



For our first-ever Make It Delish Recipe Contest, we challenged our fans to come up with delicious recipes using their favorite Buddig and Old Wisconsin products, plus a few secret ingredients. And they didn't disappoint! We received thousands of recipes, the best of which were recreated by a trained chef, judged by a panel of experts and included in this cookbook for you to share with your family. Enjoy!





Ham and Pepper Twisters

Created by: Amy M.
Santa Rosa, CA

Third place winner for the month of December,
voted overall Grand Prize winner.

Total Time: 80 minutes

Difficulty: Medium

Makes: 4 servings

Ingredients:

- 9 slices of Buddig Ham
- 2 red bell peppers, roasted
- 2 oz. cream cheese, softened
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 sheet of puff pastry, thawed

Directions:

Roast the red bell peppers until outsides are charred. Place the bell peppers in a bowl and cover with plastic wrap for 5 minutes.

Preheat oven to 375.

Remove the charred skin and seeds from the peppers and place the flesh in a food processor. Add the cream cheese, salt and pepper and pulse until you have a smooth mixture.

Lay out the puff pastry and spread half of the bell pepper mixture over it. Lay ham over the bell pepper mixture. Using a pizza cutter or sharp knife, cut the puff pastry in half horizontally then into 10 slices vertically (you'll end up with 20 twists). Twist each piece twice and place on a cooking sheet. Bake for 15-20 minutes or until golden brown. Serve with the remaining pepper mixture. Enjoy!





Brink's Warm, Meaty, Cheesy Tailgate Snacks

Created by: Stacy B.
Lake Alfred, FL

Total Time: 45 minutes

Difficulty: Medium

Makes: 4-6 servings

Ingredients:

- 1 (5 oz.) bag of Old Wisconsin Snack Sticks
- 1 Bag Frigo® Cheese Heads® Colby Jack Cheese Sticks
- 1 can biscuits
- 2 Tbsp. milk
- 1 Tbsp. sour cream
- 1 egg
- 1 oz. pouch ranch dip mix
- 2 Tbsp. Parmesan cheese

Directions:

Preheat oven to 350 degrees.

Cut Old Wisconsin Snack Sticks into small pieces. Cube Frigo Colby Jack Cheese Sticks. Cut biscuits into fourths.

In a large bowl whisk milk, sour cream, egg and ranch dip mix. Toss cut biscuits into mixture and coat well.

Pull biscuit pieces out one by one and wrap biscuit dough around a snack stick piece and one cube of cheese. Make sure inside contents are covered well by dough. Dip in mixture to coat well.

Place on greased cookie sheet and bake at 350 degrees for 12-17 minutes.

Remove from oven and sprinkle with Parmesan cheese while warm.





Sausage and Cheese Potato Balls

Created by: Cameron S.
Los Angeles, CA

Total Time: 1 hour

Difficulty: Medium

Makes: 6 servings

Ingredients:

- 1 cup diced Old Wisconsin Garlic Sausage
- 2 Frigo® Cheese Heads® Cheese Sticks
- 2 large baking potatoes (peeled and roughly chopped)
- 1 Tbsp. olive oil (plus more for baking sheet)
- 1/2 cup chopped onion
- 1/2 cup plain Greek yogurt
- 1 cup panko bread crumbs
- Salt & pepper to taste

Directions:

Preheat oven to 350 degrees.

Bring a large pot of salted water to a boil and add potatoes, cooking until tender.

In a large skillet heat oil and add onions and sausage. Cook until onions are soft and sausage has some browning.

Mash potatoes with yogurt, salt and pepper. Add sausage and onion and mix until well distributed.

Cut cheese sticks into thirds. Using a 1/3 cup measure scoop out potato mixture. Take one piece of cheese and form a potato ball around it.

Repeat until all cheese is used. Roll balls in bread crumbs and bake on a lightly greased baking sheet for 15-20 minutes.





Cheddar Stuffed Bacon Wrapped Polish Sausage Dogs with Habanero Coleslaw

Created by: Matthew I.
San Jose, CA

Total Time: 45 minutes

Difficulty: Easy

Makes: 6 servings (1 each)

Ingredients:

- 6 Old Wisconsin Original Polish Sausages
- 6 Frigo® Cheese Heads® Cheese Sticks
- 6 strips thick cut bacon
- 6 hot dog buns
- 1/4 cup mayo
- 1/4 cup honey
- 1 tsp. habanero hot sauce
- 1 Tbsp. rice vinegar
- 1/2 tsp. black pepper
- 1/2 tsp. salt
- 6 cups coleslaw veggie mix (without sauce)

Directions:

Bacon Wrapped Sausages:

Start charcoal or preheat grill to medium heat.

