

12th Annual



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

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*Let's get started*

**APPETIZERS**

&

**SIDE DISHES**

SAVOR THE FLAVOR



# Armadillo Eggs



*Chefs*  
Chris Southard &  
Trae Davis

## Ingredients

For 1 Armadillo Egg:  
1 jalapeño  
Cheese to stuff (we use mild cheddar)  
4 oz. of favorite sausage mixture  
(we use CSHS Purple Pride)  
1-2 slices of bacon

## Directions

1. Remove the top and seeds from jalapeños.
2. Roast in a 350°F oven for 15-20 minutes, until softened.
3. Cool, then stuff with cheese.
4. Tightly wrap in sausage, then bacon.
5. Smoke for 1-2 hours until internal temperature of 160°F.





# Bacon Wrapped Kielbasa Bites with Brown Sugar Glaze



*Chefs*  
Mark Nolan &  
Randy Trenary

## Ingredients

- 1 lb. kielbasa
- 10 slices bacon
- 1 1/2 c. brown sugar, packed
- 3 Tbsp. stone-ground mustard
- 3 Tbsp. white wine vinegar
- 1 Tbsp. black pepper

Yields: 30

Recipe taken from:

<https://www.whattheforkfoodblog.com/2014/12/18/bacon-wrapped-kielbasa-bites-brown-sugar-glaze/>

## Directions

1. Preheat oven to 375°F. Line a baking sheet with aluminum foil and top with a baking/cooling rack. Lightly spray the rack with non-stick spray.
2. Cut kielbasa down the middle, lengthwise. Slice each half into 1 inch pieces, you should have about 30 pieces of kielbasa. Cut each piece of bacon into thirds. Wrap one bacon strip around each piece of kielbasa and secure with a toothpick. Set aside.
3. In a small saucepan, combine brown sugar, mustard, vinegar and pepper.
4. Heat over medium, stirring occasionally, until sugar is dissolved. Keep warm on low.
5. Brush the kielbasa with glaze and place on the baking sheet/rack. Bake for 40 minutes and baste every 15 minutes. Serve immediately.



**CAPSHER**  
TECHNOLOGY

# Bacon-Wrapped Stuffed Sausage Fatty



*Chefs*  
**Ray Slaughter &  
Keith Slaughter**

## Ingredients

- 13 strips of thinly sliced bacon
- 1 lb. plain or hot ground breakfast sausage
- ½ c. pepper jack cheese, shredded
- 1 jalapeño pepper, finely chopped
- ½ c. cheddar cheese, shredded
- 8-10 baby spinach leaves

Wood: Hickory, Cherry or Pecan

Cook time: 3 hours

Serves: 6

## Directions

1. To make a bacon weave: lay 7 strips of bacon, horizontally, on an 18"x18" piece of waxed paper. Remove strips 2, 4 and 6. Lay a single strip of bacon along the left edge, vertically, over the remaining rows 1, 3, 5 and 7. Replace horizontal rows 2, 4 and 6 on top of the single vertical piece. Fold back rows 1, 3, 5 and 7 and lay a second, vertical strip of bacon to the right of the first (across rows 2, 4 and 6). Unfold rows 1, 3, 5 and 7 across the second column. Repeat this process until you have completed a 7 x 6 piece bacon weave.
2. Place sausage in a 1-gallon Ziploc bag. Close bag and snip off two bottom corners. Using a rolling pin, flatten out the sausage evenly. Using a knife or scissors, cut bag open along the seams. Remove the top of the bag, leaving sausage on the bottom piece of plastic. Flip the sausage onto an 18" x 18" piece of waxed paper and remove the plastic.
3. Layer the cheeses, jalapeño and spinach leaves on top of sausage. Roll the sausage up, with the filling inside, using the wax paper to help.
4. Once rolled, place on the bottom edge of the bacon weave, centered. Roll the bacon weave around the stuffed sausage. Place in a smoker, seam side of the bacon weave down. Smoker should be between 225°F and 240°F. Smoke for 3 hrs.
5. Remove sausage from smoker and allow it to rest for 15 min. Slice into ½" medallions. Eat with a little barbecue sauce, for breakfast with eggs, on a burger or on a sandwich.



# *Bad Boy Bacon Bombs*



*Chefs*  
Joshua Rhine &  
Greg Smith

## Ingredients

- 1 - 8 oz. pkg. cream cheese
- 1 c. brown sugar
- 1 pkg. bacon of your choice (12-16 oz.)

## Directions

1. Preheat oven to 375°F. Line a baking sheet with aluminum foil.
2. Mix cream cheese and brown sugar together in a small bowl; spread over bacon slice.
3. Roll up and transfer to the baking sheet.
4. Bake in the preheated oven until bacon is browned and crisp, about 10-15 minutes.



# Bloody Mary Tomatoes



*Chefs*  
Eric Coker &  
Scott Morrison

## Ingredients

1 c. vodka  
2 Tbsp. hot sauce  
(add more spoon fulls for spicier effect)  
1 to 2 Tbsp. Worcestershire sauce  
Sliced tomatoes, cherry tomatoes or grape tomatoes  
Freshly ground black pepper  
Celery salt, for seasoning

## Directions

1. Combine the vodka, hot sauce and Worcestershire in a sealable container.
2. If using cherry or grape tomato, poke a couple of holes in each tomato with a tooth pick, then place toothpick through the center of each tomato.
3. Then add all tomatoes to the vodka mixture and allow to soak 2 hours or overnight, best if refrigerated.
4. Drain the vodka off and dust the tomatoes with pepper and celery salt, serve immediately.
5. NOTE: If using sliced tomatoes it only takes about 10 minutes of soaking and will have a distinctively different taste than cherry or grape tomatoes.





# Boiled Peanuts



*Chefs*  
Jim Laird &  
Don Schroeder

## Ingredients

- 1 lb. of raw peanuts in the shell
- 16 oz. Old Bay seasoning
- 1 1/4 c. garlic powder
- 1/3 c. salt
- 1 Tbsp. Tony Chachere's seasoning

## Directions

1. Rinse the 1 lb. of raw peanuts in the shell to remove any dirt and place them in the crock pot.
2. Fill with water and add the Old Bay seasoning.
3. Add 1 Tbsp. garlic powder, 1/3 c. salt and 1 Tbsp. Tony Chachere's cajun seasoning.
4. For additional spiciness you may add 1 c. of diced or halved jalapenos.
5. Stir well.
6. Place in crock pot on high for 6 hrs. If seeking a softer boiled peanut cook longer.
7. When done, remove peanuts. Let cool and eat!



# Bowser's Bulgogi

Recipe courtesy of: Robert Houchins (Pecan Trail Intermediate Art Teacher)



*Chefs*  
Joshua Zehnder &  
Roy Rodriguez

## Ingredients

- 1 lb. skirt steak or Rib Eye
- 20 oz. Coca Cola
- 1 Tbsp. sesame seeds
- 1 Tbsp. sesame oil
- 2 cloves of garlic (crushed)
- ginger (size of your thumb crushed)
- 2 green onions
- 1 medium onion
- 2 carrots, quartered and thinly sliced
- pinch of salt
- pinch of black pepper

## Directions

1. Slice the steak very thin, and mix with the other ingredients.
2. Marinate for at least 2 hrs.
3. Pan fry over high heat until browned or cook over a grill.
4. Serve over rice, on top of rice ball, or wrapped in lettuce.



# Buffalo-Chicken Macaroni and Cheese



## *Chefs*

**Max Crawford,  
Josh Ninke &  
Jacob Sarracino**

## Ingredients

- 7 Tbsp. unsalted butter, plus more for the dish
- Kosher salt
- 1 lb. elbow macaroni
- 1 small onion, finely chopped
- 2 stalks celery, finely chopped
- 3 c. shredded rotisserie chicken
- 2 cloves garlic, minced
- 3/4 c. hot sauce (preferably Frank's)
- 2 Tbsp. all-purpose flour
- 2 tsp. dry mustard
- 2 1/2 c. half-and-half
- 1 lb. yellow sharp cheddar cheese, cut into 1-inch cubes (about 3 1/2 c.)
- 8 oz. pepper jack cheese, shredded (about 2 c.)
- 2/3 c. sour cream
- 1 c. panko (Japanese breadcrumbs)
- 1/2 c. crumbled blue cheese
- 2 Tbsp. chopped fresh parsley

## Directions

1. Preheat oven to 350°F and butter a 9-by-13-inch baking dish. Bring a large pot of salted water to a boil; add the pasta and cook until al dente, about 7 min. Drain and set aside.
2. Meanwhile, melt 3 Tbsp. butter in a large skillet over medium heat. Add the onion and celery and cook until soft, about 5 min. Stir in the chicken and garlic and cook 2 min., then add 1/2 c. hot sauce and simmer until slightly thickened, about 1 more min., and set aside.
3. Melt 2 Tbsp. butter in a saucepan over medium heat. Stir in the flour and mustard with a wooden spoon until smooth. Whisk in the half-and-half, then add the remaining 1/4 c. hot sauce and stir until thick, about 2 min. Whisk in the cheddar and pepper jack cheeses, then whisk in the sour cream until smooth.
4. Spread half of the macaroni in the prepared baking dish, then top with the chicken mixture and the remaining macaroni. Pour the cheese sauce evenly on top.
5. Put the remaining 2 Tbsp. butter in a medium microwave-safe bowl and microwave until melted. Stir in the panko, blue cheese and parsley. Sprinkle over the macaroni and bake until bubbly, 30 to 40 min. Let rest 10 min. before serving.

# **KBTX**Media

# Cilantro Meatballs with 3 Sauces



*Chefs*  
Rick Velez &  
Manuel Cavazos

## Ingredients

1 lb. ground beef  
1/2 c. bread crumbs  
1/2 c. green onion, diced finely  
2 Tbsp. tomato paste  
1 egg  
Handful of fresh cilantro, chopped (1/2 c.)  
1/2 Tbsp. minced garlic  
1/2 Tbsp. black pepper  
1 Tbsp. oregano  
2 Tbsp. sea salt  
1/2 Tbsp. cumin

Makes approximately 12 meatballs

## Directions

1. Mix and combine all ingredients and then form 1 inch balls.
2. Place on sprayed cookie sheet and place in oven for 25 min. at 350°F.
3. Serve hot with the following 3 sauces:  
Mango-Chipotle sauce, Honey BBQ, Habanero, Hatch Pepper Sauce.





# Hit You Like a Mac Truck!.. and Cheese



*Chefs*  
**Stan Jones &  
Josh Newton**

## Ingredients

- 2-3 jalapeños, seeded and diced
- 1 medium onion, diced
- 1 tsp. garlic powder
- 1/2 tsp. salt
- 8 oz. cream cheese
- 2 c. milk
- 1 c. water
- 8 oz. dried pasta
- 8 oz. monterey jack cheese, shredded
- 1/2 c. bread crumbs or cracker crumbs
- 1 Tbsp. olive oil

Servings: 4

## Directions

1. In a large skillet, saute jalapeños and onions with garlic powder and salt. Cook until softened, about 5 minutes.
2. Stir in cream cheese and mix until it is melted. Add in the milk, water, and dry pasta.
3. Bring to a boil. Simmer on medium 10-15 min., stirring regularly, until pasta is cooked through.
4. Meanwhile, combine cracker crumbs and oil in a small bowl and mix until all the crumbs are evenly coated.
5. Preheat oven to 400°F.
6. Once pasta is cooked, add cheese and stir in to melt. If using an oven safe pan, top with crumbs and place in oven for 5-10 minutes to brown. Or, pour pasta into a 9×9 pan and top with crumbs and bake for 5-10 minutes.

