


Hot Belly™

the original



Bacon Grease

Cookbook

By: Christie Hughes

Hot Belly

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About the Author

Hi, my name is Christie Hughes



*I've been
cooking since
I was a
little girl.*

I was born in New Orleans — such a wonderful blessing! The food here is incredible, with a soulful palette of ingredients gathered from all the different cultures and nationalities. When you mix everyone together, you get a melting pot of gumbo with the best of everything in one place.

The kitchen of every loving home is a magical place. I was introduced to traditional Southern cooking by my mother and grandmother. They taught me to bring recipes to life by using spices and methods passed down from generation to generation. Our biggest secret is using bacon grease in our recipes.

Until now, this extra special touch came from frying pounds of extra bacon, but I knew there could be a better, more convenient way. No more time-consuming, grease-splattering mess. That is how I came to research and develop what is now Hot Belly Bacon Grease.

Rendered from only the highest quality bacon, Hot Belly Bacon Grease promises quality and consistency in every jar. Now you too can bring true Southern flavor to all of your home cooking with the addition of this time-tested ingredient, Hot Belly Bacon Grease. Gotta have it! Enjoy the flavors of the South by making Hot Belly Bacon Grease a staple in your own kitchen as I have in mine.

I truly hope you enjoy these recipes and share them with your friends and family. Now you can find Hot Belly Bacon Grease in your local grocery store or you can buy it online at www.hotbellybacongrease.com.

And remember my motto...

*Live life, Love everyone & Feed
as many people as you can!*





Appetizers

Hot Belly CRAWFISH PIES

MAKES
24

Prep & Cook

- 30 minute prep time
- 60 minute cook time

Ingredients

- ½ cup Hot Belly Bacon Grease
- 3 tablespoons all-purpose flour
- 1 medium yellow or Vidalia onion, chopped fine
- ½ cup green bell pepper, cleaned and chopped fine
- ½ cup chopped celery, chopped fine
- 1 tablespoon minced garlic
- 1 can (14oz) chicken broth
- 2 pounds Louisiana crawfish tails with fat
- 1½ teaspoons salt
- ¼ teaspoon red pepper
- 1 bunch green onions, sliced
- A splash of Worcestershire sauce
- 24 small flaky pie shells (frozen)

Instructions

In a large skillet, add Hot Belly bacon grease and flour over a medium heat. Whisk together and lightly brown. Add your holy trinity (onions, bell pepper, and celery) and garlic. Cook slowly for about 20 minutes, until vegetables are soft.

Add crawfish, chicken broth, salt, red pepper and a splash of Worcestershire sauce. Simmer for 5 minutes on a low heat. Add green onions and remove from heat. Fill pie shells.

Bake at 425 degrees for 25 minutes or until pie shell is golden brown and insides are bubbling.

Serve hot!

*These pies can also be made in advance. You can freeze them and pull them out to cook whenever company pops in!



Hot Belly OYSTER PATTIES

MAKES
36

Prep & Cook

20 minute prep time
55 minute cook time

Ingredients

16 ounces Louisiana Oysters, chopped fine
½ cup Hot Belly bacon grease
½ medium yellow or Vidalia onion, chopped fine
1 rib of celery, chopped fine
2 bunch green onions, chopped fine
1½ cups all purpose flour
1 cup whole milk
Sea salt to taste
Red pepper to taste
36 small patty shells

Instructions

In a large skillet, melt Hot Belly bacon grease and add onions and celery and lightly brown over a medium heat for about 20 minutes. Add green onions and flour, mix well. Add milk, oysters and seasoning, reduce heat to low and simmer until mixture starts to thicken. Remove from heat. Spoon mixture into patty shells.

Place patties on cookie sheet and bake at 350 degrees for about 10 minutes, or until patties start to bubble.

Serve hot!

*If you can't find small patty shells you can get larger ones. This mixture will make about 2 dozen large patties.



MAKES

36

Hot Belly

SHRIMP STUFFED MUSHROOMS

Prep & Cook

30 minute prep time

45 minute cook time

Ingredients

- 1 tablespoon Hot Belly bacon grease
- 2 packs baby portabella mushrooms
- 2 packs Philadelphia cream cheese
- 1 bunch of green onions sliced thin
- 2 tablespoons of chopped garlic
- sea salt to taste
- cracked black pepper to taste
- splash of hot sauce
- ½ teaspoon of lemon juice
- 1 pound of boiled shrimp, chopped small

Instructions

Clean mushrooms and remove stems. Place mushroom caps on a paper towel to dry. Cut stems up in small pieces. In a large skillet, melt Hot Belly Bacon Grease on a medium heat and add cut up stems from mushrooms, garlic and sliced green onions. Saute for about five minutes or until mushrooms are soft. Fold in Philadelphia cream cheese on low heat until it melts and gradually add shrimp, lemon juice, sea salt, cracked black pepper and hot sauce. Remove from stove and scoop into mushroom caps.

Bake at 350 degrees for about 10-12 minutes until warm

Serve hot!

Try serving it with crabmeat instead of shrimp... or a combination of both!





Breads



Hot Belly BANANA NUT BREAD

1
5" x 9" LOAF

Prep & Cook

15 minute prep time

60 minute cook time

Ingredients

¼ cup Hot Belly bacon grease

1 cup pecan pieces

2½ cups all-purpose flour

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

½ teaspoon ground nutmeg

½ teaspoon salt

2 eggs

¼ cup granulated sugar

½ cup light brown sugar

3 ripe bananas, mashed

1 teaspoon vanilla extract

½ cup milk

Instructions

Preheat the oven to 350 degrees.

Grease and flour a 5" x 9" inch bread pan.

In a large bowl add flour, baking powder, baking soda, cinnamon, ground nutmeg and salt. In a large mixing bowl, cream eggs and sugars with a mixer on high until well blended. Add mashed bananas, Hot Belly bacon grease, and vanilla. Mix well.

Slowly add flour mixture until well blended.

Fold in the nuts and put into bread pan.

Bake for about one hour.

Bread is done when toothpick inserted into center comes out clean.

Cool for 10 minutes before slicing.

Serve warm!



Hot Belly CRAWFISH BREAD

SERVES
4-8

Prep & Cook

15 minute prep time

40 minute cook time

Ingredients

- 1 tablespoon Hot Belly bacon grease
- ½ stick of butter
- ½ cup Vidalia onions, chopped very fine
- ½ cup green bell peppers, chopped very fine
- ½ cup celery, chopped very fine
- 1 tablespoon garlic, minced
- 2 cups peeled Louisiana crawfish tails
- 2 (8oz) bags grated mild cheddar cheese (4 cups)
- 1 bunch green onions, sliced thin
- 1 loaf French bread
- Hot Sauce
- Salt to taste
- Cracked black pepper to taste
- Creole seasoning to taste

Instructions

Slice French bread in half and scoop out the inside of the loaf to make room for the crawfish mixture. Set aside.

