

ISSUE 14
FEB 2022

Chef Life

THE COOKBOOK OF 50 MEN WHO CAN COOK

Eat, Drink, Give to Kids!

Raising money for CSISD
has never been so good!

Secrets from the Kitchen of the



COLLEGE STATION ISD
**EDUCATION
FOUNDATION**
linking community, educators & students

Plus!

61 RECIPES FROM
THE CELEBRITY CHEFS

TOP CHEF SPONSOR



St. Joseph Health



50 Men who can Cook

givetokids.csisd.org

Mark Sykes
PHOTOGRAPHY



We're at our best when you are.

There's no question everyone needs time to do the things they love. So we offer primary care with convenient same-day appointments, televisits, and extended hours. Because we're at our best when you can do what you love. **To learn more, visit [St-Joseph.org/Services/Primary-Care](https://www.st-joseph.org/Services/Primary-Care).**



We've been cooking up SUCCESS for our teachers and students for over 22 Years!



We're putting the right ingredients into College Station ISD to ensure every student has Success Each Life, Each Day, Each Hour. You can help create a better future for the students of CSISD by supporting us through contributions of cash, annual pledges, memorial gifts, real estate, stocks, planned giving, or other in-kind gifts. You can also help through offering the invaluable gift of your time and service.

The Education Foundation is a non-profit, tax-exempt 501 (c) (3) public corporation operating independently under its own board of directors.



Contact Teresa Benden
Director
979-694-5615
tbenden@csisd.org

College Station ISD Education Foundation Board Members 2021-2022

Executive Committee

Nancy Berry	President, Community Rep., Brazos County Commissioner
Staci Cocanougher	President Elect, CSISD Parent/CSISD Alumni
Jody Ford	Past President, Texas A&M Foundation
Steve Boswell	Treasurer, Frost Bank
Suzanne Neuberger	Secretary, Amarillo National Bank
Katy Scott	Member-at-Large Rep., Engel & Volkers Bryan-College Station

Members-at-Large

John Andrews	Andrews Orthodontics
Gerry Brown	The Ellison Firm
Brad Corrier	The Corrier Group/CSISD Alumni
Mary Culpepper	Culpepper Realty Co.
Kim Ege	CSISD Citywide PTO President
Rachelle Gardner	Brazos Valley Orthodontics
Jeff Horak	Goosehead Insurance/CSISD Board of Trustees President/ CSISD Alumni
Katherine Kleemann	Spherion Staffing Services
Paula Lancaster	CSISD Parent
Curt Mackey	The Flippen Group
Mike Martindale	CSISD Interim Superintendent
Kimberly McAdams	CSISD Board of Trustees Representative
Mike McBerty	Frost Bank
Mike Newkham	H-E-B
Josh Newton	Dexter & Co. Insurance/CSISD Alumni
Robert Orzabal	Avinext
Clayton Rhoades	Chicken Express
Julie Schultz	Schultz Engineering/CSISD Alumni
Sue Shankar	CSISD Parent
Heather Simmen	Pride Cleaners/CSISD Alumni
Christi Voelkel	Hot Worx
Kelly Wood	St. Joseph Health
Brian Yung	First Financial Bank
Teresa Benden	Director



Thank You Celebrity Chefs!

*Thank you for countless hours spent
shopping, cooking and preparing food for
50 Men Who Can Cook!*

***YOU are our
secret ingredient!***

Table of Contents

Top Chef Sponsor	11
Executive Chef Sponsors.....	11
Master Chef Sponsors.....	12
Private Chef Sponsors	12
Gourmet Chef Sponsors.....	13
Iron Chef Sponsors	14
Sous Chef Sponsors	14
Prep Chef Sponsors	14
Past Winners.....	144
Special Thanks.....	146

Appetizers Salads Side Dishes

3-Alarm Jalapeño Popper Mac N' Cheese	17
Guaranty Bank & Trust - Jared Salvato & Brandon Sears	
ANB Blazing Mac & Cheese.....	19
Amarillo National Bank - Baylor Lyon & Randy Ripple	
Bacon-Eight Tamales	21
AMCMS & Oakwood - Omar Espitia, Rocco Grande, Jeff Horak & Josh Symank	
Bacon Wrapped Cheese Bombs.....	23
Greens Prairie Elementary - Greg Smith & Kier Wells	
Brisket Sliders w/Dr. Pepper BBQ Sauce.....	25
CSISD Parent & Community Member - Eric Brown & Jeff Lednicky	
Buffalo Chicken Balls	27
College Hills Elementary - Matt Fleener, Bonifacio Solis-Mora & Todd Wellmann	
Ceviche de Camaron "Shrimp Ceviche".....	29
Sign Express - Sergio Carrera & Jorge Nava	
Fried Spare Rib Bites	31
Avinext - Aaron Amador & Tim Rhome	
Jalapeño Popper Crisps.....	33
Bartlett Cocke General Contractors - Michael Burkholder & Chance Davis	
Pickle Pizza	35
South Knoll Elementary - Eric Coker & Scott Morrison	
Pit Smoked Pulled Pork Nachos	37
St. Joseph Health Foundation - Nathan Collins, Chuck Konderla & Mark Riggins	

Appetizers Salads Side Dishes Continued

Pulled Pork Bites	39
Pebble Creek Elementary - Blair Forester & Jesus Garcia	
Salsa Trio	41
River Bend Elementary - Kevin Bradford & Don Weir	
Shake N' Bake Brisket Bites	43
Dexter & Company Insurance - Stan Jones & Josh Newton	
Shrimp Ceviche	45
Prosperity Bank - Kevin Bishop & Chase McClain	
Sweet and Spicy Potatoes	47
Rock Prairie Elementary & Prosperity Bank - Jeff Durand & Matt Woods	
Sweet Heat Chick	49
PL20 Construction - John Morgan & Charles White	
Sweet Rice	51
Civil Engineering Consultants (CEC) - Roger Durden & Johnny Price	
Texas Salsa	53
Southern Smiles Dentistry - Patrick Burchfield & Greg Melton	
TRIPLE B Bunkhouse Bacon Bombs	55
College Station High School - Justin Grimes, Matt Pekar & Joshua Rhine	
Warhawk Shots	57
Wellborn Middle School - Edgar De Luna, Tanner Hagerman & Robert Owens	

Soups Chili

Butternut Squash Soup	61
Morpha Growth Consulting - Steve Tinkle	
Cheddar & Bacon Potato Soup	63
Benn Law Group - Josh Benn & Michael Martinez	
Choo Choo Chowder with Cornbread FRED	65
BDH2 Culinary Initiatives - Doug Hahn & Derek Halling	
Hidden Lake Goulash	67
Hidden Lake Ranch - Rainer Fink & Bob Leland	

Soups Chili Continued

Posole Rojo with Mini Pupusas	69
Forest Ridge Elementary - Jeff Given, Greg Katt, Jeremy Johnson & Greg Propst	
Route 66 Chili	71
Texas Children’s Pediatrics-UPA - Scott Schams and Jesse Parr	
Southwestern Queso Grande Soup	73
Rhodes Financial Group - David Rhodes & Dietrich Jurgens	
Strike First, Strike Hard, No Mercy Chili	75
A&M Consolidated High School - Jason Pratt & Mike Williams	
White Cheddar Bisque	77
Pecan Trail Intermediate - Spencer Cain & James Deegear	
White Chicken Chili	79
Texas A&M Foundation - Will Fusselman, John Huser & Tom Pool	

Entrées

Booshie Boudin	83
CSISD Facilities - John Hairell & Mark Hluchan	
Bomber Dogs	85
Brazos Valley Bombers - Kaboom & Sam Bytheway	
Brisket	87
Terracon - Brian Maass	
Dailey Company Carnitas	89
Dailey Company, Inc. - Zach Alston & Chance Bloodworth	
Duck Cannelloni	91
D&D Moving & Storage - Dan Daniel & John Harvey Slocum	
Jambalaya	93
Century Home Care Partners - Josh Norton & Dave Reed	
Poor Man’s Brisket Burnt Ends	95
Ring of Fire BBQ - True Brown, Justin Lake & Darin Paine	
Pork Belly Burnt Ends	97
Southwood Valley Elementary & CSISD Special Services - Caleb DeLuna & Doug Fuentes	
Pulled Pork with Pickled Red Onions	99
Cleary Zimmermann Engineers - Wade Cleary & Randy Rogers	

Entrées Continued

Smoked Chicken Sliders	101
Ballad Boards - Justin Matous & Chris Teich	
Smoked Hog with a Cheesy Side	103
CSISD Kids Klub - Chad Gardner & Rickey Meza	
Smoked Country-Style Pork Ribs	105
College View High School - Michael Heath & Leslie Lutz	
Swamp Sliders	107
Creek View Elementary - Mike McEver & Bailey Allen	
Texas BBQ Remix: Pork-n-Greens	109
A&M Consolidated High School & SkillsUSA Texas - Chauncey Lindner & Bart Taylor	
Texas-Raised Wagyu Sausage	111
Spring Creek Elementary - Chris Southard	
Varner's Pulled Pork	113
College Station Fire Department - Eric Dotson & Joshua Varner	

Desserts

Banana Pudding	117
Truist - Russell Moses & Casey Zimmerman	
Black Pearls	119
C.C. Creations - Joe Adair & Zack Morgan	
CG Blondies	121
Cypress Grove Intermediate - Jordan Killingsworth & Chris May	
Easy Sopapilla Cheesecake	123
First Financial Bank - Cameron Comire & Brian Yung	
Givin' S'more to Kids	125
CSISD Superintendent's Office - Mike Martindale & Chuck Glenewinkel	
Italian Cream Cake	127
Consol Class of 1972 - Jack Adams	
Knightly Banana Pudding	129
College Station Middle School - Chris Ribardo & Eric Zylman	

🌿 Desserts Continued 🌿

Mock Turtle No-Bake Brownies	131
KBTX - Max Crawford, Lee Harris & Josh Ninke	
No Bake Lemon Pie	133
Baylor Scott & White - College Station Region - Frank Hartman & Lee Taylor	
Potluck Cheesecake Dessert	135
Capsher Technology, Inc. - Kyle Ervin & Jonathan Hudson	
Quick Fudge	137
CSISD Curriculum & Instruction - Jeff Mann	
Shake & Bake Cookies	139
GoodBull Pedicabs/Walsh & Mangan Premier Real Estate Group - Ron Fox & Paul Dorsett	
Snickerdoodle Bars	141
CSISD Technology - Keith Slaughter & Ray Slaughter	
Stop Resisting Bread Pudding	143
College Station Police Department - Billy Couch & Mike Pavelka	



Top Chef Sponsor



Executive Chef Sponsors



Master Chef Sponsors



Private Chef Sponsors



* Denotes in-kind donation

* Denotes in-kind and cash donation

Private Chef Sponsors cont'd



The Eagle*



THE TEXAS A&M
UNIVERSITY SYSTEM



Mark & Donna Dennard

Gourmet Chef Sponsors

Andrews Orthodontics
Atmos Energy
Dr. Mark & Teresa Benden
Britt Rice Electric
C.C. Creations
Chicken Express⁺
Civil Engineering Consultants
Copy Corner
Edgenuity
First Financial Bank
Matt & Kim Ege
Gladney Automotive Solutions
James & Tommie Haverland

J. Cody's Steaks & Barbecue*
Midtown City Center
Oldham Goodwin Group/
Greens Prairie Reserve
Pebble Creek Country Club*
Pride Cleaners
Prosperity Bank
Schaefer Custom Homes
The Sleep Station*
TDI-Brooks International, Inc.
Truist
Wilton's OfficeWorks
Jim & Linda Woods

* Denotes in-kind donation

+ Denotes in-kind and cash donation

Iron Chef Sponsors

7F Lodge & Events*
American Momentum Bank
Binkley & Barfield
C5 Weekend Warriors*
Capital Farm Credit
Cocktails4U*
Conlee-Garrett Moving & Storage
Herff Jones – Calvin Waida

Jason & Jennifer Jennings
Karchach Brewing Co.*
Merrill Lynch – Tim Johnson
Party Time Rentals*
PL20 Construction & Consultancy
Storytime Photography*
University Title Company

Sous Chef Sponsors

Advanced Care Endodontics of BCS
Aggieland Construction
Aggieland Printing*
Anco Insurance - Don Smith
Bartlett Cocke General Contractors
Brazos Valley Schools Credit Union
Cashion Dental
Cleary Zimmermann Engineers
Cocanougher Appraisal –
Keith & Staci Cocanougher
The Corrier Group – Brad & Tracy Corrier
Dailey Company, Inc.
Fig-Mint Photography*
Flying Penguin Ice*
Goosehead Insurance - Aggieland
H-E-B - Tower Point*

Rick Hill*
Innovative Communication Systems
Kieschnick General Contractors
James & Paula Lancaster
Law Office of Larry G. Holt
M&M Apparel*
Curt & Ann Mackey
Josh & Dawn Newton
Sam's Club
Seidel Schroeder
Southern Pointe Community
Spherion Staffing Services
Terracon Consultants, Inc.
Texas Children's Pediatrics - UPA
W3IT
West, Webb, Allbritton & Gentry, P.C.

