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Contact Teresa Benden, EF Director, today at
979-694-5615 or tbenden@csisd.org.



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secret ingredient!

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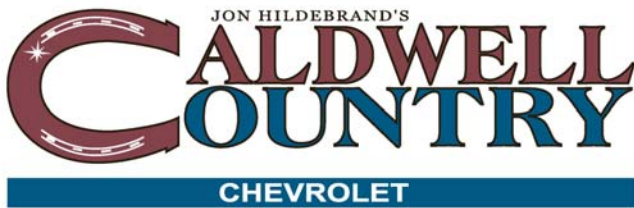


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*Appetizers,
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Side Dishes*

Angry Bird Balls



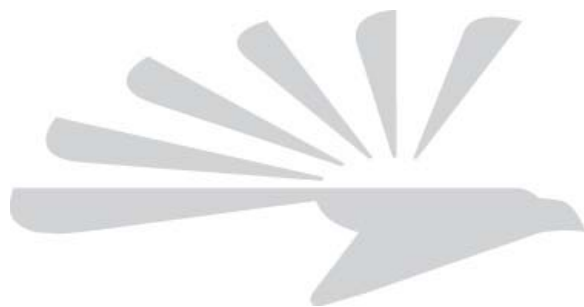
Chefs
John Bush &
Gerald Popp

Ingredients

- 1 lb. Ground Chicken
- 2 tsp. Garlic Powder
- 2 tsp. Chili Powder
- 3/4 tsp. Kosher Salt
- 1 tsp. Ground Cumin
- 1 tsp. Paprika
- 1/2 tsp. Crushed Red Pepper Flakes
- 5 Tbsp. Honey
- 1 tsp. Cider Vinegar
- 1/4 c. Ranch Dressing
- 2 Tbsp. Buffalo Wing Sauce

Directions

1. Preheat oven to 400° and line baking sheet with foil. Spray sheet with cooking spray.
2. In a large bowl combine ground chicken, garlic powder, chili powder, kosher salt, ground cumin, paprika, and red pepper flakes. Mix well.
3. Form the meat mixture into small balls and place on the baking sheet. Bake for 15 minutes.
4. While cooking combine 3 Tbsp. honey and the cider vinegar. Once meat is done brush this mixture onto the meatballs. Once coated bake for an additional 10-15 minutes, or until meat is cooked through.
5. To make a dipping sauce combine ranch, buffalo wing sauce, and remaining honey. Mix well and serve the meatballs with dipping sauce.



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Atomic Buffalo Turds



Chefs
Rickey Meza &
Chad Gardner

Ingredients

- 10 Jalapeño Peppers
- 20 Bacon Slices
- 20 Little Smokies Sausages
- 1 c. Cream Cheese
- 1 c. Grated Monterey Jack or Smoked Gouda
- 1 tsp. Chili Powder or Chipotle Powder
- 2 Shallots, Minced
- 1 c. Brown Sugar

Directions

1. Slice jalapeños lengthwise. Using spoon remove seeds and membrane.
2. Mix together cream cheese, grated cheese, chili powder/ Chipotle powder, and shallots. Using this mixture fill in the hollowed jalapeños.
3. Place one sausage on top of the cream cheese mix. Wrap entire pepper with bacon and use a toothpick to hold the bacon in place if necessary and roll in brown sugar.
4. Cooking Options:
 - Smoker - Smoke peppers in a smoker for 2-3 hours and 225°.
 - Grill - Cook on medium heat until pepper is tender and bacon has browned. Keep lid down while cooking.
 - Oven - Heat oven to 425°, cook peppers for 20-30 minutes.



Bacon Bourbon Meatballs



Chefs
Eddie Sherman &
Randal LaBove

Ingredients

- 6 Bacon Strips, uncooked
- 1/2 Medium Yellow Onion
- 1 lb. Ground Beef
- 1/2 c. Breadcrumbs
- 2 Tbsp. Fresh Chopped Parsley
- 1 Large Egg
- 1 tsp. Chili Powder
- 1 tsp. Salt
- 1 Tbsp. Vegetable Oil
- 1 c. Barbecue Sauce
- 1/2 c. Water
- 3 Tbsp. Bourbon

Directions

1. Place uncooked bacon into a food processor and process for around a minute until finely chopped. Add in onion and process until chopped finely.
2. Spoon bacon and onion mixture into large bowl. Add in ground beef, breadcrumbs, parsley, egg, chili powder, and salt. Stir to combine.
3. Roll meat into 1 inch meatballs.
4. In a large saucepan heat vegetable oil. Place meatball in pan and cook for 8-10 minutes, turning occasionally.
5. Once cooked remove meatballs from pan. Remove pan from heat and clean out excess grease. In cleaned out pan add barbecue sauce, water, and bourbon. Return pan to heat, stir the sauce together. Add in meatballs and allow them to simmer in the sauce for at least 10 minutes.



Beefy Bacon Bombs



Chefs
Brian Yung &
Cameron Comire

Ingredients

- 1 Can (16 oz.) Pillsbury Grands Original Biscuit
- 1 lb. Lean Ground Beef, Cooked
- 8 oz. Cheddar Cheese, Cubed
- 16 Sliced Bacon
- Toothpicks or Skewers
- Canola Oil

Directions

1. Separate dough into 8 biscuits. Cut each biscuit into half, and flatten into circles.
2. In each biscuit place 2 Tbsp. of cooked ground beef and a cube of cheese. Wrap the dough around the meat and pinch to seal.
3. For fried version of bombs heat oil in a 3 quart saucepan or deep fryer to 350°. Wrap each bomb in a bacon slice. Secure bacon with a toothpick and place in fryer for 4-5 minutes or until dough is golden. Place on a paper towel to cool.
4. For the baked version of bombs heat oven to 400°. Place bacon on foil-lined cookie sheet with sides. Bake bacon for about 8 minutes to partially cook bacon. Wrap each bomb with bacon slice and skewer with a toothpick to hold it in place. Place bombs with seam side down on a baking sheet 2 inches apart. Bake 13-15 minutes until golden brown.
5. Serve warm with ketchup and mustard, if desired.



Big Mike and Jayroy's YO MTV Curry Pineapple Tuna Raps



Chefs
Mike Williams &
Jason Pratt

Ingredients

- 20 oz. Canned Tuna
- 20 oz. Canned Pineapple Slices, Grilled & Chopped
- 1/4 c. Raisins, Finely Chopped
- 1/2 c. Mayonnaise
- 1/8 - 1/4 c. Curry Powder, depending on taste
- 2 tsp. Salt
- 2 tsp. Garlic Powder
- 10 Large Jalapeño, Seeded and Softened
- 1 Avocado, Seeded and Peeled
- Juice of 1 Lime
- 1/2 c. Chopped Cilantro
- Tortillas

Directions

1. In a large bowl mix together tuna, curry, 1 tsp. salt, and 1 tsp. garlic powder.
 2. Mix in mayonnaise until infused. Then mix in pineapples and raisins and refrigerate until ready to use.
 3. In a blender combine jalapeños, avocado, lime juice, cilantro, 1 tsp. salt, and 1 tsp. garlic powder. Blend until smooth. Refrigerate until ready to use.
 4. Brush the tortillas with butter and grill until golden brown. Spread green sauce onto one side of the tortilla. On the other side place the tuna mix.
 5. Roll the tortilla and then cut into bite-size pieces and put a toothpick through them.
- *Note: Feel free to add other items such as but not limited to: Peanut Butter (Yes, I said peanut butter), Lettuce, Jalapeno Cream Cheese, roasted peppers, grilled onions.



Bubba's Hankerin' Pizza Dip



Chefs
Joshua Rhine &
Greg Smith

Ingredients

- 1 Pkg. (8 oz.) Cream Cheese, Softened
- 1 tsp. Italian Seasoning
- 1 c. Shredded Mozzarella Cheese
- 3/4 c. Grated Parmesan Cheese
- 8 oz. Pizza Sauce
- 1/4 c. Pepperoni Pieces

Directions

1. In a crock pot combine cream cheese, Italian seasoning, mozzarella, Parmesan, pizza sauce, and pepperoni pieces. Let cook on high for 1 hour or until melted together.
2. Once fully melted turn crock pot to low, enough to keep the mix melted and warm, but not cook it.



Buffalo Chicken Meatballs



Chefs
Matt Fleener,
Bonifacio Solis-Mora
& Don Weir

Ingredients

- Oil Spray
- 1 1/4 lb. Ground Chicken
- 1/4 c. Panko Crumbs
- 1 Large Egg
- 2 Scallions, Chopped
- 1/3 c. Minced Celery
- 1/3 c. Minced Carrots
- 1 Clove Crushed Garlic
- 1/3 c. Franks Hot Sauce
- Kosher Salt and Black Pepper to Taste
- 1/4 c. Skinny Blue Cheese Dressing (Optional)
- Chopped Celery Leaf for Garnish (Optional)

Directions

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



Ceviche! Ceviche!



Chefs
Stan Jones &
Josh Newton

Ingredients

- 1 c. Chopped Tomatoes
- 1 lb. Shrimp
- 1 c. Fresh Lime Juice
- 1 c. Peeled, Chopped Cucumber
- 1/2 c. Chopped Red Onion
- 1/2 c. Chopped Cilantro
- 1 Serrano Chile Pepper, seeded and minced
- Salt for Seasoning

Directions

1. Rinse shrimp and remove tails. Cut shrimp into thin pieces and place in a large bowl.
2. Cover shrimp with the lime juice and place in the refrigerator overnight. The shrimp should be opaque.
3. Add in the chopped tomatoes, cucumbers, onions, cilantro, and Serrano pepper. Stir together gently.
4. Season to taste with salt and serve.

Dexter & Co

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CoiN dog Bites



Chefs
Randy Ripple &
Tom Maynard

Serving Size:
4 Dozen Mini Muffins

Ingredients
1 pkg. (15 oz.) All Beef Hot Dogs
1 c. All-Purpose Flour
1 c. Yellow Cornmeal
2 Tbsp. Granulated Sugar
1 tsp. Salt
1/2 tsp. Baking Powder
1/2 c. (1 Stick) Melted Butter
1 c. Milk
1/4 c. & 2/3 c. Sour Cream
2 Eggs
3 Tbsp. Dijon Mustard
2 Tbsp. Honey

Directions

1. Preheat oven to 375°. Spray the mini muffin pan with non stick cooking spray.
2. Cut each of the hot dogs into six pieces.
3. In a large bowl, whisk together flour, cornmeal, sugar, salt, and baking powder.
4. In a medium bowl, whisk together melted butter, milk, 1/4 c. sour cream, and eggs.
5. Add medium bowl mixture to the flour mixture, stir until combined thoroughly.
6. Fill in muffin pan, filling each cup half way. Place a hot dog piece in the center of each cup.
7. Bake for 14-16 minutes or until golden brown on the edges. Cool muffins in pan on cooling grid for 5 minutes and then remove from pan.
8. In a small bowl, stir together 2/3 c. sour cream, Dijon mustard, and honey. Serve along side CoiN dog Bites.