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# Little Hot Meatballs



**Chef**  
**Daren Endsley**

## Ingredients

1/2 lb. bulk sausage  
1/2 lb. ground chuck  
1 egg, Beaten  
1/2 c. cracker crumbs  
Salt-Pepper-Garlic, to taste  
2 (8 oz.) cans tomato sauce  
6 oz. can tomato paste  
6 oz. water  
1/4 Tbsp. salt  
1/4 Tbsp. pepper  
1 Tbsp. sugar  
1/2 c. crushed red pepper  
1/4 Tbsp. dry mustard  
1/4 Tbsp. garlic salt  
1/4 Tbsp. oregano  
1/4 Tbsp. basil  
1/4 Tbsp. thyme  
1/4 Tbsp. marjoram  
4-5 dashes Tabasco sauce  
1/2 slice bacon

## Directions

1. In large bowl mix together sausage, ground chuck, egg, and cracker crumbs. Season to taste with salt, pepper, and garlic.
2. Roll meat into ping-pong ball size meatballs.
3. In a large pan, lightly brown the meatballs.
4. For the sauce combine tomato sauce, tomato paste, water, salt, pepper, sugar, crushed red pepper, dry mustard, garlic salt, oregano, basil, thyme, marjoram, Tabasco sauce, and bacon in a large bowl.
5. Pour the sauce over the meatballs and let simmer for 2 1/2 hrs.



**SOCO**  
**ATHLETICS**

**HOME OF CROSSFIT 979**

# *Lively Beans*



*Chefs*  
Logan Kendrick &  
AJ Taylor

## Ingredients

Pinto beans  
Chili powder  
Cumin  
Minced garlic  
Salt and pepper  
Ham hocks

## Directions

1. Soak beans overnight.
2. Place ham hock in pot, add beans and water.
3. Add desired amount of various spices.
4. Cook until beans are tender.



**THOMPSON, DERRIG & CRAIG, P.C.**  
Certified Public Accountants

# Macho Nachos



*Chefs*  
Ron Fox &  
Paul Dorsett

## Ingredients

- 1 lb. pkg. refrigerated hot breakfast sausage
- 1 onion, diced
- 2 lb. block processed cheese, such as Velveeta
- 1 (10 oz.) can diced tomatoes and green chiles
- 2 cans chopped green chiles
- 1 jalapeño, diced
- Chips, for serving

## Directions

1. Brown the sausage and onion in a large nonstick skillet, breaking the sausage up as you go. Once browned, drain off some of the fat.
2. Chop the cheese block into cubes and add along with the diced tomatoes and green chiles and chopped green chiles, juice and all.
3. Cook over a low heat until it all starts coming together. Then stir in the diced jalapeño.
4. Serve with chips.



**Sous Chef Sponsor**



# Mama's Cream Corn



*Chefs*  
**Blake Osina &  
Chase McClain**

## Ingredients

- 1 lb. sweet corn
- 1/2 c. heavy cream
- 1/2 c. half-and-half
- 2 Tbsp. sugar
- 1 tsp. Lawry's seasoning salt
- One pinch of white pepper

## Roux

- 1/8 stick of butter
- 2 Tbsp. flour

## Directions

1. In a saucepan, mix heavy cream, half-and-half, sugar, seasoning salt and white pepper.
2. Add corn and bring to a boil.
3. To make your roux, melt butter in another saucepan over medium heat. Add flour and whisk in until thick paste forms.
4. Add roux to corn mixture and reduce heat until desired consistency.



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# Naked Tomato Salad



## *Chefs*

Matthew Propst,  
Chuck Konderla &  
Thomas Campbell

## Ingredients

One bin of sweet tomatoes-  
24-36 depending on size  
1 Tbsp. cherry vinegar  
2 Tbsp. olive oil  
1 pinch cayenne pepper  
1 pinch coarse ground black pepper  
4 small or one large mint/basil leaf  
Coarse sea salt to garnish

## Directions

1. Score ends of tomatoes and blanch in water 10-30 sec. once skin just releases.
2. Peel tomatoes while mint or basil leaf is muddled in olive oil and vinegar solution.
3. Marinade tomatoes in olive oil and vinegar solution after removing mint/basil and add ground pepper. Put in the refrigerator for at least 30 min.
4. Toss once prior to serving and finish with coarse sea salt.



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Health**

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# NBA (National Bacon Association) Jam



*Chefs*  
Jared Salvato &  
Jordan Januse

## Ingredients

- 1 lb. bacon, cut into 1" pieces
- 1 onion, finely chopped
- 4 shallots, minced
- 2 cloves garlic, minced
- 1/2 c. brown sugar
- 1/4 c. maple syrup
- 1/3 c. apple cider vinegar
- 1 tsp. chili powder

## Directions

1. In a medium saucepan over medium heat, cook bacon until crispy. Transfer bacon to a paper towel-lined plate, reserving about a Tbsp. of bacon fat in the pan.
2. Reduce heat to medium-low. Add onion and shallots to the pan and cook, stirring often, until the onions are caramelized, about 15 minutes.
3. Stir in garlic, brown sugar, maple syrup, vinegar, chili powder and cooked bacon. Bring mixture to a simmer then reduce heat to low. Cook until the liquid has reduced and thickened and the onions are jammy, 7 to 10 minutes.
4. Let cool before transferring to a jar.
5. Serve with cheese and crackers. (It's also delicious on a burger!)



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# Onion Bombs



*Chefs*  
**Rickey Meza &  
Chad Gardner**

## Ingredients

- 2 lb. ground beef
- 1 c. bread crumbs
- 1 egg, beaten
- 1/2 c. milk
- 1/2 c. BBQ sauce
- 1 tsp. salt
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 1/2 tsp. smoked paprika
- 1/2 tsp. ground pepper
- 1/2" cube of cheese per meatball  
(pepper jack, cheddar, or gouda)
- 4-5 large yellow onions
- 1 lb. bacon, thinly sliced
- extra BBQ sauce

## Directions

1. In a large bowl, mix the ground beef, bread crumbs, egg, milk, BBQ sauce, spices, and seasonings together with your hands. Set aside.
2. Cut off the top and bottom of each onion. Then cut the onion in half length wise and peel the outer skin/layer off each half.
3. Separate the onion layers while keeping the matched sides paired. You will only need the outer 3-4 onion layers.
4. Take enough meat that will adequately fill each layer pair. Stuff a cheese cube into the meat and form a ball. Surround the meatball with one of the onion layer pairs. Wrap the onion with 2-3 pieces of bacon and secure with 1-2 toothpicks.
5. Place onion bombs on a baking sheet into 425°F degree oven for about 40 min. until the internal temp of the bomb reads 160°F or smoke them at 350°F degrees for about an hour (when bacon is crispy), again until the internal temp reads 160°F.
6. Brush additional BBQ sauce on when about done if desired.





# Pearl Jalapeño Jam



*Chefs*  
**Mike Williams &  
Jason Pratt**

## Ingredients

- 1 large green bell pepper
- 12 jalapeños
- 1 1/2 c. apple cider vinegar
- Pinch of salt
- 4 1/4 c. granulated sugar
- 4 oz. liquid pectin
- 4 jalapeño peppers, seeded & finely chopped

## Directions

1. Combine bell pepper and 12 jalapeño peppers and chop finely in a food processor.
2. Transfer the peppers to a large saucepan and stir in the cider vinegar. Bring to a boil and let simmer for 15-20 minutes. Strain the mixture through at least 2 layers of cheesecloth and discard the pulp. You should have about 1 cup of liquid.
3. Return the liquid to the saucepan and stir in the salt and sugar until dissolved. Bring to a boil over medium-high heat. When the mixture comes to a rolling boil, boil for one more minute and then stir in the liquid pectin.
4. Stir in the remaining jalapeño peppers and ladle into sterile jars leaving ¼ inch headspace.
5. Seal jars in a hot water bath. Refrigerate jelly after seal is broken.



# Pecan Piggies



*Chefs*  
Kevin Henderson &  
Chris Foster

## Ingredients

- Half Pork Loin (4-5 lbs.)
- 40-45 strips of bacon, plain
- 1 bottle (any) Carolina Mustard Sauce,  
or use the recipe below
- 1 c. pecan pieces

## Carolina Mustard Sauce:

(recipe courtesy of Peace, Love, and BBQ (pg 104))

- 1 1/2 c. yellow mustard
- 1/2 c. brown sugar
- 1 can (6 oz.) tomato paste, unflavored
- 6 Tbsp. apple cider vinegar
- 1 Tbsp. Worcestershire sauce
- 1/2 tsp. cayenne pepper
- 1/2 tsp. black pepper
- 1/2 tsp. granulated garlic

## Directions

1. Start your grill (If using gas or charcoal and cooking on direct heat, cook on the upper rack. Place a drip pan directly below the top rack to catch grease and prevent flares.)
2. To make the Mustard Sauce, place all ingredients in a sauce pan and cook on low heat (stirring often) until the brown sugar has melted and all ingredients are well mixed. Divide into two bowls, cover, and place in the refrigerator until needed.
3. In a large pan, cook the pecan pieces over low-medium heat until fragrant. Stir/Flip often. This will only take a couple of minutes, and can burn easily.
4. Cut pork loin into 1" steaks, then lay on its side and cut steak into nine cubes (roughly 1" each). Cut bacon strips in half. Wrap each pork cube in a strip of bacon, and place on skewer. Place no more than 5 on a skewer, making sure they are spread out and not touching each other.
5. With a basting brush, take one bowl of the mustard sauce, cover each skewer (all sides).
6. Place skewers on your grill. If cooking over direct heat, you will want to keep an eye on the skewers, flipping when necessary. Pull off once the pork is cooked all the way through, and the bacon is a little crispy.
7. If cooking on a smoker, you will want to cook anywhere between 250°F and 300°F degrees. This could take anywhere from 45 min. to 2 hrs. for completion. Keep an eye on pork and pull off once done. (Optional: At lower heats, it may be necessary to finish over a direct flame to crisp the bacon.)
8. Once off the grill, with a clean basting brush, grab the second bowl of mustard sauce and lightly baste the skewers again.
9. Remove pork from skewers & place individually on toothpicks.
10. Sprinkle the toasted pecans on each bite.
11. Serve immediately.

## Serving Size:

80-90 bite-size servings



# Pepper Bombs



*Chefs*  
Jesus Garcia,  
Blair Forester &  
Kyle Whileyman

## Ingredients

CC Pepper Bombs Recipe  
Fresh jalapeño peppers  
Cream cheese  
Bacon

MC Pepper Bombs Recipe  
San Marcos whole jalapeño peppers  
Mozzarella cheese, shredded  
Bacon

## Directions

1. Cut and remove jalapeño seeds.
2. Stuff the jalapeño with 1 Tbsp. cheese and wrap with 1/2 slice bacon.
3. Grill the peppers at 180°F - 200°F for 15-20 minutes.