In a large skillet, melt Hot Belly Bacon Grease and half of the butter over a medium heat. (Save the other half of the butter for the top of your loaf.) Add onions, bell peppers, celery and garlic, and sauté for 15-20 minutes until tender. Add crawfish tails, sea salt, black pepper, Creole seasoning, lemon juice and a splash of hot sauce. Cook for about 5 more minutes and add green onions. Spread mixture on one side of the bread and cover with grated cheese. Put the bread back together and butter the top of the loaf, and wrap it in foil.

Bake at 350 degrees in the oven for about 20 minutes, then open foil and bake for an additional 5 minutes until crispy.

Serve hot!

Slice thin or thick depending on how many people are being served.





Hot Belly

SPICY ITALIAN SAUSAGE AND CHEESE BREAD

SERVES

8

Prep & Cook

15 minute prep time

45 minute cook time

Ingredients

- 1 loaf of garlic bread
- 2 tablespoons Hot Belly Bacon Grease
- 1 tablespoon minced garlic
- 1 medium onion, chopped fine
- ½ cup green bell pepper, chopped fine
- ½ cup celery, chopped fine
- 2 bags (8oz) grated mozzarella cheese (4 cups)
- 1 pound spicy Italian sausage
- Sea Salt to taste
- Cracked black pepper to taste
- Creole seasoning to taste

Instructions

You can use any garlic bread for this dish, whether it's frozen or homemade. Open up the loaf and set to the side. In a large skillet on a medium heat, add Hot Belly Bacon grease, onions, bell peppers, celery and garlic. Sauté for 15-20 minutes and set aside. In another skillet, fry off your spicy Italian Sausage until cooked. Drain off excess fat and add to the skillet with your vegetables. Add Creole seasoning, salt, and pepper and stir well. Spread the mixture on one side of your garlic bread and top with Mozzarella cheese. Close the loaf and wrap in aluminum foil.

Bake at 350 degrees for about 20 minutes, open the aluminum foil and bake until the outside of the garlic bread gets crispy.

Serve hot!

You can also serve this over your favorite pasta





Hot Belly

SPINACH, ARTICHOKE, & OYSTER BREAD

SERVES

4-8

Prep & Cook

15 minute prep time

55 minute cook time

Ingredients

- 2 tablespoons Hot Belly Bacon Grease
- 2 tablespoons of butter
- 1 onion, chopped fine
- ½ green bell pepper
- 1 tablespoon garlic, chopped fine
- Hot sauce
- 1 cup chopped oysters
- 2 packages frozen chopped spinach
- 1 package frozen artichoke hearts, chopped fine
- 2 packages Philadelphia cream cheese
- 1 bunch green onions
- 1 squeeze of lemon
- 1 loaf French bread
- Parmesan cheese to sprinkle over the top
- Sea Salt to taste
- Creole seasoning to taste

Instructions

Cut your loaf of French bread in half. Pull excess bread out of the center of the loaf to make room for your filling and set aside. Cook the spinach and artichoke hearts according to the directions. Set aside. In a large skillet over medium heat, add Hot Belly bacon grease, butter, onions, bell pepper, garlic and sauté for 15-20 minutes. Add your chopped oysters for an additional 5 minutes or until edges curl up. Add spinach, chopped artichoke hearts, lemon, hot sauce and seasonings and sauté for an additional 10 minutes on a low heat. Fold in your Philadelphia cream cheese. Spread over the French bread and sprinkle with Parmesan cheese.

Bake at 350 degrees for about 15 to 20 minutes until warm and crispy.

Serve hot!

* You can also make this dish a casserole by putting Italian bread crumbs and butter on the top.





Soups & Salads

Hot Belly

CRABMEAT & CORN SOUP

SERVES

6

Prep & Cook

10 minute prep time

55 minute cook time

Ingredients

3 tablespoons Hot Belly bacon grease

3 tablespoon all-purpose flour

1 medium yellow onion, chopped fine

1 large bell pepper, chopped fine

1 pound large lump crabmeat

2 tablespoons parsley

Sea salt and cracked black pepper to taste

Creole seasoning to taste

1 can (16oz) whole kernel corn (drain half the liquid)

2 cups water (add more for thinner consistency)

Instructions

In a large skillet, sauté Hot Belly bacon grease and flour to make a roux. When roux is golden brown, add onions, bell pepper and garlic. Cook for 15-20 minutes or until soft, stirring occasionally.

Add seasoning, corn and water, mix well. Simmer for 30 minutes.

Gently fold in lump crabmeat and parsley, simmer for an additional 5 minutes.

Serve hot!





Hot Belly

OYSTER & ARTICHOKE SOUP

SERVES

6

Prep & Cook

15 minute prep time

45 minute cook time

Ingredients

½ cup Hot Belly bacon grease

1 large yellow onion, chopped fine

1 bunch green onions, chopped

1 tablespoon minced garlic

2 tablespoons of parsley, chopped

2 dozen fresh oysters

2 cans (1lb) of artichoke hearts (quartered), drained

2 cups water (add more for thinner consistency)

1 can (10.75oz) cream of mushroom soup

1 bay leaf

Sea salt and cracked black pepper to taste

Creole seasoning to taste

Splash of hot sauce (optional)

Instructions

In a large skillet, sauté bacon grease and chopped yellow onions for 5 minutes. Add garlic and parsley, sauté for 2 to 3 minutes. Add oysters and cook for 3 or 4 more minutes. Transfer cooked ingredients to a large pot. Add drained artichoke hearts, water, cream of mushroom soup and bay leaf.

Cook for about 20 minutes over a medium heat. Add seasoning and hot sauce to taste.

Serve hot!

This soup can be made the day before or the morning of. The longer it sits, the more the flavors will penetrate.





