



Authentic Recipes



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Spicy Italian Style Salami Crostini

SERVES 8

INGREDIENTS:

1/2 SPICY ITALIAN STYLE SALAMI, SLICED THIN

3 TBS. WHOLE GRAIN MUSTARD

16 SLICES BAGUETTE, CUT ON A BIAS, 1/4" THICK.

3 TBS. CARAMELIZED ONIONS

16 CORNICHONS (SMALL FRENCH PICKLES)

METHOD:

1. SPREAD MUSTARD ON BAGUETTE SLICES. LAYER SALAMI ON TOP.
2. GARNISH EACH CROSTINI WITH CARAMELIZED ONIONS AND A CORNICHON.



Facon Wrapped Chicken Breast

SERVES 4-8

INGREDIENTS:

4 CHICKEN BREASTS, BONELESS AND SKINLESS

2 PACKAGES FAÇON

1/4 CUP BBQ SAUCE

METHOD:

1. CUT EACH CHICKEN BREAST INTO 3-4 PIECES.
2. MARINATE CHICKEN BREAST IN BBQ SAUCE FOR 8 HOURS OR OVERNIGHT.
3. REMOVE CHICKEN BREASTS FROM BBQ SAUCE AND WRAP EACH PIECE IN A STRIP OF FAÇON.
4. GRILL, PAN FRY OR BROIL CHICKEN BREAST OVER MEDIUM HEAT UNTIL CRISPY, APPROXIMATELY 4 MINUTES PER SIDE.
5. SERVE IMMEDIATELY.



Brussels Sprouts with Façon

SERVES 4-6

INGREDIENTS:

2 CUPS BRUSSELS SPROUTS, CUT IN HALF

1 TSP. OLIVE OIL

1 PACKAGE FAÇON, DICED

1/2 CUP CHICKEN OR VEGETABLE STOCK

SALT AND PEPPER TO TASTE

METHOD:

1. HEAT OIL IN A LARGE SAUTÉ PAN OVER MEDIUM HEAT. ADD FAÇON AND COOK UNTIL CRISPY. REMOVE FROM PAN AND SET ASIDE.

2. ADD BRUSSELS SPROUTS TO PAN AND COOK OVER HIGH HEAT UNTIL THEY TAKE ON A LITTLE COLOR, ABOUT 5 MINUTES.

3. ADD STOCK, AND COOK COVERED OVER MEDIUM HEAT ANOTHER 5-10 MINUTES UNTIL TENDER.

4. SEASON WITH SALT AND PEPPER AND COMBINE WITH FAÇON.



Lasagna with Jack's Sweet Italian Sausage

SERVES 8

INGREDIENTS:

2 TB. OLIVE OIL
1 LARGE ONION, DICED SMALL
2 MEDIUM CARROTS, DICED SMALL
3 STALKS CELERY, DICED SMALL
2 BOXES (2LBS) JACK'S GOURMET FRESH SWEET ITALIAN SAUSAGE PATTIES, DEFROSTED AND CRUMBLED
3 1/2 CUPS DICED CANNED TOMATOES
2 CUPS TOMATO SAUCE
TSP GROUND NUTMEG
BUNCH PARSLEY, CHOPPED
1 TB SALT, PLUS MORE AS NEEDED
1 BOX "NO BOIL" LASAGNA NOODLES
1 CUP PANKO BREAD CRUMBS
12 BASIL LEAVES, SLICED

METHOD:

1. IN A LARGE POT, HEAT THE OIL OVER HIGH HEAT. ADD THE VEGETABLES AND COOK UNTIL SOFTENED, ABOUT 10 MINUTES. ADD THE SAUSAGE AND COOK UNTIL BROWINED, ABOUT 10 MORE MINUTES.
2. ADD THE TOMATOES AND NUTMEG AND STIR WELL. COVER POT AND BRING TO A BOIL. COOK OVER LOW HEAT FOR 1 HOUR. ADD THE PARSLEY AND SALT AND STIR WELL.
3. SPREAD AN EVEN LAYER OF SAUCE IN A 9"x13" BAKING PAN. ADD A LAYER OF THE LASAGNA NOODLES. REPEAT THIS PROCESS 3 MORE TIMES, ENDING WITH SAUCE ON TOP. SPRINKLE THE PANKO BREAD CRUMBS OVER THE TOP OF THE LASAGNA AND COVER. BAKE IN A PRE-HEATED 350° OVEN FOR 45 MINUTES. UNCOVER AND BAKE ANOTHER 10 MINUTES.
4. REMOVE FROM THE OVEN AND GARNISH WITH THE BASIL. ALLOW TO COOL FOR 20 MINUTES BEFORE SERVING.



Sweet Italian Sausage with Olive Oil Smashed Potatoes and Onion and Pepper Ragout

SERVES 4-6

FOR THE SMASHED POTATOES:

INGREDIENTS:

4 MEDIUM RED POTATOES, SKIN ON
(COOKED IN BOILING SALTED WATER)

1/4 CUP E.V. OLIVE OIL, HOT

3/4 TSP. KOSHER SALT, PLUS MORE TO TASTE

1/4 TSP. BLACK PEPPER

METHOD:

USING A POTATO MASHER, SMASH THE POTATOES INTO SMALL PIECES. ADD HOT OLIVE OIL, SALT AND PEPPER AND MIX WELL.

FOR THE PEPPER AND ONION RAGOUT:

INGREDIENTS:

4 TB. OLIVE OIL

1 LARGE ONION, SLICED

1 RED PEPPER, SLICED

1 GREEN PEPPER, SLICED

1 TB TOMATO PASTE

1 CUP TOMATO SAUCE

3/4 TSP. KOSHER SALT, PLUS MORE TO TASTE

1/4 TSP. BLACK PEPPER

METHOD:

1. IN A LARGE SAUTÉ PAN HEAT OLIVE OIL OVER HIGH HEAT.

2. ADD ONIONS AND COOK UNTIL SLIGHTLY BROWNED. ADD PEPPERS AND COOK UNTIL SOFT, ABOUT 5 MINUTES.

METHOD (CONTINUED)

3. STIR TOMATO PASTE INTO ONIONS AND PEPPERS AND COOK FOR 1 MINUTE. ADD TOMATO SAUCE, SALT AND PEPPER. BRING TO A BOIL AND SIMMER OVER LOW HEAT FOR 5 MINUTES. ADJUST SEASONING IF NECESSARY.

FOR THE SAUSAGE:

INGREDIENTS:

1 PACKAGE SWEET ITALIAN SAUSAGE, SLICED

1 TSP. OLIVE OIL

METHOD:

1. HEAT A LARGE SKILLET WITH 1 TSP. OLIVE OIL OVER HIGH HEAT. ADD SLICED SAUSAGE AND SAUTÉ UNTIL BROWNED AND CRISPY ON ALL SIDES, ABOUT 5 MINUTES.

2. SERVE SAUSAGE OVER SMASHED POTATOES AND TOP WITH ONION AND PEPPER RAGOUT. GARNISH WITH FRESH BASIL.



Fettuccine with Hot Italian Sausage Ragout

SERVES 4-6

INGREDIENTS:

2 TB. OLIVE OIL

1 SMALL ONION, DICED

1 TB. MINCED GARLIC

1/2 LB GROUND BEEF OR VEAL

1 PACKAGE JACK'S GOURMET HOT ITALIAN SAUSAGE, DICED SMALL

2 TB. TOMATO PASTE

1 12OZ CAN CRUSHED TOMATOES

1 8OZ CAN TOMATO SAUCE

2 TB. SLICED BASIL LEAVES

SALT AND PEPPER, TO TASTE

METHOD:

1. IN A LARGE SAUTÉ PAN HEAT THE OIL OVER HIGH HEAT.

2. ADD THE ONION AND COOK UNTIL SOFTENED, ABOUT 3 MINUTES.

3. ADD THE GARLIC AND COOK ANOTHER MINUTE.

4. ADD THE GROUND BEEF OR VEAL AND COOK UNTIL BROWNED.

5. ADD THE SAUSAGE AND TOMATO PASTE AND COOK FOR 2 MINUTES. ADD THE CRUSHED TOMATOES, AND TOMATO SAUCE. STIR WELL AND BRING TO A SIMMER.