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Every Mann's Salsa



**Chef
Jeff Mann**

Ingredients

- 64 oz. Crushed Tomatoes
- 4 Green Chilies
- 1/4 c. Chopped Onion
- 1/2 c. Clove Garlic
- 1 Tbsp. Salt
- 2 Tbsp. Sugar
- 1/4 c. White Vinegar
- 2 (or more) Jalapeños

Directions

1. For mild salsa, de-seed and de-vein all peppers; for hotter salsa leave in seeds and veins.
2. Blend chillies, garlic, jalapeños, and onions in blender.
3. In a large stock pot add tomatoes, salt, sugar, vinegar, and blended ingredients. Bring pot to a boil; then reduce heat and let simmer for 1 hour. Stirring occasionally.
4. 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.



Hammy Jammy and Chicken Berry Pinwheels



Chefs
Hector Acevedo &
David O'Neil

Ingredients

- 2 (8 oz) pkg. Cream Cheese, Softened
- 6 Tbsp. Sour Cream
- 1(10 oz) Can Rotel Diced Tomatoes Mild or Red Golds w/
Mild Chiles, Drained
- 1/2 tsp. Minced Garlic
- 1/2 tsp. Lawry's Seasoning
- 1/2 tsp. Fresh Ground Peppercorns
- 2 c. Cheddar Cheese, Shredded
- 4 Green Onions, Thinly Sliced (optional)
- 1 Jar Lone Prairie Farms Raspberry Jalapeño Jam (H-E-B)
- 1 pkg. thinly sliced ham lunchmeat
- 2 c. Shredded Chicken, Cooked
- 1 pkg. Burrito Size Flour Tortillas or Wraps, assorted
flavors (spinach & jalapeno cheese)
- 2 Snack Size boxes Dried Cranberries

Directions

1. Use a mixer to combine well-softened cream cheese, sour cream, diced tomatoes w/ chiles, minced garlic, 3/4 c. Raspberry Jalapeño Jam, and the seasonings.
2. Split the cream cheese mixture into two different bowls.
3. Use a spoon or rubber spatula to stir in 1/2 of thinly sliced green onions, 1 c. shredded cheese and minced ham into one bowl of the cream cheese mixture.
4. Then, in the other bowl of cream cheese mixture, add the shredded chicken, other 1/2 of onions, 1 c. shredded cheese, and 2 snack boxes of cranberries. Mix each bowls mixture thoroughly.
5. Using 4-6 of each flavor tortilla, divide the mixture between the tortillas (making some with ham and some with chicken). Spread mixture out evenly on tortillas leaving about 1/2" border at the edge. Roll up tightly. Wrap rollups tightly in plastic wrap and transfer to the refrigerator to chill for at least 1 hour or more to firm up. (Sometimes I put into the freezer.)
6. Remove and use a very sharp knife to slice into 1" to 1 1/2" pieces. Display on a festive plate and serve with party toothpicks. Makes 50 - 60 pinwheels.

**WELLS
FARGO**

Hot and Yummy Corn Dip



**Chef
Trey Hickman**

Ingredients

- 8 Strips of Bacon
- 2 (11 oz.) Cans Whole Kernel Sweet Corn, Drained
- 1 Jalapeño, Seeded and Minced
- 8 oz. Cream Cheese, Softened
- 2 c. Monterey Jack Cheese
- 1/2 tsp. Salt
- Dash of Cayenne Pepper

Directions

1. Preheat oven to 400°.
2. In a cast iron skillet, cook the bacon until crispy. Remove from heat and set on paper towels to absorb the excess grease. Keep 1 tsp. of grease in order to grease the pan.
3. Crumble the bacon. Combine the corn, jalapeño, cream cheese, Monterey Jack cheese, salt, cayenne pepper, and bacon.
4. Scoop the mixture into the skillet and bake for 20 minutes.
5. Best served with corn chips.



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Jimbo Bovine Bombs



Chefs
Jared Salvato
& Jordan Januse

Ingredients

- 16 oz. Bacon
- 1 Medium Onion
- 2 Jalapeño Peppers
- 8 oz. Cream Cheese
- 4 oz. Shredded Cheddar Cheese
- 3 lbs. Ground Beef or Pork
- 12 Slices American Cheese
- BBQ Sauce of your Choice

Directions

1. De-seed jalapeño peppers and dice. Dice up the medium onion. In a pan saute peppers and onions and set aside.
2. In a large bowl mix together peppers, onions, cream cheese, and shredded cheddar cheese.
3. Form mixture into a log and refrigerate until firm.
4. Roll out 1 lb. of ground beef/pork.
5. Place firm cheese mixture in center of rolled out meat. Roll it up together into a bigger log.
6. Roll out the other 2 lbs. of meat. Spread on BBQ sauce and place the original 1 lb. beef/pork with cheese mixture in 2 lb. portion of beef/pork and roll it up.
7. Wrap entire log in bacon and cook at 300° for an hour.
8. Brush on BBQ sauce onto the outside of the log and cook for another 15 - 20 minutes.



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Jumpin' Corn Queso!



**Chefs
Doug Hahn &
Derek Halling**

Ingredients

- 1 pkg. Cream Cheese
- 1 Can Whole Kernel Corn
- 1 Can Hot Rotel
- 1/4 c. Red and Green Peppers
- Splash of Tequila

Directions

1. In a bowl, mix together all ingredients and refrigerate overnight.
2. Then, empty ingredients in a crock pot and cook until cheese is melted. Mix as needed.

DH2 Culinary Initiatives



it's like DH, but better!

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 2.5 hours.



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Magnificent Mac and Cheese Balls



Chefs
Mark Hluchan &
John Hairell

Serving Size:

30 Balls

Ingredients

- 1 lb. Macaroni
- 1 lb. Velveeta
- 1/2 Stick Butter
- 1/2 c. Milk
- 1-8 oz. Cream Cheese
- 16 oz. Four Cheese Blend
- 1 lb. Sliced Bacon
- 1/2 Onion
- 2 Peppers of Choice (Poblano, Jalapeño, Bell)
- 2 Boxes Jiffy Cornbread Mix

Directions

1. Cook and drain macaroni pasta.
2. Stir in cubed Velveeta, butter, and milk. If needed, heat over low heat to mix.
3. Cut bacon, onion, and peppers into small pieces and saute in a pan until bacon is done and peppers are caramelized.
4. In a medium bowl mix together bacon mixture, cream cheese, and four cheese blend. Add in pasta and mix well. Put bowl in refrigerator to cool. (It helps keep it together during frying).
5. Mix the Jiffy cornbread mix as instructed on the box.
6. Remove mac and cheese from refrigerator and form pasta into balls and dip them into cornbread mix. Fry balls in a pan until golden brown.



Maized and Confused Creamed Corn



Chefs

Luke Ruffino, Grant Carrabba, & Kyle Kacal

Ingredients

- 2 lbs. Frozen Corn Kernels, 4 15.5 cans of corn (drained) or 5-6 ears of fresh sweet corn
- 1 Tbsp. Sugar
- 1 tsp. Salt
- 1 c. Milk
- 4 Tbsp. Unsalted Butter
- 8 oz. Cream Cheese
- Black Pepper to Taste

Directions

1. In a slow cooker combine corn, sugar, and salt.
2. Pour milk over the corn mixture in the slow cooker.
3. Cut the butter and cream cheese into small pieces, then scatter them over the surface of the corn. Do not mix.
4. Cover and cook on high for 2-3 hours, or on low for 4-6 hours. Stir the corn once during the second half of cooking to prevent a crust if you can.
5. Stir the corn thoroughly at the end of cooking and continue to stir gently until creamy.
6. Adjust consistency to liking by letting the corn stand for a few minutes and stir to see the consistency. If too thick, add in some milk. If too thin, let the creamed corn stand for a few minutes before serving. Serve and enjoy.

Gooseneck
Trailer Mfg. Co., Inc.

LUKE'S
B
BARTENDING SERVICE



Maliciously Delicious Marmalade Meatballs



**Chefs
Walter Campbell &
Scott Scherr**

Meatball Ingredients

- 1 lb. Ground Beef
- 1 lb. Ground Pork
- 3/4 c. Panko Breadcrumbs
- 1/2 c. Freshly Grated Parmesan
- 1/2 c. Ricotta Cheese
- 1/4 c. Fresh Flat-Leaf Parsley, minced
- 1/2 tsp. Crushed Red Pepper
- 1/4 tsp. Salt
- 3 Cloves Garlic, grated on a rasp grater
- 2 Whole Eggs
- Splash of Milk
- Freshly Ground Black Pepper
- 1/2 c. Olive Oil, for frying

[If you prefer a slightly less labor intensive recipe, substitute 2 lbs. fully cooked frozen meatballs. (We recommend: Cooked Perfect - Italian Style Meatballs)]

Sauce Ingredients

- 1 bottle (16 oz.) Catalina Salad Dressing
- 1 c. Orange Marmalade
- 3 Tbsp. Worcestershire sauce
- 1/2 tsp. Red Pepper Flakes

Directions

1. Combine the ground beef, pork, breadcrumbs, Parmesan, ricotta, parsley, crushed red pepper, salt, garlic, eggs, milk and black pepper in a bowl. Mash with your hands until thoroughly combined. Form into small balls and place on a baking sheet. Set in the fridge for 1 hour.
2. Heat the oil in a large skillet over medium-high heat. Brown the meatballs in batches until nice and deep golden, then move them to a plate.
3. To make the sauce, add the Sauce Ingredients in a sauce pan and bring to a simmer.
4. Reduce heat to medium low and add the meatballs. Simmer 30-40 minutes. Keep warm until serving.

Lawyers Title Co.
of
Brazos County



Nacho Mamma's Mac and Cheese



Chefs
Eric Coker,
Sid Anderson &
Scott Morrison

Ingredients

- 1 Bunch Chopped Cilantro
- 1 Bunch Chopped Green Onions
- 1 Can Rotel Tomatoes
- 18 oz. Bottle Thick and Chunky Pace Picante Sauce
- Garlic Powder to taste
- 1 (16 oz.) Box Velveeta Cheese
- 1(8 oz.) pkg. H-E-B Jalapeño Cheddar Cream Cheese
- 1 Can Cream of Mushroom Soup
- 1 c. Milk
- 12 oz. Elbow Macaroni Pasta
- 1 pkg. Chorizo
- 1 Bag of Scoop Corn Chips
- 1 Bag of Fritos Scoops Chips

Directions

1. Cube Velveeta cheese and add to crock pot, melt the cheese until smooth and creamy.
2. In a bowl combine Rotel, picante sauce, green onions, and cilantro. Add garlic powder to taste and microwave bowl for 3 minutes. Add contents of the bowl to the crock pot and stir with the cheese. Add milk as needed to thin the mixture.
3. In crock pot add the can of cream of mushroom soup and the cream cheese.
4. Cook elbow macaroni, drain water and set aside.
5. Cook chorizo in a skillet until done and drain excessive grease.
6. Add the chorizo and macaroni to the crock pot. Mix well.
7. Serve over corn chips or Fritos.



Party Pizza



Chefs
Mike Martindale &
Clark Ealy

Ingredients

- 1 lb. Beef
- 1 lb. Sausage
- 1 lb. Velveeta Cheese
- 1/2 tsp. Garlic Salt
- 1 tsp. Oregano
- 1 tsp. Basil
- 1/2 tsp. Parsley
- Party Rye Bread
- Pizza Topping of your Choice

Directions

1. In a pan brown beef and sausage. Once cooked through, drain off excess grease.
2. Mix in the Velveeta cheese and heat until melted in.
3. Add in garlic salt, oregano, basil, and parsley. Mix well.
4. Spread the mixture onto party rye bread. Bake at 350° for 15 minutes.
5. Once cooked, top with pizza topping of your choice.