Prep Chef Sponsors

Aggieland Scuba*
Balfour/Texas Letter Jackets
Bass Plumbing, LLC
Board & Brush*
Steve & Wendy Boswell
Brazos Moving and Storage
Gerry & Monica Brown
Century Home Care Partners
Clark Isenhour Real Estate Services
College Station Parks & Rec*
Cornerstone Sports Medicine – Dr.
James Distefano & Dr. Randy Gibbs
Daniela Weaver Photography*
The Ellison Firm
Extraco Bank

Fast Signs*
Fish Window Cleaning
Galleria Day Spa*
Holladay & Associates, Inc.
Kesco Supply, Inc.*
The Kettle*
Josh Landman - Edward Jones
Tim & Jeannine Lomax
Magruder Homes
Matthews Dental Group*
Kimberly & Dan McAdams
Mike & Holly McBerty
Cal & Beth McNeill
Miles Construction & Development

Jo Monroe
Stephanie Moon
Thomas & Suzanne Neuberger
Mike & Amanda Newkham
Michael Newton
SafeWay Driving*
Al & Linda Scott
Sue & Venky Shankar
Thompson, Derrig & Craig, P.C.
TM5 Team
Tonkaway Ranch*
Traditions Club*
Tyson & Christi Voelkel
Brian & Haylee Yung

* Denotes in-kind donation

* Denotes in-kind and cash donation

Appetizers,
Salads
and
Side Dishes



3-Alarm Jalapeño Popper Mac N' Cheese *Appetizer*



Chefs

**Brandon Sears
& Jared Salvato**

Guaranty
Bank & Trust

3-Alarm Jalapeño Popper Mac N' Cheese

Ingredients

16 oz. elbow macaroni cooked (or other tubular pasta)	3 c. whole milk
1 Tbsp. extra virgin olive oil	1 c. heavy whipping cream
6 Tbsp. unsalted butter	6 oz. cream cheese cut into cubes
2 jalapeños seeded, membranes removed, and diced	2 tsp. TABASCO® Sauce
1/3 c. all-purpose flour	4 c. sharp cheddar cheese shredded
	1 1/2 c. mozzarella cheese shredded
	12 oz. bacon cooked and crumbled

Topping

1 1/2 c. panko crumbs
4 Tbsp. butter melted
1/2 c. Parmesan cheese shredded
1/4 tsp. smoked paprika or regular paprika

Directions

1. Preheat oven to 350F. Lightly grease a 9 x 13 baking dish and set aside. Combine shredded cheeses in a large bowl and set aside.
2. Cook the pasta one minute shy of al dente according to the package instructions. Remove from heat, drain, and place in a large bowl.
3. Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool while preparing cheese sauce.
4. Melt butter in a deep saucepan, Dutch oven, or stock pot. Add diced jalapeños and cook for 2 minutes, stirring frequently.
5. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.
6. Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes.
7. Whisk in cream cheese and TABASCO® sauce.
8. Add two cups of shredded cheese and whisk until smooth. Add another one and a half cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.
9. Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce.
10. Pour half of the mac and cheese into the prepared baking dish. Top with remaining 2 cups of shredded cheese, two-thirds of the bacon and then the remaining mac and cheese.
11. In a small bowl, combine panko crumbs, Parmesan cheese, melted butter and paprika. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes.
12. Top with remaining bacon and slices of jalapeños if desired. Serve immediately

ANB Blazing Mac & Cheese *Appetizer*



Chefs

Baylor Lyon & Randy Ripple



Private Chef Sponsor

ANB Blazing Mac & Cheese

Ingredients

1 ½ c. uncooked elbow macaroni
3 Tbsp. butter
3 Tbsp. all-purpose flour
1 ½ c. heavy whipping cream
½ c. 2% milk
1 tsp. Cajun seasoning
¼ tsp. salt

¼ tsp. pepper
2 c. shredded pepper jack cheese
2 c. shredded cooked chicken
6 bacon strips, cooked and crumbled
1 jalapeno pepper, seeded and chopped
1 c. panko breadcrumbs

Directions

1. Cook pasta according to package directions for al dente; drain. Preheat broiler.
2. In a 10-inch cast-iron or other ovenproof skillet, heat butter over medium heat. Stir in flour until blended; cook and stir until lightly browned, 1-2 minutes. Gradually whisk in cream, milk, Cajun seasoning, salt, and pepper. Bring to a boil, stirring constantly. Reduce heat; cook and stir until thickened, about 5 minutes. Stir in cheese until melted. Add pasta, chicken, bacon, and jalapeno; cook and stir until heated through. Sprinkle breadcrumbs over top.
3. Broil 3-4 inches from heat until crumbs are browned, about 30 seconds.

Prep/Total Time: 30 minutes

Yield : 6 Servings

Bacon-8 Tamales "The Ocho" *Appetizer*



Chefs

**Rocco Grande, Josh Symank,
Omar Espitia & Jeff Horak**

Sous Chef Sponsor



Bacon-Eight Tamales

Ingredients

Tamales (pork is preferred)

Pickled jalapenos, whole

Cream cheese

Bacon

Seasoning (as desired)

Directions

1. Remove tamales from husk.
2. Spread a layer of cream cheese over one side of the tamale.
3. Core whole jalapenos and remove seeds and cut in half.
4. Use each half of the jalapeno to cover the cream cheese for the length of the tamale.
5. Wrap tamale in bacon, usually takes two pieces of bacon.
6. Smoke tamale until bacon encrusts and is cooked, as tamale is smoking, season with spices.
7. Let rest upon removing from smoke, cut into thirds for serving.

Bacon Wrapped Cheese Bombs

Appetizer



Chefs

Kier Wells & Greg Smith



Bacon Wrapped Cheese Bombs

Ingredients

1 can biscuits (we used Grands Jr.)
6 oz. mozzarella cheese in brick, cut into 10 cubes
5 slices of bacon cut in half
3 Tbsp. butter melted
2 cloves garlic grated
toothpicks

Directions

1. Mix melted butter with garlic. Set aside.
2. Open biscuits and place on a cutting board.
3. Gently flatten biscuits. Do not make it too thin or the cheese will escape during frying.
4. Brush the side up of a biscuit with garlic butter. Place one cube of cheese in the middle and close the sides, pinching the seam. Roll a few times in your hands. Place on a plate.
5. Repeat with each biscuit.
6. Wrap each biscuit in one half of a bacon slice, securing it with a toothpick. Place back on the plate. Repeat with each biscuit.
7. In a skillet, preheat canola or vegetable oil to 350 degrees F. Not hotter.
8. Fry each biscuit, about 1.5 to 2 minutes on each side OR until the side is crispy brown.
9. Place fried cheese bombs on a paper towel lined plate to drain the excess oil.
10. Serve warm with a side of garlic butter or marinara sauce for dipping.

**Brisket Sliders with
Dr. Pepper BBQ Sauce**
Appetizer



Chefs

Jeff Lednicky & Eric Brown

**CSISD Parent
& Community Member**

Brisket Sliders w/Dr. Pepper BBQ Sauce

Ingredients

- 1 12oz. can Dr. Pepper
- 1/4 c. water
- 2 Tbsp. tomato paste
- 2 Tbsp. white vinegar
- 2 Tbsp. brown sugar
- 1 1/2 Tbsp. corn starch
- 1 Tbsp. Worcestershire sauce
- 1/2 tsp. salt
- 1/4 tsp. onion powder
- 1/4 tsp. garlic powder
- 1/2 tsp. Liquid Smoke optional
- 1/4 tsp. black pepper
- 1 pinch red pepper flakes optional

Directions

1. Combine all ingredients in a large pan with a whisk.
2. Turn the heat to medium-high, and bring to a simmer, whisking often. Reduce heat to medium and simmer for 10-15 minutes, until thickened.
3. Serve with pork, chicken, beef, or almost anything! Use immediately or store in the refrigerator for 3-4 weeks.

Buffalo Chicken Balls

Appetizer



Chefs

**Matt Fleener,
Bonifacio Solis-Mora &
Todd Wellmann**



Buffalo Chicken Balls

Ingredients

oil spray (I used my mister)
1 1/4 lb. ground chicken
1/4 c. panko crumbs
1 large egg
2 scallions, chopped
1/3 c. finely minced celery
1/3 c. finely minced carrot
1 clove crushed garlic
kosher salt and freshly ground black pepper, to taste
1/3 c. Franks Hot sauce
1/4 c. blue cheese dressing (optional)
finely chopped celery leaf for garnish (optional)

Directions

1. Preheat the oven to 400°F.
2. Lightly spray a non-stick baking sheet with oil.
3. In a large bowl, combine the ground chicken, panko crumbs, egg, scallions, celery, carrot, and garlic; season with salt and pepper, to taste.
4. Using clean hands, mix until combined. Roll the mixture (1/8 cup each) into 26 round meatballs.
5. Place meatballs onto prepared baking sheet and bake until cooked through and golden, about 16 to 18 minutes.
6. Place the meatballs in a bowl, add the buffalo sauce and gently toss to combine.
7. Serve immediately, drizzled with blue cheese dressing, if desired.

Ceviche de Camaron "Shrimp Ceviche" *Appetizer*



Chefs

**Jorge Nava &
Sergio Carrera**



Ceviche de Camaron “Shrimp Ceviche”

Ingredients

- 1 1/4 lbs. medium shrimp, peeled, deveined and tails removed (can be substituted for cooked shrimp)
- 1/3 c. fresh lime juice
- 1/3 c. fresh lemon juice
- 2 medium Roma tomatoes, diced (1 cup)
- 3/4 c. chopped red onion
- 1/2 c. chopped cilantro
- 1 medium jalapeno pepper, * seeded if preferred for less heat, diced
- Salt and pepper, to taste
- 1/2 medium cucumber, peeled and diced (about 1 cup)
- 1 medium avocado, diced

Instructions

1. Bring a pot of water to a boil. Meanwhile, fill up a medium bowl with ice water, set it aside.
2. Add shrimp to boiling water and let cook just until pink and opaque, about 1 minute.
3. Drain shrimp in a colander then transfer to ice water to cool for a few minutes. Drain well then chop shrimp into small pieces (about 1/2-inch).
4. In a medium non-reactive bowl (you can use the same bowl that was previously filled with ice water) combine shrimp, lime juice, lemon juice, tomatoes, onion, cilantro, jalapeno pepper, and season with salt and pepper to taste.
5. Transfer to refrigerator and let rest 30 minutes to 1 hour.
6. Toss in cucumber and avocado and serve (if desired, you can strain off some of the juices). It's delicious with tortilla chips or over tostada shells or on crackers.

Fried Spare Rib Bites

Appetizer



Chefs

Aaron Amador & Tim Rhome

Avinext

AV SAVVY. NETWORK SMART.

Private Chef Sponsor
Scholarship Awards Title Sponsor

Fried Spare Rib Bites

Ingredients

1 rack St. Louis-cut pork spare ribs
Powdered garlic
Pepper
Tony Chachere's
Canola or peanut oil, for deep frying
Salt

Directions

1. Cut spare ribs into 1-inch strips across the bone, then cut between each bone into individual portions.
2. Season to taste with powdered garlic, pepper, and Tony Chachere's.
3. Fill a Dutch oven at least 4 inches deep with oil and heat to 375 degrees.
4. Carefully lower ribs, one at a time, into hot oil and fry until golden brown, about 7 minutes, stirring occasionally for even cooking.
5. Transfer to a paper towel-lined plate and season lightly with salt.

Jalapeño Popper Crisps

Appetizer



Chefs

**Chance Davis &
Michael Burkholder**

BARTLETT COCKE

GENERAL CONTRACTORS

Sous Chef Sponsor

Jalapeño Popper Crisps

Ingredients

- 4 - slices bacon
- 1 c. of finely shredded Parmesan
- 1/2 c. shredded cheddar (preferably aged)
- 1 jalapeño, sliced thinly
- 2 oz. of Cream Cheese
- Freshly ground black pepper

Directions

1. Preheat oven to 375. In a large nonstick skillet over medium heat, cook bacon until crispy, 8 minutes. Drain on a paper towel-lined plate, then chop.
2. Scoop about 1 tablespoon of Parmesan into a small mound on a large baking sheet. Top with a slice of jalapeño, a dab of cream cheese, and bacon bits. Sprinkle cheddar cheese and a dash of black pepper on top. Repeat with remaining ingredients.
3. Bake until crispy and golden, about 12 minutes.
4. Let cool slightly on pan before serving.

Pickle Pizza *Appetizer*



Chefs

Eric Coker & Scott Morrison



Pickle Pizza

Pizza dough

1 c. plus 1 Tbsp. (approximately 135 grams) all-purpose flour, plus more as needed
1/2 tsp. sea salt

1/4 tsp. baking powder
6 Tbsp. water
2 Tbsp. canola oil
1/2 tsp. honey (or sugar)

Directions

1. Whisk together the flour, salt, and baking powder in a medium bowl. In a small bowl or measuring cup, whisk together the water, oil, and honey. Pour the water mixture into the flour mixture and stir until a dough comes together. Switching to your hands, knead the dough until smooth and supple, about 5 minutes. Divide the dough into two equal pieces (or leave as one, for one larger pizza), shape each one into a round disk, cover with a cloth, and let rest on a board for 30 minutes.
2. Preheat the oven to 400 degrees with a pizza stone or cast-iron skillet (turned upside down if you like) inside.
3. Working with one portion of dough at a time, roll a dough disk between two pieces of parchment paper into a round that is about 10-inches in diameter. Peel off the top layer of parchment. If you like, brush lightly with olive oil.

Garlic Sauce Ingredients

1 clove garlic, peeled and smashed
3/4 c. sour cream
1/4 c. mayonnaise
1-2 tsp. water

1/2 tsp. salt
1/4 tsp. pepper
1 tsp. lemon juice

Directions

1. In a medium bowl, combine all the ingredients until creamy and smooth.

Pizza Ingredients

1 package (13 oz.) thin-crust pizza dough, or homemade pizza dough
2-3 dill pickles, thinly sliced

1 c. mozzarella cheese shredded
1/4 c. parmesan cheese

Directions

1. Roll out the pizza dough into a 12-inch circle. You can use a pizza stone or baking sheet. I like to line mine with parchment.
2. Top with the garlic sauce, sliced pickles, mozzarella, and parmesan cheese.
3. Bake for 16-20 minutes, or until the cheese has melted and the crust is golden brown. Let the pizza sit for about 3 minutes before cutting and serving.