Hot Belly SPLIT PEA SOUP

SERVES

10

Prep & Cook

15 minute prep time

2 hours cook time

Ingredients

½ cup Hot Belly bacon grease

1 package (16oz) dry split peas

1 cup finely chopped ham seasoning, or 1 ham bone

2 quarts chicken stock

1 quart water

1 cup yellow onion, chopped fine

1 cup celery, chopped fine

1 tablespoon minced garlic

1 teaspoon Worcestershire sauce

Sea Salt and cracked black pepper to taste

Creole seasoning to taste

Lemon to taste

Parsley (optional)

Splash of hot sauce (optional)

Instructions

In a large skillet, saute Hot Belly bacon grease, onions and celery for 15-20 minutes. Add garlic and saute for an additional 3 minutes. Transfer cooked ingredients to a large pot. Add peas, chicken stock, water, ham seasoning, lemon juice and seasoning.

Simmer for 1½ to 2 hours.

Add hot sauce if desired.

Pour into soup bowls and garnish with parsley.

Serve hot!

You can also put a dab of sour cream on the top before serving.





Hot Belly SEAFOOD GUMBO

SERVES

10

Prep & Cook

30 minute prep time

60-90 minute cook time

Ingredients

- 1 cup Hot Belly bacon grease
- 1 teaspoon Hot Belly bacon grease for cooking okra
- 1 cup all-purpose flour
- 3 medium yellow, white or Vidalia onions, chopped fine
- 1 cup green bell peppers, cleaned and chopped fine
- 1 cup celery, chopped fine
- 2 tablespoons minced garlic
- 3 teaspoons creole seasoning (or more to taste)
- ¼ cup Worcestershire sauce
- ¼ cup ketchup
- 1 tablespoon dark brown sugar
- 1-2 cups of water
- 48 ounces organic chicken broth or 3 (14 ounce) cans of chicken broth
- 2 quarts of water
- 3 pounds fresh shrimp, peeled and deveined
- 1 pint fresh oysters
- 1 pound gumbo crabs
- 1 pound lump crabmeat
- 2 cans (16 ounce) chopped tomatoes
- 2 bay leaves
- Lemon juice to taste
- 4 cups fresh cut okra or 2 (16 ounce) bags frozen okra
- 1 bunch green onions chopped
- Sea Salt and cracked black pepper
- Hot Sauce

Instructions

In a large pot, add Hot Belly bacon grease over a medium-high heat. Gradually add the flour, stirring constantly, and cook for 15-20 minutes or longer until the roux is dark chocolate colored. (Be careful not to burn.) Reduce heat to medium. Stir in the holy trinity (onions, bell pepper and celery) and then garlic. Cook for 15 minutes. Add creole seasoning, lemon juice, bay leaves, sea salt, cracked black pepper, hot sauce, ketchup, Worcestershire sauce, and chicken broth. Bring to a boil. Add two quarts of water and stir.

In another frying pan, add one teaspoon Hot Belly bacon grease and sauté okra until brown. Add shrimp and oysters and season with creole seasoning until thoroughly cooked. Add to the large pot. Add gumbo crabs, chopped tomatoes and one tablespoon dark brown sugar and cook for an additional 30 minutes.

If roux is too thick add one or two cups of water to your desired thickness. Stir in green onions let cook for 5 more minutes. Fold in lump crab meat and serve.

Serve hot!

Serve with your favorite rice, and don't forget your hot French bread for dipping!



Hot Belly

CHICKEN & ANDOUILLE GUMBO

SERVES

10

Prep & Cook

30 minute prep time

80 minute cook time

Ingredients

- ½ cup Hot Belly Bacon Grease
- 1 teaspoon Hot Belly Bacon Grease for sautéing okra
- ½ cup all-purpose flour
- 1 cup yellow or Vidalia onion, chopped fine
- 1 cup green bell pepper, cleaned and chopped fine
- 1 cup celery, chopped fine
- 1 bunch of green onions, sliced thin
- 5 toes garlic, chopped fine
- 3 tablespoons creole seasoning (or season to your taste)
- 2 cups water
- 48 ounces organic chicken broth or 3 (14oz) cans chicken broth
- 2 cups chopped fresh okra or 24 ounces of frozen okra
- 8 boneless skinless chicken thighs
- 4 boneless skinless chicken breasts
- 1 pound andouille sausage, sliced to ¼" thick
- Sea salt and cracked black pepper

Instructions

Preheat oven to 350 degrees. Fill a large pan ¼ full of water. Wash chicken thighs and breasts, place in the pan. Season the meat with sea salt and cracked black pepper and creole seasoning to your taste. Cook for 15 minutes, flip meat over and cook for an additional 15 minutes. Remove from oven, drain water and let cool. Dice meat up into one inch pieces and set aside.

To create a roux, heat the Hot Belly bacon grease in a large skillet over medium-high heat. Gradually add flour, stirring constantly 15 minutes or until the flour is chocolate colored. Be careful not to burn. Reduce heat to medium. Stir in your holy trinity (onions, bell pepper and celery), and cook for 15 minutes. Then add chopped garlic, stirring constantly, and allow to cook for 3 minutes. Transfer cooked ingredients to a large pot. Gradually stir in the chicken broth, chicken and sausage.

In another skillet fry the okra in one teaspoon of Hot Belly bacon grease until brown and add to your pot. Add two cups water (or more depending on desired consistency). Increase heat to medium-high and bring to a boil. Reduce heat to low and simmer, stirring occasionally, for 20 minutes.

Add green onions and seasoning to your taste. Simmer for an additional 5 minutes.

Serve hot over rice with some Hot French Bread.

Serve hot!

Try some potato salad on the side.
That's how we do it in New Orleans Baby!



SERVES

12

Hot Belly

CRAB SALAD WITH FRIED GREEN TOMATOES

Prep & Cook

20 minute prep time

20 minute cook time

Ingredients

- 3 tablespoons Hot Belly bacon grease
- 3 large green tomatoes
- 1 tablespoon minced garlic
- 1 cup Italian bread crumbs
- 1 cup all purpose flour
- 1 large egg
- ½ cup milk
- 1 pound large lump crab meat
- 1/8 cup white balsamic vinaigrette
- ½ cup extra virgin olive oil
- 1 bunch green onions sliced up
- 1 package cleaned bib lettuce
- Sea salt and cracked black pepper to taste
- Creole seasoning

Instructions

In a large bowl, add your vinaigrette and olive oil together. Blend in garlic, green onions, salt and pepper. Carefully add your lump crabmeat to the mixture, careful not to break up the crabmeat. Cover and refrigerate while you prepare the fried green tomatoes.

Put breadcrumbs and flour each on their own dish. Put egg and milk in a bowl and blend to create an egg wash. Cut the ends off of each tomato. Slice tomatoes into 4 thick slices each, for a total of 12. Salt, pepper, and add creole seasoning to the flour mixture. In a medium skillet, add Hot Belly bacon grease over a medium heat. Dip tomato into flour mixture, egg wash and then into the breadcrumbs. Place tomatoes into the frying pan, lightly browning both sides. Drain on paper napkins or brown paper bags and lightly salt. When all fried tomatoes are done, put lettuce down on your plate, then add a fried green tomato and top it off with lump crabmeat.