Pig and Pineapple Bites



Chefs
Rocco Grande,
Josh Symank &
Omar Espitia

Ingredients

- 1 Large Can of Pineapple
- 1 Large Bag of Little Smokies Sausages
- 1 pkg. Brown Sugar
- 1 pkg. Thick Cut Bacon

Directions

1. Place a chunk of pineapple on a little sausage and wrap in bacon. Hold wrap together with a toothpick.
2. Pack each wrap tightly into a large aluminum foil tin until the tin is full. Cover with brown sugar, leaving nothing visible but the tips of the toothpicks.
3. Cover tin with foil and place on the pit for 4-5 hours at 250°.



Pterodactyl Eggs



**Chefs
Floyd Daughters &
Thomas Neuberger**

Ingredients*

***This is a big party!**

- 20 lbs. Lean Ground Beef
- 2 lb. Chopped Bacon
- Monterey Steak Seasoning
- 2 c. Ritz, Crumbled
- 6 Eggs
- 1/2 lb Smoked Gouda Cheese, Diced
- 24 oz. BBQ Sauce
- 1 c. Apple Cider Vinegar
- 1 C. Red Wine
- 8 oz. Buffalo Trace Whiskey
- 1/2 c. Honey
- 2 oz. Mesquite Liquid Smoke
- 1/2 Sweet Onion, Finely Chopped
- 2 Heads Cabbage, Sliced
- 8 Carrots, Sliced
- 8 Granny Smith Apples, Finely Sliced
- 2 Jalapeños, Sliced
- 1 1/2 c. Vinegar
- 2 Tbsp. Honey
- 1/2 tsp. Celery Seed
- 1/2 tsp. Cumin

Directions

1. Combine ground beef, bacon, steak seasoning, Ritz, and eggs. Form meat into golf size balls with a cube of cheese in the middle.
2. To make the whiskey glaze combine BBQ sauce, apple cider vinegar, red wine, Buffalo Trace Whiskey, honey, liquid smoke and sweet onions in a large sauce pan and let simmer until it thickens.
3. Place meatballs onto the grill at your desired temperature. Baste meat occasionally with whiskey glaze. Cook until meat is browned and cooked through.
4. To make the slaw, toss cabbage, carrots, apples, and jalapeños in a bowl.
5. In a smaller bowl combine vinegar, honey, celery seed, and cumin. Mix thoroughly.
6. Pour vinegar mix over the tossed greens and let sit for 2 hours.



**CHI St. Joseph
Health**

Orthopaedic Associates

Spinach Artichoke Dip



Chefs
Isaac Martinez &
Tom Ferris

Ingredients

- 1 (10 oz) pkg. Chopped Frozen Spinach, Thawed and Drained
- 1 (14 oz) can Artichoke Hearts, Drained and Chopped
- 8 oz. Cream Cheese
- 1/2 c. Sour Cream
- 1/2 Onion, Chopped and Sautéed
- 1 Clove Garlic, Sautéed
- 1/2 c. Grated Parmesan
- 1/2 c. Shredded Mozzarella
- 1/2 c. Gruyère Cheese, reserve 1/4 to sprinkle on top
- Salt and Pepper to Taste
- 8 Slices of Bacon, Cooked & Crumbled, for the top
- 1/2 Tbsp. Cumin
- 1/4 tsp. Cayenne or Chili Powder (optional)
- 2 Tbsp. Olive Oil

Directions

1. Preheat oven to 350°. Saute onions and garlic in 2 Tbsp. of olive oil.
2. Mix together spinach, artichokes, cream cheese, sour cream, onion, garlic, Parmesan, mozzarella, Gruyère, cumin, and cayenne in a large bowl and place in a baking dish. Top dish with reserve cheese. Place dish in oven and let cook for 20-30 minutes, until sides are bubbling and cheese is golden brown.
3. Sprinkle crumbled bacon on top and serve with Fritos or any chip/cracker.



Soups

and

Chili



Chicken and Andouillie Gumbo



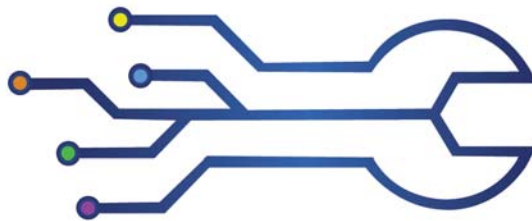
Chefs
Ian Soares &
Chris Dawson
&

Ingredients

- 3/4 c. Vegetable Oil
- 1 c. All Purpose Flour
- 4 Tbsp. Vegetable Oil
- 1 c. Onion, Chopped
- 1 c. Bell Pepper, Chopped
- 1/2 c. Celery, Chopped
- 1 lb. Andouillie Sausage, 1/2" Slices
- 4-5 lbs. Chicken (whole or 2 lb. cooked, white & dark)
- 1 Tbsp. Tony Chachere's
- 1 tsp. Fresh Ground Black Pepper
- 1 tsp. Dried Thyme
- 1 Tbsp. Minced Garlic or 1/2 tsp. Granulated Garlic
- 2 Bay Leaves
- 1 tsp. Kosher Salt
- 10 c. Chicken Stock (store bought or homemade)
- 3 Tbsp. Parsley, Chopped
- 1 Tbsp. Filé Seasoning
- Green Onion, Finely Chopped for garnish

Directions

1. If starting with a whole chicken...Place 1 onion (quartered), 2 stalks of celery (rough chopped), 1 tsp. Kosher salt and 1 tsp. black pepper in pot. Add whole chicken. Add enough water to cover chicken by 1". Bring to a boil then reduce to slight simmer. Cover & cook for 1½ hrs. Add water occasionally to keep chicken submerged in liquid. Remove chicken & let cool slightly. Remove meat from bones, roughly pull or chop into bite sized pieces and set aside. Return bones to pot and continue to simmer for 1 hr. Remove from heat and strain through a fine-mesh sieve to remove vegetables and bones. Set aside 8 cups of stock for gumbo, remainder can be used for other purposes.
2. Make a roux using 1 c. flour and ¾ c. oil. Roux should be slightly darker than mahogany (peanut butter or darker (chocolate)).
3. Add 4 Tbsp. oil to large cast-iron dutch oven over medium to medium-high heat. Add vegetables (onion, bell pepper and celery). Stir and cook until vegetables are soft (4-5 minutes).
4. Increase heat. Stirring, slowly add 10 c. chicken stock, chicken and spices (Tony's, pepper, chili powder, thyme, garlic, bay leaves & Kosher salt). Bring to a boil then reduce heat to medium-low and simmer for 45 minutes, stirring occasionally.
5. Add most of the roux (about ¾ of it) and stir till desired consistency (the roux takes a minute to work and only if the stock is boiling, be careful not to add too much). Add the sausage. Simmer for 45 minutes. If necessary, add more chicken stock or water to achieve desired consistency.
6. Remove the pot from the heat. Remove and discard the bay leaves. Stir in parsley and filé.
7. Serve 1½ c. of gumbo with ¾ c. cooked rice. Garnish with green onions.



TECHNOLOGOUS

KAGS Chili



Chefs
Jay O'Brien
& Roby Somerford

Ingredients

- 2 lbs. Ground Beef
- 2 Onions, Chopped
- 4 Cloves Garlic, Minced
- 2 tsp. Chili Powder
- 2 tsp. Salt
- 2 tsp. Dried Oregano
- 4 Cans (14.5 oz.) Stewed Tomatoes
- 1 can (15 oz.) Tomato Sauce
- 1 can (15 oz.) Kidney Beans

Directions

1. In a large stockpot, combine ground beef, onions, and garlic. Cook over medium heat until meat is browned, and drain excess grease.
2. Stir in chili powder, salt, oregano, tomatoes, and tomato sauce; break up tomatoes while stirring. Heat to boiling, reduce heat to a simmer, and cover. Cook for 1 hour, stirring occasionally.
3. Stir in kidney beans. Simmer, uncovered, for 20 minutes. Stir occasionally.



Matt and Jeff's Cajun Noodle Soup



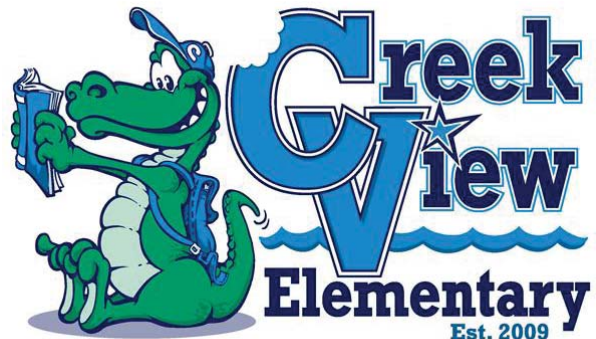
Chefs
Matt Woods &
Jeff Durand

Ingredients

- 1 tsp. Extra-Virgin Olive Oil
- 1 lb. Chicken Breast
- 1/2 lb. Chicken Thigh
- Kosher Salt, to Taste
- 5 Cloves Garlic, Minced
- 1 c. Diced Onion
- 2 Celery Stalks, cut into small pieces
- 1 c. Red Bell Pepper, Diced
- 1 Tbsp. Cajun Seasoning of your choice
- 1 Tbsp. Worcestershire Sauce
- 1 tsp. Tabasco Sauce
- 1/2 tsp. Garlic Powder
- 1/2 tsp. Onion Powder
- 1/2 tsp. Paprika
- 1 Tbsp. Fresh Lemon Juice
- 48 oz. Chicken Broth
- 1 c. Egg Noodles

Directions

1. In a large pot, over medium-high heat, warm the olive oil. Season chicken with salt only and cook until browned on each side, approximately 5 minutes per side. Remove for cooling, and cut in 1/2 inch pieces for later.
2. Add more olive oil to the pot, and return to medium heat. Cook garlic, onions, celery for 5-10 minutes, until softened. Add bell pepper, Cajun seasoning, garlic and onion powders, paprika, and salt. Cook for approx. 4 more minutes.
3. Combine broth, Worcestershire sauce, Tabasco, and lemon juice in a bowl and whisk together. Place mixture into pot. Bring to a boil, add egg noodles, and cook according to package directions.
4. Stir in chicken and add broth to cover mixture. Let simmer for 5-10 min. Serve hot.



"Southwestern Queso Grande" Soup



**Chefs
Hunter Rhodes &
David Rhodes**

Serving Size:
10 Cups

Ingredients

- 1 Large Onion, Chopped
- 6 Tbsp. Unsalted Butter
- 3 (4 oz.) Cans Green Chilies, Drained, Seeded, and Finely Chopped
- 4 (14 oz.) Cans Plum Tomatoes, Drained, Seeded, and Finely Chopped
- 12 oz. Cream Cheese, cut into small pieces
- 2 (14.5 oz.) Cans Chicken Broth
- 3 c. Half and Half
- 2 Tbsp and 2 tsp. Lemon Juice
- Cayenne Pepper and Salt, to Taste
- Shredded Monterey Jack Cheese
- Cilantro, to Taste
- Lime Juice, to Taste

Directions

1. In sauce pan, cook onions and butter over low heat, until onions are softened.
2. Add in Chilies and tomatoes, cook over medium heat and stir often for 10 minutes or until liquid has cooked down.
3. Stir in cream cheese and keep at low heat until melted.
4. Stir in chicken broth, half and half, and all remaining spices. Heat over medium to low heat until hot, but not boiling.
5. Add as desired tortilla strips and Monterey jack cheese.

