



Favorite Recipes

J.C. Potter Sausage Casserole:

- 1 lb. J.C. Potter Breakfast Sausage
- 4 cooked potatoes
- 1 cup peas
- 1 tsp. salt
- 1/2 cup milk
- 1/4 cup melted margarine
- 1/2 cup dry bread crumbs

Brown sausage in skillet. Place alternate layers of potatoes, sausage and peas in a baking dish. Add salt to milk and pour over the ingredients in casserole. Mix melted margarine and crumbs lightly then sprinkle over top of casserole. Bake in oven at 350° for 30 minutes.

J.C. Potter Sausage Benedicts:

- 1 lb. J.C. Potter Breakfast Sausage
- 8 hard boiled eggs
- 1/4 cup melted butter or margarine
- 1/2 teaspoon Dijon or yellow mustard
- 1/2 teaspoon Worcestershire sauce
- 1 tablespoon chopped green onion or shallots
- 1/4 cup flour
- 2 1/2 cups milk
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup grated cheddar cheese
- 8 toasted English muffin halves
- Paprika

Preheat oven to 325°F. Halve the hard boiled eggs lengthwise. Remove yolks and mash with fork in small bowl. Add butter, mustard, Worcestershire and onion. Refill each egg with yolk mixture and arrange in lightly greased baking pan.

To prepare sausage cream sauce, crumble and cook sausage in large skillet until browned. Do not pour off drippings. Stir in flour and continue to cook until flour is dissolved. Gradually stir in milk and cook until thickened, about five minutes. Season with salt and pepper. Pour cream sauce over eggs and place in oven 20-30 minutes until heated through.

To assemble, place two egg halves on each toasted muffin half on an oven-proof dish or platter. Sprinkle each with 1 tablespoon cheese and dash of paprika. Place back in oven just until cheese is melted. Refrigerate leftovers.

Makes 8 servings

Note: Eggs and cream sauce can be prepared ahead and refrigerated before heating in oven.

J.C. Potter Sausage Soufflé:

- 1 lb. J.C. Potter Breakfast Sausage
- 1 cup cooked rice
- 3/4 cup milk
- 2 eggs beaten

Mix sausage and boiled rice. Season with salt and moisten well with milk, adding more if needed. Add well-beaten yolks and carefully fold in the beaten whites. Pour into greased casserole and bake in a moderate oven at 325° for 45 minutes or until golden brown on top.

J.C. Potter Rio Grande Scramble:

- 1 lb. J.C. Potter Breakfast Sausage (Hot if you prefer)
- 1 1/2 cups chopped cooked potatoes
- 1 1/2 cups chopped onions
- 1 1/2 cups chopped tomatoes
- 3/4 cup chopped green bell pepper
- 1/4 to 1/2 cup Piquante sauce or salsa
- 1 tablespoon hot pepper sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 4-9 inch flour or corn tortillas
- 2 cups prepared meatless chili
- 1/2 cup shredded Cheddar cheese

Crumble and cook J.C. Potter Sausage in large skillet over medium heat until browned. Drain off any dripping. Add all remaining ingredients except tortillas, chili and cheese; simmer 20 minutes or until vegetables are crisp-tender. Place 1 cup sausage mixture in center of each tortilla; fold tortilla over filling to close. Heat chili in small saucepan until hot, stirring occasionally. Top each folded tortilla with 1/2 cup chili and 2 tablespoons cheese. Serve hot. Refrigerate leftovers.

Makes 4 servings

J. C. Potter Rio Grande Quesadillas

- 1 lb. J.C. Potter Breakfast Sausage
- 2 -10 inch flour or corn tortillas
- 2 cups Monterey Jack or Cheddar Cheese, shredded
- 2 eggs, scrambled
- 1/4 cup onions, diced
- 1/4 cup tomatoes, diced
- Guacamole
- Sour Cream
- Salsa

Crumble and cook J.C. Potter sausage until brown. Place a tortilla in heated 12" skillet (or on a griddle). Evenly sprinkle cheese over the top of the tortillas. Place scrambled eggs on top of cheese on one tortilla. Evenly distribute the cooked sausage over the eggs. Allow cheese to melt. Top with diced tomatoes and green onions. Place second tortilla with melted cheese on top. Remove from skillet; cut into six equal wedges. Serve with guacamole, sour cream and salsa

Makes 6 servings

J.C. Potter Breakfast Sausage and Three Cheese Scramble

1 lb. J.C. Potter Breakfast Sausage, use J.C. Potter Hot Breakfast Sausage to spice up this delicious dish
1 tablespoon extra-virgin olive oil or vegetable oil,
8 large eggs
A splash half-and-half or whole milk
A few drops hot sauce
Salt and pepper
12 ounces of shredded Cheddar, Monterrey Jack and Parmesan (or just use your favorite cheese)

Preheat a nonstick skillet over medium high heat. Add extra-virgin olive oil or vegetable oil, 1 turn of the pan, add J.C. Potter Breakfast Sausage and brown and crumble the meat, 5 or 6 minutes. Remove the sausage from the pan and drain off some of the fat. Return pan to heat and reduce the temperature to medium low.