Serve Immediately!

If you prefer to make 6 double servings, simply stack one more tomato and top it off with more lump crabmeat.

SERVES

6

Hot Belly

WILTED SPINACH SALAD & FRIED OYSTERS WITH HOT BACON DRESSING

Prep & Cook

15 minute prep time

55 minute cook time

Ingredients

Salad:

6 tablespoons Hot Belly bacon grease

3 tablespoons shallots, minced

3 tablespoon bacon pieces

6 tablespoons cider vinegar

½ cup sun dried tomatoes chopped into slices

½ cup shredded pepper jack cheese or goat cheese

1 large bag or 32 ounces of cleaned spinach

Sea salt and cracked black pepper

Sugar, to taste

Olive oil

Fried Oysters:

3 tablespoons Hot Belly bacon grease

1 egg

½ cup milk

Creole seasoning fish fry or seasoned corn meal

3-6 dozen raw oysters

Instructions

In a sauté pan, heat Hot Belly bacon grease and lightly sauté and sweat shallots. Add cider vinegar and olive oil as needed. Add salt, pepper and sugar to taste. Leave salad dressing in sauté pan to heat up later. In a large bowl, add spinach, bacon, sundried tomatoes and cheese, and put aside.

To fry oysters, put your eggs and milk in a bowl. Add seasoning and whisk with a fork. Rinse off oysters to make sure you don't have any shells. Dip oysters into the fish fry, then into the egg wash and then back into the fish fry. In a medium skillet add 3 tablespoons Hot Belly bacon grease on a medium-high heat. Drop oysters in one by one until golden brown on both sides. They will cook fast so watch closely. Drain them on a paper napkin or brown paper bag.

Add warm salad dressing to your spinach salad and toss.

Arrange 6 to 12 oysters on the top of each salad and enjoy!

Serve Immediately!





Hot Belly

CAESAR SALAD WITH SHRIMP

SERVES

10

Prep & Cook

15 minute prep time

15 minute cook time

Ingredients

1 head Romaine Lettuce

Your favorite Caesar Salad dressing

½ cup sautéed pecan halves

¼-½ cup Hot Belly bacon grease

3 dozen medium raw shrimp, peeled and deveined

½ cup Real bacon bits

Red pepper to taste

Sea salt to taste

Cracked black pepper to taste

Your favorite garlic croutons (1-pack)

Fresh grated Parmesan cheese to taste

Instructions

Season your shrimp with red pepper, sea salt and cracked black pepper. In a large frying pan, on a medium heat melt Hot Belly Bacon grease and begin sautéing your shrimp. This will only take a couple of minutes on each side. When shrimp are pink, remove and drain on a paper towel or brown paper bag. Turn heat down to low and add pecan halves. Sauté pecans for just a few minutes, being careful not to burn. Remove pecans, add sea salt and let them drain on a paper towel. On a salad plate, after cleaning and tearing into small sections, place romaine lettuce down. Add 6 shrimp to each plate.

Sprinkle with real bacon bits to taste, followed by croutons and pecan halves. Serve with your favorite Caesar salad dressing and fresh grated parmesan cheese. Always add more cracked black pepper.

Serve Immediately!

You can replace sauteed shrimp with fried shrimp in bacon grease for a different dish! Just use seasoned corn meal with egg wash





Side Dishes

Hot Belly OKRA YAYA

SERVES

8

Prep & Cook

25 minute prep time

40 minute cook time

Ingredients

- 2 tablespoons Hot Belly bacon grease
- 1 medium yellow onion, chopped fine
- 1 medium green bell pepper, cleaned and chopped fine
- 5 stalks celery, chopped fine
- 1 tablespoon minced garlic
- 3 cups fresh okra or 24 to 28 ounces frozen okra
- 1 can (10oz) of diced tomatoes and green chilies
- Sea salt and cracked black pepper to taste
- Creole seasoning to taste

Instructions

In a large pot or saucepan, add Hot Belly bacon grease over medium heat. Add the holy trinity (onions, bell peppers and celery). Cook for 15-20 minutes until the vegetables are slightly wilted. Add the garlic and sauté for just a minute or two. Cut ends off of okra and cook until most of the slime cooks out, about 15 minutes. Stir in the diced tomatoes with green chilies. Add salt, pepper and creole seasoning to taste. Reduce heat to medium-low and simmer uncovered for about 5 minutes.

*You can also add shrimp to this dish. Simply sauté two pounds of cleaned, deveined shrimp in some Hot Belly bacon grease with a sprinkle of creole seasoning and blend with the Okra Ya Ya.

*You can make the same recipe substituting the okra for two large eggplants cleaned and cut into one inch squares.

Serve hot!

You can serve plain or with your choice of rice.





Hot Belly GREEN BEANS

SERVES

8

Prep & Cook

- 10 minute prep time
- 20 minute cook time for canned or frozen beans
- 35 minute cook time for fresh beans

Ingredients

- 2 tablespoons Hot Belly bacon grease
- 1 yellow onion, chopped fine
- 1 teaspoon minced garlic
- 1 can (14oz) chicken broth
- 2 cups fresh snapped baby green beans
or 2 cans (14.4oz) French style green beans or
- 1 bag (24-28oz) frozen green beans
- 1 tablespoon of butter
- 1 or more cups water
- Sea salt and cracked black pepper to taste
- Dash of red pepper (optional)

Instructions

Snap and wash fresh green beans, or drain canned green beans. (Frozen go directly in.) Add green beans to a large pot. For fresh green beans, add 1 or more cups water. Add chicken broth, salt, pepper, and red pepper and bring to a boil. Reduce heat to low. In a frying pan, add Hot Belly bacon grease, onions and minced garlic.

Cook until wilted for 10-15 minutes and add to pot. Add butter.

For fresh green beans, cook 20 minutes.

Serve hot!

Simple and goes great with any dish!



