



# *City* BBQ

HOLIDAY LEFTOVERS  
**COOKBOOK**





# FROM OUR SMOKERS TO YOUR TABLE

Here at City Barbeque, we’re honored that so many folks trust us with their holiday celebrations. Every year, we smoke hundreds of hams and whole turkeys, smash thousands of potatoes, and help families make some happy memories around the dinner table.

The arrival of the holiday season gives us the opportunity to help in different ways. Now, once you’ve finished your delicious slow-smoked City Barbeque meal, you can turn to these recipes and make your leftovers into something really special for the folks you care about.

Happy holidays and enjoy in good health.

Rick Malir, City Barbeque founder

# SERVE (LEFTOVERS) AND CREATE HAPPINESS

In spring 2020, we released our first cookbook. The recipes in The City Barbeque Pantry: Reimagining Your Slow-Smoked Favorites were all developed in our own homes, using the barbeque we all know and love to make food for our families. We had so much fun (and so many more recipe ideas), we figured we might do a second cookbook someday.

Well, the holidays are here, and holidays mean leftovers, and leftovers clearly call for a second cookbook. Say hello to The City Barbeque Holiday Leftovers Cookbook! While our first book focused on recipes using our meats, we all know holiday leftovers aren’t limited to just the main course. So whether you’re cooking with ham, turkey, or brisket, or trying to liven up the last of your collards, corn pudding, or smashed potatoes, we’ve got you covered. And while no holiday cookbook is complete without a fantastic turkey-and-stuffing sandwich (page 27), we’ve also got breakfasts, soups, sandwiches, salads, snacks, entrées, and even dessert.

As we reach the end of the year, we can all be comforted by something delicious

cooked by someone who cares. We’ll make a slow-smoked holiday meal for you; use the recipes in here to make something for someone you love. Consider this a holiday hug, from all of us at City Barbeque to you.

## A NOTE ABOUT SEASONING

Every recipe in here is based on a completed dish; we’ve already seasoned those Smashed Potatoes well enough to stand on their own. Since all those dishes are used here as ingredients, you may not need to salt and pepper things as much as you normally would. Our advice? Keep some extra spoons nearby and taste as you go... taste-testing is the best part, anyway!

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# BAKED EGGS WITH COLLARD GREENS

Serves 2

These baked eggs look pretty classy, but they’re one of the easiest recipes in this whole book. A great way to use that last little bit of collards in the fridge, and easily doubled or tripled as your needs dictate and leftovers allow.

