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COOKBOOK
2020

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Health**

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CHI St. Joseph Health

We've been cooking up *SUCCESS* for our teachers and students for over 20 Years!



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

The Education Foundation is a non-profit, tax-exempt
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Contact Teresa Benden
Director
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Thank You Celebrity Chefs!

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

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

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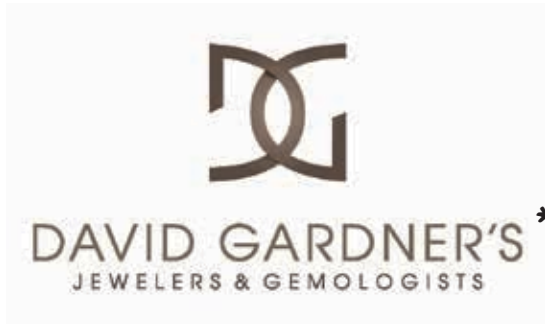


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Appetizers,
Salads
and
Side Dishes



B&P TB in SPICY VEGGIE SAUCE



Chefs
**Charles White &
John Morgan**

Ingredients

Tamale Balls

1½ lb. ground beef
1½ lb. ground pork
1½ c. corn meal
¾ c. apple juice
½ c. flour
2 tsp. garlic powder
3 tsp. chili powder
2 tsp. cumin
2 tsp. salt
2 tsp. cayenne pepper
2 tsp. cajun seasoning

Sauce

60 oz. V-8 Juice
2 tsp. chili powder
2 tsp. cumin
1 tsp. salt
1 tsp. cayenne pepper
1 tsp. cajun seasoning
1 tsp. sugar

Directions

1. In a large bowl combine the first 11 ingredients.
2. Form into 1" balls and set aside.
3. In a large pot combine remaining 7 ingredients for the sauce.
4. Add the formed balls to the sauce and cook over low heat for 1½ to 2 hours.
5. Makes about 60 meatballs.

webber
commercial

Master Chef Sponsor

Backyard BBQ Sundae



Ingredients

Summer sausage, cubed
BBQ Sauce - Mix Sweet Baby Rays,
Worcestershire, some jalapeños or other
spices in lieu of jalapeños, red pepper
Tater Tots – can fry or bake
Shredded cheese
Jalapeño or tomato on top

Chefs

**Austin Jones, Chuck
Konderla & Mark Riggins**

Directions

1. Cube summer sausage and fry it to render the fat.
2. Add BBQ sauce to the meat. Set aside.
3. Take a cup/bowl, place tater tots in the bottom.
4. Add BBQ summer sausage on top of it.
5. Sprinkle with cheese.
6. Put the tomato or jalapeño on top.
7. Enjoy!



**CHI St. Joseph
Health**

Top Chef Sponsor

Bacon Bomb Crackers



Ingredients

- 8 slices bacon
- 1 pinch black pepper, ground
- 1 c. brown sugar
- 1 pinch cayenne pepper
- 1 pkg. butter crackers (like Townhouse or Club crackers)

Prep Time: 5 min.

Total Time: 25 min.

Chefs

Joshua Rhine & Greg Smith

Directions

1. Heat the oven to 350°F/175°C.
2. Line a baking sheet with parchment paper or aluminum foil.
3. Align crackers on a wire rack set into a lined baking sheet. (Leave a little space in between the crackers for the bacon, as it will hang over the edges of the crackers.)
4. Slice the bacon into thirds or fourths (depending on the length and shape of your crackers). Place a piece of cut bacon lengthwise on each cracker.
5. Sprinkle a generous amount of brown sugar on top of the bacon-topped crackers (about 1 heaping teaspoon per cracker). Then lightly sprinkle with cayenne and black pepper.
6. Bake 15-20 min. or until brown sugar begins to melt and bacon becomes crisp. Allow crackers to cool on wire rack before eating.
7. Makes about 30 crackers.



Cemino Chili Dip



Chefs

**Christopher Nunley, Roby
Sommerford & Mike Lucas**

Ingredients

- 1 - 8oz. pkg. cream cheese, softened
- 1 - 15 oz. can chili or homemade
- 1 - 10 oz. can diced tomatoes with green chili peppers

Directions

1. Stir together all ingredients until thoroughly blended.
2. Warm it up and serve hot.
3. Enjoy with your favorite chip or cracker.



College View Cracklins



Chefs

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

Ingredients

- 1 lb. skin on pork belly
- Creole seasoning (Slap Ya Mama)
- Pork lard

Directions

1. Cut the pork belly into 1- and 1/2-inch cubes. Allow to dry uncovered in the refrigerator overnight.
2. Place pork belly bits into large cast iron pot and just cover with the lard. Heat to 225° - 250°.
3. Slowly cook the pork belly bits stirring frequently until the fat has rendered

and the cracklins start to turn tan brown in color. This can take up to an hour. Be sure to constantly monitor your temperature.

4. Remove the pork belly and drain on a roasting rack or paper towels.
5. Increase the heat until the oil is 375° - 400° degrees and re-fry the pork belly for 3-5 minutes or until crispy and golden brown.
6. Remove the cracklins and drain on roasting rack then toss the cooked pork belly with the seasoning mixture and serve. Yields 4-6 Servings.



Corn Casserole



Chefs

Don Weir & Kevin Bradford

Ingredients

- 3 cans corn (6.6 lb. cans)
- 6 – 8 oz. bricks cream cheese
- 9 cans chopped green chiles
- 1 bag bacon pieces

Directions

1. Mix all ingredients except bacon into 2-3 full steam pans.
2. Bake at 325 for about 30 minutes.
3. Remove from oven and stir in bacon pieces.
4. Return to oven for 10-15 more minutes.
5. Enjoy!



Deluxe Barbecued Beans



Chefs

Ken Dupre & Jesse Wright

Ingredients

- ½ lb. bacon
- 1 large onion, chopped
- 1 bell pepper, chopped
- 1.5 lb. ground chuck
- 1 tsp. minced garlic
- 2 cans Bush's Original Baked Beans-(28 oz)
- 1 can Bush's Maple Cured Bacon Flavored Beans (28 oz.)
- 1 tsp. yellow mustard
- 1 bottle KC Masterpiece Original Barbecue sauce
- Salt to taste

Directions

1. Cook bacon in a large stock pot over medium high heat. Remove the bacon to drain on paper towels, leaving the drippings in the pot.
2. Add the chopped onion and bell pepper and sauté for five minutes, then add the ground chuck and minced garlic.
3. Once the meat is cooked, remove from heat and pour the meat and vegetable mix into a fine colander to drain for a couple of minutes. While the mix is draining, coarsely chop the cooked bacon.
4. Return the drained meat mixture and chopped bacon to the pot, turn heat to medium high.
5. Open all three cans of beans, pour out a little of the excess liquid, and empty contents into the pot. Add the mustard and gently stir to mix.
6. Continue gently stirring occasionally until the mixture just starts to bubble.
7. Stir in about one-third of the barbecue sauce, reduce heat to simmer for 30 minutes, stirring occasionally.
8. After simmering, sample the beans and add more sauce or salt to taste.

The Eagle
Private Chef Sponsor

Every Mann's Salsa



Chef
Jeff Mann

Ingredients

- 64 oz. crushed tomatoes
- 4 green chilies
- ¼ c. chopped onion
- ½ c. clove garlic
- 1 Tbsp. salt
- 2 Tbsp. sugar
- ¼ c. white vinegar
- 2 or more jalapeños

Directions

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

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

Double the recipe to create several jars to enjoy later or to give as gifts. Refrigerate any unused salsa or extra salsa.



FRANK'S RedHot Dip



Chef
Jeremy Capps

Ingredients

- 2 c. shredded cooked chicken
- 1 (8oz. pkg.) Philadelphia cream cheese, softened
- 1/2 c. FRANK'S RedHot Buffalo Wing sauce or FRANK'S RedHot original flavor
- 1/2 c. ranch dressing
- 1/2 c. cheese of choice (i.e. shredded casserole blend with cheddar)

Directions

1. Add all ingredients in a saucepan and slowly heat to dip consistency.
2. Stir often.
3. Serve with chips.

NOTE: Can also be prepared in a slow cooker.



Freakin' Dang Quesadilla *Featuring Smashed Tots*



Chefs

Mike Williams & Jason Pratt

Ingredients

- 1/3 cup quesadilla cheese. Can substitute most any type of melting cheese.
- Two flour tortillas (Burrito Size)
- ¼ Tbl. of butter
- Three Tater Tots

Directions

1. Cook Tater Tots per package instructions.
2. Smash Tater Tots into tiny pieces. (Best if smashed in a pocket)
3. Heat griddle to Medium.
4. Butter one side of each tortilla. Place on griddle butter side up.
5. Heat both tortillas for 30 seconds and flip onto the butter side.
6. Add cheese on top of one of the tortillas.
7. Sprinkle the tots on top of the cheese.
8. Top with other tortilla and cook for 30 seconds.
9. Flip and cook until golden brown.
10. Remove Tortilla and let cool for 30 seconds.
11. Cut into 10 pizza style slices and enjoy!



Herr Halling and Hahn's - Käsegenuss



Chefs

Doug Hahn & Derek Halling

Ingredients

- 1 lb. cheddar cheese (cubed)
- 1 Tbsp. Worcestershire sauce
- 1 1/2 tsp. spicy mustard
- 1 clove minced garlic
- 1/4 tsp. salt
- 1/16 tsp. mustard salt
- 1/8 tsp. black pepper
- 1/8 tsp. white pepper
- 2/3 c. Shiner Bock beer
- pretzels as needed

Directions

1. Use food processor until cheese is finely chopped, about 1 minute.
2. Add all ingredients except the beer.
3. Gradually add beer while mixing until smooth (about 1.5 minutes).
4. Refrigerate, covered, up to 1 week. Serve with crackers.

Yield: 2 1/2 cups

DH2 Culinary Initiatives



it's like DH, but better!

Jack's Fresh Salsa



Chef
Jack Adams

Ingredients

- 3-4 packages of sweet cherub cherry tomatoes
- 1 medium sweet onion
- 2-4 medium jalapeños – add one at a time to determine your spicy level
- 1 c. cilantro
- 1/4 c. apple cider vinegar
- Salt & pepper to taste
- OPTIONAL: 2 cloves minced garlic

Directions

1. Put about half the ingredients in a blender to puree then add the rest.
2. Serve at room temperature or refrigerate up to two weeks.
3. Serving suggestions: Really good on homemade enchiladas, hint of lime chips or Maria's homemade tamales!