Hot Belly FRIED CAULIFLOWER

SERVES

8

Prep & Cook

5 minute prep time

30 minute cook time

Ingredients

½ cup Hot Belly bacon grease

½ stick butter

1 large cauliflower

1 cup of Italian Bread Crumbs

Sea salt and cracked black pepper to taste

Instructions

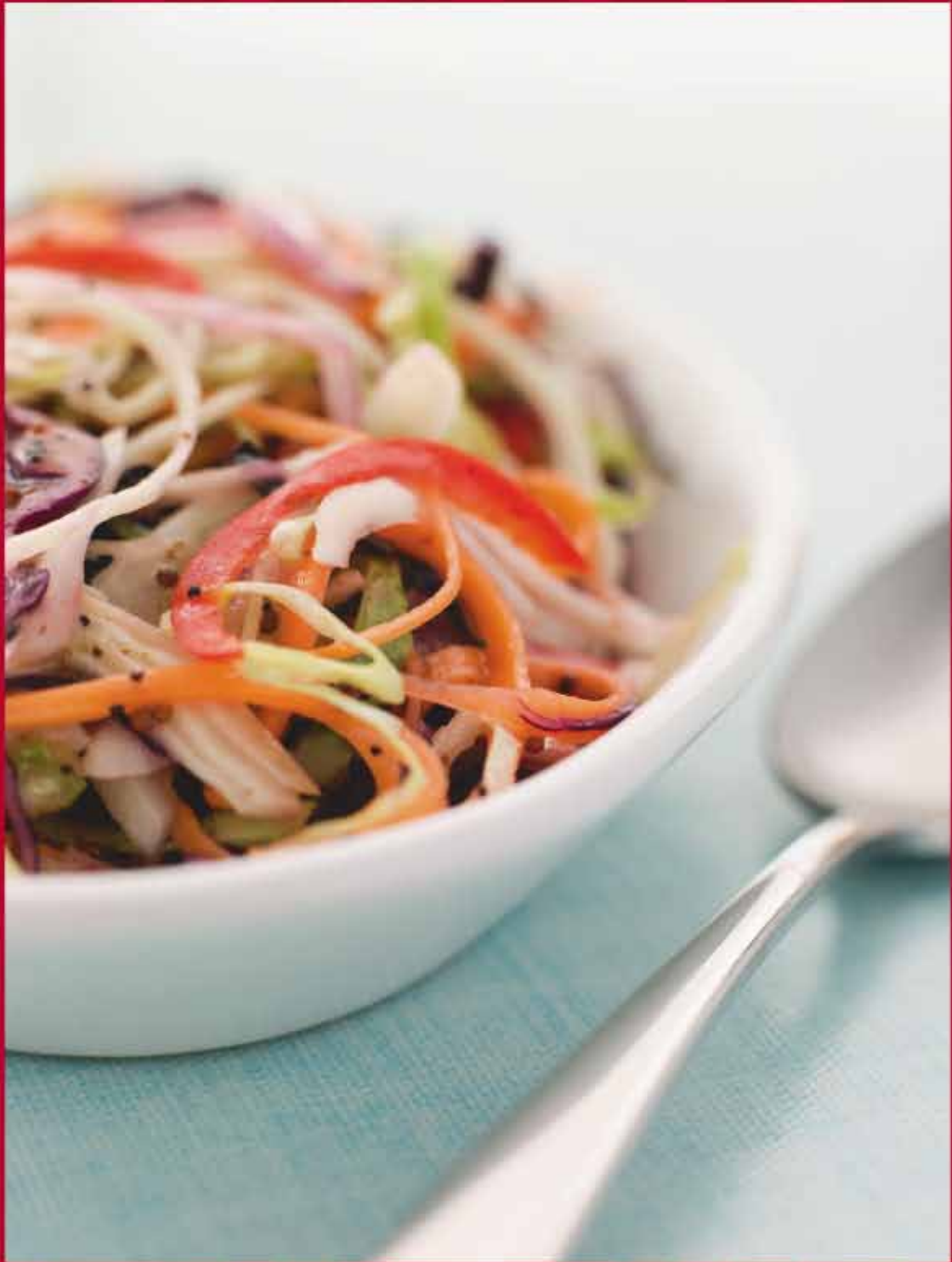
Fill a large pot $\frac{3}{4}$ full of water and salt, bring to a boil. Cut stem and leaves off of cauliflower and wash. Add cauliflower to boiling water, cover and cook until tender. Carefully remove with a large spoon, trying to keep the cauliflower whole and place in a casserole dish. Add salt and pepper. In a large skillet over a medium-high heat, add Hot Belly bacon grease and butter until hot.

Sprinkle in Italian breadcrumbs, stirring constantly. Continue stirring constantly until breadcrumbs start foaming and reach a dark brown color, taking care not to burn. Carefully pour completely over cauliflower, the breadcrumbs will stick.

Serve hot!

You can make this dish early and put it into oven, uncovered for 325 degrees until you serve it!





Hot Belly SAUTEED CABBAGE

SERVES

8

Prep & Cook

10 minute prep time

10 minute cook time

Ingredients

2 tablespoons Hot Belly bacon grease

1 large cabbage, shredded and washed

½ cup of your favorite red wine

1 medium yellow or Vidalia onion, chopped fine

Greek seasoning to taste

Instructions

In a skillet, sauté your Hot Belly bacon grease and onions on a medium-high heat for about 3 minutes. Slowly add shredded cabbage until cooked. Add red wine and Greek seasoning to taste and sauté until well blended.

Serve hot!

You can make this dish before your guests come to dinner and just sauté to warm and serve.



Hot Belly SEAFOOD EGGPLANT CASSEROLE

SERVES

10

Prep & Cook

15 minute prep time

55 minute cook time

Ingredients

- 2 tablespoons Hot Belly bacon grease
- 1 medium onion, chopped fine
- 1 green bell pepper, cleaned and chopped fine
- 4 stalks celery, chopped fine
- 1 tablespoon minced garlic
- Sea salt and cracked black pepper
- ¼ teaspoon red pepper
- Butter slices for the top of the casserole
- 1 pound Italian sausage (meat no skins)
- 2 large eggplants
- 1 quart lump crabmeat
- 2 pounds shrimp
- 4 strips bacon
- ½ cup Italian breadcrumbs
- 2 cans (10oz) diced tomatoes with green chilies

Instructions

Fill a large pot with water, bring to a boil. Add eggplants and boil until soft. Remove eggplants from pot, peel and cut in half. Remove all seeds, dice eggplant into one inch cubes and set aside. Fry off your Italian sausage meat, drain and set aside. In a large, clean pot and on a medium-high heat add Hot Belly bacon grease, holy trinity (onions, bell peppers and celery). Cook for 10 minutes then add seasoning, garlic and shrimp. Cook for an additional 5 minutes, or until the shrimp are pink. Add Italian sausage, eggplant and diced tomatoes with green chilies and stir. Add bread crumbs and stir until all ingredients are mixed well. Turn off heat and very carefully fold in lump crabmeat. Pour into a casserole dish, sprinkle with Italian bread crumbs, and layer the top with bacon and butter.

