



**THE UHFISHULL
IBB
~~PBB~~ COOKBOOK**



**RECIPES FROM A SHIT LOAD OF FOLKS AROUND THE GEOGRAPHICAL GLOBE
WE'VE NEVER FUCKING MET (OR MAYBE WE DID BUT WERE DRUNK AT THE
TIME AND WE PLEAD THE FIFTH)!**

**PROMISED TO THE PBB BY MO 10 FUCKING YEARS AGO...
BITCHED ABOUT THE DELAY MOST BY SCEEP & AND FINALLY "SOMEWHAT"
FINISHED BY BENZZO - 'BOUT FUCKING TIME!**

EDITED BY DIESELMH, BENZZO & VU14TJ...CARED ABOUT BY - NOT ONE DAMN PERSON

**IT'S GOT RECIPES WITH BACON SO IT'S AWN
MOTHERFUCKERS!**





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APPETIZERS / TAPAS

CORN FRITTERS WITH ROASTED GARLIC AND PARSLEY DIPPING SAUCE

CANOLA OR CORN OIL, FOR FRYING

3/4 CUP MILK

4 OUNCES BUTTER

1 CUP SELF-RISING FLOUR

4 EGGS

1 1/2 CUPS FRESH CORN KERNELS

1 1/2 TEASPOONS SALT

1/2 TEASPOON GROUND WHITE PEPPER

ROASTED GARLIC AND PARSLEY DIPPING SAUCE, RECIPE FOLLOWS

CHOPPED PARSLEY, FOR GARNISH

FILL A DEEP PAN OR DEEP-FRYER WITH OIL 3 TO 4-INCHES DEEP, AND HEAT OIL TO 365 DEGREES F.

IN A MEDIUM SAUCEPAN, BRING MILK AND BUTTER TO A BOIL. ADD FLOUR, AND BEAT WITH A WOODEN SPOON UNTIL IT PULLS AWAY FROM THE SIDES OF THE PAN.

OFF HEAT, BEAT IN EGGS ONE BY ONE UNTIL EACH ONE IS COMPLETELY INCORPORATED. FOLD IN CORN AND SEASON WITH SALT AND PEPPER.

DROP INTO HOT OIL USING A SMALL ICE CREAM SCOOP OR PIPING BAG. LET FRITTERS COOK FOR 3 MINUTES OR UNTIL LIGHTLY BROWNED AND CRISPY. DRAIN ON PAPER TOWELS. SERVE WITH THE ROASTED GARLIC AND PARSLEY DIPPING SAUCE. GARNISH WITH CHOPPED PARSLEY.

ROASTED GARLIC AND PARSLEY DIPPING SAUCE:

1/4 CUP CHOPPED PARSLEY

2 TABLESPOONS ROASTED GARLIC (ABOUT 6 CLOVES)

1 CUP SOUR CREAM

3 OUNCES GOAT CHEESE

1 TO 2 TEASPOONS FINELY CHOPPED JALAPENO

SALT AND WHITE PEPPER

PLACE EVERYTHING IN BLENDER OR FOOD PROCESSOR AND BLEND UNTIL SMOOTH.





SIDE DISHES

DILL POTATOES

8 MED. RED NEW POTATOES - STEAMED OR BOILED UNTIL TENDER
2 CLOVES GARLIC - MINCED FINE
1/2 CUP REAL BUTTER
1/2 TSP. SALT
1/2 TSP. GROUND BLACK PEPPER
1/2 TSP. CELERY SALT
2 TBLS. FRESH CHOPPED DILL

- CUT COOKED POTATOES INTO WEDGES; SET ASIDE.**
- MELT BUTTER IN A LARGE FRYING PAN AND SAUTÉ GARLIC IN BUTTER FOR 1 MINUTE.**
- ADD POTATOES AND REMAINING INGREDIENTS TO PAN.**
- SAUTÉ UNTIL THE POTATOES ARE LIGHTLY BROWN.**





CREAMED SPINACH

SORRY I DO NOT KNOW THE MEASUREMENTS YOU WILL JUST HAVE TO PLAY WITH IT UNTIL YOU GET IT RIGHT LIKE I DO.

UNSALTED BUTTER

GREEN ONIONS (CUT IN SMALL PIECES)

½ AND ½ (YOU CAN USE WHOLE MILK OR HEAVY WHIPPING CREAM)

FLOUR

2 BOXES OF FROZEN SPINACH (THAWED AND DRAINED)

GARLIC (FINELY CHOPPED)

SALT AND PEPPER

PARA CHEESE

MELT BUTTER IN A CAST IRON SKILLET (OR JUST A SKILLET) ON MED HEAT.

AFTER MELTED ADD THE GREEN ONIONS AND GARLIC. SAUTÉ FOR ABOUT 3-4 MINS

PLEASE DO NOT BURN YOU GREEN ONIONS OR GARLIC.

TAKE SKILLET OFF BURNER LET COOL

ADD YOU FLOUR UNTIL A THICK MIXTURE ALSO ADD PARA CHEESE.

ON LOW/MED HEAT ADD SOME ½ AND ½ . DON'T ADD TOO MUCH B/C IT WILL BE TOO RUNNY.

KEEP ON STIRRING THE MIXTURE UNTIL SEMI-THICK (LIKE WHITE GRAVY). (IF IT IS TOO RUNNY. IN A CUP MAKE SOME HOT WATER OR BUTTER AND FLOUR UNTIL A THICK MIXTURE ADD LITTLE BIT AT A TIME UNTIL THE PERFECT CONSISTENCY)

ADD SPINACH, SALT AND PEPPER.

NOW IF YOU NEED TO ADD MORE ½ AND ½ YOU CAN (I DO).

SIMMER FOR ABOUT 5-7 MINS.

YOU'RE DONE.

YOU ALSO CAN ADD PARA. CHEESE ON TOP (YOU CAN BAKE IT ALSO ON 350 UNTIL IT IS BUBBLING)





GREEK COLESLAW

1 PKG OF COLESLAW

OLIVES ~ EITHER SLICED BLACK OLIVES OR GREEK OLIVES

**1 RED ONION ~ SMALL TO MEDIUM DEPENDING ON HOW MUCH YOU LIKE
ONION**

FETA CHEESE ~ LARGE PACKAGE

OLIVE OIL

BALSAMIC VINEGAR

**MIX TOGETHER COLESLAW, OLIVES, ONIONS AND FETA CHEESE. ADD A
LITTLE(I DON'T MEASURE. MAYBE 1/8TH A CUP AT THE VERY MOST?)OLIVE
OIL. ADD BALSAMIC VINEGAR UNTIL ALL THE INGREDIENTS ARE COVERED.
STIR AND LET SET FOR AT LAST A HALF AN HOUR BEFORE SERVING.**

**YOU CAN ALSO ADD YOU OWN CHOICE OF SPICES TO THIS. I DIDN'T LIST THEM
BECAUSE IT'S REALLY AN INDIVIDUAL THING.**





AUNT JANIE'S (R.I.P.) DEVILED EGGS

6 JUMBO EGGS YOLKS - SAVE THE WHITES OF COURSE IN HALVES

1/4C MAYO

1/2T ONION SALT

1T LEMON JUICE

3 SLICES OF BACON - COOKED AND CRUMBLED

DASH OF TABASCO - OR TWO

1/2C TINY COOKED SHRIMP - THERE ARE CANNED VERSIONS OF THIS WHICH IS MUCH EASIER - USE 1/2 CAN IF CANNED.

MIX ALL THE ABOVE EXCLUDING WHITES TOGETHER AND PLACE IN THE HALVED EGG WHITES...TO MAKE STUFFING THE EGGS EASIER YOU CAN PUT THE MIX INTO A ZIPLOCK BAG AND CUT THE CORNER OFF FORMING A PASTRY BAG AND YOU CAN PIPE THE MIX INTO THE EGGS AND NOT GET SO MESSY ☺





BAKED BEANS ISLAND STYLE

1 LG.CAN B&M BAKED BEANS
2 LG.CAN PORK & BEANS
1 MED. ONION
3/4 C. KETCHUP
1/2 C. PACKED BROWN SUGAR
1/4 C. WATER
2 TSP.DRY MUSTARD
1 TBSP. DARK MOLASSES
1 TSP. SALT
1-1 1/2 LB. BACON
2 PORTUGUESE SAUSAGES
3/4-1 LB. HAMBURGER

*** YOU WANT THE BIG ASS CANS OF BEANS!!**

-COOK ONION AND HAMBURGER SEPARATELY

-BROWN CHOPPED SAUSAGE

**-I USUALLY COOK BACON IN THE MICROWAVE ON A PAPER TOWEL, CHOP INTO
PIECES**

-MIX OTHER INGREDIENTS TOGETHER AND ADD MEATS AND ONION

-HEAT ON LOW TO MED. FOR ABOUT 30 MIN.





GARLIC & MINT POTATOES

10-12 RED POTATOES, SKIN ON (TENNIS BALL SIZE)

5-6 GLOVES GARLIC, MINCED

EXTRA VIRGIN OLIVE OIL

1/2 BUNCH FRESH MINT LEAVES, CHOPPED

SALT & PEPPER

SCRUB POTATOES, PLACE ON SHEET PAN AND ROAST IN 400* OVEN FOR APPROX. 1 HR. UNTIL TENDER.

WHILE POTATOES ARE ROASTING PLACE GARLIC, MINT, SALT, PEPPER, OLIVE OIL IN A LARGE BOWL

AND SET ASIDE ON COUNTER. WHEN POTATOES ARE COOKED ROUGHLY CHOP, WHILE

STILL HOT AND PLACE IN THE BOWL WITH THE OIL MIXTURE AND TOSS. SERVE.





HAWAIIAN BAKED BEANS

1 LG.CAN B&M BAKED BEANS
2 LG.CAN PORK & BEANS
1 MED. ONION
3/4 C. KETCHUP
1/2 C. PACKED BROWN SUGAR
1/4 C. WATER
2 TSP.DRY MUSTARD
1 TBSP. DARK MOLASSES
1 TSP. SALT
1-1 1/2 LB. BACON
2 SAUSAGES (PORTUGUESE OR SWEET ITALIAN)
3/4-1 LB. HAMBURGER

*** YOU WANT THE BIG CANS OF BEANS**

-COOK ONION AND HAMBURGER SEPARATELY
-BROWN CHOPPED SAUSAGE
-CHOPPED COOKED BACON.
-MIX OTHER INGREDIENTS TOGETHER AND ADD MEATS AND ONION
-HEAT ON LOW TO MED. FOR ABOUT 30 MIN.