Pit Smoked Pulled Pork Nachos

Appetizer



Chefs

**Chuck Konderla, Nathan
Collins & Mark Riggins**



St. Joseph Health

TOP Chef Sponsor

Pit Smoked Pulled Pork Nachos

Ingredients

1-Pork butt or shoulder

Kosher salt and coarse ground black pepper. 3:1, salt: black pepper mixture

30-Corn tortillas cut half and then into 4 strips each half

Vegetable oil

1 Large Block, White Velveeta style cheese

1 Large Block, Yellow Velveeta style cheese

1 jar of diced jalapenos

Directions

1. Cover pork completely with the salt and pepper mixture.
2. Smoke pork @ 250 degrees for 4 hours uncovered.
3. Wrap in foil or place in a deep pan large enough for pork and juices and place in an oven or back on the smoker @ 200 degrees for 1 hr. per lb. to an internal temperature of 190 degrees.
4. Cut the cheese blocks into several pieces and place in a large oven pan. Add the jar of diced jalapenos and 2 cups of the juice from the pork. Place in the oven at 350 degrees until melted.
5. Fry the tortilla strips until brown and crispy.
6. Serve pork and cheese over chips!

Pulled Pork Bites

Appetizer



Chefs

Blair Forester & Jesus Garcia



Pulled Pork Bites

Ingredients

Pulled Pork

Fresh Pork Butt Roast (Bone In) –
approximately 12 lbs.

¼ c. of Coarse Black Pepper

¼ c. of Coarse Kosher Salt

1 Tbsp. of Cayenne Pepper

1 c. Apple Cider Vinegar

1 c. of Water

1 Spray Bottle

Extra Virgin Olive Oil

Heavy Duty Aluminum Foil

Store bought Cole Slaw kit made according to
instructions

Tostitos Scoops Chips

Directions

1. Using a trimming or boning knife trim the pork butt roast of excess fat. Locate the “fat cap” side of the roast and trim fat to ¼ inch.
2. Combine the Black Pepper, Kosher Salt and Cayenne Pepper in a small Tupperware container and shake it till the contents are thoroughly mixed.
3. Brush the outside of the pork butt roast with the olive oil to create a binder for our rub.
4. Thoroughly season all sides of the pork butt roast with our season mixture.
5. Smoke the pork butt at 250 degrees Fahrenheit until internal temp of the meat is at 205 degrees Fahrenheit. You will want to have a dual prong digital thermometer to allow you to monitor both the grill temperature and the meat temperature. You can always find a video on YouTube for tips on how to set up your grill or smoker best using charcoal and wood chunks.
6. After the pork butt has been in the smoke for 2 ½ hours you can begin to spritz with an apple cider vinegar/water mix using any kind of spray bottle. Spritz the pork butt once every 45 minutes.
7. Once the pork butt has reached an internal temperature of 165 degrees, remove, and wrap it in heavy duty aluminum foil before returning to the grill/smoker.
8. Once the pork butt has reached an internal temperature of 205 degrees, remove from the smoker and place on a counter to allow to rest for 45 minutes.
9. After the pulled pork rests, I spread it and it is ready to serve.

Ingredients

White Barbeque sauce

1 c. Mayonnaise

1/3 c. Apple Cider Vinegar

1 Tbsp. Water

1 tsp. Worcestershire sauce

½ tsp. Kosher salt

½ tsp. Garlic powder

1 tsp. Fresh Ground Pepper

½ tsp. Onion powder

1/8 tsp. Cayenne

Directions

1. Add all ingredients to a bowl and whisk until combined well. Refrigerate. Can be pre-made.

Salsa Trio *Appetizer*



Chefs

Don Weir & Kevin Bradford



Salsa Trio

RED HOT SAUCE

Ingredients

1 can (28 oz.) whole tomatoes with juice	¼ tsp. Sugar
2 cans (10 oz.) Rotel - diced tomatoes and green chilies	¼ tsp. Salt
¼ c. chopped onions	¼ tsp. Ground cumin
1 clove garlic	½ c. cilantro
1 whole jalapeno, quartered and sliced thin	½ whole lime juice

Directions

Combine all ingredients in a blender or food processor. Pulse until you get the salsa to the consistency you like (10-15 pulses usually). Test seasonings with a tortilla chip and adjust seasonings as needed.

ZESTY HERB DIP

Ingredients

1 c. sour cream	1 Tbsp. lemon juice
2 Tbsp. milk	2 tsp. Lemon zest
½ tsp. Kosher salt	2 tsp. Chopped mint
¼ tsp. Garlic powder	2 tsp. Parsley
¼ tsp. Onion powder	

Directions

Combine all ingredients in a bowl and whisk until smooth. Serve with veggies or chips.

SOUR CREAM SALSA

Ingredients

2 c. sour cream	¼ c finely chopped fresh cilantro leaves
1 small red onion, finely chopped	Salt
2 jalapeno chilies, finely chopped	Freshly ground pepper
2 Tbsp. fresh lime juice	

Directions

Combine the ingredients in a medium bowl and season to taste with salt and pepper. If you like more spice, add a few dashes of your favorite hot sauce. Serve cold with tortilla chips.

Shake N' Bake Brisket Bites *Appetizer*



Chefs

Stan Jones & Josh Newton

Dexter & Co

INSURANCE & RISK MANAGEMENT

Private Chef Sponsor

Shake N' Bake Brisket Bites

Ingredients

- 2 ¼ c. of smoked brisket
- 2 sheets of Puff Pastry (thawed)
- 1 ½ c. shredded cheddar cheese
- 3 jalapenos, thinly sliced, seeds removed

Directions

1. Preheat oven to 400 degrees F. Lightly spray 2 24-count mini muffin pans with nonstick cooking spray. Set aside.
2. Unfold thawed pastries onto a lightly floured surface. Cut each pastry sheet into 36 squares for a total of 72 squares (I use my pizza cutter).
3. Add two dough squares perpendicular to each other to 36 muffin cups as illustrated in above photo. (Note, they will fill only half of the second muffin pan).
4. Top each dough cup with 1 Tbsp. Beef Brisket followed by 2 tsp. cheese and optional jalapeno slice.
5. Bake at 400 for 12-15 minutes, or until cheese is golden. Wait 5 minutes then remove to a baking rack to cool slightly before eating. Enjoy!

Yields 36 bites

Shrimp Ceviche

Appetizer



Chefs

**Kevin Bishop &
Chase McClain**



Gourmet Chef Sponsor

Shrimp Ceviche

Ingredients

1lb. raw shrimp, peeled and divined
1 cucumber – diced into small chunks
small tomatoes – diced into small chunks
1/2 avocado, diced into small chunks
Lime juice – about 5 limes or more as needed

1/3 white medium onion
2 serrano or jalapeno peppers, finely chopped – seeds optional
1/3 c. fresh cilantro, finely chopped
1 c. Clamato tomato juice or V8 tomato juice
Salt & pepper to taste

Directions

1. Cut shrimp into small pieces and place in a plastic or glass container.
2. Add the lime juice making sure all the shrimp is covered with it (add more lime juice if necessary).
3. Cover shrimp and refrigerate for at least three hours (preferably overnight).
4. Mix all vegetables and set aside in the fridge.
5. When the shrimp is cooked through (it will be pink), add the vegetables, clamato juice, salt & pepper and mix well.
6. Serve with tostadas, saltines, or tortilla chips. Add a little ketchup to personal servings if you decide to use any.

Notes

Marinating the shrimp with the lime juice is the cooking process.

Make sure to use real lime juice. Do not use lemons. The lime juice is more acidic, and it's needed to cook the shrimp thoroughly.

Sweet & Spicy Potatoes

Appetizer



Chefs

Jeff Durand & Matt Woods



Gourmet Chef Sponsor

Sweet and Spicy Potatoes

Ingredients

1 lb. Yukon Gold potatoes, cut into ½ inch cubes
1 c. Onion, diced
¾ c. Olive Oil
½ c. Honey
2 tsp. Cayenne pepper
2 tsp. Fresh Rosemary
¾ lb. uncooked bacon
Salt and Pepper to taste

Directions

1. Pre-heat oven to 400 degrees.
2. In a sauté pan, cook onion in ¼ cup of olive oil until tender, approximately 5 minutes.
3. In a large bowl, combine the remaining oil, potatoes, honey, pepper, and rosemary.
4. Place mixture and onions in a large baking pan, and cook in over for 30-45 minutes, until potatoes are tender.
5. While cooking, add the bacon to a skillet and cook to desired temperature.
6. When potatoes are finished, add salt and pepper to taste, and add chopped bacon pieces.

Sweet Heat Chick *Appetizer*



Chefs

Charles White & John Morgan



Iron Chef Sponsor

Sweet Heat Chick

Ingredients

4 chicken breasts cut into 3/4 x 3/4 bites

Bacon

1 c. brown sugar

1 tsp. chili powder

Cayenne pepper, to taste

Directions

1. Wrap each chicken bite with 1/3 slice bacon.
2. Roll in brown sugar, chili powder, and cayenne pepper mixture.
3. Bake at 350 till chicken and bacon is done - about 20 min.

Makes about 50

Sweet Rice (Tante Katie's Suesser Reis) *Appetizer*



Chefs

Johnny Price & Roger Durden

CEC

CIVIL ENGINEERING CONSULTANTS

Gourmet Chef Sponsor

Sweet Rice

(Tante Katie's Suesser Reis)

Ingredients

1 c. rice (not Instant)

2 c. whole milk

½ c. sugar

1 Tbsp. butter

Additional sugar & cinnamon (as desired)

Directions

1. In a stove top saucepan cook Rice according to the package directions.
2. Add milk, sugar, and butter. Simmer slowly and stir often to prevent sticking.
3. Simmer until the rice, milk, sugar, and butter thickens. (a pudding consistency)
4. Place in a serving dish and sprinkle liberally with sugar and cinnamon.
5. Dish may be served hot or cold.

Texas Salsa *Appetizer*



Chefs

**Patrick Burchfield
& Greg Melton**



Patrick S. Burchfield DDS & Gregory M. Melton DDS

Private Chef Sponsor

Texas Salsa

Ingredients

1 can white corn, drained
2 cans black beans, drained
1 can diced tomatoes, with chilis or jalapenos (optional), drained
2 avocados, diced
3 cloves garlic
½ bunch green onions, chopped
½ bunch cilantro, chopped
6 Tbsp. balsamic vinegar
¼ to ½ c. sugar (I use ¼)
2 Tbsp. olive oil
Jalapenos, chopped (to taste)
Tony Chachere's or Emeril's (to taste)

Directions

1. Combine all ingredients in bowl.
2. Refrigerate for one hour, then ready to serve!

TRIPLE B
Bunkhouse Bacon Bombs
Appetizer



Chefs
**Joshua Rhine, Justin Grimes
& Matt Pekar**



TRIPLE B

Bunkhouse Bacon Bombs

Ingredients

Sausage (store bought)

Bacon slices, cut in half

Cream cheese

Jalapeños

Seasoning to sprinkle

BBQ sauce: ketchup, water, white vinegar, salt, pepper, cayenne pepper, brown sugar

Directions

1. Slice sausage into around ½ to ¾ inch thick slices.
2. Cut bacon strips in half and wrap around bacon and pin with a toothpick.
3. Mix together cream cheese and chopped fresh jalapeños, roll into small balls.
4. Put cream cheese mixture inside bacon and sausage “cup”.
5. Sprinkle with seasoning of your choice.
6. Smoke on gridded rack at 350 for about 30 minutes.
7. Make BBQ sauce on stovetop.
8. Drizzle with BBQ sauce and serve.

Warhawk Shots

Appetizer



Chefs

**Tanner Hagerman, Robert
Owens & Edgar De Luna**



Warhawk Shots

Ingredients: Meat

1 – 5 lb. pork belly

Seasoning of your choice (rib seasoning works great!)

Yellow mustard

½ c. honey

1 c. brown sugar

Directions: Meat

1. Prepare a smoker to a temperature of about 250 degrees.
2. Using a very sharp knife, cut the pork belly into approximately 1.5 inch cubes.
3. Coat the cubes in yellow mustard
4. Generously season the cubes on all sides.
5. Place cubes (fat side up) on the rack of smoker.
6. Allow to cook for about 3.5 hours or until the internal temperature is ~160 degrees.
7. Once the internal temperature is at 160 place all cubes in an aluminum pan.
8. Generously coat cubes with honey and brown sugar then cover with aluminum foil.
9. Smoke for another 1.5 hours or until the internal temperature is 195-200 degrees.

While cooking, prepare the mac and cheese.

Ingredients: Mac and Cheese

1/2 stick of butter

2 Tbsp. bacon grease

1/2 c. of all-purpose flour

3 tsp. (heaping) Dry Mustard, more if desired

1 tsp. paprika

1/2 tsp. Lawry's Seasoned salt

1 tsp. of salt (regular table salt)

1/2 tsp. coarse ground black pepper

1/4 tsp. minced garlic

5 c. Half & Half

8 c. cheddar cheese, grated

4 c. uncooked small elbow macaroni

1 lb. bacon, crumbled (Black Label crumbled bacon pieces)

Directions: Mac and Cheese

1. Preheat the oven to 350 degrees.
2. Boil water to cook the pasta.
3. Undercook the pasta so it will soak in the flavor as it bakes in the oven.
4. Spray the pan before adding the noodles.
5. Sprinkle about 1-1/2 cups of the 4-cheese mixture over the noodles.

Continued on next page

6. Set aside and begin making the roux and cheese sauce.
7. Start out by adding a stick of butter to the bottom of a pan on medium heat.
8. Once the butter is melted add the flour, pepper, salt, paprika, garlic and dry mustard. Stir for a couple of minutes while the ingredients combine.
9. Add in the half & half and continue stirring until the sauce starts to get thick which usually takes 8-10 minutes.

Note: Use a whisk for best results.

10. Add 4 cups of grated cheddar cheese into the thickened sauce and stir until it is well melted.
11. Pour the cheese sauce over the noodles and mix well.
12. Add the remaining 4-cheese mixture and crumbled bacon on top.
13. Bake uncovered for 20 minutes.