6. COOK COVERED OVER LOW HEAT FOR THIRTY MINUTES. TASTE AND ADJUST SEASONING IF NECESSARY.

7. SERVE RAGOUT OVER AL-DENTE FETTUCCHINE.



Pepper and Onion Soup with Sweet Italian Sausage

SERVES 8

INGREDIENTS:

- 2 TB OLIVE OIL
- 3 LARGE YELLOW ONIONS, DICED
- 4 RED BELL PEPPERS, DICED
- 5 CLOVES GARLIC, MINCED
- 5 CUPS CHICKEN BROTH
- SALT AND PEPPER TO TASTE

METHOD:

1. IN A LARGE SOUP POT HEAT OIL OVER MEDIUM HEAT. ADD ONIONS AND COOK OVER LOW HEAT UNTIL CARAMELIZED, ABOUT 25 MINUTES. ADD PEPPERS AND COOK UNTIL SOFT, ABOUT 5 MINUTES.

METHOD (CONTINUED)

2. ADD GARLIC AND COOK ANOTHER MINUTE.
3. ADD BROTH AND BRING TO A BOIL. COOK OVER LOW HEAT FOR 30 MINUTES.
4. PUREE SOUP IN A BLENDER OR USING A STICK BLENDER AND ADJUST SEASONING.

TO SERVE:

1. HEAT A SAUTÉ PAN OVER MEDIUM HEAT WITH 2 TSP OIL. ADD SAUSAGE AND COOK UNTIL GOLDEN, ABOUT 3 MINUTES.
2. TO SERVE, LADLE SOUP INTO BOWL AND GARNISH WITH SAUSAGE.



Spicy Chorizo~Potato Burekas

SERVES 16

INGREDIENTS:

- 1 TB. OLIVE OIL
- 1 MEDIUM ONION, DICED SMALL
- 1 BOX (1 LB) JACK'S GOURMET FRESH MEXICAN STYLE CHORIZO PATTIES, DEFROSTED AND CRUMBLED
- 2 LARGE RUSSET POTATOES
- 16 ~ 5" PUFF PASTRY SQUARES, DEFROSTED
- 1 EGG, BEATEN
- 4 TB. SESAME SEEDS, OPTIONAL

METHOD:

1. IN A MEDIUM SAUTÉ PAN, HEAT OIL OVER MEDIUM HEAT. ADD ONIONS AND COOK UNTIL BROWNED, ABOUT 10 MINUTES. ADD SAUSAGE AND COOK UNTIL BROWNED, ABOUT 5-8 MINUTES.
2. COOK POTATOES IN BOILING WATER UNTIL TENDER. DRAIN WATER AND PLACE IN A MEDIUM SIZE BOWL.

METHOD (CONTINUED)

3. MASH POTATOES AND ADD SAUSAGE-ONION MIXTURE. MASH WELL TO COMBINE. TASTE AND ADJUST SEASONING IF NECESSARY. ALLOW TO COOL COMPLETELY.
4. PLACE ABOUT 3 TB. FILLING ONTO EACH PASTRY SQUARE. FOLD OVER TO FORM A TRIANGLE AND USE THE EDGE OF A FORK TO SEAL THE EDGES.
5. PLACE THE BUREKAS ON A GREASED BAKING SHEET AND BRUSH WITH EGG. SPRINKLE WITH SESAME SEEDS IF DESIRED AND BAKE IN A PRE-HEATED 400° OVEN UNTIL GOLDEN BROWN, ABOUT 20 MINUTES.
6. SERVE WARM OR AT ROOM TEMPERATURE.