DAISY'S RED POTATOES

2 POUNDS POTATOES, PEELED AND CUT INTO 1/2-INCH SLICES

1/2 CUP KETCHUP

1 TABLESPOON BACON GREASE

1 TEASPOON SALT

PLACE ALL INGREDIENTS IN A SAUCEPAN AND COVER WITH WATER. BRING TO A BOIL, REDUCE HEAT, AND LET SIMMER 45 MINUTES TO 1 HOUR.





CRUNCHY NOODLE SALAD WITH CABBAGE AND PEANUT SAUCE

1 HEAD ROMAINE LETTUCE, THINLY SHREDDED
1 HEAD WHITE CABBAGE, THINLY SHREDDED
2 CARROTS, THINLY SHREDDED
1 PACKAGE OF WONTON SKINS, SLICED THIN AND FRIED, RESERVE SOME FOR GARNISH
2 GREEN ONIONS, THINLY SLICED
1/2 CUP SMOOTH NATURAL PEANUT BUTTER
1/4 CUP RICE WINE VINEGAR
1 TABLESPOON WATER
PINCH RED PEPPER FLAKES
2 TEASPOONS TOASTED SESAME OIL
2 TEASPOONS SOY SAUCE
1 TEASPOON SUGAR
1/4 CUP CHOPPED CILANTRO LEAVES

COMBINE LETTUCE, CABBAGE, CARROTS, CRUNCHY NOODLES AND GREEN ONIONS IN A LARGE BOWL.

WHISK TOGETHER PEANUT BUTTER, VINEGAR, WATER, PEPPER FLAKES, SESAME OIL, SOY SAUCE, AND SUGAR IN A BOWL. IF THE DRESSING IS STILL TOO THICK YOU MAY ADD MORE WATER. TOSS THE CABBAGE MIXTURE WITH THE PEANUT SAUCE AND PLACE ON A LARGE PLATTER. TOP WITH EXTRA CRUNCHY NOODLES AND CHOPPED CILANTRO.





RED BEANS AND RICE

4 SERVINGS

1 LB RED BEANS

1 1/2 LB SMOKED SAUSAGE, SLICED

1/2 LB SMOKED HAM SHANKS

1 LARGE ONION CHOPPED

1 GREEN PEPPER, SEEDED AND CHOPPED

1 CELERY STALK, CHOPPED

1 GARLIC CLOVE, FINELY CHOPPED

1 T DRIED THYME, CRUMBLED

1 T GROUND PEPPER

1/2 T GROUND SAGE

1 BAY LEAF

PINCH OF GROUND RED PEPPER

SALT

FRESHLY COOKED RICE

PLACE BEANS IN DUTCH OVEN AND COVER GENEROUSLY WITH WATER. LET SOAK FOR 30 MINUTES. ADD ALL REMAINING INGREDIENTS TO BEANS EXCEPT SALT AND RICE. BRING TO BOIL OVER MEDIUM HEAT. REDUCE HEAT TO MEDIUM-LOW, COVER, AND SIMMER UNTIL BEANS ARE TENDER, ADDING MORE WATER IF NECESSARY, ABOUT 2 1/2 HOURS. ADD SALT TO TASTE. REMOVE HAM BONES. REMOVE ABOUT 3 TABLESPOONS OF BEANS FROM MIXTURE AND MASH TO A PASTE. RETURN BEAN PASTE TO MIXTURE AND STIR. SIMMER 15 MORE MINUTES AND THEN SERVE HOT OVER THE RICE.





CRANBERRY PEPPER RELISH

2 RED BELL PEPPERS, DICED
2 CUPS CRANBERRIES, COARSELY CHOPPED
1 MEDIUM ONION, FINELY CHOPPED
1/2 CUP CIDER VINEGAR
3/4 CUP SUGAR
1 SERRANO OR JALAPENO PEPPER, MINCED
1/4 TSP SALT
1/4 TSP DRIED RED PEPPER FLAKES

**MIX ALL INGREDIENTS IN A MEDIUM SAUCE PAN.
BRING TO BOIL, THEN SIMMER, STIRRING OCCASIONALLY,
UNTIL MIXTURE THICKENS TO A JAM- LIKE CONSISTENCY, ABOUT 30 MINUTES.
COOL TO ROOM TEMPERATURE. KEEPS FOR AT LEAST
2 WEEKS IF REFRIGERATED.**

SERVE OVER CREAM CHEESE ON RITZ CRACKERS





BREADS / BISCUITS / CARBS BABY!!!

GERMAN PANCAKES:

**4 EACH EGGS
1/2 CUP FLOUR
1/2 TEASPOON SALT
1/2 CUP MILK
2 TABLESPOONS BUTTER**

PREHEAT OVEN AND 10" CAST IRON SKILLET TO 400 DEGREES. BEAT EGGS IN A SEPARATE BOWL. SIFT FLOUR AND SALT TOGETHER. ADD DRY INGREDIENTS AND MILK ALTERNATELY TO THE BEATEN EGGS, A LITTLE AT A TIME. MELT THE BUTTER IN THE SKILLET AND BRUSH IT ONTO THE SIDES. POUR THE BATTER INTO THE SKILLET, AND RETURN TO THE OVEN. BAKE 25 MINUTES WHILE GRADUALLY REDUCING THE HEAT TO 350 DEGREES. THE PANCAKE WILL PUFF HIGH ABOVE THE SIDES AND IS DONE WHEN IT REACHES A GOLDEN BROWN. TOP WITH FAVORITE FRUIT SYRUP AND WHIP CREAM.





HAWAIIAN STYLE FRENCH TOAST

PREHEAT GRIDDLE TO 400F

1 LOAF KINGS HAWAIIAN SWEET BREAD

6 EGGS

2 TSPS OF VANILLA EXTRACT

1 TSP OF CINNAMON

1 TSP OF NUTMEG

MIX THE EGGS (BEST WITHOUT THE SHELLS), VANILLA, CINNAMON AND NUTMEG IN A BOWL AND MIX WELL.

SLICE THE BREAD INTO 1/2" THICK SLICES, DIP INTO EGGS MIXTURE AND PLACE ONTO GRIDDLE. FLIP TOAST ONCE LIGHTLY BROWNED AND REMOVE ONCE SECOND SIDE IS LIGHTLY BROWNED.

COVER WITH DESIRED AMOUNT OF MAPLE SYRUP AND BUTTER. GARNISH WITH FRESH PINEAPPLE CHUNKS IF DESIRED.





SANDIEGOCJ'S BANANA BREAD

1 1/4 CUP SUGAR
1/2 CUP BUTTER (SOFTENED)
2 EGGS
1 1/2 CUPS MASHED RIPE BANANAS (3-4)
1/2 CUP BUTTERMILK
1 TSP VANILLA
2 1/2 CUPS ALL PURPOSE FLOUR
1 TSP BAKING POWDER
1 TSP SALT
1 CUP CHOPPED NUTS

**PLACE RACK IN THE LOWEST POSITION IN THE OVEN AND PREHEAT TO 350*.
GREASE ONLY THE BOTTOM OF A LOAF PAN. 9X5X3 INCHES.
MIX SUGAR AND BUTTER IN A LARGE BOWL. STIR IN EGGS TILL WELL BLENDED; ADD
BANANAS, BUTTERMILK, AND VANILLA. BEAT UNTIL SMOOTH. STIR IN REMAINING
INGREDIENTS TILL JUST MOISTENED. POUR INTO PAN AND BAKE FOR APPROX. 1 1/4 HOURS.
COOL FOR 5 MINUTES, LOOSEN FROM SIDES OF PAN AND SET ON A RACK TO COOL BEFORE
SLICING.**





SDCJ'S CRANBERRY BREAD (THIS FUCKER MAKES A LOT OF BREAD)

3 CUPS CRANBERRIES
1 2/3 CUPS SUGAR
2/3 CUP VEGETABLE OIL
1/2 CUP MILK
2 TSPS VANILLA
2 TSPS ORANGE OR LEMON PEEL
4 EGGS
3 CUPS ALL PURPOSE FLOUR
2 TSPS BAKING SODA
1 TSP SALT
1/2 TSP BAKING POWDER
1/2 - 1 CUP CHOPPED NUTS

PREHEAT OVEN TO 350*
GREASE BOTTOMS ONLY OF 2 LOAF PANS 9X5X3. MIX ALL INGREDIENTS
IN A LARGE BOWL. POUR INTO LOAF PANS AND BAKE FOR 60 - 70 MINUTES.
REMOVE FROM OVEN AND LET COOL 10 MINUTES. LOOSEN SIDES OF LOAF
AND REMOVE FROM PAN. PLACE ON A RACK AND ALLOW TO COOL.





ENTRÉES - BEEF / PORK / POULTRY / SEAFOOD

A1 BEEF ROAST

2LB POT ROAST BEEF CUBES

1 CUP A1 SAUCE

3/4 CUP WATER

6 MEDIUM SIZED BROWN OR RED POTATOES

1 YELLOW ONION (OR RED, BUT I LIKE YELLOW)

1 BAG BABY CARROTS

LIGHTLY BROWN THE BEEF CUBES IN A COUPLE TABLE SPOONS OF OIL ON A SKILLET LOW HEAT. THIS SHOULD TAKE ABOUT 15 MINUTES.

CUT THE POTATOES AND THE ONION IN QUARTERS.

ADD ALL INGREDIENTS INTO A GLASS 12" RECTANGLE PAN.

COVER DISH WITH FOIL, SIMMER AT 350 DEGREES FOR 1 HOUR. (OR USE A CROCK POT).





SWEET AND SOUR RIBS

1 CUP WHITE SUGAR

1/4 CUP ALL-PURPOSE FLOUR

1 TEASPOON SALT

1/2 TEASPOON PEPPER

1/2 TEASPOON DRY MUSTARD

2 CUPS WATER

1/2 CUP SOY SAUCE

1/2 CUP VINEGAR

2 POUNDS PORK SPARERIBS, CUT INTO BITE SIZE PIECES OR YOU CAN LEAVE THEM ON THE BONE. COOKING TIMES ARE FOR THE PIECES.

1 TABLESPOON OLIVE OR VEGETABLE OIL

2 CLOVES GARLIC, CHOPPED

IN A BOWL, MIX THE SUGAR, FLOUR, SALT, PEPPER, AND MUSTARD. STIR IN THE WATER, SOY SAUCE, AND VINEGAR.