Ingredients: Crust

- 2 boxes of Ritz crackers
- 12 Tbsp. melted butter
- 1 ½ c. shredded sharp cheddar cheese

Directions: Crust

1. Preheat oven to 350 and spray an aluminum pan (15x12x4) with cooking spray.
2. Crush the Ritz crackers.
3. Begin melting the 12 Tbsp. of butter and then mixing in the crushed Ritz crackers and the 1 1/2 cup of cheddar. Press the crumb mixture into the bottom of the aluminum pan. Press down until firmly packed. Crust should come up a little on the sides and be about ½ inch thick.
4. Bake for 10 minutes.

Assembly:

1. Spoon the mac and cheese mixture on top of the crust.
2. Cover the top of the mac and cheese with pork belly.
3. Bake for about 12-14 minutes then allow to rest for 10 minutes.
4. Cut into small squares to fit them into the serving cups

*Soup
and
Chili*



Butternut Squash Soup

Soup/Chili



Chef

Steve Tinkle



Morpha

Butternut Squash Soup

Ingredients

1 large butternut squash (about 3 pounds), halved vertically* and seeds removed
1 Tbsp. olive oil, plus more for drizzling
½ c. chopped shallot (about 1 large shallot bulb)
1 tsp. salt
4 garlic cloves, pressed or minced
1 tsp. maple syrup

1/8 tsp. ground nutmeg
Freshly ground black pepper, to taste
3 to 4 c. (24 to 32 ounces) vegetable broth, as needed
1 to 2 Tbsp. butter, to taste
Crumbled bacon and roasted pumpkin seeds for garnish

Directions

1. Preheat the oven to 425 degrees F and line a rimmed baking sheet with parchment paper. Place the butternut squash on the pan and drizzle each half with just enough olive oil to lightly coat the squash on the inside (about ½ tsp. each). Rub the oil over the inside of the squash and sprinkle it with salt and pepper.
2. Turn the squash face down and roast until it is tender and completely cooked through, about 40 to 50 minutes (don't worry if the skin or flesh browns—that's good for flavor). Set the squash aside until it's cool enough to handle, about 10 minutes.
3. Meanwhile, in a large soup pot, warm 1 Tbsp. olive oil over medium heat until shimmering (if your blender has a soup preset, use a medium skillet to minimize dishes.) Add the chopped shallot and 1 tsp. salt. Cook, stirring often, until the shallot has softened and is starting to turn golden on the edges, about 3 to 4 minutes. Add the garlic and cook until fragrant, about 1 minute, stirring frequently. Transfer the contents to your stand blender (see notes on how to use an immersion blender instead).
4. Use a large spoon to scoop the butternut squash flesh into your blender. Discard the tough skin. Add the maple syrup, nutmeg, and a few twists of freshly ground black pepper to the blender. Pour in 3 cups vegetable broth, being careful not to fill the container past the maximum fill line (you can work in batches if necessary and stir in any remaining broth later).
5. Securely fasten the lid. Blend on high (or select the soup preset, if available), being careful to avoid hot steam escaping from the lid. Stop once your soup is ultra-creamy and warmed through.
6. If you would like to thin out your soup a bit more, stir in the remaining cup of broth. Add 1 to 2 Tbsp. butter or olive oil, to taste, and blend well. Taste and stir in more salt and pepper, if necessary.

NOTE: If your soup is piping hot from the blending process, you can pour it into serving bowls. If not, pour it back into your soup pot and warm the soup over medium heat, stirring often, until it's nice and steamy. I like to top individual bowls with some extra black pepper.

Cheddar & Bacon Potato Soup

Soup/Chili



Chefs

Michael Martinez & Josh Benn



The Benn Law Group

Cheddar and Bacon Potato Soup

Ingredients

1/2 lb. bacon, diced	3 c. chicken broth
1 ¼ c. diced onions (about 1 medium onion)	2 fresh thyme sprigs
1 c. diced carrots (2–3 carrots)	1 bay leaf
1 c. diced celery (2–3 ribs celery)	1/2 c. sour cream
Salt and ground black pepper	1/2 c. half and half
2 cloves garlic, minced	2 c. shredded cheddar cheese
3 c. ½-inch diced Yukon gold potatoes	Chopped green onions or chives, for serving

Directions:

1. Place bacon in a large skillet, then turn on medium-high heat. Fry the diced bacon until crisp. Remove to a paper towel-lined plate, leaving 1-2 Tbsp. of bacon grease in the pan. Set aside in the refrigerator.
2. Sauté the onions, celery, and carrots in the bacon grease until tender, about 5 minutes. Lightly season the vegetables with salt and pepper while they cook. Add garlic and cook for about 30-60 seconds more, making sure it doesn't burn.
3. Place cooked veggies in a 6-quart slow cooker and add the potatoes, broth, thyme sprigs, bay leaf, 1 tsp. salt, and ½ tsp. pepper. Stir to combine.
4. Cover and cook on low for 6-8 hours, until potatoes are very tender.
5. Remove the thyme sprigs and bay leaf. If you want, use a potato masher to mash until it is your preferred texture. Doing this will help the soup thicken up.
6. Stir in the sour cream and half and half. Slowly stir in the cheese a little at a time until it's melted and well combined. Taste and add more salt and pepper, to your preference.
7. Serve bowls of soup with the cooked, crumbled bacon and green onions or chives on top.

Choo Choo Chowder with Cornbread FRED *Soup/Chili*



Chefs

Doug Hahn & Derek Halling



it's like DH, but better!

Choo Choo Chowder with Cornbread FRED

Ingredients

4 bacon strips	1/4 tsp. dried thyme
2 chopped celery sticks	½ c. butter
1 large, chopped onion	1/3 c. all-purpose flour
1 minced garlic clove	2 c. fat-free half-and-half, divided
3 small peeled and cubed potatoes	2 c. (6-1/2 ounces each) chopped clams, undrained
3/4 c. water	Fresh cracked black pepper (to taste)
1/4 c. white wine	If desired, shredded cheddar cheese
8 oz. clam juice	Use cornbread recipe of your choosing (if desired)
3 tsp. chicken bouillon	
1/4 tsp. white pepper	

Directions

1. Cook bacon over medium heat until crisp. Remove from heat, saving drippings and bacon. Sauté celery and onion in bacon drippings and garlic. Stir in the potatoes, water, wine, clam juice, bouillon, pepper, and thyme. Bring to a boil, then simmer uncovered, until potatoes are tender, ~20 minutes.
2. In a separate saucepan, melt butter, combine flour and whisk into roux, then add 1 cup half-and-half until smooth. Gradually stir into soup. Bring to a boil then stir ~2 minutes.
3. Stir in clams and remaining half-and-half; heat through (do not boil). Crumble the cooked bacon; add shredded cheddar cheese, sprinkle over each serving.
4. Pour over cornbread if desired.

Hidden Lake Goulash *Soup/Chili*



Chefs

Bob Leland & Rainer Fink

Hidden Lake Ranch

Hidden Lake Goulash

Ingredients

6 strips of bacon, chopped	2 tsp. cumin
2-3 lbs. of beef shank, 1-2 inch cubes	1 Tbsp. sweet Hungarian Paprika
2 yellow onions, diced	1 c. red wine
2 red bell peppers, diced	4 c. beef stock
2 jalapeno peppers, diced	3 carrots
3 vine ripe tomatoes, diced	3 russet potatoes
3 cloves of garlic	Salt & pepper

Directions

1. Render 6 strips of bacon chopped - remove and keep the crispy parts.
2. Cut 2 - 3 pounds of beef shank - remove bone (or sirloin or even ribeye) into 1 to 2 inch cubes and brown beef well in bacon grease on high heat. Remove meat.
3. Dice two yellow onions and cook in bacon grease - low to medium heat. Seed 2 red bell peppers and two jalapeno peppers - dice (seeds control the heat, so keep or throw away as you like). Add peppers and 3 cloves of chopped garlic to the onions (cook 4-5 minutes).
4. Chop three vine ripe tomatoes and add to pot, cook 4-5 minutes.
5. Add beef back to pot and add cumin, sweet Hungarian Paprika and cooked bacon back.
6. Add red wine (Cabernet Sauvignon) and cook until reduce by half.
7. Add beef stock and salt and pepper to taste. Cook for 90 minutes.
8. Peel and chop carrots and russet potatoes, add to pot and cook an additional 30 minutes.

Posole Rojo with Mini Pupusas *Soup/Chili*



Chefs

**Greg Katt, Greg Propst,
Jeff Given & Jeremy Johnson**



Posole Rojo with Mini Pupusas

INGREDIENTS

¾ cup dried Chiles de Arbol	2 Tbsp. Avocado/Olive oil
5 dried Ancho Chiles	1 large Yellow Onion, chopped
6 cloves Garlic (2smashed, 4 chopped)	8 c. Chicken Broth
2 lbs. Boneless Pork Shoulder, cut in half and fat trimmed	2 c. Water
Kosher or Sea Salt	1 Tbsp. dried Mexican Oregano
2 tsp. Garlic powder	1 Bay leaf
2 tsp. Onion powder	3 cans (15 oz. each) White Hominy, drained and rinsed
2 tsp. Cumin	Salt to taste

GARNISH: Diced avocado, shredded cabbage, diced onion, sliced radishes, fresh cilantro.

Directions

1. Break stems off Chiles de Arbol and Ancho Chiles and shake out as many seeds as possible. Place all chiles in large bowl, weigh them down with a plate to keep them submerged. Cover with boiling water until soft, about 30 min. (Leaving seeds behind will increase the heat of the dish)
2. After softened, transfer the chiles and 1.5 cups of the soaking water into a blender. Add only the smashed garlic and ½ tsp. Salt to the blender and blend until smooth.
3. Strain mixture through a fine sieve into a bowl, pushing the sauce through with a spatula and discarding the remaining solids.
4. Rub the Pork Shoulder segments all over with Garlic Powder, Onion Powder, and Cumin.
5. Heat the oil over medium heat in a stockpot or dutch oven and add the Yellow Onion, stirring until soft and translucent, about 5 minutes. Add the chopped Garlic and continue to cook for another 2 minutes. Increase the heat to medium-high, push Onion and Garlic to the sides and add Pork Shoulder to the pot, searing and turning until all sides are browned, about 5 minutes.
6. Stir in 2 cups Water, Chicken Broth, Bay leaf, ½ tsp. Salt, and ¾ cup of the chile sauce. Bring to a low boil and then reduce heat to maintain a simmer partially covered, turning the pork in the broth several times until tender, about 3 hours.
7. Stir in the White Hominy and continue to simmer, uncovered, until the pork begins falling apart, about 1 hour. Remove the bay leaf and transfer the pork to a cutting board where you roughly chop and return to the broth. Add additional chicken broth if posole is too thick. Season with additional salt to taste.
8. Garnish with topping of choice.

Pupusas

Ingredients

Dough

3 2/3 c. Masa Harina (like Maseca)
2 tsp. Salt
3 c. Cold Filtered Water

Filling

2 c. Oaxacan cheese (Mozzarella if you cannot find Oaxacan)

Hands

1 c. Water
2 Tbsp. Avocado/Olive oil

Directions

1. For the dough: In a large bowl, whisk together the Masa Harina and Salt, then add the Cold Water. Use the whisk to gently stir until mostly combined. Then mix using your hands until the dough comes together with a soft, clay-like texture.
2. For your hands: Fill a small bowl with the Water and the Oil to set near your workstation. You will wet your fingers with the mixture as you work to keep the dough from sticking.
3. To assemble: Using a 2oz ice cream scoop, scoop out the dough and drop balls and parchment paper. Working 1 at a time, flatten the dough balls into ½ inch thick discs, place a 1-2 TBSP of cheese into the center of the disc, fold the dough over the filling until completely sealed and then pat the ball out until flat in your hands, about 1/4inch thick. (TIP: Re-oil your hands as often as necessary as the dough is soft and sticky.)
4. To cook: Preheat a cast iron skillet, pan or griddle brushed with vegetable oil over medium heat OR use electric griddle set to 350F. Place assembled pupusas on the surface and cook for 4 minutes per side, or until golden brown and warmed through. Repeat with the remaining pupusas.

Route 66 Chili *Soup/Chili*



Chefs

Scott Schams & Jesse Parr

University Pediatric
Association



Texas Children's
Pediatrics

Sous Chef Sponsor

Route 66 Chili

Ingredients

1Tbsp. oil, neutral-flavored	1 (14.25-oz.) can tomatoes and green chilies
1lbs. pork loin, boneless and cubed	1 (15-oz.) can kidney beans
1lb. beef stew meat, cubed	salt, to taste
1 large, sweet Vidalia onion, chopped	black pepper, to taste
5 cloves garlic, peeled and sliced	1oz. yellow corn tortilla chips, crushed
8 oz. bacon, chopped	jalapeño, sliced, optional, for topping
¼ c. chili powder	cheddar cheese, shredded, optional, for topping
1 (10.5-oz.) can golden pork gravy	sour cream, optional, for topping
1 (10.25-oz.) beef gravy	
1 (8-oz.) can tomato sauce	
1 (4-oz.) can lager beer	

Directions

1. In a large skillet on the stovetop, heat the oil.
2. Once the oil is shimmering hot, add the pork loin, beef stew meat, and onion.
3. Brown the meat and onion, about 2-3 minutes per side.
4. Add the garlic and cook until fragrant, about 30 seconds.
5. Add the meat, onion, and garlic into a slow cooker.
6. Add the bacon, chili powder, pork gravy, beef gravy, tomato sauce, beer, tomatoes and greenchiles, kidney beans, salt, and pepper into the slow cooker.
7. Cover the slow cooker and cook on low for 7-8 hours.
8. Add the tortilla chips and cook until the chips have been incorporated into the chili, about 30minutes-1 hour.
9. Serve hot with your preferred toppings!

