to pat any excess moisture from the steak, and grill on high for 2-3 minutes per side, turning a quarter after 1-1½ minutes for great grill marks. Pull off grill once internal has reached 130°F before resting.
9. Pour remaining honey onto the steak while it rests.
10. Lower grill temperature to 375°F and place two large sheets of heavy-duty foil down on a large baking sheet so that the foil pieces are slightly overlapping down the center to create a wider sheet. Coat with non-stick spray. Spread the potatoes onto foil in a single layer.
11. Place two more overlapping sheets of foil on top. Then, fold up the edges all the way around to seal and create a packet. Leave some space towards the top of the package to allow air to circulate.
12. Using the baking sheet, carry potatoes out to the grill and slide the packet onto the grill with tongs. Close grill lid and cook for 15 minutes while tomahawk rests.
13. Carefully open the foil and use the tongs to flip the potatoes over after 5 minutes of cooking, then cook until the potatoes are tender when pieced with a fork.
14. Slide the potato packet back onto the baking sheet, then transfer them to a large serving plate.
15. On a large cutting board, slice tomahawk against the grain and place over potatoes. Top with remaining hot Aleppo honey mixture and fresh parsley.

## Venison Tenderloin with Sweet Potato Summer Salad

Active Time: 1 hours • Yields: 2-4 servings

**1 pkg. Fossil Farms' Venison Tenderloin; 1¾ lb. average**  
**2 lbs. sweet potatoes, cut into 1" chunks**  
**1 cup cilantro**  
**1 can of whole kernel corn**  
**1 can of black beans**  
**Salt and black pepper, to taste**  
**2 radishes, cut and julienned**  
**1 tbsp. pure maple syrup**  
**1 tbsp. fresh lime juice**  
**2 tbsp. extra-virgin olive oil**  
**2 garlic cloves, minced**  
**½ tsp. chili powder**

### Method:

1. Preheat oven to 400°F.
2. In a large bowl, whisk together olive oil, maple syrup, lime juice, garlic, and chili powder. Add sweet potatoes to bowl and toss evenly to coat potato chunks.
3. Pour on a baking sheet and spread out evenly. Roast





in oven for 25-35 minutes, flipping halfway through, until sweet potatoes are fork tender but still firm.

4. While the sweet potatoes are roasting, toss corn, radishes, cilantro, and salt together in a large bowl.
5. Remove sweet potatoes from oven and let cool.
6. Preheat grill to 450°F.
7. Season venison tenderloin with salt and pepper.
8. Grill for 3-4 minutes on each side and allow to rest 5 minutes before slicing the meat against the grain.
9. Transfer sweet potatoes to a large bowl and add black beans and corn salsa. Then, add venison tenderloin to dish and garnish with cilantro.

## Garlic Lime Boneless Duroc Pork Chops & Beet Salad

Active Time: 1 hours 5 minutes • Yields: 4 servings

[2 pkgs. Fossil Farms' Boneless Duroc Pork Chops; 6 oz. average each](#)

- 3 tbsp. lime zest
- 5 tbsp. lime juice
- 3 garlic cloves, minced
- 6 tsp. honey
- 2 tsp. salt
- 8 tbsp. extra virgin olive oil
- 2 tsp. fish sauce
- 3 tbsp. fresh cilantro, finely chopped
- ½ tsp. ground black pepper
- 1 cup pickled beets, sliced
- 1 cup green cabbage, shredded
- 2 carrots, grated
- 1 medium apple

### Method (Pork):

1. In a medium bowl, whisk half of the lime juice and zest, garlic, fish sauce, 3 tsp. honey, 4 tbsp. olive oil, 1 tsp. salt, and pepper.
2. Pour the marinade into a gallon-size resealable plastic bag. Add the pork chops and press as much air from the bag as possible while sealing it.
3. Turn the bag a few times to coat the pork in marinade and refrigerate for at least 30 minutes or overnight.
4. Preheat grill to 350°F-400°F.
5. Remove the pork chops from the bag, discard the remaining marinade, and arrange on the grates over the low heat burners.
6. Cover and cook until the undersides of the chops are beginning to develop grill marks, 5-10 minutes per side.
7. The pork chops should be firm to the touch and register 145°F on meat thermometer.
8. Transfer to a plate, tent with foil and let rest for 5 minutes.

