

Celebrity Chef **COOKBOOK**

Menu



2023

Serving up Success for College Station ISD!



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linking community, educators & students

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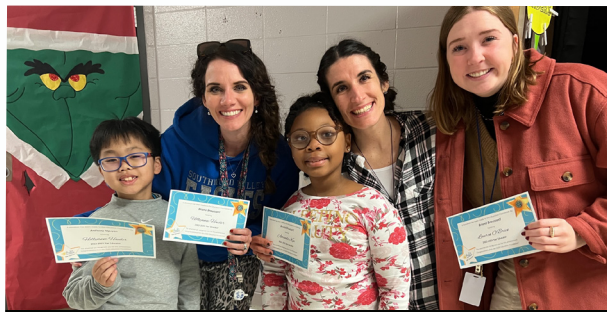
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Thank You Celebrity Chefs!

*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
Iron Chef Sponsors	14
Sous Chef Sponsors	14
Past Winners	140
Special Thanks	142

Appetizers Salads Side Dishes

Best Spuddies Mash	17
Pure Barre College Station & Helioss Fitness - Scott Stapp & Grant Fadal	
Boudreaux & Thibodeaux Blackened Crawfish Queso	19
Guaranty Bank & Trust - Jared Salvato & Brandon Sears	
Buffalo Chicken Balls	21
College Hills Elementary & AMCHS - Matt Fleener, Bonifacio Solis-Mora & Todd Wellmann	
Candied Bacon Crackers	23
Prosperity Bank - Chase McClain & Logan Cline	
Every Mann's Salsa	25
CSISD Curriculum & Instruction - Jeff Mann	
Fig & Goat Cheese Bites in Phyllo Cups	27
Forest Ridge Elementary - Jeff Given, Greg Katt, Jeremy Johnson & Greg Propst	
H-E-B Brisket Queso	29
H-E-B - Jake Diaz	
Hot Dog Burnt Ends	31
Pebble Creek Elementary - Blair Forester	
Mango-Peach-Habanero Meatballs	33
Caldwell Country Chevrolet - Billy Hughes & Chris Collins	
OWLsome Smoked Mac-N-Cheese	35
Pecan Trail Intermediate - James Deegear & Josh Zehnder	
RAVA Roaring Buffalo Chicken Dip	37
RAVA Construction, LLC - Michael Morrow & Daniel Melendez	

Appetizers Salads Side Dishes Continued

Smoked Chicken Sliders 39
 A&M Consolidated Middle School - David Espinosa & Marc Espinosa

Smoked Cream Cheese with Bourbon Bacon Jam..... 41
 C.C. Creations - Joe Adair & John Knauer

Smoked Queso with Tater Tots..... 43
 Spring Creek Elementary - Chris Southard, Xavier Chapa & Jeremy Capps

Spicy Italian Meatballs..... 45
 College Station Middle School - Chris Bankston & Chris Ribardo

Sticky Bacon Bites 47
 St. Joseph Health - Chuck Konderla & Nathan Collins

Truffled Mac & Cheese 49
 Engel & Volkers - Edward Allison & Blake Zeitman

Venison Sausage Balls..... 51
 Century Home Care Partners - Dave Reed & Josh Norton

Soups Chili

Across the Board Kentucky Burgoo 55
 Avinext - Aaron Amador, Duane Olson & Taylor Spedden

“Bayou Self Jumblelaya” Soup 57
 DH2 Culinary Initiatives - Doug Hahn & Derek Halling

Benny’s Famous Venison Chili..... 59
 LGL Ecological Research Associates, Inc. - Will Heyman & Benny Gallaway

Gumbo 61
 Terracon - Brian Maass

Jeff and Matt’s Classic French Onion Soup 63
 Rock Prairie Elementary & Prosperity Bank - Jeff Durand & Matt Woods

Longshot Chili..... 65
 Oakwood Intermediate & AMCHS - Rocco Grande, Tommy Newton & Ray Kavanaugh

Mama’s Gumbo 67
 Wellborn Middle School - Robert LaTourette, CJ Havlik & Jay Phillips

Meat Lovers Venison Chili 69
 Hidden Lake Ranch - Rainer Fink & Bob Leland

Soups Chili Continued

Redneck Chili	71
GAS Custom Homes - Gentry Gayle & Brad Smith	
South Bay Gumbo	73
First Financial Bank - Cameron Comire & Austin Bryan	
Taco Soup	75
CSISD Facilities - John Hairell & Mark Hluchan	

Entrées

Aggie Maroon Beans & Rice	79
Texas A&M Foundation - Tom Pool, John Huser & Will Fusselman	
Bacon Banditos	81
College Station High School - Justin Grimes, Matt Pekar & Joshua Rhine	
Bacon Brisket	83
Bank of B/CS - Kyler Crenshaw & Seth Smith	
Beef Birria	85
Capsher Technology, Inc. - Kyle Ervin & Jonathan Hudson	
Bluesy B's Soul Food in a Cup	87
A&M Consolidated High School - Jason Pratt & Mike Williams	
Diablo Sandwich	89
GoodBull Pedicabs & Walsh & Mangan Premier Real Estate Group - Ron Fox & Paul Dorsett	
Firehouse Pulled Pork	91
College Station Firefighters Association - Patrick Dugan, Marcus Jones & Austin Hoggard	
Green Chile Pulled Pork Tacos	93
Creek View Elementary - Mike McEver & Rob McEver	
Honey Hog Shotgun Shells	95
SWV Elementary & CSISD Special Services - Caleb DeLuna, Doug Fuentes & Brady Young	
Poor Man's Burnt Ends	97
Texcon - Joseph Hill & Shane Sullivan	
Pork Belly Burnt Ends - Three Finishes	99
Ring of Fire BBQ - Darin Paine, True Brown & Justin Lake	
Pulled Pork with Pickled Red Onions	101
Cleary Zimmermann Engineers - Wade Cleary, Randy Rogers & Zac Stevenson	
"Smoked Hog with a Cheesy Side" Shooters	103
CSISD Kids Klub - Chad Gardner & Rickey Meza	

Entrées Continued

Texas BBQ Remix: Korean Pulled Pork	105
A&M Consolidated High School - Chauncey Lindner & Bart Taylor	
Venezualan Reina Pepiada Arepa	107
Sign Express - Sergio Carrera & Leo Carrera	
Wolfpack Brisket	109
College View High School - Michael Heath & Robert Jesurun	

Desserts

Amarillo's Famous Apple Crisp	113
Amarillo National Bank - Randy Ripple & Connor Pence	
Bacon Crack	115
South Knoll Elementary - Eric Coker & Scott Morrison	
Bushwood's Smoked Country Club Cobbler	117
Dexter & Company Insurance - Josh Newton, Stan Jones & Blake Kopetsky	
Chocolate Ganache Cake	119
Wright Naeger Dentistry - Andrew Naeger & Stephen Wright	
Dailey Company Sheet Cake	121
Dailey Company, Inc. - Chance Bloodworth & Zach Alston	
Mickey's Pralines	123
CSISD Superintendent's Office - Mike Martindale & Chuck Glenewinkel	
News Break Cheesecake	125
KBTX - Justin Dorsey & Alex Egan	
No Bake "Beary" scotch Puddin'	127
River Bend Elementary - Don Weir, Kevin Bradford & Bryan Hall	
Oreo Balls	129
Kent Moore Cabinets - Daren Endsley & Mike Holmes	
Pecan Pie Muffins	131
CSISD Parent & Community Member - Eric Brown & Jeff Lednicky	
Pineapple Cake	133
Cypress Grove Intermediate - Jordan Killingsworth & Chris May	
Slow Burn Pralines	135
Consol Class of 1972 - Jack Adams	
Kentucky Bourbon Cake with Goey Butter Cake Filling	137
CSISD Technology & Greens Prairie Elementary - Keith Slaughter & Ray Slaughter	

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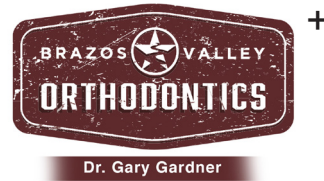


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Appetizers,
Salads
and
Side Dishes



Best Spuddies Mash *Appetizer*



Chefs

Scott Stapp & Grant Fadal



Best Spuddies Mash

Ingredients

1 lb. Baby red potatoes

1-Boiling seasoning mix

1-8oz. Sour cream

½ stick Salted butter

½ c. Green onions

1 lb. Bacon

2 ½ c. cheese

Ranch for extra taste

Optional for hot potatoes: add diced jalapenos

Directions

1. Boil potatoes in seasoning.
2. Add butter, sour cream, green onions, bacon, and cheese.
3. Stir after each ingredient.
4. Add ranch.
5. Top with chives, bacon pieces. Optional: top off with fresh jalapeno.

Boudreaux & Thibodeaux Blackened Crawfish Queso *Appetizer*



Chefs

**Brandon Sears
& Jared Salvato**

***Guaranty*
Bank & Trust**

Boudreaux & Thibodeaux Blackened Crawfish Queso

Ingredients

- 1 Andouille sausage link
- 8 oz. crawfish tails
- ½ c. tomatoes and green chilies
- 1 tsp. creole seasoning
- 1 clove of garlic
- 2/3 c. milk
- 1 Tbsp. butter
- ½ c. chopped onion
- 1 c. Colby Jack cheese
- 1 (16oz.) Velveeta block (white)
- 2 green onions, sliced

Directions

1. Melt butter in large skillet.
2. Add crawfish mixture (including sausage & chopped onion), diced tomatoes, creole seasoning and garlic. Cook for two minutes.
3. In a sauce pan heat milk to a simmer. Add Velveeta and stir until melted.
4. Add Colby Jack cheese, stir until melted.
5. Add crawfish mixture and mix in.
6. Sprinkle with green onions and serve.

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.

Candied Bacon Crackers

Appetizer



Chefs

Logan Cline & Chase McClain



Iron Chef Sponsor

Candied Bacon Crackers

Ingredients

- 1 sleeve club-style crackers rectangle
- 1 lb. bacon cut into thirds
- ½ c. dark brown sugar
- ¼ c. BBQ Rub

Directions

1. Preheat. Preheat your smoker to 250 degrees F.
2. Prep the crackers. Arrange your crackers in a single layer on a flat roasting rack above a baking sheet.
3. Add bacon. Set one of the cut pieces of bacon on top of each cracker. The bacon pieces will be slightly bigger than the crackers, and that's just fine. The bacon will shrink as it cooks.
4. Season. Sprinkle the brown sugar evenly across the top of the bacon and then season with the BBQ Rub.
5. Cook. Carefully transfer the flat roasting rack from the baking sheet to the smoker. Close the lid and smoke for about 90 minutes. You will want to start checking for doneness starting at 60 minutes. Remove from the smoker when the bacon fat has mostly rendered, the brown sugar has fully dissolved, and the bacon is cooked to your desired doneness.
6. Cool and enjoy. Allow the candied bacon crackers to cool completely before serving.

Prep Time 15 mins

Cook Time 1 HR 30 mins

Total Time 1 HR 45 mins

Servings: Six People

Notes

These are great as a snack on their own but are also awesome served on a cheese/cracker/dip board!