Southwestern Queso Grande Soup *Soup/Chili*



Chefs

**Dietrich Jurgens &
David Rhodes**



Southwestern Queso Grande Soup

Ingredients

1 Large onion, finely chopped
6 Tbsp. unsalted butter
3 (4 oz.) cans green chiles, drained, seeded, and finely chopped
4 (14 oz.) can plum tomatoes, drained, seeded, and finely chopped
12 oz. cream cheese cut into small pieces
2 (14.5 oz.) cans chicken broth
3 c. half and half
2 Tbsp. and 2 tsp. lemon juice
Cayenne pepper and salt to taste
Shredded Monterrey Jack cheese
Cilantro to taste
Lime juice to taste

Directions

1. In saucepan, cook onion in butter over low heat, stirring until onion is soft.
2. Add chilies and tomatoes, cook over medium heat stirring often for about 10 minutes (or until liquid has cooked down).
3. Stir in cream cheese and keep at low heat until melted.
4. Stir in the chicken broth, half and half, and all remaining spices.
5. Heat over medium to low heat until hot, but not to a boil.
6. Add as desired tortilla strips, and jack cheese.

Yields: About 10 cups.

Strike First, Strike Hard, No Mercy Chili *Soup/Chili*



Chefs

Mike Williams & Jason Pratt



Strike First, Strike Hard, No Mercy Chili

Ingredients

1lb. ground beef 90/10	1/4 Habanero Pepper. (Remove the Seeds) - Diced
1 tsp. Oil (Olive, Peanut, Canola....it don't matter. It's Chili)	12 oz. Can of Spicy V8
1/2 White Onion - Diced	6 oz. Water
1/2 Green Bell Pepper - Diced	2 Tbsp. of white flour
1 Jalapeno (Do not remove seeds)- Diced	1/4 tsp. Black Pepper
1 Serrano Pepper (Do not remove the seeds) - Diced	1/4 tsp. Salt
	1/4 Tsp Cayenne Pepper
	2 Tbsp. Chili Powder
	1 can of Pinto Beans

Instructions

1. Throw away the can of pinto beans.
2. Over medium Heat add oil, onion, and bell pepper. Cook until clear.
3. Add ground beef and chop it up well.
4. Add jalapeno, serrano, habanero, pepper, salt, cayenne and 1 Tbsp. of chili powder. Cook until brown.
5. Sprinkle on White flour and mix well. Let cook on Medium for 1 minute.
6. Add V8 and Water. Allow the mix to boil while stirring to allow the chili to thicken.
7. Add the remaining chili powder to taste and add more if you like it that way....it don't matter. (It's Chili)
8. Eat with a tall glass of milk. (Trust Us)



White Cheddar Bisque *Soup/Chili*



Chefs

**James Deegear &
Spencer Cain**



White Cheddar Bisque

Ingredients

8 Tbsp. (1 stick) unsalted butter	1 lb. sharp white Cheddar cheese, grated (about 4 cups)
1 medium white onion, cut into 1-inch dice	1 c. heavy cream
3 celery stalks, cut into 1/4-inch dice	½ tsp. kosher salt or to taste
1 thick-cut bacon slice	1 tsp. ground white pepper or to taste
½ c. all-purpose flour	½ c. crème fraiche
½ c. dry white wine (optional)	Crumbled Bacon (optional)
One 32-oz. box chicken broth	¼ c. minced chives, for garnish

Directions

1. In a large soup pot, melt the butter over medium heat. Add the onion, celery, and bacon slice and cook until the onion is tender and translucent, about 6 minutes.
2. Add the flour and cook, stirring constantly, for 2 minutes.
3. Stir in the wine (if using) or a little of the chicken broth and use a spoon to scrape up the bits on the bottom of the pan.
4. Add the broth and bring to a boil. Reduce the heat and when the broth stops bubbling, stir in the Cheddar until well combined. Slowly add the cream, stirring constantly. Add the salt and white pepper.
5. When the cheese has melted and the soup is fully combined, remove and discard the bacon slice. Use an immersion blender to blend the soup until smooth and velvety. (Alternatively, let cool slightly and, working in batches as necessary, process in a stand blender until smooth, filling the blender no more than half full and removing the little steam vent from the lid.)
6. Ladle into bowls or mugs and top each serving with a spoonful of crème fraiche, a scattering of crumbled bacon (if using), and a pinch of fresh chives. Serve hot.
7. Store leftovers in a covered container in the refrigerator for up to 2 days.

Makes 4 to 6 servings.

**Stolen from Magnolia Table: A Collection of Recipes for Gatherings, by Joanna Gaines and Marah Stets.*

White Chicken Chili *Soup/Chili*



Chefs

**John Huser, Will Fusselman
& Tom Pool**



White Chicken Chili

Ingredients

1 Tbsp. extra-virgin olive oil	Kosher salt
1 small yellow onion, diced	Freshly ground black pepper
1 jalapeño, seeded and minced	2 (15 oz.) cans white beans, drained and rinsed
2 cloves garlic, minced	1 1/2 c. frozen corn
1 tsp. dried oregano	1/2 c. sour cream
1 tsp. ground cumin	Freshly chopped cilantro, for garnish
2 (4.5 oz.) cans green chilies	1/4 c. shredded Monterey Jack
3 boneless skinless chicken breasts, cut into thirds	1/4 c. crushed tortilla chips
5 c. low-sodium chicken broth	

Directions

1. In a large pot, over medium heat, heat oil. Add onion and jalapeño and cook until soft, about 5 minutes. Add garlic, oregano, and cumin and cook until fragrant, 1 minute. Add green chilis, chicken, and broth and season with salt and pepper. Bring to a boil, then reduce heat and simmer, covered, 10 to 12 minutes, until chicken is tender and cooked through.
2. Transfer chicken to a plate and shred with two forks. Return to pot and add white beans and corn. Bring to a simmer and let cook, 10 minutes, using a wooden spoon to mash about 1/4 of the beans. Turn off heat and stir in sour cream.
3. Ladle chili into bowls and garnish with cilantro, cheese, and chips before serving.

Entrées



Booshie Boudin

Entrée



Chefs

Mark Hluchan & John Hairell



CSISD Facilities

Booshie Boudin

Ingredients

2 1/2 lb. pork butt, cut into 1-inch cubes	2 1/2 tsp. cayenne
1 lb. pork liver, rinsed in cool water	1 1/2 tsp. ground black pepper
2 qt. water	1 c. finely chopped parsley
1 c. chopped onions	1 c. chopped green onions tops, (green part only)
1/2 tsp. minced garlic	6 c. cooked medium-grain rice
1/2 c. chopped green bell peppers	1 1/2-inch diameter, casings, about 4 feet in length
1/2 c. chopped celery	
4 1/4 tsp. salt	

Directions

1. In a large saucepan, combine the pork butt, pork liver, water, onions, garlic, bell peppers, celery, 1 tsp. salt, 1/4 tsp. cayenne, and 1/4 tsp. black pepper. Bring the liquid up to a boil and reduce to a simmer. Simmer for 1 1/2 hours, or until the pork and liver are tender. Remove from the heat and drain, reserving 1 1/2 cups of the broth. Using a meat grinder with a 1/4-inch die, grind the pork mixture, 1/2 c. of the parsley and 1/2 c. of the green onions together.
2. Turn the mixture into a mixing bowl. Stir in the rice, remaining salt, cayenne, black pepper, parsley, and green onions. Add the broth, 1/2 cup at a time, and mix thoroughly. Either using a feeding tube or a funnel, stuff the sausage into the casings and make 3-inch links. Bring 1 gallon of salted water up to a boil. Poach the sausage for about 5 minutes, or until the sausage is firm to the touch and plump. Remove from the water and allow to cool slightly before serving.

Bomber Dogs

Entrée



Chefs

Kaboom & Sam Bytheway



Bomber Dogs

Ingredients

Mid South Baking Hot Dog Buns

100% Beef "Bomber" Franks

Ketchup

Mustard

Onions

Relish

Mayonnaise

Directions

1. Be sure you remember to get your Mid South Baking hot dog buns and 100% beef "Bomber" franks from the ballpark!
2. When you are ready to cook the franks, turn on the trusty hot dog roller grill that will cook them evenly throughout.
3. Once the grill has heated up, put the franks on the rollers until they become reddish/pink in color. When the frank appears to be evenly rounded out on the outside, test the internal heat with a thermometer. The frank will be ready when it reaches an internal temperature of 160°F.
4. Be careful not to leave them on the roller too long, or the frank will begin to blow up! (Not violently & suddenly, but the casing on the outside begins to split as if the frank is inflating like a balloon that is being blown up if it gets too overcooked.)
5. Grab a bun to wrap around the frank. This makes for an easier way to hold all of the fixings and a more delicious taste altogether!
6. Add your mustard, ketchup, onions, relish and/or maybe even mayonnaise if you are feeling brave enough!
7. Sit back, relax and enjoy some good ol' Brazos Valley Bombers Baseball with Kaboom and the rest of the gang!

Brisket
Entrée



Chef

Brian Maass

Terracon
Consulting Engineers & Scientists

Sous Chef Sponsor

Brisket

Ingredients: Rub

1/4 c. Paprika

1/2 c. Tony's

1 tsp. garlic powder

1 tsp. salt

1 tsp. pepper

1 tsp. onion powder

Dry rub and refrigerate over night

Directions

Smoke brisket for 4-5 hours, paper wrap, cook for 4-5 additional hours, or until desired internal temperature.

Dailey Company Carnitas *Entrée*



Chefs

**Zach Alston &
Chance Bloodworth**

DAILEY

Company

★ Electric ★ Heating ★ Cooling ★

***Sous Chef Sponsor &
Employee Giving Title Sponsor***

Dailey Company Carnitas

Ingredients

4 lbs. (or 2 kg) skinless, boneless pork butt (or shoulder)	1 large brown or white onion, cut into wedges
3-4 tsp. salt	8 cloves garlic, smashed
1 tsp. pepper	2 limes, juiced
1 Tbsp. dried oregano (or Mexican oregano)	2 large oranges, juiced (or 3/4 cup natural orange juice)
1 Tbsp. ground cumin	3/4 c. coke (Original or Mexican coke is ideal) *

Directions

1. Rinse and pat dry pork with a paper towel.
2. In the bowl of a 6-quart slow cooker, add pork, salt, pepper, oregano, cumin, onion, garlic, lime juice, orange juice, coke, and bay leaves.
3. Cover and cook on low heat setting for 8-10 hours, or high heat for 5-6 hours (until the meat falls apart).
4. Remove pork and shred with two forks (DO NOT DISCARD THE LIQUID!)

TO CRISP IN THE OVEN

1. Transfer the pork to a baking sheet lightly sprayed with cooking oil spray (or lined with aluminum foil or parchment paper).
2. Pour 1 ladle full (about 1 cup) of the liquid from the slow cooker over the pork to season. Broil for 5-10 minutes on high heat until the meat becomes golden browned and crispy on the edges.

TO CRISP ON STOVE

1. Heat about 1 Tbsp. oil in a non-stick pan or cast-iron skillet over high heat.
2. When pan is hot, add pork in batches of two or three, and sear until just beginning to crisp.
3. Ladle over about 1/2 cup of left over liquid and continue cooking until the juices begin to reduce down and the meat is nice and crispy!

Duck Cannelloni

Entrée



Chefs

**John Harvey Slocum
& Dan Daniel**



Duck Cannelloni

Ingredients

8 Crepes

1 c. 2 Oz. of Duck Confit

1 c. Chopped Caramelized assorted Mushrooms

¼ c. Mascarpone Cheese

¼ c. Ricotta Cheese

¼ c. Grated Parmesan Reggiano

¼ c. Mozzarella Cheese

¼ Cup Heavy Cream

Salt and Pepper to taste

Directions

1. In a large mixing bowl, mix all cheeses until together.
2. Fold in duck confit and season to taste.
3. Take crepes and lay flat on to a clean surface. Evenly spread duck confit and cheese mixture on each crepe.
4. Roll crepes and place into a lightly oiled baking dish.
5. Pour heavy cream over the cannelloni cover with aluminum foil and bake in oven until internal temperature reaches 165 degrees.
6. Serve each cannelloni on your favorite plate.

Jambalaya

Entrée



Chefs

Josh Norton & Dave Reed



Prep Chef Sponsor

Jambalaya

	per cup rice		6 cups rice		5 lb rice	
Pork butt - diced	1.25	lb	7.5	lb	15	lb
Sausage smoked - diced	0.5	lb	3	lb	6	lb
oil	1	Tbsp	6	Tbsp	1	cup
Onion - chopped	1	whole	6	whole	12	whole
bell pepper - chopped	0.5	whole	3	whole	6	whole
black pepper - coarse	1	tsp	6	2 Tbsp	4	Tbsp
Minced garlic	1	Tbsp	6	Tbsp	Whole jar	
cayenne red pepper	1	tsp	2	Tbsp	4	Tbsp
Chachere or Zataran seasoning	2	Tbsp	4	Tbsp	8	Tbsp
Tabasco	1	tsp	2	Tbsp	4	Tbsp
Worcestershire	1	tsp	6	tsp	4	Tbsp
liquid crab boil	0.25	tsp	1/2	Tbsp	2	Tbsp
butter	1	Tbsp	6	oz	1.5	stick
water	1.5	cup	9	cup	18	cup
rice - long grain or parboiled	1	cup	6	cup	12	cup

The secret is in browning the pork to make the gravy and serving it fresh.