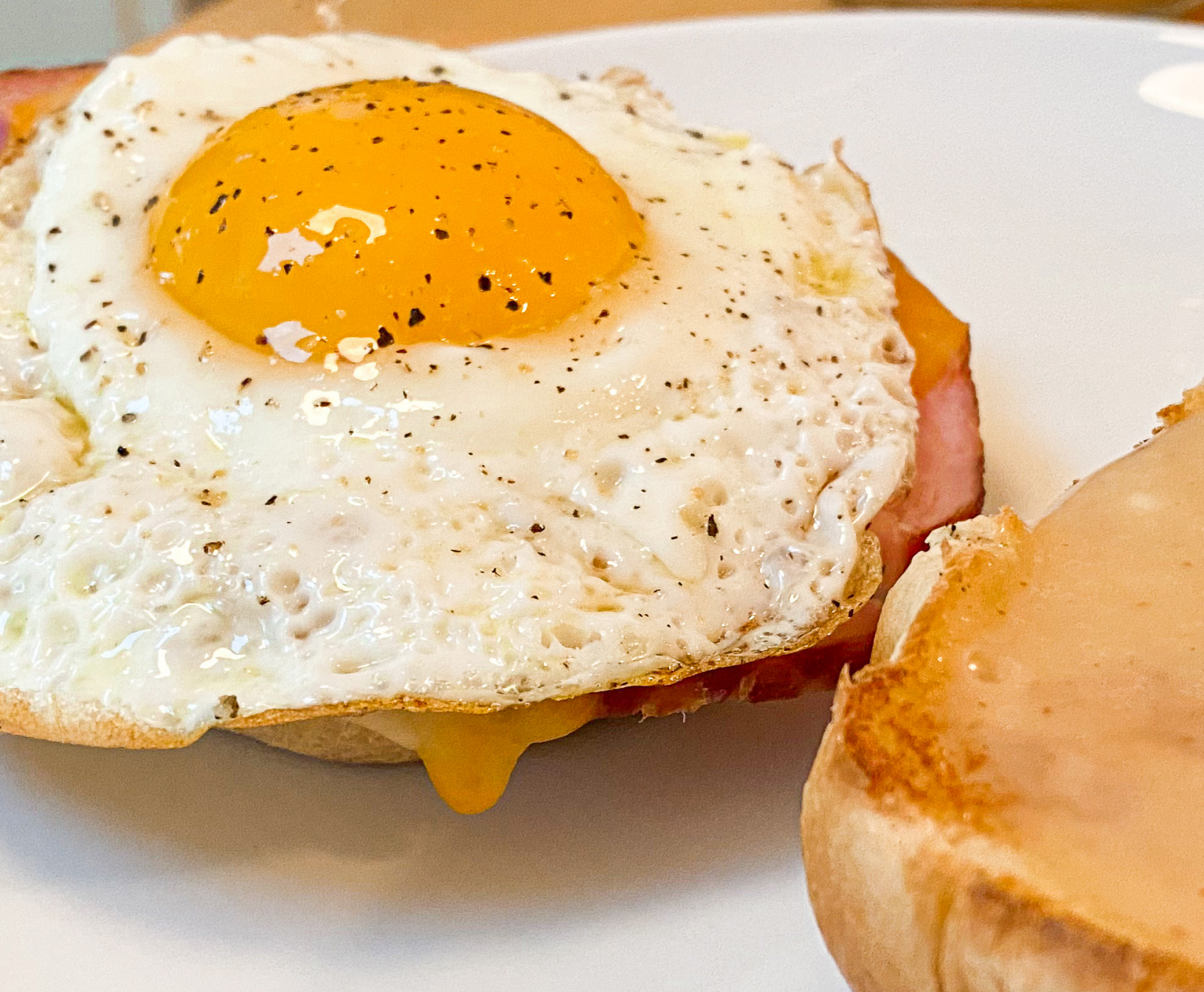
## INGREDIENTS

- ¼ c City Barbeque Collards with Pork, drained well
- 2 tsp unsalted butter, softened
- 2 tsp heavy cream
- 2 eggs
- kosher salt and black pepper
- toast, biscuits, or your favorite breakfast bread, for serving

## INSTRUCTIONS

1. Preheat oven to 375°F.
2. Butter two ramekins, then place a tablespoon of collards at the bottom of each one.
3. Add an egg to each ramekin, taking care not to break the yolk. Gently top each egg with another tablespoon of collards.
4. Carefully pour a teaspoon of heavy cream over the greens in each ramekin. Season with salt (lightly) and pepper (generously).
5. Place both ramekins on a baking sheet, then add to the top rack of preheated oven. Bake until egg whites are just set: depending on your eggs and your oven, this could take anywhere from 11 to 15 minutes, so keep an eye on them.
6. Serve right away with your breakfast bread of choice.





# BREAKFAST SANDWICHES WITH SPICY MAPLE MAYO

**Serves 4**

You can't beat a classic, which is why we didn't really try. We've included a basic recipe for a sweet and spicy sandwich sauce, but if you've got any hot honey or chili crisp on hand, either one would be delicious in its place.

## INGREDIENTS

- 4 City Barbeque Buns
- 4 slices City Barbeque Smoked Ham
- 4 slices cheese (we used colby jack)
- 4 eggs
- kosher salt and black pepper
- Spicy Maple Mayo, recipe follows
- olive oil, for preparing eggs

## INSTRUCTIONS

1. Preheat the broiler to high.
2. Toast buns (if using a standard toaster, you might have to squish them a bit to fit). Spread top bun halves with Spicy Maple Mayo and set aside.
3. Place bottom bun halves on a sheet pan, then top with ham and cheese. Broil until cheese is melted—this can go quick, so keep an eye on it—then remove from oven.
4. Heat olive oil in a small nonstick skillet and prepare eggs: we tested with a fried egg (we love a runny yolk), but scrambled would also work well here. No matter how you prepare them, be sure to season eggs well with salt and pepper.
5. Gently place cooked egg on top of ham and cheese, add top bun halves, and serve.

# SPICY MAPLE MAYO

**Makes about ⅓ cup**

## INGREDIENTS

- ¼ c mayonnaise
- 2 Tbs pure maple syrup
- ¼ tsp cayenne pepper (to start)
- pinch kosher salt

## INSTRUCTIONS

1. Combine all ingredients in a small bowl. Taste and adjust seasonings: we recommend starting light on the cayenne, adding a bit more at a time until the heat level is to your liking.

Mayo will keep, refrigerated, for about a week.





# COLLARDS, PORK, AND PARMESAN FRITTATA

Serves 6–8

The pork in this frittata comes from the pulled pork and smoked bacon in our collard greens, but feel free to add more City Barbeque Pulled Pork if you’ve got it! Start with a couple ounces, add them to your skillet with the collards, break up any large pieces of pork, and make sure it’s all heated through before continuing with the recipe.

Also, take note when we say to whisk gently: vigorous whisking will introduce a lot of air in the egg mixture, which makes for a dense, deflated frittata.