Cut a slit vertically into each sausage, then stuff with one cheese stick.

Place a strip of bacon on the end of a sausage. Tightly roll in a spiral along the length, without overlapping the edges. Use a toothpick on both ends to secure bacon.

Grill for 10–15 minutes, rotating to cook each side every few minutes. Final cooking time depends on your specific grill heat and desired bacon crispness. Toast buns and place one sausage into each bun.

Green Habanero Coleslaw Topping:

In a small bowl whisk together remaining coleslaw ingredients, except coleslaw veggie mix.

Place shredded coleslaw veggie mix into a large bowl. Add coleslaw dressing, fold and stir to evenly combine.

Top sausages with coleslaw and serve extra on side.





Mashed Potato Pie with Salami, Caramelized Onions and Fontina Cheese

Created by: Gilda L.
Millsboro, DE

Total Time: 90 minutes

Difficulty: Medium

Makes: 8 servings

Ingredients:

- 4 oz. Buddig Original Cotto Salami, coarsely chopped
- Cooking spray
- 2 large onions, thinly sliced
- 2 Tbsp. olive oil
- 1 tsp. salt, divided
- 2 1/2 pounds potatoes, peeled and cubed
- 1/4 cup and 1 Tbsp. butter, divided
- 1/4 cup whole milk
- 2 Tbsp. horseradish
- 1 egg, beaten
- 1 cup shredded Fontina cheese
- 3/4 cup grated Romano cheese, divided

Directions:

Spray a 2 1/2 quart casserole dish with cooking spray. Set aside. Heat oven to 400 degrees.

Sauté onions in olive oil in a large skillet over medium-high heat until onions are tender and caramelized. Season with 1/4 teaspoon salt.

Meanwhile, cover potatoes and 3/4 teaspoon salt with water in a 4 quart saucepan, bring to boil and cook until potatoes are tender (about 15–18 minutes). Drain potatoes. Return potatoes to same pan. Place pan over medium heat until all moisture has evaporated. Add 1/4 cup butter and mash until fairly smooth. Stir in the milk, horseradish and egg until blended. Fold in the caramelized onions, salami, Fontina cheese and 1/4 cup Romano cheese.

Spread potato mixture into the prepared 2 1/2 quart casserole dish. Sprinkle 1/2 cup Romano cheese over the top. Cut butter into very small cubes and sprinkle over top. Bake 30–35 minutes, or until top is a light golden brown. Let sit 5 minutes before serving.





Buddig Ham, Potato and Cheese Waffles

Created by: Gus C.
Issaquah, WA

Total Time: 45 minutes

Difficulty: Easy

Makes: 4-6 waffles

Ingredients:

- 4 oz. Buddig Original Ham, diced
- Cooking spray
- 1 1/2 cup unbleached white flour
- 2 tsp. baking powder
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1 cup cooked mashed potatoes (leftovers from night before are best)
- 2 cups buttermilk
- 2 eggs, slightly beaten
- 1/2 cup shredded cheddar cheese
- 2 Tbsp. chopped scallions (white and green parts)
- 2 1/2 cups apple sauce
- 1 1/2 cups sour cream
- 2 oranges, sliced as garnish

Directions:

Heat a waffle iron and lightly coat with cooking spray.

Whisk the flour, baking powder, salt and pepper in a bowl until well mixed.

In a separate bowl, mix the mashed potatoes, buttermilk and eggs until they are all combined.

Add the dry ingredients into the mashed potato mixture and whisk until just combined. Fold in the Buddig ham, cheddar cheese and scallions.

Add approximately 1 1/2 cups (depending upon type of waffle iron being used) to the waffle iron and cook according to manufacturer directions. Add cooking spray as needed and cook the remaining waffles until the batter is all used.

Garnish the plate with orange slices and serve each waffle with 1/2 cup apple sauce and 1/4 cup sour cream immediately or freeze the waffles for future use.