# Pie-Rates



*Chefs*  
Sergio Carrera &  
Julian Bernate

## Ingredients

1/2 c. corn flour "Maseca"  
Warm water  
Pinch of salt  
Canola oil  
3 oz. shredded beef  
1 large potato (cooked and peeled)  
Goya (Achiote/Culantro) seasoning

Makes 5 Hand Pies

## Directions

1. To make the dough: add Maseca and salt, mix well with a spoon. Slowly add warm water to the flour mix until it becomes a soft dough. Using a plastic liner and a rolling pin, roll dough into small balls, then roll it out into a flat disc.
2. To make the filling: use a masher and mash the potato, add the shredded beef, and add seasoning as needed.
3. Then, using a spoon, add some filling to the center of the disc, fold it in half and carefully seal the sides after stuffing it.
4. In a frying pan add enough oil to deep fry pies. Heat oil to 375°F and deep fry pies until they are golden brown.





# Shrimp Picayune



*Chefs*  
**Aaron Amador &  
Duane Olson**

## Ingredients

- 1/2 c. olive oil
- 1/2 c. clarified butter
- 2 Tbsp. Worcestershire sauce
- 2 bay leaves
- 1/2 c. fresh lemon juice
- 1/2 c. vermouth
- 1 Tbsp. dried oregano
- 1 Tbsp. dried thyme
- 2 Tbsp. minced garlic
- 1 Tbsp. kosher salt
- 1 Tbsp. fresh ground pepper
- 2 tsp. cayenne pepper
- 1 tsp. chopped dried rosemary
- 2 tsp. Tabasco sauce
- 1 tsp. poultry seasoning
- 1/2 c. brown sugar, packed
- 3 lbs. large shrimp, peeled and deveined

## Directions

1. Combine olive oil, clarified butter, Worcestershire, bay leaves, lemon juice, vermouth, oregano, thyme, minced garlic, salt, pepper, cayenne pepper, rosemary, Tabasco, poultry seasoning and brown sugar in pan; heat until brown sugar is dissolved.
2. Remove off heat. Let come to room temperature.
3. Place shrimp in a casserole dish in a single layer.
4. Pour mixture over shrimp.
5. Broil 4 to 6 minutes on each side or until shrimp are barely done (they will turn pink).
6. Serve on rice or crusty bread.



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# *That Really Good Italian White Bean Dip with BACON*



*Chefs*  
**Jeff Durand &  
Matt Woods**

## Ingredients

- 1 can White Cannellini Beans, drained & rinsed
- 6 strips bacon
- 1 bunch rosemary
- 4 cloves garlic – smashed
- 1 sweet onion – diced
- 2 tsp. maple syrup
- Olive oil
- Salt & Pepper, to taste
- 2 tsp. lemon juice and zest

## Directions

1. Cook bacon in large sauté pan. Remove cooked bacon and most of the excess bacon grease.
2. Sauté diced onion, garlic and soaked white beans in bacon grease.
3. Add rosemary, maple syrup, salt & pepper and cooked bacon.
4. Using back of utensil, smash white beans to add texture.
5. Add lemon zest and juice.
6. Cook over low heat to simmer and meld flavors.
7. Drizzle with high-quality extra virgin olive oil prior to serving with crunchy pita chips.



# Wolf Bites

*Bacon Wrapped Shrimp Stuffed Jalapeños*



**Chefs**  
**Jay Pritchard,**  
**Justin Grimes**  
**& Randall Pratt**

## Ingredients

- 1 small shrimp
- ½ fresh jalapeño, cut length-wise
- ½ strip bacon

## Directions

1. Roll jalapeño half around shrimp.
2. Roll bacon around jalapeño/shrimp combo.
3. Secure with toothpick.
4. Heat wood or charcoals to a medium heat. Use favorite aromatic wood or wood chips for smoke flavor. Examples are hickory, mesquite, and apple wood.
5. Slow cook over medium-low wood fire until bacon and shrimp are cooked.
6. Serve hot.



**COLLEGE**  
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# Yippee-Cayenne Deviled Eggs



*Chefs*  
Derek Halling &  
Doug Hahn

## Ingredients

- 1 1/2 Tbsp. brown sugar
- Cayenne pepper
- Pinch ground cinnamon
- 1/8 lb. thick-cut bacon
- 8 large eggs
- 1/2 c. mayonnaise
- 2 tsp. whole grain mustard
- 1 Tbsp. finely chopped fresh dill
- 1 Tbsp. cider vinegar
- 1 tsp. Worcestershire sauce
- 2 scallions, minced
- 1/2 tsp. kosher salt
- 4 Tbsp. vodka

## Directions

1. Preheat oven to 350°F and mix the brown sugar, cayenne and cinnamon in a bowl.
2. Place bacon on a broiling pan. Sprinkle spiced sugar on bacon and bake for 10 min.
3. Flip bacon and sprinkle on remaining spiced sugar. Continue to cook until crispy (about 10 more min). Remove the bacon from the oven and allow to cool. When the bacon is cool, mince it and set aside, reserving a quarter of it for garnishing the eggs.
4. Boil the eggs.
5. Mix mayonnaise, mustard, dill, cider vinegar, Worcestershire sauce, 1/4 tsp. cayenne, scallions, minced bacon, and vodka in a medium mixing bowl. Season with salt.
6. Slice the eggs in half lengthwise. Gently remove the yolks and add them to the bowl with the mayonnaise mixture. Mash together, using a fork, until smooth.
7. Put the filling in the egg whites. Sprinkle with extra bacon bits and dill before serving.

DH2 Culinary Initiatives



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SOME LIKE IT HOT

# SOUPS

## Chili

Some like it smokin'!



# Acadiana Chicken Bisque



*Chefs*  
Ian Soares,  
Kevin Crenshaw &  
Chris Dawson

## Ingredients

- 3 Tbsp. butter
- ½ c. onions, chopped
- 1 bunch green onions, sliced thin
- ½ c. green bell pepper, chopped
- ½ tsp. cayenne pepper
- ½ tsp. Tony Chachere's
- 1 tsp. pepper flakes
- 1 tsp. garlic, minced
- 1 can (10 oz.) Cream of Celery soup
- 2 cans (10 oz.) Cream of Mushroom soup
- 2 lbs. cooked chicken  
(seasoned, boiled and shredded)
- 1 8oz. pack tasso, chopped
- 1 qt. half-and-half

## Directions

1. To make the Base: melt butter. Add onion, green onion, bell pepper, cayenne pepper, Tony Chachere's, pepper flakes and garlic. Sauté until onions are clear.
2. Add Cream of Celery soup and Cream of Mushroom soup.
3. You may stop at this point and freeze the base.
4. When ready to serve: heat base with half-and-half.
5. Add chicken and tasso and simmer until flavors are blended and sauce is hot.



# Adams' Best Beef 'n Beans

*with Tasty Jalapeño Cornbread (recipe on next page)*



*Chef*  
**Jack Adams**

## Ingredients

- 2 lb. ground beef
- 1 lb. Jimmy Dean hot sausage
- 2 medium onions chopped
- 3-4 medium jalapeños, chopped (I don't seed them)
- 4-5 cloves garlic, minced
- 2 carrots, diced into 1/4" pieces
- 1 red bell pepper, chopped
- 2 cans diced tomatoes (1 large/1 small)
- 7 strips bacon, fried and chopped
- 3 pkgs. Herb Ox chicken bouillon per instructions
- 1 smoked pork hock
- 1 lb. pinto beans, Great Northern beans, split green peas, red kidney beans, lentils, black beans
- 2 Tbsp. kosher salt
- 2 Tbsp. fresh ground pepper
- 2 Tbsp. sugar
- 2 Tbsp. Adams Reserve Val Verde Brisket & BBQ Rub

## Directions

1. Rinse and soak all beans in large stock pot for 3 – 4 hrs.
2. In large skillet fry bacon till done, chop & set aside. Pour off most grease & set aside.
3. In same skillet brown pork hock on all sides and add to pot of beans.
4. In same skillet (add back a little bacon grease) sauté onion, jalapeño, red bell pepper about 5 – 6 minutes then add garlic for about one minute. When done add to beans.
5. Mix all meat in a large mixing bowl then brown in same large skillet (add some bacon grease). When done drain grease and save for dog – pour over her dog food! Add meat to beans.
6. Pour heated bouillon into beans.
7. Chop carrots and add to beans along with diced tomatoes.
8. Cover and cook beans on medium high until boiling then lower temp so they simmer for 2 – 3 hrs. Always keep liquid over top of beans throughout.



# Tasty Jalapeno Cornbread

## Ingredients

- 1 stick of butter
- 1 ½ c. yellow self-rising cornmeal
- 2 Tbsp. sugar
- ½ c. self-rising flour
- 2 eggs
- 1 c. buttermilk
- ½ c. jalapeño
- ½ c. corn
- 1 c. cheddar cheese, shredded (optional)

## Directions

1. Set oven to 425°F and begin to melt butter in a 14" cast iron skillet on top of stove – don't scorch the butter.
2. Mix cornmeal, sugar and flour. Then add eggs and buttermilk to make a thick batter. Whisk together well.
3. Chop the jalapeños (I don't seed mine). Add this along with ½ cup or a little more corn (drained if canned). Mix in the batter. OPTIONAL: Add 1 c. shredded cheddar cheese.
4. Pour almost all of the cooked butter into the batter, but leave enough butter to coat bottom of the skillet. Whisk together well.
5. Pour batter into hot skillet and bake for 15 – 17 min. and then watch it until it turns light brown on top. Test doneness with toothpick.
6. USE A THICK POTHOLDER when handling skillet!



# Cajun Red Beans and Rice



*Chefs*  
**Brant Langlinais &  
Tom Salzer**

## Ingredients

- Camellia red beans
- 1 onion, diced
- 1 clove of garlic, diced
- 1 bell pepper, diced
- 1 celery stalk, diced
- 2 Tbsp. Worcestershire sauce
- 2 Tbsp. green Tabasco
- 2 Tbsp. Steen's Cane Vinegar
- Ham Hock
- 1 (32 oz.) stock (chicken, beef or vegetable)
- Sausage
- Salt, pepper, cayenne, to taste

## Directions

1. Soak camellia red beans for 24-72 hours.
2. In large pot, combine onion, garlic, bell pepper, celery and cook on high till translucent.  
\*\*\*for spicy add poblano or jalepeno peppers
3. Add Worcestershire, green Tabasco and Steens Cane Vinegar.
4. Then add ham hock from holidays and beans and chicken/beef/vegetable stock.
5. Turn to simmer and cover for 3 hours.
6. Open cover. Debone ham and cut large pieces to smaller peices. Add sausage of choice.
7. Add more fluid if needed but shouldn't have to if on low simmer.
8. Simmer 1-2 more hours.
9. Salt, pepper and cayenne to taste.