Bake at 350 degrees uncovered for about 20 minutes, or until breadcrumbs are brown and the bacon is cooked.

Serve hot!





Hot Belly BAKED BEANS

SERVES

8

Prep & Cook

15 minute prep time

40 minute cook time

Ingredients

- 2 tablespoons Hot Belly bacon grease
- 1 yellow or Vidalia onion, chopped fine
- 1 green bell pepper, cleaned and chopped fine
- 6 stalks celery, chopped fine
- 1 tablespoon minced garlic
- 2 cans (16oz) pork and beans
- 1 tablespoon yellow mustard
- 2 tablespoons dark brown sugar
- 1 tablespoon of barbeque sauce or more
- 4 strips of bacon

Instructions

In a large skillet over a medium-high heat, sauté Hot Belly bacon grease with holy trinity (onions, bell pepper and celery) for 10 minutes. Add garlic, cook for 1 additional minute. Add pork and beans and barbeque sauce, simmer over a medium-low heat for 5 minutes.

In a small cup, cream mustard and brown sugar together, add to beans. Pour entire skillet into a medium casserole dish. Layer bacon on top of the beans and bake at 350 degrees for 20 minutes or until bacon is crispy.

Serve hot!



Hot Belly MIRLITON CASSEROLE

SERVES

8

Prep & Cook

20 minute prep time

60 minute cook time

Ingredients

- 2 tablespoons Hot Belly bacon grease
- 6 large mirlitons
- 1 large yellow onion, chopped fine
- ¼ cup celery, chopped fine
- 1 tablespoon minced garlic
- 1 sleeve saltine crackers, crushed
- ½ cup Italian breadcrumbs
- 4 slices bacon, raw
- 3 tablespoons of butter
- Sea Salt and cracked black pepper to taste
- ¼ teaspoon cayenne pepper (optional)
- 1 pound medium shrimp, peeled and deveined
- 1 cup jumbo lump crabmeat
- 4 eggs

Instructions

Fill a large pot with water and bring to a boil. Add mirlitons and boil until tender. Let cool and peel the skin on the outer layer off. Remove the seed and put chopped mirliton meat in a bowl.

In a skillet on a medium heat, add Hot Belly bacon grease, onions and celery and sauté for about 15 minutes. Add garlic and sauté for an additional 2 minutes. Add shrimp and seasonings, cook until shrimp are pink, and add chopped mirliton. Whisk 4 eggs into the mixture. Add crushed saltine crackers, mix well. Carefully blend in crabmeat.

Pour contents into a large casserole dish and sprinkle Italian breadcrumbs on top. Layer 4 slices of bacon and butter over the top.

Bake at 350 degrees for about 20 minutes until golden brown and bacon is fully cooked.

Serve hot!

Can be made in advance and frozen to take out whenever you need





Hot Belly MACARONI AND CHEESE

SERVES

8

Prep & Cook

10 minute prep time

60 minute cook time

Ingredients

- ½ cup Hot Belly Bacon Grease
- ¾ cup Italian Bread Crumbs
- 2 packages long old-fashioned macaroni (7)
- 1 package (32oz) Velveeta cheese
- 4 packages (16oz) of shredded mild cheddar cheese
- Sea salt and cracked black pepper to taste
- 1 stick butter
- ½ cup half and half or milk
- 1 disposable deep dish metal pan

Instructions

In a large pot, boil water and add salt, noodles and a splash of bacon grease (so noodles won't stick). When noodles are done, drain, rinse and set aside. In a disposable pan spread out ½ of your noodles. Salt and pepper and then slice ½ stick of butter in thin slices and put the slices over the noodles about one inch apart. Cut Velveeta in half, slice into thin slices and spread evenly over noodles. Spread two bags of shredded cheese evenly over noodles. Add the rest of the noodles and repeat.

In a large skillet, on a medium high heat add your Hot Belly bacon grease and gradually add breadcrumbs. When breadcrumbs are a golden brown color, remove from heat and pour them evenly over you macaroni and cheese.

Bake at 350 degrees until hot and bubbly.

Serve hot!

You can make this dish the day before and heat it right before you go to your party.



Hot Belly OYSTER DRESSING

SERVES

8

Prep & Cook

15 minute prep time

55 minute cook time

Ingredients

- 2 tablespoons Hot Belly bacon grease
- 1 yellow or Vidalia onion, chopped fine
- 1 green bell pepper, cleaned and chopped fine
- 4 stalks of celery, chopped fine
- 1 tablespoon minced garlic
- Creole seasoning to taste
- Sea salt and cracked black pepper to taste
- 1 tablespoon butter
- 4 pieces bread
- ¼ cup Italian breadcrumbs
- 1½ pounds extra lean ground beef
- 4 slices bacon
- 1 quart fresh Louisiana raw oysters

Instructions

In a large skillet, brown your ground meat, remove and drain. Place drained ground beef into a large pot. In another large skillet, over a medium heat add Hot Belly bacon grease, holy trinity (onions, bell pepper and celery). Cook for about 10 minutes.

Add garlic, cook for an additional one minute. Add butter, seasoning, ground meat and oysters. Cook for one minute, stirring constantly to ensure the oysters will cook. Reduce heat to low.

Soak each piece of bread in water. Leave water in the bread and crumble into the stuffing, stirring so it will all break up and dissolve. Add bread crumbs until blended. Put into a large casserole dish and spread evenly. Sprinkle bread crumbs lightly over casserole and put sliced bacon layered with butter slices over the casserole.

Bake at 350 degrees for 20 minutes or until bread crumbs brown and bacon is cooked.

Serve hot!

If you want to stuff your turkey with this stuffing, make sure it is completely cool before stuffing.





Hot Belly SPINACH

SERVES

8

Prep & Cook

15 minute prep time

20 minute cook time

Ingredients

2 tablespoons Hot Belly bacon grease

1 yellow onion, chopped fine

1 teaspoon minced garlic

2 packages (10oz) frozen spinach

3 hard boiled eggs

1 tablespoon butter

Sea salt and cracked black pepper to taste

Creole seasoning to taste

Instructions

Cook spinach as directed, drain and set aside. Boil eggs and put them in cold water so they will peel easy, set aside.

In a frying pan over a medium-high heat, sauté Hot Belly bacon grease with onion and garlic for 5 to 10 minutes. Reduce heat. Add your drained spinach, seasonings and butter.