Chorizo Tacos

SERVES 4-6

12 FRESH FOUR OR CORN TORTILLAS, WARMED IN A SKILLET OR GRIDDLE
1 PACKAGE JACK'S GOURMET MEXICAN STYLE CHORIZO, DICED SMALL

FOR THE GUACAMOLE:

INGREDIENTS:

2 AVOCADOS
1 TB. LIME JUICE
2 TSP. OLIVE OIL
1/2 TSP KOSHER SALT
1/4 TSP BLACK PEPPER

METHOD:

COMBINE ALL INGREDIENTS AND MASH WELL. KEEP STORED IN A TIGHTLY COVERED CONTAINER UNTIL READY TO SERVE.

FOR THE SALSA FRESCA:

INGREDIENTS:

3 ROMA TOMATOES, SEEDS REMOVED AND CHOPPED
1 SMALL RED ONION, CHOPPED
1/2 BUNCH CILANTRO

1 JALAPEÑO, SEEDS REMOVED AND CHOPPED
2 CLOVES GARLIC, MINCED
2 TB. LIME JUICE
2 TB. OLIVE OIL
1/2 TSP KOSHER SALT
1/4 TSP BLACK PEPPER

METHOD:

IN THE BOWL OF A FOOD PROCESSOR COMBINE ALL INGREDIENTS AND PULSE UNTIL INGREDIENTS ARE JUST CHOPPED TOGETHER AND WELL COMBINED. ADJUST SEASONING IF NECESSARY.

TO SERVE:

1. HEAT ABOUT 1 TSP OIL IN A LARGE SAUTÉ PAN. ADD SAUSAGE AND COOK UNTIL GOLDEN BROWN, ABOUT 3 MINUTES.
2. FILL TACOS WITH GUACAMOLE, SAUSAGE AND TOP WITH SALSA FRESCA.



Chorizo with Rice and Beans

SERVES 4

FOR THE RICE:

INGREDIENTS:

- 1 TB. E.V. OLIVE OIL
- 1 MEDIUM ONION, DICED
- 3 CLOVES GARLIC, MINCED
- 1 CUP LONG GRAIN WHITE RICE
- 2 TSP. PAPRIKA
- 1 TSP. CUMIN (OPTIONAL)
- 2 TSP. OREGANO
- 1/2 TSP. BLACK PEPPER
- 1 TSP. KOSHER SALT, PLUS MORE TO TASTE
- 1 12OZ CAN COOKED BLACK BEANS
- 1 1/2 CUPS CHICKEN BROTH (OR WATER)

METHOD:

1. IN A LARGE SAUCEPOT HEAT OLIVE OIL OVER MEDIUM HIGH HEAT.
2. ADD ONIONS AND COOK UNTIL TRANSLUCENT. ADD GARLIC AND COOK FOR ONE MINUTE.
3. ADD RICE, PAPRIKA, CUMIN, OREGANO, SALT AND PEPPER. STIR WELL AND COOK UNTIL RICE IS TOASTED, ABOUT 3 MINUTES. ADD BEANS AND BROTH AND BRING TO A BOIL.
4. COVER POT AND SIMMER OVER A LOW HEAT UNTIL WATER IS ABSORBED INTO THE RICE, ABOUT 15-20 MINUTES. REMOVE FROM HEAT.

FOR THE SAUSAGE:

INGREDIENTS:

- 1 PACKAGE JACK'S GOURMET MEXICAN STYLE CHORIZO, SLICED
- 1 TSP. CANOLA OIL

METHOD:

1. HEAT A LARGE SKILLET WITH 1 TSP. OIL OVER HIGH HEAT. ADD SLICED SAUSAGE AND SAUTÉ UNTIL BROWNED AND CRISPY ON ALL SIDES, ABOUT 5 MINUTES.
2. SERVE SAUSAGE OVER RICE AND BEANS AND GARNISH WITH FRESH CILANTRO.