## INGREDIENTS

- 2 c City Barbeque Collards with Pork, drained
- 1 c shredded Parmesan
- ½ c half-and-half
- 8 eggs
- 1 Tbs unsalted butter
- kosher salt and black pepper

## INSTRUCTIONS

1. Preheat the oven to 350°F.
2. In an oven-safe skillet, melt butter over medium-high heat. Add collards and cook, stirring every so often, until greens are heated through and most remaining liquid has evaporated.
3. In a bowl, very gently whisk eggs and half-and-half. Gently stir in cheese. Season with salt and pepper.
4. Pour the egg mixture over collards and continue cooking over medium-high heat until you see the sides of the frittata start to pull away from the pan, about 5 minutes. Transfer to the oven and cook for 13–15 minutes, or until just set.
5. Let rest for about five minutes before slicing. Serve warm or at room temperature.





# SKILLET HAM WITH RED-EYE GRAVY

Serves 2

True story: the teammate who provided this recipe said after she ate it for the first time, she had to remind herself out loud it was a bad idea to lick the rest of the gravy out of the still-hot cast-iron skillet. Here’s your reminder: don’t burn your tongue. You can always make more gravy.

## INGREDIENTS

- 2 slices City Barbeque Smoked Ham
- ½ c freshly brewed black coffee
- ¼ c water
- 2 Tbs unsalted butter, divided
- 1 tsp brown sugar
- kosher salt and black pepper
- warm biscuits, for serving

## INSTRUCTIONS

1. Add one tablespoon of butter to a (preferably cast-iron) skillet over medium-high heat. Add ham and cook until browned and warmed through. Remove ham from skillet and set aside.
2. Keep the pan over medium-high heat and add brown sugar, coffee, and water, scraping the bottom of the pan to free up any browned bits. Bring gravy to a boil, then reduce to a simmer.
3. Once gravy begins to thicken, add remaining tablespoon of butter. Stir until butter is incorporated and gravy is shiny, silky, and smooth. Season to taste with salt and pepper.
4. Plate ham on or alongside biscuits and pour gravy over ham. Serve immediately. Don’t lick the skillet.





# MEXICAN CORN FRITTERS

Makes 6–7 four-inch fritters

Depending on how you top them, these fritters can be a fully loaded savory side or the perfect sweet treat to cap off dinner. We tend to serve them on the sweet side, with a generous drizzle of honey, but we can’t resist a corn pudding fritter covered in queso fresco, either...

## INGREDIENTS

- 2 ½ c City Barbeque Corn Pudding
- ¼ c chopped green onion
- 2 Tbs olive oil, for frying
- 1 Tbs chopped fresh cilantro
- 1 Tbs green chili salsa

### Suggested toppings

- honey
- queso fresco
- sour cream
- pico de gallo

## INSTRUCTIONS

1. In a medium bowl, mix corn pudding, green onion, cilantro, and green chili salsa until thoroughly combined. Shape mixture into 4-inch patties.
2. Preheat olive oil in a pan over medium-high heat. Once oil is bubbling, gently add corn pudding patties, taking care not to crowd the pan.
3. Fry patties until golden brown, about 3 minutes on each side. Depending on the size of your pan, you may have to do this in batches.
4. Top with a drizzle of honey or the savory toppings of your choice.





# SMASHED POTATO PANCAKES

Makes 8 three-inch pancakes

We never seem to have any smashed potatoes left over—seriously, we had to go get some more just to develop this recipe—but if you have any on hand, this is what you want to make with them! These melt-in-your-mouth pancakes are perfect for dinner, breakfast, or whenever snacky feelings strike.

## INGREDIENTS

- 2 c City Barbeque Smashed Potatoes
- ½ c flour, divided
- ¼ c finely chopped yellow onion
- 1 egg
- 2 Tbs olive oil, for frying
- ½ tsp garlic powder
- kosher salt and black pepper

### Suggested toppings

- chives
- sour cream
- bacon
- thick-cut shredded cheddar cheese

## INSTRUCTIONS

1. In a large bowl, mix 1/4 cup flour, onion, egg, garlic powder, salt, pepper, and smashed potatoes until thoroughly combined. Cover the bowl and refrigerate overnight, or at least a couple of hours.
2. Place remaining 1/4 cup of flour in a separate bowl.
3. Once potato mixture is cold, scoop out about 3 tablespoons at a time and form small pancakes, about 3 inches in diameter. (If you’ve got one, a cookie scoop works really well here; you’ll use about two scoops per pancake.)
4. Coat both sides of each pancake with your reserved flour, forming a thin layer of flour around the outside. This takes some stickiness out of the pancake (and helps create that crispy crust everyone loves).
5. Preheat olive oil in a pan over medium-high heat. Once oil is bubbling, gently add pancakes, taking care not to crowd the pan.
6. Cook pancakes for approximately 3 minutes on each side or until golden brown. Depending on the size of your pan, you may have to do this in batches. Replace oil as needed.
7. Very gently remove pancakes from pan and let rest on a paper towel-lined plate, blotting to remove any additional oil.
8. Top as desired and enjoy immediately.





