

**Chef Jernard Wells Holiday Collard Greens**  
**Courtesy of Chef Jernard Wells**  
**@chefjernard**

**Ingredients:**

- 5 strips of sliced Turkey bacon
- 1 Smoked Turkey legs meat pulled off the bone
- 1 medium-size sweet onions, finely chopped
- 3 garlic cloves, finely chopped
- 2 (32-oz.) containers chicken broth
- 2 (1-lb.) packages fresh collard greens, washed and trimmed
- 1/3 cup apple cider vinegar
- 4 Tablespoons of sugar
- 3 tablespoons Granulated Garlic
- 3 tablespoons Granulated Onion powder
- 1 tablespoon black pepper
- 2 Tablespoon salt
- 1 Tablespoon of Red pepper flakes
- 2 Tablespoon of Olive Oil

**Method:**

Add Turkey bacon in pot sauté for 4 minute to release flavor then Add onions, and sauté for 4 more minutes; add turkey legs or wings and garlic, and sauté 1 minute. Stir in broth and remaining ingredients add collard greens. Cook 45 minutes with lid slightly covering the pot to desired degree of tenderness.

**Smoked Gouda Brown Sugar Whiskey Bacon Macaroni**  
**Courtesy of Chef Jernard Wells**  
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**Ingredients:**

3 cups chicken Stock

1 teaspoon salt

1/8 teaspoon vegetable oil

1 pound small elbow macaroni

2 tablespoons butter

3 tablespoons all-purpose flour

2 cups heavy Cream

1/4 teaspoon freshly ground white pepper

1 Teaspoon of Nutmeg

1 Tablespoon of Smoked Paprika

1/4 pound smoked Gouda cheese, shredded

1/4 pound of Mozzarella shredded

1/4 pound of smoked Cheddar Shredded

**Method:**

Preheat the oven to 375 degrees F. Put the chicken stock, 1/2 teaspoon of the salt, and the oil in a medium saucepan over high heat and bring to a boil. Add the macaroni and cook, stirring occasionally, until tender, about 8 minutes. In a separate medium size, saucepan, melt 2 tablespoons of the butter over medium heat. Add the flour and cook, stirring constantly, for 2 minutes. Slowly add the heavy cream, whisking constantly. Add the remaining 1/2 teaspoon salt, Nutmeg, Smoked paprika and the white pepper continue whisking until the sauce is smooth and thick enough to coat the back of a wooden spoon, about 5 minutes. Remove the white sauce from the heat and stir in the cheese. Continue stirring until the cheese melts. Lightly grease a 6 1/2 by 10-inch casserole dish with the remaining 1/2 teaspoon butter. Combine the cheese sauce and macaroni in a large mixing bowl and mix well. Pour into the prepared casserole dish and bake until lightly golden on top, about 20 minutes. Remove from the oven and serve.

**Sage Chicken Dressing**  
**Courtesy of Chef Jernard Wells**  
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**Ingredients:**

1 Whole Chicken

4-5 Sprigs of Sage fresh

4-5 Sprigs of Rosemary fresh

Cajun Rub

4 Tablespoons Sea-salt

4 Tablespoons Smoked Paprika

4 Tablespoons Garlic Powder

4 Tablespoons Onion Powder

4 Tablespoons Cayenne Pepper

3 Tablespoons Brown Sugar

**Method:**

Blend spices together to create rub, lightly coat chicken with olive oil then cover the whole chicken with the rub, place fresh Rosemary and Sage inside of chicken put chicken in baking pan or on bakers rack and cook in oven at 375 degrees for 1 hour uncovered.

**Corn Bread Dressing**  
**Courtesy of Chef Jernard Wells**  
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**Ingredients:**

2 Cups Buttermilk Cornmeal

1/4 Cup Minced Sage

1/4 Cup Rosemary

1/4 cup Thyme minced

1 Large Egg

1 Tablespoon Sea Salt

1/2 Onion Diced

1/4 Cup Vegetable oil

1/4 Cup Diced Celery

1/4 Cup Diced Bell Pepper

2 Tablespoons of Sugar

1-1/2 Cup of Milk

**Method:**

Place in greased Cast iron skillet or pan and bake at 375 degrees for 35 minutes.

**Chicken Dressing**  
**Courtesy of Chef Jernard Wells**  
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**Ingredients:**

Pulled cooked chicken off the bone

1 Skillet of Cook Cornbread

1 Tablespoon of sage

1 tablespoon of rosemary

1 Can Cream of Chicken

1 Can Cream of Mushroom

16 oz of Chicken Stock

**Method:**

Blend all ingredients together bake for 30 minutes at 350 to stiffing up let cool and serve with Cranberry sauce.

**“Instant From Scratch” Mashed Potatoes**  
**Courtesy of Chef Jernard Wells**  
**@chefjernard**

**Ingredients:**

1 cup vegetable broth

1 cup of water

2 Tbsp salted butter

1 tsp salt

1/2 cup sour cream

2 tablespoons of Garlic powder

2 tablespoons of onion powder

1 teaspoon of Parsley flakes for garnish

1-1/2 cup potato flakes

**Method:**

Add vegetable broth, water, butter, and salt into a medium pot, and bring to a boil. As soon as the mixture starts to boil, remove from heat.

Add the sour cream and potato flakes, and mix with whisk blend in garlic powder and onion powder, to ensure that all the flakes are blended well, let them sit until all the liquid has been absorbed.

**Rosemary Maple Cornish Hens**  
**Courtesy of Chef Jernard Wells**  
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**Ingredients:**

2 whole Cornish hens

2 sprigs rosemary

4 sprigs thyme

1 large onion sliced

5 cloves garlic

1 lemon sliced

2 tbsp olive oil

4 Tablespoons olive oil

4 tablespoons maple syrup

**Dry Rub**

1 tsp salt

1 tsp pepper

1 tbsp Italian seasoning

3 tsp smoked paprika

1 tsp garlic powder

1 tsp red pepper flakes

1 tsp brown sugar

**Method:**

Combine all the dry rub ingredients together in a small bowl.

Rub hen with Olive Oil and season with the dry rub inside and out.

Preheat oven to 400°F. In a baking dish add the rosemary, thyme, garlic, onion, and lemon slices. Put the hens in the dish over the onions and herbs lightly drizzle maple over hen.

Place hens in oven and bake for 55 mins minutes.