**CHI St. Joseph  
Health**

**Top Chef Sponsor**

# Firehouse Beans



## *Chefs*

Jonathan McMahon,  
Joe Warren &  
Tradd Mills

## Ingredients

2 lbs. pinto beans  
1 large sweet onion  
Cilantro, just enough to taste  
1 jalapeño, finely chopped  
1 can Rotel tomatoes  
Chili powder, salt and pepper, to taste

## Directions

1. Combine all ingredients and cook until done.
2. Use every pot in the station.
3. Serve on rice.



# Greek Avgolemono Soup



*Chef*  
David Rhodes

## Ingredients

- 4 c. homemade (or organic) chicken stock
- Salt and freshly ground pepper
- 2 c. cooked white rice, warmed
- 2 large egg yolks
- 1/4 c. plus 2 Tbsp. fresh squeezed lemon juice
- 1 rotisserie chicken, meat pulled from the bones and coarsely shredded (about 1 lb.)
- 1/4 c. chopped fresh dill

## Directions

1. In a large saucepan, season the stock with salt and pepper and bring to a simmer.
2. Transfer 1 c. of the hot stock to a blender. Add 1/2 c. of the rice, the egg yolks and the lemon juice and puree until smooth.
3. Stir the puree into the simmering stock along with the chicken and the remaining 1 1/2 c. of rice and simmer until thickened slightly, 10 min.
4. Stir in the dill and serve.



# Heavenly Lobster Bisque



*Chefs*  
**Bob Leland &  
Rainer Fink**

## Ingredients

- 2 Maine lobsters, whole
- 1 Tbsp. sea or kosher salt
- 2 Tbsp. olive oil
- 2 c. dry white wine
- 3 c. low sodium chicken broth

## Bisque

- |  |                             |
|--|-----------------------------|
| ¼ c. unsalted butter                           | 1 tsp. paprika              |
| 1 c. fennel, chopped                           | ¼ tsp. cayenne or southwest |
| ½ c. shallots, chopped                         | ancho chili powder          |
| 1 c. fresh tomato, peeled, seeded<br>and diced | 1 bay leaf                  |
| 2 Tbsp. brandy                                 | 1 thyme sprig               |
| 2 Tbsp. raw white rice                         | ½ c. heavy cream            |
| 1 Tbsp. tomato paste                           | 1 tsp. fresh lemon juice    |
|  | 1 Tbsp. unsalted butter     |

## Directions

1. Boil lobster in salted water for 5-7 min. (until head shell loosens from tail). Remove meat. Meat can be chilled until ready to use.
2. Chop up shells and sauté lobster shells (including head) in olive oil in a stock pot over medium high heat for 5-10 min. Stir regularly.
3. Deglaze with white wine. Add chicken broth. Simmer for about 45 min.; strain – this becomes the stock.
4. Sauté fennel and shallots in butter for about 5 min.
5. Stir in stock, tomato, brandy, rice, tomato paste, herbs and seasonings; simmer 40 – 45 min. Remove bay leaf and thyme sprig, then puree liquid in two batches (be careful with hot liquid in blender!!). Return soup to the pot.
6. Add cream and lemon juice. Sauté lobster in butter over medium high heat until warmed through. Slice meat into ½ inch pieces and arrange on bisque.
7. Serve immediately.



**Hidden Lake Ranch**

# KAGS Tortilla Soup



*Chefs*  
Bob French,  
Roby Somerford &  
Jay O'Brien

## Ingredients

2 cans chicken and Rice soup  
1 can Rotel  
1 can ranch style beans  
1 can corn  
1 can chicken  
Monterrey Jack cheese, shredded  
Chips

## Directions

1. In a pot, combine all ingredients and simmer.
2. Serve over chips and top with Monterrey Jack cheese.





# Lonesome Dove Chili



*Chefs*  
Thomas Neuberger &  
Mark Becka

## Ingredients

- 3 lb. smoked beef – tri tip, shredded
- 1 lb. ground beef, browned
- 2 medium onions, diced
- 1 red bell pepper, diced
- 2 stalks celery, diced
- 4 cloves garlic, minced & roasted
- 1 jalapeño, seeded and diced
- 4 Tbsp. chili powder
- 2 Tbsp. brown sugar
- 2 Tbsp. Mexican oregano
- 2 Tbsp. cumin
- 1 Tbsp. cayenne pepper
- 1 Tbsp. paprika
- 1 tsp. cinnamon
- Salt & Pepper, to taste
- 2 (15 oz.) cans tomato sauce
- 1 (15 oz.) can crushed tomatoes
- 1 (15 oz.) can diced tomatoes
- 1 (4 oz.) can diced green chilies
- 1 Tbsp. tomato paste
- 2 c. beef stock
- ½ c. bourbon
- ¼ c. fresh cilantro chopped

## Directions

1. Smoke beef fully and shred meat. Set aside. Brown ground meat and drain grease.
2. Add onions, bell pepper, celery, garlic, jalapeño and dry seasonings to browned ground beef. Cook until vegetables are tender.
3. Add shredded smoked beef and all remaining ingredients. Stir together and simmer for several hours until flavors are fully combined.
4. Serve with shredded cheese, sour cream, diced green onions and any other toppings you like!
5. Enjoy!

**MARK BECKA  
CONSTRUCTION**

# Smoked Brisket Gulag Goulash



*Chefs*  
**Mark Hluchan &  
John Hairell**

## Ingredients

- 3 slices of bacon, diced
- 1 large onion, about 2 c. chopped
- 1 red bell pepper, chopped
- 3 cloves garlic, finely diced
- 2 ½ to 4 c. leftover smoked beef brisket, cut up into 1-inch cubes or you can shred it up depends on your preference.
- 3 Tbsp. chili powder\*
- 1 Tbsp. cumin
- ½ Tbsp. dry chipotle seasoning\*\* or the equivalent in canned chipotle in adobo sauce, adjust amount to your heat preference. A little goes a long way
- ½ Tbsp. smoked paprika
- 1- 12 oz. bottle beer
- ¼ c. coffee, cold leftover coffee from your morning pot
- 1- 15 oz. can diced tomatoes
- 1- 15 oz. can tomato sauce
- ½ can black beans, drained & rinsed, used 15 oz. can
- ½ can kidney beans, drained & rinsed, used 15 oz. can
- ½ can corn, drained & rinsed, used 15 oz. can
- 1 small 4 oz. can diced green chili

## Directions

1. In a large pot over medium heat, sauté bacon until crispy.
2. Add onions and cook until soft (about 5 min). Add bell pepper and garlic; cook 1 additional minute to soften.
3. Add the meat and all dry seasonings. Add beer and allow it to deglaze the pan and cook off the alcohol (about 1-2 min). Then add coffee, tomatoes, beans, corn, and green chili.
4. Bring to a low simmer, cover, and cook for a minimum of 30 min. The longer it cooks the more integrated and concentrated the flavors get. My recommendation is at least an hour for a nice rich Goulash. If it starts to get too thick, you can add ½ c. water or beer at a time to thin it out.



# Taco Soup



## *Chefs*

Matt Fleener,  
Bonifacio Solis-Mora  
& Don Weir

## Ingredients

- 1lb. ground beef
- 1 c. onion
- 2 garlic cloves
- 1 can Southwest corn
- 1 can enchilada sauce
- 1 can Rotel
- 1 can beef broth
- 1 pkg. ranch dip mix
- 1 pkg. taco seasoning

## Directions

1. In a stock pot, brown the ground beef.
2. Add onion, then garlic.
3. Combine all other ingredients and simmer.
4. Eat and enjoy!



Keep them coming back!

# ENTRRIES

WHO

WANTS

SECONDS?





# Bacon Wrapped Pork Loin



*Chefs*  
Nathan Anz &  
Joseph Hill

## Ingredients

Pork loin  
Thick bacon  
Monterrey jack cheese  
Chupacabra Seasoning  
Sliced salami  
Jalapeños  
Toothpicks or butcher twine

## Directions

1. Butterfly the pork loin, pounding it out to provide a relatively thin (3/4" or so) thickness.
2. Sprinkle the Chupacabra Seasoning over the pork loin.
3. Lay the sliced salami on top of the pork loin covering the middle third of the pork loin.
4. Cut the jalapeños into strips and place on top of the salami.
5. Top with the Monterrey jack cheese.
6. To make the "Bacon weave": lay the bacon out perpendicular to the pork loin, such that it they will cover the length of the pork loin. Then lay the remaining bacon strips in an alternating manner perpendicular to the first strips, creating a "weave".
7. Place the pork loin on the bacon weave and roll the bacon and pork loin tightly, secure the bacon and pork loin with either toothpicks or butcher twine.
8. Bake in the oven at 350°F for about 35-45 min. or until internal temperature is at a minimum of 150°F. If the bacon is not crisp to your liking, you can place it under a broiler until the desired crispness is obtained.
9. Let rest for 10-15 min. then slice and enjoy.



**Sous Chef Sponsor**



# Branding Iron Pulled Pork BBQ Tacos



## *Chefs*

Hans Hammond,  
Joseph Kennedy &  
Zach Etheridge

## Ingredients

10-12 lb. pork butt - bone In  
yellow mustard  
Fajita seasoning  
Lawry's salt  
Brown sugar  
BBQ sauce of choice

### Prep Sop:

large 2.5 gal sop pot  
12 pack beer  
1 gallon vinegar  
1 large onion, chopped  
Juice two lemons  
Garlic, mashed

all goes into pot to simmer, way low heat  
(cover with lid to prevent evaporation)

## Directions

1. To prep meat: trim large pieces of loose fat or skin off butts. Do not over trim your butt. Rub light coating of mustard over entire outside of pork. Just enough to make the dry rub stick.
2. Mix your three seasonings fajita mix, Lawry's salt and brown sugar one part each thoroughly. Sprinkle generous portions of dry rub on pork and rub on to ensure it sticks.
3. Smoke in indirect heat BBQ pit at 250°F for 8-10 hrs. minimum. Low & slow is the way to go. 3 hrs. directly on grill away from direct heat but deep in smokey goodness. Remaining time wrapped completely to prevent escape of juicy pork moisture.
4. Sop every hour for first 3 hrs. with beer to retain moisture but not enough to knock off the seasoning then keep your pork securely wrapped in foil.
5. Remove from heat and allow pork to firm for 20-30 min. Pull with gloves or bear paws. Serve on soft lightly buttered mexican food pillows (tortillas).
6. BBQ sauce to taste with your choice of sauce. Enjoy.
7. All awards from cook-offs you enter should be forwarded to 50 Men Who Can Cook for display at future events. These quantities will produce 5-6 pork butts. Reduce quantity for smaller portions. Why light the pit if you're not inviting friends?