### Method (Salad):

1. In a large bowl, whisk the remaining lime juice and lime zest, 3 tsp. honey, 4 tbsp. olive oil, and 1 tsp. salt.
2. Drain and cut the beets and apple into ½" slices or matchstick size.
3. Add beets, apple, shredded cabbage, grated carrots, and cilantro to bowl with dressing. Toss well to evenly coat.
4. Cover and refrigerate until you're ready to eat, stirring the mixture every once in a while.
5. Spread a serving of salad onto plate, top with pork chop and enjoy!

## Lamb Burgers with Harissa Yogurt

Active Time: 30 minutes • Yields: 2-4 servings

[1 pkg. Fossil Farms' Lamb Burgers, 2 x 8 oz. each](#)

- 3 cloves garlic, minced
- 2 tbsp. extra virgin olive oil
- 1-2 tbsp. harissa paste
- 1 cup Greek yogurt
- ½ cup sour cream
- 1-2 tbsp. lemon juice, freshly squeezed
- ½ tsp garlic powder
- ¾ tsp salt
- 1 yellow onion, thinly sliced
- ¼ tsp. sugar
- ¼ cup panko breadcrumbs
- Kosher salt, to taste
- Fresh pepper, to taste
- 1 tbsp. Za'atar seasoning
- 2 tbsp. fresh mint, chopped
- 4 potato bread rolls

### Method (Harissa Yogurt):

1. Heat 1 tbsp. oil in a small skillet on medium-high heat.
2. Sauté minced garlic, stirring often, for 1-2 minutes or until garlic is fragrant and remove from heat.
3. In a large bowl, add yogurt, sour cream, and garlic (with oil). Then, season with salt and garlic powder.
4. Add 1 tbsp. each of harissa paste and lemon juice. Mix well to combine evenly.
5. Give it a taste and if you want to up the heat even more, add extra harissa paste. If you prefer more acidity to cut through the creaminess of the yogurt, add more lemon juice.
6. Set the harissa yogurt aside and start making the burgers. The harissa yogurt can be made ahead of time and will stay fresh for 3-4 days in the refrigerator.

### Method (Lamb Burgers):

1. Heat 1 tbsp. oil in a medium skillet on medium heat.
2. Add onions to pan and bring temperature down to low. Cook until onions become translucent.
3. Add sugar and mix thoroughly. Continue cooking until onions are soft. Then, remove from pan and let cool.
4. In a large bowl, thoroughly combine onions, panko breadcrumbs, salt, pepper, and lamb meat.
5. Form 2-4 patties and sprinkle both sides with Za'atar seasoning. Pan sear, bake or grill burgers to desired internal temperature. We suggest medium rare (130-135°F) for these lean burgers.
6. Serve on your favorite rolls with harissa yogurt, fresh mint, thinly sliced red onions, butter lettuce, feta cheese, and pickles.

## Elk Bruschetta Burgers with Parmesan Cheese Crisps

Active Time: 25 minutes • Yields: 4 servings

[1 pkg. Fossil Farms' Ground Elk; 1 lb.](#)

- 1 tomato, chopped
- 2 cups Parmesan cheese, shredded
- 2 tbsp. fresh basil, chopped
- 1 clove garlic, finely minced
- 1 tsp. balsamic vinegar
- 1 tbsp. extra virgin olive oil
- 1 tbsp. burger seasoning
- 8 slices sourdough bread
- 2½ tbsp. extra virgin olive oil