1. Use a thick walled cast iron or aluminum pot. Heat pot with oil until frying temperature.
2. Add diced pork and the Chachere's seasoning and coarse black pepper.
3. Keep the fire high and stir the pork frequently. The water will come out of the meat and start to lightly boil. Keep stirring until all the water boils off.
4. About this time the meat will start sticking to the bottom of the pot, so stir constantly, scraping the bottom of the pot as you stir. This is not a time to take a break or drink a beer.
5. Once the water from the meat from is burned off add two cups of water and repeat that process.
6. Add the diced sausage when all the water boils out and the meat starts sizzling in the oil.
7. Continue to stir until a brown layer develops on the bottom of the pot and until it almost starts to burn.
8. Next you need to kill the heat and get all the browning off the bottom of the pot quickly. There are two ways to do this:
 - a. For small batches, remove the meat from the pot and put in a bowl, then add the onions to the pot.
 - b. For large batches, add the onions to the meat and enough water to cover the bottom of the pot, but not enough to cover the meat.
9. Once the onions become translucent, add the rest of the ingredients, except for the rice.
10. Bring the mixture to a boil, then remove from heat and let sit for awhile...30 min min. 90 minutes max.
11. After the oil rises, skim of all the oil.
12. Bring the mixture to a boil again, and then add the rice. Stir the rice in well, then cover with a lid. Reduce the heat until steam barely rises from under the lid.
13. After about 15 minutes, lift the lid slightly. If you can see nothing but boiling water, put the lid back on. If you can see the expanded rice just below the surface of the water, then stir the mixture to mix the rice, meat, and vegetable mixture well and so the water sinks into the mixture. The rice on the bottom will burn if you do not "scrape" the bottom when stirring.
14. Taste to see if more seasoning is needed, then season to taste.
15. Cover again and cook over very low heat for about another 15-20 minutes. When steam stops coming from under the lid, turn off the heat and it is DONE.
16. Do not uncover the pot until you are ready to serve.

Poor Man's Brisket Burnt Ends

Entrée



Chefs

**True Brown, Justin Lake
& Darin Paine**



RING OF FIRE BBQ

Poor Man's Brisket Burnt Ends

Ingredients

3 lb. Beef chuck roast

Brisket Rub

Barbeque sauce of your choice

Brown sugar

Directions

1. Season a 3-lb beef chuck roast with your normal brisket rub of salt, pepper and whatever else you want.
2. Smoke it at 250 degrees until the internal temperature reaches 175.
3. Wrap the roast in butcher paper and return to the smoker until the internal temp hits 195.
4. Remove from smoker and let it rest at least 15 minutes.
5. Cube the meat into bite size squares and place them in a foil pan.
6. Mix in some brown sugar and the BBQ sauce of your choice.
7. Put it back on the smoker for another 1.5-2 hours.

Pork Belly Burnt Ends

Entrée



Chefs

**Caleb DeLuna
& Doug Fuentes**



Pork Belly Burnt Ends

Ingredients

Pork Belly
Spice Rub of Choice
Brown Sugar
One Stick of Butter
Honey

Directions

1. Cube Pork Belly into 1" by 1" cubes.
2. Season cubes liberally with spice rub and brown sugar.
3. Place pork belly onto smoker at 250 degrees. Smoke for 3 hours.
4. Take pork belly off smoker and put into aluminum pan. Season once again with spice rub and brown sugar. Add stick of butter to pan. Also drizzle pork belly with honey.
5. Place pan back onto smoker at 250 degrees for 1 hour.
6. Remove from smoker and enjoy!

Pulled Pork with Pickled Red Onions

Entrée



Chefs

Wade Cleary & Randy Rogers



Sous Chef Sponsor

Pulled Pork with Pickled Red Onions

Ingredients

1 – 8 to 10 lb. pork shoulder, or boston butt

For Rub:

1/4 c. brown sugar

1/4 c. salt

1 Tbsp. chili powder

1 Tbsp. smoked paprika

1/2 Tbsp. dry mustard

1/2 Tbsp. cumin

1/2 tsp. cayenne

2 tsp. garlic powder

1 tsp. onion powder

Mix rub ingredients together in a medium bowl. May not use all the dry rub, based on the size of your pork butt.

For Injection:

1 c. of apple cider vinegar

1 c. apple juice

discard any leftovers, do NOT use any remaining for the spritz

For Spritz:

1 c. apple cider vinegar

1 c. water

Garnish

Queso fresco (Mexican white cheese)

Directions (Pulled Pork)

1. The night before cooking, prepare pork. Remove excess fat cap. Rinse with cold water and inject meat.
2. Apply mustard and then apply dry rub thoroughly.
3. Preheat smoker to 250 degrees Fahrenheit. We use oak and mesquite.
4. Place the pork fat cap side up (if you left the cap on) and smoke for about three hours. You'll see a bark begin to develop. After three hours, spritz (or spray) every fifteen minutes. After about five hours total, check the temperature. When the pork hits on or around 165 degrees Fahrenheit, it's likely coming out of the stall and ready to wrap.
5. As you complete the stall, place the pork into a pan, add a small amount (two tablespoons) of your spritz into the pan and wrap in foil tightly. Put the thermometer back on place.
6. Continue cooking wrapped until the internal temperature is between 200 and 203.
7. Remove from smoker (leave wrapped), and place into a cooler and let it rest for an hour.
8. After one hour, remove from cooler and begin pulling.
9. You may also opt to add a few Tbsp. BBQ sauce to mix in, or just top your pulled pork sandwiches with it.

Pickled Red Onions

1 1/2 pounds red onions, peeled, halved, cut into

1/8-inch-thick slices

1 1/2 tsp. salt

1/2 tsp. dried oregano

1 c. fresh lime juice

1/2 c. distilled white vinegar

1 small habanero chile

Directions (Pickled Red Onions)

1. Toss first three ingredients in a large bowl. Add juice and vinegar; press down to submerge onions.
2. Cut 1/2 inch long slit in chile and add to onion mixture.
3. Top mixture with small plate to weigh down slightly.
4. Cover and refrigerate overnight.

Serving

Pulled pork can served as a slider or as a street taco. Both versions are topped with pickled red onions and sprinkled with queso fresco.

Smoked Chicken Sliders

Entrée



Chefs

Justin Matous & Chris Teich



Smoked Chicken Sliders

Ingredients

1 or 2 Whole Chickens (depending on how many you want to make)
2 Tbsp. Killer Hogs Hot Rub
16 oz. Spicy White Sauce *recipe below

1 package Slider Rolls
Dill Pickle Slices
Pickled Red Onion *recipe below

Directions

1. Remove Chicken from packaging. Check cavity for giblets and trim excess fat. Pat chicken dry with paper towel.
2. Spray the outer skin with Vegetable cooking spray. Season well with Killer Hogs Hot Rub.
3. Prepare smoker for indirect cooking at 350 degrees using pecan pellets/wood for flavor.
4. Place chicken on cooking rack and cook until internal temperature reaches 165 in the breast.
5. Remove chicken from grill and rest loosely covered with aluminum foil for 20 minutes.
6. Pull chicken into bite size pieces discarding the bones.
7. To make the sliders: Place a couple dill pickle slices on the bottom portion of the roll. Top with Pulled Chicken and Spicy White Sauce. Add a few pickled red onion slices and the top roll and serve.

Spicy White Sauce

Ingredients

2 c. Mayonnaise
1/4 c. Apple Cider Vinegar
1 1/2 Tbsp. White Sugar
1 Tbsp. Black Pepper
1/2 Tbsp. Granulated Garlic

1 tsp. Kosher Salt
1/2 tsp. Crushed Red Pepper Flakes
1/2 tsp. Ground White Pepper
1/4 tsp. Cayenne Pepper
Juice of 1 lemon

Directions

1. Combine ingredients in a large bowl and whisk.
2. Refrigerate for 2 hours before serving. Sauce will keep up to 1 week in the refrigerator.

Pickled Red Onion

Ingredients

1 Red Onion peeled & sliced into rings
1 1/2 c. Apple Cider Vinegar
1 Tbsp. White Sugar

1/2 Tbsp. Kosher Salt
Pinch of Crushed Red Pepper Flakes

Directions

1. Bring vinegar to a boil in a small pot over medium heat.
2. Add sugar, salt, and red pepper flakes, stir to dissolve sugar.
3. Remove from heat and add red onion slices.
4. Toss to combine and place in a heat safe container to pickle. Place in refrigerator for 3-4 hours. Pickled Onions will keep for up to a week in the refrigerator.

Smoked Hog with a Cheesy Side *Entrée*



Chefs

**Chad Gardner
& Rickey Meza**



CSISD Kids Klub

Smoked Hog with a Cheesy Side

Ingredients for Mac and Cheese

4 Tbsp. butter	4 oz. Mozzarella Cheese
4 Tbsp. All-purpose flour	1 tsp. Kosher salt
2 c. Heavy Cream	1 tsp. black pepper
2 c. Milk	1 tsp. Hot sauce of choice
8 oz. Cheddar Cheese	1 lb. Noodle of choice
8 oz. Smoked Gouda Cheese	

Directions

1. Melt butter in large saucepan over medium high heat. Add flour. Whisk to combine. Cook for 1-2 min.
2. Slowly whisk in the heavy cream and milk. Continue to whisk periodically until thick, about 5-7 min.
3. Remove pan from heat.
4. Add Cheddar, Gouda, Mozzarella cheese, salt, pepper, and hot sauce to pan and stir until melted.
5. Add cooked pasta; stir to combine with the cheese mixture. Set to the side.

Ingredients for Smoked Hog

1 lb. Ground Sausage of choice	Plastic Wrap
1 lb. Bacon	Rolling Pin
Seasoning of choice	Baking Sheet

Directions

1. Lay out a piece of plastic wrap (big enough to roll out your sausage). Place sausage on plastic wrap.
2. Use the rolling pin to roll out the sausage until it's flat in a rectangular shape approximately ¼ inch thick. If necessary, cut the sides to make sure it's a rectangle. Once sausage is rolled out place it on a baking sheet and refrigerate for 20 minutes.
3. After 20 minutes, remove sausage from refrigerator. Add desired amount of Mac & Cheese to the middle of the rectangle of sausage leaving ½ inch of sausage uncovered on all sides.
4. Use the bottom piece of plastic wrap to lift/roll the edges of sausage together. Make sure the mac and cheese is completely covered. You should end up with a "loaf" of sausage stuffed with mac and cheese.
5. Tightly roll the sausage loaf in plastic wrap and refrigerate for 20 min.
6. While the sausage loaf is in the refrigerator, lay out a piece of plastic wrap and create a bacon weave on the plastic wrap. To make a bacon weave lay out pieces (half the pack) of bacon in a row. Use the remaining pieces of bacon and go over and under the row (lined up pieces) of bacon.
7. Remove your sausage loaf from refrigerator and lay it on your bacon weave. Use the plastic wrap to help wrap the sausage loaf with bacon. Tuck in the sides and make sure the loaf is completely wrapped with bacon.
8. Cover your newly wrapped loaf with your seasoning of choice. Roll/wrap your loaf in plastic wrap and refrigerate for at least 20 minutes and up to overnight.
9. Prepare your method of cooking: preheat your oven to 350 degrees or heat your smoker to 250 degrees.
10. Remove your loaf from the refrigerator and place it in your over/smoker. Cook in the oven at 350 degrees until the internal temperature reaches 165 degrees and your bacon reaches your desired crispness (approx. 30 minutes-1 hour). Cook in the smoker at 250 degrees until the internal temperature reaches 165 degrees and your bacon reaches your desired crispness (approx. 2 hours).
11. Remove your loaf from your method of cooking and let rest 5 minutes. Slice and enjoy.

Smoked Country-Style Pork Ribs

Entrée



Chefs

Leslie Lutz & Michael Heath



Smoked Country-Style Pork Ribs

Ingredients

Country-style pork ribs

Sea salt

Course ground black pepper

Secret dry rub (or any dry rub of your choosing)

Directions

1. Bring smoker to 225-250 and let it hold steady at the desired temperature for about 15 minutes. I use a combination of oak and pecan wood.
2. Apply dry rub to the country-style pork ribs and let sit for about 30 minutes before placing in smoker.
3. Once the smoker has settled into desired cooking temperature, place country-style pork ribs into smoker.
4. Smoke country-style pork ribs until internal temperature is 145-155 degrees, usually takes about 2.5 to 3.5 hours depending on temperature of the smoker.

Notes

Apply additional firewood as needed to maintain a constant cooking temperature, usually when smoker temperature starts to drop below desired cooking temperature.

Temperature may fluctuate about 25 degrees once the added wood catches fire.

Swamp Sliders

Entrée



Chefs

Mike McEver & Bailey Allen



Swamp Sliders

Ingredients

Bone-in Pork Shoulder (Boston Butt)

Coarse Grain Pepper

Paprika

Coarse Sea Salt

Mustard

Coleslaw

Pickles

Sweet Hawaiian Rolls

Seasoning Mix: Combine

2 c. Pepper

2 c. Salt

1 Tbsp. Paprika

Directions

1. Slather trimmed pork butt with mustard.
2. Generously season with seasoning mix.
3. Cook for 6 hours at 275 degrees. (Preferably using indirect heat with oak wood)
4. Wrap in foil and cook for an additional 6 hours or until the pulls easily. (Internal temp 190-195)
5. Build Slider with pulled pork, coleslaw, pickles. (Sauce Optional)

Texas BBQ Remix: Pork-n-Greens

Entrée



Chefs

**Chauncey Lindner &
Bart Taylor**



Texas BBQ Remix: Pork-n-Greens

Pork Ingredients

1 pork shoulder or picnic ham Pork rub
Spray bottle of apple cider vinegar

Directions

1. Set your meat out so it can come up close to room temperature.
2. Cut the meat into baseball sized chunks.
3. Using whichever pork rub you prefer, rub a plentiful layer of spice into the pork.
4. Build a fire in your smoker. Be advised that using a pellet smoker will result in a finished product that tastes like shortcuts and a lack of tradition.
5. Once the fire settles to 250, put the pork in the smoker for two hours.
6. Once every 30 minutes or so, spray the meat with apple cider vinegar and turn it to ensure even cooking. After two hours, wrap the pork in a sealed foil packet with a final spritz of cider vinegar and return it to the smoker for two additional hours.