NOTE: This salsa is naturally pretty sweet because of the cherry tomatoes. Other tomatoes can also be used. Best if straight from the garden!

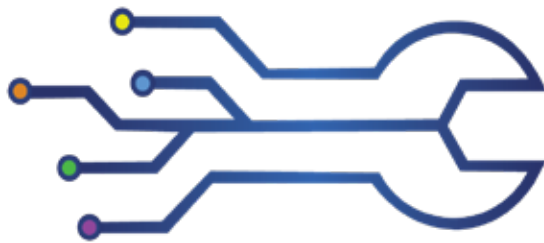


Mandalorian Chicken



Chefs

Chris Dawson & Ian Soares



TECHNOLOGOUS

Mandalorian Sauce...

- 1 c. mayonnaise (240g)
- ½ c. creole mustard (168g)
- 2 Tbsp. lemon juice
- 1 tsp. Worcestershire sauce
- ½ tsp. kosher salt
- ½ c. green onion tops (finely sliced)

Whisk all ingredients except the green onions. Add the green onions and mix lightly.

Tatooine Chicken...

- 2 lb. chicken tenders
- Tony's (to taste)
- Season tenders with Tony's. Bake @ 400° till done – 15-20 minutes, internal temperature of 160°.
- Cool slightly and slice into chunks. Mix warm chicken chunks with enough sauce to coat then refrigerate.

Salad...

- Iceberg Lettuce (shredded)

Serve...

Place shredded lettuce on plate. Top with sauce coated chicken. Spoon extra Remoulade Sauce over chicken and lettuce. Serve.

*** Suggestion: serve garlic bread on the side

Pimento Cheese Perfection



Chefs
**Ray Slaughter &
Keith Slaughter**

Ingredients for Pickled Ramps

2-1/2 lbs. of scallions, cleaned, green tops (above where it's green/white) and root ends removed	1-1/4 c. sugar
10-15 cloves of garlic	1-1/2 tsp. coriander seeds
1/4 c. of 1/2"-inch thick sliced jalapeno peppers, seeds included	3/4 tsp. fennel seeds
1-1/4 c. cider vinegar	3/4 tsp. whole black peppercorns
1-1/4 c. water	3 whole cloves
1-1/4 c. rice wine vinegar	1-1/2 star anise
	1 cinnamon stick
	1 green cardamom pod, cracked
	1 fresh bay leaf

Directions for Pickled Ramps

1. Sterilize three-quart canning jars, along with rings and lids. Combine all the ingredients in a large stainless-steel pot and bring to a boil over high heat. Remove the pot from the heat.
2. Divide the mixture between the canning jars. Wipe the rims and threads clean. Place the lids and rings on the jars and tighten the rings. Cool the jars on a clean dish towel or a rack, not directly on the countertop.
3. Refrigerate for 1 week before eating to allow the scallions to cure. Unopened, they will keep for up to 4 months in the refrigerator. Once opened, they will keep for 3 weeks in the refrigerator. They can also be processed by hot-water-bath canning procedures. Process for 10 minutes. Properly sealed, the jars will keep in a cool, dark place for up to 6 months; refrigerate after opening.

Rest of Recipe for Pimento Cheese on next page



And now for the Pimento Cheese!

Ingredients

3 large pimento peppers (about 12 oz.); see note below	1/8 tsp. cayenne pepper
4 oz. cream cheese, at room temperature	1/8 tsp. freshly ground white pepper
1/2 c. mayonnaise	1/8 tsp. smoked paprika
1/2 tsp. hot sauce (something that consists of peppers, salt and vinegar)	1/4 c. Pickled Ramps (or pickled scallions/garlic from above), chopped, plus 1/2 c. of the brine; see note below
1/2 tsp. kosher salt	1 lb. sharp cheddar cheese, grated on the large holes of a box grater
1/4 tsp. sugar	

Directions

1. Roast the peppers over an open flame on a gas stovetop, one at a time or place on a baking sheet under the broiler, until blistered on all sides. Transfer peppers to a bowl and cover with plastic wrap.
2. Allow them to steam until cool enough to handle. Peel the blackened skin off and cut lengthwise in half. Scrape away seeds and membrane – then dice the peppers.
3. Put the cream cheese in a medium bowl and beat until softened (you could also use a stand mixer).
4. Add the mayonnaise and mix well. Add the hot sauce, salt, sugar, cayenne pepper, white pepper and smoked paprika and stir. Add the ramps (scallions/garlic), brine and cheddar cheese and stir.
5. Fold in the diced pimentos. Cover and refrigerate until ready to serve. Tightly covered, it will keep for 3 days in the refrigerator (if you can stay out of it!) Using a stand mixer will make it creamier.

*If you can't find fresh pimento peppers, substitute 12 oz. jarred whole pimentos, drained and diced. Don't use jarred, chopped pimentos! Add garlic to taste; there should be just a hint of garlic in the final product. The brine itself may provide all the garlic flavor you need. Taste before adding pickled garlic!

Romaine Calm Caesar Salad Cups

Ingredients

- 12 slices good quality white bread
- 3 Tbsp. olive oil
- ½ tsp. dried basil
- ½ tsp. garlic powder
- ¼ tsp. salt
- 1 bag (7.2 oz) Caesar salad
- ¼ c. Parmesan cheese



Chefs

Stan Jones & Josh Newton

Directions

1. Heat oven to 350 degrees. Spray 12 regular-size muffin cups with cooking spray.
2. Remove crust from bread. Roll slightly with rolling pin. In bowl, mix olive oil, basil, garlic powder and salt then brush on to bread.
3. Press one slice of bread into each cup, oil side up. The edges should hang over.
4. Bake 10 minutes or until crisp and golden brown. Remove from pan and cool completely.
5. Spoon salad into bread cups and sprinkle with parmesan cheese.

Dexter & Co
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Private Chef Sponsor

Savory Bacon Twists



Chefs

Greg Martin & David Helms

Ingredients

- 2 sheets puff pastry
- 1/2 c. shredded cheddar cheese
- 20-22 bacon strips
- 1 egg, lightly whisked
- 2 Tbsp. sesame seeds
- 1 c. shredded cheddar cheese
- 1 c. shredded mozzarella cheese
- 1 c. cream cheese
- 1/2 tsp. Dijon mustard
- 1/2 tsp. garlic salt
- 1 c. beer (we used Budweiser)
- 2 Tbsp. freshly chopped parsley
- 1/2 tsp. dried chili flakes

Directions

1. Preheat the oven to 400 degrees Fahrenheit. Line 2 large baking trays with non-stick baking parchment. Unroll the pastry sheets with the wide end facing you. Sprinkle on the shredded cheddar. Arrange the bacon on top of the cheese, so it's almost touching, but not overlapping. Slice the pastry into strips, in between each bacon strip.
2. Twist each of the pastry strips so you get an even twist.
3. Place the twists on the two baking trays (not too close, as they will expand in the oven). Brush any pastry you can see with the whisked egg and sprinkle with sesame seeds.
4. Place in the oven for 20-25 minutes, until the pastry is golden brown and the bacon is crisp.
5. While the pastry twists are cooking, make the dip. Place all of the ingredients, except the beer, parsley and chili flakes, into a saucepan. Heat on medium until melted and thickened. Add in the beer and stir again, then simmer gently for five minutes. Pour into a heat-proof serving dish, then place under the broiler until the top is slightly charred. Carefully remove from the grill and sprinkle with parsley and chili flakes.
6. Serve the bacon-pastry twists and beer-cheese dip together.
Mmmmm, dippy cheesiness!



Now Truist

Gourmet Chef Sponsor

Shrimp Ceviche



Chefs

Blake Osina & Chase McClain

Ingredients

- 1 lb. raw shrimp, peeled and divined
- 1 cucumber – diced into small chunks
- 2 small tomatoes – diced into small chunks
- 1/2 avocado, diced into small chunks
- Lime juice – about 5 limes or more as needed
- 1/3 white medium onion
- 2 serrano or jalapeno peppers, finely chopped – seeds optional
- 1/3 c. of fresh cilantro, finely chopped
- 1 c. of Clamato tomato juice or V8 tomato juice
- Salt & pepper to taste
- Ketchup according to taste, optional

Directions

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

Notes

- Marinating the shrimp with the lime juice is the cooking process.
- Make sure to use real lime juice. Do not use lemons. The lime juice is more acidic, and it's needed to cook the shrimp thoroughly.
- I like to add a little ketchup as well since the sweetness of it magnifies all the flavors! Don't be afraid to try it.



Gourmet Chef Sponsor

Texas Country Corn in a Cup

AKA "T Triple C"



Chefs

**Hector Acevedo, Joe Valdez
& Ditz Rabel**

Country Cream Corn Ingredients

- 32 oz. frozen corn/fresh roasted corn
- 8 oz. cream cheese cut into 1" cubes
- 1 c. of heavy whipping cream
- 1/4 c. of unsalted butter
- 2 Tbsp. sugar
- 1/2 tsp. freshly ground black pepper
- 1/4 tsp. kosher salt

Directions

1. Stir whipping cream, cream cheese, butter, sugar, salt, and pepper together in a slow cooker set to high stirring regularly until the cheese and butter are melted completely into the sauce about 10 to 15 minutes.
2. Then stir corn in to the cream mixture and cook on low for 4 hours.
3. Once the brisket has rested chop into small pieces and place into cream of corn.
4. Enjoy!

Smokey Southern Brisket Ingredients

- 10 to 13 pound brisket
- 1 can of pineapple juice 46 oz.
- Saltgrass Steakhouse Seven Seasoning

Directions

1. Trim excess fat from brisket leaving a 1/4 inch around the meat when possible, damp dry with paper towel, season brisket with steak seasoning all around and make sure you get a good coating on meat.
2. Once brisket is covered inject with pineapple juice everywhere possible and infuse inside of meat.
3. Let rest then place on smoker at 225 degrees for 1 1/2 for each pound.
4. Once internal temp reaches 190 degrees take it out and let it rest for 2 hours. Start cooking cream of corn 2 hours before the end of the cooking time for the brisket so that it is ready once you let the brisket rest for 2 hours.