### Method:

1. Combine chopped tomatoes, 2 tbsp. of cheese, basil, garlic, vinegar, and 1 tbsp. olive oil in a small bowl. Then, set aside.
2. Gently shape ground elk meat into four ½" thick burgers. Season burgers on both sides with 1 tbsp. of burger seasoning and set aside. Salt and pepper can also be used if you don't have burger seasoning on hand.
3. Preheat oven to 400°F to bake parmesan cheese crisps.
4. Evenly divide remaining parmesan cheese into four corners of parchment lined baking sheet. If you have, we highly recommend using a silicone mat on your baking sheet for the easiest release after cooking.
5. Firmly press down on each pile of cheese to compress it together. Then, put in oven and bake for 3-5 minutes or until golden brown and crisp. Pull out of oven, set aside, and let cool.
6. Warm up both sides of grill to medium heat (350°-400°F).
7. While grill heats up, lightly brush both sides of sourdough bread with olive oil.
8. Put burgers on grill and cook for 8-12 minutes total or until desired internal temperature is reached. Elk meat is incredibly lean so we suggest cooking these burgers at most to medium rare (135°F).
9. After initially flipping burgers, wait 1-2 minutes before putting sourdough bread on grill. Cook bread for 3-4 minutes, turning once, until bread is lightly toasted.
10. Pull everything off grill and start building burgers. Set each burger on a slice of sourdough bread and top with bruschetta, a parmesan cheese crisp, and the last slice of bread before serving.

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We offer such a [diverse variety](#) of all natural meat and farm raised game burgers, try a few different types and make a burger bar sampling station for your guests!





## Pulled Pork with Homemade Coleslaw

Active Time: 3-4 hours (cooking) + 1-12 hours (brining)  
Yields: 6 servings

**1 Fossil Farms Berkshire Pork Butt; 6 lb. average**

**3 tbsp. paprika**  
**1 tbsp. garlic powder**  
**1 tbsp. brown sugar**  
**1 tbsp. dry mustard**  
**3 tbsp. kosher salt**  
**1 bottle of your favorite BBQ Sauce**  
**1 head green cabbage, shredded**  
**1 cup carrots, shredded**  
**1 red onion, thinly sliced**  
**1½ cups mayonnaise**  
**¼ cup Dijon mustard**  
**1 tbsp. cider vinegar**  
**1 lemon, freshly juiced**  
**½ tsp. celery seeds**  
**½ tsp. hot sauce**  
**½ tsp. salt**  
**½ tsp. black pepper**  
**1 pack of potato or Hawaiian rolls**

### Method (Coleslaw):

1. Combine cabbage, carrots, and red onions in a large bowl and toss to mix together.
2. In a medium-sized bowl, whisk lemon juice, Dijon mustard, mayonnaise, cider vinegar, celery seeds, hot sauce, salt, and pepper. Then, pour over vegetables and stir to combine well.
3. Cover and refrigerate until you're ready to eat, stirring the mixture every once in a while.

### Method (Pork):

1. In a medium-sized bowl, mix all dry ingredients to create a dry rub. Then, apply all over pork butt. Cover meat and refrigerate for at least one hour or as long as overnight.
2. Pre-heat oven to 300°-350°F.
3. Place pork in roasting pan and cook for 5-6 hours or until meat becomes tender and starts to easily fall apart.
4. Remove from oven and let rest for 1 hour. Shred the meat using 2 forks in a large bowl or pot. Then, add your favorite BBQ sauce and stir to mix well.
5. Transfer to a plate, serve with coleslaw, either on top of sandwich or on the side, and enjoy!



## Bison Back Ribs with Classic BBQ Rub

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

**1 pkg. Fossil Farms' Bison Back Ribs; 2 x 2 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. blended oil**  
**2 tbsp. whole coriander**  
**2 tbsp. fennel seed**  
**4 tbsp. ground sage**  
**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. Then, 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 ribs with oil and generously apply rub until the meat is completely covered on both sides of the rib rack.

**6.** Place an oven-safe wire rack on a baking sheet. Rip a large sheet of aluminum foil and place on rack. Fold up edges of foil to create a bed for the ribs.

**7.** Pour in your choice of butter, stock, apple juice or water to provide a source of moisture for ribs as they cook in oven. Then, cover ribs with foil.