Every Mann's Salsa *Appetizer*



Chef

Jeff Mann



**CSISD Curriculum
& Instruction**

Every Mann's Salsa

Ingredients

64 oz. crushed tomatoes

4 green chilies

¼ c. chopped onion

½ c. clove garlic

1 Tbsp. salt

2 Tbsp. sugar

¼ c. white vinegar

2 or more jalapenos

Directions

1. For milder salsa, de-seed and de-vein all peppers. For hotter salsa leave seeds and veins.
2. Blend chilies, garlic, jalapenos, onion in blender.
3. In a large stock pot, add tomatoes, salt, sugar, vinegar, and blended ingredients.
4. Bring all ingredients to a boil. Reduce heat and simmer for 1 hour. Stirring occasionally to prevent sticking on the bottom.
5. Let cool for at least 30 minutes or refrigerate overnight.

NOTE: For hotter salsa use serrano, habanero, or ghost peppers.

Double the recipe to create several jars to enjoy later or to give as gifts.

Refrigerate any unused salsa or extra salsa.

Fig & Goat Cheese Bites in Phyllo Cups *Appetizer*



Chefs

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



Fig & Goat Cheese Bites in Phyllo Cups

Ingredients for Candied Bacon

- 6 strips regular-cut bacon
- 1/8 c. light brown sugar
- 1/4 tsp. freshly ground black pepper (optional)

Ingredients for Fig and Goat Cheese Bites in Phyllo Cups

- 12 frozen phyllo cups
- 12 tsp. soft goat cheese
- 6 tsp. fig jam

Instructions for Candied Bacon

- 1) Preheat the oven to 375F with one rack in the top third and another rack in the bottom third of the oven.
- 2) Line two baking sheets with foil and place an oven-safe wire rack on each. Lay out the bacon strips perpendicular to the lines on the wire rack, divided between the two pans and making sure they don't overlap.
- 3) Sprinkle the bacon strips with brown sugar and add some freshly ground black pepper, if desired. Approximately one (1) tsp. brown sugar per bacon strip is recommended.
- 4) Bake the bacon in the oven for 20 to 25 minutes. I recommend rotating the pans once during baking to ensure the bacon is cooking evenly. Start checking the bacon around 18 minutes, as some slices will cook faster, depending on the fat content and thickness of the slices.
- 5) The bacon is done when the brown sugar is melted, and the bacon is a deep brown color. Remember that the bacon will continue to crisp up as it cools, so don't worry if it's not completely crispy now.
- 6) Let the bacon cool right on the wire rack for a few minutes. The bacon will crisp up as it cools and as the melted sugar hardens.

Instructions for Fig and Goat Cheese Bites in Phyllo Cups

- 1) Reduce the temperature of the oven to 350F.
- 2) Place phyllo cups in a mini muffin tin or on a baking sheet.
- 3) Add about 1 tsp. goat cheese to each phyllo cup. Bake for 10 minutes or until cups are starting to turn golden and goat cheese is soft.
- 4) Remove from the oven and top each cup with about 1/2 tsp. fig jam.
- 5) Top each cup with the desired amount of Candied Bacon.

H-E-B Brisket Queso *Appetizer*



Chef

Jake Diaz



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Executive Chef Sponsor

H-E-B Brisket Queso

Ingredients

- 1 c. chopped smoked brisket
- 1 c. cubed H-E-B Queso Blanco cheese
- 1 c. cubed H-E-B Easy Melt cheese
- 1 c. H-E-B fresh pico de gallo, (mild or medium)

Directions

1. Combine all ingredients in a saucepan or slow cooker. Heat until cheese is melted, stirring until all ingredients are combined.
2. Serve with H-E-B tortilla chips.

Hot Dog Burnt Ends *Appetizer*



Chef

Blair Forester



Hot Dog Burnt Ends

Ingredients

2- 8 count packages of hot dogs

2 Tbsp. yellow mustard

Your favorite barbecue seasoning

¼ c. brown sugar

4 Tbsp. butter

1 c. of your favorite barbecue sauce

Directions

1. Lay hot dogs out on a sheet pan to season.
2. Squeeze approximately 2 tablespoons mustard over the top of the hot dogs – this will act as your binder.
3. Season hot dogs to your liking with your favorite barbecue seasoning.
4. Place directly on the smoker grates of your smoker at 225 degrees for about an hour.
5. Remove hot dogs from smoker and cut into 1 – 1 ½ inch pieces. Place all pieces into a disposable aluminum pan.
6. Top hot dog pieces with 4 tablespoons of butter cut into small pieces. Sprinkle over the top of the hot dog pieces.
7. Sprinkle ¼ cup brown sugar over the top of the hot dog pieces.
8. Drizzle approximately 1 cup of your favorite barbecue sauce over the hot dog pieces.
9. Shake the aluminum pan to coat the hot dog pieces with those sauce ingredients.
10. Place the aluminum pan back on the smoker at increased heat of 375-400 degrees.
11. Cook for an additional 15-30 minutes while stirring every couple of minutes. If your smoker does not reach that high temperature, you can finish them in the oven.

**Mango-Peach-Habanero
Meatballs
*Appetizer***



Chefs

Chris Collins & Billy Hughes



Executive Chef Sponsor

Mango-Peach-Habanero Meatballs

Meatball Ingredients

4 lb. 80/20 ground beef	6 tsp. brown sugar
2 lb. Italian pork sausage	2 tsp. white sugar
8 oz. breadcrumbs	1 Tbsp. paprika
3 eggs	1 Tbsp. garlic powder
¼ c. half and half	1 Tbsp. sea salt
4 cloves of garlic, minced	½ Tbsp. black pepper
1 medium Vidalia onion, chopped and sautéed	½ Tbsp. cayenne

Meatball Directions

1. Mix all ingredients for the meatballs together. Use ice cream scooper to form meatballs.
2. Wrap each meatball with a 1/3 thin slice of bacon of choice.
3. Pre-heat your smoker to 250°F.
4. Place meatballs in a large baking pan in a single layer for cooking.
5. Cook for 1-1.5 hours or until internal meatball temperature reaches 160°F.
6. While meatballs are cooking, heat BBQ sauce ingredients (see below) on stovetop until all ingredients are combined.
7. Once meatballs have reached 160°F removed from smoker, pour off any excess liquid, add BBQ sauce mixture, and return to smoker for an additional 30 minutes at 350°F.

BBQ Sauce Ingredients

1 large mango, peeled and pitted	4 cloves garlic, minced
1 small fresh peach, halved and pitted	½ c. brown sugar
2 habanero peppers, stemmed	2 tsp. Worcestershire sauce
¼ c. unsalted butter	1 tsp. minced fresh ginger root- to liking
salt and ground black pepper to taste	

BBQ Sauce Directions

1. Blend mango, peach, and habanero peppers in a food processor or blender until smooth.
2. Melt butter in a saucepan over medium heat; cook and stir garlic until fragrant, about 1 minute.
3. Add mango mixture, brown sugar, Worcestershire sauce, ginger, salt, and pepper. Reduce heat to low and simmer until sauce is smooth and slightly thickened, about 8 minutes.

OWLsome Smoked Mac-N-Cheese *Appetizer*



Chefs

Josh Zehnder & James Deegear



OWLsome Smoked Mac-N-Cheese

Ingredients

1 lb. macaroni noodles

3 c. milk

1 pint heavy whipping cream

Seasoning to taste:

Health Riles Everyday Rub

Heath Riles Garlic Butter Rub

Dash of Killer Hogs hot sauce

½ stick of butter cut into wedges

1 block cream cheese cut into wedges

1 c. shredded Monterrey Jack

1 c. shredded cheddar

1.5 c. shredded white cheddar

1 c. shredded Colby Jack

Optional toppings

Bacon

Diced pickles

Diced pickled jalapeños

Directions

1. Add ingredients to foil pan (saving some cheese to the side to top towards end of cooking cycle).
2. Heat on grill at 275 degrees for 1.5 hours stirring at times throughout.
3. After 1.5 hours top with remaining shredded cheese and let cook another 30 minutes.
4. Add optional ingredients and enjoy!

RAVA Roaring Buffalo Chicken Dip *Appetizer*



Chefs

**Daniel Melendez
& Michael Morrow**



Iron Chef Sponsor

RAVA's Roaring Buffalo Chicken Dip

Ingredients

1 Rotisserie Chicken

1 Block of Cream Cheese

1 ½ c. Sharp Cheddar Cheese, Shredded

1 c. Ranch Dressing

1 c. Frank's Red-Hot Buffalo Sauce (You can add more or less depending on how hot you want the dip!)

Green Onions

Salt & Pepper

Garlic Powder

Whatever you want to eat it with! (Chips, Celery, Carrots, etc!)

Instructions

1. Take the rotisserie chicken off the bone and shred.
2. In a crockpot mix the chicken, cream cheese, sharp cheddar cheese, ranch, and buffalo sauce.
3. Add salt, pepper and garlic powder to taste!
4. Place on low heat, stir occasionally until all mixed together.
5. Garnish with green onions.
6. Serve with tortilla chips, celery, carrots, or your favorite snack.
7. Enjoy!

Smoked Chicken Sliders

Appetizer



Chefs

**David Espinosa &
Marc Espinosa**



Smoked Chicken Sliders

Ingredients

2 lbs. boneless skinless chicken breast

Marinade

1/2 c. Extra virgin olive oil
3 garlic cloves, minced
3 Tbsp. fresh lime juice
3 Tbsp. your favorite poultry seasoning
1 tsp. onion powder
1 1/2 tsp. black pepper
1 1/2 tsp. kosher salt

Bread

Hawaiian-style sweet slider
buns

Slider Toppings

Roasted corn salsa
Lightly coated mayo-based slaw

Directions

1. Trim the chicken breasts as necessary and place the chicken in a bag with the chicken marinade. Place in the refrigerator for at least three hours prior to cooking the meat.
2. Place chicken breasts in the smoker and smoke at 265 degrees until an internal temperature of 165 is read on a meat thermometer.
3. Allow the chicken to rest for 15-20 minutes and then shred the chicken breast.
4. At this point, mix in your BBQ sauce of choice. We used a mustard-based sauce.
5. Toast the buns on a flat top griddle or oven for a few minutes and construct the sandwiches.

Smoked Cream Cheese with Bourbon Bacon Jam

Appetizer



Chefs

John Knauer & Joe Adair



Master Chef Sponsor

Smoked Cream Cheese w/ Bourbon Bacon Jam

Smoked Cream Cheese

Ingredients

- 1 loaf of cream cheese
- 1 tsp. olive oil
- Your favorite BBQ rub

Directions

Place a loaf of cream cheese (preferably non-low-fat version) on a foil lined baking sheet w/cooking spray.

1. Score the top of the cream cheese.
2. Lightly brush the top of cream cheese with olive oil.
3. Give the cream cheese a hearty dusting of your favorite barbecue rub (we like sweet heat or garlic & herb).
4. Place in your smoker for 2 hrs. (1.5 will work) at 180 degrees. (We like to hit it with super-smoke at the start, half-way, and at the end)
5. Remove cream cheese from foil lined cookie sheet and place it on a serving dish.
6. Serve warm or cold topped with your favorite jam or jelly and crackers or chicharrones.

Bourbon Bacon Jam

Ingredients

- 1 lb. bacon
- 1-2 sweet onions
- ½ c. brown sugar
- 1/3 c. water
- 1/3 c. strong coffee (optional-just some leftover coffee from the morning)
- 1/3 c. bourbon (optional)
- 1 Tbsp. balsamic vinegar

Directions

1. Chop up 1 lb. of bacon and start it cooking on medium for about 10 minutes.
2. While bacon cooks, slice or dice up 1-2 sweet onions.
3. When bacon is chewy (just before it starts to crisp) remove from pan.
4. Remove all but about 2 Tbsp. of bacon drippings.
5. Add onions to pan and cook 8-10 minutes then reduce heat to low.
6. Add brown sugar to onions, stir, and cook until onions have caramelized, 8-10 minutes.
7. Add bacon and water into pan. Add coffee and/or bourbon at this point.
8. Cook about 30 minutes, or until the onions are jammy.
9. Remove from heat and stir in the balsamic vinegar. Add salt, more vinegar, etc. to taste.
10. Allow to cool and pack or serve. Little spots of fat are common and will disappear as jam gets to room temperature or you heat it up.