PLACE THE RIBS IN A POT WITH ENOUGH WATER TO COVER. BRING TO A BOIL, COOK 10 MINUTES, AND DRAIN (OR, USE YOUR DESIRED COOKING METHOD TO COOK THEM TO RARE).

HEAT THE OIL IN A LARGE SKILLET OVER MEDIUM HEAT, AND BROWN THE RIBS ON ALL SIDES. MIX IN THE SAUCE MIXTURE. BRING TO A BOIL, REDUCE HEAT TO LOW, AND SIMMER 30 MINUTES. MIX IN THE GARLIC, AND CONTINUE COOKING 15 MINUTES, OR TO DESIRED DONENESS.





RED CHILI BEEF (OR PORK)

RED SAUCE:

3 ANCHO CHILIES, ROASTED
1 JALAPEÑO CHILI, ROASTED
¼ HABANERO CHILI, ROASTED
4 VERY RIPE TOMATOES
2 CLOVES GARLIC
½ LARGE RED ONION
1 SMALL CAN TOMATO PASTE
¼ CUP LIGHT OLIVE OIL

MIX ALL THE INGREDIENTS IN A SAUCEPAN AND SIMMER FOR ABOUT AN HOUR. REMOVE THE SEEDS FROM THE CHILIES FOR LESS HEAT, ADD MORE CHILIES FOR MORE HEAT. ALLOW TO COOL SLIGHTLY AND PUREE THE MIXTURE IN A FOOD PROCESSOR.

RED CHILI:

2 POUNDS OF STEW BEEF OR PORK, CUBED TO 1”
GROUND CUMIN
SALT (PREFERABLY SEA OR KOSHER)
GROUND BLACK PEPPER

BROWN THE MEAT IN A STOCK POT USING LIGHT OLIVE OIL. STIR IN THE FINISHED RED SAUCE MIXTURE AND ADD CUMIN, SALT AND BLACK GROUND PEPPER TO TASTE. ALLOW THE MEAT TO STEW FOR APPROXIMATELY 2 HOURS.

SERVE AS A RED CHILI BURRO, OR MY FAVORITE ON A PLATE WITH SONORA RICE, REFRIED BEANS, A SIDE OF FRESH TORTILLAS AND A SIXXER OF ICE COLD DOS EQUIS. PRETTY SIMPLE, DAMN TASTY.





MARLBORO MAN CHILI

3 LBS LEAN BEEF
2 SMALL GREEN PEPPERS, CHOPPED
2 MEDIUM ONIONS, THINLY SLICED
2 CLOVES GARLIC, CRUSHED
1/4 C COOKING OIL
3 CANS TOMATOES - 1 LB CANS
3 TBSP CHILI POWDER
2 TSP CRUSHED CUMIN SEEDS OR 1 TSP GROUND CUMIN
1/4 TSP TABASCO SAUCE
1 CUP WATER
3 CANS PINTO BEANS OR CANNED KIDNEY BEANS - 15 OZ CANS

CUT BEEF INTO CUBES. COOK BEEF, GREEN PEPPERS, ONIONS, AND GARLIC IN OIL IN CAST-IRON KETTLE UNTIL BEEF IS LIGHTLY BROWNED. ADD ALL INGREDIENTS EXCEPT BEANS. COVER AND SIMMER 45 MINUTES. STIR IN UNDRAINED BEANS; COVER AND SIMMER 25 MINUTES. SMOKE TWO PACKS OF MARLBORO REDS, THEN EAT.





LAZY MAN'S CHICKEN K-BOBS

1 SACK OF BONELESS/SKINLESS CHICKEN BREASTS

LOWRY'S MESQUITE MARINADE

TEQUILA

JUICE FROM SEVERAL LIMES

FAJITA SEASONING

1 RED PEPPER

1 GREEN PEPPER

1 YELLOW PEPPER

ASSORTED HOT PEPPERS

SEVERAL CLOVES OF GARLIC

1 LARGE ONION

1 FINE GRATE FOR THE GRILL

CHOLULA HOT SAUCE

***CUT THE CHICKEN INTO 1" PIECES, MARINADE OVERNIGHT IN THE LOWRY'S WITH A DASH OF TEQUILA AND THE JUICE OF ONE LIME.**

***SQUEEZE JUICE FROM REMAINING LIMES, ADD IN A SHOT OR TWO OF TEQUILA, LOTS OF FAJITA SEASONING, AND A COUPLE DASHES OF THE HOT SAUCE.**

***CUT ONION & THE LARGE PEPPERS INTO SMALLER CHUNKS**

***LIGHT A CHARCOAL OR WOOD FIRE, TOSS ON PLENTY OF MESQUITE FOR SMOKE**

***PUT THE FINE GRATE ON TOP & PILE THE ENTIRE WORKS ON TOP (CHICKEN AND VEGGIES). STIR UNTIL DONE, BASTING WITH THE LIME JUICE CONCOCTION.**

ESSENTIALLY, YOU GET ALL THE INGREDIENTS & TASTE OF K-BOBS W/O THE HASSLE OF ACTUALLY SKEWERING IT.





FLANK STEAK

**~2LBS TRIMMED/BROWNED (FLOUR/SALT) IN OIL
1 CAN TOMATO SAUCE + WATER (OR TOMATO PASTE)
1 CAN FRENCH ONION SOUP
COVERED**

2HRS @ 305 F

ADD SOME CARROTS & CELERY, IF YOU NEED IT...

SERVE WITH MASHED POTATOES





STEAK AND GUINNESS PIE

1 POUND ROUND STEAK, CUBED
1 TABLESPOON ALL-PURPOSE FLOUR
SALT AND PEPPER TO TASTE
1 TEASPOON BROWN SUGAR
1 TABLESPOON RAISINS (OPTIONAL)
5 MEDIUM ONIONS, PEELED AND CHOPPED
1 1/2 CUPS (300 ML) GUINNESS STOUT
8 SLICES BACON, CHOPPED
3 OUNCES LARD FRESH PARSLEY, CHOPPED
DOUBLE CRUST PIE PASTRY

CUT THE STEAK INTO BITE-SIZE CUBES AND ROLL IN THE SALT AND PEPPER SEASONED FLOUR. BROWN THE STEAK CUBES IN THE LARD WITH THE BACON OVER MEDIUM HEAT IN A HEAVY SKILLET FOR 8 TO 10 MINUTES UNTIL GOLDEN BROWN. PLEASE THE MEAT IN A CASSEROLE DISH TO COOL. IN THE REMAINING BACON AND LARD DRIPPINGS SAUTÉ THE ONIONS UNTIL GOLDEN AND ADD TO THE MEAT WHEN BROWNED.

IN A MIXING BOWL COMBINE RAISINS AND BROWN SUGAR WITH THE GUINNESS. LET STAND FOR 5 MINUTES FOR RAISINS TO PLUMP.

ADD THE MIXTURE TO THE CASSEROLE DISH, COVER TIGHTLY AND SIMMER OVER LOW HEAT ON IN A VERY MODERATE OVEN AT 325 DEGREES F FOR 2 1/2 HOURS. STIR OCCASIONALLY AND ADD A LITTLE MORE GUINNESS OR WATER IF THE RICH BROWN GRAVY GETS TOO THICK.

MEANWHILE, LINE A DEEP PIE DISH WITH HALF THE PREPARED PIE CRUST AND PRE-BAKE AS DIRECTED. ADD THE GUINNESS AND BEEF MIXTURE FROM THE CASSEROLE TO THE BAKED PIE CRUST. COVER THE MEAT MIXTURE WITH THE REMAINING PIE CRUST LAYER AND BAKE UNTIL FINISHED, APPROXIMATELY 10 MINUTES. REMOVE PIE FROM THE OVEN TO COOL, SLICE AND SERVE WITH POTATOES.





URJB'S BAKED BBQ CHICKEN AND POTATO'S

6-8 LARGE POTATOES CUT INTO THICK SLICES
6 BONELESS SKINLESS CHICKEN BREASTS
1 BOTTLE OF BBQ SAUCE (YOUR CHOICE OF FLAVOR)
1 CAN OF COORS LIGHT
GARLIC PEPPER TO TASTE

GREASE BOTTOM AND SIDES OF LARGE RECTANGLE BAKING DISH. ADD POTATO'S AND 3/4 OF BBQ SAUCE, MIX WELL. PLACE CHICKEN TO COVER POTATO'S, POUR REMAINING BBQ SAUCE OVER CHICKEN. SEASON WITH GARLIC PEPPER. ADD APPROX 3/4 OF THE CAN OF BEER. COVER WITH FOIL, BAKE IN OVEN AT 350* FOR 30-40 MINS. GENTLY MOVE AROUND THE POTATOES FOR EVEN COOKING. REMOVE FOIL AND KEEP BAKING FOR 15-20 MORE MINS.

SERVE WITH A SALAD AND FRESH FRENCH BREAD. IN THE EVENT THAT YOUR FRENCH BREAD GETS SCARED AND RUNS AWAY, ANY CRUSTY BREAD WILL PROBABLY WORK.





CHICKEN PICCATA

TAKE 1 CHICKEN BREAST, FLOUR IN WHITE FLOUR.

THROW IT IN A HOT PAN WITH OIL.(HIGH HEAT)

TRY FOR A CRISPED BROWN. THEN FLIP THE BREAST

TOSS IN 1 CLOVE GARLIC, AND 3/4 TABLESPOONS CAPERS, GET SOME CAPER JUICE IN THERE TOO.

AFTER THE GARLIC STARTS TO BROWN DEGLAZE THE PAN WITH WHITE WINE, ABOUT 1.5 TIMES AROUND THE PAN, POURING VERY SLOW. IF YOU ARE WORKING WITH A VERY HIGH HEAT WATCH FOR FLAME. DO NOT BURN THE GARLIC OR ITS RUINED.

SQUEEZE 1-2 WEDGES OF LEMONS FOR THE JUICE.

THEN USE CHICKEN STOCK POUR IN DESIRED AMOUNT, ABOUT 1/3 AS HIGH AS A BREAST.