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# Cajun Shrimp Etouffee



*Chefs*  
**Ken Dupre &  
Jesse Wright**

## Ingredients

- 2-3 lbs. fresh Gulf shrimp, peeled
- ½ tsp. garlic powder
- 3 tsp. Old Bay seasoning
- ½ tsp. cayenne pepper
- 1 tsp. lemon pepper
- 8 pc. thick-sliced bacon
- 1 stick real butter
- 2/3 c. all-purpose flour
- 2 c. onion, chopped
- 1 c. green bell pepper, chopped
- 1 c. red bell pepper, chopped
- 4 ea. green onions, chopped (separate tops)
- 4 c. chicken stock (low sodium)
- 1 tsp. Louisiana hot sauce (not Tabasco)
- 1 tsp. paprika
- 1 tsp. Tony Chachere's creole seasoning
- Dash Worcestershire sauce

## Directions

1. Place shrimp in a large bowl and add garlic powder, Old Bay seasoning, cayenne and lemon pepper. Toss well. Set aside.
2. Chop the bacon into 1 inch pieces and cook until crunchy over medium-high heat in a 4-quart stock pot. Remove the bacon leaving the drippings, set bacon aside to crumble once cooled.
3. Add the butter to the drippings and heat on medium-high. Once butter is melted, reduce heat to medium-low, sprinkle in the flour, and stir well. Continue stirring constantly until the roux turns a light chocolate color. Do not burn the roux or the whole dish will taste burnt!
4. Once roux is cooked, stir in the onions, bell pepper, and green onion bottoms and increase heat to medium-high. Cook vegetables for 10 min., stirring often, then add seasoned shrimp, green onion tops, and crumbled bacon. Immediately add the chicken stock, Louisiana hot sauce, paprika, and Tony Chachere's seasoning (you can substitute any Cajun seasoning) and mix well. Once the mixture just begins to bubble, turn heat to low and simmer for about 10 min. Add more Old Bay or hot sauce to taste. Serve over rice. Serves 8 -10

# The Eagle

**Private Chef Sponsor**

# Caprock Beef Fajita Bites



*Chefs*  
**Justin McDaniel &  
Jesse Durden**

## Ingredients

Beef outside skirt steak (pre-rubbed by Readfield's Meats & Deli in Bryan, Texas)

Polo's Homemade Flour Tortillas  
(sub HEB brand Homestyle Tortillas or Yole's La Familia Taqueria if you don't know Polo)

Block of Jalapeño Jack Cheese

## Directions

1. Call Readfield's Meats & Deli in Bryan, Texas. Order pre-rubbed beef outside skirt steak. Ask for the fajita rub. Have them vacuum pack the steak and plan to cook it 24 hours after its been vacuum packed.
2. Find thickest flour tortillas available in your area. In Bryan/College Station, Yole's La Familia Taqueria makes great ones. In south Texas, head to oldest convenience store you know, & head to the back kitchen! Estimate roughly 10 tortillas per lb. of steak.
3. Shred jalapeño jack cheese. One block of cheese should suffice for 2 lbs. of steak.
4. Prepare your wood or charcoal grill. Due to the amount of juices that flow out of the steak during cooking, gas grills are not recommended.
5. Cook the beef steak. Do not leave the cooking area, as outside skirt steaks can cook VERY quickly and need a lot of attention. Long tongs and the more distance between the coal bed and the grill surface are recommended.
6. Once the beef steak is cooked, slice the meat perpendicular to the fibers.
7. Place a medium-heavy bed of cheese on the tortillas.
8. Place the beef strips onto the tortillas. Place more cheese on top of the beef.
9. Roll the tortillas, and place 3 toothpicks evenly spaced (1/4 spacing) along the rolled fajita. Slice the rolled fajita into 3 sections and serve.



# Chicken Spaghetti You Won't Regret-etti



## *Chefs*

**Joaquin Cervantes,  
Hector Acevedo &  
Joe Valdez**

## Ingredients

- 4 lb. bone-in chicken breasts
- 1 (24 oz.) pkg. spaghetti noodles
- 2 (10 oz.) cans hot Rotel tomatoes
- 2 (10.5 oz.) cans Cream of Chicken soup
- 1 (20-ounce) pkg. Velveeta cheese
- 1 (8 oz.) cream cheese
- 1 tsp. garlic powder
- 1 tsp. onion with parsley powder
- 2 c. sharp cheddar cheese, shredded

Serves 6 to 8 people

## Directions

1. Place chicken in a large pot add enough water to cover chicken. Add salt to taste, two celery stalks, half an onion, and a clove of garlic. Cook over medium low heat until cooked through. Once cooked allow chicken to cool then shred using two forks and remember to look out for the bones!
2. Preheat the oven to 350°F lightly grease a baking dish with nonstick cooking spray.
3. Remove celery, onion, garlic, and chicken fat from pot and throw away. Set aside a cup of the chicken stock you cooked the chicken in for later use. Cut pasta in half then add pasta to pot and cook according to the package also add 1 Tbsp. butter. Once cooked, drain and set aside.
4. In a large pot over low heat combine Rotel, Cream of Chicken soup, Velveeta, cream cheese, and the chicken stock you previously set aside. Stir constantly until all the cheeses melt, then add your garlic powder and onion with parsley powder.
5. Add the chicken to the cheese, then add the spaghetti, mix well. Pour the mixture into the prepared dish and sprinkle with the shredded cheddar cheese.
6. Bake for 20 to 30 min. or until heated through and the cheese has melted.



# Fun Kid Flavored Shake and Fry Nuggets



*Chefs*  
Scott Schams &  
Jesse Parr

## Ingredients

Chicken breasts, cut into nuggets  
Peanut or vegetable oil, enough to fry  
Fun kid flavors (choose a kid's snack for coating):  
Goldfish, Doritos, Funyuns, Ritz Crackers.

The flavors of the snack will provide the seasoning for the nugget coating. If you use Ritz crackers you may want to add some garlic powder & paprika to the bag.

## Directions

1. Crush the snacks in 1-gallon ziploc bag until very fine powder.
2. Toss chicken nuggets in the bag and shake to coat.
3. Heat oil to 350-375°F degrees and slowly drop nuggets into fry oil.
4. Cook 5-6 minutes and remove to cooling rack in shallow tray.
5. Dip in ketchup or ranch dressing, if desired. Enjoy!!

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# German-Style Bratwursts



*Chefs*  
**Stephen Wright &  
Andrew Naeger**

## Ingredients

- 10 German-style Bratwursts  
(Brand favorite: Johnsonville (5 per package),  
flavor of your choosing)
- 2.5 c. (2 10-oz. cans) shredded sauerkraut  
(Brand favorite: Silver Floss)
- Olive oil
- Potato rolls (optional)  
(Brand favorite: Martin's)
- Mustard (optional)

## Directions

1. Brown all sides of bratwursts as evenly as possible in deep frying pan or pot with 3 Tbsp. of oil.  
\*Be careful not to break/pop the skin of the bratwurst; this will keep them from drying out\*
2. Add sauerkraut to pan/pot.
3. Add water to cover all bratwursts.
4. Cover and simmer on low/medium heat for 1 hour.  
\*Make sure there is always some water at the bottom of the pan\*
5. Serve alone or on hot dog buns (potato rolls are the best).
6. Add mustard to taste.
7. Prosit!



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# Gourmet Bacon Loaded Grilled Cheese



## *Chefs*

Marvin Espinoza &  
Matthew Hooker

## Ingredients

- 2 slices bacon, thick cut
- 1 slice Colby Jack cheese
- 1 slice Pepper Jack cheese
- 2 slices potato bread

## Directions

1. Heat skillet to medium heat.
2. Fry bacon in skillet to desired crispiness.
3. Use bacon grease to fry bread.
4. Layer bread, Colby Jack cheese, cooked bacon, Pepper Jack cheese, bread.
5. Flip sandwich in skillet after about 3 min. or to desired level of golden brown crust.

# BB&T

**Sous Chef Sponsor**

# Green Chili Pie



*Chef*  
**Jeff Mann**

## Ingredients

- 1 lb. ground meat (or chicken, or pork)
- 1/2 to 1 sweet onion, chopped  
(depending upon preference)
- Julio's Seasoning Mix
- Cumin
- 1 can Cream of mushroom soup
- 1 can diced green chilis or 3 - 5 preferred fresh chili pepper,  
diced
- Approximately 12 corn tortillas
- Cheese -- up to the taste of the chef;  
could be Velveta, shredded Mexican Blend,  
Oaxaca, Monterrey Jack or  
other preferred Mexican Food cheese

## Directions

1. Cook your preferred meat choice, season with Julio's and cumin to taste.
2. In a large mixing bowl, combine cooked & seasoned meat with onion, Cream of Mushroom and diced green chilis. Set aside.
3. Pre-heat oven to 350°F. Spray 9x12 baking dish with non-stick spray and add a layer of corn tortillas on the bottom.
4. Add a thin layer of meat mixture. Add a layer of cheese. Add another layer of tortillas and repeat the building until all items are layered in the pan.
5. Top with cheese and cover with foil. Bake for 25 min.
6. Remove from oven, remove foil, add a layer of cheese and place back into oven.
7. Continue baking for 10 min. or until pie is bubbling and cheese is fully melted on top.



# Holik Street Tacos

*Pulled pork tacos with pineapple pico de gallo and a jalapeño drizzle on corn/flour tortillas*



## *Chefs*

**"Holik Street Boys"**  
Josh Symank,  
Rocco Grande  
& Omar Espitia

## Ingredients

Pork Butt  
Tomatoes  
Onions  
Bell Pepper  
Cilantro  
Pineapple  
Lemon Juice  
Tortillas (corn or flour)

## Directions

1. Smoke pork butts to desired tenderness.
2. Pull and shred pork. Set aside.
3. Dice up tomatoes, onions, bell pepper, cilantro, pineapple, lemon juice and salt to taste.
4. Assemble tacos with tortilla, shredded pork, pineapple pico de gallo and any other sauces. We prefer a jalapeño drizzle (but that's a secret recipe!). Enjoy!





# Jamaican Curry Chicken



## *Chefs*

**Christopher Phillips &  
Michael Thompson**

## Ingredients

- 6 lb. chicken
- 4 Tbsp. curry powder
- 4 medium onions
- 10 sprigs thyme
- 10 cloves garlic
- 2 tsp. Allspice, ground
- 2 tsp. black pepper
- 4 tsp. salt
- Lemon or lime juice
- 2 small potatoes, diced
- 2 c. water
- Scotch Bonnet pepper sauce, to taste
- Vegetable oil for cooking

## Directions

1. Clean, skin, and cut chicken in small pieces, then wash with lime or lemon juice.
2. Drain then season with curry, onion, thyme, garlic, allspice, black pepper, salt and let marinate for a while.
3. TIP: Set aside onion, thyme, garlic and Allspice for a 2nd seasoning while cooking.
4. In a skillet pour about 3 Tbsp. of oil. Let oil heat. Add the chicken and seasoning. Lightly brown the chicken and seasoning for 5-7 minutes in the skillet.
5. Add water and scotch bonnet pepper. Let cook for 25 minutes or until done. Add second seasoning 5 minutes before turning off the heat.
6. Serve over white rice and enjoy delicious Jamaican Curry Chicken!



# Juan's Fajita Yard Bird with Veggies



*Chefs*  
Charles White &  
John Morgan

## Ingredients

Boneless chicken thighs or breasts  
Fajita seasoning  
Bell peppers (yellow, green and red)  
Onion  
Flour or corn tortillas

## Directions

1. Marinate boneless chicken thighs or breasts in fajita seasoning overnight.
2. Cook on flat top grill or iron skillet until done.
3. Cut bell peppers ( yellow, green and red) into 1/4" wide strips.
4. Cut onions into 1/4" slices. Then cut in half.
5. Cook on flat top or iron skillet, drizzle with oil and some of the marinate until soft.
6. Heat flour or corn tortillas and put all combined into a tortilla. Top with jalapeño and sour cream, if desired.
7. Roll up and enjoy!

