

Merry Christmas

FROM KIMRAY

Your gift bag includes:

- ❄️ Lovera's Smoked Caciocavera Cheese
- ❄️ Scott Farms Reds, Rice & Spice Soup Mix
- ❄️ Rick's Fine Chocolates and Coffees Chocolate Dipped Bugles
- ❄️ Over The Fence Farms Sweet Baby Cakes Cornbread Mix and Sweet & Spicy Pickles
- ❄️ Trader Dave's Gourmet Treats Jalapeno Jam
- ❄️ Mrs. Chadwick's Bakery Red Velvet Pound Cake

Dear Kimray Family,

I hope you enjoy this Christmas ham and other goodies to brighten your holidays. It's been a challenging year, but we still have much to celebrate, including the wonderful gift of salvation that comes through Jesus Christ. I hope you and your family have a joy-filled Christmas season as we remember the birth of our Savior!

Grateful for you,

Thomas Hill III



"For God so loved the world that He gave His only begotten Son, that whoever believes in Him should not perish but have everlasting life. For God did not send His Son into the world to condemn the world, but that the world through Him might be saved."

John 3:16-17 NKJV



Products

LOVERA'S - SMOKED CACIOCAVERA CHEESE

Lovera's Italian Market has stood in a 1910 Sandstone storefront in Krebs, Oklahoma since 1945. A family run business, Lovera's uses recipes that have been in the family for generations. Dominica Lovera, third generation owner is continuing the legacy of her family. Over the years the business has expanded and earned many awards nationally to attest to the quality of their products.

SCOTT FARMS – REDS, RICE & SPICE SOUP MIX

Located in Piedmont, OK - from soup mixes, dip mixes to Cajun specialties and Southwest specialties, they cater to your love for chilies, Mexican food, special spices, and gourmet food. The "Reds, Rice & Spice Soup" has a recipe attached and is a dish that you can use with your ham bone.

RICK'S FINE CHOCOLATES AND COFFEES – CHOCOLATE DIPPED BUGLES

Rick's Fine Chocolates and Coffees is a specialty chocolate company in Guthrie, OK. They make their chocolate by hand at their location. The chocolate dipped bugles are a specialty item that is made exclusively for Gourmet Gallery. Try dipping one in peanut butter. Delicious!!

OVER THE FENCE FARMS – SWEET BABY CAKES CORNBREAD MIX AND SWEET & SPICY PICKLES

Located in Enid, OK – This family owned business makes their products in small batches. The name of the company comes from a steer literally butting the owner "Over The Fence."

TRADER DAVE'S GOURMET TREATS – JALAPENO JAM

Located in Ponca City, OK – Dave Inselman makes jams, pickles, spicy tomato juice, sauces & seasonings. His Kygar Road Market operates on the honor system. Now that's the Oklahoma Standard!

CHADWICK'S BAKERY – RED VELVET POUND CAKE

Located in Medicine Park, OK – Diane Chadwick created her bakery to have a loving environment for her twins that have autism. Diane has been making amazing cakes, cookies & cinnamon-rolls since 2003.

PRODUCTS PROVIDED BY THE GOURMET GALLERY

The Gourmet Gallery was started in the summer of 2001 at the Edmond Farmers Market by Janet McDonald & Cindy Utecht, selling specialty food items and gift baskets. Because of the overwhelming interest of their customers, they decided to open a store. The first store was a 1,000 square foot store in Edmond and has since grown to a larger location in October, 2019. Although Gourmet Gallery sells specialty food from all over the United States and the world, they specialize in custom gift baskets & specialty food produced in Oklahoma. Gourmet Gallery hosts an annual "Made In Oklahoma" tasting event every year.

Recipes

FESTIVE APPETIZER TRAY

- Lovera's Caciocavera Cheese – sliced
- Gone In 60 Seconds – Jalapeno Jam Cheeseball
- Fruit of your choice – sliced apples, grapes, strawberries, etc.
- Nuts of your choice – almonds, pecans, etc. (available at Gourmet Gallery)
- Pickled vegetables – olives, pickles, etc. (available at Gourmet Gallery)
- Mustard & a savory jam – chutney (available at Gourmet Gallery)
- Crackers (available at Gourmet Gallery)

Arrange everything on a festive platter and garnish with fresh herbs – parsley, rosemary or sage, put out toothpicks & spreaders.