Iron Chef Sponsor

The Chimi-Tiquo



Chef

Josh Benn & Jay Wilhite

The Chimi-Tiquo is an original recipe conceived from two other well known and popular Mexican dishes: The Chimichanga and the Taquito. We start with a mixture of the following (that will make 20 Chimi-Tiquos):

Ingredients

12 oz. Monterey Jack cheese
12 oz. cream cheese
3 large sweet yellow onions, sautéed
16 oz. grilled and shredded chicken
6 jalapeño peppers, finely chopped & lightly sautéed

Directions

1. Combine all ingredients in a mixing bowl.
2. Using HEB's freshly made 10" flour/corn tortillas, place approximately 2 oz. of the mixture, spread evenly and rolled up tightly and secured with a toothpick.
3. Place Chimi-Tiquos in a deep fryer for approximately 2 minutes.
4. Remove from heat and allow to slightly cool then keep warm for serving.

The Dipping Sauce

One part Ranch dressing, one part sour cream with pureed cilantro and jalapeños. Although this dish could be prepared as a meal along with traditional Mexican sides, for the purpose of this event, they will be served as an appetizer. Each Chimi-Tiquo will be cut into three pieces (with the ends cut off for a uniform presentation). This particular ingredient portion sizes will make approximately 60 individual, 3 bite size morsels.



The Benn Law Group

Tiger Bait Boudin Balls



Chefs
**Brandon Sears &
Jared Salvato**

Ingredients

3 to 4 lbs. boudin
1 ½ c. panko bread crumbs unseasoned or crushed crackers
1 tsp. salt
2 tsp. cajun seasoning
½ Tbsp. black pepper
½ tsp. garlic powder/granules
1 tsp. onion powder
1/8 tsp. cayenne pepper or spice it up!
8 oz. Pepper jack cheese block, cubed
1 egg
1/2 c. milk
Flour for first coating
Oil for frying

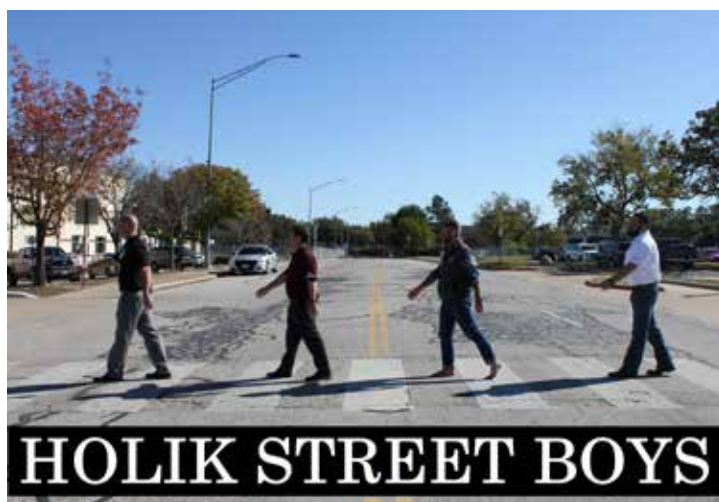
Directions

1. Mix the Panko bread crumbs with the salt, seasoning, black pepper, garlic powder, onion powder and cayenne pepper.
2. Using the store purchased boudin variety, remove the meat mixture from the casing using these steps: For easy handling, chill the boudin. Using scissors or the point of a knife, slit the casing across the length of the boudin. Cut the link in two or three inch sections; if you want larger boudin balls cut in larger pieces.
3. Cut the pepper cheese block into approximately 1 inch X ¾ inch cubes depending on the size of the boudin balls.
4. Make an indentation in the boudin piece and place the cheese in the center. Gently mold the boudin around the cheese into a round ball. Or shape the boudin in the cup of your hand, place the cheese in center and close into ball.
5. Dip balls in an egg wash of egg and milk and then roll in flour.
6. Fry the balls in oil until golden brown.

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Ultimate Jalapeño Poppers



Chefs

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

Ingredients

- 15-20 jalapeños (pickled or fresh)
- 14-16oz. pkg. cream cheese (non-whipped)
- 2-16oz. pkgs. bacon
- 4 Tbsp. Worcestershire Sauce
- To taste Tony Chachere's Original Creole Seasoning
- 15-20 toothpicks
- 1-20 oz. pkg. Jimmy Dean Sausage

Directions

1. Set cream cheese out and allow to soften, easier to stuff the jalapeños. Next, cut the stems off all the jalapeños. If using pickled jalapenos, set aside the jalapeño juice. Then, core the jalapenos, being careful not to puncture the exterior of the jalapeño.
2. Brown the Jimmy Dean Sausage, drain and mix with cream cheese.
3. Slice the jalapeños in half and fill the jalapeños with sausage/cream cheese mixture.
4. Take the bacon and wrap the stuffed jalapeño covering the top of the jalapeño, if possible. Place a toothpick through the middle of the jalapeño, securing the bacon to the jalapeño on both sides. Place the jalapeño in a foil pan.
5. Repeat steps of securing the bacon to the jalapeño until all the jalapeños are completed.
6. Marinate with Worcestershire sauce. For added flavor, pour jalapeño juice over the bacon wrapped jalapeños. Season with Tony Chachere's Original Creole seasoning. Let marinate in the refrigerator for 24 hours for best flavor retention.

Grill

1. Place charcoal on one side of the pit. Light the charcoal; use lighter fluid if
2. needed. Allow lighter fluid to burn off and charcoal to burn down to hot coals.
3. Place jalapeños on the opposite side of the coals. Turn jalapeños as needed.
4. Once bacon appears cooked, remove from pit and place on serving platter. Allow to cool briefly, as the cream cheese will be extremely hot.
5. Serve and enjoy.

*Modification: A modification to this recipe is to substitute Chorizo breakfast sausage. Brown the sausage and remove to a mixing bowl. Mix with cream cheese. Use this mixture as your jalapeño stuffing.



Vegas Veggie Dip

Ingredients

- 1 container (16 oz.) sour cream
- 1/2 c. mayonnaise
- 1 pkg. Knorr Vegetable recipe mix
- optional - 1 Tbsp. of buffalo sauce

Directions

1. Combine all ingredients.
2. Serve with your choice of chips, crackers, or veggies to dip this awesomeness!



Chefs
**Ron Fox &
Paul Dorsett**



*Soup
and
Chili*



Albert Agnor's World Championship Chili



Chefs

**Tom Pool, Tyson Voelkel &
John Huser**

Ingredients

2.5 lbs. ground meat
4 c. canned tomatoes
1 lb. Albert Agnor's Championship Chili Mix
4 c. water

The official recipe below serves 100 bowls of chili (our team will make multiple batches to provide 1,000+ 2oz. servings at the event)

25 lbs. ground meat
3 -#10 canned tomatoes
3.5 lbs. Albert Agnor's Championship
Chili Mix
3 - #10 cans of water

Winner of the 1976 Championship Chili Cookoff in Terlingua, Texas. Albert Agnor, Texas Aggie Class of 1947, won the cookoff with his chili recipe that had been in his family for 4 generations. Since then, his famous chili has been featured in Southern Living, People Magazine, Forbes, Dallas Times Herald, Discover Magazine and the Chicago Tribune. Albert's chili also inspired the Texas Legislature to declare Chili the "Official Dish of Texas" in 1977.

Directions

1. Brown the meat.
2. Drain.
3. Add tomatoes, seasoning and water in a pot with the meat and heat until mixed thoroughly.

And people would buy the seasoning from <http://www.agnorchilimix.com/products.htm>



Doc's Chili



Chefs

**Brandon Marler & Joel
Richards**

Ingredients

- 1.5 lb. venison (or meat of choice)
- 14.5 oz. black chili beans
- 14.5 oz. white chili beans
- 14.5 oz. red chili beans
- 14.5 oz. diced tomatoes
- 2 Tbsp. chili powder
- 1 tsp. onion powder
- 1 tsp. garlic powder
- Salt and pepper

Directions

1. Brown meat in a pan to liking.
2. Drain majority of fats/grease after browning, leaving a small amount for leaner meat and taste.
3. Combine meat with remainder of ingredients.
4. Simmer, then enjoy!



Hearty Chicken Gumbo



Chefs

Geoff Christian & Andrew Orr

Ingredients

1 Tbsp. vegetable oil	1 tsp. gumbo file powder
1 oz. diced bacon	1 tsp. Worcestershire
1/4 c. diced yellow onion	1/2 tsp. Tabasco
1/4 c. diced celery	1/8 tsp. ground black pepper
1/4 c. diced green pepper	1/4 tsp. Kosher Salt
2 Tbsp. garlic	1/4 tsp. dried thyme
2 Tbsp. all purpose flour	1 each dried bay leaf
1 Tbsp. low sodium chicken base 2 1/3	1 c. frozen cut okra
c. water	1/2 c. cooked white rice
1/2 c. canned diced tomatoes	2 tsp. fresh chopped parsley
1/2 c. diced chicken	
1/2 c. diced smoked sausage	

Directions

1. In stockpot over medium-high heat, heat oil. Add bacon. Saute bacon until lightly browned, 3 to 5 minutes.
2. Add onion, celery, green pepper and garlic. Saute until onion is translucent, 3 to 5 minutes.
3. Reduce heat to medium. Add flour. Whisk until well blended. Cook, whisking often, until medium brown, 10 to 12 minutes. Stir in base.
4. Add water and tomato. Whisk until well blended. Cook, whisking constantly, until mixture thickens and boils. Add remaining ingredients except okra, White Rice and parsley. Return to a boil. Reduce heat. Simmer 15 minutes.
5. Add frozen okra. Return to a boil. Reduce heat. Simmer until okra is tender, 3 to 4 minutes. Discard bay leaves.
6. When ready to serve add rice and parsley.



Baylor Scott & White
HEALTH

Gourmet Chef Sponsor

Matt & Jeff's "Can't Be This Easy" Chili



Chefs

Jeff Durand & Matt Woods

Ingredients

- 3 lbs. stew meat (beef, pork, or lamb)
- 2 tsp. high-heat cooking oil
(peanut, avocado)
- 1 tsp. kosher salt
- 1 12oz. darker beer (ale, bock, stout)
- 1 16oz. salsa container (any brand)
- 1 oz. tortilla chips (broken or whole)
- 2 chipotle chiles
- 2 jalapeno chiles
- 1 Tbsp. adobo sauce
- 1 Tbsp. tomato paste
- 1 tsp. chili powder
- 1 tsp. cumin

Directions

1. Toss the meat in a large bowl with the oil and salt.
2. Brown the meat in smaller batches (approximately 2-3 minutes each batch) in Dutch Oven or similar large cooking pot (must be appropriate for an oven as well). Set aside.
3. Deglaze the pot with all of the beer, scraping all of the bits from the sides and bottom of the container. Stir in all the other ingredients and bring to a boil.
4. Once a boil is reached, place the container in an oven set at 350 degrees. Let cook for two to two-and-a-half hours (until the meat falls apart on a fork), stirring at least once every 30 minutes.
5. Let sit for at least 30 minutes before serving. Serve with any sides you would like—cheese, cornbread, etc.



