

# The Neelys'

## -Exclusive Recipes-



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**FOOD**  
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at GAYLORD OPRYLAND®

Down Home with the Neelys

# Gina's Pimento Cheese Cakes

Yield: 2 dozen

## Frosting:

4 strips bacon, for garnish  
12 ounces extra-sharp white Cheddar, grated  
1/4 cup grated extra-sharp yellow Cheddar  
1 (7-ounce) jar pimentos, drained  
and finely chopped  
1/2 teaspoon black pepper  
1/4 teaspoon cayenne pepper  
3/4 cup mayonnaise  
1 tablespoon Neelys BBQ seasoning, recipe follows  
4 chopped scallions, for garnish

## Batter:

1 cup self-rising cornmeal  
1 cup self-rising flour  
2 tablespoons sugar  
2 eggs, lightly beaten  
1 1/4 cups buttermilk  
3 tablespoons melted butter, plus 1/4 tablespoon  
cold butter  
1/2 cup finely chopped onion  
1 teaspoon seeded and chopped jalapeno  
Salt and freshly ground black pepper  
7 ounces green chiles, drained and chopped

## Neelys BBQ Seasoning:

3/4 cup white sugar  
1 1/3 cups paprika  
3 3/4 tablespoons onion powder

## For the frosting:

- Cook the bacon, over medium heat in a small skillet, until crisp.

Transfer to a plate lined with paper towels to drain and cool, then chop and set aside.

Combine the remaining ingredients, except the scallions, in a medium bowl and mix well.

Refrigerate for 2 hours.

## For the batter:

- Preheat oven to 375 degrees F.
- In a large bowl add the flour, cornmeal, sugar, eggs, buttermilk and 3 tablespoons melted butter.
- Mix well to combine.
- Saute onions and jalapenos using 1/4 tablespoon butter, about 2 minutes.
- Add salt, pepper and chiles.
- Remove from heat, cool slightly and add to the batter.
- Spray 2 (12 capacity) muffin pans with nonstick spray.
- Fill the pans 3/4 full with the batter.
- Bake for 12 to 15 minutes until golden.
- Let cool and frost with pimento cheese mixture.
- Garnish with chopped bacon and chopped scallions.

- Mix all ingredients together and store in an airtight container for up to 3 months.





## Collard Green Artichoke Dip with Pita Chips

4 tablespoons butter  
2 cloves garlic, chopped  
1 shallot, chopped  
1/4 cup all-purpose flour  
1 pint heavy whipping cream  
2/3 cup freshly grated Parmesan  
1/2 cup shredded Cheddar  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/2 lemon, juiced  
Dash hot sauce  
Dash Worcestershire sauce  
2 (10-ounce) boxes collard greens, thawed and drained  
1 (14-ounce) jar artichoke hearts, drained and coarsely chopped

- Preheat oven to 425 degrees F.
- Melt butter in a 2-quart saucepan over medium heat.
- Add garlic and shallots and saute until tender, about 3 minutes.
- Stir in the flour and cook for 1 minute until it reaches a golden blonde color.
- Slowly whisk in the cream and turn up heat until it thickens.
- Add the Parmesan and Cheddar.
- Stir until the cheese has melted.
- Add salt, pepper, lemon juice, hot sauce and Worcestershire.
- Fold in the collard greens and artichoke hearts.
- Add mixture to a casserole dish.
- Bake for 15 minutes until golden brown.
- Serve this dip with baked pita chips.

# BBQ Pulled Pork Bruschetta

Yield: 4 to 6 servings

Olive oil  
2 tablespoons butter  
1 1/2 pounds onion, sliced  
1 loaf French bread, sliced into 1/2-inch slices

Preheat the grill to high.

## For Onions:

- In a large saute pan over medium heat, add 2 tablespoons olive oil and butter to melt.
- Add the onions and saute, stirring constantly, until the onions are deep brown in color, about 20 minutes.

## For Bruschetta:

- Brush the bread slices with olive oil.
- Rub the garlic clove on the bread and season with salt and pepper.
- Place on the grill in a single layer and cook until golden and crisp then repeat on the other side.
- Remove from grill and let cool slightly.

2 cloves garlic, smashed  
Salt and freshly ground black pepper  
1/2 pound pulled pork  
Barbecue sauce  
Chives, sliced for garnish

## To Serve:

- Top each piece of toast with a heaping spoonful of pork.
- Top with a spoonful of onions.
- Place a dollop of barbecue sauce on top of the bruschetta and garnish with chives.



# Chocolate Brownie Crunch

Butter, for greasing pan  
1 (21-ounce) box brownie mix  
3 large eggs  
1 cup chopped pecans  
10 chocolate-caramel covered wafers  
Ganache, for brownie topping (recipe follows)  
Whipped topping, recipe follows  
Fresh raspberries  
Chocolate shavings

- Preheat oven at 350 degrees F.
- Prepare brownies as directed on the box for “cake-like” brownies but add additional 3 eggs.
- Spread half the batter into an 8 by 8-inch prepared pan, top evenly with the pecans and chocolate caramel covered wafers.
- Cover with remainder of batter. Bake for 35 to 40 minutes or until the brownies are almost cooked through.
- Remove brownies from oven. Cool completely.
- Remove brownies from pan keeping square intact. Place on a baking sheet.
- Top with ganache, whipped topping, raspberries, and chocolate shavings.

## Ganache:

2 tablespoons light corn syrup  
4 ounces semisweet chocolate,  
chopped finely  
1/2 cup heavy cream warmed

- Mix together syrup and chocolate.
- Pour warm cream over syrup and chocolate.
- Stir until melted.

## Whipped Topping:

1 cup heavy cream  
1/4 cup confectioners' sugar  
2 tablespoons cognac

- Whip the heavy cream, adding the sugar and cognac.



## Mini Memphis Burgers

Yield: 12 to 15 mini burgers

1 medium red onion, sliced  
1 pound lean ground beef  
1/2 teaspoon onion powder  
1/4 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
12 to 15 small potato rolls, split in 1/2  
Mustard sauce, recipe follows

- Preheat a flat top grill pan to high heat.
- Add sliced onion to grill pan and cook until tender, about 10 minutes.
- In a medium bowl, mix ground beef, onion powder, salt and freshly ground pepper. Make burgers equal in size, about 2-inches across.
- Cook burgers on the flat top for 3 to 4 minutes on each side. Serve on split rolls with grilled onions and mustard sauce.

### Mustard Sauce:

3 tablespoons mayonnaise  
1 tablespoon Dijon mustard  
1/2 teaspoon cayenne pepper  
Salt and freshly ground black pepper

- Mix all ingredients in a mixing bowl



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