# BRISKET CHILI

Serves 6–8

This isn’t the recipe for the brisket chili we serve in our restaurants, but rather the lazy version we like to make at home on cold winter days. If you don’t want to check on your chili, feel free to throw everything in a slow cooker and walk away: we’ve already smoked the brisket for you, so there’s no browning required. We serve this one with Cornbread Croutons (page 17) when we’re feeling fancy, but more often than not we’ll just crumble our cornbread right on top.

## INGREDIENTS

- 3 15-ounce cans peeled tomatoes
- 2 15.5-ounce cans mild chili beans
- 1 15.5-ounce can hot chili beans
- 1 10-ounce can diced tomatoes with green chiles
- 1 4-ounce can chopped green chiles
- 1 Tbs garlic powder
- 1 tsp chili powder
- 2 tsp sugar
- ¼–½ lb City Barbeque Brisket

Cornbread Croutons (page 17)  
or City Barbeque Cornbread,  
for serving

## INSTRUCTIONS

1. Add all ingredients to a large heavy-bottomed pot set over medium heat.
2. Bring to a boil, stirring frequently, then reduce to a simmer.
3. Cover and cook on low for 4 hours. If you prefer a thicker chili, remove the lid and cook uncovered until chili reaches desired consistency.

To prepare in a slow cooker, add all ingredients and cook on LOW for 8 hours or HIGH for 4 hours.



# CORNBREAD CROUTONS

Makes about 2 cups

These crunchy little cubes are delicious dunked in your homemade Brisket Chili (page 15), sprinkled on your favorite green salad, or eaten by the handful out of a bowl on the kitchen counter.

## INGREDIENTS

- 2 c cubed City Barbeque Cornbread (about a loaf and a half)
- 2 Tbs olive oil
- kosher salt and black pepper

## INSTRUCTIONS

1. Preheat the oven to 375°F.
2. Place cornbread cubes in a large bowl. Drizzle with olive oil, season with salt and pepper to taste, and toss very gently to combine.
3. Spread cubes out on a baking sheet and pop them in the oven.
4. Bake for six minutes, toss gently, then bake for six more minutes. Croutons should be ready around the 12-minute mark, but oven temperatures and personal tastes vary.







# HAM SALAD

Serves 4–6

When we say this is a family recipe, we really mean it: it comes from a teammate whose family always gets a little bit more ham than they’ll need, just to be able to make this exact salad. They’ve also been making it long enough to eyeball it, so the recipe is flexible based on how much ham you have on hand. This is one of those dishes that’s good any way you spread it: sandwiches, crackers, crudité, by the spoonful...

## INGREDIENTS

- 1 lb City Barbeque Smoked Ham
- ¼–½ c mayo
- ¼–½ c dill relish

## INSTRUCTIONS

1. Pulse ham in a food processor until smooth. Transfer ham to a large bowl.
2. Add 1/4 cup each of mayo and relish and mix thoroughly to combine. Add additional mayo and relish as needed to get ham salad to your desired consistency.



# SMASHED POTATO SOUP

Serves 6

You might not be surprised to learn we’re big believers in comfort food. Trust us when we say this recipe just feels like home.

## INGREDIENTS

- 4 c chicken or vegetable stock
- 4 c City Barbeque Smashed Potatoes
- 2 c milk (we used coconut milk, but whole milk works great here, too)
- 1 c diced onions
- 1 c diced carrots
- 1 c diced celery
- 1 leek, cleaned and diced
- 2 cloves fresh garlic, minced
- 2 Tbs olive oil
- 1 tsp finely chopped fresh rosemary
- 1 tsp kosher salt
- ½ tsp black pepper

## INSTRUCTIONS

1. In a large heavy-bottomed pot, heat olive oil.
2. Add onions, carrots, celery, and leek and sauté until softened, about 10 minutes.
3. Add stock, garlic, rosemary, salt, and pepper. Bring to a boil, then reduce to a simmer and cook for 30 minutes.
4. Add milk and potatoes and stir to combine. Bring just to a boil, then remove from heat.
5. Serve hot, with toppings of your choice.

### Suggested toppings

- shredded cheese
- chopped cooked bacon
- chopped chives
- chopped green onion
- sour cream
- cream cheese







# BRISKET GYROS WITH HOMEMADE TZATZIKI

Serves 4

This recipe includes a little advance prep, since the tzatziki needs to hang out for a few hours to come together, but we promise it’s worth it. If you aren’t in the mood for a pita, swap it out for a bowl of greens or grains.