Greens Ingredients

6 small bunches collard greens 1 large, meaty smoked ham hock
2 tbsp granulated sugar 1 tbsp bacon grease
1 tbsp seasoned salt 2 tsp Worcestershire sauce
2 tsp apple cider vinegar 1 tsp crushed red pepper flakes
1/4 tsp garlic powder 1/4 tsp paprika
1/4 cup finely chopped onion

Directions

1. Rinse the ham hock, then add to a large pot, along with enough water to fully submerge it.
2. Cover and cook over medium high heat for about 45 minutes or until ham hock starts to become tender. This should be just about long enough to let smoky goodness and pork fat infuse your water.
3. Meanwhile, prepare your greens.
4. Tear the leaves of the greens away from the stems. Discard stems.
5. Take a handful of greens, roll them up and cut the roll horizontally into small pieces. Repeat with all greens. Add greens to empty clean sink and wash them thoroughly with cold water, removing all grit, sand, and debris until the water runs clear.
6. Once the ham hock is tender, add greens and about 4-5 additional cups of water, just enough to cover greens.
7. Add the rest of the ingredients to the pot and cook, covered, for at least 2 hours or until completely tender.
8. Optionally (do it), remove the ham hock from the pot with a slotted spoon, pull the meat away from the skin and bones in small pieces, chop it, and stir it back into the pot. (Thanks to grandbaby-cakes.com for the original greens recipe.)

When your pork and your greens are both done:

Let the pork rest a while, then shred it. To serve the dish, use tongs to put pulled pork and greens into the serving bowl in proportions that suit you (somewhere around 50/50). Add a little splash of the pot likker from your greens and stir well. Top your pork-n-greens with a vinegar pepper sauce such as Trappey's and enjoy.

Texas-Raised Wagyu Sausage *Entrée*



Chef
Chris Southard



Texas-Raised Wagyu Sausage

Ingredients

Texas-raised Wagyu sausage

Directions

1. Purchase your Texas-raise Wagyu sausage at <https://r-cranch.com>
2. Unwrap the sausage and place on grill, warm 10-15 minutes.
3. Serve on crackers, alone or with your favorite barbecue sauce.

Varner's Pulled Pork *Entrée*



Chefs

Eric Dotson & Joshua Varner



Varner's Pulled Pork

Ingredients:

Trimmed Boston Butt Pork Roast
Hellmann's Real Mayonnaise
Code 3 Rescue Rub
Uncle Chris Steak Seasoning
Salt
Pepper
Garlic powder
Onion powder
Bulls-Eye BBQ Sauce
Balsamic Vinegar
White Vinegar
Lemon juice

Directions:

1. Coat the roast in mayonnaise, then coat in dry rub. Add seasonings as preferred.
2. Smoke at 250-275 F for 4-8 hours.
3. To make tangy BBQ sauce mix Bulls-Eye BBQ sauce with lemon juice, balsamic vinegar, white vinegar.
4. Serve with dill pickles, creamy coleslaw on a toasted bun.

Desserts



Banana Pudding Dessert



Chefs

**Russell Moses &
Casey Zimmerman**

TRUIST 

Gourmet Chef Sponsor

Banana Pudding

INGREDIENTS

2 c. whole milk, divided	1 tsp. pure vanilla extract
3 Tbsp. cornstarch	1 14oz. can condensed milk
Pinch of salt	1 32oz. tub of Cool Whip
$\frac{3}{4}$ c. sugar	1-2 boxes of Vanilla wafers
3 egg yolks	6-7 large Bananas (sliced)
1 Tbsp. butter	Aluminum tray/ baking dish

Directions

1. In a small bowl, whisk together $\frac{1}{4}$ cup of the milk with the cornstarch. Set aside.
2. In a medium saucepan, whisk together the remaining milk, salt, and sugar. Allow the mixture to heat over medium heat until it is steaming; don't let it boil.
3. While milk is heating, whisk the egg yolks in a separate small bowl. Once the milk is steaming, slowly steam $\frac{1}{2}$ cup of the hot milk mixture into the egg yolks, whisking constantly. Slowly add the egg yolk mixture back to the pot, followed by the cornstarch mixture. Continue to cook over medium heat, whisking constantly, until the mixture starts to simmer and has thickened.
4. Remove from the heat and whisk in the butter and vanilla.
5. Once mixture is completely cooled, add in condensed milk and half the tub of the cool whip.

TO ASSEMBLE:

1. Line the bottom of tray with vanilla wafers, making sure there is an even layer.
2. Next, grab your sliced bananas and layer those on top of the wafers.
3. With your cooled pudding, layer an even layer over the bananas and wafers.
4. Repeat process until you reached the top.

Black Pearls *Dessert*



Chefs

Zack Morgan & Joe Adair



Gourmet Chef Sponsor

Black Pearls

INGREDIENTS

1 lb. powdered sugar (approximately 3 1/2 c. unsifted)

3/4 c. unsweetened cocoa powder

1 (14 oz.) can sweetened condensed milk

3 tsp. vanilla extract (optional: sub 1/2 with Rum)

1 (3 1/2 oz.) can flaked coconut (about 1 1/3 c.)

Optional: 1/2 c. pecans or walnuts (chopped), additional coconut flakes, sprinkles, etc.

DIRECTIONS

1. Gather the ingredients in the galley.
2. In a large mixing bowl, combine confectioners' sugar and cocoa; stir in the sweetened condensed milk and the vanilla, mixing thoroughly. The mixture will be quite stiff. Stir or knead in coconut and nuts (if using). A heavy-duty mixer with paddle attachment makes mixing much easier or use the dough hook attachment on a hand-held mixer.
3. Chill the chocolate mixture for about 15 to 20 minutes, then shape into 1-inch balls. If the mixture is sticky, butter your hands if necessary. Arrange the candy balls on a baking sheet lined with wax paper or parchment paper. (Option: gently roll candies in coconut or nuts before storing to chill). Cover the candy and chill for at least 2 hours, 4 sea chanteys, or until they are quite firm.
4. Store the chocolate coconut candies in tightly covered containers separated with sheets of wax paper; or a tightly sealed chest buried on a deserted isle of your choosing.
5. Don't hornswaggle the booty from your matey, me hearties.
6. Enjoy!

CG Blondies

Dessert



Chefs

**Chris May &
Jordan Killingsworth**



CG Blondies

Ingredients

- 1 ½ c. all-purpose flour
- 1 heaping tsp. baking powder
- ½ tsp. salt
- 12 Tbsp. unsweetened applesauce
- 1 ½ c. packed light brown sugar
- 2 large eggs
- 1 Tbsp. vanilla extract
- 1 c. milk chocolate chips
- 1 c. white chocolate chips

Directions

1. Adjust an oven rack to the middle position and preheat the oven to 350 degrees. Spray a 9 by 13-inch pan with nonstick vegetable cooking spray.
2. Mix the flour, baking powder, and salt together with a fork in a medium sized bowl; set aside.
3. Mix the applesauce and brown sugar together with a mixing spoon in another medium sized bowl until combined.
4. Add the eggs and vanilla to the sugar mixture with the spoon and blend well. Fold the dry ingredients into the sugar & egg mixture until just combined. Do not overmix. Fold in the chocolate chips and pour the batter into the prepared pan, smoothing the top.
5. Bake until the top is shiny, cracked and feels firm to the touch, 22 to 25 minutes. (Adjust time, depending on oven) Allow it to cool completely. Cut into rectangles of your desired size. The final product should be solid yet moist in the middle.

Easy Sopapilla Cheesecake Dessert



Chefs

**Brian Yung &
Cameron Comire**

**FIRST
FINANCIAL
BANK** MEMBER FDIC

Gourmet Chef Sponsor

Easy Sopapilla Cheesecake

Ingredients

2 (8oz.) packs of Pillsbury crescent rolls
2 (8oz.) packs of cream cheese, room temperature
1 c. sugar
1 tsp. vanilla
1/4 c. butter (melted)
1 Tbsp. cinnamon
4 Tbsp. sugar
Honey

Directions

1. Preheat the oven to 350 degrees.
2. Spray 9 x 13 baking dish with cooking spray.
3. Press a can of the crescent rolls to the bottom of the dish, making sure to reach edges and keep together.
4. Bake the first layer of crescent roll dough till just done maybe 5-8 minutes.
(Optional, but that way I make sure it is done. I don't like raw dough)
5. Combine softened cream cheese, sugar, and vanilla.
6. Spread mixture over crescent rolls.
7. Roll the remaining crescent roll over the top and stretch to the edges and seal.
8. Brush across the entire top of the crescent roll with the melted butter.
9. Sprinkle the top with 1 Tbsp. cinnamon and 4 Tbsp. sugar.
10. Bake for about 30 min., or until golden brown.

Yield: 16

Givin' S'more to Kids

Dessert



Chefs

**Chuck Glenewinkel &
Mike Martindale**



**CSISD Director of
Communications &
Superintendent**

Givin' S'more to Kids

INGREDIENTS

8 sheets honey graham crackers

One 4.4 ounce bar milk chocolate, such as Hershey's, broken into 8 pieces

8 large marshmallows

DIRECTIONS

1. Find a flame. Any small to medium-sized flame will do.
2. Place a marshmallow on the end of skewer, roasting it over the flame. Cook the marshmallow to desired temperature.
Temperatures:
 - Rare - slightly warm, white exterior
 - Medium - exterior is slightly melted with a light to moderate brown hue
 - Well Done - black, crispy exterior
3. Halve each graham cracker sheet crosswise into 2 squares and place a piece of chocolate on one of them.
4. Place the cooked marshmallow on top of the chocolate and top with the remaining graham cracker, squish the marshmallow down and pull off the skewer.
5. Eat while it is warm and gooey.

Italian Cream Cake *Dessert*



Chef

Jack Adams



**Consol
Class of 1972**

Italian Cream Cake

Ingredients

1 c. buttermilk	1 tsp. baking soda
1 stick butter	1 tsp. vanilla
½ c. Crisco shortening	2 c. all purpose flour
2 c. sugar	1 c. chopped pecans
5 egg yolks (use extra large)	5 egg whites
1 c. flaked coconut	1 tsp. salt

Directions

1. Combine butter and Crisco together and cream until light and fluffy. Add the sugar and beat until fluffy.
2. Add the egg yolks, one at a time and beat until well blended.
3. Sift the flour and set aside.
4. Alternate the flour and buttermilk to the creamed mixture until all the flour and buttermilk has been added. End with the flour, then add soda and mix in.
5. Add the vanilla, coconut and pecans and beat until just blended.
6. Beat the egg whites until they hold their shape; do not overbeat. Fold in the egg whites to the batter and gently blend until all ingredients are mixed.
7. Pour into two 9" pans that have been greased with Crisco and flour then bake at 350 degrees until a cake tester comes out clean. Remove cakes and let cool on wire racks.

Cream Cheese Icing

Ingredients

2 packages cream cheese, softened	2 lbs. of powdered sugar
2 tsp. vanilla	1 stick margarine or butter
½ c. Crisco shortening	

Directions

1. Cream the cream cheese, margarine and Crisco together until creamy. Then add the vanilla and powdered sugar. Beat about five minutes until light and creamy.
2. WAIT UNTIL THE CAKE IS COOL BEFORE BEGINNING TO ICE THE CAKE.

Knightly Banana Pudding *Dessert*



Chefs

Chris Ribardo & Eric Zylman



Knightly Banana Pudding

Ingredients

- 1 (8 oz.) pkg. cream cheese
- 1 (14 oz.) can sweetened condensed milk
- 1 (5 oz.) box instant vanilla pudding mix
- 3 c. cold milk
- 1 tsp. vanilla extract
- ¼ tsp. of nutmeg
- 1 (8 oz.) container frozen whipped topping, thawed
- 4 bananas, sliced or chopped
- 1/2 (12 oz.) pkg. vanilla wafers

Directions

1. In a large bowl, beat cream cheese until fluffy.
2. Beat in condensed milk, pudding mix, cold milk, nutmeg, and vanilla until smooth.
3. Fold in 1/2 of the whipped topping.
4. Line the bottom of a 9x13 inch dish with vanilla wafers.
5. Arrange sliced bananas evenly over wafers.
6. Spread with pudding mixture.
7. Top with remaining whipped topping. Chill until ready to serve.

Mock Turtle No-Bake Brownies *Dessert*



Chefs

**Max Crawford, Lee Harris
& Josh Ninke**

***KBTX*Media**

Mock Turtle No-Bake Brownies

Ingredients

18 graham crackers (approx. 3 c. cracker crumbs) 3.5 Tbsp. cocoa powder
1 tsp. pure vanilla extract 1 14oz. can sweetened condensed milk

Instructions: Brownie Base

1. Break graham crackers roughly and process in a food processor.
2. Place condensed milk in a bowl and microwave for 30 seconds.
3. Add in the cocoa powder and vanilla and stir until smooth.
4. Fold in the cracker crumbs.
5. Stir until mixed well.
6. Double line an 8" square pan with parchment paper.
7. Blob the mixture into the pan and press it down with your fingers until leveled (oil fingers to prevent them from sticking).
8. Cover dish the fridge to chill.

Chocolate Ganache Layer

Ingredients

2 c. Chocolate Chips 1/4 c. Caramel Ice Cream Topping
1 c. Heavy Cream 1/2 tsp. Salt

Instructions: Ganache layer

1. In a small bowl combine chocolate chips and heavy cream.
2. Microwave for 30 seconds. Take it out and stir.
3. Repeat microwaving again for 30 seconds. Remove the bowl and stir until chocolate has melted and becomes a smooth lump-free sauce.
4. If not melted repeat at 10 second interval.
5. Add caramel ice cream topping and salt. Stir to combine.
6. Spread evenly over brownie base layer.

No Bake Lemon Pie *Dessert*



Chefs

**Lee Taylor &
Frank Hartman**



Baylor Scott & White
MEDICAL CENTER
COLLEGE STATION

No Bake Lemon Pie

Ingredients

1 tub of cool whip

2 cans of condensed milk

Lemon Juice to taste

1 Graham Cracker Pie crust

Toasted shaved coconut

Directions

1. Mix the cool whip, condensed milk, and lemon juice together and whisk until incorporated.
2. Evenly spread into pie crust and let chill for 30 min then serve, then top with toasted shaved coconut.