Smoked Queso with Tater Tots *Appetizer*



Chefs

**Jeremy Capps, Chris Southard
& Xavier Chapa**



Smoked Queso with Tater Tots

Ingredients

½ block white cheese

½ block yellow cheese (like Velveeta)

1 block cream cheese

1 can Rotel tomatoes

1 pkg fresh pico de gallo

Meat of your choice

Tater tots

Directions

1. Combine all ingredients in a metal tin.
2. Smoke it for 45 minutes with a sweet wood, like pecan or cherry.
3. Serve with tater tots.

Spicy Italian Meatballs

Appetizer



Chefs

**Chris Bankston
& Chris Ribardo**



Spicy Italian Meatballs

Meatball Ingredients

2lb. Hamburger meat

1lb. Italian sausage – (Hot Ruffino from Readfield Meats & Deli)

1 ½ c. bread crumbs

2 eggs

½ c. onion

¼ c. bell pepper

3 cloves garlic

Meatball Directions

1. Add all ingredients to a bowl and mix together.
2. Shape into ½ inch meatballs, and salt and pepper to taste.
3. Place meatballs on cookie sheet. Bake at 350 degrees F until cooked through. (About 20 to 30 minutes)

Sauce Ingredients

1-15 oz. can crushed tomatoes

1-15 oz. can tomato sauce

¼ c. onion

2 cloves garlic

6 Tbsp. olive oil

1 tsp. Italian seasoning

2 Tbsp. sugar

Sauce Directions

1. Sauté garlic and onion in olive oil, and salt and pepper to taste.
2. Then add crushed and tomato sauces.
3. Bring sauce to a simmer and then add Italian seasoning and sugar.
4. Add meatballs and simmer for 10 minutes.
5. Add Romano cheese and bread crumbs for garnish at presentation.

Sticky Bacon Bites

Appetizer



Chefs

**Chuck Konderla
& Nathan Collins**



St. Joseph Health

Top Chef Sponsor

Sticky Bacon Bites

Ingredients

5lb pork belly slab

1/4 cup Kosher Salt

2 teaspoons pink salt (get at Academy)

1/4 cup maple sugar or packed dark brown sugar

1/4 cup maple syrup

Directions

1. Purchase a pork belly. Most grocery stores (specifically HEB) will have what they call a 1/4 belly or a vacuum packed pork belly.
2. Cut belly into 1-2" cubes and combine all ingredients in a large zip lock bag or vacuum bag.
3. Place in a refrigerator for 3 days, turning twice each day to ensure complete coverage of cure.
4. Place pieces on a jerky rack (to prevent falling through grates) in a smoker on indirect heat at 300 degrees. The bites should be sticky and pull apart when done.
5. When the bites have reached the amount of color and texture that you like remove and enjoy.

Truffled Mac & Cheese *Appetizer*



Chefs

**Edward Allison
& Blake Zeitman**



ENGEL & VÖLKERS[®]

Master Chef Sponsor

Truffled Mac & Cheese

Ingredients

1lb. dry macaroni
1/2 c. unsalted butter
1 c. all-purpose flour
4 c. whole milk
8 oz. shredded white cheddar cheese
8 oz. shredded gruyere
1 tsp. garlic powder
Salt and pepper to taste

To Top Before Baking

Shredded Mozzarella and Muenster
Bread Crumbs

Top After Baking

Extra Virgin Olive Oil, Flake Salt, Fresh Truffle

Directions

1. First melt butter on medium low heat and then stirring constantly, slowly add flour until smooth.
2. Then, still stirring constantly, cook on medium heat for 2 minutes.
3. Add milk and stir again until smooth.
4. Then add cheddar, Gruyère, garlic powder and salt & pepper. Stir occasionally until all melts and thick.
5. In a separate pot, boil water with a touch of sea salt until Al dente. About 6-7 minutes.
6. Then drain, saving a little bit of pasta water, and add it to cheese sauce and combine. Then pour over noodles and mix.
7. Put Mac n Cheese in an oven safe dish and top with Shredded Mozzarella and Muenster Cheese and breadcrumbs.
8. Bake for about 15-20 minutes at 400°F until the edges start to crisp.
9. After you pull it, sprinkle a touch of salt, lightly drizzle with EVOO and then shave fresh truffles on top.

NOTE: You can sub truffle oil for the extra virgin olive oil and fresh truffles, if done at home and you didn't purchase them from Zeitman's Grocery Store. ;-)

Venison Sausage Balls

Appetizer



Chefs

Josh Norton & Dave Reed



Venison Sausage Balls

Ingredients

1 lb. Jimmy Dean sausage – regular

1 lb. Venison Pan Sausage

2 c. shredded cheddar cheese

2 c. bisquick

Dash of garlic powder (optional)

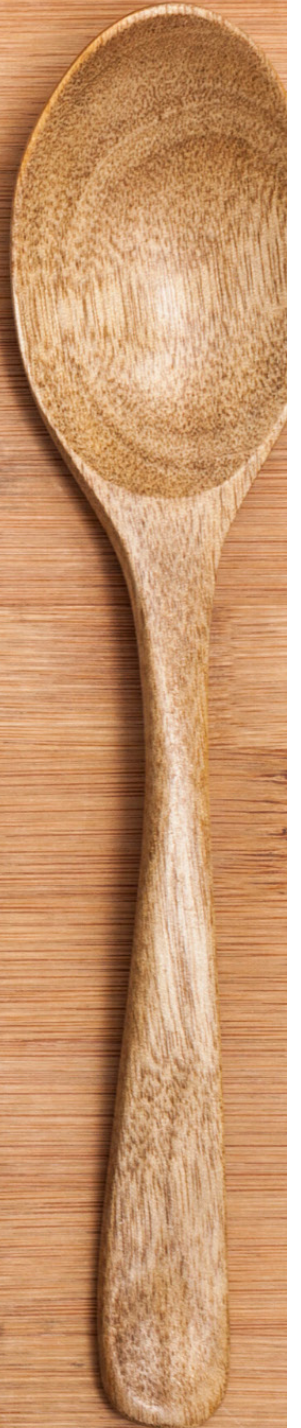
Dash of Tony Chachere's seasoning (optional)

Directions

1. Preheat oven to 375 degrees.
2. Mix all ingredients together in a large bowl. Knead until mixed well.
3. Roll into 1 inch balls and place on a cookie sheet.
4. Bake for 20-25 minutes or until cooked all the way through.

Makes about 6 dozen

Soup
and
Chili



Across the Board Kentucky Burgoo *Soup & Chili*



Chefs

**Aaron Amador, Duane Olson
& Taylor Spedden**

Avinext

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Across The Board Kentucky Burgoo

Ingredients

2 Tbsp. canola oil, divided	1 c. fresh or frozen corn kernels
1 lb. boneless sirloin steak, cut into 1- inch cubes	1 c. fresh or frozen butter beans
½ lb. pork loin, cut into 1-inch cubes	1 Tbsp. chopped fresh parsley
½ lb. Rotisserie Chicken, deboned/cut into 1-inch pieces	A couple springs of thyme
1 quart chicken stock, divided	2 Tbsp. dark brown sugar
½ tsp. salt	3 Tbsp. cider vinegar
½ tsp. freshly ground black pepper, divided	2 Tbsp. tomato paste
1 large onion, cut into 1-inch pieces	1 Tbsp. Worcestershire sauce
1 bell pepper, cut into 1-inch pieces	1 (14.5 oz.) can diced tomatoes, undrained
2 large carrot, cut into 1-inch pieces	
3 garlic cloves, minced	
2 Idaho baking potatoes, peeled cubed ½ inch	
1 c. fresh or frozen cut okra	

Directions

1. In a large Dutch oven over medium-high heat, heat 1 Tbsp. oil.
2. Working in batches, sauté beef, pork, and chicken, 5 minutes or until browned. Remove meat from pan.
3. Repeat procedure with remaining oil, beef, pork, and chicken until all has been browned. Remove from pan.
4. Add 2 c. stock, salt, ¼ tsp. black pepper, scraping pan to loosen browned bits.
5. Add beef mixture, remaining stock, onion, bell pepper, carrot, and garlic to pan.
6. Bring to a boil. Reduce heat, and simmer uncovered, 1 hour or until beef is tender, stirring occasionally.
7. Add potatoes, okra, corn, beans, parsley and thyme.
8. Bring to a boil. Reduce heat, and simmer 30 minutes or until potato is tender.
9. Stir in remaining ¼ tsp. black pepper, brown sugar, cider vinegar, tomato paste, Worcestershire, and diced tomatoes.
10. Simmer 30 minutes or until mixture is thick.

“Bayou Self Jumblelaya” Soup *Soup/Chili*



Chefs

Doug Hahn & Derek Halling

DH₂ Culinary Initiatives



it's like DH, but better!

“Bayou Self Jumblelaya” Soup

Ingredients

2 bay leaves	4 cloves garlic, minced
1 tsp. salt	2 Tbsp. hot pepper sauce
2 tsp. ground cayenne pepper	1 Tbsp. Worcestershire sauce
2 tsp. ground black pepper	1 8 oz. can Hunts tomato sauce
½ tsp. ground white pepper	1 8 oz. can stewed tomatoes
½ tsp. ground cumin	2 boxes of chicken broth
½ tsp. ground nutmeg	2 lb. chili meat
1 c. chopped onion	1 Tbsp. Crisco or lard
½ c. chopped green bell pepper	1 can of light beer
2 serrano peppers	12 oz. pkg. LA crawfish (with fat) thawed
½ c. chopped green onions	1 lb. andouille sausage

Directions

1. Fry chili meat in Crisco and add bell pepper, green onions, and garlic. Use salt and pepper lightly. Drain grease.
2. Add cayenne pepper, black pepper, white pepper, cumin, nutmeg, serrano peppers, tomato sauce, stewed tomatoes, chicken broth, beer.
3. Bring to boil and cook 40 minutes covered. Remove peppers afterwards.
4. Add hot pepper sauce, Worcestershire sauce, crawfish, and sausage.
5. Simmer for 8 minutes.
6. Sprinkle chopped green onions on top and serve.

Benny's Famous Venison Chili *Soup & Chili*



Chefs

**Will Heyman
& Benny Gallaway**



Benny's Famous Venison Chili

Ingredients

3 lb. venison stew meet

1 packet 2 alarm chili mix

onions

garlic

chicken broth

Salt and pepper to taste

NO Beans

Directions

1. Brown onions, garlic and meat together in a heavy bottom pot.
2. Add chili mix and chicken broth and simmer.
3. Serve hot with corn bread.