## INGREDIENTS

- ½–1 lb City Barbeque Beef Brisket, warmed
- 4 pitas
- Homemade Tzatziki, recipe follows

**Suggested toppings**

- diced tomatoes
- diced cucumber
- thinly sliced red onion
- pickled red onion
- crumbled feta
- lettuce
- fresh french fries (trust us)

## INSTRUCTIONS

1. Preheat the broiler to high. Place pitas in the oven just long enough to heat them up, no more than a minute or so. You want them to be warm and pliable, not crispy.
2. Assemble gyros: spread a generous serving of tzatziki over each pita, add brisket and toppings, and enjoy.

# HOMEMADE TZATZIKI

Makes about 1 cup

## INGREDIENTS

- ¾ c plain full-fat Greek yogurt (two individual 5.3-ounce pots work great)
- 2 cloves garlic
- 1 cucumber
- 2 Tbs extra-virgin olive oil
- 1 Tbs red wine vinegar
- 2 tsp fresh dill
- kosher salt and black pepper

## INSTRUCTIONS

1. Add the yogurt to a mixing bowl: you’ll want to use one slightly bigger you think you’ll need for ¾ cup of yogurt.
2. Finely chop garlic, then sprinkle with salt and pepper. Using the flat of your knife, smash the garlic with seasonings, then add smashed, seasoned garlic to yogurt. Mix well, then taste to check seasoning and adjust as needed.
3. Peel cucumber, then lay out a couple layers of clean dishtowels. Carefully grate cucumber over the towels. Squeeze grated cucumber, changing towels as needed, to get all the water out. Add grated cucumber to yogurt mixture and stir again.
4. Add a half-tablespoon of olive oil; stir. Then a half-tablespoon of vinegar; stir. Continue until all your olive oil and vinegar have been added (you’ll have a couple extra rounds of olive oil there at the end).
5. Add dill and stir to combine. Cover tzatziki and refrigerate overnight, or at least a couple of hours. Leftover tzatziki will keep 2–3 days in the fridge; be sure to give it a good stir before serving.





# CUBAN SANDWICH

Serves 4

If you’ve got a panini press sitting around the kitchen, now is its time to shine. If not, a couple of cast-iron skillets—or even a single skillet and a clean brick wrapped in foil—make an admirable substitute. Just be careful with whatever heavy item you use to press your sandwiches!

## INGREDIENTS

½–1 lb	City Barbeque Pulled Pork
1 pt	City Barbeque Pickles (you’ll have extras for snacking)
4	City Barbeque Buns
4 slices	City Barbeque Smoked Ham
4 slices	Swiss cheese
4 Tbs	yellow mustard
4 Tbs	unsalted butter, softened

## INSTRUCTIONS

1. Butter the outsides of buns, both the tops and the bottoms. Spread mustard on the inside of each bun half.
2. On the bottom bun halves, layer cheese, pork, ham, and pickles. Cover with buttered top bun halves.
3. Preheat a skillet or griddle to medium-high heat, then add a sandwich. Using another heavy skillet (or a foil-wrapped brick), press down on the top of the sandwich, squishing it flat. Once the bottom bun is golden-brown, flip sandwich and repeat your pressing/grilling process on the other side.
4. Slice in half and enjoy immediately.





# HOLIDAY LEFTOVERS SANDWICH

Serves 1

Your favorite seasonal flavors, all wrapped up in a bow—or should we say bun? We always overprepare a little at the holidays, just so we'll be able to make these sandwiches. City Barbeque Turkey Breast: truly, the gift that keeps on giving. Even as leftovers.

## INGREDIENTS

- 2 slices City Barbeque Turkey Breast, warmed
- 2 Tbs stuffing, warmed
- 1 Tbs cranberry sauce
- 1 City Barbeque Bun

## INSTRUCTIONS

1. Toast bun (optional but recommended).
2. Build sandwich by layering turkey, stuffing, and cranberry sauce inside bun. Enjoy immediately.





# SPICY CHIPOTLE TURKEY PANINI

Serves 1

Grab that countertop panini maker again! We’re turning your leftover turkey into a speedy, spicy sandwich that’s sure to please. And don’t worry if the gravy’s all gone: chipotle mayo is here to save the day. Use your favorite prepared brand if you’ve got one, or follow our three-ingredient recipe to whip up a quick batch of your own.

## INGREDIENTS

- 2 slices     sourdough bread
- 2–3 slices   City Barbeque Turkey Breast
- 4–5 slices   salami
- 1 slice       pepper jack cheese
- ¼             avocado, sliced
- ½ Tbs        chipotle mayo (prepared or homemade, recipe follows)
- handful      baby spinach (optional)
- unsalted butter, softened

## INSTRUCTIONS

1.   Preheat panini maker or grill. Butter the outside of each slice of bread.
2.   On the inside of one slice of bread, add a generous layer of chipotle mayonnaise, followed by avocado, salami, turkey, and cheese.
3.   Add your top slice of bread and add to panini maker, buttered sides out.
4.   Cook until golden brown. Slice in half and serve immediately.

