



UNCLE TEDDY'S BEEF CHILI & CORNBREAD BENEDICT

Ingredients:

1 bag of Blount's Uncle Teddy's Beef Chili with Beans

1 box of cornbread, prepared, cooked, and cut into 12, 3-inch rounds

3 ounces butter, melted

2 avocados, pitted & sliced

12 egg, poached

Hot sauce for garnish

4 ounces scallions, sliced finely

Cooking Instructions:

1. Prepare the bag of **Uncle Teddy's Chili** by boiling in hot water for 25-30 minutes.
2. In the meantime, poach eggs and prep produce.
3. Pre-heat grill pan on high heat until slightly smoking.
4. Spread melted butter onto both sides of prepared cornbread and place onto heated grill pan.
5. Grill for 2 minutes on each side until exterior of bread is slightly crisp.
6. Assemble the benedict by layering $\frac{1}{4}$ cup of Chili onto the grilled cornbread, then 2 ounces of sliced avocado, 1 poached egg and garnish with sliced scallions and drizzle of hot sauce.

Enjoy!

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BROCCOLI & CHEDDAR BISCUITS

Ingredients:

- 2 cups all-purpose flour
- 1 Tablespoon baking powder
- 1 Tablespoon granulated sugar
- 1 teaspoon salt
- 6 Tablespoons unsalted butter very cold (85g), unsalted European butter is ideal, but not required
- ¾ cup Blount Broccoli Cheddar Soup (cold)**

Cooking Instructions:

1. For best results, chill your butter in the freezer for 10-20 minutes before beginning this recipe. It's ideal that the butter is very cold for light, flaky, buttery biscuits.
2. Preheat oven to 425F
3. Combine flour, baking powder, sugar, and salt in a large bowl and mix well. Set aside.
4. Remove your butter from the refrigerator and either cut it into your flour mixture using a pastry cutter or (preferred) use a box grater to shred the butter into small pieces and then add to the flour mixture and stir.
5. Cut the butter or combine the grated butter until the mixture resembles coarse crumbs.
6. Add **Blount Broccoli Cheddar Soup**, use a wooden spoon or spatula to stir until combined (don't over-work the dough).
7. Transfer your biscuit dough to a well-floured surface and use your hands to gently work the dough together. If the dough is too sticky, add flour until it is manageable.
8. Once the dough is cohesive, fold in half over itself and use your hands to gently flatten layers together. Rotate the dough 90 degrees and fold in half again, repeating this step 5-6 times but taking care to not overwork the dough.
9. Use your hands, shape biscuits and place less than ½" apart on a parchment lined baking sheet.
10. Bake on 425F for 12 minutes or until tops are beginning to just turn lightly golden brown.
11. If desired, brush with melted salted butter immediately after removing from oven.
12. Heat the remaining

Enjoy!

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CREAMY TOMATO SHAKSHUKA

Ingredients:

1 bag of Blount Creamy Tomato Soup

2 tablespoons Olive Oil

1 medium onion, diced

1 red bell pepper, diced

4 garlic cloves, finely chopped

Salt & Pepper to taste

½ teaspoon Smoked Paprika

½ teaspoon Ground Cumin

Pinch of Cayenne

¼ teaspoon Chili Powder

6 eggs

1 small bunch Cilantro, chopped

1 small bunch Parsley, chopped

½ cup of feta (optional)

Bread or Naan for dipping (optional)

Cooking Instructions:

1. Prepare the bag of **Creamy Tomato Soup** by boiling in hot water for 25-30 minutes.
2. Heat oil in a large pan on medium heat. Add bell pepper and onion and cook till onion is translucent
3. Add garlic and spices and cook for additional 1-2 minutes
4. Pour soup into pan, season with salt & pepper and let simmer for at least 5 minutes. Taste, and adjust seasoning to your preference
5. Use a large spoon to make wells for the eggs and crack an egg into each well. Place a lid on the pan and cook until the eggs are at your desired doneness
6. Garnish with feta, chopped cilantro & parsley, (bread/naan if you have it)

Enjoy!

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