Makes 8 servings.

Potluck Cheesecake Dessert *Dessert*



Chefs

**Kyle Ervin &
Jonathan Hudson**



CAPSHER
TECHNOLOGY

Potluck Cheesecake Dessert

Crust

- 1 (11 oz.) box Nilla Wafers crushed (about 2 1/2 – 3 cups crushed)
- 1/2 c. butter, melted
- 1/2 tsp. salt

Directions

1. Preheat oven to 350°F. Line a 9×9 pan with foil and set aside.
2. In medium bowl combine crushed Nilla Wafers, melted butter and salt. Press evenly into the bottom of the prepared pan. I used the bottom of a cup to help press it evenly.
3. Bake the crust for 5-7 minutes until lightly golden. Allow to cool completely.

Filling

- 1 (8 oz.) brick Cream Cheese, room temperature
- 1/2 c. butter, room temperature
- 2 c. powdered sugar
- 1 (20 oz.) can crushed pineapple, well drained
- 1 (8 oz.) tub Cool Whip, thawed

Instructions

1. For the filling, combine cream cheese and butter in the bowl of your stand mixer fitted with the paddle attachment on medium speed, beating until smooth. Add in powdered sugar and continue beating until all is incorporated with no lumps.
2. Turn the mixer to low and add in drained pineapple until mixed in well. Fold in Cool Whip.
3. Spread onto cooled crust. Chill for at least 3 hours, or over overnight.
4. Cut into squares when ready to serve.

Quick Fudge Dessert



Chef

Jeff Mann



**CSISD Curriculum
& Instruction**

Quick Fudge

Ingredients

3 c. chocolate chips

1 can (14 oz.) sweetened condensed milk

2 Tbsp. butter

Directions

1. In a saucepan, melt all ingredients together over medium heat, stirring frequently to prevent burning and sticking to the pan.
2. Once the ingredients are fully melted, pour into a 9x9 pan lined with foil or parchment paper. Allow to cool to room temperature in the 9x9 pan.
3. Once cooled, remove from the pan, cut into desired sizes and serve or refrigerate.

NOTE: Nuts may be added to the fudge as desired. Simply add nuts once all ingredients are melted in the saucepan, stir in the added nuts, and then pour into the 9x9 pan.

Shake & Bake Cookies

Dessert



Chefs

Ron Fox & Paul Dorsett



Shake & Bake Cookies

Ingredients

- 1 c. unsalted Butter- brought to room temp
- 2 tsp. Vanilla Extract
- 3/4 c. Powdered Sugar
- 1 ¼ c. All-Purpose Flour
- 3/4 c. plus 2 Tbsp. Cornstarch
- 1 tsp. Salt

Directions

1. In large mixing bowl, mix the butter and vanilla until creamy and combined.
2. Add the powdered sugar and beat until well combined.
3. Add the flour, cornstarch, and salt and mix until well combined.
4. Refrigerate dough for 2-3 hours.
5. Pre-heat oven to 325 degrees. Line a cookie sheet with parchment paper or a silicone baking mat and set aside.
6. Roll the dough into balls and place them onto the tray. Press them down with fork.
7. Bake for 10-12 minutes.

Snickerdoodle Bars *Dessert*



Chefs

Ray Slaughter & Keith Slaughter



CSISD Technology

Snickerdoodle Bars

Ingredients: Batter

1/2 c. unsalted butter, melted	1 tsp. vanilla extract
1 large egg	1 c. all-purpose flour
1/2 c. granulated sugar	1/4 tsp. cream of tartar
1/3 c. light brown sugar, packed	1/4 tsp. salt, optional and to taste

Directions

1. Preheat the oven to 350F. Line an 8-by-8-inch baking pan with aluminum foil, spray with cooking spray; set aside.
2. In a large, microwave-safe bowl melt the butter, about 1 minute on high power.
3. Wait momentarily before adding the egg so you don't scramble it. Add the egg, sugars, vanilla, and whisk until smooth.
4. Add flour, cream of tartar, optional salt and stir until combined, don't overmix.
5. Turn batter out into the prepared pan, smoothing the top lightly with a spatula; set aside.

Ingredients: Sprinkling

1/4 c. granulated sugar
2 tsp. cinnamon

Directions

1. In a bowl (same one used for the batter is okay), combine the sugar, cinnamon, and stir.
2. Using a small spoon, evenly sprinkle cinnamon-sugar mixture over the prepared pan. Looks like a lot but it sinks down and soaks in while baking.
3. Bake for about 24 to 25 minutes, or until done. A toothpick inserted in the center should come out clean, or with a few moist crumbs, but no batter. Place the pan on top of a wire rack to cool for at least 15 minutes before slicing and serving. Bars will keep airtight at room temperature for up to 1 week, or in the freezer for up to 6 months.

Stop Resisting Bread Pudding



Chefs

**Billy Couch &
Mike Pavelka**



CITY OF COLLEGE STATION
Police Department

Stop Resisting Bread Pudding

Ingredients

1 loaf of French bread	4 c. milk
3 eggs	1 stick of butter
2 tsp. vanilla	Cinnamon
2 c. sugar	1 bag of white chocolate morsels

Directions

1. Preheat oven to 350 degrees.
2. Break French bread into small pieces and place in a 9x13 pan ungreased.
3. Mix morsels in with bread.
4. Mix eggs, vanilla, sugar, and milk - pour over bread.
5. Melt butter and pour over bread.
6. Press mixture into bread so that it absorbs the mixture.
7. Sprinkle with cinnamon and bake for 45 minutes.

White Chocolate Sauce

Ingredients

1 stick of butter	1 c. powdered sugar
4 oz. pack of Bakers white chocolate	4-6 tsp. of water

Directions

1. Soften a stick of butter with one box of Baker's white chocolate 16 oz in the microwave.
2. Add 1 cup of powdered sugar and 4-6 tsp. of water to make desired thickness

Past Winners

- 2008** **Appetizers/ Salads/ Sides:** Ron Fox - DeKalb Ag Corn Dip
Entrées: Brad Corrier - Churrasco Steak w/ Chimichurri Sauce
Desserts: Marty Cangelose - Italian Cream Cake
Best of Show: Tim Pavlas - Carrot Cake
- 2009** **Appetizers/ Salads/ Sides:** Ron Fox - Mango Tango Salsa
Entrées: Paul Dorsett - Rockin' Boneless Drumsticks
Desserts: R.B. Alley & Jon Mies - Lemon Goopy Butter Cake
Best of Show: Tim Pavlas - Oatmeal Cookies
- 2010** **Appetizers/ Salads/ Sides:** Chris Rankin - Armadillo Eggs
Entrées: Paul Dorsett - Swine Flu Sandwiches
Desserts: R.B. Alley & Jon Mies - Fire Administration Key Lime Goopy Butter Cake
Best of Show: Tim Pavlas & Jim Lewis - No Longer Free to Roam Chicken/Pasta Soup
Most Tickets Sold: John Morgan - Pepper Lawson Construction
- 2011** **Appetizers/ Salads/ Sides:** Paul Dorsett - Hot Wing Potato Skins
Entrées: O.J. Howell - Hawaiian Grilled Teriyaki Chicken
Desserts: R.B. Alley & Jon Mies - Lemon Tiramisu
Best of Show: O.J. Howell - Hawaiian Grilled Teriyaki Chicken
Most Tickets Sold (100): John Morgan - Pepper Lawson Construction
- 2012** **Appetizers/ Salads/ Sides:** Ivan Ballard - Rock N' Roll Mushrooms
Entrées: Hans Hammond - Grandma Slappin' Finger Lickin' Wicked Good BBQ Ribs
Desserts: John Crockett & Robert Orzabal - Frosted Carrot Bars
Best of Show: Ben Downs - Red, White, & Blue All American Cake Balls
Most Tickets Sold (107): John Morgan - Pepper Lawson Construction
- 2013** **Appetizers/ Salads/ Sides:** Ivan Ballard - Sling Slang Chick'n Thang
Entrées: Hans Hammond - Branding Iron BBQ Butt
Desserts: Seth McKinney - Cream Cheese Banana Pudding
Best of Show: Ron Fox & Paul Dorsett - Graceland Midnight Snack
Most Tickets Sold (80): Joe Ayala - Pepper Lawson Construction
- 2014** **Appetizers/ Salads/ Sides:** Jeff Horak, Omar Espitia, & Josh Symank - Big Pappa's Poppers
Entrées: Hans Hammond - Branding Iron BBQ Ribs
Desserts: Terrence Murphy - The Infamous Mrs. Murphy Cheesecake
Best of Show: Ron Fox & Paul Dorsett - Disco Balls
Most Tickets Sold (65): John Morgan - Pepper Lawson Construction
- 2015** **Appetizers/ Salads/ Sides:** Jeff Horak, Omar Espitia & Josh Symank - Italian Heart Stoppers
Entrées: Geoff Moore & Jesse Wright - Hot Off the Press: Cajun Shrimp & Grits
Desserts: Jesse Shulse & Will Schaub - Beignets
Best of Show: Will Patterson & Sean Pruski - "ARGGHH Ribs Are Delicious!"
Most Tickets Sold (47): John Morgan - Pepper Lawson Construction

Past Winners

- 2016** **Appetizers/ Salads/ Sides:** Jeff Horak, Omar Espitia & Josh Symank - Heart & Soul Baked Potato Roll
Soups/Chili: Kyle Whileyman, Ryan Pacher & Jordan Landry - Etouffee
Entrées: Will Patterson & Sean Pruski - Brisket So Good It'll Drive You Mad
Desserts: Scott McCollum & Billy Couch - Tasty Toasted Coconut, Caramel & Pecan Pleasantry
Best of Show: Ron Fox & Paul Dorsett - Synchronized Macaroni Swimming in Cheese
Most Tickets Sold (63): John Morgan - Pepper Lawson Construction
- 2017** **Appetizers/ Salads/ Sides:** Jeff Horak, Omar Espitia & Josh Symank - Tri-fecta Cannon Balls
Soups/Chili: Jesse Wright, Ken Dupre, & Geoff Moore - Ken's Corn and Shrimp Bisque
Entrées: Sean Pruski, Will Patterson & Mark Patterson - Upside Down Ribs
Desserts: Seth McKinney, Jesse Shulse, & Will Schaub -Turtle Trifle
Best of Show: Ron Fox & Paul Dorsett - "KISS LIVE & Backstage Pass"
Most Tickets Sold (124): John Morgan - Pepper Lawson Construction
- 2018** **Appetizers/ Salads/ Sides:** Omar Espitia, Josh Symank & Rocco Grande - Pig & Pineapple Bites
Soups/Chili: Chris Dawson & Ian Soares - Chicken Andouillie Gumbo
Entrées: Robert Owens, Tanner Hagerman, Dillen Ashton - Pork Belly & Greens
Desserts: Billy Couch & Scott McCollum -Delicious Lemon Delight
Best of Show: Jason Pratt & Mike Williams-"Big Mike & Jayroy's Yo! MTV Curry Pineapple Tuna Wraps"
Rookie of the Year: Derrick Adams & Matt Bobbitt - Merle's Southern Cinnamon Donuts
Most Tickets Sold (132): John Morgan - Webber Commercial Construction
- 2019** **Appetizers/ Salads/ Sides:** Mark Nolan & Randy Trenary - Bacon Wrapped Kielbasa Bites
Soups/Chili: John Hairell & Mark Hluchan - Smoked Brisket Gulag Goulash
Entrées: Omar Espitia, Josh Symank & Rocco Grande - Holik Street Tacos
Desserts: Scott McCollum & Billy Couch - Building Smiles: One Bite at a Time
Best of Show: Adam Snidow & Brett Lawler - Sloppy Joe's
Rookie of the Year: Darin Paine, Justin Lake & True Brown - Ring of Fire BBQ
Most Tickets Sold (115): John Morgan - Webber Commercial Construction
- 2020** **Appetizers/ Salads/ Sides:** Omar Espitia, Josh Symank & Rocco Grande - Ultimate Jalapeño Poppers
Soups/Chili: Randy Trenary, Kyle Ervin & Mark Nolan - Pork Verde
Entrées: True Brown, Justin Lake & Darin Paine - Ring of Fire BBQ
Desserts: Doug French & Phil Shackelford - Panna Cotta
Best of Show: Adam Snidow & Brett Lawler - Red Velvet Cupcakes
Rookie of the Year: Caleb DeLuna & Doug Fuentes - Pork Belly Burnt Ends
Most Tickets Sold (25): John Morgan - Webber Commercial Construction



We think YOU'RE awesome!

Staci Cocanougher & Mike Newkham

Thank you for serving as our
50 Men Who Can Cook
Chair & Vice-Chair this year.

Special Thanks to..

Rick Hill for serving as our
amazing DJ and emceeing
for all 14 years of the event.

Mark Sykes Photography for taking the
official pictures for
50 Men Who Can Cook.



Thank you B-C's Community!



COLLEGE STATION ISD
**EDUCATION
FOUNDATION**
linking community, educators & students

Your attendance & support of
50 Men Who Can Cook
helped the College Station ISD Education Foundation
raise over \$200K for these special programs!



BOOKS FOR YOUNG READERS



TEACHER & STAFF RECOGNITION



CHRISSY'S CLOTHING CLOSET



TEACHING GRANTS



STUDENT SCHOLARSHIPS



SENIOR HALL OF FAME



We're at our best when you are.

There's no question everyone needs time to do the things they love. So we offer primary care with convenient same-day appointments, televisits, and extended hours. Because we're at our best when you can do what you love. **To learn more, visit [St-Joseph.org/Services/Primary-Care](https://www.st-joseph.org/Services/Primary-Care).**