Tasty Tater Breakfast Cups

Created by: Rebecca T.
Keizer, OR

Total Time: 45 minutes

Difficulty: Easy

Makes: 12 muffins

Ingredients:

6 oz. Old Wisconsin Turkey
Snack Bites, each piece cut
in half

Cooking spray

3 cups country style shredded
hash brown potatoes,
thawed or refrigerated

3 Tbsp. butter, melted

1/8 tsp. salt

1/8 tsp. pepper

6 large eggs, lightly beaten

1/4 cup finely diced green bell
pepper

1/4 cup finely diced red bell
pepper

1/4 cup sliced green onion

8 oz. shredded Mexican blend
cheese

Directions:

Heat oven to 400 degrees. Spray two
muffin tins liberally with cooking spray.

In a bowl, combine hash browns, butter,
salt and pepper and divide evenly into 12
prepared muffin cups. Press mixture onto
sides and bottom of muffin tins and bake
at 400 degrees for 12 minutes or until
brown.

In a bowl, combine eggs and bell peppers
and mix. Add sausage pieces to the hash
brown cups and spoon egg mixture evenly
into muffin tins. Sprinkle with green onion.

Return to oven and bake 13-15 minutes
until solid. Remove from oven, sprinkle
liberally with shredded cheese and enjoy!





Turkey, Brie and Pepper Melt with Spicy Cranberry Mayonnaise

Created by: Suzanne B.
Basking Ridge, NJ

Total Time: 30 minutes

Difficulty: Easy

Makes: 4 servings

Ingredients:

- 1 (9 oz.) package Buddig Oven-Roasted Turkey Breast
- 4 Tbsp. mayonnaise
- 4 Tbsp. cranberry sauce
- 1 tsp. hot sauce
- 8 slices sandwich bread
- 4 pickled red pepper fillets
- 2 Granny Smith apples, quartered, cored, very thinly sliced
- 8 oz. brie cheese, thinly sliced
- 2 Tbsp. butter

Directions:

In small bowl, whisk together mayonnaise, cranberry sauce and hot sauce. Assemble sandwiches by spreading cranberry mayonnaise on one side of each bread slice; layer a piece of red pepper, a portion of turkey, slices of apple and brie cheese on 4 slices of bread; top with remaining slices.

Melt 1 Tbsp. butter in a large skillet (or griddle) over medium heat. Cook sandwiches about 4 minutes per side. Add remaining butter when you flip the sandwiches. Serve warm.





Caribbean Black Bean and Mango Chicken

Created by: Mary H.
Prescott, AZ

Total Time: 20 minutes

Difficulty: Easy

Makes: 6 servings

Ingredients:

- 2 (6 oz.) packages Buddig Fix Quix Grilled Chicken Breast Strips
- 1 Tbsp. coconut oil (or any vegetable oil)
- 2 bell peppers (1 red and 1 yellow), seeds removed and cut into thin strips
- 1/2 tsp. minced habanero (or jalapeño) peppers
- 1/2 tsp. minced fresh garlic
- 1/2 cup canned low sodium chicken broth
- 1/4 cup canned unsweetened coconut milk
- 1 tsp. jerk seasoning
- 1 (15 oz.) can black beans, rinsed and drained
- 1 large ripe but firm mango, peeled, pitted, coarsely chopped
- 1/4 cup thinly sliced scallions (plus more for garnish)
- 1/4 cup chopped roasted and salted cashews

Directions:

Buddig chicken strips make this entrée easy—great for a quick weekday meal. This dish is fast and fresh; the vegetables and fruits add vibrant colors and varied flavors—and make the meal healthy too!

Heat oil in large nonstick skillet; add bell peppers, habaneros and garlic. Sauté over medium heat for 3 minutes, stirring occasionally. Remove peppers and garlic from skillet.

Add chicken, broth, coconut milk and jerk seasoning to skillet; stir. Bring to a simmer over medium-low heat. Cover and cook 2 minutes or until chicken is hot. Return peppers to skillet; add beans and mangoes. Stir; bring to a simmer. Cover; cook 2 minutes or until heated through. Stir in scallions. Place on serving platter. Garnish with cashews and additional scallions, as desired. Serves 4 main dish servings. (Serve over rice if desired.)





At Buddig, family is at the heart of everything we do. We've been a family company for over 72 years, so we appreciate the importance of family traditions—especially family meals. From our time-tested Buddig lunchmeats to our hardwood smoked Old Wisconsin sausages, nothing makes us happier than providing your family with great tasting meats at affordable prices.

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