LOWER HEAT TO 1/3 AND REDUCE UNTIL THE SAUCE THICKENS, THROW IN A QUARTER STICK OF BUTTER TO BRING THE SAUCE TOGETHER. SERVE WITH RICE OR PASTA.

IF SAUCE FAILS THEN YOU USED TOO MUCH OIL. OR DIDN'T FOLLOW THE DIRECTIONS.

IF YOUR CHICKEN IS TOO THICK POUND IT WITH A TENDERIZING HAMMER OR TELL IT THAT IT'S GETTING FAT AND NEEDS TO GO ON A DIET.

ITS LIKE A SCAMPI.





CHICKEN MUSHROOM CASSEROLE

4 SKINLESS BONELESS CHICKEN BREASTS

2 CANS CREAM OF MUSHROOM SOUP

1 CAN MUSHROOM PIECES

1 CUP RICE

1 CUP MILK

IN A 9X13 PAN GREASE THE BOTTOM AND SIDES THEN COVER THE BOTTOM WITH RICE (MIGHT NEED TO MODIFY THE AMNT OF RICE AND MILK TO GET THE RIGHT BALANCE HERE TO GET A GOOD COVERING OF THE BOTTOM OF THE PAN).

PLACE THAWED CHICKEN BREASTS ON TOP OF THE RICE EVENLY SPACED. I SAID EVENLY SPACED, JACKASS. IT LOOKS LIKE YOU JUST THREW THOSE ON THERE WITHOUT EVEN CARING ABOUT PRESENTATION. DO IT RIGHT, OR I'M GOING TO GIVE YOU FOOD POISONING!

MIX THE MILK, MUSHROOMS, AND CREAM OF MUSHROOM SOUP IN A MIXING BOWL AND POUR OVER THE TOP OF THE CHICKEN AND RICE.

COVER THE PAN WITH FOIL AND COOK AT 350* FOR 30 MINS, UNCOVER, AND COOK ANOTHER 20-30 MINS UNTIL THE RICE PUFFS, THE TOP BROWNS AND THE CHICKEN IS COOKED THROUGH. IT WILL THICKEN SOME WHEN IT COOLS.





CHICKEN MARSALA

4 TBSP. BUTTER
4 SKINLESS, BONELESS CHICKEN BREAST HALVES
1/4 CUP FINELY CHOPPED ONION
1/2 POUND MUSHROOMS, SLICED
1/4 CUP DRY MARSALA
1/2 CUP HEAVY CREAM
1 TEASPOON LEMON JUICE
SALT AND FRESHLY GROUND PEPPER

IN A LARGE FRYING PAN, MELT 2 TBSP OF THE BUTTER OVER MEDIUM HEAT. ADD CHICKEN AND SAUTÉ, TURNING ONCE, UNTIL LIGHTLY BROWNED, ABOUT 2 MINUTES ON EACH SIDE. REMOVE AND SET ASIDE. MELT REMAINING BUTTER IN PAN. ADD ONIONS AND MUSHROOMS. COOK UNTIL MUSHROOMS ARE LIGHTLY BROWNED, 3 TO 5 MINUTES. ADD MARSALA AND BRING TO A BOIL, SCRAPING UP ANY BROWNED BITS FROM BOTTOM OF PAN. ADD CREAM AND LEMON JUICE AND RETURN TO A BOIL. SEASON WITH SALT AND PEPPER TO TASTE. RETURN CHICKEN TO PAN AND COOK, TURNING IN SAUCE, FOR ABOUT 3 MINUTES TO REHEAT AND FINISH COOKING. IF I MAKE IT FOR A LARGE GROUP I WILL SAUTÉ THE CHICKEN TO GET THE COLOR, MAKE THE SAUCE BUT FINISH COOKING IT IN A BAKING DISH IN THE OVEN. 350 FOR ABOUT 30-45 MINUTES.

I LIKE TO HAVE IT WITH SOME SORT OF PASTA. USUALLY SPAGHETTI NOODLES WITH A LITTLE BUTTER, PARMESAN AND MIZITHRA CHEESE





WHITE CHILI

THIS IS HAS BEEN OUR CAMP CHILI FOR A WHILE NOW, IT'S EASY AND GOOD.

3 CAN GREAT NORTHERN BEANS

8 OZ 2 CAN GREEN CHILIES

6 CUPS CKN. BROTH

3/4 CUP ONION

**CANNED CKN (OR BOIL THIGHS AND PARTS MAKE BROTH, THEN SEPARATE -
MORE FLAVOR BUT MORE WORK)**

4 GARLIC CLOVES

2 TBS. OLIVE OIL

2 TSP. CUMIN

1 1/2 TSP. OREGANO

1/4 TSP, CAYENNE PEPPER

**2-3 CUPS SHREDDED MONTEREY JACK CHEESE (PUT IN NEAR THE END SO IT
DOESN'T BURN OR STICK TO BOTTOM.)**

GARNISH WITH CILANTRO AND ONION.

I AD TABASCO OR FRANKS TO MINE, AND EAT IT OVER FRITOS





HOTDOG'S SPICY CHICKEN TENDERS

**CHICKEN BREASTS OR PRE-CUT CHICKEN TENDERS (AS MANY AS DESIRED)
1 LARGE BOTTLE OF TEXAS PETE (OR OTHER DESIRED BRAND) HOT SAUCE
1 BOX OF FRIED CHICKEN BATTER (ANY BRAND WILL DO)
PEANUT OIL (ENOUGH TO FILL DEEP FRYER)
CAYENNE PEPPER**

**FILL DEEP FRYER WITH PEANUT OIL AND HEAT TO ABOUT 350 DEGREES. CUT
CHICKEN BREASTS INTO TENDER SIZED PIECES.
PLACE TENDERS IN A BOWL AND COVER WITH HOT SAUCE. NOTE: SUBMERGE IS A
BETTER WORD. IF DESIRED, TENDERS MAY BE MARINATED IN HOT SAUCE
OVERNIGHT OR FOR SEVERAL HOURS.
AFTER PREPARING BATTER, ADD CAYENNE PEPPER (AMOUNT DEPENDS ON HOW
HOT YOU LIKE)
BATTER TENDERS AND PLACE THEM IN DEEP FRYER. COOK 4-5 MINUTES.**

SERVE WITH COLE SLAW AND HONEY MUSTARD DIPPING SAUCE





MEXICAN LIME SHRIMP (CERVICHE)

PER 1.5 POUNDS OF SHRIMP - DEVIENED IF YOU WANT

1 BUNCH OF FRESH CILANTRO

1 JAR OF FAVORITE JALAPENOS/SLICED - POUR OUT JUICE AND SAVE 1/4C

1/2C FRESH SQUEEZED LIME JUICE - FRESH LIMES NOT THAT SQUEEZE

BOTTLE CHIT

SALT TO TASTE (OPT)

*** MIX TOGETHER CILANTRO, LIMEJUICE, 1/4 CUP OF JALAPENO JUICE AND JALAPENOS**

*** PUT SHRIMP AND MARINADE IN ZIPLOC BAG AND MARINATE OVERNIGHT...**





DRY RIB RUB AND BABY BACK RIBS

A FAVORITE - THIS MAKES A LOT OF RUB AND SHOULD LAST ABOUT 6 FULL RACKS...

**1C SUGAR
1/2C PAPRIKA
1/4C KOSHER SALT
1/4C CELERY SALT
1/4C GARLIC POWDER
3T ONION POWDER
3T CHILI POWDER
2T CUMIN
2T PEPPER
2T DRY MUSTARD
1T CAYENNE PEPPER - 1T FOR SPICIER RIBS**

MESQUITE OR HICKORY WOOD CHIPS...

PREPARATION FOR RIBS:

THE NIGHT BEFORE

- 1. PEEL OFF THE MEMBRANE ON THE INSIDE OF THE RIBS FOR BEST RESULTS - ITS TEDIOUS BUT WELL WORTH IT**
- 2. RUB GENEROUSLY**
- 3. WRAP IN WAX PAPER OR FOIL AND LEAVE THEM OVERNIGHT IN THE FRIDGE OR COOLER**

COOKING:

- * SOAK THE WOOD CHIPS IN WATER FOR ABOUT 30 MINUTES**
- * PLACE THE CHIPS ON TOP OF LAVA ROCKS OR WHATEVER YOU HAVE ON THE BOTTOM OF YOUR GRILL - FIRE IT UP**
- * COOK THE RIBS ON THE GRILL AT 250-275 DEGREES ON A GRILL FOR 2.5 - 3 HOURS - BEST RESULTS ARE USED WITH A STANDING RIB RACK**
- * THE LAST 30 MINUTES OF COOKING YOU CAN COAT THE RIBS WITH YOUR FAVORITE BBQ SAUCE - OR LEAVE THEM DRY AND DIP THEM IN BBQ SAUCE ON THE PLATE**





CHICKEN TACOS WITH CILANTRO AND LIME RICE

5 CHICKEN BREASTS
2 CANS TOMATO SAUCE
1 MEDIUM YELLOW ONION (CHOPPED)
PAPRIKA (YOU AINT GONNA TASTE IT)
1 TABLE SPOON BROWN SUGAR
1/4 CUP CILANTRO
CHILI POWDER
SALT AND PEPPER
2 CLOVES GARLIC (CHOPPED)
CATSUP
CUMIN

FRESH CHILI PEPPERS
(CILANTRO AND LIME RICE)
1 MEDIUM LIME
4 CUPS OF RICE
1/4 CUP CILANTRO
1/2 TEASPOON SALT

BOIL CHICKEN BREASTS TILL DONE, THEN SHRED AND PLACE ASIDE. IN A LARGE SKILLET SWEAT ONION IN OLIVE OIL, THEN SALT AND PEPPER LIGHTLY. ADD GARLIC AND LET IT GET SLIGHTLY BROWN, THEN ADD CHICKEN AND TOMATO SAUCE (RINSE OUT THE CANS WITH SOME WATER AND POUR THAT IN TOO) . ADD ABOUT A 1/4 CUP OF CATSUP AND MIX. THEN ADD PAPRIKA TO COLOR (IT'LL MAKE IT BRIGHT RED) AND CHILI POWDER (TYPICAL DRIED ANAHEIM TO TASTE. SLICE CHILIES AND ADD (YOU MAY WANT TO REMOVE THE SEEDS, THAT'S UP TO YOU AS IS QUANTITY OF CHILIES). ADD SUGAR CILANTRO. THEN ADD CUMIN AND SALT TO TASTE. (I NEVER MEASURE THIS STUFF). BRING DOWN TO A SIMMER AND LET IT SIMMER TILL THE SAUCE IS REDUCED TILL IT'S THICK.

