

**B**  
Section

**LIFE**



**IN RELIGION**  
Prayer and weight loss are the subject of several books.

Get the Flavor of *Southern Hospitality*

FRANKIE BROTHERS

**S**outhern hospitality has traditionally meant making people feel at home with a warm welcome and good food. The secret of the good food part of this equation centered on the old smokehouse, where delicious hams, bacon and a variety of sausages were slow smoked over hickory wood. Today, having these smoked meats on hand means that any hostess can quickly and easily put together a savory dish to serve family and friends for breakfast, lunch or dinner.

Tender smoked ham, tiny sausages, larger sausage links, hot dogs and bacon can also star in many creative appetizers, perfect for buffet entertaining. Spread a slice of ham with an herbbed cream cheese, wrap it around an asparagus spear, then enclose it in puff pastry for a fabulously easy nibble. Simply slice smoked sausage into coins, wrap with bacon if you like, bake and serve with an apricot dipping sauce. Use little smokies or sliced hot dogs as a fun quesadilla filling along with your favorite cheeses. With a great smoked meat, the possibilities are endless.



**Bacon-Wrapped Sausage Coins With Apricot Dipping Sauce**

Yield: 6 to 8 servings

- 1/2 cup apricot preserves
- 1 tablespoon water
- 2 tablespoons fresh lime juice
- 2 teaspoons soy sauce
- 1 teaspoon Dijon mustard
- 1/4 teaspoon crushed red pepper flakes, or to taste (optional)
- 1 pound Bryan Smoked Sausage, any variety, cut into 1/3-inch rounds
- 1 pound Bryan Sweet Hickory Smoked Bacon, each slice cut into 3 pieces

Combine preserves, water, lime juice, soy sauce, mustard and pepper flakes in a blender or food processor. Purée until ingredients are blended and mixture is smooth. Pour sauce into a small bowl, cover and refrigerate. (Sauce can be made 5 days in advance.)

Preheat oven to 350°F. Line a large baking sheet with sides with parchment paper or a baking mat.

Wrap each sausage round with a slice of bacon, secure with a wooden pick and set on prepared baking sheet. Bake until bacon is brown and crisp, about 20 to 25 minutes per side. Remove baking sheet from oven, transfer bacon-wrapped sausage coins to paper towel-lined plate to drain excess fat.

Spoon sauce into a small bowl and set in center of large serving platter. Arrange bacon-wrapped sausage coins around sauce bowl. Serve immediately.

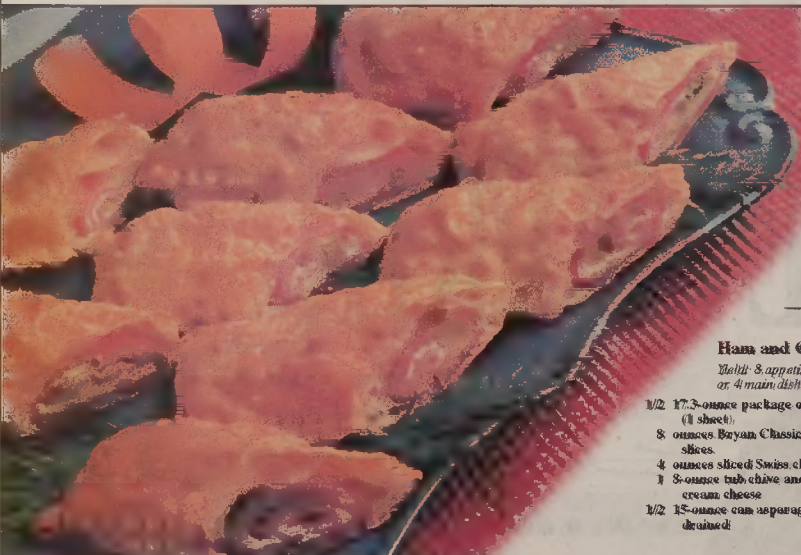


**From Smokehouse to Your Table**

In 1909, J.C. Bryan Sr. opened a small meat market in the back of a clapboard storefront in West Point, Miss. Using special family recipes specifically seasoned and prepared to reflect the flavor that Southern families preferred, Bryan developed in his brand a reputation for delicious, high-quality smoked meats that became legendary as "the flavor of the South."

To embrace that legendary flavor, consider entering the Second Annual Bryan Flavor of the South Recipe Contest by March 23, 2007. Your recipe could be worth \$2,500! For contest rules and to enter online, visit [www.bryanfoods.com](http://www.bryanfoods.com).

Second Annual  
**Flavor of the South**  
Recipe Contest



**Spicy Sausage Dippers**

Yield: 8 servings

- 1/2 17-ounce box frozen puff pastry (1 sheet), thawed
- 24 Bryan Cocktail Smokies sausages
- 8 ounces pepper Monterey Jack cheese, grated
- 2 tablespoons milk
- 3/4 cup crushed Restaurant-Style Tostitos

Heat oven to 375°F. Spray baking sheet lightly with cooking spray. Cut thawed puff pastry into 24 equal-sized rectangular pieces. Top each rectangle with a mound of grated cheese and one cocktail sausage. Press edges of puff pastry around filling to seal. Brush rolls with milk and then roll in crushed Tostitos. Place seam side down on baking sheet. Bake approximately 15 to 20 minutes or until golden brown. Serve with salsa or chipotle ranch dressing.

**Ham and Cheese Puffs**

Yield: 8 appetizers or 4 main-dish servings

- 1/2 17.3-ounce package of puff pastry sheets (1 sheet)
- 8 ounces Bryan Classic Deli Honey Ham slices
- 4 ounces sliced Swiss cheese
- 1 8-ounce tub chive and onion flavored cream cheese
- 1/2 15-ounce can asparagus spears, drained

Thaw pastry sheet 30 minutes. Preheat oven to 375°F. Spray large baking sheet with non-stick cooking spray. On a lightly floured surface, roll pastry sheet to 12 inches by 16 inches. Cut into 16 (2-by-6-inch) strips. Place 3 slices of ham on small plate. Place 1/2 ounce Swiss cheese in center of ham slice and spread 1 tablespoon of cream cheese down the center with a knife. Place one asparagus spear in the center of ham and roll ham up in spiral roll fashion. Place one pastry strip on baking sheet, top with ham and then top with another pastry strip. Seal ends so cheese will not leak out. Repeat until pastry strips are all used. Bake 15 to 20 minutes or until pastry strips are golden.