# HOMEMADE CHIPOTLE MAYO

Makes about ½ cup

## INGREDIENTS

- ½ c            mayonnaise
- 1 Tbs         lime juice
- 1 tsp         chipotle chili powder

## INSTRUCTIONS

1.   Add all ingredients to a small bowl and whisk to combine. If mayo is looking too thick, add a tablespoon of water or milk to thin.
- Mayo will keep, refrigerated, for about a week.





# TURKEY RACHAEL

Serves 1

If a Rachel is a Reuben sandwich with turkey and coleslaw instead of corned beef and sauerkraut, a Rachael is a sandwich made by our teammate, Rachael, with City Barbeque Turkey Breast and Vinegar Slaw. Don't be fooled by the short ingredient list: the turkey and slaw bring a lot to the table. Rachael knows what she's doing.

## INGREDIENTS

- 2 slices City Barbeque Turkey Breast, warmed
- 2 Tbs coleslaw
- Thousand Island dressing, to taste
- City Barbeque Bun

## INSTRUCTIONS

1. Toast bun (optional but recommended).
2. Build sandwich by layering coleslaw, turkey, and dressing inside bun. Enjoy immediately.





# BRISKET FAJITAS (OR NACHOS!)

**Serves 3–4**

Looking for something to serve with your Mexican Corn Fritters (page 11)? These easy fajitas are here for you!

Don't feel like standing in front of the stove? Scatter tortilla chips on a baking sheet, top with cheese and brisket, pop it all under the broiler, and sit down to watch the cheese melt! Load up your nachos with your favorite toppings and you've got dinner on the table in less than 5 minutes.

## INGREDIENTS

- ½ lb City Barbeque Brisket, thinly sliced
- 1 medium yellow onion, thinly sliced
- 1 large red bell pepper, thinly sliced
- 1 large green bell pepper, thinly sliced
- 2 limes, divided
- 1 Tbs cilantro paste
- 1 Tbs minced garlic
- 1 Tbs olive oil
- tortillas of your choice

## INSTRUCTIONS

1. Toss onions, peppers, oil, garlic, cilantro, and the juice of one lime (about 2 tablespoons) in a large skillet over medium heat. Cook, uncovered, until onions and peppers begin to caramelize.
2. Add brisket and a tablespoon of water and cover. Cook for 5 minutes, stirring as needed.
3. Fill tortillas with fajitas. Dress with toppings of your choice and serve with lime slices for squeezing.

### Suggested toppings

- fresh cilantro
- avocado
- pico de gallo
- corn salsa
- queso fresco
- cheddar cheese



# COLLARD GREEN LINGUINE

Serves 4

No one will believe this is a three-ingredient recipe: we did all the work for you when we whipped up these collards from scratch.

## INGREDIENTS

- 8 oz dry linguine
- 2 c City Barbeque Collards with Pork
- ¼ c shredded Parmesan
- kosher salt and black pepper

## INSTRUCTIONS

1. Set a pot of water to boil. Once water is boiling, salt the water, add linguine, and cook for about a minute less than indicated on the package.
2. While pasta cooks, set a large, shallow pan over medium-high heat. Add collards and cook until heated through, breaking up any larger bits of pork or bigger collard leaves you find.
3. Once linguine is just shy of al dente, reserve 1/2 cup of pasta water, then drain the pasta. Add linguine to the pan with collards and stir to combine, adding pasta water as needed to help bring things together.
4. Divide onto four plates and top each with freshly cracked black pepper and a tablespoon of Parmesan. Serve immediately.