**THE RHODES**
FINANCIAL GROUP

Texas Justice Chili



Chefs
Josh Benn & Steve Jolly

Ingredients

- 3 lbs. Ground Chuck
- 6 Tbsp. Chili Powder
- 1 Tbsp. Ground Oregano
- 1 Tbsp. Ground Cumin
- 1 Tbsp. Salt
- 1 Tbsp. Garlic Powder
- 6 c. Water
- 1/2 c. White Cornmeal

Directions

1. In a large skillet brown the meat evenly.
2. Add in chili powder, oregano, cumin, salt, garlic powder, and water. Heat pot to a boil.
3. Once boiling reduce pot to a simmer. Cover and cook for 1 1/2 hours.
4. Once finished skim off the fat. Stir in the cornmeal.
5. Uncover and let simmer for 30 minutes. Stir occasionally.
6. Best served with cornbread.

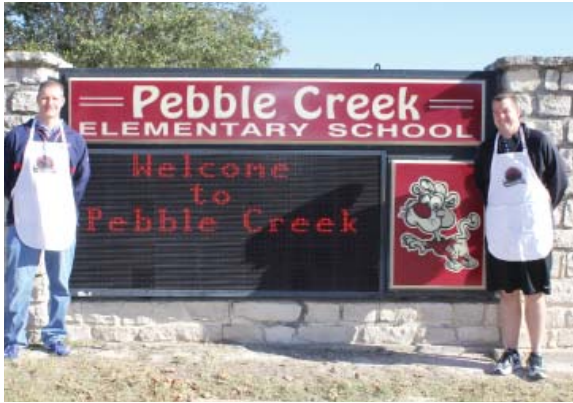


The Benn Law Group



Texas Professional Inspections, LLC

Texas Two-Step: Chili and Sweet Cornbread



Chefs
Kyle Whileyman,
Blair Forester,
& Jesus Garcia

Serving Size:

6 servings

Ingredients

- 1 Tbsp. Olive Oil
- 1 Large Red Onion, Chopped
- 5 Tbsp. Chopped Jalapeño Chilies with Seed
- 8 Garlic Cloves, Chopped
- 2/3 lbs. Ground Beef
- 1/4 c. Chili Powder
- 2 Tbsp. Ground Cumin
- 1 tsp. Sweet Paprika
- 1 (28 oz.) Can Diced Tomatoes with Juice
- 2 (15.25oz.) Cans Kidney Beans, Drained
- 1 (14oz.) Can Beef Broth

Directions

1. Heat olive oil in a heavy, large pot over medium-high heat.
2. Add onions; saute until brown, about 6 minutes. Add jalapeños and garlic; saute for 1 minute.
3. Add beef to pot and saute until brown. Break up the meat with a fork, cook for around 5 minutes.
4. Add in chili powder, cumin, paprika, tomatoes with juice, beans, and broth; bring to a boil.
5. Reduce heat to a simmer until the chili thickens, around 45 minutes, stirring occasionally. Skim any fat from surface of chili.

Note: garnish with sour cream, grated cheddar cheese, chopped green onions, chopped fresh cilantro. Best served with Sweet Cornbread - see recipe on next page.



Texas Two-Step: Chili and Sweet Cornbread

Serving Size:

6 servings

Ingredients

16 Sweet Corn Cobs
1 tsp. Baking Powder
1 Tbsp. Vanilla Extract
1 - 2 c. Sugar (to taste)
4 Butter Sticks
2 c. Flour

Directions

1. Preheat oven to 350°.
2. Cut corn off the cobs and set aside.
3. In large bowl soften butter. Blend the corn with butter.
4. Add in flour, vanilla extract, sugar, and baking powder; mix well.
5. Pour batter into a baking pan and bake for an hour.

Venison Chili



Chefs
Blake Osina &
Chase McClain

Ingredients

- 7 lbs. Venison Chili Meat
- 2 Tbsp. Salt
- 2 Tbsp. Dried Onion Flakes
- 1 tsp. Black Pepper
- 1 tsp. Garlic Powder
- 4 Tbsp. Chili Powder
- 2 Tbsp. Paprika
- 4 Tbsp. Flour

Directions

1. Put chili meat into pot and cover with water.
2. Start to heat the pot and add salt, dried onion flakes, black pepper, and garlic powder.
3. Continue to cook the meat until most of the water is gone and venison is cooked through.
4. Add chili powder, paprika, and flour to the pot. Mix well.
5. Add water back to the pot, amount depends on how thick you like your chili. Bring pot back up to a boil, stirring occasionally so the flour doesn't stick to the bottom and burn.
6. Let boil for a few minutes then cut off the heat. Serve and enjoy.



PROSPERITY
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A top-down view of a rustic wooden cutting board. On the board, a roasted lamb rack is positioned vertically, with its long bone extending towards the top. Below the rack, several lamb chops are arranged in a fan-like pattern. The meat is cooked to a medium-rare doneness, showing a pinkish-red interior and a dark, seared exterior. Fresh rosemary sprigs are scattered around the meat, adding a touch of green. Small white salt crystals are sprinkled across the board. The wood of the board has a prominent vertical grain and a warm, natural tone.

Entrées

Bean Enchilada (Enfrijoladas)



Chef
Fernando Gonzalez

Ingredients

- 8 Corn Tortillas, previously deep fried in vegetable oil
- 1 1/4 c. Pinto Beans
- 5 grams of Chorizo
- 5 grams of Chipotle
- Chopped Cilantro
- Garlic
- Chicken Bouillon
- 8 thin slices of White Onion
- 4 drops of Sour Cream per plate
- 1 small slice of Avocado per serving
- A small touch of Parmesan Cheese per plate
- 1 small piece of Parsley to decorate the dish

Directions

1. Soak pinto beans for 8 hours. Once soaked, place beans in a crock pot.
2. In the crock pot add in onion, cilantro, garlic, chicken bouillon flavoring. Set the pot to cook for 4 hours. Stir occasionally.
3. In a pan fry your tortillas with vegetable oil. Drain your tortillas and place on a plate.
4. Lay out the tortillas and cover with the beans mix. Top each with Chorizo, slices of white onion, & Chipotle.
5. For each serving, add drops of sour cream and a slice of avocado. Top with Parmesan and parsley.



C.C. (Chopped Chicken) Lettuce Wraps



Chefs
Adam Snidow &
Brian Mathews

Ingredients

- 1 Tbsp. Olive Oil
- 1 lb. Ground Chicken
- 2 Cloves Minced Garlic
- 1 Onion, Diced
- 1/4 c. Hoisin Sauce
- 2 Tbsp. Soy Sauce
- 1 Tbsp. Rice Wine Vinegar
- 1 (8 oz) Can Whole Water Chestnuts, Drained and Diced
- 2 Green Onions, Thinly Sliced
- 1 Head Iceberg Lettuce
- Kosher Salt and Black Pepper to taste

Directions

1. Heat olive oil in a saucepan over medium high heat. Add ground chicken and cook until brown, about 3-5 minutes; making sure to crumble the chicken as it cooks. Drain excess fat.
2. Stir in garlic, onion, Hoisin sauce, soy sauce, and rice wine vinegar until onions become translucent; about 1-2 minutes.
3. Stir in chestnuts and green onions until tender, about 1-2 minutes. Season with salt and pepper to taste.
4. To serve, spoon several tablespoons of the chicken mixture into the center of the lettuce leaf, taco style.



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Ear Nose and Throat Street Tacos



**Chefs
Brant Langlinais &
Tom Salzer**

Ingredients

- 2 lbs. Boneless Pork Butt (Shoulder), cut into 3/4 inch pieces
- 1 1/2 Tbsp. Crushed Aleppo Peppers
- 1 1/2 Tbsp. Chili Powder
- 4 Cloves Garlic, minced
- 2 tsp. Salt
- 1 tsp. Freshly Ground Black Pepper
- 1/2 tsp. Dried Oregano
- 1/2 tsp. Ground Cumin
- 1/4 tsp. Ground Cloves
- 1/4 tsp. Ground Coriander
- 1/2 c. Distilled White Vinegar
- 2 Tbsp. Water
- 1 tsp. Vegetable Oil
- Corn Tortillas

Items for toppings: cilantro, tomatillo, green salsa, onions and jalapeños

Directions

1. Place the pork, Aleppo pepper, chili powder, garlic, salt, black pepper, oregano, cumin, cloves, and coriander into a bowl. Lightly toss the pork with the seasonings until thoroughly blended. Cover the bowl and refrigerate the meat, your meat grinder's head assembly and grinder hopper for 1 hour.
2. Fill a large mixing bowl with ice cubes and place a smaller metal bowl in the ice cubes to catch the ground meat. Assemble the chilled meat grinder and grind the pork and seasonings using a coarse cutting plate. Return ground meat to refrigerator for 30 minutes. Lightly stir the ground pork with the vinegar and water until thoroughly mixed, form into patties and refrigerate overnight, covered to let flavors develop.
3. Heat vegetable oil in a heavy skillet over medium-low heat and pan-fry the patties until browned and no longer pink in the middle, 5-8 minutes per side.
4. Assemble tacos by placing meat onto fried tortillas and top with your choice of toppings.



Grandma's Rice and Meat Stuffed Grapeleaves



Chefs
Doug French &
Phil Shackelford

Ingredients

Canned or Fresh Grapeleaves, based on availability
1 lb. Ground Beef or Lamb
1 Tbsp. Pepper
1 tsp. Garlic Powder
1 tsp. Cinnamon
1 c. Rice, Uncooked
Olive Oil
Chicken Stock
Plain Greek Yogurt
Garlic, Minced

Directions

1. If the grapeleaves are canned, begin by rinsing each leaf and setting them on the edge of a mixing bowl. They do not need to dry, but the canning juices need to be rinsed off.
2. Next, prepare the meat and rice stuffing for each pound of meat. Put 1 lb. of meat with 1 c. of rice, 1 Tbsp. pepper, 1 tsp. garlic powder, and 1 tsp. of cinnamon. Pour a few Tbsp. of olive oil to allow you to hand mix the ingredients together. They should be evenly distributed and able to hold together.
3. Now take one grapeleaf and lay it on a cutting board, with the thicker veined side face up. Be sure to remove the stem. Take a small amount of the meat rice mixture and place it half way between the middle and bottom of the leaf. Fold up the bottom of the leaf to cover the meat, then fold the sides in and roll leaf tightly. Do this with the remaining leaves.
4. Take a large, deep pot and cover the bottom with the wraps. Stack the grapeleaf rolls in the pot, alternating the direction each row.
5. Once the pot is filled add in the chicken stock until the leaves are submerged. Place a heavy plate or bowl on top of the leaves in order to keep them together while cooking.
6. Place a lid on the pot and cook until the stock is boiling.
7. Once boiling reduce the heat to a simmer, vent the pot and cook for 50 minutes. Replenish the stock as needed in order to keep the grapeleaves submerged.
8. While the grapeleaves are cooking prepare the yogurt dipping sauce. Mix together the fresh minced garlic with the Greek yogurt. This should be made to your desired taste.
9. Once the grapeleaves are done cooking, the rolled grapeleaves will be very hot. Pour some of the broth in a container to keep leftovers moist and pour the rest out carefully, using the lid to keep grapeleaves in the pot. Either dump grapeleaves on a platter or take out with tongs and enjoy.