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# Million Dollar Caribbean Wings



**Chefs**  
**Randy Ripple &**  
**Tom Maynard**

## Ingredients

- 1 c. brown sugar
- 4 Tbsp. ground Allspice
- 2 Tbsp. kosher salt
- 1/2 Tbsp. pepper
- 1/2 Tbsp. ground cinnamon
- 1/2 Tbsp. crushed red pepper
- 1/2 Tbsp. ground cloves
- 1/2 Tbsp. turmeric
- 1/2 Tbsp. paprika
- 1/2 Tbsp. dried thyme (leaves or ground)
- 1/2 Tbsp. cumin
- 3 lbs. split chicken wings
- 1 Tbsp. soy sauce

## Caribbean Rum Sauce

- 1 c. brown sugar
- 3/4 c. Captain Morgan's or other dark rum
- 3/4 c. ketchup
- 1/4 c. soy sauce
- 2 Tbsp. lime juice
- 2 Tbsp. Caribbean Jerk Seasoning (see Step 1)
- 3 cloves garlic, minced
- 1 Tbsp. ginger paste (or fresh grated ginger)

## Directions

1. To make the jerk seasoning, combine first 11 ingredients together (brown sugar through cumin). Whisk together and break up any clumps of brown sugar.
2. Pat the wings dry and place in a bowl. Add 1 Tbsp. soy sauce and mix to coat evenly.
3. Add 5 Tbsp. or desired amount of jerk seasoning, toss to coat evenly. Place in the fridge for at least 1 hour. Set aside 2 Tbsp. of seasoning for sauce and discard any remaining jerk seasoning.
4. Place wings in smoker set to 225°F for 2 hrs., or until meat thermometer reads 165°F.
5. Whisk all rum sauce ingredients in a saucepan over medium high heat. Once mixture comes to a boil, reduce heat to low and simmer for 5-7 min., whisking occasionally.
6. Brush on Caribbean Rum Sauce several times during the last 15 min. of smoking.



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# PicklePeño Brisket



*BCS Smokehouse*  
*Chefs*  
Chauncey Lindner &  
Bart Taylor

## Ingredients

- 1 beef brisket, untrimmed
- Juice out of several large jars of pickled jalapeños, enough to cover the entire brisket
- Scoop or two of your favorite brisket rub (see BCS Smokehouse Brisket recipe circa 2014)

## Directions

Saddle Up. This is going to take a while.

1. Read out loud: "Peter Piper picked a peck of pickled peppers; A peck of pickled peppers Peter Piper picked; If Peter Piper picked a peck of pickled peppers, Where's the peck of pickled peppers Peter Piper picked?"

2. When you trim your brisket, leave a little more fat on it than usual. The fat is where the brine really sinks in. Besides, you're not smoking a brisket for the health benefits.
3. To brine the brisket, submerge it in the pickled jalapeno juice in a large pot or a 10-gallon Ziploc bag. (Yes, these exist.) If you want a little extra zing, put the peppers in there, too. Refrigerate for 7-10 days. Check daily to make sure the brisket is completely submerged and stir the brine. While your brisket brines, read some poetry or teach yourself to play the bass guitar. Maybe repaint your hallway.
4. Remove the brisket from the brine and rinse. Refrigerate for another day, uncovered.
5. Use your favorite rub and coat the brisket lightly on all sides. Too much rub will mask the delicious PicklePeño flavor. Smoke it in a wood-burning barbecue pit for 6 hrs. over direct smoke at 275°, then wrap it tightly in butcher paper and return it to the smoker at 275° for an additional 6 hrs. While the brisket cooks, play cribbage. This is critical to the success of your dish.
6. Slice the brisket thinly and eat it without sauce.

\*At high altitudes, this recipe probably works the same.

\*\*Do not attempt this recipe in an electric smoker, a propane smoker, or a pellet smoker. The finished brisket will taste like cheating.



# Pork Explosion



*Chef*  
**Hank Roraback**

## Ingredients

- 1 2-lb. pork tenderloin
- 2 Tbsp. Dijon mustard
- 1 c. caramelized onions
- 1 c. crumbled cooked bacon
- ½ lb. thick cut bacon (or maple bacon)
- 1 tsp. garlic salt combined with 1 tsp. Cajun seasoning and 1 tsp. lemon pepper

## Sauce:

- ½ c. butter
- 1 c. brown sugar
- ½ c. teriyaki sauce
- ½ c. Maple Crown

## Directions

1. A few hours before cooking (or overnight) rub mixed spices on tenderloin and place in large ziplock in the refrigerator.
2. Preheat smoker to 250°F.
3. Split the pork tenderloin about 2/3 of the thickness, all the way lengthwise. Brush with Dijon mustard.
4. Add caramelized onions and crumbled bacon.
5. Fold the tenderloin back together and wrap in 5-6 overlapping bacon strips. Use cooking string to tie the whole package together.
6. Smoke until internal temperature reaches 150°F or higher for desired level of doneness.
7. Let meat rest 15-20 min. after it's done.
8. Slice away string and slice tenderloin in ½ - 1" thick slices.
9. To make the sauce, combine sauce ingredients and cook down at medium heat to ½ original volume. Plate and top with sauce over wild rice.





# Pulled Pork w/Pickled Red Onions



*Chefs*  
**Wade Cleary &  
Randy Rogers**

## 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 medium bowl. May not use all the dry rub, based on the size of your pork butt.

### For Injection:

1 c. 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" thick slices  
1 1/2 tsp. salt  
1/2 tsp. dried oregano  
1 c. fresh lime juice  
1/2 c. distilled white vinegar  
1 small habanero chile

## Directions

1. For Pulled Pork: the night before cooking, prepare pork. Remove excess fat cap. Rinse with cold water and inject the meat. Apply mustard and then apply dry rub thoroughly.
2. Preheat smoker to 250°F. We use oak & mesquite. Place pork fat cap side up (if you left the cap on) and smoke for about 3 hrs. You'll see a bark begin to develop. After 3 hrs., spritz (or spray) every 15 min. After 5 hrs. total, check temperature. When pork hits on or around 165°F, it's likely coming out of the stall & ready to wrap.
3. As you complete the stall, place the pork into a pan, add a small amount (two Tbsp.) of your spritz into the pan and wrap in foil tightly. Put the thermometer back on place.
4. Continue cooking wrapped until the internal temperature is between 200°F and 203°F.
5. Remove from smoker (leave wrapped), and place into a cooler and let it rest for 1 hr.
6. After 1 hr., remove from cooler and begin pulling. You may also opt to add a few Tbsp. of BBQ sauce to mix in as well, or just top your pulled pork sandwiches with it.
7. For Pickled Red Onions: toss first three ingredients in large bowl. Add juice and vinegar; press down to submerge onions. Cut 1/2 inch long slit in chile and add to onion mixture. Top mixture with small plate to weigh down slightly. Cover and refrigerate overnight.
8. For 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.



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# Ring of Fire BBQ



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

## Brown Family Brisket

1. Buy cow.
2. Feed cow.
3. Butcher cow.
4. Season with salt & pepper ONLY.
5. Smoke cow.
6. Serve warm with cold beer.

## Lake Family Jalapeno Brisket Roast

- 1/4 c. paprika
- 3 Tbsp. maple sugar
- 2 Tbsp. kosher salt
- 2 Tbsp. garlic powder
- 1 Tbsp. black pepper
- 1 Tbsp. onion powder
- 1 tsp. cumin
- 1 tsp. cayenne pepper
- 3-5 Tbsp. 2 Gringos Chupacabra  
Brisket Magic seasoning

1. Smoke 2 hrs on grill & "bark up" entire brisket.
  2. Put brisket in large foil pan. This brisket cooks more like a roast and is not traditional, per se.... this is for the adventurous types....
  3. Add 1/4-1 28oz. can (based on your preference) of La Costena Jalapeno pepper mix (carrots and onion with it). You can add 1/4 of can, or all of it.... just depends on how hot you like it! (juice too)!
  4. Continue cooking, covered, for ~4 more hrs. Typically go 1 hr. per pound, but this style may cook quicker. Check after 2nd hr. and on occasion to make sure juices are flowing and not drying out.
  5. Served pulled apart with your favorite method of delivery.....tortilla, king's Hawaiian rolls, etc.
- ENJOY!



# Ring of Fire BBQ-cont'd

## Paine Family Brisket

1. Make sure brisket is NOT trimmed, you want the fat on there for smoking. It's better flavor – and less expensive in most cases. You can trim fat off after the cook if desired.
2. Make rub:  $\frac{3}{4}$  c. brown sugar,  $\frac{1}{4}$  c. paprika (or a little less depending on how you like it), 1 Tbsp. each of: salt, pepper, onion powder, garlic powder, chili powder, 1 tsp. cayenne. (Great rub for ribs too).
3. Rub meat – let brisket set if possible but not required. You can even refrigerate overnight with rub on it. Just be careful not to contaminate anything, wrap it or place in container with lid. When the brisket starts to “sweat” you know the rub is working into the meat.
4. Smoke brisket – low and slow for 8-10 hrs. Keep temperature around 200-225°F, up to 250°F is okay. You can go shorter on time, but at lower temps and longer cook time the brisket will be really tender and have great flavor.
5. HINT: If you're worried about the brisket drying out, either place in large enough pan to hold it or wrap in foil – drizzle some olive oil on the brisket. You don't need a lot, but don't be shy either. If you wrap it be sure it doesn't leak. Keep all those juices in there. I usually do this midway through the cook – so if you're smoking it for 8 hrs., do this around hour 4. ALSO, when you unwrap it be careful not to lose all that juice. Be prepared to pour it into a bowl. It makes a great au jus type sauce. You can add the sauce to your meat when serve, add it to your favorite BBQ sauce or add it to leftovers when you reheat the brisket. It's like you made it that day when you reheat with the left over sauce.
6. When you're done with your smoke, pull it off and let it set for 30 min. or so, keep it wrapped up though as it settles.
7. There's usually a thinner end and a fatter end of the brisket. On the thinner end – slice it thinly for serving. As you get to the fatter end, chop that all up into smaller pieces. The fat mixed in there makes it great to eat as is, put on sandwiches, in tortillas, etc. Also, I highly recommend making enchiladas out of your leftovers.
8. For best results enjoy with family and friends after an Aggie victory.

# Sloppy Joes



*Chefs*  
**Adam Snidow &  
Brett Lawler**

## Ingredients

2 Tbsp. butter  
2-1/2 lbs. ground beef  
1/2 whole large onion, diced  
1 whole large green bell pepper, diced  
5 cloves garlic, minced  
1 1/2 c. ketchup  
1 c. water  
2 Tbsp. brown sugar  
2 tsp. chili powder, to taste  
1 tsp. dry mustard  
1/2 tsp. red pepper flakes  
Worcestershire sauce - optional  
Tabasco sauce - optional  
Salt and pepper, to taste

## Directions

1. Brown ground beef in a large pot / skillet over medium – high heat. Then drain.
2. Add in green peppers and onions. Stir.
3. Add 1 c. water, ketchup and garlic.
4. Stir and then add brown sugar, chili powder, dry mustard, red pepper flakes, hot sauce and Worcestershire, salt and pepper.
5. Stir and then let simmer over med – low heat 20 min.



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# Southern Pork Ribs by "1 Less Rib than Her"



## *Chefs*

Grant Carrabba,  
Kyle Kacal &  
Luke Ruffino

## Ingredients

Baby back pork ribs  
Onion  
Celery  
Garlic  
Tomato paste  
Mustard  
Vinegar  
Ketchup  
Tomato purée

## Directions

1. Boil rack for 5 min. Let sit for 10 min.
2. Season with secret dry rub.
3. To make your sauce: start with the "trinity": onion, celery and garlic.
4. Add tomato paste, mustard, vinegar, ketchup and tomato purée.
5. Slow cook 20-30 min. and add sauce with brush last 10 min.