Slice your eggs and place on top.

Serve hot!

You can also add a pint of oysters and a can of artichoke hearts, 1 bar (8oz) of Philadelphia cream cheese and sauté for about 5 minutes or until the oysters are done.



Entrées

Hot Belly

BABY WHITE LIMA BEANS

SERVES

8

Prep & Cook

15 minute prep time

90 minute cook time

Ingredients

- 2 tablespoons Hot Belly bacon grease
- 1 medium yellow or Vidalia onion, chopped fine
- 1 tablespoon minced garlic
- 1 can (14oz) chicken broth
- 1 ham bone, or 2 ham hocks
- 1 pound ham, chopped into one inch squares
- 1 pound package of baby white lima beans
- Creole seasoning to taste
- Sea salt and cracked black pepper to taste*
- Hot sauce to taste (optional)
- 1 tablespoon or more of ketchup (optional)

Instructions

Clean lima beans well. Fill a large pot half way with water and soak the beans for 30 minutes.

In a large skillet, add Hot Belly bacon grease, onions and garlic. Cook over a medium-high heat for about 15 minutes. Transfer to a large pot filled half way with water. Add beans, seasoning, chicken broth, ham bone and ham into the pot and bring to a boil. Reduce heat and simmer covered for one hour or until the beans are cooked, stirring occasionally.

Add hot sauce and ketchup to taste, if desired.

*Ham can be very salty, so taste your beans before adding salt.

Serve hot!

You can serve over white rice with hot French bread or corn bread!





Hot Belly

RED BEANS & RICE

NEW ORLEANS STYLE

SERVES

8

Prep & Cook

10 minute prep time

20 minute cook time

Ingredients

- 2 tablespoons Hot Belly bacon grease
- 2 cans (16oz) New Orleans style red beans
- 1 can (14oz) chicken broth
- ¼ cup water (add more for thinner consistency)
- 1 medium yellow or Vidalia onion, chopped fine
- 1 teaspoon minced garlic
- 1 pound of your favorite sausage, sliced ½ inch thick
- Creole seasoning to taste
- Sea salt and cracked black pepper to taste
- Hot sauce

Instructions

In a medium to large pot or frying pan, over a medium heat add Hot Belly bacon grease and chopped onion. Cook until onions begin to caramelize, about 10 minutes. Add garlic and allow to cook for about one minute. Stir in chicken broth, beans and water to desired consistency. Add sausage and seasonings to taste.

Cook for 10 to 15 minutes over a medium-low heat, stirring often to prevent beans from sticking or burning. Finish with a splash of your favorite hot sauce.

Serve hot over any rice of your choice.

Serve hot!

Try it with corn bread!



Hot Belly

STUFFED BELL PEPPERS

SERVES

12

Prep & Cook

30 minute prep time

55 minute cook time

Ingredients

- 2 tablespoons Hot Belly bacon grease
- 1 yellow or Vidalia onion, chopped fine
- 1 green bell pepper, cleaned and chopped fine
- 4 stalks of celery, chopped fine
- 1 tablespoon of minced garlic
- Sea salt and cracked black pepper to taste
- Creole seasoning to taste
- 6 strips of bacon
- ½ cup of cooked chopped bacon
- 1 pound extra lean ground beef
- 1 pound fresh Louisiana shrimp peeled & deveined
- ¼ cup Italian breadcrumbs
- 4 slices fresh bread
- 6 medium bell peppers, cut in half and cleaned

Instructions

In a large skillet fry off your ground beef, drain and set aside. Clean skillet, add Hot Belly bacon grease and holy trinity (onions, bell pepper and celery). Sauté for 10 minutes over a medium-high heat.

Add garlic, shrimp and seasoning and sauté for another minute or until the shrimp are pink. Add drained ground beef and half cup of cooked chopped bacon to mixture and blend. Soak each piece of bread in water. Leave water in the bread and crumble into the stuffing, stirring so it will all break up and dissolve. Turn heat off. Add breadcrumbs, mix well and let sit. Cut your 6 bell peppers in half and clean out all seeds. Stuff each half with stuffing.

Lightly sprinkle breadcrumbs on top of each bell pepper. Cut bacon strips in half and place on top of each bell pepper.

Fill a large pan ¼ full of water. Set bell peppers in pan and bake uncovered on 350 degrees for 30 minutes, or until bell peppers are soft.

Serve hot!



Hot Belly SHRIMP AND GRITS

SERVES

6

Prep & Cook

20 minute prep time

60 minute cook time

Ingredients

2 tablespoons of Hot Belly Bacon Grease

3-4 dozen medium shrimp peeled and deveined

Sea Salt and cracked black pepper to taste

Creole seasoning to taste

2 cups of stone grits, not instant

8 cups of milk

2 cups smoked gruyere, smoked gouda, or cheddar cheese

Heavy cream, as needed

6 green onions

Instructions

In a large pot, combine grits and 4 cups of milk and bring to a simmer. Add remaining milk and cook the grits until tender and thick. Add seasoning and cheese and stir. Add cream as needed, then set grits aside.

In a sauté pan over medium-high heat add Hot Belly bacon grease. Season shrimp and add to pan, cook on medium-high heat until pink. Put on medium high heat, season and cook shrimp until pink. Place grits on a plate and top with shrimp and green onion.

Serve hot!



Hot Belly

FRIED PORK CHOPS

SERVES

8-10

Prep & Cook

15 minute prep time

55 minute cook time

Ingredients

3 tablespoons Hot Belly bacon grease

6 thin cut pork chops cut in half

2 eggs

$\frac{3}{4}$ cup of milk

1 cup Italian bread crumbs

1 cup all-purpose flour

$\frac{1}{4}$ teaspoon of garlic powder

Creole seasoning to taste

Sea salt and cracked black pepper to taste

Parmesan cheese to sprinkle on top

Instructions

In a bowl, whisk your eggs and milk together for an egg wash. Put bread crumbs on one plate and flour on another with seasoning to taste.

Dip pork chops in the flour first, then in the egg wash and finally in the breadcrumbs. In a large skillet over a medium-high heat, add Hot Belly bacon grease. Once grease is hot, add pork chops one at a time.

These will cook very fast, about 2 minutes or less on each side. Take care not to burn. Drain on a paper towel or brown paper bag. Add salt and sprinkle parmesan cheese on top.

Serve hot!

I like to get thin cut pork chops and beat them extra thin with a meat mallet. You can also use veal for this dish.