BLINN COLLEGE
FOUNDATION

Hawaiian Meatball Party Sandwiches



Chefs
Kelly Templin,
Karl Mooney
& Jeff Capps

Ingredients

- 1 Pkg. Hawaiian Small Dinner Rolls
- 1 Pkg. Beef Meatballs
- 1 Tbsp. Marinara Sauce
- 1 Pkg. Mozzarella Cheese
- Dash of Oregano

Directions

1. Cook meatballs according to package directions. Warm up marinara sauce.
2. Scoop a half circle out of the top of each roll. Place a meat ball in the scooped out area.
3. Cover the rolls with marinara sauce. Sprinkle rolls with mozzarella cheese. Add a dash of oregano.
4. Warm up sandwiches at 250° until cheese begins to melt.



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High on the Hog BBQ Pork Loin



Chefs
Mike McBerty
& **John Cowan**

Ingredients

- 4 lbs. Boneless Pork Top Loin
 - 1 tsp. Olive Oil
 - 2 tsp. Granulated Sugar
 - 2 tsp. Paprika
 - 1 1/2 tsp. Onion Salt
 - 1 1/2 tsp. Garlic Salt
 - 1 tsp. Ground Black Pepper
 - 1/2 tsp. Chili Powder
 - 1/2 tsp. Ground Cumin
 - 1/2 tsp. Ground Coriander
- or use Texas Rib Rangers Dry Rub Seasoning

Directions

1. Place boneless pork on a large cutting board. Brush olive oil onto all sides of the meat and set aside for later.
2. In a medium mixing bowl mix together granulated sugar, paprika, onion salt, garlic salt, black pepper, chili powder, ground cumin, and ground coriander. Rub mixture onto the pork to cover.
3. Prepare charcoal grill to cook over direct and indirect heat. Place pork loin over medium-hot coals (direct heat) or on medium-hot (about 400°F) gas grill.
4. Cook for 10 minutes on each side to brown. Move pork to area on grill over indirect heat.
5. Cook, covered for 70-90 minutes or until internal temperature reaches 160°F.
6. On gas grill, move pork to one side of grill; turn off the gas directly under the pork. Leave the rest of the grill on medium heat.
7. Cook, covered for 70-90 minutes or until internal temperature reached 160°F. Serve with your favorite sauce.

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Make You Wanna Slap Your Mama Boston Butt



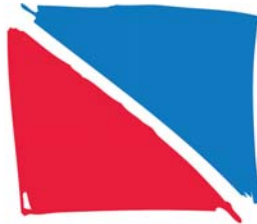
Chefs
Mark Nolan
& Randy Trenary

Ingredients

- 4-6 lbs. Boston Butt
- 1 Head Garlic, Cloved and Peeled
- 1 Yellow Onion, Sliced into Rings
- 12 oz. Can of Beef Broth or Chicken Broth
- 1/2 c. Hot Sauce (not Tabasco, but something like Crystal)
- Juice of 1 Lemon
- 1/2 c. Apple Cider Vinegar
- 2 Tbsp. Ketchup
- 2 Tbsp. Mustard
- Salt and Pepper, to Taste
- Cayenne Pepper, to Taste

Directions

1. Preheat oven to 300°.
2. Liberally salt and pepper the butt and let it sit at room temperature for 30 minutes.
3. Get a cast iron Dutch oven very hot and sear the butt on all sides; set aside.
4. With a small paring knife, make cuts into the meat deep enough to insert a garlic clove into each cut.
5. Put the butt back into the cast iron and place the rest of the ingredients into the pot around it.
6. Cover pot with lid and place it in the oven for 6-8 hours. If you don't have that kind of time, you can cook it at a higher temperature for a shorter amount of time or you can do it overnight for 8-10 hours at a lower temperature. You can't overcook this piece of meat as long as there is sufficient liquid in it.
7. You'll want to check it periodically to make sure there is still a good amount of liquid.
8. Cook it until it falls apart. This makes a delicious broth that is wonderful on its own or as a base to a good BBQ sauce.



CAPSHER
T E C H N O L O G Y

Mean Green Chili Pork Wraps



**Chefs
Nathan Anz, &
Joseph Hill**

Ingredients

- 3 lb. Pork Shoulder
- 2 Limes, Quartered
- 1 Red Onion, Chopped
- 2 Tbsp. Black Pepper
- 2 Tbsp. Kosher Salt
- 2 tsp. Cumin
- 1/4 c. Agave Nectar
- 1 tsp. Paprika
- 1 Tbsp. Taco Seasoning
- 1 Green Chili, Seeded and Chopped
- 1/2 c. Diced Jalapeños
- 1 c. White Rice, prepared as directed
- Juice of 1 Lime
- 2 Tbsp. Chopped Cilantro
- 1 c. Mayonnaise
- 1/2 c. Buttermilk
- 1/3 c. Green Chilies
- 1/3 c. Cilantro
- 1 pkg. Dry Ranch Dressing Mix
- Shredded Cheese

Directions

1. In a crock pot mix pork shoulder, lime quarters, red onion, black pepper, kosher salt, cumin, agave nectar, paprika, taco seasoning, chopped green chili, diced jalapeño, and 2 c. water. Turn the pot on high and let cook for 5 hours.
2. For cilantro rice, cook rice as directed on packaging. Mix rice together with lime juice and chopped cilantro before serving.
3. For the creamy jalapeño dip, make the night before. Combine mayonnaise, buttermilk, green chilies, cilantro, and ranch dressing mix in a blender or food processor, until smooth.
4. To make the wrap, place shredded cheese on a tortilla and top with cilantro lime rice. Next, spoon the green chili shredded pork on top of rice and wrap tortilla up. Drizzle the jalapeño dip on top of rolled tortilla. Eat and enjoy!



North Carolina-Style Pork



Chefs
Aaron Amador &
Duane Olson

Ingredients

- 2 Tbsp. Dark Brown Sugar, packed
- 4 tsp. Hungarian Sweet Paprika
- 1 Tbsp. Kosher Salt
- 1 tsp. English Mustard Powder
- 1 tsp. Ground Black Pepper
- 1 tsp. Onion Powder
- 3 lbs. Boneless Pork Shoulder, Sliced in 1 inch slices
- 2 Tbsp. Olive Oil
- 2 c. Low-Salt Chicken Broth
- 1 c. Beer (such as Lager, Pilsner or Amber)
- 1 1/2 c. Apple Cider Vinegar
- 3/4 c. Ketchup
- 1 Tbsp. Worcestershire Sauce
- 4 tsp. Dark Brown Sugar, packed
- 2 tsp. Kosher Salt
- 1/2 tsp. Crushed Red Pepper Flakes
- 1/2 tsp. Dijon Mustard

Directions

1. In a medium bowl mix together 2 Tbsp. dark brown sugar, paprika, 1 Tbsp. kosher salt, mustard powder, ground black pepper, and onion powder. Add in pork and toss to coat. Cover and refrigerate overnight.
2. Warm up a pressure cooker for 30 minutes. Heat olive oil in the cooker. Working in batches, add pork and cook until browned and transfer to a plate.
3. In the cooker add broth, beer, and browned pork with juices. Lock lid in place and make sure vent is sealed. Press Warm. Set timer for 42 minutes; press Start to cook.
4. Release pressure manually by opening the vent. Remove lid. Transfer pork to a platter and let cool. Discard cooking liquid.
5. To make the vinegar sauce, in the cooker mix together the apple cider vinegar, ketchup, Worcestershire sauce, 4 tsp. dark brown sugar, 2 tsp. kosher salt, red pepper flakes, and Dijon mustard.
6. Set the pressure cooker to Warm, set the timer for 15 minutes and press Start.
7. Bring to a simmer and cook for an additional 15 minutes.
8. To serve, shred pork with your fingers and serve with vinegar sauce.

Avinext

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Pig Kahuna



Chefs
Josh Bowling,
Randall Pratt
& Jay Pritchard

Ingredients

- Whole Small Pig, Less than 100 lbs.
- Desired seasonings and rubs
- Favorite Baste Sauce (optional)
- Favorite Dipping Sauce (optional)

Directions

1. Place the whole pig on a spit above a bed of hot coals.
2. Turn the spit often in order to cook the pig evenly.
3. Once the pig's internal temperature is 167° (well done) remove the meat from the spit.
4. Serve with your choice of dipping sauce.



Pork Belly and Greens



Chefs
Robert Owens &
Tanner Hagerman

Ingredients

Pork Belly, Cubed
Olive Oil, To Taste
Dry Rub Mix
2 Tbsp. Honey
1/4 c. BBQ Sauce
8 Bacon Slices
2 Tbsp. Bacon Grease
2 Smoked Ham Hocks
3 lb. Mustard Greens
3 lb. Turnip Greens
2 tsp. Tony Chachere
2 tsp. Garlic Powder
2 tsp. Sugar
2 Caps Vinegar

Directions

1. Trim excess fat off pork belly; cube meat into 2 inch pieces. Cover in olive oil and season with a dry rub mix. Place cubes in the smoker directly on the rack and smoke for 3 hours at 250°. After 3 hours place cubes in an aluminum pan. Add honey and BBQ sauce to the meat. Cover and smoke for another 1.5 hours. Uncover and smoke for the last 15 minutes.
2. Pre-boil the ham hock in a separate pot.
3. In a second large pot, fry the bacon. Once the bacon is almost done, add a cup of water to the pan and start adding the greens. Get all the greens in the pot and make sure there is a little water left in the bottom of the pot.
4. As the greens steam down, add the Tony Chachere, garlic powder, sugar, and vinegar. Stir well.
5. Once the greens have steamed all the way down, add in the ham hocks and the water from the pot to the greens. Mix well. Cover and let simmer for 1 hour. Stir occasionally. *Finov!*



Second Place Ribs



Chefs
Reese Rosser '17,
Travis Benden '13
& Ryan Swope '13



Ingredients

Baby Back Ribs

Montreal Steak seasoning (or similar)

1 Bottle of BBQ Sauce (Sweet Baby Ray's)

Directions

1. Heat smoker to 325°.
2. Lay out three pieces of overlapping foil, large enough to completely enclose your succulent slabs of goodness and keep all the mouthwatering juice inside. (Pro tip: very lightly dust foil with cooking spray to prevent bones from sticking when you pull them from the foil.)
3. Slip those delicious slices of pork heaven out of the package and season them up. Generously coat both sides with Montreal Steak seasoning.
4. Toss those bad boys on the grill for 3 hours. Make sure you are keeping an eye on the temperature and holding steady at 325°.
5. Now that you've piqued everyone's interest in your neighborhood with the smell of a summer afternoon 4th of July party, it's time to finish strong with a coat of caramelized BBQ sauce that would make a vegan's mouth water for ribs.
6. If you're using a smoker you'll want to get some good smoke rolling through, or on a grill you'll want just enough heat to caramelize the BBQ sauce without burning it.
7. Remove your ribs from the foil. With the best BBQ sauce you can possibly find, Sweet Baby Rays, brush a delicious, thick coat over the top.
8. Time to wait again. Let the BBQ sauce caramelize and not burn, so keep an eye on it.
9. After about 45 min. of indirect heat and smoke, those savory ribs are ready to eat. Be extra careful while moving your ribs around, if they have been properly prepared there's absolutely no way that paltry set of tongs you've been wielding will be able to keep them together.