Bratwurst Sliders

SERVES 4~6

INGREDIENTS:

- 1 PACKAGE JACK'S GOURMET CURED BRATWURST SAUSAGE, SLICED 1/4" THICK ON THE BIAS
- 12 SLIDER BUNS (4 BURGER BUNS CAN BE SUBSTITUTED INSTEAD)
- 1/2 CUP SAUERKRAUT
- 1 TB. CARAWAY SEEDS
- 4 TB. WHOLE GRAIN MUSTARD
- 1 TB. CHOPPED FRESH TARRAGON LEAVES

METHOD:

1. COMBINE THE SAUERKRAUT AND CARAWAY SEEDS AND RESERVE.
2. COMBINE THE MUSTARD AND TARRAGON LEAVES AND RESERVE.
3. HEAT A SAUTÉ PAN OVER MEDIUM HEAT WITH 2 TSP OIL. ADD SAUSAGE AND COOK UNTIL GOLDEN BROWN, ABOUT 3-5 MINUTES.
4. TO SERVE, SLICE THE BUNS IN HALF. SPREAD A SMALL AMOUNT OF MUSTARD ON THE BOTTOM HALF OF EACH BUN. TOP WITH SAUSAGE AND SAUERKRAUT AND PLACE OTHER HALF OF BUN ON TOP. SECURE WITH A TOOTHPICK IF NECESSARY.



Boerewors with Curried Tomato Sauce

SERVES 4

FOR THE SAUCE:

INGREDIENTS:

2 TB. OLIVE OIL

1 SMALL ONION, DICED

1 TB. MINCED GARLIC

1 TB. CURRY POWDER

1 TB. TOMATO PASTED

1 16OZ CAN TOMATO SAUCE

SALT AND PEPPER, TO TASTE

METHOD:

1. IN A LARGE SAUTÉ PAN HEAT THE OIL OVER HIGH HEAT.
2. ADD THE ONION AND COOK UNTIL SOFTENED, ABOUT 3 MINUTES. ADD THE GARLIC AND CURRY POWDER AND COOK ANOTHER MINUTE.

METHOD (CONTINUED)

3. AND THE REMAINING INGREDIENTS AND STIR WELL. BRING TO A SIMMER AND COOK COVERED OVER LOW HEAT FOR 30 MINUTES.

FOR THE SAUSAGE:

INGREDIENTS:

2 PACKAGE JACK'S GOURMET BOEREWORS SAUSAGES

METHOD:

1. GRILL OR PAN FRY THE SAUSAGE OVER MEDIUM HEAT UNTIL CRISPY AND HEATED THROUGH, ABOUT 5-7 MINUTES.
2. SERVE THE SAUSAGE WITH THE CURRIED TOMATO SAUCE AND MASHED POTATOES OR GRITS.



Roast Chicken with Facon Stuffing

SERVES 10

FOR THE STUFFING:

INGREDIENTS:

- 1 TB OIL
- 1 SMALL ONION, MINCED
- 1 STALK CELERY, DICED SMALL
- 1 SMALL CARROT, DICED SMALL
- 2 JACK'S GOURMET FACON PATTIES, DEFROSTED AND CRUMBLED
- 2 CUPS CUBED AND DRIED WHITE BREAD
- 1 CUP CHICKEN OR VEGETABLE BROTH, WARM
- SALT AND PEPPER TO TASTE

METHOD:

1. IN A LARGE SAUTÉ PAN, HEAT OIL OVER MEDIUM HEAT.
2. ADD ONIONS, CELERY AND CARROT AND COOK UNTIL SOFT, ABOUT 10 MINUTES.
3. ADD CRUMBLED FACON PATTIES AND COOK UNTIL BROWNED, ABOUT 5 MINUTES. REMOVE FROM HEAT AND ADD TO A LARGE MIXING BOWL.
4. ADD BREAD, BROTH, SALT AND PEPPER AND MIX WELL. ALLOW TO COOL COMPLETELY.