PROSPERITY
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Meat Lovers Venison Chili



Chefs

Bob Leland & Rainer Fink

Ingredients

- 2 – 52 oz. Ranch Style Beans
- 4 – 10 oz. Rotel Original Tomatoes
- 2 – 28 oz. diced tomatoes
- 4 – 15 oz. sweet corn (drained)
- 6 lbs. ground beef (90% lean - don't drain the fat!!)
- 6 lbs. Slovacek Venison Breakfast Sausage (don't drain the fat!!)
- Jalapeño powder to taste (we dry/grind our own jalapeños)
- Salt to taste

Directions

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

Hidden Lake Ranch

Pork Verde



Chefs

Randy Trenary, Kyle Ervin & Mark Nolan

Ingredients

- 3 lbs. pork loin or pork shoulder , trimmed of fat and cut into 1" pieces
- Salt and freshly ground black pepper
- 2 Tbsp. oil (vegetable or canola oil)
- 1 large yellow onion , chopped
- 3 cloves garlic , minced
- 1/2 Tbsp. ground cumin
- 1/2 Tbsp. dried oregano leaves
- 2 c. low-sodium chicken broth
- 4 fresh poblano chiles , seeded and sliced in half
- 2 fresh jalapeño peppers , seeded and sliced in half
(*see note)
- 1.5 lbs. fresh tomatillos , husks removed
- 1/2 c. fresh cilantro , coarsely chopped

Directions

- Season pork pieces on all sides with salt and pepper.
- Heat a large stock pot over high heat. Add oil. Once hot, sear the pork pieces until browned on all sides.
- Remove the pork from the pot. Add a little additional oil to pan, if needed.
- Add onion and saute until tender. Add garlic and cook for 30 seconds.
- Stir in the cumin and oregano. Return pork to the pot and add the chicken broth.
- Reduce heat to medium-low, cover, and simmer for 2-4 hours.
- Meanwhile, make the sauce.
- Place rack on second to top level of oven and turn the oven to high broil.
- Lightly spray a jelly roll pan with cooking oil. Wash the poblano peppers, jalapeños and tomatillos.
- Slice the tomatillo and both types of peppers in half, and remove stems. Seed the peppers and remove the white veins inside if you do not want the chile verde to be very spicy. (See my note below about spice level). Do not seed the tomatillos.
- Place the poblano peppers, jalapeño and tomatillos on baking sheets cut side down. Broil for about 7-10 minutes or until browned.
- Immediately place peppers in a plastic bag and tie the bag. Allow them to steam for 5 minutes, and then peel off their outer layer of skin. (It should come off easily)
- Add the peppers, tomatillos and cilantro to a blender and puree.
- Add mixture to the pot with the pork and cook everything together for an additional 30 to 45 minutes.
- Serve with tortillas, and a side of Mexican rice and beans.

Notes

Jalapeno spice level:

Very Hot: do not remove seeds and veins from jalapeños.

Medium-hot: leave the seeds and veins in one whole jalapeños.

Mild: leave seeds and veins in half of a jalapeños.

Extra mild: remove all seeds and veins from jalapeños.

To Make Ahead:

Make through step 6. Allow to cool for 15 minutes. Chill uncovered until cold, then cover and keep chilled. When ready to eat, add salsa verde and bring to a simmer. Simmer for 30-45 minutes.

Can be made 3 days ahead.



CAPSHER
TECHNOLOGY

Taco Soup



Chefs

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

Ingredients

- 1 lb. 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 slow simmer for 1 hour or more.
4. Eat and enjoy!



Entrées



Burnt Ends



Chefs

Nathan Anz & Joseph Hill

Ingredients

- 1 c. brown sugar
- 1 c. sugar
- ½ c. salt
- 1/3 c. ancho chili powder
- ¼ c. paprika
- 6 Tbsp. black pepper
- 3 Tbsp. ground cumin
- 3 Tbsp. garlic powder
- 3 Tbsp. onion powder
- 1 Tbsp. cayenne pepper
- Brisket

Directions

1. Combine dry ingredients.
2. Trim brisket to about a quarter of an inch of fat (or buy a trimmed brisket).
3. Heat smoker to between 220 and 240 degrees F.
4. Generously coat the brisket with the rub on all sides (save remainder of rub for later).
5. Smoke until internal temp hits between 170 and 185 degrees F (plan on about an hour per pound).
6. Remove from smoker and separate the point from the flat.
7. Trim the visible fat from the point and apply rub saved from earlier to point and flat.
8. Place back on smoker and continue cooking until internal temp hits 200 degree F.
9. Remove from smoker and let rest for a minimum of 20 minutes.
10. Cut into chucks and serve, consider adding a sauce on the side.



Prep Chef Sponsor

Caprock Beef Fajita Bites



Chefs

**Hayden Smith, Shea Abbott
& Justin McDaniel**

Ingredients

Beef skirt steak
HEB brand homestyle tortillas
Block of jalapeño jack cheese
Fajita marinade (½ lime juice &
½ soy sauce)

Directions

1. Buy skirt steak from HEB.
2. Trim excess fat and sinew off the skirt steak.
3. Soak trimmed meat in enough marinade to cover for 12 hours.
4. Shred the jalapeño jack cheese. 1 block of cheese should suffice for roughly 2 lbs. of steak.
5. Prepare your wood or charcoal grill.
6. Cook the beef steak to your liking.
7. Slice meat **ACROSS THE GRAIN** into ¼" strips, and long enough to go on a tortilla.
8. Place a medium-heavy bed of cheese on the tortillas.
9. Place the beef strips onto the tortillas.
10. Place more cheese on top of the beef.
11. Roll the tortillas, and place 3 toothpicks evenly spaced (1/4 spacing) along the rolled fajita.
12. Slice the rolled fajita into 3 sections and serve.



CNB Jump'n Jambalaya



Chefs

Randy Ripple & Baylor Lyon

Ingredients

- 4 teaspoons olive oil (divided use)
- 3/4 cup onion, diced
- 1 cup red, green, and yellow bell peppers cut into 1/2 inch pieces
- 1/2 cup celery, thinly sliced
- 2 teaspoons garlic, minced
- 1/2 pound boneless skinless chicken breast, cut into bite sized pieces*
- 1 pound cooked andouille sausage, sliced*
salt and pepper to taste
- 3 1/2 cups chicken broth
- 14 ounce can crushed tomatoes, do not drain
- 1 1/2 cups long grain rice, uncooked
- 1 1/2 tablespoons Cajun seasoning
- 1/2 teaspoon dried thyme
- 1 bay leaf
- 1/2 pound peeled large shrimp*
- 3/4 cup sliced okra, fresh or frozen
- 2 tablespoons chopped parsley

Directions

1. Heat 2 teaspoons of olive oil in a very large pot over medium heat. Add the onion, bell peppers and celery to the pan.
2. Cook for 4-5 minutes or until vegetables have softened. Add the garlic and cook for 30 more seconds.
3. Remove the vegetables from the pot and place on a plate; cover to keep warm.
4. Add the remaining 2 teaspoons of oil to the pot. Season the chicken to taste with salt and pepper.
5. Add the chicken to the pot and cook until browned, about 5-6 minutes, stirring occasionally.
6. Add the sausage to the pot and cook until browned, approximately 2-3 minutes.
7. Pour the vegetables back into the pot. Add the chicken broth, crushed tomatoes, rice, Cajun seasoning, dried thyme, salt and pepper to taste and bay leaf to the pot.
8. Stir to combine and bring to a simmer. Cover the pot and turn the heat to low. Cook for 25 minutes or until rice is tender. Stir every 6-8 minutes.
9. Remove the bay leaf. Add the shrimp and okra to the pot and stir. Cover the pot and cook for an additional 3-4 minutes or until shrimp are pink and opaque.
10. Sprinkle with parsley and serve.



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Crawfish Fettucine



Chefs

Scott Schams & Jesse Parr

Ingredients

5 lbs. crawfish tails
3 bell peppers, chopped
3 lbs. onions, chopped
2 sticks butter
1/3 c. all-purpose flour
3 pints half-and-half cream
2 lbs. Velveeta
Tabasco/red pepper/salt, to taste
Parsley and green onions, chopped
Parmesan cheese, optional
2 lbs. wide egg noodles

Directions

1. Boil noodles, al dente. Drain, rinse and put into a large foil pan sprayed with Pam.
2. Saute peppers and onions in butter. Blend in flour to thicken.
3. Add crawfish and bring to a boil. Turn down heat and add 2 pints of half-and-half cream and mix together.
4. Add Velveeta. Allow to melt, stirring frequently. Season with Tabasco, red pepper and salt. (I find that the cheese adds a lot of salt so don't season until after adding the cheese.)
5. Simmer until well-blended (another 15 minutes).
6. Stir in parsley and green onions to taste. Using a big measuring cup, pour sauce over noodles. If sauce is too thick, pour some of the remaining cream right into the pan and stir in.
7. Sprinkle with parmesan cheese. Bake at 350 degrees until warmed through and cheese is melted.

*If freezing, cover pan with foil. Freeze. Take out to thaw that morning. Add parmesan cheese and heat in oven as above. These big pans take approximately 1 to 1 ½ hours to heat. You can add cream, if needed.

**University Pediatric
Association**



**Texas Children's[®]
Pediatrics**

Iron Chef Sponsor

Diskada

(It's called Diskada because it's traditionally made with whatever meat you have plus other ingredients on an old plow disc.)