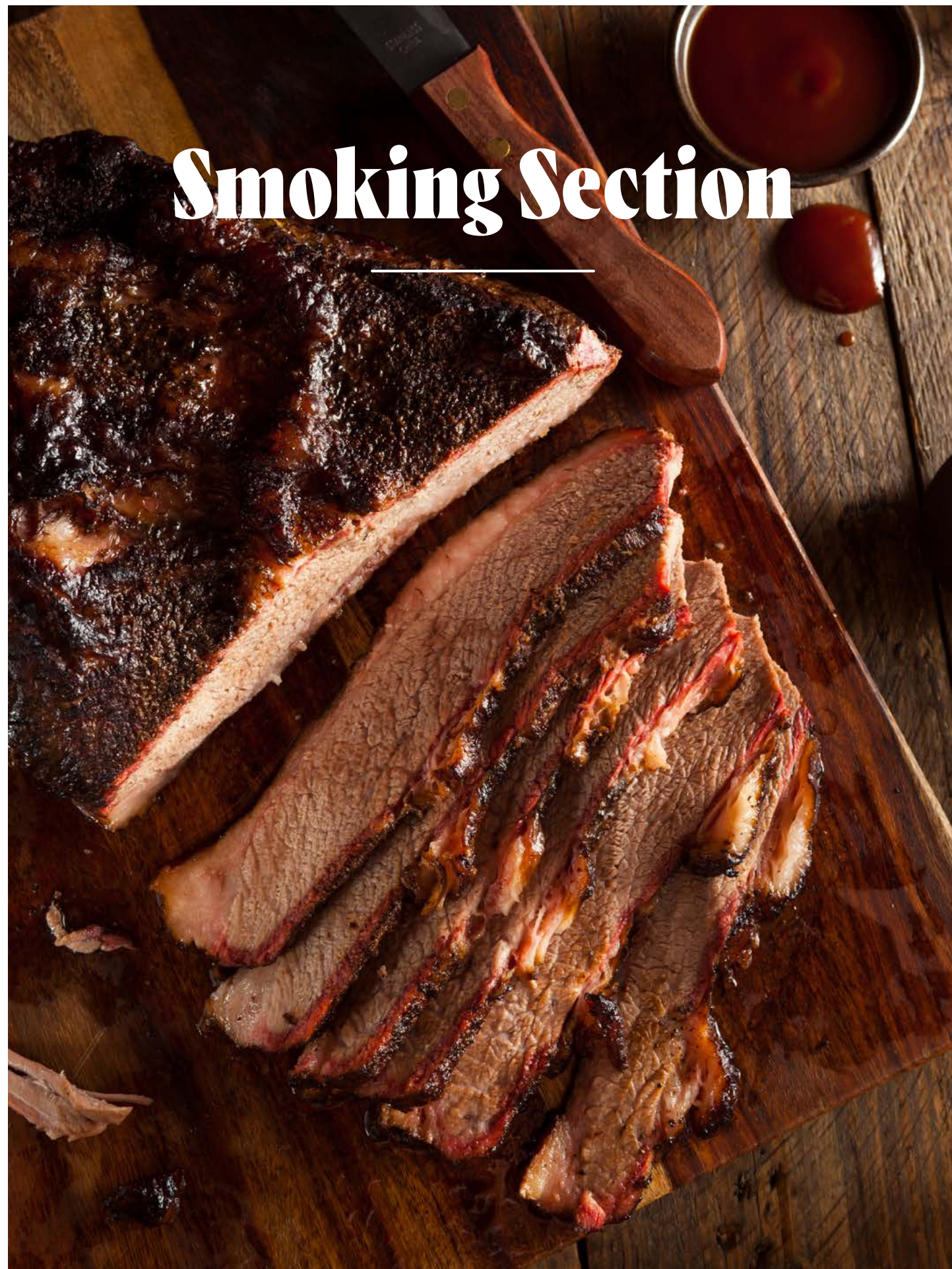
**8.** Put ribs in the oven and cook for a minimum of 4 hours, or until fork tender.

**9.** When ribs are nearly done, take out of oven, pull back aluminum foil, and baste ribs with your favorite BBQ sauce.

**10.** Turn broiler on and put ribs back in oven, uncovered. Let BBQ sauce crisp up and get a little char before removing from oven. Repeat steps 6 and 7 one more time, if desired.