FOR THE CHICKEN:

INGREDIENTS:

- 10 BONELESS CHICKEN LEGS, SKIN ON*
- 3 TB. OLIVE OIL
- 1 TB. KOSHER SALT
- 2 TSP. BLACK PEPPER

METHOD:

1. PLACE CHICKEN ON A CUTTING BOARD SKIN SIDE DOWN.
2. SEASON WITH HALF THE SALT AND PEPPER.
3. PLACE STUFFING IN THE CENTER OF EACH CHICKEN LEG AND BRING SIDES UP TO FORM A POUCH. TURN OVER AND PLACE IN A BAKING DISH, SKIN SIDE UP.
4. SEASON WITH OIL AND REMAINING SALT AND PEPPER.
5. ROAST UNCOVERED IN A 350° OVEN FOR 1 HOUR.
6. REMOVE FROM OVEN AND ALLOW TO REST FOR 5 MINUTES BEFORE SERVING.
7. FOR A NICE PRESENTATION, CUT EACH LEG IN HALF TO EXPOSE THE STUFFING INSIDE.

*NOTE: YOU CAN SUBSTITUTE BONELESS, BUTTERFLIED CHICKEN BREASTS AS WELL FOR A LEANER VERSION, THOUGH DECREASE THE COOKING TIME TO 1/2 HOUR.



Spicy Southwestern Style Sausage with Pineapple~Mango Salsa and Coconut Rice

SERVES 6

FOR THE SALSA:

INGREDIENTS:

1/2 CUP DICED MANGO

1/2 CUP DICED PINEAPPLE

2 TB FINELY DICED RED ONION

1 TB CHOPPED CILANTRO (OPTIONAL)

1 TSP. FINELY MINCED JALAPEÑO

1 TB LIME JUICE

1/4 TSP. KOSHER SALT

PINCH PEPPER

METHOD:

1. IN A MIXING BOWL COMBINE DICED MANGO, PINEAPPLE, RED ONION, CILANTRO, JALAPEÑO, LIME JUICE, SALT AND PEPPER.

ADJUST SEASONING IF NECESSARY AND RESERVE.

FOR THE RICE:

INGREDIENTS:

1 1/2 CUPS LONG GRAIN WHITE RICE

2 CUPS WATER

1 CUP COCONUT MILK, UNSWEETENED

1 TSP. KOSHER SALT

1/4 TSP. BLACK PEPPER

3 TB SHREDDED COCONUT, TOASTED

METHOD:

1. IN A LARGE POT COMBINE WATER, COCONUT MILK, SALT AND PEPPER TO A BOIL.

2. ADD RICE AND STIR. COOK COVERED OVER A LOW FLAME UNTIL LIQUID IS ABSORBED. APPROXIMATELY 15-20 MINUTES (FOLLOW PACKAGE DIRECTIONS FOR BETTER ACCURACY).

3. ALLOW RICE TO SIT COVERED FOR 10 MINUTES BEFORE ADDING SHREDDED COCONUT. SERVE IMMEDIATELY.

FOR THE SAUSAGE:

INGREDIENTS:

2 PACKAGE OF JACK'S GOURMET SPICY SOUTHWESTERN STYLE SAUSAGE

METHOD:

1. GRILL OR PAN FRY THE SAUSAGE OVER MEDIUM HEAT UNTIL CRISPY AND HEATED THROUGH, ABOUT 5-7 MINUTES.

2. SLICE THE SAUSAGE ON A BIAS AND PLATE ATOP THE COCONUT RICE. SPOON THE SALSA ON TOP AND SERVE IMMEDIATELY.