Chefs

**Chris Cherry &
Joe Dannenbaum**

Ingredients

- 1 lb. diced bacon
- 1 small chub of chorizo
- 4 lb. cubed beef
- 4 lb. cubed pork
- 4 lb. cubed chicken
- 2 lb. cubed link beef sausage
- 1 minced onion
- 1 large cluster of minced garlic
- Enough beer to keep the meat braising...
you will have to add as it cooks
- 1-3 whole jalapeños
- 1 bunch of minced cilantro
- 3 limes

Directions

1. Heat the disk. Crisp the bacon and then set aside, leaving the fat in the disk.
2. Brown the Chorizo and set aside.
3. Add the cubed beef and pork, brown thoroughly. Add the cubed chicken, onions and garlic. Add the set aside bacon and chorizo.
4. Add Beer. Add sausage. Add 1-3 whole jalapeños.
5. Cook until all the meat is tender and liquid has thickened
6. Mix in the cilantro and juice of 3 limes.
7. Serve on warm tortillas with a topping of Texas Hill Country Jalapeno Cole Slaw (Christopher Lampo's recipe; see below).

Cole Slaw Ingredients:

- 1 lb. finely shaved cabbage (don't use the core)
 - ¾ onion sliced thin
 - 2 jalapenos de-seeded and thinly sliced
 - 1 Tbsp. brown sugar
 - 1 Tbsp. grain mustard
 - 1 Tbsp. horseradish
 - 2 Tbsp. apple cider vinegar
 - ½ tsp. salt
 - 1/5 tsp. Chinese 5 spice
 - 1 c. mayonnaise
 - 1 Tbsp. parsley
- Thoroughly mix all ingredients and chill at least 2 hours.



Hamburguesa Mexicana



Chefs

Tom Salzer & Marshall Snow

Ingredients

50/50 ground chorizo and ground chuck
Bacon
Hot dogs
Buns
Processed cheese
Cilantro
Jalapeños
Tomato
Onion
Iceberg lettuce
Mayonnaise
Hot sauce
Thousand island dressing

Directions

1. Start with thin hamburger patties (half chorizo and half ground chuck).
2. Grill to your liking.
3. Similarly prepare hot dogs and bacon.
4. Place on steamed bun, preferably in styrofoam container.
5. Layer burger patty, bacon and sliced hot dogs atop bun followed by cheese and your choice of picante, sauces, mayo, pico de gallo and shredded lettuce.
6. Cover with bun top andola serve with a fork.
7. Provice!



**CHI St. Joseph
Health**

Top Chef Sponsor

Pastalaya



Chefs
**Patrick Burchfield
& Greg Melton**

Ingredients

- 1 – 12 oz. frozen bag onions and peppers, thawed & drained
- 3-4 cloves minced garlic
- 1 lb. penne pasta, uncooked
- 2 c. chicken broth
- 1 - 14.5 oz. can Hunt's diced tomatoes w/ basil, garlic & oregano
- ½-1 Tbsp. Tony's Chachere seasoning
- 1 – 16 oz. jar Alfredo sauce
- ½ of a 22 oz. bag of Tyson frozen chicken strips, thawed & cut into bite-sized pieces*
- 10 oz. sausage, cooked/smoked
- Fresh parsley & green onions, to taste
- *optional – you can use smoked pork loin or ham instead of chicken

Directions

1. Swirl some olive oil in a pot and saute bag of onions and peppers that have been thawed and drained.
2. Add minced garlic, to taste.
3. Add uncooked pasta and stir. Add chicken broth and diced tomatoes. Add Tony's seasoning and simmer approximately 10 minutes until done.
4. Stir in alfredo sauce. Add ½ of the bag of chicken strips that has been thawed and cut into bite-sized pieces.
5. Add sausage that has been cut up and turn off heat.
6. Stir in chopped, fresh parsley and green onions and adjust the Tony's seasoning to your taste.
7. At this point you can eat it or cool it and put into a foil baking pan, cover and freeze.
8. If frozen, thaw and bake at 325 degrees covered for 30 minutes, 350 degrees for 15 minutes and 375 degrees for 15 minutes.



Iron Chef Sponsor

Poor Man's Meatloaf Surprise



Chefs

**Mark Hluchan &
John Hairell**

Ingredients

- 2 lb. ground hamburger
- 1 onion
- 2 jalapeños
- 1/2 c. panko breading (or crackers)
- 2 eggs
- 1 tsp. of each salt and pepper
- 6 oz. ketchup
- 1 bag of cheese strips (your choice of flavor)
- 2- 12 oz. packages of bacon
- Basting sauce (jalapeño jelly or sauce of your choice)

Directions

1. Take all ingredients except cheese, bacon, and sauce and mix together and form balls.
2. Cut the cheese sticks into chunks and insert into the meatballs.
3. Wrap each meatball with 1/2 strip of bacon.
4. Cook on grill or oven at 300 until done.
5. To finish it off dip in basting sauce (jalapeño jelly or sauce of your choice) and put on tray and let sit for a minute or two then enjoy.
6. At this point you can eat it or cool it and put into a foil baking pan, cover and freeze.
7. If frozen, thaw and bake at 325 degrees covered for 30 minutes, 350 degrees for 15 minutes and 375 degrees for 15 minutes.



Pork Belly Burnt Ends



Ingredients

Belly:
3-5 lbs. whole pork belly with skin removed
1 c. dry rub of chef's choice
3 Tbsp. olive oil

Sauce:
1 c. favorite BBQ sauce
3 Tbsp. butter
2 Tbsp. honey

Chefs

**Chance Bloodworth &
Zach Alston**

Directions

1. Preheat smoker to 225-250 degrees (I use oak/cherry mix but any good smoking wood will work. I also use a traditional offset smoker for all of my BBQ but this recipe can be accomplished in any smoker pellet, electrical, etc.)
2. Trim excess skin and fat off belly slab, once trimmed cut into 1.5" cubes and place into a bowl.
3. Add olive oil to coat belly cubes, then liberally coat with dry rub making sure all surfaces are covered and place on wire bread cooling rack.
4. Smoke uncovered for 3 hours or until the meat reaches your appropriate level of bark and color.
5. Remove belly from smoker and place into a foil pan, add BBQ sauce, butter, honey and cover mixture.
6. Place back onto smoker for 90 minutes or until roughly 200 degrees internal temp
7. Remove foil lid and continue to smoke uncovered in pan for another 15 minutes to thicken sauce.
8. Remove from smoker and serve immediately.



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**Employee Giving Campaign
Title Sponsor**

Pork Belly Burnt Ends



Ingredients

Pork Belly
Spice rub of choice
Brown sugar
One stick of butter
Honey

Chefs

**Caleb DeLuna
& Doug Fuentes**

Directions

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



Pulled Pork with Pickled Red Onions



Chefs

Wade Cleary & Randy Rogers

Directions for Pulled Pork

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

Ingredients

- | | |
|--|---|
| 1 – 8 to 10 lb pork shoulder, or boston butt | 1 cup apple juice
discard any leftovers, do NOT use any remaining for the spritz |
| For Rub: | For Spritz: |
| 1/4 cup brown sugar | 1 cup apple cider vinegar |
| 1/4 cup salt | 1 cup water |
| 1 tablespoon chili powder | Garnish |
| 1 tablespoon smoked paprika | Queso fresco (Mexican white cheese) |
| 1/2 tablespoon dry mustard | Pickled Red Onions |
| 1/2 tablespoon cumin | 1 1/2 pounds red onions, peeled, halved, cut into 1/8-inch-thick slices |
| 1/2 teaspoon cayenne | 1 1/2 teaspoons salt |
| 2 teaspoons garlic powder | 1/2 teaspoon dried oregano |
| 1 teaspoon onion powder | 1 cup fresh lime juice |
| Mix rub ingredients together in a medium bowl. May not use all the dry rub, based on the size of your pork butt. | 1/2 cup distilled white vinegar |
| For Injection: | 1 small habanero chile |
| 1 cup of apple cider vinegar | |

Directions for Pickled Onion

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

Serving

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



Gourmet Chef Sponsor

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! (see more on following page)



RING OF FIRE BBQ

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.

Sea Salt & Vinegar Wings



Chefs
Trey Hickman

Ingredients

- 5 lbs. chicken wing pieces
- 2 1/2 c. apple cider vinegar
- 1/2 c. extra virgin olive oil
- 5 Tbsp. sea salt
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 2 tsp. granulated sugar

Directions

1. In a large plastic or ceramic bowl, combine the vinegar, olive oil, sea salt, garlic powder, onion powder and sugar for the marinade. Mix thoroughly making sure that the salt is fully dissolved.
2. Set aside 1/2 c. of the marinade for basting and add the rest of the marinade to the bag of wings, or evenly distribute it between two bags. Make sure they are coated thoroughly and remove as much air from the bag(s) as possible. Place the wings in the refrigerator for at least 2 hours.
3. Heat the grill to 350°F (177°C) and set it up for indirect cooking (roasting).
4. Place the wings on the grill and discard the marinade from the bag(s). Roast the wings for 30 minutes and baste with the remaining marinade. Flip the wings as needed until both sides are golden brown.



SPIRIT OF TEXAS
BANK
MEMBER FDIC EQUAL HOUSING LENDER

Private Chef Sponsor

Slow Cooked Pork Street Tacos



Chefs

Johnny Price & Roger Durden

Ingredients

2.5 lbs. of thin sliced pork shoulder (Boston Butt)
2 tbsp. of chili powder
1 tbsp. of ancho powder
1 tbsp. achiote paste
¼ tsp. cinnamon
1 tbsp. table salt
1 tbsp. black pepper
1/8 tsp cayenne pepper
1 tsp. Mexican oregano
1 8oz can of pineapple tidbits
1 medium sized onion
1 bunch cilantro
Limes
White corn tortillas

Directions

1. Trim the fat from the pork shoulder. Slice the pork into ½ inch cubes. Place in a plastic bag or container that seals.
2. Combine the dry spices in a bowl and mix well.
3. Coat the cubed pork with the dry spice mix and place in the refrigerator overnight.
4. Dice the onion and divide into 2 equal portions. Add half of the onion to the slow cooker and set the other half aside to top the tacos before serving.
5. Add the seasoned pork to the slow cooker, mixing with the diced onions.
6. Drain the can of pineapple and spread the pineapple chunks on top of the pork.
7. Cook the pork on high in a slow cooker for 4.5 hours.
8. Serve on a warm corn tortilla with chopped onion and chopped cilantro. Garnish with a squeeze of lime juice and enjoy!