PREPARE YOUR RICE AS NORMAL (I HAVE A RICE MAKER...MMM STICKY RICE) THEN WHEN ITS STILL STEAMING ADD THE 1/4 CUP CILANTRO AND THE JUICE OF 1 LIME AND THE 1/2 TEASPOON SALT AND MIX. SERVE HOT.





SILVERZUK'S PHEASANT/RABBIT/GROUSE

**½ CLOVE OF GARLIC OR 1 TBS OF MINCED GARLIC
1 OR 2 RABBITS AND/OR GROUSE
1 CAN STEWED TOMATOES "ITALIAN STYLE"
1 CAN TOMATO SAUCE
1 SMALL ONION
PEPPER, PARSLEY, OREGANO, AND MINT**

TAKE CROC-POT OR POT OVER LOW HEAT AND ADD ABOUT 2 CUPS OF WATER AND 1 TBS MINCED GARLIC AND 1 CHOPPED ONION. LET COOK AT HIGH HEAT FOR OVER AN HOUR (DO NOT BOIL). STRAIN THE MIX TO REMOVE THE GARLIC AND ONION. PLACE LIQUID BACK INTO POT.

TAKE THE CLEANED RABBIT OR GROUSE (THAWED) AND ADD TO POT. ADD THE CAN OF STEWED TOMATO AND TOMATO SAUCE. SEASONING TO TASTE.

**LET COOK FOR ABOUT 2 TO 3 HOURS ON MEDIUM HEAT. IT IS VERY CRITICAL THAT YOU DO NOT OVER COOK. IF YOU DO THE FAT (WHAT LITTLE THERE IS) WILL SEPARATE FROM THE MEAT AND DRY IT OUT.
SERVE WITH SIDES AND ENJOY.**





CHILE VERDE

1 POUND FRESH MILD GREEN NEW MEXICO CHILIES, OR ANAHEIMS
1 POUND FRESH HOT GREEN NEW MEXICO (BIG JIM) CHILIES, OR ANCHOS OR POBLANOS
2 TABLESPOONS VEGETABLE OIL
1/2 CUP CHOPPED WHITE ONION
2 TABLESPOONS MINCED GARLIC
1 TABLESPOON MINCED, SEEDED JALAPENO PEPPER
2 TEASPOONS DRIED MEXICAN OREGANO
1 TEASPOON SALT
1 TEASPOON GROUND CUMIN
2 TABLESPOONS ALL-PURPOSE FLOUR
3 CUPS CHICKEN STOCK, OR CANNED LOW-SODIUM CHICKEN BROTH
1/2 CUP CHOPPED FRESH CILANTRO

ROAST THE PEPPERS BY PLACING THEM ON AN OPEN GAS FLAME, TURNING THEM FREQUENTLY WITH TONGS UNTIL ALL SIDES ARE CHARRED BLACK, ABOUT 7 TO 10 MINUTES. (ALTERNATELY, THE PEPPERS CAN BE ROASTED UNDER A BROILER, OR ON TOP OF A GAS OR CHARCOAL GRILL.) PLACE THE BLACKENED PEPPERS IN A PLASTIC OR PAPER BAG, AND LET REST UNTIL COOL ENOUGH TO HANDLE, ABOUT 15 MINUTES. PEEL THE PEPPERS, AND REMOVE THE SEEDS AND THE STEMS. CHOP THE PEPPERS AND SET ASIDE.

IN A LARGE SAUCEPAN, HEAT THE OIL OVER MEDIUM-HIGH HEAT. ADD THE ONIONS AND COOK, STIRRING, UNTIL TENDER, ABOUT 3 MINUTES. ADD THE GARLIC, JALAPENOS, OREGANO, SALT, AND CUMIN, AND COOK, STIRRING, FOR 1 MINUTE. ADD THE FLOUR AND COOK, STIRRING, WITHOUT ALLOWING TO COLOR, FOR 2 MINUTES. ADD THE CHOPPED PEPPERS, AND STIR WELL TO COMBINE. ADD THE CHICKEN STOCK, STIR WELL, AND BRING TO A BOIL. LOWER THE HEAT TO MEDIUM-LOW AND SIMMER, STIRRING OCCASIONALLY, FOR 30 MINUTES.

REMOVE THE CHILE VERDE FROM THE HEAT, ADD THE CILANTRO, AND ADJUST SEASONING, TO TASTE.





EASY NORTH CAROLINA CHOPPED BARBECUE

**7 POUND PORK SHOULDER, BONE IN
1 PINT AL'S BARBECUE SAUCE, RECIPE FOLLOWS**

PREHEAT OVEN TO 325 DEGREES F. WRAP PORK IN ALUMINUM FOIL AND PLACE IN A BROILER PAN. COOK FOR 7 HOURS, ABOUT 1 HOUR PER POUND. REMOVE FROM OVEN AND LET STAND FOR 1 HOUR.

WEARING HEAVY RUBBER GLOVES, PULL SKIN FROM THE MEAT AND DISCARD. REMOVE MOST OF THE FAT AND ALL OF THE BONE. CUT MEAT INTO 8-OUNCE CHUNKS AND PLACE IN LARGE PAN.

PLACE MEAT ON A CHARCOAL FIRE AND COOK, COVERED, FOR ANOTHER 30 TO 45 MINUTES, UNTIL WELL SMOKED, TURNING MEAT OVER EVERY 10 TO 15 MINUTES. POUR BARBECUE SAUCE OVER MEAT DURING THE LAST 10 TO 15 MINUTES OF COOKING.

REMOVE MEAT FROM THE GRILL AND CHOP INTO BITE SIZE PIECES. SERVE WITH ADDITIONAL BARBECUE SAUCE IF DESIRED.

NOTE: YOU SHOULD GET ABOUT A 40-PERCENT RETURN ON YOUR ORIGINAL WEIGHT (7 POUNDS = JUST UNDER 3 POUNDS).

BARBECUE SAUCE:

1 GALLON APPLE CIDER VINEGAR

1 (28-OUNCE) BOTTLE KETCHUP

22 OUNCES LIGHT BROWN SUGAR

1/4 CUP GARLIC POWDER

1/4 CUP SALT

1/2 CUP CRUSHED RED PEPPER

1 TABLESPOON GROUND BLACK PEPPER

1/2 TEASPOON GROUND CLOVES

MIX ALL INGREDIENTS IN A 6-QUART STAINLESS STEEL POT. BRING TO A BOIL, THEN SIMMER, ABOUT 15 MINUTES. TURN OFF HEAT AND LET STAND, ABOUT 30 MINUTES. SAUCE CAN BE REFRIGERATED FOR UP TO 2 WEEKS.





TA-CHEEN (PERSIAN DISH)

6 TO 8 CHICKEN DRUMSTICKS OR 3 DRUMSTICKS AND 3 THIGHS

1 ONION, MED. CHOP

¼ CLOVE GARLIC, FINE CHOP

SALT

PEPPER

¼ TSP. GROUND SAFFRON

(DO NOT USE MEXICAN SAFFRON. YOU MAY NEED TO GO TO A MIDDLE EASTERN STORE TO GET THIS ITEM. IN A MORTAR, USE ONE “PINCH” (HEALTHY) OF SAFFRON AND ONE TSP. OF SUGAR. (USING THE PESTLE, GRIND THE SAFFRON INTO A POWDER.) BROWN THE CHICKEN WITH THE ABOVE INGREDIENTS IN OLIVE OIL. ONCE BROWNEED, ADD APPROX. ¼ CUP TO ½ CUP OF CHICKEN STOCK AND STEW CHICKEN UNTIL FALLING OFF THE BONE.

“BASE” PREPARATION:

IN A BOWL;

3 TO 4 GENEROUS TBSP. OF PLAIN (UNFLAVORED) YOGURT. NON-FAT MAY BE USED.

¼ TSP. OF GROUND SAFFRON

MIX THOROUGHLY AND LET STAND AT ROOM TEMPERATURE WHILE THE CHICKEN IS STEWING

RICE:

3 TO 3 ½ CUPS OF BASMATI RICE (ROYAL OR DEER BRAND IF YOU CAN GET IT, DO NOT SUBSTITUTE ANY OTHER TYPE OF RICE, IT WILL COME OUT UNPALATABLE) EDIT: DAMMIT, FORGOT THIS STEP, SOAK IN SALTED WATER FOR A COUPLE OF HOURS BEFORE FIRST BOIL.

FINAL PREPARATION:

**BOIL RICE FOR APPROX. 6 TO 8 MINUTES IN A NON-STICK 6 TO 8 QT. STOCK POT. DRAIN RICE IN COLANDER, CLEAN POT
ADD APPROX. ¼ TO 1/3 CUP OF LIGHT FLAVORED OLIVE OIL AND ONE QUARTER STICK OF SWEET CREAM SALTED BUTTER (MELTED)**

MIX 5 TO 6 HEAPING TBSP. OF RICE TO YOGURT BASE, MIX THOROUGHLY.

ADD RICE / YOGURT MIXTURE TO THE OIL.

BY “SHAKING” THE POT, THE BASE SHOULD BE DISTRIBUTED EVENLY AND THE OIL/BUTTER MIXTURE SHOULD COVER THE BASE.

LIGHTLY PLACE THE CHICKEN PIECES ON THE BASE.

ADD THE REMAINDER OF THE RICE AND FORM A “MOUNTAIN” OVER THE CHICKEN AND BASE.





TA-CHEEN (PERSIAN DISH) - CONTINUED

SPOON SOME OF THE STEWING LIQUID (INCLUDING PIECES OF ONION AND GARLIC) OVER THE “MOUNTAIN”

USE A LIGHT COTTON DISH TOWEL BETWEEN THE LID AND THE POT (TO WICK OUT EXCESS MOISTURE) AND PLACE ON A SLIGHTLY LOWER THAN MEDIUM HEAT. COOK AT THIS TEMP. FOR APPROX. 13 MINUTES OR UNTIL STEAM IS NOTICEABLE FROM THE LID. REDUCE HEAT BY APPROX. ONE SETTING AND COOK FOR AN ADDITIONAL 10 TO 12 MINUTES.