Gumbo *Soup & Chili*



Chef

Brian Maass

Terracon
Consulting Engineers & Scientists

Sous Chef Sponsor

Gumbo

Ingredients

For the Roux:

2/3 c. canola oil

1 c. all-purpose flour

For the Gumbo

2 Tbsp. butter

2 cloves garlic

2 c. chopped onion

1/2 c. chopped green bell pepper

1/2 c. chopped celery

1 lb. okra, chopped

1 lb. chicken thighs, diced

1 lb. andouille sausage links

2 c. water

6 c. chicken broth

2 lb. fresh shrimp, peeled and deveined

1 sprig fresh thyme

3 tsp. chopped fresh parsley

1/2 tsp. salt

1/4 tsp. cayenne pepper

1/2 tsp. hot pepper sauce (e.g. Tabasco™)

1/2 tsp. file powder

Directions

1. Make the roux. In a large pot, combine flour and oil and cook, stirring constantly on medium low heat. You have to be careful to stir it constantly for 10-15 minutes, so that you don't burn it. It's easy, but takes patience. The darker the roux, the richer the flavor!
 2. Add the chopped vegetables to the roux, adjust the heat to medium-low to medium, and continue to cook, constantly stirring, until the onion is translucent.
 3. Add chicken stock, water and seasonings and bring to a boil, stirring constantly.
 4. Reduce heat to low and simmer, uncovered, for 20 minutes.
 5. Add chicken sausage and shrimp. Cook for 8-10 minutes longer or until the chicken is thoroughly cooked. Taste and adjust seasonings with more salt, pepper or Tabasco.
 6. Serve over a mound of white rice.
-

Jeff & Matt's Classic French Onion Soup *Soup & Chili*



Chefs

Jeff Durand & Matt Woods



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Jeff and Matt's Classic French Onion Soup

Ingredients

1 ½ lbs. thinly sliced yellow onions
3 Tbsp. Butter
1 Tbsp. Olive oil
1 tsp. Salt
¼ tsp. sugar
3 Tbsp. flour
2 qts. boiling beef stock
½ c. dry white wine
3 Tbsp. Cognac
2 c. grated Swiss or Gruyere cheese
Toasted French bread

Directions

1. Cook the onion slowly with the butter and oil in a covered large saucepan- approx.. 15 minutes
2. Uncover, raise heat to medium, and stir in the salt and sugar. Cook for 30-40 minutes, stirring frequently. Cook until onions have turned a deep, golden brown.
3. Sprinkle in the flour and stir for 3 minutes
4. Take off heat. Blend in the boiling liquid and wine. Simmer partially covered for 30-40 minutes, skimming occasionally.
5. Ten minutes before serving, add the cognac. Stir and let simmer. Adjust seasoning.
6. Garnish with the bread pieces and cheese.

Longshot Chili *Soup & Chili*



Chefs

**Tommy Newton, Rocco Grande
& Ray Kavanaugh**



Longshot Chili

Ingredients

2 lbs. ground beef
1lb. ground chili meat
2 bottles Beer - Budweiser
1 large onion
1 packet 2 alarm chili kits
1 can fire roasted diced tomatoes
1 can diced tomatoes - seasoned for chili
1 can tomato sauce - to taste
Salt - to taste
Chili powder - to taste
Red Pepper - to taste
Jalapenos - optional

Directions:

1. Chop onion and brown with all 3 lbs. of meat.
2. Add 2 bottles of beer and all seasonings from the chili packet except the chili powder and mesa.
3. Add both cans of the diced tomatoes. Cook until the meat is browned.
4. Add the chili powder and the tomato sauce. Add water to make it thinner if needed.
5. Let simmer.

Mama's Gumbo *Soup & Chili*



Chefs

**Jay Phillips,
Robert LaTourette & CJ Havlik**



Mama's Gumbo

Ingredients

2-1/2 oz. Butter (5 Tbsp.)	2 Tbsp. Creole seasoning, (i.e., Tony Chacherre's)
¼ c. & 1 Tbsp. Flour	2 tsp. Worcestershire Sauce
1 small Onion, chopped fine	2 tsp. Lemon Juice
1 Bell Pepper, chopped fine	2-3 tsp. Tabasco Sauce
2 stalks (ribs) Celery, chopped fine	6-2/3 c. Water
5-6 Garlic cloves, minced	3-4 sprigs of fresh Parsley
½ c. Flour	2 Bay Leaves
½ tsp. Thyme	4 oz. Okra (frozen)
¼ tsp. Black Pepper	1-1/2 Tbsp. Gumbo File
¼ tsp. Cayenne Pepper	1 ring Andouille sausage (sliced in rounds)
1 – 14 oz. can Diced Tomatoes	1 lb. Chicken Thighs (diced, lightly seasoned with salt, pepper, garlic powder & sauteed in 1-2 Tbsp. olive oil)
2 Tbsp. Chicken Stock base (Better Than Bouillon or 2 bouillon cubes)	

Directions

1. Prepare a brown roux by heating 2-1/2 oz. butter in a skillet over medium heat. Sprinkle in ¼ c. & 1 Tbsp. flour. Blend till smooth. Continue to cook while stirring constantly until roux is dark brown (the color of chocolate). Set aside for later use.
2. In a stock pot, sauté seasoned chicken thighs in olive oil till ¾ done. Take out thighs & set aside. Drain pot of any remaining olive oil. Add ¼ c. butter and sauté onions, celery, bell pepper & garlic until onions are translucent.
3. Sprinkle ½ flour into sauteed vegetables, blend until smooth and cook 5 min.
4. Stir in thyme, black pepper, cayenne, pepper, Tabasco, canned tomatoes with juice, chicken stock base, Creole seasoning, Worcestershire sauce, lemon juice, gumbo file and bring to a simmer.
5. Stir in water slowly. Add okra. Add parsley sprigs and bay leaves to gumbo.
6. Stir in brown roux and bring to simmer again.
7. Add chicken and sausage, cook for approximately 15 min. Taste to check seasonings and adjust, if necessary.
8. Remove gumbo from heat and remove parsley sprigs and bay leaves. Serve over white rice.

Meat Lovers Venison Chili

Soup/Chili



Chefs

Bob Leland & Rainer Fink

Hidden Lake Ranch

Meat Lovers Venison Chili

Ingredients

2 – 52 oz. Ranch Style Beans

4 – 10 oz. Rotel Original Tomatoes

2 – 28 oz. diced tomatoes

4 – 15 oz. sweet corn (drained)

6 lbs. ground beef (90% lean - don't drain the fat!!)

6 lbs. Slovacek Venison Breakfast Sausage (don't drain the fat!!)

Jalapeno Powder to taste (we dry/grind our own jalapenos)

Salt to taste

Directions

1. Brown all the meat.
2. In a big pot add the meat and all the other stuff and bring to boil.
3. Cook for a while.
4. Serve with cheese on top.

(makes a lot!! - Scale as needed)

Redneck Chili *Soup & Chili*



Chefs

Brad Smith & Gentry Gayle



Redneck Chili

Ingredients

2 lb. browned ground meat
8 oz. tomato sauce
¼ c. chili powder
2 tsp. garlic powder
1 ½ tsp. cumin
1 ¼ tsp. oregano
½ tsp. paprika
1 ¼ tsp. salt
8 oz. beer
8 oz. water
1 cayenne pepper
1 small finely chopped onion

Directions

1. Combine all ingredients. Bring to a boil and then simmer.
2. Topped with hand shredded cheese and saltine crackers.
3. Recipe makes approximately 5 full servings.

South Bay Gumbo *Soup & Chili*



Chefs

**Austin Bryan
& Cameron Comire**

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South Bay Gumbo

Ingredients

Breasts from 10 wild ducks	2 green onions
Two fish filets (trout or redfish)	2 c. flour
½ lb. peeled raw shrimp	Olive oil
1 white onion	Tony Cachere Cajun Seasoning
2 bell peppers (red or yellow)	Gumbo file
2 celery stalks	Tabasco / Louisiana Hot Sauce
1 Tbsp. minced garlic	2 c. white rice

Directions

1. Thinly slice or dice duck breasts. Soak in saltwater brine overnight. Drain and rinse duck meat then place in pressure cooker and cover with water, generously. Place pressure cooker on stove on medium-high heat. Allow meat to cook for 30-45 minutes after pressure valve begins to emit steam. Remove from heat and allow pot to cool until lid may be opened. Once able to open, use potato masher to break apart any whole pieces of duck. Duck meat should be shredded in fine strands, not chunks. Transfer contents to large pot with lid.
2. In large saucepan, add 2 cups flour. Brown flour on medium-high heat, stirring constantly with a whisk. When flour is darkened to a cocoa color, remove from heat.
3. Dice onion, celery and bell pepper and place in large saucepan with minced garlic. Drizzle with olive oil and sauté on medium heat. Once all vegetables are soft, add to pot containing duck meat. Add fish filets and diced shrimp. Fold in browned flour. Add Tony Cachere Cajun Seasoning to taste. On medium-high heat, bring to a rolling boil. Reduce to low heat, cover and simmer for 30 minutes, stirring occasionally.
4. Serve over white rice and garnish with diced green onion. Sprinkle with Gumbo file, Tony Cachere, Tabasco/Louisiana Hot Sauce to taste.

Serves 8

Taco Soup Soup & Chili



Chefs

Mark Hluchan & John Hairell



CSISD Facilities

Taco Soup

Ingredients

2 tsp. olive oil
1 1/4 lb. ground beef
1 medium yellow onion chopped (1 1/2 c.)
2 cloves garlic, minced (2 tsp.)
1 jalapeno, seeded and finely chopped *(optional)
2 (14.5 oz.) cans diced tomatoes with green chilies
1 (14 oz.) can low-sodium beef broth
1 (8 oz.) can tomato sauce
1 Tbsp. chili powder**(can double this if you want it make it “chili-er”)
1 tsp. ground cumin
3/4 tsp. ground paprika
1/4 tsp. dried oregano
1/3 c. chopped cilantro and 1 Tbsp. fresh lime juice
Salt and freshly ground black pepper
1 1/2 c. frozen corn
1 (14.5 oz.) can black beans, drained and rinsed
1 (14.5 oz.) can pinto beans, drained and rinsed

Instructions

1. Heat a large pot over medium-high heat drizzle lightly with oil.
2. Add ground beef in a large along with chopped onion, crumbling and stirring occasionally until browned. Add jalapeno and garlic and sauté 1 minute longer.
3. Drain excess fat from beef mixture.
4. Stir in tomatoes with chilies, beef broth, tomato sauce, chili powder, cumin, paprika, oregano and season with salt and pepper to taste. Cover pot with lid and simmer 30 minutes, stirring occasionally.
5. Add in corn, black beans and pinto beans and cook until heated through. Add 1/2 c. water to thin soup if desired. Stir in cilantro and lime.
6. Serve warm finished with desired toppings.

Entrées



Aggie Maroon Beans & Rice

Entrée



Chefs

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



Aggie Maroon Beans and Rice

Ingredients

- 1 lb. dried red kidney beans
- 3 quarts water
- 1 Tbsp. Better than Bouillon roast beef base
- 1 Tbsp. bacon drippings
- 2 medium onions, chopped
- 2 stalks celery, with leaves, chopped
- ½ large bell pepper, chopped
- 3 Tbsp. Bolner's Fiesta Brand Pinto Bean Seasoning
- ¾ tsp. cayenne pepper
- 2 bay leaves
- 1 lb. smoked andouille sausage, sliced or cubed
- 2 c. white jasmine rice

Directions

1. Sort, wash and soak beans in large pot in 2 quarts of water overnight. Rinse the rehydrated beans when ready to prepare the recipe.
2. In a large pot, heat bacon drippings and add onions, cooking until soft
3. Add one quart of water, boullion base, celery and bell pepper and bring to a low boil
4. Add beans, cover, and reduce heat to simmer for about 1 ½ hours. STIR ONLY OCCASIONALLY SO BEANS DON'T BECOME MUSHY
5. Add in seasonings, bay leaves and sausage, and simmer for about 30 minutes more
6. Meanwhile, wash and cook rice.
7. Give thanks to all the Aggie farmers who have had a hand in growing the rice and beans and preparing the seasonings then serve the beans over a hot bowl of rice and enjoy!