Whisk together the eggs, half-and-half or milk, salt and pepper. Scramble the eggs until soft, then add cheese and continue to scramble another minute or so to finish cooking eggs and to begin to melt the cheese bits. Remove pan from heat and combine sausage and eggs

J.C. Potter's Famous Sausage, Chilies Cheese Dip

1 lb of J.C. Potter Breakfast Sausage, use J.C. Potter Hot Breakfast Sausage to spice up this delicious dish
1 lb pasteurized processed cheese spread, (Velveeta), cut into 1" cubes
1 can (10 oz) diced or whole tomatoes & green chilies (Ro*tel)

Brown and drain the 1 lb of J.C. Potter breakfast sausage in a large frying pan, crumbling product as you cook it.

In a saucepan, combine cheese and tomato green chilies; stir over low heat until cheese spread is melted and then add the crumbled J.C. Potter breakfast sausage.

Serve with tortilla chips, crackers, or vegetables.

Microwave: place cheese and tomato green chilies in a covered casserole. Microwave on high until cheese spread is melted, about five minutes, stirring once. After the cheese sauce has completely melted add the crumbled J.C. Potter breakfast sausage. Please be careful as the cheese sauce may be hot and may splatter.

J.C. Potter Red Beans and Smoked Sausage

1 pound dried red kidney beans
2 quarts water
1 large onion, chopped
1/4 cup vegetable oil
2 pounds J.C. Potters Smoked Sausage (Links, Family or Country), sliced into 1/2-inch slices
1 cup water
1 tablespoon chopped garlic
1 bay leaf
1 tablespoon black pepper
2 tablespoons chopped parsley leaves
1 teaspoon whole fresh thyme leaves
2 level tablespoons salt

Look over the beans and remove any bad beans or other foreign particles. Wash beans well. Place beans in 5 quart pot. Add the 2 quarts of water. Add the onions and bring to a boil. Lower heat and let beans boil slowly for 1 hour. When beans are soft stir well.

Heat oil in a frying pan. Add the J.C. Potters Smoked Sausage and sauté in the oil for 5 minutes. Then add the J.C. Potters Smoked Sausage to the beans. Deglaze pan with the cup of water, and then pour into beans. Add all other ingredients. Let simmer for 30 minutes. Beans should be nice and soft. Serve over rice.

Serves eight

J. C. Potter Italian Meatloaf

1 lb. J.C Potter Italian Breakfast Sausage
1 cup of fresh mushrooms cut and diced or 1 can (7 ounces) mushrooms (stems and pieces) drained
1/3 cup diced green or red bell peppers
3 tablespoons scallions, sliced green part or green onion
3 tablespoons chopped fresh parsley
1/3 cup tomato paste
1 egg
1/2 cup Italian bread crumbs
1/2 teaspoon garlic powder
black pepper to taste
1 package favorite cooked pasta

Preheat oven to 375°F. In a large bowl, add vegetables, parsley, tomato paste, egg and bread crumbs to sausage. Season with garlic powder and black pepper. Mix until well blended. Place mixture into a 4" x 8" x 2 1/2" loaf pan. Place on center oven rack and cook for 25 to 30 minutes, depending on oven. Let cool slightly from oven and remove from loaf pan. Slice and serve on platter with favorite pasta, tomato sauce and grated cheese. Refrigerate leftovers.

Makes 4 servings

Note: Spray pan with vegetable spray for easy release.

J.C. Potter Smoked Sausage Jambalaya

1 pound J.C. Potter's smoked pork sausage or Pork & Beef. Links and Family Style are perfect for this recipe
1 large onion
2 small red or green bell peppers
2 celery stalks
2 teaspoons vegetable oil
1 1/3 cups long-grain white rice
2 2/3 cups chicken broth
1/4 teaspoon cayenne or crushed red pepper
Salt and freshly ground black pepper

Cut sausage into 1/4-inch-thick slices and chop onion, bell pepper, and celery. In a dry 2 to 2 1/2-quart heavy saucepan.

Brown sausage over moderately high heat, stirring frequently. Remove sausage from pan and set aside. Pour off any fat from pan and in pan cook vegetables in oil over moderate heat, stirring occasionally, until onion is softened. Stir in rice, chicken broth, and cayenne (or red pepper) and bring to a boil. Cover pan and cook rice over low heat 15 minutes.

Remove pan from heat and let rice stand, covered, 5 minutes. Fluff rice with a fork and stir in sausage, scallions, and salt and pepper, to taste.

Serves Four



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