Hot Belly

CRAWFISH ETOUFFEE

SERVES

6

Prep & Cook

15 minute prep time

55 minute cook time

Ingredients

½ cup Hot Belly bacon grease

4 tablespoons all-purpose flour

1 large yellow onion, chopped fine

3 stalks celery, chopped fine

½ green bell pepper, chopped fine

2 tablespoons of minced garlic

1 pound crawfish tails and fat

2 cups water

1 can (14oz) chicken broth

1 bunch green onions, chopped

Sea salt and cracked black pepper to taste

Cayenne pepper to taste

Hot sauce to taste

Instructions

In a large skillet over a medium heat add Hot Belly bacon grease with flour and make a golden brown roux then add holy trinity (onions, celery and bell pepper).

Sauté for 20 minutes.

Add garlic and cook for an additional 5 minutes.

Add seasonings to taste and then crawfish tails and fat. Sauté for a minute. Continue cooking for about 5 minutes and add water, chicken broth and green onions. Simmer for 10 minutes and serve over white rice.

Serve hot!

*You can also make this recipe with fresh shrimp



SERVES

6

Hot Belly SPAGHETTI ALLA CARBONARA

Prep & Cook

15 minute prep time

55 minute cook time

Ingredients

2 tablespoons Hot Belly bacon grease

1 tablespoon, minced garlic

4 scallions, chopped fine

4 green onions, sliced thin

¼ cup pancetta, diced into ¼-inch pieces

1 pound thin spaghetti

8 large eggs

½ cup grated Parmesan cheese

½ cup grated Pecorino cheese

Sea salt and cracked black pepper to taste

Crushed red pepper to taste (optional)

Instructions

Bring a large pot of salted water to a boil over a medium high heat for pasta. In a large skillet, add bacon grease and cook over a medium heat, add pancetta and onions and continue to cook on medium heat until it starts to color and become crisp. Put aside. Add pasta to boiling water and cook until al dente.

In a large mixing bowl, crack all eggs and whisk. Add grated cheeses and season with salt. Whisk vigorously and add cracked black pepper.

When pasta is done, drain and return to the pan with Bacon grease, onions and pancetta and put on a medium heat. Stir in the pasta and immediately stir in the egg and cheese mixture.

Cook for 1 to 2 minutes stirring constantly until the egg mixture looks like a cream sauce.

Serve hot!

*You can also make this recipe with fresh shrimp





Hot Belly

HAMBURGERS OR SLIDERS

SERVES

4

Prep & Cook

15 minute prep time

55 minute cook time

Ingredients

Hawaiian Hamburger Buns or Rolls for Sliders

Hot Belly Bacon Grease for basting

1 pound ground sirloin

½ pound Italian sausage without casings

½ teaspoon minced garlic

Worcestershire Sauce

½ onion, cut extremely fine

Creole Seasoning to taste

Sea Salt to taste

Cracked black pepper to taste

Your favorite cheese, if desired

Instructions

Set aside hamburger buns, Hot Belly bacon grease, and cheese. In a large bowl, add all other ingredients. Mix together with your hands until well blended. If you're making hamburgers it will make 4 large patties, for sliders it will make 12 small patties.

Cook on a low heat on your BBQ grill basting with Hot Belly Bacon Grease until done. Do not get too close to the grill. When cooking with grease you will have flames, so keep the fire low. Add cheese until melted.

Remove from the grill, place on buns and serve.

Serve hot!

*You can also put a little bacon grease on the inside of the bun and warm it on the grill for about a minute, until toasty.





Desserts



Hot Belly

OATMEAL RAISIN COOKIES

MAKES
24

Prep & Cook

- 15 minute prep time
- 15 minute cook time

Ingredients

- ¼ cup Hot Belly bacon grease
- ¾ cup unsalted butter
- 1 cup brown sugar light or dark
- 1/3 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1½ cups of all-purpose flour
- 1 teaspoon salt
- ½ teaspoon ground cinnamon
- 3 cups old fashioned rolled oats
- 1 cup chocolate covered raisins

Instructions

Add softened butter and Hot Belly bacon grease to a large bowl. Add sugars and cream with an electric mixer. Add eggs and vanilla, mix for an additional 2 to 3 minutes. In a separate bowl, whisk together baking soda, flour, salt and cinnamon. Slowly add the flour mixture to the creamy mixture until blended. Stir in the rolled oats and raisins until blended. Use a large tablespoon to scoop cookie mixture onto ungreased cookie sheet.

Bake at 350 degrees for 10 to 12 minutes or until golden brown.

Let cookies cool for about 10 minutes.

Serve warm & enjoy!

These cookies are so good. They have that hickory flavor from the bacon grease and the chocolate covered raisins make them scrumous.





Hot Belly SWEET POTATO PIE

SERVES

8

Prep & Cook

15 minute prep time

55 minute cook time

Ingredients

½ cup Hot Belly bacon grease

4 large sweet potatoes

2 cups granulated sugar

1 pinch cinnamon

1 pinch nutmeg

1 ready-made pie shell

½ cup of milk

Instructions

In a large pot, boil your potatoes until tender. Allow potatoes to cool and peel. Mash potatoes in a large bowl and set aside.

In a skillet melt Hot Belly bacon grease on medium heat.

Stir in sugar, cinnamon, nutmeg and milk until dissolved, then add to the bowl of potatoes.

Mix well and pour into the pie crust.

Bake at 375 degrees for 35 to 40 minutes or until a toothpick inserted in the center comes out dry.

Serve warm & enjoy!



Hot Belly SUGAR COOKIES

MAKES
24

Prep & Cook

15 minute prep time

20 minute cook time

Ingredients

½ cup Hot Belly bacon grease

2½ cups all-purpose flour

½ cup granulated sugar

1 teaspoon of salt

1 large egg

1 teaspoon vanilla extract

½ cup pecan pieces

1 box powdered sugar

Instructions

In a large bowl, add melted Hot Belly bacon grease with sugar, vanilla, salt and egg. Blend well, gradually adding flour until well blended. Fold in pecan pieces. On an ungreased cookie sheet, scoop spoonfuls of cookie batter about two inches apart.

Bake at 350 degrees for 10 to 12 minutes until lightly golden. Remove from oven and allow to cool.

When slightly warm, roll cookies in powdered sugar and serve.

Serve warm & enjoy!

This is a recipe that you can make with your children. It's easy, fun, and if you add some cookie cutters, it makes it a lot more fun!



Hot Belly

Acknowledgements

This book is dedicated to my family and friends and the city of New Orleans
for adding spice and culture to my life!

Live life, Love everyone & Feed
as many people as you can!