We honor a great establishment in Houston, Treebeards, starting with a similar recipe to their famous dish, but adding a few of our own embellishments thanks to our Aggie friends at Bolner's Fiesta Seasonings.

Bacon Banditos

Entrée



Chefs

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



Bacon Banditos

Ingredients

- 1 pkg. Manicotti shells
- 1 lb. Ground beef
- 1 lb. Italian Sausage, bulk sausage
- 1 c. Shredded cheddar cheese
- 4 oz. cream cheese
- 1 lb. bacon
- 1 c. BBQ sauce

Directions

1. In a bowl combine the ground sausage, ground beef, cream cheese and shredded cheese. Be sure the cream cheese and shredded cheddar cheese is thoroughly mixed throughout.
2. Fill a disposable piping bag with the meat mixture and squeeze the seasoned meat mixture into each raw shell. Check to be sure that the meat is completely filling the pasta shell. The meat will shrink as it cooks so don't be afraid to over-stuff the shells.
3. Wrap each stuffed manicotti shell with a piece of bacon. Allow the weight of the bacon to hang and pull as you wrap it around the shell.
4. Place the wrapped shells on a baking sheet, cover with plastic wrap and allow the shells to rest in the refrigerator for a minimum of 6 hours to allow the pasta shells to start to soften.
5. Heat your smoker to 250 using your favorite wood pellets or smoking wood chips.
6. Place the stuffed shells on the grate and close the lid to trap the smoke.
7. Allow the shells to smoke, undisturbed for one hour.
8. After 60 minutes, squirt a line of BBQ sauce on each smoked shell.
9. Raise the temperature of the smoker to 300. Brush the sauce from edge to edge, including the pasta shell to keep the shell from over cooking and getting crunchy.
10. Cook for 10 minutes, allowing the bacon to crisp and the sauce to concentrate.
11. Flip each shell, brushing on more barbecue sauce.
12. Bake for an additional 10 minutes until the bacon is crisp.
13. Be sure the internal temperature of each stuffed shell reaches 165F. Brush more sauce on each shell until your desired crispness and coating is achieved.

Bacon Brisket

Entrée



Chefs

Kyler Crenshaw & Seth Smith



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Bacon Brisket

Ingredients

1 Skinless Pork Belly

16 Mesh Black Pepper

Coarse Kosher Salt

Louisiana Hot Sauce

Apple Cider Vinegar

Directions

1. Prepare your smoker to 275 degrees.
2. Trim your Pork Belly to remove any thin areas of meat. (maintain square shape)
3. Lather the Pork Belly with Hot Sauce, this will be used as a binder for the seasoning. (you can use mustard, water, etc.)
4. Season liberally with 2 parts black pepper and 1 part salt. (I use a shaker bottle)
5. Allow the seasoning to adhere for 10-15 minutes.
6. Place the Pork Belly "Fat-Side" up on the smoker.
7. Throughout the cook, if the meat starts to look dry, spritz the meat with Apple Cider Vinegar. (Or your spritz of choice)
8. Cook until the meat reaches an internal temperature of 200-205. (probe will feel like going through melted butter)
9. Allow the meat to rest before slicing.

Beef Birria

Entrée



Chefs

**Kyle Ervin &
Jonathan Hudson**



CAPSHER
TECHNOLOGY

Beef Birria

Ingredients

4 lb. beef roast (4 lb. boneless chuck or 3 lb. boneless chuck plus 1 to 2 lb. oxtail or beef shank)
Salt and ground black pepper
3 dried ancho peppers
6 dried guajillo peppers
2 large tomatoes
½ of a medium white onion, sliced
4 garlic cloves, peeled
4 whole cloves
½ tsp. cumin seeds
½ tsp. black peppercorns
½ c. white vinegar
1 tsp. dried Mexican oregano or marjoram, crushed
1 1-inch stick Mexican cinnamon or cinnamon
1 1/4-inch piece fresh ginger (optional)
½ tsp. dried marjoram
Chopped white onion
Chopped fresh oregano or cilantro
Warm corn tortillas, lime wedges, and salsa

Directions

1. Place beef in a large, greased baking dish; season with kosher salt and ground black pepper.
2. Preheat a large skillet or comal over medium-high. Slice open the anchos and guajillos; seed and devein. Slightly toast 30 to 40 seconds on each side, being careful not to burn them (burned chiles make the dish taste bitter). Place chiles in a bowl; add enough hot water to cover. Soak 20 minutes; drain.
3. Meanwhile, place tomatoes, onion slices, and garlic in the skillet over medium to roast, turning occasionally for an even roast, about 8 minutes. (Remove garlic promptly as it browns. If it burns, it will be bitter.)
4. Briefly toast the whole cloves, cumin seeds, and peppercorns in the skillet, about 30 seconds.
5. In a blender combine toasted chiles; roasted tomatoes, onion, and garlic; toasted spices; vinegar; oregano; cinnamon; ginger (if using); marjoram; and 1 tsp. kosher salt. Cover and blend until smooth, adding a few tablespoons of water as needed to mix thoroughly.
6. Pour sauce over the beef. Cover with foil; refrigerate 4 hours or overnight.
7. Preheat oven to 350°F. Bake beef, covered, 4 hours or until fork-tender. Shred and serve in bowls with broth; garnish with chopped onion and oregano. Serve with tortillas, lime wedges, and salsa.

Serves 8.

Tip: You can make this in the slow cooker: Prepare as directed through Step 6, then cook on low 6 to 8 hours.

Bluesy B's Soul Food in a Cup *Entrée*



Chefs

Mike Williams & Jason Pratt



Bluesy B's Soul Food in a Cup

Mission From God Mac and Cheese *(While preparing, play Think by Aretha Franklin)*

Ingredients

1 lb. elbow macaroni, uncooked	4 oz. cream cheese	4 oz. colby jack cheese, shredded
1 tsp. salt (to salt water for pasta)	8 oz. gouda cheese, shredded or cubed	1 tsp. seasoning salt OR plain salt
8 c. water	8 oz. creamy havarti cheese, shredded or cubed	1 tsp. onion powder
1 c. evaporated milk	8 oz. sharp cheddar cheese shredded	1 tsp. garlic powder
1 1/2 c. half & half	4 oz. mozzarella cheese, shredded	1/2 tsp. freshly cracked black pepper
4 Tbsp. unsalted butter (not margarine)		1 tsp. smoked paprika
2 Tbsp. all-purpose flour		

Directions

1. Pour 8 c. water into a pot, & sprinkle in 1 tsp. salt. Bring water to a boil, over high heat, then add in the elbow macaroni pasta.
2. Cook the pasta until it is al dente (cooked but still firm), then drain the pasta and rinse it under cool water.
3. In large sauce pan over medium heat, toss in 4 Tbsp. butter. Melt the butter down completely, then sprinkle in 2 Tbsp. flour.
4. Whisk the ingredients until they are well incorporated, then pour in the evaporated milk and half & half. Whisk ingredients and continue to cook over medium heat for about 3 min. Reduce heat to low, then add in the cream cheese, gouda, and havarti.
5. Stir the mixture until the cheese melts, and you have a nice creamy cheese sauce.
6. Sprinkle in the seasoning salt, pepper, paprika, onion powder, and garlic powder. Mix until well incorporated.
7. Toss the macaroni pasta into a large pot and pour in the cheese sauce. Stir everything until it is well combined, then pour half of the macaroni and cheese mixture into a 9 x 13 bake dish.
8. Sprinkle some of the sharp cheddar, mozzarella, and colby jack on top of the mac and cheese. Add the remaining macaroni and cheese into the bake dish and top it off with the remaining cheese.
9. Bake the macaroni and cheese, in preheated oven, on 350 F for 25-30 min. Remove from oven and let sit for 5 to 10 minutes.

Boom, Boom Greens *(While preparing, play Boom Boom by John Lee Hooker)*

Ingredients

4 lbs. collard greens cleaned & cut	2 c. water	1 large jalapeno pepper sliced
1 lb. bacon ends chopped	1 tsp. seasoning salt	2-3 Tbsp. white distilled vinegar
1 large onion diced	1/2 tsp. ground black pepper	
6 c. chicken broth	1 tsp. minced garlic	

Directions

1. Place bacon ends in a pot and place over medium heat. Brown the bacon. Add in diced onions and cook until the onions start to sweat. Add in the minced garlic, then cook for 1 minute.
2. Pour in the chicken broth and turn the heat up to high and let boil for 20 minutes.
3. Pour in the 2 cups of water and turn the heat down to medium. Start adding in the collard greens into the pot.
4. Once all the greens are in the pot, sprinkle in seasoning salt & ground black pepper. Add sliced jalapeno & vinegar and stir.
5. Cover the pot and let simmer for 1 hour and 10 minutes over medium heat. Be sure to peak in and stir periodically. Enjoy!

Four Fried Chickens Hot Chicken *(While preparing, play Shake a Tail Feather by Ray Charles)*

1. Fried Chicken is too hard to get done at 50 men, so.... buy Chicken Strips from any 50 Chicken Strip locations.
2. Let cool, cut into tiny bite size pieces. Dunk into 1 c. melted butter and 1 c. Louisiana Hot Sauce. Reheat in an air fryer. Enjoy!

Plain White Toast *(While preparing, play Peter Gunn Theme by Henry Mancini)*

1. Cover Plain White Bread with Butter and Garlic. Pan Griddle until toasty. Let cool and cut into crouton shaped pieces.

Diablo Sandwich

Entrée



Chefs

Ron Fox & Paul Dorsett



Diablo Sandwich

Ingredients

1 lb. Ground beef or Turkey

1 package Taco seasoning

Hot sauce of your choice for desired heat level

Hamburger buns

Directions

1. Brown meat and drain.
2. Season with taco seasoning.
3. Mix in hot sauce.
4. Place meat on buns and serve.

Firehouse Pulled Pork *Entrée*



Chefs

**Austin Hoggard, Patrick Dugan
& Marcus Jones**



Firehouse Pulled Pork

Ingredients

1 Bone-in Pork butt

Dry rub of choice

1 large onion, diced

BBQ sauce

Directions

1. Use dry rub to cover pork (24 hours if time allows, can be done same day if not).
2. Place pork in crockpot with 1 large diced onion and add BBQ sauce of choice to cover the top of pork.
3. Cook on low for approximately 6-8hrs or until meat easily falls from bone.
4. Remove meat and shred with shredders or 2 forks. Leave about half the juices in the crockpot, remove the rest.
5. Place meat back into the crockpot with juices, drain any excess liquid and continue to heat on low until everything is hot again.
6. Serve on a bun for a sandwich.

Green Chili Pulled Pork Tacos

Entrée



Chefs

Mike McEver & Rob McEver



Green Chile Pulled Pork Tacos

Green Chile Sauce Ingredients

1/2 Onion

2 Cloves of Garlic

1.5 lb. Ground Pork

1 tsp. Cumin

8 oz. can green chiles with juice

1 can Rotel

1 box of Chicken Broth

Thicken with flour if desired

Directions

1. To make your pulled pork, season Bone-in Pork Shoulder with a 50/50 mixture of course ground pepper and coarse sea salt.
2. Smoke or cook in the oven at 275 until fork tender.
3. Combine all ingredients for green chili sauce and set aside.
4. Assemble taco with pulled pork and cover with green chile sauce. Enjoy!