# SHEPHERD'S PIE

Serves 6

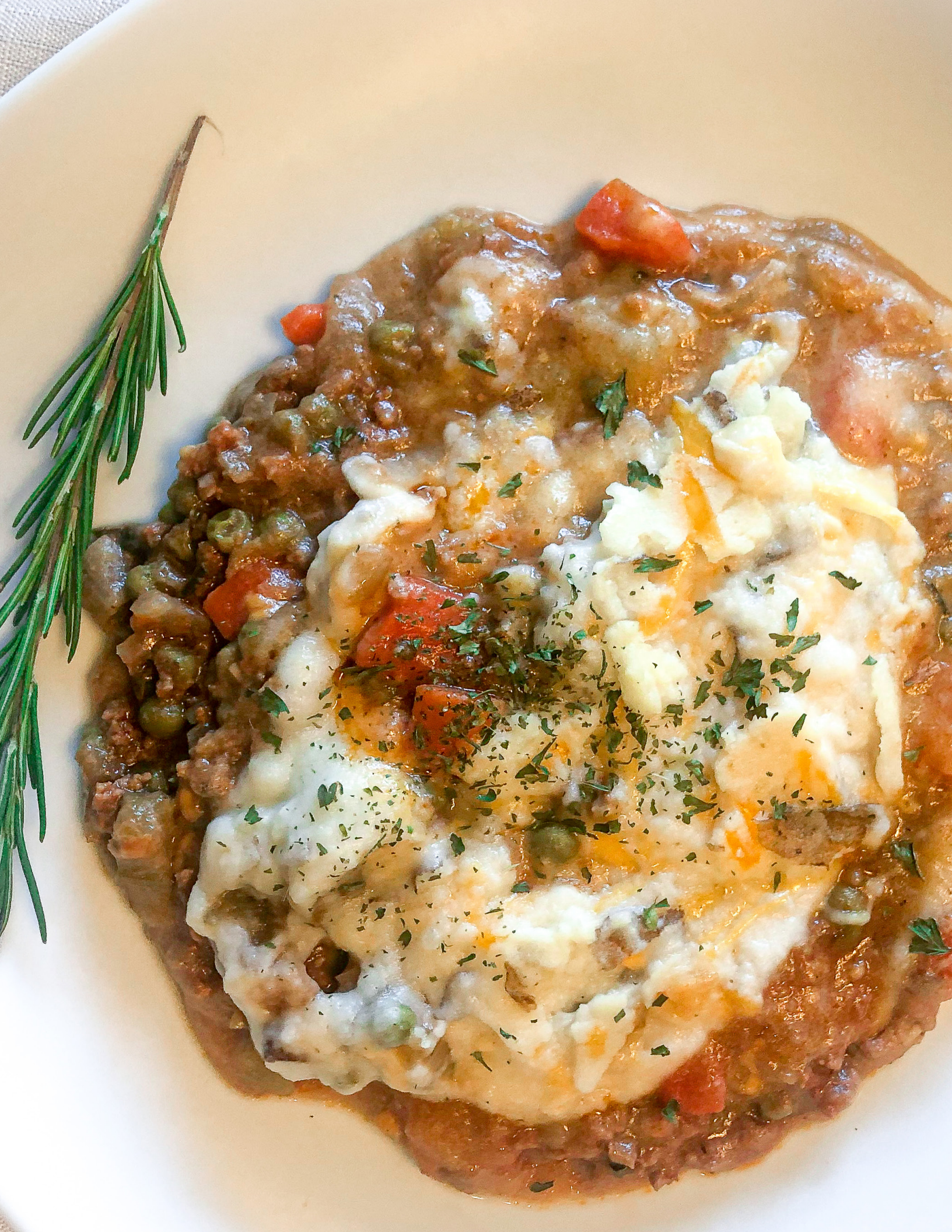
A classic shepherd's pie is the definition of “home-cooked,” but that doesn't mean all the ingredients have to be cooked in your home... we'll smash those potatoes by hand for you and no one'll be the wiser. (For a less traditional, more barbeque-y pie, swap out the lamb for City Barbeque Brisket or Pulled Pork.)

## INGREDIENTS

1 lb	ground lamb
1	yellow onion, chopped
3	carrots, peeled and chopped
2 c	beef broth
½ c	frozen peas
½ c	frozen corn
2 Tbs	olive oil
2 Tbs	all-purpose flour
2 Tbs	tomato paste
1 Tbs	Worcestershire sauce
2 tsp	dried parsley
1 tsp	chopped fresh rosemary leaves
1 tsp	fresh thyme leaves
½ tsp	kosher salt
½ tsp	black pepper
2 cloves	garlic, minced
4 c	City Barbeque Smashed Potatoes
½ c	shredded cheese of your choice (we used cheddar)

## INSTRUCTIONS

1. Preheat oven to 400°F.
2. Add oil to a large oven-safe skillet set over medium-high heat. Add onion and carrots and cook, stirring occasionally, until semi-soft, 5–10 minutes.
3. Add lamb to the skillet, breaking it apart with a wooden spoon, then add parsley, rosemary, thyme, salt, and pepper. Stir well. Cook for 8–10 minutes, stirring occasionally, until lamb is browned and cooked through.
4. Add Worcestershire sauce and garlic and stir to combine. Cook for 1 minute.
5. Add flour and tomato paste. Stir until well incorporated and no clumps of tomato paste remain.
6. Add broth, peas, and corn. Bring to a boil, then reduce to simmer and cook for 5 minutes, stirring occasionally. Remove from heat.
7. In a medium bowl, combine smashed potatoes and cheese. Spread potato mixture in an even layer over all other ingredients in the skillet.
8. Transfer to oven and bake for 30–40 minutes, until potatoes are golden brown.





# SMASHED POTATO GNOCCHI

**Serves 6**

Cold-weather comfort food? Check. Guaranteed to impress? Check. Way easier than it looks because we already took care of the potatoes for you? Check.