AFTER COOKING TIME HAS BEEN COMPLETED, REMOVE COVER AND PLACE A LARGE SERVING DISH OVER THE POT AND INVERT THE POT TO “DROP” THE FINISHED MIXTURE. YOU MAY NEED TO HOLD THE POT OVER THE PLATE EVER SO SLIGHTLY UNTIL THE CRUST DROPS. THE RICE / OIL / YOGURT CRUST SHOULD BE A GOLDEN BROWN. THE GRAINS OF RICE SHOULD BE APPROX. ½ TO ¾ INCH LONG AFTER COOKING IN THIS METHOD.

USE A SPATULA TO CUT THROUGH THE CRUST AND SERVE. SALT AND PEPPER TO TASTE, EAT.

BEST SERVED WITH A TRUE PERSIAN SHIRAZ, ALTHOUGH AN AUSTRALIAN SHIRAZ IS OK AS WELL.

THE CHANCE OF SCREWING THIS DISH UP THE FIRST TIME IS PRETTY GOOD, ESPECIALLY IF YOU ARE NOT ACCUSTOMED TO COOKING RICE BASED DISHES. IF YOU CAN COOK PAELLA, YOU CAN COOK THIS DISH. SOUNDS A LITTLE COMPLICATED, PARTLY DUE TO MY WRITING STYLE, BUT I JUST REALIZED IT TOOK LONGER TO TYPE THIS OUT THAN THE ACTUAL PREP PROCESS TAKES... AFTER COOKING THIS DISH A FEW TIMES, YOU WILL KNOW EXACTLY THE AMOUNTS OF INGREDIENTS AND TIMES (ADJUSTING BETWEEN GAS AND ELECTRIC, SO ON) AND THE DISH IS SUPER FOR PARTIES OR JUST A TASTY FILLING DINNER. YOU CAN ALSO SUBSTITUTE BEEF, LAMB OR GAME MEATS FOR THE CHICKEN. PERSONALLY, I LIKE QUAIL TA-CHEEN, VERY TASTY. OOPS, ALMOST FORGOT, SAFFRON GOES A LONG, LONG WAY AND HAS A VERY DISTINCT FLAVOR TO IT, DON'T GO OVERBOARD.





CHICKEN CORDON BLEU

PER SERVING

1 CHICKEN BREAST

2 SLICES OF GOOD QUALITY HAM (NONE OF THAT CHOPPED AND FORMED CRAP)

2 SLICES OF GOOD QUALITY SWISS CHEESE

PANKO BREAD CRUMBS

EGG WASH

FLOUR

MELTED BUTTER

POUND CHICKEN BREAST TO AN EVEN ~1/4" THICKNESS. PLACE CHEESE AND HAM IN THE MIDDLE AND TIGHTLY FOLD THE CHICKEN AROUND AND PIN IT SO THAT IT WILL SEAL. COAT WITH FLOUR, WASH WITH EGG WASH THEN COAT WITH BREAD CRUMBS, DRIZZLE MELTED BUTTER OVER CORDON BLEU ONCE PLACED IN PAN. BAKE AT 375 ~ 40 MINUTES.





FRANKLIN'S PERFECT VENISON TENDERLOIN

INGREDIENTS:

1 WHOLE VENISON TENDERLOIN (1 SIDE) CUT INTO 2 EQUAL PIECES
1 BOTTLE STIR FRY SAUCE OR TERIYAKI MARINADE (MUST BE THICK)
1/2 CUP BROWN SUGAR
1/2 CUP TEXAS BBQ RUB, 1/4 CUP ALSO USED LATER

MIX INGREDIENTS TOGETHER AND HEAT IN MICROWAVE TO ALLOW FOR PROPER MIXING. ALLOW TO COOL TO ROOM TEMPERATURE.

THOROUGHLY COAT LOINS AND ALLOW TO SOAK FOR 24 HRS IN FRIDGE. DON'T BITCH IT ONLY MAKES IT BETTER. NOW THIS IS THE MOST IMPORTANT KEEP THE LOINS REFRIGERATED UNTIL PLACED ON A GRILL THAT IS VERY HOT. THIS KEEPS THE INSIDE A PERFECT RED MEDIUM RARE.

ANY MORE THAN MEDIUM RARE AND YOU WASTED A PERFECT LOIN IN MY OPINION.

BEFORE PLACING ON GRILL COAT THE UPPER SIDE OF LOINS WITH TEXAS BBQ RUB. THE SUGARS IN THE MIXTURE WILL LEAD TO THE CARAMELIZING (BURNING) OF THE OUTSIDE OF THE LOIN WHILE THE INSIDE STAYS MR. ALLOW TO COOK FOR 6-8 MINUTES PER SIDE DEPENDING ON THICKNESS, REMEMBER MR IS WHAT YOU ARE LOOKING FOR.

ALLOW TO SIT FOR 2-4 MINUTES BEFORE SLICING INTO 1/4" SLICES PLACED ON A BED OF WILD RICE OR PILAF. SERVE W/ MERLOT OR LAMBRUSSCO.





KALUA PIG

1 4-5LB PORK BUTT
1 TSP LIQUID SMOKE
1/4 CUP HAWAIIAN SALT (ROCK SALT WILL DO IN A PINCH, BUT I WON'T DO IT.)
2 CUPS WATER

FOR OVEN

PLACE PORK FAT SIDE UP IN A ROASTING PAN OR DEEP CASSEROLE DISH
COMBINE WATER AND LIQUID SMOKE AND POUR OVER MEAT
SPRINKLE WITH SALT
COVER AND ROAST IN OVEN AT 400 DEGREES F. FOR 3 HOURS
REMOVE, COOL AND SHRED

FOR CROCK POT

MAKE SLITS THROUGH PORK BUTT AND GENEROUSLY RUB WITH SALT AND LIQUID SMOKE
PLACE IN CROCK POT ON HIGH FOR 5-7 HOURS
IT IS DONE WHEN MEAT COMES APART EASILY WHEN PRODDED WITH A FORK

BEST WITH CABBAGE (KEOKI)!

1 MEDIUM HEAD CABBAGE FOR EACH POUND OF PIG.

WITH ABOUT AN HOUR TO GO IN THE CROCK POT ADD CABBAGE TORN TO ABOUT 2" STRIPS.

SERVE WITH STICKY RICE.

STICKY RICE

RINSE 1 CUP OF RICE.

PLACE RICE INTO RICE COOKER. AND TWO KNUCKLES OF RICE (FOR YOU HAOLAS, PLACE THE TIP OF YOUR FINGER ON THE BOTTOM OF THE COOKER AND FILL UNTIL IT'S TO YOUR SECOND KNUCKLE.)

TURN ON RICE COOKER. WAIT UNTIL IT'S DONE.





MISOYAKI SALMON

2 TABLESPOONS MISO PASTE
2 TABLESPOONS RICE WINE VINEGAR
1/4 CUP SAKE
1/4 CUP SUGAR
1/2 TABLESPOON GINGER, MINCED
2 SALMON FILETS (6 OUNCES EACH)

COLESLAW:

BEAN SPROUTS
ZUCCHINI, SHREDDED
CARROTS, CHOPPED
RED CABBAGE, SHREDDED

SOY MIRIN SYRUP:

1 CUP SHOYU
1 CUP MIRIN
1 CUP SUGAR
SALT & PEPPER
1 TABLESPOON GINGER, MINCED

MIX TOGETHER MISO PASTE, VINEGAR, SAKE, SUGAR AND GINGER. POUR MIXTURE OVER SALMON FILETS AND MARINADE FOR A FEW HOURS OR OVERNIGHT. TO COOK SALMON, PLACE IN A WELL-OILED WOK OR PAN UNDER MEDIUM HEAT, SEARING EACH SIDE. NEXT, PLACE IN THE OVEN FOR ABOUT 10 MINUTES AT 425 DEGREES F OR UNTIL BAKED WELL.

MEANWHILE, IN A SEPARATE BOWL, MAKE COLESLAW BY COMBINING LISTED VEGETABLES AND SEASONING WITH THE SOY MIRIN SYRUP.

TRANSFER TO A SERVING PLATE AND PLACE SALMON ON TOP OF COLESLAW.





SPINACH ENCHILADAS

1 BUNCH SPINACH
1 CAN CREAM OF WHATEVER YOU LIKE SOUP (CHICKEN WORKS GOOD)
1LB MOZZARELLA(SP?) SHREDDED
16OZ SOUR CREAM
1 BUNCH GREEN ONIONS
2 SMALL CANS HOT GREEN CHILE
1 PACKAGE OF TORTILLAS (THICKER AND FRESHER THE BETTER)

PRE HEAT OVEN TO 375
COAT GLASS BAKING DISH WITH OLIVE OIL (NO STICKY)
CUT TORTILLAS INTO SQUARES 2X2 OR SO AND SET ASIDE

BOIL SPINACH, DRAIN
DICE ONIONS

COMBINE SOUP, SOUR CREAM, SPINACH, ONIONS, 3/4'S OF THE CHEESE, AND CHILIES IN A BOWL AND MIX.

LAY DOWN A LAYER OF TORTS ON THE BOTTOM OF BAKING DISH, LAYER OF SOUP MIXTURE, LAYER OF TORTS, MIXTURE, TORTS.. UNTIL GONE. TOP WITH REMAINING CHEESE.

COOK @ 375 FOR 45 MINS.





COLA BURGERS

**1 EGG
1/2 CUP CRUSHED SALTINE CRACKERS
1/2 CUP COLA * DIVIDED
6TBSP CATALINA OR FRENCH DRESSING* DIVIDED
2TBSP GRATED PARMESAN CHEESE
1/4 TSP ONION SALT
1 1/2 LBS. OF GROUND BEEF OR VENISON**

IN A BOWL COMBINE EGG, 1/4 CUP OF COLA, CRACKER CRUMBS, 2 TBSP OF SALAD DRESSING, PARMESAN CHEESE, AND SALT. MIX TOGETHER. NEXT ADD GROUND MEAT AND MIX WELL. MAKE INTO PATTIES OF DESIRED SIZE AND GRILL.