Honey Hog Shotgun Shells

Entrée



Chefs

**Brady Young, Caleb DeLuna
& Doug Fuentes**



Honey Hog Shotgun Shells

Ingredients

Pulled pork

Manicotti shell

Cream Cheese

Shredded Cheese

Jalapeno

Bacon

Spice rub of choice

Barbecue sauce

Directions

1. Parboil manicotti shells. Set aside
2. Combine pulled pork, cream cheese, shredded cheese and jalapenos in mixing bowl
3. Use piping bag to pipe pulled pork mixture into manicotti shell
4. Wrap manicotti shell with one strip of bacon
5. Dust with spice rub
6. Smoke at 250 degrees for one and a half hours
7. Baste with barbecue sauce about halfway through cook
8. ENJOY!

Poor Man's Burnt Ends

Entrée



Chefs

Joseph Hill & Shane Sullivan

TEXCON

Poor Man's Burnt Ends

Ingredients

3 -4 lb. Chuck Roast

Mustard

Favorite BBQ Rub

Brown Sugar

Favorite BBQ Sauce

Directions

1. Start with a 3-4 lb. Chuck roast.
2. Preheat smoker to 300.
3. While the smoker preheats, slather the chuck roast with mustard then apply your favorite bbq rub.
4. Place the roast on the smoker and cook until internal temperature hits 165.
5. Make a foil boat and place the roast back on the smoker until internal temp hits 195.
6. Remove from smoker, cover with foil, and let rest for 20 minutes.
7. Cube and apply brown sugar and your favorite Kansas City BBQ Sauce.
8. Place in a foil baking pan and put back on smoker for up to 2 more hours. Stirring occasionally.
9. Remove from grill and enjoy!

Pork Belly Burnt Ends - Three Finishes

Entrée



Chefs

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



RING OF FIRE BBQ

Pork Belly Burnt Ends - Three Finishes

Ingredients

Pork Belly

Salt

Pepper

Paprika

Garlic Powder

Onion Powder

Brown Sugar

Directions

1. Cube pork bellies into 1.5-2" cubes.
2. Apply dry rub: salt, pepper, paprika, garlic powder, onion powder, brown sugar (or your dry rub of choice).
3. Let rest for 15-30 minutes.
4. Smoker should be running around 250 degrees.
5. Put pork belly cubes in smoker with space in between cubes.
6. Smoke for 90-120 minutes.
7. Place cubes in pan, add butter and brown sugar.
8. Here is where the three different finishes come into play. In three different pans, add three different finishes:
 - 1 - Jalapeno: add pickled jalapenos and peppers
 - 2 - Texas Sweet & Heat: add red pepper flakes and honey
 - 3 - Traditional: add more butter and brown sugar
9. Place pans back in smoker. Continue to smoke until tender - anywhere from 60-180 minutes.

Pulled Pork with Pickled Red Onions *Entrée*



Chefs

**Wade Cleary, Zac Stevenson
& 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)

Pickled Red Onions

1 1/2 lbs. 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

Instructions (Pulled Pork)

1. The night before cooking, prepare pork. Remove excess fat cap. Rinse with cold water and inject the 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 tablespoons of BBQ sauce to mix in as well, or just top your pulled pork sandwiches with it.

Instructions – 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 Hog with a Cheesy Side” Shooters Entrée



Chefs

**Chad Gardner
& Rickey Meza**



CSISD Kids Klub

“Smoked Hog with a Cheesy Side” Shooters

Ingredients

Mac & 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	4 to 5- hot peppers of choice sliced

Smoked Hog:

1 - 3 lb. or (4 - 5 oz. per person)- Tube/Link sausage of choice
1 lb. - Bacon
Seasoning of choice
Baking Sheet
Toothpicks

Directions

Mac & Cheese:

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

Smoked Hog:

1. Slice link sausage into ½ to 1” coins.
2. Cut bacon slices in half. Wrap each sausage coin with a half slice keeping the faces of the sausage coins visible, secure with a toothpick on one side.
3. Coat the exterior of the bacon with your choice of seasoning. Place coins on baking sheet and refrigerate for 20 minutes.
4. Prepare your method of cooking: preheat your oven to 300 degrees or heat your smoker to 180 degrees.
5. Remove coins from the refrigerator and place it in your over/smoker. Cook in the oven at 300 degrees until your bacon reaches your desired crispness (approx. 15 minutes- 20 minutes). Cook in the smoker at 180 degrees until your bacon reaches your desired crispness (approx. 30-45 minutes).
6. Remove coins from your method of cooking and let rest 5 minutes.
7. Top each coin with a dollop of mac & cheese, a splash of hot sauce, and slice of hot pepper.

Texas BBQ Remix: Korean Pulled Pork

Entrée



Chefs
**Chauncey Lindner &
Bart Taylor**



Texas BBQ Remix: Korean Pulled Pork

First, smoke some pork

1 pork shoulder or picnic ham Pork rub

Spray bottle of apple cider vinegar

Set your meat out so it can come up close to room temperature. Cut the meat into chunks about the size of a baseball. More surface area means more smoke means more deliciousness. Using whichever pork rub you prefer, rub a plentiful layer of spice into the pork. 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. Once the fire settles to 250, put the pork in the smoker for two hours. Once every 30 minutes or so, spray the meat with apple cider vinegar and turn it to ensure even cooking. Between sprays of vinegar, play a few hands of cribbage and sip on some whiskey. Cribbage and whiskey greatly enhance your barbecue. Trust me. Smoke the pork for two hours. Meanwhile...

While your pork smokes, make a Korean sauce

1 c. gochujang ¼ c. soy sauce

3-4 Tbsp. sesame oil ¼ c. honey

Gochujang, also called red chili paste, is a staple of Korean cooking. It's available at Asian markets. To make the sauce, just whisk together the gochujang, soy sauce, sesame seed oil, and honey in a saucepan over low heat. Heat it only until the ingredients combine; don't scorch the sauce. If the sauce is too thick, slowly whisk in more soy sauce one tablespoon at a time until the consistency is right. Once the sauce comes together, taste it and add a bit of one ingredient or another until the flavor suits you.

After the pork has been on the smoker for two hours

Pull the pork off the smoker and create foil packs. In each pack, wrap 2-3 chunks of pork that you have basted with the Korean sauce. Return the foil packs to the smoker for two more hours. Play more cribbage. Hydrate. Hydrating will greatly enhance your enjoyment of the rest of the evening. Trust me. Then have another sip of whiskey.

During the final two hours of cooking

Whip up a side dish. This Korean pulled pork could be served with cabbage stir fry, crispy rice, or a simple cabbage slaw. When everything is ready, plate the pulled pork next to your side dish, top the pork with one more drizzle of the sauce, garnish it with a bit of chopped green onion and some sesame seeds, and enjoy!

Venezualan Reina Pepiada Arepa *Entrée*



Chefs

**Leo Carrera &
Sergio Carrera**



Venezuelan Reina Pepiada Arepa

Ingredients

For the arepas:

- 2 c. precooked cornmeal 10 oz.
- 2 ¼ c. warm water 18 oz.
- 1 tsp. salt
- 2 Tbsp. oil

For the “La Reina Pepiada” chicken and avocado filling:

- 1 diced grilled chicken, 10 oz.
- 2 sprigs of coriander
- 1 small garlic clove
- 1 medium onion 2 oz.
- cilantro 2 oz.
- 1 ripe avocado 10 oz.
- 3 Tbsp. mayonnaise
- 1 Tbsp. olive oil
- 1 Tbsp. lemon
- Salt and pepper to taste

Directions

For the arepas:

1. Place the warm water in a mixing bowl. Then add the salt, and a tablespoon of oil, stir. Add the flour, stirring constantly with a spoon. Knead until you get a nice smooth consistency, with no lumps. The dough should easily come off the bowl.
2. Divide the dough into six balls of the same size and form the arepas by flattening them between your hands. Distribute the remaining tablespoon of oil over the surface of a skillet.
3. Turn the stove on to medium high heat, and place the arepas to cook, covered, with enough space between them (so that they can be turned easily). When the first five minutes have passed, turn them over and cook them covered for another five minutes on the opposite side. Remove them and let them rest.

For the filling:

1. While the arepas are cooking, peel the avocado and mash. Diced the other half of the avocado. To prevent the avocado from turning black, you can sprinkle with a few drops of lemon.
2. Cut the onion and cilantro, finely. Crush the garlic clove. Place the dressings in a bowl and mix with the olive oil, lemon juice, salt and mayonnaise. Pour the mashed avocado into the bowl with the mayonnaise and stir until a smooth paste is formed.
3. Add the shredded chicken. With a wooden spoon mix everything. Taste and rectify salt if necessary. With a sharp knife, open the arepas, remove the excess dough, and fill as desired.

Wolfpack Brisket

Entrée



Chefs

**Michael Heath
& Robert Jesurun**



Wolfpack Brisket

Ingredients

Brisket of your choice

Harley's Texas Seasoning Rub

Directions

1. Rub Brisket down with Harley's Texas Seasoning Rub
2. Use Post Oak wood and burn to get the temperature to 225 degrees.
3. Place the Brisket in the smoker.
4. Keep the temperature at 225 degrees and smoke the brisket for 12 hours.

Desserts



Amarillo's Famous Apple Crisp *Dessert*



Chefs

Randy Ripple & Connor Pence



Master Chef Sponsor

Amarillo's Famous Apple Crisp

Ingredients

Filling:

- 10 c. fresh apples (sliced)
- 1 c. granulated white sugar
- 1 tsp. cinnamon
- 2 tsp. vanilla extract

Topping:

- 1 c. all purpose flour
- 2/3 c. old fashioned oats
- 1 1/3 c. packed brown sugar
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 c. (1 stick) butter (melted)

Instructions

1. Preheat oven to 350 degrees. Grease a 9x13 baking dish with butter or cooking spray and set aside.
2. Combine the sliced apples with the sugar, cinnamon, and vanilla extract in a large bowl and mix until all of the apples are evenly coated. Pour into the prepared baking dish.
3. In a separate medium size bowl, combine the flour, oats, brown sugar, salt, and cinnamon. Pour in the melted butter and stir until well coated and crumbly. Sprinkle the crumb mixture evenly over the top of the apples.
4. Bake in the preheated oven for 45-60 minutes until fruit is soft and the topping is golden brown. Allow to cool slightly before serving. Enjoy!

Helpful Notes

- **Slice your apples evenly.** You can also chop them into big chunks if you would prefer, but just make sure that you chop your apples to a uniform size to ensure even baking in your apple crisp.
- **Prevent over-browning.** If your topping is starting to get too brown but your apples still need more time to cook, simply place some aluminum foil loosely over the top of your pan and continue baking.
- **Optional additions:** Chopped nuts like pecans or walnuts would be a delicious addition to the topping!
- **Serving:** this apple crisp tastes AMAZING with a scoop of vanilla ice cream on top! You could also top it with whipped cream and a drizzle of caramel sauce.

This Apple Crisp recipe is the perfect autumn treat! Fresh sliced apples are topped with a buttery cinnamon oat topping that taste divine with a scoop of vanilla ice cream!