**11.** Remove ribs from oven. Then, allow to rest for 5 minutes before slicing and serving the ribs.





# Smoking Section

**Smoking meat low-and-slow** is a satisfying cooking technique that renders immaculately tender results with an undeniably satiating depth of flavor.

While it may seem arduous to cook something for such a long period of time, it's a relatively hands off process, which means you can get your meat on the smoker early in the morning and continue preparing for your evening of entertaining for the rest of the day.

## Texas Style Smoked Brisket

Prep Time: 13 hours 30 minutes • Yields: 8-10 servings

**1 pkg. Fossil Farms' Local Angus Beef Brisket;**  
**12 lb. average**

**½ cup Kosher salt**  
**½ cup coarse black pepper**  
**½ cup hot sauce**  
**½ cup water**  
**Worcestershire sauce (optional)**

### Method:

1. Set up a fire for indirect heat between 250°-275°F, preferably with an offset smoker using a combination of oak and hickory wood.
2. Trim brisket of any excess fat. You want fat, but if there is anything crazy hanging off, get rid of it.
3. Liberally season all sides of brisket with equal parts salt and coarse black pepper.
4. Fill a plastic mist bottle with equal parts hot sauce and water. For a different flavor, you can use Worcestershire sauce, apple cider, or water. This is to help keep surface moisture on the meat during a very long cook time.
5. Place brisket in smoker with fat end closest to fire.
6. The brisket will take between 1 and 1½ hours per pound, depending on the consistency of your fire.
7. Smoke for 5-6 hours untouched. After that time, begin spritzing the meat every hour to help the brisket stay moist on the outside.
8. Once you are happy with the color and "bark" on the outside, tightly wrap the brisket in butcher paper or aluminum foil and put back in the smoker.
9. If you maintain a steady low temperature, the brisket should be ready after about 12 hours.
10. The surface of the meat will be very giving and noticeably soft. Allow the brisket to rest off the heat (still wrapped) for an hour before serving.
11. Slice against the grain and serve!

## Smoked Sweet Potato Wedges with Bacon Aioli

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

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

**2 lbs. sweet potatoes**  
**3 tbsp. olive oil**  
**2 tbsp. kosher salt**  
**2 tbsp. garlic powder**  
**2 tbsp. chili powder**  
**2 tbsp. cumin**  
**1 large egg**  
**1 egg yolk**  
**2 cloves garlic**  
**2 tbsp. lemon juice**  
**½ tsp. Dijon mustard**  
**½ tsp. salt**  
**½ cup bacon grease (reserved)**  
**½ cup extra virgin olive oil**

### Method (Sweet Potato Wedges):

1. Set up a fire for indirect heat at 250°F.
2. Rinse potatoes and slice into 1½" wedges. Then, place in a large bowl and pour 3 tbsp. olive oil over potatoes.
3. Mix together salt, garlic powder, chili powder, and cumin in a small bowl and pour over potatoes. Toss to coat evenly.
4. Spread potatoes into two foil pans. This will enable the potatoes to crisp up better while smoking rather than starting to steam all in one tray.
5. Place in smoker for at least 2 hours before opening the lid and checking on them; fork should pierce through potatoes when done cooking.

### Method (Bacon Aioli):

1. Cook package of bacon. Set strips of bacon aside and pour ½ cup of grease in a liquid measuring cup. Then, place bacon grease in refrigerator to speed up cooling process.
2. Add egg, egg yolk, garlic, lemon juice, Dijon mustard, and salt to a food processor. Mix for less than a minute to combine ingredients.
3. Take bacon grease out of refrigerator and pour extra virgin olive oil into liquid measuring cup.
4. Turn on food processor and slowly pour bacon grease and extra virgin olive oil into mixture. Continue to run food processor until aioli develops a thick and creamy texture.
5. Optional: pulse a few strips of bacon in food processor to incorporate into aioli or reserve them for burgers, etc.
6. Pour into a bowl and serve with potato wedges. Extra aioli can be stored in the refrigerator for up to 3 days.





**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 this Summer! When sharing your food pics on social, be sure to tag us:

**@fossilfarmsmarketkitchen**  
**@fossilfarms**