Smokey Carolina BBQ Short Ribs



Chefs
Chad Horvath &
Trevor Gambrell

Ingredients

- 5 lbs. Boneless Short Ribs
- 2 Yellow Onions, Roughly Chopped
- 3 Carrots, Chopped
- 2 Celery Stalks, Chopped
- 1/4 c. Tomato Paste
- 4 c. Red Wine
- 4 c. Beef Stock
- 8 Garlic Cloves
- 7 Sprigs of Fresh Thyme
- 5 Bay Leaves
- 2 Tbsp. Olive Oil
- Salt and Pepper, To Taste

Directions

1. Preheat oven to 350°.
2. Season short ribs on all sides. Add oil to pan and sear in hot pan on all sides.
3. Once ribs are seared, remove from pan and place in a smoker at 225° for 30 minutes.
4. In the searing pan cook the onions, celery, and carrots. Saute them for 7-10 minutes. Add in tomato paste and saute for an additional 2 minutes.
5. Add in red wine and scrape all of the items on the bottom of the pan. Add in beef stock, garlic cloves, bay leaves, and thyme. Bring to a simmer.
6. Pour the mixture over the ribs. Wrap pan in foil.
7. Bake the short ribs in the oven for 2-2.5 hours, or until meat is tender. Best served with Mustard BBQ Sauce and Pepper Jack and Bacon Grits - see recipes on next page.



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Mustard BBQ Sauce

Ingredients

1/2 c. Yellow Mustard
1/4 c. Dijon Mustard
2 Tbsp. Brown Sugar
1 Tbsp. Honey
1 1/2 Tbsp. Unsalted Butter
Salt and Pepper, To Taste
2 Tbsp. Worcestershire
3 tsp. Louisiana Hot Sauce
1/2 c. Short Rib Braising Liquid

Directions

1. Combine all ingredients except for butter in sauce pot. Simmer ingredients for 10-15 minutes. Add in softened butter and whisk into sauce after it is done simmering.

Pepper Jack and Bacon Grits

Ingredients

1 1/2 c. Grits
1/4 c. Cooked Diced Bacon
3 1/2 c. Chicken Stock
1 c. Pepper Jack Cheese
Salt & Pepper, to taste
1 Tbsp. Fresh Thyme
3 Tbsp. Whole Butter
Olive Oil

Directions

1. Add small amount of olive oil to pan. Add the grits into hot pan and toast grits a little.
2. Add in Chicken Stock and whisk continually. Continue to cook until grits are cooked all the way through.
3. Once grits are cooked, add in cheese, salt, pepper, chopped fresh thyme, and butter. Adjust seasoning as needed and serve.

Texas BBQ Pastrami



BCS Smokehouse
Chefs
Chauncey Lindner &
Bart Taylor

Ingredients

Meat & Brine:

- 1 Beef Brisket
- 1 1/2 c. Coarse Kosher Salt
- 1/3 c. Pink Curing Salt
- 1 1/2 c. Granulated Sugar
- 1 c. Brown Sugar, packed
- 1/2 c. Honey
- 6 Cloves Garlic, Minced
- 4 Tbsp. Pickling Spice

Pickling Spice:

- 2 Tbsp. Black Peppercorns
- 2 Tbsp. Whole Mustard Seeds
- 2 Tbsp. Coriander Seeds
- 2 Tbsp. Hot Red Pepper Flakes
- 2 Cinnamon Sticks, Crushed
- 1 Tbsp. Ground Ginger
- 2 Tbsp. Allspice Berries
- 3 Bay Leaves, Crumbled
- 1 Tbsp. Ground Mace
- 2 Tbsp Whole Cloves

Spice Rub:

- 1/2 c. Ground Coriander
- 4 Tbsp. Ground Black Pepper
- 4 Tbsp. Smoked Paprika

Directions

Saddle Up. This is going to take a while.

1. To make pickling spice, combine peppercorns, mustard seeds, and coriander seeds in small dry pan. Place over medium heat and stir until fragrant, taking care not to burn them. Keep the lid handy in case the seeds pop. Allow to cool; then crack peppercorns and seeds with a mortar and pestle. Combine the toasted spices with the other pickling spice ingredients.
2. To make brine, combine 1.5 gallons of water with kosher salt, curing salt, sugar, brown sugar, honey, garlic, and pickling spice. Bring to a simmer, stirring until salt and sugar dissolve. Remove from heat, allow to cool, then refrigerate until chilled.
3. To brine the brisket, submerge it in the brine in a large pot or a 2-gallon Ziploc bag. Refrigerate for 10-14 days. Check daily to make sure the brisket is completely submerged and stir the brine. While your brisket brines, read some poetry, teach yourself to play the bass guitar, or repaint your hallway.
4. Remove the brisket and rinse thoroughly. Refrigerate for another day, uncovered.
5. Combine the spice rub ingredients and coat the brisket on all sides. Smoke it for 6-7 hours over direct smoke, then wrap it tightly in butcher paper and return it to the smoker at 275° for an additional 6 hours. While the pastrami cooks, play cribbage. This is critical to the success of your dish.
6. Slice thinly and serve on seeded rye bread with brown mustard, swiss cheese, and coleslaw.



The Three Amigos Comida Corrida



Chefs
Rick Velez,
Victor Gonzalez &
Manuel Cavazos

Mexican Charro Pinto Beans

Ingredients

- 1 1/2 lb. Pinto Beans
- 1 med. Onion, peeled and quartered
- 1 large Jalapeño, seeded, cored, cut in strips
- 10 Garlic Cloves, fresh, peeled and smashed
- 3 med. Fresh Tomatoes, chopped
- 1/2 c. Diced Fresh Cilantro
- 2 lrg. Smoked Pork Shanks, cut into quarters
- 4 med. Slices Salt Pork/Fat Back, gives flavor
- 2 tsp. Salt
- 1/4 tsp. Cayenne Pepper (optional)
- 1 tsp. Ground Cumin Powder
- 1/4 c. good Olive Oil
- 1/2 tsp. Fresh Ground Black Pepper
- 1 tsp. Garlic Powder

Directions

1. Clean, sort and rinse pinto beans in cold water and put into deep heavy pot. Add 10-12 c. cold water. Put on stove over a high flame and add all meats.
2. In separate pot add olive oil, then add to pot of beans with remaining oil in pot. Add onions, peppers, tomatoes, cilantro, spices, and seasonings. Stir, cover and lower heat. Cook for 5-6 hrs. Check beans and stir every hr. Taste bean broth to make sure beans are seasoned just right. "Salt" Cook until beans are tender.

Mexican Rice

Ingredients

- 4 Roma tomatoes, cored and quartered
- 1 Onion, peeled and quartered
- 1/3 c. Vegetable Oil
- 2 cups long-grain Parboiled Rice
- 1 to 2 Jalapeño Peppers-stemmed, seeded, minced (optional)
- 2 c. low-sodium Chicken Broth
- 1 Tbsp. tomato paste
- Salt and freshly ground Black Pepper
- 1/2 c. fresh Cilantro or Parsley minced

Directions

1. Adjust oven rack to middle position. Preheat oven to 350°F.
2. In food processor/blender, puree tomatoes and onions until smooth. Measure 2 c. puree, pouring off /discarding excess.
3. Heat oil in a large Dutch oven or a 3-quart saucepan until simmering. Add the rice and sauté, stirring frequently, until light golden in color, about 8 to 10 minutes.
4. Add garlic and jalapeños (if using) and stir until fragrant, about 15 seconds. Stir in tomato mixture, broth, tomato paste, and 1 1/2 tsp. salt. Bring to a boil.
5. Cover & bake until rice is tender & liquid absorbed~30 min.

Mexican Shredded Beef (Carne Deshebrada)

Ingredients

- 1 Boneless Chuck Roast, about 4 lbs; or equivalent (pork, lamb or goat)
- Oil for searing
- 1 or 2 Jalapeños, seeded and chopped
- 1 or 2 Cloves Garlic, chopped
- 1 tsp. Cumin
- 1 Tbsp. Cilantro
- 1 Onion, chopped
- Salt and Fresh Ground Pepper, to taste

Directions

1. Heat up the oil in a large skillet or pot and thoroughly sear the meat on all sides.
2. Put the meat in a crock pot, add the spices you've selected and cook on high for about 5 hours or low for 8 or 9 hours.
3. Remove the meat and allow to cool. When the meat has cooled enough to work with, shred it, using two forks.



Tri Tip with Chimichurri Sauce



Chefs
Chris Southard &
Trae Davis

Ingredients

- 2-3 lb. Beef Tri Tip Roast
- 1/4 c. Salt
- 1/4 c. Pepper
- 1/4 c. Paprika
- 1/4 c. Granulated Garlic
- 1 1/2 c. Italian Flat Leaf Parsley, Finely Chopped
- 1 c. Cilantro, Finely Chopped
- 4 Cloves Garlic, Minced
- 1 Tbsp. Lemon Zest
- 2 Tbsp. Lemon Juice
- 1/4 c. Red Wine Vinegar
- 1/2 c. Olive Oil (or more, to taste)

Directions

1. In a bowl mix together salt, pepper, paprika, and granulated garlic.
2. Rub mixture on surface of tri tip roast and allow to rest for 30 minutes to an hour at room temperature.
3. Smoke meat in an offset smoker for 2 hours or until internal temperature reaches 130° to 135° (for medium rare). Allow to rest for 15 minutes before slicing. Pay close attention to the grain of the meat when slicing.
4. In a separate bowl, combine the parsley, cilantro, garlic, lemon zest, lemon juice, and red wine vinegar to make the chimichurri sauce.
5. Slowly drizzle in the olive oil while stirring. Serve the chimichurri sauce alongside the tri tip roast.



Saffron Chicken



Chefs
Sergio Carrera &
Julian Bernate

Ingredients

- 1/2 tsp. Saffron
- 3 lbs. Chicken pieces
- 3 Tbsp. Ghee or 3 Tbsp. Butter or 3 Tbsp. Oil
- 1 Large Onion, Julienned
- 2 tsp. Gingerroot, finely grated
- 1-3 Fresh Red or Green Chili Peppers, to taste
- 2-3 Cloves Garlic, crushed
- 1/2 tsp. Ground Cardamom
- 1 1/2 tsp. Salt

Directions

1. Toast the saffron strands in a dry pan over a medium heat for about 1 minute, taking care not to burn them.
2. Cool and then crush them with the back of a spoon.
3. Dissolve them in 1 Tbsp. of very hot water.
4. Heat the ghee (or whatever you use) and gently fry the onion, garlic, ginger and chilies until the onion is soft and golden.
5. Add garlic.
6. Add the dissolved saffron to the pan with the cardomom, then add the chicken.
7. Turn the chicken pieces in the mix, coating well.
8. Add the salt, cover and cook for 25 minutes until the chicken is tender.
9. Uncover the pan and continue cooking, turning often until the liquid is almost gone.