Bacon Crack Dessert



Chefs

Scott Morrison & Eric Coker



Bacon Crack

Ingredients

1 Sleeve Ritz Crackers or Saltine Crackers

1 c. Butter

1 c. Brown Sugar

2 Tbsp. Maple Syrup

1 c. bacon cooked, drained and chopped

¼ c. milk chocolate melting wafers

¼ c. white chocolate melting wafers

Directions

1. Preheat the oven to 400°F. Line a 9×13 baking dish with parchment paper.
2. Line the baking dish with the crackers. Set aside.
3. In a medium saucepan, melt the butter, brown sugar and maple syrup over medium heat, stirring frequently until fully combined and smooth. Do not boil. Pour over the crackers, top with crumbled bacon while still hot and tacky.
4. Bake for 10 minutes. Remove and allow to cool to room temperature.
5. Melt both the white chocolate and milk chocolate in plastic candy bags. Snip the ends and drizzle over bacon. Place in the refrigerator until hardened. Remove parchment paper and cut into squares.

Bushwood's Smoked Country Club Cobbler *Dessert*



Chefs

**Josh Newton, Stan Jones
& Blake Kopetsky**

Dexter & Co

INSURANCE & RISK MANAGEMENT

Master Chef Sponsor

Bushwood's Smoked Country Club Cobbler

Ingredients

2 cans sliced peaches in heavy syrup, 15.25 oz. each
15.25 oz. box yellow cake mix
1 tsp. ground cinnamon
3/4 c. butter, cut into thin slabs

Directions

1. Start smoker and set it to 350 degrees F.
2. Spread peaches on bottom of greased 9" x 13" aluminum foil pan. Sprinkle cinnamon evenly over the top of the peaches. Top with dry cake mix making sure it's evenly spread out in pan. Place slabs of butter on top of cake mix evenly.
3. Place cobbler pan on smoker for about 40 minutes or until the top is golden brown and the middle is set.
4. Remove from the smoker and serve warm or at room temperature. You can top it with vanilla ice cream, homemade whipped cream or Cool Whip if desired.

Chocolate Ganache Cake

Dessert



Chefs

**Stephen Wright
& Andrew Naeger**

 *Wright Dentistry*
family & cosmetic care

STEPHEN R. WRIGHT D.D.S.
ANDREW F. NAEGER D.D.S.

Chrissy's Closet Title Sponsor

Chocolate Ganache Cake Recipe

Moist Chocolate Layer Cake

Prep - 15 min

Cook - 40 min

Brush - 2 min

Floss - Daily

Ingredients

- 2 tsp. unsweetened cocoa powder
- 2 c. cake flour
- $\frac{3}{4}$ c. unsweetened cocoa powder
- 2 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. salt
- 2 c. white sugar
- 1 c. canola oil
- 2 eggs
- 1 c. 2% milk
- 1 c. brewed coffee
- 1 Tbsp. vanilla extract
- 1 c. sour cream

Directions

1. Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13-inch baking pan; dust pan with 2 tsp. cocoa powder or as needed.
2. Whisk cake flour, $\frac{3}{4}$ c. cocoa, baking soda, baking powder, and salt in a bowl. Mix sugar and canola oil in a mixing bowl and beat with an electric mixer on medium speed until combined. Beat eggs into sugar and oil, one at a time, blending in the first egg before adding the second. Gradually beat milk, coffee, and vanilla extract into sugar mixture until smooth.
3. Reduce mixer speed to low and beat flour mixture into wet ingredients. Stir sour cream into batter. Pour into prepared baking pan.
4. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean or with moist crumbs, about 40 minutes.

Chocolate Ganache

Prep - 10 min

Cook - 10 min

Brush - 2 min

Floss - Daily

Ingredients

- 9 oz. bittersweet chocolate, roughly chopped
- 1 c. heavy cream
- 1 Tbsp. dark rum (Optional)

Directions

1. Place chocolate in a medium mixing bowl.
2. Heat cream in a small saucepan over medium heat. Bring just to a boil, watching very carefully because if it boils for even a few seconds, it will boil out of the pot.
3. As soon as the cream comes to a boil, pour it over the chocolate in the mixing bowl. Whisk until chocolate has melted and mixture is smooth, then stir in rum.
4. To use ganache as a cake glaze, cool slightly, 5 to 10 minutes. Start pouring glaze at the center of the cake and work outward.
5. For a fluffy frosting or chocolate filling, allow it to cool until thick (up to 1 hour in the refrigerator), and then whip until light and fluffy. Apply it with a spatula like a conventional frosting.

Dailey Company Sheet Cake *Dessert*



Chefs

**Zach Alston &
Chance Bloodworth**



★ Electric ★ Heating ★ Cooling ★

Employee Giving Title Sponsor

Dailey Company Sheet Cake

Cake Ingredients

2 c. all-purpose flour
2 c. sugar
¼ tsp. salt
½ c. buttermilk
1 tsp. baking soda
1 tsp. vanilla extract
2 large eggs
2 sticks butter
4 large Tbsp. cocoa powder

Icing Ingredients

1 ¾ stick of butter
4 large Tbsp. cocoa powder
6 Tbsp. milk
1 tsp. vanilla extract
1 lb. powdered sugar
Optional: add ½ c. chopped pecans

Directions for Cake

1. Preheat oven to 350 degrees F.
2. Combine flour, sugar, and salt in a large bowl.
3. In another bowl, mix buttermilk, baking soda, vanilla, and eggs. Ensure ingredients are mixed well.
4. In a saucepan, melt butter and add the cocoa. Whisk to combine. In a separate pot, bring 1 cup water to a boil. When butter is melted add boiling water to butter/cocoa mixture. Allow to bubble then turn off heat. Pour the chocolate mixture into the flour mixture. Stir together long enough to slightly cool the mixture and then add the egg mixture. Stir well until smooth and pour into a full-sized rimmed baking sheet. Bake at 350 for 20 min.

Directions for Icing

1. While cake is baking, melt butter in a sauce pan over medium low heat. Add cocoa powder and stir until smooth. Add milk, vanilla, and powdered sugar. Stir together. Add pecans here if needed.
2. Immediately after removing cake from the oven pour warm icing all over the top. Try to avoid spreading and distribute as evenly as possible.

Mickey's Pralines

Dessert



Chefs

**Chuck Glenewinkel &
Mike Martindale**



**CSISD Director of
Communications &
Superintendent**

Mickey's Pralines

Ingredients

- 3 c. white sugar
- 1 c. brown sugar
- 3 c. chopped pecans
- 1 pint of whipping cream
- 2 Tbsp. butter
- 1 tsp. vanilla

Directions

1. Combine white sugar, brown sugar, pecans and whipping cream in a large pot.
2. Bring to a boil. Let boil for 9 minutes.
3. Take off heat and add butter and vanilla.
4. Put pot in sink of cold water. Beat for 5 minutes.
5. Finally, 'work like hell' to spoon on to waxed paper before the candy sets up.

News Break Cheesecake *Dessert*



Chefs

Justin Dorsey & Alex Egan

KBTXMedia

News Break Cheesecake

Ingredients for the crust

2 c. graham cracker crumbs

½ c. butter, melted

Ingredients for the filling

8 oz. cream cheese, at room temperature

8 oz. sweetened whipping cream, cold

14 oz. sweetened condensed milk

⅓ c. freshly squeezed lemon juice

Directions

1. First, prepare the graham cracker crust. Mix together 2 c. graham cracker crumbs and ½ c. melted butter. Then, transfer this mixture to the springform pan.
2. Press the mixture firmly into the bottom and up the sides of the pan to create a crust. You can use the bottom of the measuring cup for it. Place graham cracker crust in the refrigerator.
3. Prepare the filling. Beat together 8 oz. softened cream cheese, 8 oz. cold whipped cream and 14 oz. sweetened condensed milk in the mixing bowl. Then, add ⅓ c. of freshly squeezed lemon juice. Beat until combined. Remove graham cracker crust from the refrigerator.
4. Pour the filling into the chilled crust. Spread evenly. Cover the pan with plastic wrap or aluminum foil and refrigerate for 1-2 hours.

No Bake “Beary”scotch Puddin’ Dessert



Chefs

**Bryan Hall, Don Weir
& Kevin Bradford**



No Bake “Beary”scotch Puddin’

Supplies

- 9 x 13 pan with a cover
- 2 large mixing bowls
- Hand mixer
- Spatula
- Hammer or something to crush Butterfingers

Ingredients

- 3 – c. milk
- 2 - 3.4 oz. instant butterscotch instant pudding
- 1 - 8 oz. cream cheese (softened)
- 1 - 14 oz. can sweetened condensed milk
- 1 - 8 oz. Cool Whip
- Shortbread cookies
- Butterfingers

Instructions

1. Place butterfingers in freezer (they crush easier when cold).
2. In a large bowl, add the milk and pudding mixes, blending using a hand mixer for 2-3 minutes.
3. A. In a separate large bowl, blend cream cheese (softened) and condensed milk until smooth.
B. Gradually fold in cool whip.
4. Add the cream cheese mixture to the pudding mix and fold in until combined, then set aside.
5. Line the bottom of a 9x13 pan with shortbread cookies.
6. Pour the pudding mix over the shortbread cookies and spread with spatula.
7. Top with crushed butterfingers.
8. Cover and refrigerate.

Oreo Balls Dessert



Chefs

Daren Endsley & Mike Holmes

Kent Moore
CABINETS®

Iron Chef Sponsor

Amy Anderson Literacy Title Sponsor

Oreo Balls

Ingredients

1 family sized pack of double stuff Oreos

1 8 oz. block of cream cheese (room temp, if possible)

1 pack of chocolate candy coating (by the chocolate chips)

Directions

1. Separate the Oreo cookies from the filling.
2. Blend cookies in batches in the food processor. You want them super fine.
3. Mix the filling and cream cheese together.
4. Mix the cookie powder in the cream cheese mixture.
5. Make small balls out of the mixture and place on wax paper on cookie sheet.
6. Freeze.
7. Heat chocolate according to package.
8. Dip frozen balls in chocolate and coat completely.
9. Freeze until ready to eat.

Pecan Pie Muffins

Dessert



Chefs

Jeff Lednicky & Eric Brown

**CSISD Parent
& Community Member**

Pecan Pie Muffins

Ingredients

1 c. packed Light Brown Sugar

½ c. All-purpose Flour

1 c. Chopped Pecans

2/3 c. Softened Butter

2 whole Eggs, Beaten

Directions

1. Preheat oven to 350 F.
2. Grease your muffin pan (whatever size) or use the silicone cups. I grease my silicone muffin cups with Crisco or lard.
3. In a medium bowl, stir together brown sugar, flour and pecans.
4. In a separate bowl, beat the butter and eggs together until smooth. Stir into the dry ingredients just until combined.
5. Spoon the batter into the prepared muffin cups. Cups should be about 2/3 full.
6. Bake for 20 to 25 minutes. Cool on wire racks when done.

Pineapple Cake Dessert



Chefs

**Chris May &
Jordan Killingsworth**



Pineapple Cake

Ingredients

- 1 box of Duncan Hines Yellow Cake Mix (Butter Golden recipe)
- 1 can crushed pineapple (16 oz.)
- 1 stick butter
- 1 1/2 c. sugar
- 1/4 c. flour

Directions

1. Prepare cake batter as directed on the box.
2. Separate batter evenly into 2- 8 inch round pans.
3. Bake until golden brown and firm in the center. (Do not overbake)
4. Let cake layers cool to room temperature.