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# Warhawk Meat and Cheese



## *Chefs*

Robert Owens &  
Tanner Hagerman

## Ingredients for Meat

- 2-3 lb. chuck roast
- Worcestershire sauce
- Your favorite rub/seasoning (beef)
- Your favorite BBQ sauce

## Directions

1. The night before: Poke holes in the chuck roast using a fork. Marinate the chuck roast in 1 c. of Worcestershire and a good sprinkling of the rub/seasoning. Place in a sealed container in the refrigerator over night (approximately 8-10 hrs).
2. Smoke the meat at 250°F for 7-8 hrs. or until the internal temperature reaches 190°F.
3. Once the meat reaches the appropriate internal temperature, cut the meat into bite-sized pieces (bite-sized is based on what you want!).
4. Place pieces of meat into an aluminum BBQ pan and add your BBQ sauce.
5. Using a spatula, mix meat and BBQ sauce together to ensure the meat is fully covered in sauce.
6. Sprinkle rub or seasoning on top and stir with spatula again.
7. Place back on smoker for about 2 hrs. stirring the meat about every 30 min.



# Warhawk Meat and Cheese-cont'd

## Ingredients for Cheese

4 c. uncooked small elbow macaroni

### Roux:

1 stick butter

2 Tbsp. bacon grease

1/2 c. all-purpose flour

2 tsp. (heaping) dry mustard, more if desired

1/3 tsp. paprika

1/2 tsp. Lawry's Seasoning salt

1 tsp. salt (regular table salt)

1/2 tsp. coarse ground black pepper

1/4 tsp. minced garlic

5 c. half-and-half or whole milk

4 c. cheddar cheese, grated

1 lb. of bacon, crumbled

3 c. 4-cheese mix

9 x 13 x 3 deep foil pan

Spray can of oil

## Directions

1. Preheat oven to 350°F. Boil water to cook the pasta.
2. Undercook the pasta so it will soak in the flavor as it bakes in the oven. Set aside.
3. Making the roux and cheese sauce: start by adding a stick of butter and the bacon grease to the bottom of a pan on medium heat. Once butter is melted, add flour, dry mustard, paprika, Lawry's, salt, pepper, and minced garlic and stir for a couple of minutes while the ingredients combine.
4. Add in half-and-half. Continue stirring until sauce starts to thicken which takes 8-10 min.  
**Note:** Use a whisk for best results.
5. Place 4 c. of grated cheddar cheese into a large mixing bowl. Pour the thickened sauce over the cheese and stir until it is well melted.
6. Once the cheddar cheese is melted, pour the cheese sauce over the noodles we set aside earlier and stir well to mix it all together.
7. Layering the noodles and cheese into the pan: spray the pan before adding the noodles.
8. Pour about 1/2 of the saucy noodles into the foil pan.
9. Sprinkle about 1 1/2 c. of the 4-cheese mixture and crumbled bacon over the top of the noodles to cover completely. Bake in oven uncovered for 20-25 min.

...SIMPLY DELICIOUS...

# Desserts

DID YOU  
SAVE ROOM



...ANOTHER SLICE?...

# Brandy Apple Bread Pudding



*Chefs*  
**Roger Durden &  
Kent Laza**

## Ingredients

### Apples:

- 2 Granny Smith apples - peeled, cored & coarsely diced
- 4 Tbsp. butter
- ¼ c. sugar (add more for personal preference)
- ½ c. toasted pecan pieces
- ½ tsp. cinnamon
- ¼ c. Brandy

### Bread Pudding:

- 12 Hawaiian sweet rolls, cubed
- 3 eggs, whisked
- 2 c. whole milk
- ¾ c. sugar
- 1 tsp. vanilla extract
- ½ tsp. nutmeg
- 1 tsp. ground cinnamon

### Crumble:

- 1/3 c. brown sugar
- 2 Tbsp. flour
- 2 Tbsp. butter, melted

### Sauce:

- 1 c. heavy cream
- 1 c. sugar
- 1 tsp. ground cinnamon
- 1 Tbsp. butter
- ½ tsp. cornstarch
- 5 Tbsp. Brandy

## Directions

1. For the apples: melt butter in large skillet. Add apples and 1/4 c. of sugar to the skillet and cook over med. heat, stirring occasionally, until apples are golden and softened, about 10-12 min.
2. Stir in the pecan pieces and cinnamon. Remove from the heat and add the Brandy.
3. Return skillet to the heat and cook until the sauce is syrupy, about 1 min. Set aside to cool.
4. For the bread pudding: using a large cookie sheet, spread the cubed rolls evenly and lightly toast in a 350°F oven for about 10 min. Remove and set aside.
5. In a large mixing bowl, whisk together the eggs, milk, sugar, vanilla, nutmeg and cinnamon. Add toasted bread into bowl and mix using your hands to thoroughly coat all pieces.
6. Place bread mixture in a coated 9"x 13" casserole dish. Pour any remaining liquid over bread mixture. Spread the apple mixture over bread evenly.
7. For the crumble: in a small bowl, mix brown sugar, flour and butter into a crumble. Sprinkle crumble over the apples and bread mixture. Place in a 350°F oven for about 30-40 min. until golden brown. Remove from oven, drizzle with Brandy sauce (see below) and serve warm.
8. For the sauce: in a saucepan, mix and heat the cream, sugar, cinnamon and butter together until almost boiling, stirring often. Meanwhile, mix cornstarch and Brandy together and whisk into the hot liquid. Bring to a slight boil to thicken. Remove from heat and serve warm.



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# *Building Smiles - One Bite at a Time*



*Chefs*  
**Billy Couch &  
Scott McCollum**

## Ingredients

- 2 (9 inch) pie shells, baked
- 1/4 c. butter
- 1 (8 oz.) pkg. flaked coconut
- 1/2 c. chopped pecans
- 1 (8 oz.) pkg. cream cheese, softened
- 1 (14 oz.) can sweetened condensed milk
- 1 (12 oz.) container frozen whipped topping, thawed
- 1 (12 oz.) jar caramel ice cream topping

## Directions

1. In a medium skillet, melt butter or margarine over medium heat. Add coconut and pecans. Toss well, and sauté until coconut is lightly browned. Set aside to cool.
2. In a large mixing bowl, beat cream cheese until fluffy. Add condensed milk and mix until smooth. Fold in whipped topping.
3. Spread 1/4 of cream cheese mixture into each pastry shell. Sprinkle 1/4 of coconut mixture over each pie. Drizzle 1/2 of caramel topping over each coconut layer.
4. Follow with remaining cream cheese mixture, then remaining coconut mixture.
5. Pies may be served chilled or frozen.





# Chocolate Coconut Brownies

*Fudgy brownies topped with a layer of creamy sweet coconut and finished with a smooth chocolate ganache. Use your favorite boxed or homemade brownie recipe for this decadent triple layer dessert.*



*Chefs*  
**Geoff Christian &  
Andrew Orr**

## Ingredients

One 8x8 or 9x9 pan of brownies baked and cooled (you can use boxed or homemade brownies)

### COCONUT FILLING:

- 6 oz. cream cheese at room temperature
- 1/3 c. heavy cream or half-and-half
- 3 Tbsp. powdered sugar
- 1/2 tsp. pure vanilla extract
- 3 c. sweetened shredded coconut

### CHOCOLATE GANACHE:

- 1/3 c. heavy cream or half-and-half
- 1 c. semi-sweet chocolate chips
- additional shredded coconut for garnish (optional)

Serves 12 - 16

## Directions

1. For coconut filling: using a hand mixer or stand mixer, beat the cream cheese, cream or half and half, powdered sugar, and vanilla until smooth. Add the coconut and beat for another minute to thoroughly combine.
2. Dump the coconut mixture on top of the cooled brownies and spread it around into an even layer. Refrigerate while you prepare the ganache.
3. For the ganache: in a small saucepan over medium-low heat, combine the cream and chocolate chips. Stir until melted and smooth.
4. Remove from the heat and allow to cool for a couple of minutes. Pour ganache over the coconut topped brownies, smoothing the top. If you'd like to sprinkle the top of the brownies with additional shredded coconut, do so now, while ganache is still soft.
5. Return the brownies to the fridge for at least 1 hr. for the ganache to firm up before cutting and serving. These brownies are rich, I cut them small.
6. These brownies are best stored in the fridge.



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# Cookie Dough Dip



*Chefs*  
**Marty Galow &  
Trey Schoenvogel**

## Ingredients

- 1 8oz. pkg. cream cheese (do not use fat free)
- ½ c. butter
- 1 c. powdered sugar
- 2 Tbsp. brown sugar
- 1½ tsp. vanilla
- 1 c. chocolate chips
- 1 c. toffee bits
- Graham crackers, vanilla wafers or Ritz crackers  
(for serving)

## Directions

1. Cream together butter and cream cheese.
2. Add all remaining ingredients and mix until well-combined.
3. Serve with graham crackers, vanilla wafers or Ritz crackers.
4. Keep refrigerated until ready to use, up to 5 days. Toffee bits may lose their crunch but the dip maintains the toffee flavor.



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# Diver Down Cookies



*Chefs*  
**Nathan Blanchard &  
Tom Sanborn**

## Ingredients

### **White Chocolate Mousse:**

1/2 lb. white chocolate  
1 sheet gelatin  
1/2 oz. milk  
1 1/2 oz. honey  
4 egg yolks  
20 oz. heavy cream

### **Berry Mousse:**

4 oz. berry jam (whole  
fruit, no sugar)  
1 sheet gelatin  
1/2 oz. milk  
1 1/2 oz. honey  
4 egg yolks  
20 oz. heavy cream

### **Pate Sablee (Sugar Dough):**

8 oz. unsalted butter  
6 oz. granulated sugar  
1/8 tsp. salt  
2 eggs  
1/4 tsp. vanilla extract  
1 lb. pastry flour

## Directions

1. For white chocolate mousse: melt chocolate in double boiler. Dissolve gelatin in warm milk. Whip heavy cream.
2. Cook honey and yolks in double boiler. Mix chocolate into honey and yolks, then add gelatin. Fold in heavy cream.
3. For berry mousse: puree, heat, and strain the jam. Dissolve gelatin in warm milk. Whip heavy cream.
4. Cook honey and yolks in double boiler. Mix berries into honey and yolks, then add gelatin. Fold in heavy cream.
5. For sugar dough: mix butter, sugar, and salt until smooth, should look like a stiff paste.
6. Mix eggs with vanilla extract, then slowly incorporate into butter/sugar mix. Add flour, 1/3 at a time, on low speed. Allow dough to rest in refrigerator before rolling out.
7. Roll out to desired thickness and cut as appropriate.
8. Bake in a 350°F oven till done (approx. 8 min., depending on thickness).