Smoked Hog & Cheesy Side



Chefs

Chad Gardner & Rickey Meza

Directions for Hog

1. Heat smoker to 250 degrees.
2. Pat the pork butt with paper towel, sprinkle liberally with dry rub making sure all sides are coated. Let pork butt sit for 20 minutes, so the meat “sweats” and turns the rub into a paste.
3. Place the pork butt into the smoker, insert a probe to monitor temperature. Mop the pork butt with mopping sauce every hour.
4. After 5 hours of cooking, remove the pork butt from smoker, wrap in foil, and return to smoker until internal temperature of the pork butt reaches 195 degrees.
5. Once the internal temperature is at 195 degrees, remove the pork butt and place into an empty cooler for an hour of rest.
6. After the meat has rested, place onto a large tray or board, and “pull it” using heatproof gloves or forks. Use caution when “pulling” the meat because the meat will still be very hot in the middle.
7. Grab a plate or bowl, place a large spoonful of the Cheesy Side and a handful of the pulled pork on your plate and enjoy.

Ingredients for Hog

Dry Rub

- 5 tsp. brown sugar
- 2 1/2 tsp. kosher salt
- 2 tsp. paprika
- 2 tsp. garlic powder
- 2 tsp. fresh ground pepper
- 3/4 tsp. cayenne pepper
- 1/2 tsp. dry mustard

Mop Sauce

- 1 c. apple cider vinegar
- 1 c. beer
- 1 Tbsp. Worcestershire
- 2 tsp. crushed red pepper

Flakes

Meat

- 8-10 lb. pork butt

Ingredients for Cheesy Side

- 8 slices regular bacon, cut into 1/2-inch Pieces
- 1 whole yellow onion, chopped
- 2 c. stone ground grits
- 4 c. wow sodium chicken broth
- 2 c. water
- 2 c. heavy cream
- 1-1/2 c. grated cheese (pepper jack, etc.)
- 1 dash cayenne- use if you like a little heat
- salt, as needed
- Black pepper, to taste
- Chopped green onion as garnish

Directions for Cheesy Side

1. In a heavy pot, cook bacon over medium heat for a couple of minutes to render fat. Add onions and cook with bacon for a few minutes, or until bacon is chewy and onions are golden brown.
2. Add grits, chicken broth, and water. Stir together and bring to a boil. Reduce heat to simmer, cover pot, and cook 30 to 40 minutes, stirring occasionally and making sure the liquid level is okay. If grits begin to get dry, add a little more warm broth.
3. After 30-40 minutes of cooking time, pour in cream. Cover pot and continue to simmer on very low heat for another 30 minutes, or until grits are done. Taste and add salt, pepper and cayenne to taste. Remove from heat and stir in grated cheese. Keep warm and serve.



Street Tacos



Chefs

**Jesus Garcia, Blair Forester
& Kyle Whileyman**

Ingredients

- 2 Tbsp. vegetable oil
- 3 lbs. flank steak or you can use skirt steak
- 1 onion chopped
- 4 fresh limes plus extra for toppings
- 1 bundle of cilantro
- 1 tsp. salt
- 1 tsp. pepper
- 1/2 stick butter
- 16 mini corn tortillas

Directions

1. Thinly slice the steak. Then chop into bite size pieces.
2. Add half the onions to the skillet and cook until soft. Save the rest of the onions.
3. Meanwhile, season steak with salt and pepper.
4. Squeeze the juice of two fresh limes over the meat and onion mixture.
5. In a skillet, begin to brown the steak in the oil.
6. Continue cooking until the meat is cooked through.
7. While the steak is cooking, melt the butter in another skillet or use an electric skillet for the tortillas.
8. Fry the mini corn tortillas in the melted butter for 1 minute until they are soft.
9. Allow them to cool slightly.
10. You will need 2 mini corn tortillas per taco.
11. Spoon the meat mixture on the tortillas.
12. Top with cilantro, fresh onions and serve with limes.



Texas Three-Meat SmokeLoaf



BCS Smokehouse Chefs
Bart Taylor & Chauncey Lindner

Ingredients

- 1 lb. ground beef
- 1 lb. ground turkey
- 1 lb. ground pork
- 1 red bell pepper, chopped
- Half of a yellow or white onion, chopped
- 2 eggs
- 2 cloves garlic, chopped
- 3/4 c. bread crumbs
- 1/4 to 1/3 c. barbecue sauce, to taste
- Barbecue dry rub, to taste

Directions

1. Forget everything you think you know about meatloaf.
2. Build a fire in your smoker. Let it burn down until the temperature is holding steady between 250 and 275. While you wait for the temp to settle, play several hands of cribbage and have a tasty beverage.
3. In a large mixing bowl, squish together all the ingredients listed above using your bare hands. There is no substitute for hand-squishing, so get in there. Using a utensil will result in inauthentic smokeloaf.
4. The next step depends upon how much smoke you want in your loaf. The more surface area you create, the smokier the finished product will be. You can cook it in traditional loaf pans (least smoky), form it into oval-shaped loaves and cook them directly on the grate (pretty smoky), or spread it thin in a cookie sheet (MAXIMUM SMOKE).
5. Cook to temperature, not time. Use a meat thermometer to check your loaf, and take it off the smoker when the internal temperature reaches 165F. This is especially important to monitor because cooking times will vary quite a bit, depending upon the shape of your loaf. Cook time will be between 2 and 4 hours. Honestly, you should probably hope for 4, since this will give you more time for cribbage and beverages.
6. Expect a significant amount of fat to run out of your smokeloaf while it cooks. Ground beef and pork are fatty, but the fat will render out. Just pour it off. It's not pretty, but it's delicious.
7. Serve with a secret sauce you create yourself. If you don't have the imagination or confidence to invent your own sauce, make one from 2 parts ketchup to 1 part barbecue sauce.
8. Leftovers are unlikely. If there are any, though, eat them the next day on hoagie rolls with provolone cheese and mayonnaise.
9. *At high altitudes, this recipe probably works the same.
10. **Do not attempt this recipe in an electric smoker, a propane smoker, or a pellet smoker. The finished product will taste like cheating.



Wagyu Beef Fajitas



Ingredients

R-C Ranch Texas Craft Beef: The ultimate fajita meat...wonderfully marbled cut from the Plate primal.

To purchase:

<https://r-cranchbeef.com/product/fajita-premarinated/>

Chefs

**Austin Chandler
& Chris Southard**

Directions

1. Take out of box.
2. Cook over hot coals.
3. Slice against the grain.
4. Serve on warmed tortillas and top with your favorite toppings.



Warhawk Brisket Bites



Ingredients for Meat

12-15 lb. brisket
Hawaiian Rolls

Chefs

**Robert Owens &
Tanner Hagerman**

Directions

1. With a 12-15 lb. untrimmed, packer-style brisket, trim any excess fat.
2. Smoke for 6 hours at 250 degrees with desired wood.
3. After 6 hours, wrap the brisket in foil and smoke for an additional 6 hours.
4. Remove from the smoker and let rest for about an hour.
5. Slice and serve.
6. Put small amount of brisket over the Hawaiian roll. Enjoy!



Zesty Lemon Pepper Wings



Chefs

Hank Roraback & Bailey Allen

Ingredients

Approximately 1 lb. chicken wings
(flats or combo)
2 cans good quality IPA (Any beer will do, really.
IPA is just a better tasting.)
½ c. brown sugar
2 Tbsp. salt
Zest of one lemon
2 Tbsp. lemon pepper seasoning
1 Tbsp. garlic powder
1 Tbsp. Chipotle powder
Juice of one lemon

Directions

1. Open one can of beer for the cook. Enjoy. Then combine the other can of beer, sugar, salt, and lemon zest in a leak proof container. Add in chicken wings. Marinate overnight in fridge, flipping or stirring a few times while marinating.
2. The next day, drain wings and coat with remaining dry seasonings. Marinate in fridge for a few hours or up to overnight.
3. Once ready to cook, smoke at around 250 degrees until internal temp reaches at least 165 degrees, preferably 175 degrees to be safe (About 2 hours). We prefer pecan wood smoke, but your call on your favorite.
4. You can turn up the heat at the end to make them a little crispier (or put them in the oven at 400 degrees), but be careful not to dry them out!
5. Once done, let rest a few minutes, then spritz/sprinkle with a little fresh lemon juice and serve.



Desserts



Coconut Cake



Ingredients

- 1 box Duncan Hines white cake mix
- 14 oz. granulated sugar (Imperial brand)
- 9 oz. sour cream
- 6 oz. sweetened shredded coconut
(Baker's Secret brand)
- 7 oz. heavy whipping cream

Chefs

**Chris May &
Jordan Killingsworth**

Directions

1. Preheat oven as directed on the box.
2. Spray 2 round cake pans with non-stick baking spray.
3. Prepare cake batter as directed on the box.
4. Divide batter evenly between the two pans. (It's usually around 22oz. per pan)
5. Baked as directed on the box.
6. Let cake layers cool thoroughly after removing them from the pan. (You can cook them a day ahead if you keep them covered to stay fresh.)
7. In medium size bowl, mix sugar, sour cream, and coconut, blending well. Hold out 2 ¼ oz. of this mixture for the icing. Chill mixture for 30 minutes.
8. When the cake has cooled, split layers horizontally in half and spread with sour cream and coconut mixture between the layers.
9. Beat heavy whipping cream until extra stiff. Combine whipped cream and the coconut mixture which was held out.
10. Ice the cake with whipped topping mixture.
11. Sprinkle top and sides with coconut and refrigerate for 2 to 3 hours.



Deep Fried Chocolate Chip Cookie Dough



Chefs

Logan Kendrick & Kyle Cox

Ingredients

Cookie Dough

Ingredients
1/4 c. unsalted butter softened
1/2 c. brown sugar packed
1/4 c. granulated sugar
1/4 c. Vegetable Oil
1 tsp. vanilla
1 c. all-purpose flour
1 c. chocolate chips

Batter and 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

Directions for Dough

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.