***IN A SEPARATE BOWL COMBINE REMAINING COLA AND DRESSING. BRUSH PATTIES WITH MIXTURE WHILE GRILLING.**

IF USING VENISON TOP WITH BACON AND SHARP CHEDDAR FOR THE ULTIMATE BAMBI BACON CHEESEBURGER!





CHICKEN LONG RICE

3 POUNDS CHICKEN BREASTS

3 TABLESPOONS OIL

2 CLOVES GARLIC, MINCED

6 CUPS CHICKEN BROTH

1 TEASPOON MINCED FRESH GINGER

1 1/2 TABLESPOONS SALT

2 BUNDLES (1 3/4 OZ. EACH) LONG RICE (CELLOPHANE NOODLES OR BEAN THREAD)

1 CAN (6OZ.) WHOLE MUSHROOMS, DRAINED

2 TABLESPOONS THINLY SLICED GREEN ONIONS

REMOVE SKINS AND BONES FROM CHICKEN AND USE THEM TO PREPARE CHICKEN STOCK. CUBE CHICKEN. HEAT OIL IN A LARGE SKILLET; SAUTÉ CHICKEN AND GARLIC UNTIL BROWNED.

ADD BROTH, GINGER AND SALT; SIMMER 1 HOUR OR UNTIL CHICKEN IS TENDER. SOAK LONG RICE IN WARM WATER FOR 30 MINUTES; CUT INTO 2 INCH PIECES. ADD LONG RICE AND MUSHROOMS TO CHICKEN; SIMMER 15 MORE MINUTES. SPRINKLE WITH GREEN ONIONS JUST BEFORE SERVING.





MOOSE/BEAR ROAST

(I'M NOT TOO GOOD AT RECIPES SINCE I MAKE THEM UP AS I GO, BUT THIS ONE WAS GREAT! UNLESS YOU'RE A MOOSE OR BEAR.)

1+ ROAST (I'VE USED MOOSE AND BEAR, BUT I'M SURE YOU COULD USE WHATEVER) IN THE EVENT THAT YOU CAN'T FIND ANY FRESH WHATEVERS AT YOUR LOCAL MARKET, BEEF OR PORK MAY WORK TOO.

2 CREAM OF MUSHROOM SOUP

1/2 CAN OF COKE

1 CAN OF MILK

1/2 SLICED ONION

COUPLE CHOPPED CARROTS

THROW THE ROAST IN A CROCK POT, FOLLOWED MY 1/2 CAN OF COKE (TENDERIZES AND TAKES OUT THE REAL GAMEY TASTE IF YOU DON'T LIKE THE TASTE), CREAM OF MUSHROOM SOUPS, MILK, ONIONS, CARROTS AND WHATEVER OTHER VEGETABLES YOU PREFER. THESE ARE THESE ARE THE SEASONINGS THAT I PREFER: LOTS OF JOHNNY'S SEASONING SALT, PEPPER, GARLIC POWDER, AND RANDOM WILD GAME SEASONINGS. COVER AND TURN ON TO MEDIUM HEAT IF YOU'RE GOING TO BE GONE ALL DAY, OR HIGH IF ONLY FOR 4 OR 5 HOURS. I COOKED UP SOME EGG NOODLES AND PUT THE ROAST/GRAVY ON TOP OF IT, IT TURNED OUT TO BE THE BEAST ROAST EVA! (SORRY I'M NOT GREAT AT WRITING OUT DIRECTIONS!)





PORCUPINE MEATBALLS

1 BEATEN EGG

1 10.75 OZ CAN CONDENSED TOMATO SOUP

1/4 CUP LONG GRAIN RICE

2 TABLESPOONS FINELY CHOPPED ONION

1 TABLESPOON SNIPPED PARSLEY (DRIED WORKS GREAT)

1/2 TEASPOON SALT

1/8 TEASPOON PEPPER

1 POUND GROUND BEEF

1 TEASPOON WORCESTERSHIRE SAUCE

COMBINE EGG & 1/4 CAN SOUP . STIR IN UNCOOKED RICE , ONION , PARSLEY , SALT & PEPPER , ADD MEAT . MIX WELL ;SHAPE INTO 20 SMALL BALLS . (I USUALLY GET ABOUT 14-16) PLACE IN 10 IN. SKILLET . MIX REMAINING SOUP, WORCESTERSHIRE SAUCE , & 1/2 CUP WATER . ADD TO SKILLET . BRING TO BOIL , REDUCE HEAT COVER AND SIMMER 35 -40 MINUTES STIR OFTEN , SERVES 2-3

SERVE WITH MASHED POTATOES AND GREEN BEANS





ENTRÉE – PASTA

RED SEAFOOD SAUCE ON PASTA

1 JAR BOTTLED RED SAUCE. (I LIKE CLASSICO RED PEPPER)

12 LIVE MUSSELS

12 LIVE CLAMS

12 SHELLED RAW SHRIMP (16-20CT)

1/2 LB CLEANED SQUID CUT INTO RINGS

1/2 LB PASTA (LINGUINE)

FILL A LARGE POT WITH WATER AND BRING TO BOIL. PUT PASTA IN POT AND COOK TILL DONE. MEANWHILE POUR RED SAUCE IN LARGE SKILLET THAT HAS A LID. HEAT TO A SMALL BOIL. PUT MUSSELS AND CLAMS IN, COVER AND COOK FOR 8 MINUTES. PUT IN SQUID AND SHRIMP AND COOK FOR ADDITIONAL 3-4 MINUTES. DISCARD ANY CLAMS OR MUSSELS THAT HAVEN'T OPENED. PLACE SOME PASTA ON A PLATE AND SPOON SOME OF THE SAUCE AND SHELLFISH OVER IT. SERVE WITH CRUSTY BREAD.





SILVERZUK'S SPAGHETTI FOR TWO

2 8-OZ RIB EYE STEAKS (SUB WITH CHICKEN BREAST OR OTHER TYPE MEAT)
1 JAR OF TOMATO AND BASIL SPAGHETTI SAUCE
2 SLICES OF PROVOLONE CHEESE
1 SMALL BOX OF ANGLE HAIR PASTA NOODLES
1 SMALL YELLOW SQUASH
1 SMALL ZUCCHINI
1 ONION
½ TEASPOON MINCED GARLIC
1 SMALL CAN OF MUSHROOMS
1 TOMATO
BOTTLE OF FAVORITE WINE (USUALLY A ZINFANDEL FOR US) AND FRESH BREAD.

CHOP VEGETABLE INTO BITE SIZE PIECES. I LIKE TO SLICE THE SQUASH AND ZUCCHINI VERY THIN, AND NEARLY MINCE THE ONION SO IT ALMOST DISSOLVES. TAKE A LARGE SKILLET AND PRE HEAT ON HIGH HEAT. ADD THE STEAKS AND SEAR BOTH SIDES. ONLY TAKES ABOUT 30 SECONDS PER SIDE. REMOVE STEAKS TO PLATE. REDUCE HEAT TO MEDIUM. ADD VEGETABLES WITH A DASH OF OIL SO THEY DON'T STICK. GET THEM COOKED WHILE FLIPPING AND STIRRING TO KEEP FROM BURNING. REDUCE HEAT TO SIMMER VEGETABLES.

GO AHEAD AND GET THE WATER READY FOR YOUR NOODLES AT THIS POINT.

WHEN VEGETABLES ARE SIMMERING AND APPEAR LIMP ADD BOTH STEAKS TO THE SKILLET. YOU MAY HAVE TO DRAIN SOME JUICES AT ONE POINT. AFTER SIMMERING WITH A LID ON FOR A FEW MINUTES, FLIP THE STEAKS AND ADD ½ JAR OF SPAGHETTI SAUCE. DO NOT ADD IT ALL OR IT WILL SEPARATE BEFORE YOU SERVE IT. ADD NOODLES TO BOILING WATER. PREPARE PLATES AND GET THE TWO SLICE OF CHEESE READY. ONCE YOUR MEAT IS COOKED TO THE WAY YOU WANT IT (MEDIUM FOR ME). REMOVE FROM HEAT.

FIX A BED OF NOODLES ON A PLATE AND TURN OVEN ONTO 200. TAKE A STEAK AND PLACE ON EACH BED OF NOODLES, COVER WITH SAUTÉED VEGETABLES. POUR ¼ JAR OF REMAINING SPAGHETTI SAUCE OVER EACH AND PLACE A SLICE OF PROVOLONE ON TOP. TELL HER THAT DINNER IS READY. PLACE DISHES IN THE OVEN TO MELT THE CHEESE WHILE YOU SET THE TABLE. SERVE WITH BREAD, AND WINE.





SOUPS – GLORIOUS SOUPS!

AFTER THE HAM SOUP

1 BUTT OF A 5 LB-ISH SPIRAL HONEY HAM, HOPEFULLY WITH SOME MEAT INTACT
1 2 LB BAG OF NAVY BEANS, DRIED
2 CUPS BABY CARROTS
2 LARGE ONIONS, CHOPPED COURSE
1/2 CUP DARK BROWN SUGAR OR KARO DARK SYRUP OR SORGHUM SYRUP (WHATEVER IS IN THE PANTRY, A LITTLE DARK MAPLE SYRUP WILL DO IN A PINCH)
1 CAN OF YOUR FAVORITE DARK BEER (GUINNESS AND BASS WORK WELL, EXPERIMENT!)

SOAK BEANS OVERNIGHT, IN THE MORNING BEFORE YOU LEAVE FOR WORK, TOSS EVERYTHING IN A CROCK POT, FILL TO 2" BELOW THE LID WITH WATER. SET ON HIGH. IF YOU CAN, DROP IN ON IT AND STIR IT A BIT ON YOUR LUNCH BREAK, OR IF YOU DON'T LIKE YOUR VEGGIES RUNNY, WAIT TILL 2 HOURS BEFORE SERVING BEFORE YOU TOSS THEM IN.

COME HOME TO A GREAT SMELLING HOUSE 8 HOURS LATER, PULL BONE OUT OF THE POT, SERVE ON A COLD NIGHT WITH A SLAB OF DARK PUMPERNICKEL RYE AND A COLD BEER.





TATER SOUP

5 POUNDS POTATOES

2 POUNDS SPICY SAUSAGE (HOMEMADE IS BEST, DON'T WANT IT TOO FINELY GROUND.)

SLIPS

2 C. FLOUR

1/2 TSP. SALT

2 EGGS

2-3 TBSP. WATER

1 TBSP. SHORTENING

MAKE A WELL IN FLOUR. ADD EGGS AND SALT. WORK INTO A STIFF DOUGH; IF TOO DRY, ADD WATER. ROLL OUT AS THIN AS POSSIBLE AND CUT INTO SQUARES.