# Easy Sopapilla Cheesecake



*Chefs*  
**Brian Yung &  
Cameron Comire**

## Ingredients

- 2 (8oz.) cans Pillsbury crescent rolls
- 2 (8oz.) pkgs. cream cheese, room temperature
- 1 c. sugar
- 1 tsp. vanilla
- 1/4 c. butter (melted)
- 1 Tbsp. cinnamon
- 4 Tbsp. sugar
- \* honey

Prep Time: 15 minutes  
Cook Time: 35 minutes  
Yield: 16

## Directions

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

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# *Knighly Banana Pudding*



*Chefs*  
**Chris Ribardo &  
Eric Zylman**

## Ingredients

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

## Directions

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





# Mamma Comer's Sheet Cake Cupcakes



*Chefs*  
**Trey Hickman**

## Ingredients

### Cake:

- 2 c. flour
- 2 c. sugar
- 1 tsp. salt
- 1/2 c. butter
- 1/2 c. shortening
- 4 Tbsp. cocoa
- 1 c. water
- 1/2 c. buttermilk
- 2 eggs
- 1 tsp. baking soda
- 1 tsp. vanilla
- 1 tsp. cinnamon

### Frosting:

- 1/2 c. butter
- 4 Tbsp. cocoa
- 7 Tbsp. milk
- 3 c. powdered sugar
- 1 tsp. vanilla

## Directions

1. To make the cupcakes: sift flour, sugar, and salt together.
2. In a saucepan, bring butter, shortening, cocoa, and water to a boil, then pour over sugar and flour.
3. Add buttermilk, eggs, baking soda, vanilla, and cinnamon.
4. Mix well. Bake at 375°F for 15 min. or until toothpick inserted in center comes out clean.
5. To make the frosting: mix butter, cocoa powder, and milk and bring to a boil.
6. Add vanilla and 3 c. powdered sugar. Adjust milk and powdered sugar until the consistency is thick but pourable. Spread over cooled cupcakes.



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# Neiman Marcus Cake



*Chefs*  
Chris May &  
Jordan Killingsworth

## Ingredients

- 1 box yellow cake mix  
(Duncan Hines Butter Golden Recipe)
- 4 large eggs
- 1 stick margarine, softened  
(do not melt it in the microwave)
- 1 box powdered sugar (1 lb. box)
- 1 (8oz.) pkg. cream cheese

## Directions

1. In a mixing bowl, mix 2 eggs with the dry cake mix to form a dough.
2. Grease a 9x13 baking pan with butter or cooking spray.
3. Press the cake mix dough on the bottom of pan and about  $\frac{1}{4}$  inch up the sides of the pan as if you were making a crust.
4. Using an electric mixer, mix powdered sugar, 2 eggs, margarine and cream cheese until nice and creamy.
5. Pour mixture on top of crust and bake at 350°F for about 45 min. or until golden brown.
6. Let cool thoroughly before serving.



# Panna Cotta



*Chefs*  
Doug French &  
Phil Shackelford

## Ingredients

- 1 packet (2 tsp.) unflavored gelatin powder
- 3 c. heavy cream
- 2 c. plain whole-milk yogurt
- 1 ½ tsp. pure vanilla extract
- 1 vanilla bean
- ¾ c. sugar
- 4 pints (8 c.) fresh strawberries, sliced
- 5 Tbsp. balsamic vinegar
- 2 Tbsp. sugar
- ½ tsp. freshly ground black pepper
- Freshly grated lemon zest, for serving

## Directions

1. In a small bowl, sprinkle the gelatin on 3 Tbsp. of cold water. Stir and set aside for 10 min. to allow the gelatin to dissolve.
2. In a medium bowl whisk together 1 ½ c. of heavy cream, yogurt, and vanilla extract. Split the vanilla bean and scrape the seeds into the cream. Heat the remaining 1 ½ c. heavy cream and sugar in a small saucepan and bring to a simmer over medium heat. Off the heat, add the softened gelatin to the hot cream and stir to dissolve.
3. Pour the hot cream-gelatin mixture into the cold cream-yogurt mixture and stir to combine. Pour into 6-8 oz. ramekins or cups and refrigerate uncovered until cold. When the panna cotta is thoroughly chilled, cover with plastic wrap and **refrigerate overnight.**
4. Half an hour before serving, combine strawberries, balsamic vinegar, sugar, and pepper. Set aside at room temperature.
5. To serve, dust lightly with freshly grated lemon zest, and surround with strawberries.



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# Texas, Our Texas Sheet Cake



*Chefs*  
**Mike Martindale &  
Clark Ealy**

## Cake Ingredients

cooking spray  
2 tsp. all-purpose flour  
2 c. all-purpose flour  
2 c. granulated sugar  
1 tsp. baking soda  
1 tsp. ground cinnamon  
1/4 tsp. salt  
3/4 c. water  
1/2 c. butter  
1/4 c. unsweetened cocoa  
1/2 c. low-fat buttermilk  
1 tsp. vanilla extract  
2 large eggs

## Icing Ingredients

6 Tbsp. butter  
1/3 c. fat-free milk  
1/4 c. unsweetened cocoa  
3 c. powdered sugar  
1/4 c. chopped pecans, toasted  
(optional)  
2 tsp. vanilla extract

## Directions

1. Preheat oven to 375°F.
2. Coat a 15x10 inch jelly roll pan with cooking spray, dust with 2 tsp. flour.
3. Lightly spoon 2 c. flour into dry measuring cups; level with knife. Combine 2 c. flour & next four ingredients (2 c. flour through salt) in a large bowl; stir well with a whisk.
4. Combine water, 1/2 c. butter, and 1/4 c. cocoa in a small saucepan; bring to a boil stirring frequently. Remove from heat; pour into flour mixture. Beat with a mixer at medium speed until well blended.
5. Add buttermilk, 1 tsp. vanilla extract, and eggs. Beat well.
6. Pour batter into prepared pan; bake at 375°F for 17 min. or until a toothpick inserted in center comes out clean. Place pan on a wire rack.
7. To prepare icing: combine 6 Tbsp. butter, milk, and 1/4 c. cocoa in a medium saucepan, bring to a boil, stirring constantly. Remove from heat; gradually stir in powdered sugar, pecans, and 2 tsp. vanilla. Spread over hot cake. Cool completely on wire rack.

**NOTE:** Can also be made in a 13x9 inch pan. Bake at 375°F for 22 min.





# Winter Spiced Panna Cotta



*Chefs*  
**Trevor Gambrell &  
Scott Baker**

## Ingredients

- 2 Tbsp. water
- 1 1/2 tsp. unflavored gelatin
- 1 c. whipping cream
- 1/2 tsp. cinnamon, ground
- 1/8 tsp. star anise, ground
- 1/8 tsp. ginger, ground
- 1/2 c. sugar
- 2 c. buttermilk
- 2 tsp. vanilla extract

YIELD: Makes 6

## Directions

1. Pour 2 Tbsp. water into small bowl; sprinkle gelatin over. Let stand until gelatin softens, about 10 min.
2. Heat cream, sugar and spices in medium saucepan over medium-high heat, stirring constantly until sugar dissolves and cream comes to a simmer.
3. Remove from heat and add gelatin mixture. Stir until gelatin dissolves. Cool mixture to lukewarm, stirring often.
4. Stir in buttermilk and vanilla.
5. Divide mixture among small dishes or glasses. Refrigerate panna cotta until set, about 4 hrs. or overnight. (Continued on next page)





# Mulled Wine Fruit Mirror

## Ingredients

- 3 Tbsp. water
- 2 tsp. unflavored gelatin
- 1 c. raspberry puree, strained
- 1/2 c. sugar
- 2 each cloves, whole
- 2 c. red wine

## Directions

1. Pour 2 Tbsp. water into small bowl; sprinkle gelatin over. Let stand until gelatin softens, about 10 minutes.
2. Heat the raspberry puree, sugar, cloves and wine to a simmer, whisking to dissolve the sugar.
3. Remove from heat, add bloomed gelatin, stir. Cool until slightly warm, yet still fluid.
4. Pour a thin layer onto the tops of the chilled panna cotta and tip the cup/glass to cover the surface if needed, chill to set.

# Pecan Lace Cookies

## Ingredients

- 1/2 c. butter, unsalted
- 1 1/4 c. brown sugar
- 1 c. quick oats
- 1/3 c. pecans, finely chopped
- 3 Tbsp. all purpose flour
- 1/2 tsp. salt
- 1 tsp. vanilla extract

## Directions

1. Preheat oven to 375°F. Line a baking pan with parchment paper and spray lightly with pan spray.
2. In a medium sauce pot, heat the butter and brown sugar until bubbling.
3. Add the remaining ingredients and stir well to blend.
4. Spoon the dough by half teaspoon onto the prepared baking pan, leaving 3 inches between them to accommodate the spread that will happen during baking.
5. Bake in your preheated oven 8-10 min. until done.

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# 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 Goey 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 Goey 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

# Past Winners

## 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

## 2016

**Appetizers/ Salads/ Sides:** Jeff Horak, Omar Espitia & Josh Symank - Heart & Soul Baked Potato Roll

**Soups/Chili:** Kyle Whileyman, Ryan Pacher & Jordan Landry - Etouffee

**Entrées:** Will Patterson & Sean Pruski - Brisket So Good It'll Drive You Mad

**Desserts:** Scott McCollum & Billy Couch - Tasty Toasted Coconut, Caramel & Pecan Pleasantry

**Best of Show:** Ron Fox & Paul Dorsett - Synchronized Macaroni Swimming in Cheese

**Most Tickets Sold (63):** John Morgan - Pepper Lawson Construction

## 2017

**Appetizers/ Salads/ Sides:** Omar Espitia, Jeff Horak & Josh Symank - Tri-fecta Cannon Balls

**Soups/Chili:** Jesse Wright, Ken Dupre, & Geoff Moore - Ken's Corn and Shrimp Bisque

**Entrées:** Sean Pruski, Will Patterson & Mark Patterson - Upside Down Ribs

**Desserts:** Seth McKinney, Jesse Shulse, & Will Schaub - Turtle Trifle

**Best of Show:** Ron Fox & Paul Dorsett - "KISS LIVE & Backstage Pass"

**Most Tickets Sold (124):** John Morgan - Pepper Lawson Construction

## 2018

**Appetizers/ Salads/ Sides:** Omar Espitia, Josh Symank & Rocco Grande - Pig & Pineapple Bites

**Soups/Chili:** Chris Dawson & Ian Soares - Chicken Andouillie Gumbo

**Entrées:** Robert Owens, Tanner Hagerman, Dillen Ashton - Pork Belly & Greens

**Desserts:** Billy Couch & Scott McCollum - Delicious Lemon Delight

**Best of Show:** Jason Pratt & Mike Williams - "Big Mike & Jayroy's Yo! MTV Curry Pineapple Tuna Wraps"

**Rookie of the Year:** Derrick Adams & Matt Bobbitt - Merle's Southern Cinnamon Donuts

**Most Tickets Sold (132):** John Morgan - Webber Commercial Construction



We think  
*YOU'RE* awesome!

Jody Ford and Jeff Horak  
for serving as our  
50 Men Who Can Cook  
Co-Chairs this year.

*Special Thanks to..*

Rick Hill for serving as our  
amazing DJ and emceeing  
for all 12 years of the event.

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



# CREATING A HEALTHIER TOMORROW **TOGETHER**

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CHI St. Joseph Health and Texas A&M University have a shared history of serving the Brazos Valley. And now, we're coming together to achieve our vision of a healthier tomorrow. Together, we can prioritize your preventive health, reach your wellness goals, and further meet your healthcare needs.

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