Directions for Batter & Frying

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

Prep Chef Sponsor

Easy Sopapilla Cheesecake



Chefs

Brian Yung & Andrew Scifres

Ingredients

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

Directions

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

Prep Time: 15 minutes

Cook Time: 35 minutes

Yield: 16



Iron Chef Sponsor

For Goodness Cake - Cherry Cheesecake



Chefs
**Billy Couch &
Scott McCollum**

Ingredients

- Vanilla wafer crumbs (approximately 2 c.), used as crust
- 1 c. finely chopped pecans
- 1 stick butter, melted
- 8 oz. cream cheese, softened
- 1 c. powdered sugar
- 16 oz. whipped topping, divided
- 2 small boxes cheesecake flavored pudding
- 3 c. milk
- 1 can Lucky Leaf Cherry Pie Filling
- ½ c. chopped pecans

Directions

1. In a medium mixing bowl, combine vanilla wafer crumbs, finely chopped pecans and melted butter.
2. Press into a 9X13 inch baking pan, bake at 350° for fifteen minutes. Remove from oven and cool.
3. In a separate mixing bowl, combine cream cheese, powdered sugar, and 1 ½ c. whipped topping.
4. Mix until smooth, spread evenly over cooked crust.
5. Combine cheesecake pudding mix, milk, and 1 c. whipped topping and mix until smooth.
6. Spread evenly over cream cheese layer in pan.
7. Top with 1 can Lucky Leaf Cherry Pie Filling, remaining whipped topping, and ½ cup chopped pecans.

Prep time 15 minutes
Cook time 15 minutes
Total time 30 minutes
Servings 12



Homecoming Cheesecake



Chefs

Mike Fisher & Josh Glaze

Ingredients

Crust: 1 pkg. graham crackers (we usually add a few extra)

½ stick of butter (¼ c.)

¼ c. sugar

Filling

3- 8 oz. cream cheese pkgs. (bring to room temperature)

1 c. sugar

5 eggs

1 ½ tsp. vanilla

Topping

1 pint sour cream (2 cups)

¼ cup sugar

1 ¼ tsp vanilla

Directions

1. Grease a 9x13 glass pan.
2. Line the bottom and side of the pan with the crust mixture.
3. To make the filling, alternate mixing the sugar and eggs into the softened cream cheese. Pour this mixture over the crust.
4. Bake @ 325 for 30 minutes or until it is not sticky to touch, especially in the middle.
5. Mix together the topping ingredients and pour this mixture over the baked filling.
6. Bake at 475 for 5 min. Watch carefully so it doesn't burn.
7. Let the cheesecake cool and add chocolate drizzle or fruit as a topping as desired.



Irish Cream Bundt Cake



Chefs
**James Deegear &
Roy Rodriguez**

Ingredients

Cake

- 1 c. chopped pecans
- 1 box yellow cake mix (15.25 oz.)
- 1 box instant vanilla pudding mix (3.4 oz.)
- 4 large eggs
- ¼ c. water
- ½ c. vegetable or canola oil
- ¾ c. Irish Cream liqueur

Glaze

- ½ c. butter (1 stick)
- ¼ c. water
- 1 c. granulated white sugar
- ¼ c. Irish Cream liqueur

Directions

1. Preheat oven to 325 degrees. Grease and flour 10-inch bundt pan. Sprinkle chopped pecans evenly over the bottom of the pan.
2. In a large bowl, combine the cake and pudding mixes. Add the eggs, water, oil and liqueur. Beat for 5 min. at high speed. Pour the batter over the nuts in pan.
3. Bake 60 min., or until a toothpick inserted into the center of the cake comes out clean. Cool for 10 min. in the pan.
4. Prepare the glaze while the cake is cooling in the pan. Combine the butter, water and sugar in small saucepan. Bring to a boil, then reduce the heat to simmer and stir until the sugar is dissolved. Remove from heat and stir in the Irish Cream.
5. Invert the cake onto a serving dish. Prick the top and sides of the cake. Spoon the glaze over the top and brush onto the sides of the cake. Allow the cake to absorb the glaze; repeat until all glaze is used.



KB(ark)TX



Chefs

**Justin Maynard,
Max Crawford & Josh Ninke**

Ingredients

One package of 24oz white almond bark
Small jar of JIF crunchy peanut butter
3/4 bag semi sweet chocolate morsels
Bag of mini hard pretzels
Parchment paper

Directions

1. Melt package of almond bark in microwave. Scoop and stir in jar of peanut butter, spread on parchment paper onto 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

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.



Moonshiner's Peach Cobbler



Chefs

**Floyd Daughters, Mark Becka
& Thomas Neuberger**

Ingredients

Filling

2 – 10 oz. bags of frozen
peaches, thawed
¼ c. peach moonshine
¾ c. white sugar
¼ c. light brown sugar
2 Tbsp. cornstarch
1 tsp. ground cinnamon
½ tsp. nutmeg
½ tsp. ground ginger
1 tsp. vanilla
½ stick of butter, melted

Topping

1 c. all-purpose flour
¾ c. white sugar
2 Tbsp. brown sugar
2 tsp. baking powder
½ tsp. salt
1 ½ sticks butter
1 tsp. vanilla
¾ c. heavy cream
Sprinkles of sugar and
cinnamon on top

Directions

1. Preheat the oven to 375 degrees. Combine all filling ingredients into a bowl and stir. Pour mixture into a baking dish or cast iron skillet.
2. Sift the topping dry ingredients into a bowl. Cut butter into small pieces and add it to the flour mixture. Work with your hands until the dough separates into crumbs.
3. Scoop spoonfulls of the dough on the top of the peach mixture. Brush the top with heavy cream and sprinkle with sugar and cinnamon.
4. Bake at 375 degrees for 45 minutes. Serve warm with ice cream!

**MARK BECKA
CONSTRUCTION**

New York Cheesecake Shots



Chefs
**Aaron Amador &
Duane Olson**

Ingredients

Crust

1 $\frac{3}{4}$ c. graham cracker crumbs (about 28 squares)
 $\frac{1}{4}$ c. packed brown sugar
 $\frac{1}{2}$ c. butter, melted

Filling

3 packages (8 oz. each) cream cheese, softened
1 c. packed brown sugar
3 eggs
 $\frac{3}{4}$ c. whipping cream
 $\frac{1}{4}$ c. caramel pieces

Caramel Sauce

$\frac{1}{4}$ c. butter
1 $\frac{1}{4}$ c. packed brown sugar
 $\frac{1}{4}$ Tbsp. caramel pieces
 $\frac{1}{2}$ c. whipping cream
1 $\frac{1}{2}$ tsp. flaked sea salt
 $\frac{1}{4}$ c. butterscotch schnapps

Directions

1. Heat oven to 350°F. Wrap outside bottom and side of 9-inch spring form pan with heavy-duty foil to prevent leaking. Grease inside bottom and side of pan with shortening.
2. In small bowl, mix crust ingredients. Press in bottom of pan. Bake 8 to 10 minutes or until set. Reduce oven temperature to 300°F. Cool crust 10 minutes.
3. Meanwhile, in large bowl, beat cream cheese and 1 cup brown sugar with electric mixer on medium speed until smooth. Beat in eggs, one at a time, just until blended. Add $\frac{3}{4}$ cup whipping cream and $\frac{1}{4}$ cup melted caramel bites; beat until blended. Pour filling over crust.
4. Bake at 300°F 1 hour 10 minutes to 1 hour 20 minutes or until edge of cheesecake is set at least 2 inches from edge of pan but center of cheesecake still jiggles slightly. Turn oven off; open door 4 inches. Let cheesecake remain in oven 30 minutes. Run small metal spatula around edge of pan to loosen cheesecake. Cool in pan on cooling rack 30 minutes. Refrigerate at least 6 hours or overnight.
5. In 2-quart saucepan, melt $\frac{1}{4}$ cup butter over medium heat. Add 1 $\frac{1}{4}$ cups brown sugar and 2 tablespoons coffee syrup. Heat to boiling; cook and stir 1 minute until sugar dissolves. Stir in $\frac{1}{2}$ cup whipping cream; return to boiling. Remove from heat. Mix in $\frac{1}{4}$ cup butterscotch schnapps Cool 10 minutes.
6. To serve, run small metal spatula around edge of spring form pan; carefully remove foil and side of pan. Cut cheesecake into squares and put in disposable shot glasses. Drizzle caramel sauce over slices; sprinkle with salt. Cover; refrigerate any remaining cheesecake.



Private Chef Sponsor

**Scholarship Reception
Title Sponsor**

Oreo Balls



Chef
Daren Endsley &
Michael Holmes

Ingredients

- 1 family sized pack of double stuff Oreos
- 1 8 oz. block of cream cheese (room temp, if possible)
- 1 pack of chocolate candy coating (by the chocolate chips in the store)

Directions

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



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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.



Private Chef Sponsor

Pecan Cobbler



Chefs

**Chuck Glenewinkel &
Mike Martindale**

Ingredients

- 2 pie crusts (rolled), softened
- 2 1/2 c. brown sugar
- 2 1/2 c. light corn syrup
- 1/2 c. butter, melted
- 4 1/2 tsp. vanilla
- 2 c. chopped pecans
- 2 c. halved pecans
- 6 eggs, beaten

Directions

1. Prepare smoker (or oven) for a 45 minute cook at 350 degrees.
2. Spray a half sheet pan with butter flavored cooking spray.
3. Unroll one of the pie crusts. Lay it in the bottom of the pan and trim the excess to fit neatly.
4. In a large mixing bowl, combine the brown sugar, corn syrup, butter, vanilla and eggs. Mix well. Fold in the chopped pecans.
5. Pour half of the mixture into the pan. Unroll the 2nd pie crust. Lay it on top of the mixture.
6. Smoke or bake for 15 minutes.
7. Remove from oven and pour remaining mixture in the pan. Lay pecan halves neatly on the top. Smoke or bake an additional 30 minutes or until it looks done.
8. Cool for at least 20 minutes. Optional: Serve with a scoop of vanilla ice cream.



Red Velvet Cupcakes



Chefs
**Adam Snidow &
Brett Lawler**

Ingredients

Cake

2 ½ c. flour
½ c. cocoa powder
1 tsp. baking soda
½ tsp. salt
1 c. butter
2 c. sugar
4 eggs
1 c. sour cream
½ c. milk
1 bottle red food coloring
2 tsp. vanilla

Icing

1 lb. cream cheese, softened slightly, cut into small pieces
½ c. unsalted butter, softened slightly, cut into small pieces
1 ½ tsp. vanilla
5 c. sifted confectioner's sugar

Directions

Cake

1. Mix flour, cocoa powder, baking soda, & salt together.
2. Beat butter and sugar together. Add in eggs, sour cream, milk, food coloring and vanilla.
3. Combine dry mixture from Step 1 to the batter.
4. Pour into cupcake pan and bake at 350 for 20-25 min.

Icing

1. Beat cream cheese and butter together until smooth.
2. Add vanilla then gradually add the sugar and beat until well incorporated.
3. Store in fridge first before piping.