Directions for Filling

1. In a medium sauce pan, combine the crushed pineapple (do not drain), stick of butter, sugar and flour.
2. Cook over medium heat while continuously stirring ingredients together. Cook until the mixture starts to thicken. Cook and additional 1 to 2 minutes.
3. Let filling cool for 15 or 20 minutes.
4. Layer the cake. Put 1/2 the filling between the two layers and then place the rest of the filling on top of the cake.
5. Enjoy!

Slow Burn Pralines

Dessert



Chef

Jack Adams



Class of 1972

Slow Burn Pralines

Ingredients

½ tsp. cayenne pepper
1 tsp. vanilla or almond extract
1 ½ c. chopped roasted and salted pecans (HEB)
2 Tbsp. unsalted butter
8 oz. heavy whipping cream
16 oz. light brown sugar
Pam cooking spray
Aluminum foil

Directions

In microwaveable bowl, mix light brown sugar and heavy whipping cream and microwave for 13 minutes on 70% power*. While cooking, spread out aluminum foil and spray with Pam and chop the pecans. Remove the mixture from the microwave using heavy potholders as the bowl will be HOT! Mix in butter, cayenne pepper, almond extract, and pecans for 4 – 5 minutes until mixture begins to thicken. Using spoon, drop mixture on the foil. Wait until cool and then enjoy!

*Microwaves vary and may have to use a different power level...

Kentucky Bourbon Cake with Goosey Butter Cake Filling *Dessert*



Chefs

Ray Slaughter & Keith Slaughter



Technology



Kentucky Bourbon Butter Cake with Goopy Butter Cake Filling, Topped with Bourbon Caramel Sauce

One day while thinking about delicious dessert possibilities, the thought of marrying these two individually wonderful desserts together came to mind. The result was incredibly rich and very satisfying! A little goes a long way, but it is hard to stop yourself from one more small bite!

The actual Kentucky Bourbon Butter Cake recipe is made in a Bundt pan. For our use, we're going to cut the recipe in half and bake it in a 9x13 pan.

Cake:

1-1/2 c. all-purpose flour
3/4 c. granulated sugar
1/2 tsp. kosher salt
1/2 tsp. baking powder
1/4 tsp. baking soda
2 large eggs, room temperature
3/8 c. (1/2 of 3/4 cup) buttermilk
1/2 c. unsalted butter, room temperature
1/2 tsp. pure vanilla extract
1/8 c. bourbon whiskey

Butter Sauce:

2 Tbsp. unsalted butter
1-1/2 Tbsp. granulated sugar
1/4 c. whole milk
1/2 tsp. pure vanilla extract

Goopy Cake Filling

8 oz. cream cheese, softened
8 Tbsp. unsalted butter, softened
4 c. (1 lb.) powdered sugar
2 large eggs plus 2 large egg yolks
2 Tbsp. vanilla extract
1/4 tsp. Salt

Bourbon Caramel Sauce

1/2 c. water
1-1/2 c. sugar
1 c. heavy cream
1 tsp. vanilla
1/2 tsp. sea salt
2 Tbsp. bourbon

Instructions

The Cake

1. Preheat the oven to 350 degrees. Spray a metal 9x13 pan with non-stick cooking spray and sprinkle some flour in it. Or even better, just spray it with Baker's Joy which contains both non-stick spray and flour, combined. To make it easier to cut, make a foil sling by folding one sheet of foil to fit the pan lengthwise with extra foil overhanging both sides. Fold a second sheet of foil to fit the pan widthwise, laying it perpendicular to the first sheet. Again, leave excess foil hanging over the edge. Press the foil into the corners, smoothing it out, without tearing it. Spray the pan after creating the foil sling. After the entire recipe is done (not just the cake part), remove the finished cake and goopy filling from the pan, using the foil sling. Yes, the top of the filling will crack when you remove it from the pan. It's going to crack anyway when you cut it, so don't worry about it. Slice as desired.
2. In a large mixing bowl, whisk the flour, sugar, salt, baking powder and baking soda together.
3. Cream the butter, eggs, and vanilla in the bowl of an electric stand mixer on medium speed.
4. Whisk the bourbon and buttermilk together in a liquid measuring cup. Set aside.
5. Add a third of the dry ingredients to the stand mixer, then add half of the buttermilk/bourbon mixture, alternating the two until everything is incorporated. Try not to overmix the batter.
6. Pour the batter into the prepared pan and bake in the oven for about 15-20 minutes or until an inserted toothpick comes out clean. Since the recipe is cut in half and the pan is very different from the original recipe, not to mention that ovens run differently and most people don't know what the real temperature is inside, you're going to have to closely monitor the cake. I would suggest to start checking at the 15-minute mark and

continued on next page

just go from there. Ideally, you want the cake just done and not overcooked. When you find the time that works, note it on the recipe for future use.

Next time you're at the store, pick up an oven thermometer. Place it on the middle rack of the oven and turn the temperature to 350 degrees. When the oven alerts you that the preheat is done, check the temperature. Chances are that you'll find that it's no where close to 350 degrees. Wait until the temperature stops rising. Chances are that you'll be waiting for somewhere between 20 and 30 minutes. When the temperature stops rising, compare the temperature you ask for (350 degrees) to what the oven thermometer says. Chances are that it will be different. Now you'll know how much you need to adjust the requested temperature on your oven to get to the actual temperature that your recipe called for.

The Butter Sauce

1. While the cake is baking, prepare the butter sauce. In a medium saucepan, combine the butter, sugar, milk and vanilla extract and cook over medium heat, until the butter is melted, and the mixture is fully combined. Be careful not to let the mixture boil.
2. After the cake is done baking, but while it's still warm, use a wooden skewer to poke holes into the cake and spoon the butter sauce over the cake, letting the sauce get down into the holes. Set the cake aside to let it cool and soak up the butter sauce.

The Filling

1. Combine cream cheese and butter in the bowl of a stand mixer fitted with a paddle. With the mixer running on low speed, slowly add sugar and mix until fully combined, about 1 minute, scraping down the sides and bottom of bowl as necessary. Increase the speed to medium-high and mix until light and fluffy, about 2 minutes.
2. Reduce speed to low; add eggs and yolks, on at a time, and mix until incorporated. Add vanilla and salt and mix until incorporated, about 20 seconds, scraping down the sides and bottom of the bowl as necessary. Increase speed to medium-high and mix until light and fluffy, about 2 minutes (mixture should have the consistency of frosting). Spread filling evenly over the cooled cake. Tap pan gently on the counter to release any air bubbles.

The Final Bake

Bake the assembled cake at 350 degrees until the top is golden brown, edges have cracked and the center jiggles slightly when the pan is gently shaken, about 30 minutes. Transfer pan to a wire rack and let it cool completely, at least 3 hours.

The Sauce

Cook sugar and water in a saucepan over medium-high heat, swirling the pan but not stirring, until dark amber, about 12 minutes. Do not cook this in a dark saucepan, otherwise you'll miss the color changes the sugar/water mixture goes through. If you wait until it turns dark amber, you'll have to quickly remove the pan from the heat and add the other ingredients, otherwise it will overcook. Since the pan will be very hot, it will continue to cook the sauce, even after you remove it from the heat. I like to remove the sauce when it just starts to turn toward the dark side of amber. After you've removed the sugar/water mixture from the heat, whisk in the heavy cream, vanilla, and sea salt. Next, whisk in the bourbon. Let the caramel cool completely (could be 1-2 hours). Transfer to container for drizzling (I use a condiment squeeze bottle with a short, straight nozzle). Makes about 2 cups. Any sauce that you don't use for this recipe can be saved for several weeks in the refrigerator. Use it over ice cream for a delicious treat!

The Drizzle

Drizzle the bourbon caramel sauce over the entire gooey cake and then remove the cake from the pan. Cut into any size you wish! Alternatively, you can remove the cake from the pan and drizzle each piece. Anything goes! Use as much or as little sauce as your heart desires!

continued on next page

Addendum

If you want to just make the Kentucky Bourbon Butter Bundt Cake with a Salted Caramel Glaze, use the following directions.

Double all ingredients, except the eggs. For the eggs, use 3 large eggs at room temperature and 1 large egg yolk. Use the same mixing directions above, but this time, use a Bundt pan sprayed with Baker's Joy (or use regular cooking spray and then coat with a little flour). Bake for about 45 minutes, or until a inserted toothpick comes out clean. While the cake is cooking, make the sauce by doubling the recipe above. Poke the holes in the cake, then, while the cake is still warm, pour the sauce over the cake. Make sure the sauce gets down in the holes and around the sides of the cake. After the cake has had time to soak up the butter sauce, remove the cake from the pan. For the non-bourbon Salted Caramel Glaze, use the following ingredients:

¾ c. granulated sugar
¼ c. water
1 c. heavy cream
4 Tbsp. unsalted butter
1 tsp. kosher salt
½ tsp. pure vanilla extract

In a tall, heavy-bottomed saucepan, mix the sugar and water until combined. With a medium-high heat, bring the mixture to a boil, swirling the pan as needed, but not stirring. In about 8-10 minutes, it should be a golden amber color. Don't go past this stage or it may become too bitter, if you're not careful.

In a separate saucepan, warm the cream, butter, and salt over a medium heat. Once the sugar/water mixture becomes a golden amber color, remove it from the heat and slowly add the cream mixture. Be careful! It will bubble up a lot! After you've whisked those ingredients together, stir in the vanilla.

Put the mixture back on medium heat and boil until it reaches 220 degrees on a candy thermometer or until it's thick enough to coat the back of a spoon.

Once the cake is cool (after soaking it with butter sauce), remove it from the pan and drizzle the caramel glaze over it. Enjoy your cake!

If you want to make Goopy Butter Cake Bars, use the following directions and ingredients.

You'll use step #1 from "The Cake," listed above to prepare the oven and pan.

The crust ingredients and directions are as follows:

2-1/2 c. (12.5 oz.) All-purpose flour
¾ c. (3 oz.) powdered sugar
¾ tsp. salt
12 Tbsp. unsalted butter, melted

Combine the flour, sugar, and salt in a bowl. Add melted butter and stir with a rubber spatula until evenly moistened. Crumble dough over bottom of prepared pan. Using the bottom of a dry measuring cup, press the dough into an even layer. You could use the back of a spoon to get into the corners of the pan. Using a fork, poke the dough all over, about 20 times. Bake until the edges are a light golden brown, about 20 minutes. Transfer pan to a wire rack to cool, about 30 minutes. While the cake is cooling, make "The Filling" recipe, as listed, above. Follow the "Final Bake" instructions after that. After the cake has cooled and after removing it from the pan, dust with powdered sugar. Serve and enjoy!

You now have three different recipes to use and enjoy, plus the combination of things I came up with. All are good on their own and perhaps even better combined! Whatever you choose to make, enjoy!

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 Decorated Booth: 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 Decorated Booth: 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 Decorated Booth: 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 Decorated Booth: 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:** Jeff Horak, 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 Decorated Booth: 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
- 2021 Event Cancelled**
- 2022** **Appetizers/ Salads/ Sides:** Omar Espitia, Josh Symank & Rocco Grande - Bacon-8 "The Ocho" Tamales
Soups/Chili: John Huser, Tom Poole & Will Fusselman - White Chicken Chili
Entrées: True Brown, Justin Lake & Darin Paine - Poor Man's Brisket Burnt Ends
Desserts: Kyle Ervin & Jonathan Hudson - Potluck Cheesecake Dessert
Best Decorated Booth: Jason Pratt & Mike Williams - Strike First, Strike Hard, No Mercy Chili
Rookie of the Year: Dave Reed & Josh Norton - Jambalaya
Most Tickets Sold (15): Justin Matous - Ballad Boards



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