

Patriot Foods Cheeseburger Sliders!

- Patriot Foods Ground Beef lbs.
- Patriot Foods Frozen Onions
- Patriot Foods Frozen Tomatoes
- Patriot Foods Cheese
- King Hawaiian Rolls
- Butter
- Seasoning for the burger
- Pickles & Lettuce if desired

1. Preheat the oven to 350 degrees.
2. Line a large baking sheet with foil.
3. Make 12 equal size slider patties using your hands or a slider press. Place on a baking sheet. Gently press your thumb in the center of each patty slightly to create an indent.
4. Bake for 15-20 minutes, flipping halfway until cooked through.
5. Add cheese slices or shredded cheese and continue to bake until melted.
6. Cut the 12pk of Hawaiian rolls in half, melt and spread butter onto the top of the buns.

To assemble, add the burgers to the buns and top with Patriot Foods onions, tomatoes, Pickles and lettuce. Add any condiments you desire. Serve with a side of Patriot Foods Green Beans or Asparagus



Patriot Foods Cinnamon Apple Chips

- 1 Cup of Patriot Foods Frozen Apples
- Generous Amount of Cinnamon (1-3 TBSP)

1. Air Fry For 30 Minutes at 300 Degrees! Stir Every 2-4 Minutes



Patriot Foods BBQ Ribs

- 1 Package Patriot Foods Ranchers Pride 2.5 Lb Short Ribs
- Dry Rub (all seasonings are optional):
- 2 Tbsp paprika, 1 Tbsp black pepper
- 3 Tbsp brown sugar, 2 Tsp salt,
- 1 Tsp garlic powder, 1 Tsp onion powder,
- 1 Tsp cumin, 1 Tsp chili powder,
- ½ Tsp dry mustard

BBQ:

- ½ Cup Patriot Foods BBQ Sauce
- 2-3 Tbsp Patriot Foods Raw Michigan Honey

1. Preheat Oven to 300
2. Lay the ribs on a large sheet of heavy-duty aluminum foil
3. Mix your dry rub ingredients and rub onto both sides of your ribs, wrap tightly, and place on a large baking sheet
4. Bake in the oven for 3 hours
5. Remove from oven and unwrap
6. Mix the BBQ sauce and honey, brush on both sides of the ribs
7. Place back in the oven on the lowest rack and broil for 3-5 minutes, remove from oven and brush on more BBQ sauce

**Make sure the ribs reach an internal temperature of 145 degrees.



Easy Blueberry Cake

- 2 Cups Patriot Foods Frozen Blueberries
- 1 Cup Sugar
- 1 Cup Water
- 2 Cups Powdered sugar
- 2 Cups Pancake Mix
- 1 TBSP Vanilla Extract

1. Combine all ingredients and Bake At 400 Degrees For 25 Minutes!



Zesty Asparagus Bites! **Healthy & Tasty! Great For an Appetizer!** **Keto Friendly!**

- 2 Cups Patriot Foods Frozen Asparagus
 - 1 Large egg
 - 1/3 Cup Almond Flour
 - 1/3 Cup Parmesan Cheese
 - 1 TBSP Heavy Whipping Cream
 - 1/2 TSP Salt
 - 1/2 TSP Paprika
1. Air Fry For 20 Minutes at 350 Degrees! Stir Every 2-4 Minutes



Apple Dump Cake

- 6 cups of Patriot Foods frozen apples
- ½ cup Sugar
- 1 ½ teaspoons Ground Cinnamon
- 1 box yellow cake mix
- ¾ cup melted butter

Optional- Carmel and Ice cream

Heat oven to 350*

Spray a 9x13 dish with cooking spray

1. In the dish mix the chopped apples, sugar and cinnamon spread

evenly in the pan. Top with dry cake mix evenly and then pour the melted butter over top.

1. Bake for 45-50 minutes or until golden brown.



Honey Butter Biscuits

Patriot Foods Honey Butter Biscuits

- 2 cups flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 1 teaspoon cream of tartar
- 1/2 cup cold butter, diced
- 2/3 cup milk

FOR THE HONEY BUTTER

- 4 tablespoons butter
- 1/3 cup honey

Instructions:

1. Preheat oven to 450 degrees. Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together flour, baking powder, salt, sugar and cream of tartar. Cut in butter until the mixture resembles cornmeal. Add the milk and mix well. Knead dough about 15 times.
3. Divide dough into 1/4 cup size portions. Roll into balls and place on prepared baking sheet. Pat to about 1/2-inch thickness.
4. In a medium saucepan, combine ingredients for honey butter. Bring to a boil, then remove from heat. Brush biscuits with a thin layer of honey butter.
5. Place in oven and bake for 10-12 minutes, or until golden brown. Remove from oven and brush immediately with more honey butter before serving warm.