A rustic wooden background with various autumn ingredients including apples, cinnamon sticks, star anise, and nutmeg. The word "Desserts" is written in a white, outlined, serif font across the center.

Desserts

Apple Cinnamon Greatness (with a side of heaven!)



Chefs
Will Schaub,
Seth McKinney &
Jesse Shulse

Ingredients

- 2 Medium Apples, Peeled, Cored, & Diced
(about 1 1/2 cups)
- 1 Tbsp. Brown Sugar
- 1/2 tsp. Ground Cinnamon
- 1 Tbsp. Water
- 1 Can Pillsbury Grands! Cinnamon Rolls (5 rolls)
- 5 Tbsp. Unsalted Butter, Melted
- 1/3 c. Packed Brown Sugar
- 1 Tbsp. Heavy Whipping Cream

Directions

1. Preheat oven to 350°. Spray a 9" pie pan with non stick cooking spray.
2. Place the small diced apples, brown sugar, cinnamon, and water into a small bowl, Stir together and loosely cover with plastic wrap. Microwave for 2-3 minutes on high, or until apples are slightly translucent. Drain well.
3. Cut each cinnamon roll into 6 pieces. They'll fall apart a little, that's okay. Sprinkle the pieces evenly in the pan. Once the apples are done, drain them well and sprinkle them over the cinnamon roll pieces.
4. Stir the melted butter and brown sugar together, then pour over the top of the apples and cinnamon rolls.
5. Bake for 28-33 minutes or until cooked through in the center.
6. Just before serving, place the icing that came with the cinnamon rolls in a small bowl. Serve with vanilla ice cream.



BB&T Baby Beignets



Chefs
Greg Martin &
Tim Pavlas

Ingredients

- 1 1/2 c. Lukewarm Water
- 1/2 c. Sugar
- 2 1/2 tsp. Yeast
- 2 Eggs, Slightly Beaten
- 1 1/4 tsp. Salt
- 1 c. Evaporated Milk
- 7 c. Bread Flour
- 1/4 c. Butter
- Canola Oil, for Frying
- Confectioners' Sugar, for Dusting

Directions

1. Mix water, sugar, and yeast in a large bowl and let sit for 10 minutes.
2. In another bowl, beat eggs, salt, and evaporated milk together.
3. Mix egg mixture into the yeast mixture.
4. Add 3 c. of the bread flour to the yeast mixture and stir to combine.
5. Add the butter and continue to stir while adding the remaining flour.
6. Remove dough from the bowl, place onto a lightly floured surface and knead until smooth.
7. Spray a large bowl with nonstick spray. Put dough into the bowl and cover with plastic wrap.
8. Let rise in a warm place for at least 2 hours and place in the fridge to rise overnight.
9. Turn dough out into a floured surface; roll to 1/4" thick.
10. Cut into 2" squares with a pizza cutter.
11. Pour 2-3 inches of oil into a pot; heat to 350° - 370°; don't let it get below 350°.
12. Fry dough, in batches, 2-3 minutes on each side or until golden brown.
13. Dust with confectioners' sugar and serve.

BB&T

Bourbon Salted Caramel Sauce with Apple Slices



Ingredients

- 1/3 c. Water
- 1 1/2 c. Sugar
- 1 Tbsp. Unsalted Butter
- 3/4 tsp. Salt
- 1 1/2 c. Heavy Cream
- 1 tsp. Vanilla Extract
- 1/4 - 1/2 tsp. Bourbon (to taste)

Chefs

Kuy Houser, Justin
Hastings & Clint Cheng

Directions

1. In light-colored sauce pan, combine water, sugar, and salt.
2. Heat on low until sugar dissolves completely into the water.
3. 3. Increase the heat and bring to a boil. Do not stir from now until step 5.
4. After several minutes of cooking, you will start to notice the color change slightly to a slightly darker shade. When you notice the color change, reduce the heat slightly so that it continues to boil but at a slower pace. Watch closely, as the caramel can turn from perfect to burnt very quickly.
5. When the mixture has browned to a medium-dark amber, quickly take it off the heat and stir in the butter,
6. cream, vanilla, and bourbon. Watch out, because it will sputter dramatically at this point!
7. Refrigerate for at least 4-5 hours, which will allow it to thicken.
8. Slice up apples and serve with the cold caramel sauce.



**CHI St. Joseph
Health**

Butterscotch Mini Muffins



Chefs
John Morgan
& Rick Morgan

Serving Size:

60-70 Mini Muffins

Ingredients

- 1 Box Yellow Cake Mix
- 2 c. Sour Cream
- 1 Small Box Instant Vanilla Pudding
- 1/2 c. Vegetable Oil
- 4 Eggs
- 1 pkg. Butterscotch Chips

Directions

1. Preheat oven to 350°.
2. Combine cake mix, sour cream, instant vanilla pudding, vegetable oil, and eggs. Mix well for 4 minutes.
3. Gently stir in butterscotch chips
4. Pour batter into a well-greased and floured mini muffin pan.
5. Bake muffins for approximately 40 minutes.
6. Let cool and enjoy!

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Chocolate Chip Banana Bread



Chef
Jeremy Osborne

Ingredients

- 3/4 c. Brown Sugar
- 1/2 c. Butter, Softened
- 2 Eggs
- 1/2 c. Sour Cream
- 1 c. Mashed Ripe Banana
- 2 c. All-Purpose Flour
- 1 tsp. Baking Soda
- 1/2 tsp. Salt
- 3/4 c. Mini Semi-Sweet Chocolate Chips

Directions

1. Preheat oven to 350°. Lightly grease one 9-inch or two 8-inch loaf pans.
2. Using electric mixer, blend together sugar and butter.
3. Add eggs one at a time, beating well after each addition.
4. Add sour cream. Mix well. Add in banana, and blend well.
5. Sift in dry ingredients, and mix well.
6. Fold in the chocolate chips. Be careful not to over mix.
7. Pour into the pan(s) and bake for 40-45 minutes or until a toothpick inserted into the center comes out clean.
8. Let cool for 15 minutes before slicing or wrapping. This loaf is best when stored in refrigerator. Serves 6.



Deep Fried Chocolate Chip Cookie Dough



**Chefs
James Larkin
& AJ Taylor**

Cookie Dough Ingredients

- 1/4 c. Unsalted Butter, softened
- 1/2 c. Brown Sugar, packed
- 1/4 c. Granulated Sugar
- 1/4 c. of Vegetable Oil
- 1 tsp. Vanilla
- 1 c. All-Purpose Flour
- 1 c. Chocolate Chips

Instructions

1. In a medium bowl, cream together butter, sugars, oil, and vanilla.
2. Mix in flour and chocolate chips until blended.
3. Form into 1 1/2 inch balls and place onto a cookie sheet lined with wax paper. Freeze.
4. Add 2 inches of oil to a medium saucepan or deep fryer and heat to 375F degrees; meanwhile, make the batter below.

Batter & Frying

- 1 1/4 c. All-Purpose Flour
- 1 tsp. Baking Powder
- 1/4 tsp. Salt
- 1/4 c. Granulated Sugar
- 2 tsp. Vegetable Oil
- 1 c. Milk
- 3 c. Vegetable Oil for frying
- Powdered Sugar, optional
- Chocolate or Caramel Sauce, optional

Instructions

1. In a medium bowl, mix together flour, baking powder, salt and sugar.
2. Add milk and oil and whisk until smooth.
3. Dip four cookie balls into batter and gently drop into hot oil; fry for 2-3 minutes until golden.
4. Remove to a plate lined with paper towel and repeat for remaining balls.
5. Drizzle with optional topping and dust with powdered sugar. Serve and enjoy!



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

Delicious Lemon Delight



Chefs
Billy Couch &
Scott McCollum

Ingredients

- 8 oz. Cream Cheese
- 1/2 c. Sugar
- 2 tsp. Vanilla
- 1 Can of Crescent Rolls
- 1 Can Lemon Pie Filling
(or fresh blueberries)

Directions

1. In a bowl, combine cream cheese, sugar, and vanilla.
2. Roll out dough onto a cookie sheet, make horizontal slices on both sides of dough leaving middle un-touched.
3. Spread cream cheese down center of dough, and top with small amount of lemon pie filling.
4. Bring each dough slice over one another to form a braid.
5. Place in oven at 350° for approximately 20 minutes, or until golden brown.
6. Top with glaze of confectioner sugar and milk.



Heavenly Cheesecake



Chefs
Ray Slaughter &
Keith Slaughter

Crust Ingredients

- 8 large (not broken) Graham Crackers, total.
(7 Honey Grahams and 1 Cinnamon Graham)
- 4 Tbsp. Butter
- 2 Tbsp. Sugar

Directions

1. Melt butter, crush graham crackers to really small crumbs; and then mix in sugar.
2. Add in melted butter and mix.
3. Place graham crackers in the bottom of your 9" springform pan. Press and smooth in place with the back of a tablespoon.

Crust Ingredients

- 1 c. of Sugar
- 2-8 oz. pkgs. of Cream Cheese, room temp
- 2 Tbsp. of Flour
- ¼ tsp. of Salt
- 1 tsp. of Vanilla
- 4 Eggs, separated, room temp
- 1 c. of Evaporated Milk, room temp
- 1 Tbsp. of Lemon Juice

Directions

In a mixing bowl, using a paddle attachment, beat cream cheese until smooth. Add sugar and beat until mixture is light and airy. Add flour, salt and vanilla. Add egg yolks, one at a time. Add evaporated milk. Add lemon juice. Between each addition, beat until well combined. Med-low speed is suggested. Beat the egg whites separately, with a whip, until stiff peaks just form. Fold into batter gently. Pour completed batter into pan and bake. I use a water bath for my cheesecakes, but I know some people may prefer a different method. Bake for approximately 1 hour or until just set. Internal temperature should be approximately 145 degrees. Remove from oven. Run a small spatula or paring knife around outside edge. Cool, uncovered on the counter for 2-3 hours. Continue cooling in the refrigerator, uncovered, for an additional 4-6 hours. To serve, remove from pan, allow to reach room temperature and slice. Serve with one of the sauces below.



Mocha Rum Sauce

Ingredients

6 oz. Unsalted Butter
1 1/3 c. Sugar
1 1/3 c. Heavy Cream
8 Tbsp. Unsweetened Cocoa, Sifted
3 Tbsp. Myer's Dark Rum
1/4 tsp. Salt
4 tsp. Instant Coffee
1 tsp. Vanilla Extract

Directions

1. Melt butter in a saucepan.
2. Add sugar, heavy cream, cocoa, 2 Tbsp. rum and salt.
3. Whisk to combine and bring to a boil.
4. Adjust heat to simmer for 5 min, stirring occasionally.
5. Remove from heat and whisk in remaining ingredients.
6. Cool to room temperature before serving.

White Chocolate Sauce

Ingredients

2 c. Heavy Cream
1/2 tsp. Vanilla Extract
8 oz. White Chocolate, Broken into Small Pieces

Directions

1. Heat heavy cream over med-high heat and bring to a boil.
2. Place white chocolate into stainless steel bowl and pour boiling cream over chocolate.
3. Tightly cover with Saran wrap and let stand for 5 minutes.
4. Remove wrap and whisk until smooth.
5. Cool to 40°-45°, and then stir in vanilla. Cover and refrigerate until ready to use. Keep refrigerated for up to 5 days.