## INGREDIENTS

- 2 c City Barbeque Smashed Potatoes
- 3 c all-purpose flour, divided
- 1 egg, beaten
- 1 tsp kosher salt
- water
- your favorite pasta sauce, for serving
- Parmesan cheese, for serving (optional)

## INSTRUCTIONS

1. In a large bowl, combine smashed potatoes and beaten egg. Add 2 cups flour and stir to combine.
2. Sprinkle work surface with remaining flour, then turn out your potato mixture and knead until it comes together like a dough.
3. Using a flour-dusted fork, roll dough into 1-inch balls.
4. Bring large pot of water to boil and add salt.
5. Boil gnocchi in batches, about 4–6 pieces at a time. Each batch should cook for about 3–4 minutes, or until gnocchi float.
6. Serve with your favorite pasta sauce and Parmesan cheese.







# BLUEBERRY CORN PUDDING CRUMBLE

Serves 6–8

A couple cups of leftover corn pudding, a bag of blueberries from the freezer, and a single lemon are pretty much all you need to make this cozy, lazy berry bake. While we like it for dessert, we can also strongly recommend it for breakfast (whether or not you include ice cream in the AM is up to you).

## INGREDIENTS

- 4 c blueberries (fresh or frozen)
- 2 c City Barbeque Corn Pudding
- ¼ c+½ tsp sugar, divided
- 2 Tbs fresh lemon juice
- 1 Tbs cornstarch
- 1 Tbs heavy cream
- 1 heaping tsp fresh lemon zest
- pinch kosher salt
- vanilla ice cream, for serving

## INSTRUCTIONS

1. Preheat the oven to 375° F.
2. Add berries, 1/4 cup sugar, and salt to a medium saucepan. Cook over low heat until berries start to release their juice (this will take longer for frozen berries).
3. Once berries are starting to look saucy, add lemon juice and zest, then increase the heat to medium-high and cook until mixture comes to a gentle boil.
4. Remove from heat and stir in cornstarch until thoroughly combined. Carefully pour warm berry mixture into an oven-safe glass or ceramic pie dish.
5. Crumble corn pudding evenly over top of berries, breaking up any large bits you may find.
6. Brush heavy cream over corn pudding topping, then sprinkle with remaining 1/2 teaspoon sugar.
7. Place pie dish on a baking sheet to catch any drips. Bake for 20–25 minutes, or until blueberry sauce has thickened and corn pudding is golden brown. Serve with vanilla ice cream.





# ICE CREAM COOKIE BARS

Makes 1 ice cream cookie bar

It's the best of both worlds: an ice cream sandwich, made with chocolate chip cookies baked by someone else (hi, that's us). While we've never seen anyone turn down a square ice cream cookie bar, we love using cookie cutters to make these into fun shapes.

## INGREDIENTS

- 2 City Barbeque Chocolate Chip Cookies
- ¼ c vanilla bean ice cream
- hot fudge, for serving (optional but obviously recommended)

## INSTRUCTIONS

1. Cut cookies into whatever shape you like, either with cookie cutters or a sharp knife. Make sure you have two matching pieces for the top and bottom layer of each serving.
2. Leave ice cream on countertop to soften for a few minutes.
3. Scoop ice cream onto one cookie bar shape, smoothing out as best as you can, then add the top cookie bar layer. Clean up the edges with a knife.
4. Eat immediately or wrap in wax paper and freeze for later.





# SWEET POTATO CASSEROLE COOKIES

Makes about 2½ dozen cookies

We’re always happy to have sweet potato casserole for dessert—even more so if it’s been baked into these soft, cakey cookies. If the sweet potatoes don’t already have you in a holiday mood, the warm spices sure will (seriously, the smell of these baking is better than any seasonal candle).

## INGREDIENTS

- ½ c room temperature unsalted butter
- ½ c sugar
- 1 c sweet potato casserole
- 2 large eggs
- 1 tsp vanilla extract
- 1 ½ c flour
- ¼ tsp ground nutmeg
- ½ tsp ground cinnamon
- ½ tsp kosher salt

## INSTRUCTIONS

1. Preheat your oven to 350°F.
2. In a large bowl, mix butter, sugar, and sweet potato casserole until combined. Add eggs and vanilla.
3. In a separate bowl, combine flour, nutmeg, cinnamon, and salt.
4. Add dry ingredients to wet ingredients, a half cup at a time, until all ingredients are thoroughly combined into a thick, sticky dough.
5. Scoop out tablespoon-sized balls of dough and place at least an inch apart on a nonstick cookie sheet. Bake 10 minutes.
6. Let the cookies rest on the baking sheet for 2 minutes before moving to a cooling rack.



A top-down photograph of a kitchen scene. A large wooden cutting board is in the upper left. A large, wide-bladed knife with a ribbed handle lies diagonally across the center. In the bottom left, several brass measuring spoons are scattered. The dark surface is dusted with white salt and reddish-brown spices. A red logo is in the bottom right corner.

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