

*Short on time, big on taste.*



# Henry's Baked Beans

**Prep and Cook Time:** 45 Minutes / **Feeds:** 6-8 people

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## INGREDIENTS

- 1 yellow onion (diced)
  - 1 green onion (chopped for garnish)
  - ½ slab of bacon (chopped)
  - ½ cup of brown sugar
  - ½ cup of sorghum
  - 1 can of black beans
  - 1 can of red kidney beans
  - 1 can of great northern beans
  - 2 Tbsp salt
  - 1 Tbsp black pepper
  - 1 Tbsp red pepper flake
  - 2 Tbsp of olive oil
  - 1 bottle of Y'all Co. Kentucky Henry Bain Sauce
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## PREP

1. Preheat oven to 375 degrees.
2. Dice yellow onion, chop bacon set in the same bowl.
3. Open cans of black beans, red kidney beans and great northern beans. Place beans in a colander and rinse with cold water.
4. Mix 2 Tbsp salt, 1 Tbsp pepper and 1 Tbsp red pepper flake in a bowl and set aside for your seasoning mix.

## COOK

5. Heat pan to high heat and add olive oil.
  6. Cook onions and bacon together until onions are caramelized and bacon is crispy.
  7. Add seasoning mix, brown sugar and sorghum to the pan. Cook for 2 minutes until sugar has caramelized.
  8. Add beans and ¾ of Kentucky Henry Bain Sauce to pan and simmer for about 5 minutes.
  9. Add beans to the baking dish and cover with aluminum foil.
  10. Place the baking dish in the oven and cook for 20 minutes on 375°.
  11. Remove the aluminum foil, add remaining Henry Bain Sauce and cook uncovered for 5 more minutes. Remove the dish from the oven.
  12. Add green onions for garnish and enjoy!
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# Comeback Grilled Potato Salad

**Prep and Cook Time:** 1 Hour / **Feeds:** 4-6 people

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## INGREDIENTS

- 6 red potatoes (sliced)
  - 1 package of prosciutto
  - 1 bunch of cilantro (chopped)
  - 3 Tbsp of olive oil
  - 2 Tbsp salt
  - 1 Tbsp black pepper
  - 1 Tbsp red pepper flake
  - 1 bottle of Y'all Co. Mississippi Comeback Sauce
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## PREP

1. Mix salt, pepper and red pepper flakes together and set aside.
2. Slice potatoes and place in a bowl. Fill the bowl with cold water and place in a refrigerator for about 20 minutes.
3. Remove the potatoes from the refrigerator and drain.
4. Add potatoes back to the bowl, drizzle with olive oil and season with seasoning mixture. Lightly toss.
5. Take potatoes and prosciutto to the grill.

## COOK

6. Heat grill to 350 to 400 degrees.
  7. Place potatoes on the bottom layer of the grill and prosciutto on the top rack.
  8. Cook potatoes for about 5 minutes then turn at a 45 degree angle to create grill marks.
  9. Flip after another 5 minutes and then repeat the same process.
  10. Cook prosciutto for about 2 minutes on each side or until it is crispy.
  11. Remove potatoes and prosciutto from the grill.
  12. Add potatoes to the bowl, chop prosciutto, add cilantro and stir in half of the bottle of Mississippi Comeback Sauce (if not creamy enough, add more sauce).
  13. Make sure your potatoes are still hot when you combine your ingredients.
  14. Mix well and place in the refrigerator for at least 20 minutes to an hour.
  15. Scoop and enjoy!
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# Jezebel Dip

**Prep and Cook Time:** 5 Minutes / **Feeds:** 4-6 people

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## INGREDIENTS

- 1 block of cream cheese
  - 1 box of your favorite crackers.
  - 1 bottle of Y'all Co. Tennessee Jezebel Sauce
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## PREP

1. Place cream cheese on serving dish.
2. Drizzle Tennessee Jezebel Sauce over cream cheese.
3. Serve with crackers.
4. It's just that easy!

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