



The Georgia Grown Building at the Georgia National Fair hosts cooking demonstrations daily that offer fun and tasty ways to cook and eat Georgia Grown. These recipes were featured at the 2016 fair.

## Redneck Sushi

### INGREDIENTS:

4 thick slices tavern ham  
½ cup Proper Pepper Get Back Jack pimento cheese\*  
14 oz. jar pickled okra, tough stems cut off

### DIRECTIONS:

Lay ham slices on cutting board horizontally. Spread 2 Tbsps. pimento cheese on each slice of ham, covering entire surface. Place okra down the center in a double line, depending on size. Starting at bottom, roll up slices tightly. Slice in ½-in. pieces. Display on platter cut side up so okra shows. Makes 30 pieces.

\*Find Proper Pepper pimento cheese online at [ProperPepper.com](http://ProperPepper.com)

## INGREDIENTS:

14-16 oz. Stokes Vidalia® Onion  
Sausage\*, sliced  
2 Tbsps. extra virgin olive oil  
2 cups diced onion  
2 cups diced bell pepper  
2 cups diced celery

1 - 2 Tbsps. 3 Beer Rub\*  
Salt and pepper  
1 28-oz. can diced tomatoes  
1 package frozen sliced okra  
2 cups rice  
4 cups chicken broth

## DIRECTIONS:

Heat oil in a Dutch oven over medium high heat. Add sausage to pot and brown on both sides. Remove from pot using slotted spoon. Set aside.

Add onion, peppers, celery and garlic to pot, stirring to combine. Cook until slightly wilted. Add rice, stirring to coat, then add tomatoes, okra and broth. Bring to a boil, then add sausage, cover and lower to a simmer. Cook for 30-40 minutes or until rice is cooked and most of liquid is absorbed. Makes 8 generous portions.

\*Find 3 Beer Rub online at [3BeerRub.com](http://3BeerRub.com)

## FIND MORE RECIPES:

[agr.georgia.gov/recipes](http://agr.georgia.gov/recipes)

Georgia Grown