GONE IN 60 SECONDS! JALAPENO JAM SPREAD

- 1/2 c. chopped pecans
- 1/2 c. softened cream cheese
- 1 c. shredded cheddar cheese
- 1/2 c. chopped green onion
- 1/4-1/2 c. Trader Dave's Jalapeno Jam

Combine all except jam and pack in shallow bowl or mold lined with plastic wrap. Refrigerate overnight. When ready to serve, place on serving plate & spoon jam over the top. Serve with crackers.

GOURMET GALLERY REDS, RICE & SPICE BEANS, HAM N' CORNBREAD

Make the Scott Farms "Reds, Rice & Spice" recipe. Use that ham bone left from your Christmas ham instead of salt pork. Try using a jar of salsa instead of stewed tomatoes or a can of tomatoes with green chilies. Enjoy with the Sweet Baby Cakes Cornbread Mix. A great recipe for New Year's Day!

JALAPENO JAM BAKED BEANS

(serves 10-12 as a side dish)

- 4 slices bacon, cut into pieces
- 1 small onion, chopped
- 1 green or red bell pepper, chopped
- 1 can (14-15 oz.) black beans
- 1 can (14-15 oz.) Great Northern or Navy beans
- 2 cans (14-15 oz.) chili beans
- 1 jar Trader Dave's Jalapeno Jam

In a large skillet, cook bacon over medium high heat until crispy. Remove bacon and add chopped onion and bell pepper to hot bacon grease. Saute for 5 - 7 minutes until softened. Add beans and jam. Stir until well combined and simmer on low heat for 30 - 45 minutes. Stir occasionally. Top with crumbled bacon. This can be transferred to a crockpot and kept on low until ready to serve.

OTHER USES FOR PEPPER JAM:

- Glaze any meat including ham, while cooking or grilling
- Spread a tortilla with cream cheese, pepper jam & slice of ham & roll up
- Put on top a brick of cream cheese & serve with crackers
- Spread on top of hot cornbread

SCHWAB BONE-IN HAM HEATING INSTRUCTIONS

Preheat oven to 400 degrees. Remove protective plastic from ham and place in a shallow pan. Cover tightly with foil. Reduce oven to 325 degrees and place pan in oven. Heat whole ham for 2-2.5 hours and heat half hams for 1-1.5 hours.

If desired, baste ham every 15 minutes for the last 30 minutes of cooking. Remove from oven and let stand for 30 minutes before slicing.

PIONEER WOMAN "BEST MACARONI SALAD EVER"

- 4 c. macaroni
- 3 whole roasted red peppers, chopped
- 1/2 c. chopped black olives
- 1 c. Over the Fence Sweet & Spicy Pickles – small diced (more if that tickles your fancy)
- 3 green onions, sliced – white & green parts
- 1 c. shredded Lovera's Caciocavera cheese
- 1/2 c. mayonnaise
- 1 T. distilled vinegar
- 3 t. sugar, more or less to taste – can omit completely
- salt & black pepper to taste
- 1/4 c. milk (more if needed)
- 1 T. pickle juice from sweet & spicy pickles – more if needed to taste

Cook macaroni, drain and set aside to cool. Mix together mayo, vinegar, sugar, salt and pepper. Splash in enough milk to make it pourable. Add in the pickle juice. Taste and adjust seasonings as needed. Place cooled macaroni in a large bowl and pour $\frac{3}{4}$ dressing over, toss and add more dressing if you like. Dressing will thicken up as salad chills. Stir in olives, roasted red peppers, pickles, green onions and cheese. Chill for at least 2 hours before serving. Add more dressing if you like. Garnish with sliced green onion.

SAVE THE JUICE!

Using the brine from the yummy Over The Fence pickle juice:

- Make a salad dressing using 1/3 cup mayo & stir in 1 tablespoon of pickle juice or more if you like. This might convert you from Ranch dressing.
- Marinate chicken breasts overnight in brine. Makes for very moist & delicious chicken.
- Drop boiled eggs in the brine.
- If your pickle jar is empty, it's time to get another one!!



WATCH THIS YEAR'S CHRISTMAS MESSAGE FROM THOMAS HILL

Hold your smartphone's camera over the QR code to watch the video, or visit kimray.com/kimray-christmas to view.