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Executive Chef Sponsor

Texas Crispy Sweets



Chefs

**Sergio Carrera &
Mario Delgado**

Ingredients

1 ¼ c. all purpose flour
1 ½ Tbsp. sugar
½ tsp. salt
¼ tsp. baking powder
1 tsp. vanilla extract
1 Tbsp. + 1 tsp. water
2 Tbsp. canola oil
2 eggs
1 c. milk
Vegetable oil for frying
Cinnamon & sugar, to taste

Directions

1. In a large bowl, mix all dry ingredients and set aside.
2. In a stand mixer mix all wet ingredients until well combined.
3. Slowly add dry ingredients to wet and mix until all lumps disappear.
4. Sink the iron mold into oil and cook over medium heat until hot (approx 300F)
5. Insert the mold into the batter just enough to cover the bottom and vertical side of it, then immediately submerge into oil to cook. The mold should let the batter go and hold its shape.
6. Fry for a few seconds until firm.
7. Let it cool for a few minutes while sitting on paper towels. Coat on cinnamon sugar before serving.



Texas Red Margarita Sheet Cake



Chefs

Eric Coker & Scott Morrison

Ingredients

Cake

- 2 c. flour
- 2 c. sugar
- 1 lb. fresh strawberries
- 2 Tbsp. orange juice
- 2 Tbsp. lime juice
- 1/2 tsp. salt
- 1/2 c. sour cream
- 2 large eggs
- 1 tsp. vanilla extract
- 1 tsp. baking soda
- 1 c. salted butter, melted

Icing

- 1 3/4 sticks unsalted butter, softend
- 2 Tbsp. tequila (more if desired but a little goes a long way)
- 1 Tbsp. triple sec
- 2 Tbsp. prepared strawberry puree
- 1 lb. confectioners sugar

Directions

1. Preheat the oven to 350 degrees (F).
2. Generously grease a 12 x 18" rimmed baking sheet; set aside.
3. In a large bowl, whisk together the flour, sugar, and salt.
4. Place strawberries, orange juice, and lime juice in the body of a blender and pulse until completely liquified. Remove 3 tablespoons of the puree and set it aside. That will be for your frosting.
5. In a separate bowl, whisk together the remaining strawberry puree, eggs, vanilla and baking soda.
6. In a medium saucepan, melt butter; set aside.
7. Pour the strawberry mixture into the flour mixture and stir to combine.
8. Fold in sour cream and butter until completely combined.
9. Pour into prepared pan and bake for about 20 minutes, or until the cake is set and no longer jiggly in the middle.

While the cake is baking, make the icing!

1. Place the softened butter in a large bowl or body of a stand mixer. Add the tequila, triple sec, and strawberry puree; beat until smooth. Add the confectioners sugar - 1 cup at a time - and stir/beat vigorously to get all of the lumps out.
2. Spread the icing over the cake as soon as it's cooled.
3. Serve at room temperature.



The Cookie Monster



Chefs

**Stephen Wright &
Andrew Naeger**

Ingredients

- 8 Tbsp. salted butter
- 1/2 c. white sugar
- 1/4 c. packed light brown sugar
- 1 tsp. vanilla
- 1 egg
- 1 1/2 c. all-purpose flour
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 3/4 c. chocolate chips

Directions

1. Preheat the oven to 350 degrees. Microwave the butter for about 45 seconds to just barely melt it. It shouldn't be hot – but it should be almost entirely in liquid form.
2. Using a stand mixer or electric beaters, beat the butter with the sugars until creamy. Add the vanilla and the egg; beat on low speed until just incorporated – 10-15 seconds or so (if you beat the egg for too long, the cookies will be stiff).
3. Add the flour, baking soda, and salt. Mix until crumbles form. Use your hands to press the crumbles together into a dough. It should form one large ball that is easy to handle (right at the stage between “wet” dough and “dry” dough). Add the chocolate chips and incorporate with your hands.
4. Roll the dough into 12 large balls and place on a cookie sheet. Bake for 11 mins and 39 seconds until the cookies look puffy and dry and just barely golden.
5. Let them cool on the pan for 30 minutes and enjoy!

best with a side of Blue Bell Homemade Vanilla ice cream



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

**Sous Chef Sponsor
Chrissy's Closet Title Sponsor**

Recipes By Cook's Last Name Alphabetically

Shea Abbott	53	Rainer Fink	48
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Jack Adams	31	Matt Fleener	50
Bailey Allen	72	Blair Forester	68
Zach Alston	60	Ron Fox	42
Aaron Amador	83	Doug French	85
Nathan Anz	52	Doug Fuentes	61
Mark Becka	82	Jesus Garcia	68
Josh Benn	39	Chad Gardner	67
Chance Bloodworth	60	Josh Glaze	78
Kevin Bradford	25	Chuck Glenewinkel	86
True Brown	63	Rocco Grande	41
Patrick Burchfield	58	Justin Grimes	24
Jeremy Capps	28	Tanner Hagerman	71
Sergio Carrera	88	Doug Hahn	30
Austin Chandler	70	John Hairell	59
Chris Cherry	56	Derek Halling	30
Geoffrey Christian	46	David Helms	36
Wade Cleary	62	Trey Hickman	65
Eric Coker	89	Joseph Hill	52
Billy Couch	77	Mark Hluchan	59
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Joe Dannenbaum	56	Austin Jones	21
Floyd Daughters	82	Stan Jones	35
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James Deegear	79	Jordan Killingsworth	74
Mario Delgado	88	Chuck Konderla	21
Caleb DeLuna	61	Justin Lake	63
Paul Dorsett	42	Brett Lawler	87
Ken Dupre	26	Bob Leland	48
Jeff Durand	47	Chauncey Lindner	69
Roger Durden	66	Mike Lucas	23
Daren Endsley	84	Baylor Lyon	54
Kyle Ervin	49	Jeff Mann	27
Omar Espitia	41	Brandon Marler	45

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Justin Maynard	80	Tom Salzer	57
Chase McClain	37	Scott Schams	55
Scott McCollum	77	Andrew Scifres	76
Justin McDaniel	53	Brandon Sears	40
Greg Melton	58	Phil Shackelford	85
Rickey Meza	67	Keith Slaughter	33
John Morgan	20	Ray Slaughter	33
Scott Morrison	89	Hayden Smith	53
Andrew Naeger	90	Greg Smith	22
Thomas Neuberger	82	Adam Snidow	87
Josh Newton	35	Marshall Snow	57
Josh Ninke	80	Ian Soares	32
Mark Nolan	49	Bonifacio Solis-Mora	50
Christopher Nunley	23	Roby Somerford	23
Duane Olson	83	Chris Southard	70
Andrew Orr	46	Josh Symank	41
Blake Osina	37	Bart Taylor	69
Robert Owens	71	Randy Trenary	49
Darin Paine	63	Joe Valdez	38
Jesse Parr	55	Tyson Voelkel	44
Tom Pool	44	Don Weir	25
Randall Pratt	24	Todd Wellmann	50
Jason Pratt	29	Kyle Whileyman	68
Johnny Price	66	Charles White	20
Jay Pritchard	24	Jay Wilhite	39
Ditz Rabel	38	Mike Williams	29
Joshua Rhine	22	Matt Woods	47
Chris Ribardo	81	Stephen Wright	90
Joel Richards	45	Jesse Wright	26
Mark Riggins	21	Brian Yung	76
Randy Ripple	54	Eric Zylman	81
Roy Rodriguez	79		

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 Gooley 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 Gooley Butter Cake
Best of Show: Tim Pavlas & Jim Lewis - No Longer Free to Roam Chicken/Pasta Soup
Most Tickets Sold: John Morgan - Pepper Lawson Construction

2011

Appetizers/ Salads/ Sides: Paul Dorsett - Hot Wing Potato Skins
Entrées: O.J. Howell - Hawaiian Grilled Teriyaki Chicken
Desserts: R.B. Alley & Jon Mies - Lemon Tiramisu
Best of Show: O.J. Howell - Hawaiian Grilled Teriyaki Chicken
Most Tickets Sold (100) : John Morgan - Pepper Lawson Construction

2012

Appetizers/ Salads/ Sides: Ivan Ballard - Rock N' Roll Mushrooms
Entrées: Hans Hammond - Grandma Slappin' Finger Lickin' Wicked Good BBQ Ribs
Desserts: John Crockett & Robert Orzabal - Frosted Carrot Bars
Best of Show: Ben Downs - Red, White, & Blue All American Cake Balls
Most Tickets Sold (107): John Morgan - Pepper Lawson Construction

2013

Appetizers/ Salads/ Sides: Ivan Ballard - Sling Slang Chick'n Thang
Entrées: Hans Hammond - Branding Iron BBQ Butt
Desserts: Seth McKinney - Cream Cheese Banana Pudding
Best of Show: Ron Fox & Paul Dorsett - Graceland Midnight Snack
Most Tickets Sold (80): Joe Ayala - Pepper Lawson Construction

2014

Appetizers/ Salads/ Sides: Jeff Horak, Omar Espitia, & Josh Symank - Big Pappa's Poppers
Entrées: Hans Hammond - Branding Iron BBQ Ribs
Desserts: Terrence Murphy - The Infamous Mrs. Murphy Cheesecake
Best of Show: Ron Fox & Paul Dorsett - Disco Balls
Most Tickets Sold (65): John Morgan - Pepper Lawson Construction

Past Winners

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: Jeff Horak, Omar Espitia & Josh Symank - Tri-fecta Cannon Balls

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

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

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

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

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

2018

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

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

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

Desserts: Billy Couch & Scott McCollum - Delicious Lemon Delight

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

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

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

2019

Appetizers/ Salads/ Sides: Mark Nolan & Randy Trenary - Bacon Wrapped Kielbasa Bites

Soups/Chili: John Hairell & Mark Hluchan - Smoked Brisket Gulag Goulash

Entrées: Omar Espitia, Josh Symank & Rocco Grande - Holik Street Tacos

Desserts: Scott McCollum & Billy Couch - Building Smiles: One Bite at a Time

Best of Show: Adam Snidow & Brett Lawler - Sloppy Joe's

Rookie of the Year: Darin Paine, Justin Lake & True Brown - Ring of Fire BBQ

Most Tickets Sold (115): John Morgan - Webber Commercial Construction



We think *YOU'RE* awesome!

Jeff Horak & Staci Cocanougher
thank you 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 13 years of the event.

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



Thank you B-CS Community!



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