Berry Coulis Sauce

Ingredients

12 oz. Fresh or Thawed Berries
1/4 c. Water
5-7 Tbsp. Sugar
1/8 tsp. Salt
2 tsp. Lemon Juice (fresh if possible)

Directions

1. Cook berries, water, salt and 5 Tbsp. of sugar over a medium heat until sugar has dissolved and the berries heated through.
2. Blend mixture until smooth and then strain through a fine mesh strainer.
3. Add in lemon juice and additional sugar to taste.
4. Cover and refrigerate until cold.
5. Stir to recombine before serving. Can be refrigerated and stored for up to 4 days.

Vanilla Bourbon Salted Caramel Sauce

Ingredients

1 c. Brown Sugar
6 Tbsp. Unsalted Butter
1/2 c. Heavy Cream
1 tsp. Vanilla Extract
1 Tbsp. Bourbon
1 tsp. Salt

Directions

1. In a large saucepan, mix brown sugar and butter over a medium-low heat.
2. Whisk for about 7 minutes until mixture thickens.
3. Slowly add heavy cream, vanilla, and bourbon, while continuing to whisk.
4. Raise heat to bring mixture to a boil.
5. Boil for 1 minute, then remove from heat and add salt.
6. Cool for approximately 10 minutes before pouring sauce in storage container. Keep refrigerated for up to 2 weeks.

KB(ark) TX



Chefs
Josh Ninke,
Max Crawford &
Jake Kobersky

Ingredients

- 1 Pkg. (24 oz.) White Almond Bark
- 1 Small Jar of JIFF Crunchy Peanut Butter
- 3/4 Bag Semi-Sweet Chocolate Morsels
- 1 Bag Mini Hard Pretzels
- Parchment Paper

Directions

1. Melt the almond bark in the microwave. Stir in peanut butter and then spread on parchment paper lined cookie sheet.
2. Melt bag of semi sweet chocolate morsels and spread evenly on top of bark. Let cool and place pretzels on top in staggered pattern.
3. Refrigerate overnight/6 hours and break apart with hands or fork.

KBTXMedia

Ken's Bread Pudding w/Spiced Rum Sauce



Chefs
**Jesse Wright &
Wesley Wyatt**

Ingredients

- 1 Large Loaf French Bread
- 1 qt. Half and Half
- 4 Eggs
- 3 c. Sugar
- 2 tsp. Cinnamon
- 1 Tbsp. Vanilla
- 1 c. White Raisins
- 1/2 c. Captain Morgan's Spiced Rum
- 3/4 c. Water
- 1 Stick Butter
- 1 Egg, Scrambled

Directions

1. In a large cup, mix 1/4 c. rum and 3/4 c. water. Add raisins and soak for 45 minutes.
2. Set oven to 350°.
3. In a very large bowl, scramble 4 eggs then stir in the half and half, 2 c. sugar, cinnamon and vanilla.
4. Tear the French bread into ice-cube size chunks, add it to the mix.
5. Drain the raisins, and sprinkle them throughout. Use your hands to mix thoroughly - don't squeeze the bread.
6. Grease a 9x13 glass baking dish thoroughly with some butter.
7. Pour in the bread mixture and bake for 40 minutes.
8. To create the rum sauce, in a double boiler, melt 1 stick of butter and 1 c. sugar until all is dissolved.
9. Slowly add in the scrambled egg while vigorously whisking the mixture. Remove from heat, then whisk in 1/4 c. rum. Makes enough sauce for 10 servings.

The Eagle

Margarita Drops



Chef
Charlie Cortez

Ingredients

- 1 Tub Cool Whip
- 1 Can Sweet Condensed Milk
- 1/2 c. of Key Lime Juice
- 1 Bag Graham Crackers
- 1 Can Ready Whip
- Mini Cupcake Pan
- Mini Cupcake Liners

Directions

1. Mix together the cool whip, condensed milk, and half cup of key lime juice. Place the mixture into a frosting bag.
2. Place the cupcake liners into the pan. Fill the cupcake liners 3/4 full with the cool whip mixture. Chill in freezer overnight.
3. Crush up the graham crackers. Top frozen mini cupcakes with ready whip and sprinkle the graham cracker crumbs on top. Enjoy.



May-Worth Chocolate Chip Cookies



Chefs
Chris May
& Jordan Killingsworth

Ingredients

- 1 c. Butter, Softened
- 3/4 c. Brown Sugar
- 1/4 c. Granulated White Sugar
- 1 Small Pkg. (3.4 oz.) Instant Vanilla Pudding Mix
(can substitute chocolate as well)
- 2 Large Eggs
- 1 tsp. Vanilla Extract
- 2 1/4 c. All-Purpose Flour
- 1 tsp. Baking Soda
- 1 (11 oz.) pkg. Milk Chocolate Chips

Directions

1. Preheat oven to 375°. In a large bowl, mix together the butter, both sugars, pudding mix, eggs and vanilla. Beat with a hand mixer on medium speed until creamy and combined.
2. Gradually add in flour and baking soda to the mixture. Beating on low speed until just combined. Stir in the chocolate chips by hand.
3. Drop batter by Tablespoons onto a cookie sheet. Bake for only ~10 minutes. (They may not seemed fully baked, but they are. Do not over bake!)
4. Remove from oven and let cookies rest and cool on the cookie sheets. No need to transfer to wire racks. Makes 30 cookies per batch.



Merle's Southern Cinnamon Donuts



Chefs
Matt Bobbitt &
Derrick Adams

Ingredients

- 2 Tbsp. Butter, at room temperature
- 3/4 c. Sugar
- 1 Egg
- 3/4 c. Buttermilk
- 3 c. Flour
- 1 Tbsp. Baking Powder
- 1 tsp. Baking Soda
- 1/2 tsp. Nutmeg
- 1/4 tsp. Salt Oil, for Frying
- Cinnamon Mix (1/2 c. Sugar, 2 tsp. Cinnamon)

Directions

1. In a bowl of a standard mixer fitted with a dough hook, beat together butter and sugar and then add in the egg.
2. In a separate bowl, combine flour, baking powder, baking soda and nutmeg.
3. Slowly add buttermilk and flour mixture to the mixing bowl. Knead for a couple of minutes.
4. If dough is too sticky to roll out, add more flour until it is workable. Roll dough out on a floured surface until about 1/4" thick. Cut out donuts using a donut cutter.
5. In a pot, heat the oil to 375° and add the donuts gently to the pot. Fry donuts a few at a time as not to crowd the pot; cooking until golden, about 2 minutes per side.
6. Drain on paper towel lined plate before tossing in the cinnamon sugar mix. Serve immediately.



Over-the-Top Blueberry Bread Pudding



**Chefs
Geoff Christian &
Daniel Hronek**

Serving Size:

12 servings

Ingredients

- 3 Eggs
- 5 c. Heavy Whipping Cream
- 2 c. Sugar
- 3 tsp. Vanilla Extract
- 2 c. Fresh or Frozen Blueberries
- 2 pkg. (10oz. -12oz.) White Baking Chips
- 1 Loaf (1 lb.) French Bread, Cubed

Directions

1. In large bowl, combine eggs, 4 c. whipping cream, sugar and vanilla. Stir in blueberries and 1 pkg. baking chips. Stir in 1-inch bread cubes; let stand for 15 minutes or until bread is softened.
2. Transfer mix to a greased 13 in. x 9 in. baking dish. Bake uncovered at 350° for 50-55 minutes or until knife inserted near the center comes out clean. Let stand for 5 minutes before serving.
3. For sauce, place 1 pkg. of baking chips in a small bowl. In a small sauce pan bring remaining 1 c. whipping cream to a boil. Pour cream over baking chips; whisk until smooth. Serve with bread pudding.



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Salted Caramel Cake Bombs



Chefs
Marty Galow &
Trey Schoenvogel

Serving Size:

24 - 30 Balls

Ingredients

- 1 pkg. Yellow Cake Mix (15.25 oz.)
- Ingredients Listed on Cake Mix Box
- 1 Tub Salted Caramel Frosting (16 oz.)
- 1 pkg. Chocolate Flavored Almond Bark (24 oz.)
- Sea Salt

Directions

1. Bake cake according to directions on the box. Allow to cool.
2. Crumble cake into small crumbs.
3. In a large bowl, combine cake crumbs with 1 c. frosting. Mix thoroughly.
4. Shape cake mixture into 1 inch balls and place on a baking tray lined with parchment paper.
5. Freeze for 15 minutes.
6. In a separate bowl, melt almond bark.
7. Remove balls from freezer and coat with melted almond bark.
8. Quickly place balls back onto parchment paper and top with a pinch with sea salt.
9. Refreeze for an additional 5 minutes. Enjoy!



Sugar Bombs



**Chef
Jack Adams**

Ingredients

- 1 Stick Unsalted Butter, Melted
- 1 Large Egg
- 1 c. Light Brown Sugar, packed
- 1 Tbsp. Vanilla Extract
- 1 1/2 c. Crushed Honey Graham Crackers, crushed
- 1/2 tsp. Salt
- 1 c. Semi-Sweet Chocolate Chips
- 36 Rolo Candies (approximately)

Directions

1. Preheat oven to 350°. Line 8"x 8" baking pan with foil (or not!), spray with cooking spray, set aside.
2. Add butter to a large microwave safe mixing bowl and heat to melt butter, about one minute. Wait momentarily before adding egg so you don't scramble it. Add egg, brown sugar, vanilla and whisk till smooth.
3. Add crushed crackers and salt. Stir, but don't over mix. Add chocolate chips & combine.
4. Pour about 60% of the batter into the prepared pan so that the bottom is covered fairly thinly. Set remaining batter aside.
5. Evenly place the unwrapped Rolos in pan on top of the batter – large flat side down. Drop remaining batter over Rolos and spread the blobs of batter together. You won't have complete coverage, but the batter will expand to fill in the gaps.
6. Bake for about 22 min., or until the top is set in center; don't over bake! Place the pan on a wire rack to cool for at least 90 min.* before cutting into squares. Bombs should keep for a week in an air tight container. *Bombs, while still pretty warm, are excellent over Blue Bell vanilla ice cream!



Vanilla Brotein Meal Replacement



Chefs
Ron Fox &
Paul Dorsett

Ingredients

- 4 c. Vanilla Ice Cream
- 2 tsp. Vanilla Extract
- 2 c. Milk
- 2 Scoops Protein Powder
(any protein powder you choose)

Directions

1. In a blender combine ice cream, vanilla extract, milk and protein powder. Blend until smooth.
2. Serve immediately.



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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 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: 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: John Morgan - Pepper Lawson Construction

Past Winners

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: 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: 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: John Morgan - Pepper Lawson Construction

2016

Appetizers/ Salads/ Sides: Jeff Horak, Omar Espitia, & Josh Symank - Heart and 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: 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: John Morgan - Pepper Lawson Construction

We think
YOU'RE awesome!

Heather Simmen and Jody Ford
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 11 years of the event.

Jennifer Miksch for taking the
official pictures for
the event the past 7 years.