CUT UP TATERS AND COOK THEM - SAUSAGE SHOULD BE FRIED AND DRAINED AND THEN PUT IN WITH TATERS AND WATER FROM COOKING - THEN ADD SLIPS AND COOK UNTIL SLIPS ABSORB SOME FLUIDS.

SALT AND PEPPER TO TASTE. AFTER COOKED, YOU CAN ADD SOME CHOPPED WHITE ONION TO YOUR LIKING.

SLIPS CAN BE MADE IN ADVANCE AND STORED IN A TUPPERWARE. SEPARATE WITH WAX PAPER WHILE STORING.





DUCK AND WILD MUSHROOM GUMBO

2 TABLESPOONS VEGETABLE OIL
1 LARGE DUCK (ABOUT 5 POUNDS), CUT INTO 8 PIECES
2 TEASPOONS PLUS 3/4 CUP VEGETABLE OIL
3/4 CUP FLOUR
2 CUPS CHOPPED ONIONS
1 CUP CHOPPED BELL PEPPERS
1 CUP CHOPPED CELERY
**2 CUPS SLICED ASSORTED WILD MUSHROOMS, SUCH AS SHIITAKES,
OYSTERS, OR CHANTERELLES**
1 TABLESPOON MINCED GARLIC
SALT AND CAYENNE PEPPER
1/2 TEASPOON DRIED THYME
3 BAY LEAVES
2 QUARTS BEEF STOCK
2 CUPS WATER
2 CUPS COOKED WHITE RICE
2 TABLESPOONS CHOPPED GREEN ONIONS

**IN A LARGE POT, HEAT THE 2 TABLESPOONS OF VEGETABLE OIL. SEASON THE DUCK
PIECES WITH SALT & CAYENNE. WHEN THE OIL IS HOT, SEAR THE DUCK PIECES FOR
2 MINUTES ON EACH SIDE. REMOVE THE DUCK FROM THE OIL AND SET ASIDE.
COMBINE THE REMAINING OIL AND FLOUR IN THE POT.
STIRRING THE MIXTURE CONSTANTLY FOR 12 TO 15 MINUTES, MAKING A MEDIUM
BROWN ROUX, THE COLOR OF PEANUT BUTTER. ADD THE ONIONS, BELL PEPPERS,
CELERY, AND DUCK PIECES. REDUCE THE HEAT TO A SIMMER AND COOK FOR 10
MINUTES. ADD THE MUSHROOMS AND GARLIC.**

**SEASON WITH SALT AND CAYENNE PEPPER. ADD THE THYME AND BAY LEAVES. COOK
THE MIXTURE, STIRRING OFTEN, FOR 5 MINUTES. ADD THE BROTH AND WATER.
BRING THE MIXTURE UP TO A BOIL AND REDUCE TO A SIMMER. COOK FOR 2 HOURS.
LADLE THE GUMBO INTO SHALLOW BOWLS AND GARNISH WITH THE RICE AND
GREEN ONIONS. SERVE WITH CRUSTY BREAD.**





GUTTER RUNNER'S FAMOUS POTATO SOUP

THE FIRST THING YOU WANT TO DO IS FRY UP 1 POUND OF BACON. IN MY EXPERIENCE, ANY RECIPE THAT STARTS WITH FRYING A POUND OF BACON IS GOING TO BE GOOD. I LIKE TO CUT THE BACON INTO ONE INCH STRIPS BEFORE I FRY IT. IF YOU WANT, YOU CAN FRY IT WHOLE, THEN CRUMBLE IT INTO THE SOUP LATER. IN THE STOCK POT YOU WILL MAKE YOUR SOUP WITH, FRY THE BACON EXTRA CRISPY, OTHERWISE IT WILL BE LIKE BITING INTO A BLOB OF FAT IN THE SOUP.

DRAIN THE GREASE AND LEAVE SOME BACONY GOODNESS IN THE POT. PUT THE BACON IN THE FRIDGE FOR LATER.

THEN YOU WANT TO PEEL 5 LBS OF POTATOES, AND CUBE THEM INTO 1 INCH CHUNKS OR SO. I LIKE TO BOIL MY SOUP FOR 2-3 HRS TO THICKEN IT. IF YOU WANT ANY CHUNKS OF POTATO LEFT, CUT THEM AT LEAST 1".

**THEN YOU WANT TO CUT UP 2 LARGE ONIONS.
5 STALKS OF CELERY
5 CARROTS SLICE THEM THIN**

PUT THEM ALL IN THE POT AND COVER WITH WATER. TURN ON THE STOVE AND BRING TO A ROLLING BOIL. NEXT, WE ADD OUR SEASONINGS.

THEN THROW IN 12 CHICKEN BOUILLON CUBES.

3 1/2 TSP SALT.

2 TSP FRESH GROUND PEPPER.

A COUPLE OF SPOONFUL'S OF MINCED GARLIC.

3 1/2 TSP BASIL LEAVES

THEN ADD 1 TSP CRUSHED RED PEPPER.

5 TSP FRANKS HOT SAUCE. (TRUST ME)

STIR ALL THE INGREDIENTS IN. I BRING THE SOUP TO A ROLLING BOIL UNCOVERED, THEN I TURN IT DOWN A BIT TO JUST A STEADY LOW BOIL COVERED FOR 2-3 HRS OR SO. IT DOES NOT HAVE TO BE A HEAVY BOIL THE WHOLE TIME. KEEP AN EYE ON YOUR SOUP AND IF IT STARTS GETTING TOO THICK, ADD SOME WATER RIGHT AWAY AND REDUCE IT TO A SIMMER.





GUTTER RUNNER'S FAMOUS POTATO SOUP CONT'D

AFTER BOILING A FEW HRS IT WILL THICKEN NICELY. I LIKE TO THICKEN BY BOILING INSTEAD OF ADDING FLOUR. IF YOU ARE SHORT ON TIME YOU COULD DO THAT, BUT I DONT THINK IT TASTES AS GOOD. REDUCE THE HEAT TO A SIMMER.

**STIR IN THE BACON THAT YOU FRIED EARLIER.
ADD 3/4 STICK OF BUTTER. OR, WHAT THE HELL, THROW IT ALL IN IF YOU WANT.
STIR IN SOME WHIPPING CREAM. I USE THE WHOLE PINT.**

LET IT SIMMER FOR A HALF HOUR OR SO, THEN ENJOY YOUR SOUP!





DESSERTS!!! SUGAR AHHHHHHHHHHHHHHHHH!!!!

ANGEL FOOD CAKE W/ LEMON CREAM

THIS IS AN AWESOME LIGHT DESSERT FOR A HOT DAY! I USE LOW FAT STUFF, BUT YOU CAN USE REGULAR.

**1 16OZ PACKAGE ANGEL CAKE MIX (OR A STORE BOUGHT ANGEL CAKE)
2 8 OZ CARTONS LEMON FAT-FREE YOGURT
1 4 SERVING SIZE PACKAGE INSTANT VANILLA PUDDING MIX
1 8 OZ CONTAINER FROZEN LIGHT WHIPPED DESSERT TOPPING, THAWED RASPBERRIES, BLUEBERRIES, AND/OR SLICED STRAWBERRIES.**

IF YOU ARE MAKING THE ANGEL CAKE, MAKE IT ACCORDING TO DIRECTIONS ON PACKAGE OR YOUR RECIPE AND LET IT COOL COMPLETELY

FOR LEMON CREAM, IN A MEDIUM BOWL STIR TOGETHER YOGURT AND 1/4 OF THE PUDDING MIX UNTIL SMOOTH. GRADUALLY ADD THE REMAINING PUDDING MIX TO YOGURT STIRRING UNTIL SMOOTH AFTER EACH ADDITION. FOLD IN WHIPPED TOPPING. SERVE THE LEMON CREAM AND BERRIES OVER CAKE (AND IT MAKES ENOUGH FOR 2 CAKES).





KILLER BROWNIE THINGS

1 BOX GERMAN CHOCOLATE CAKE MIX
1 BAG CHOCOLATE CHIPS
1 BAG CARAMELS (BROCKS SUCK GET THE YELLOW BAG)
1 8OZ CAN OF PET MILK
2/3 CUP OF BUTTER

- 1) OPEN BOX OF CAKE MIX AND POUR IT IN A BOWL. MELT BUTTER THEN ADD 1/4 CUP OF PET MILK TO THE MELTED BUTTER WHILE HOT AND MIX IT IN. ADD THE MELTED BUTTER AND PET MILK TO THE CAKE MIX, AND STIR UNTIL IT'S ALL MIXED TOGETHER. GREASE A 4X9X2" GLASS DISH AND PUT HALF OF THE CAKE MIX IN IT AND THROW IT IN THE OVEN AT 350 FOR 10 MINUTES.**
- 2) START PEELING CARAMELS YOU'VE GOT 10 MINUTES! (LITTLE KIDS ARE GREAT FOR THIS)**
- 3) IN A PAN MELT THE CARAMELS WITH 1/4 CUP OF PET MILK. DON'T LET IT BURN!**
- 4) TAKE DISH OUT OF THE OVEN AND POUR THE MELTED CARAMELS ON TOP, GETTING IT EVEN. POUR THE BAG OF CHOCOLATE CHIPS EVENLY ON TOP OF THE CARAMELS. TAKE THE OTHER HALF OF THE CAKE MIX AND SMOOTH IT OUT OVER THE CHOCOLATE CHIPS AND CARAMELS TRYING TO GET IT EVEN.**
- 5) PLOP IT BACK IN THE OVEN FOR 20 MINUTES AT 350.**
- 6) LET IT COOL FOR SEVERAL HOURS OUTSIDE OF THE FRIDGE BECAUSE IT STAYS HOT FOR A LONG TIME. DON'T THROW IT IN THE FRIDGE TO SOON OR THE DISH WILL EXPLODE. ASK ME HOW I KNOW THIS. 😬**
- 7) AFTER IT'S BEEN IN THE FRIDGE(OVERNIGHT) TAKE IT OUT AND LET IT SIT FOR A WHILE, THEN YOU CAN CUT IT INTO 1X1" SQUARES WITH A KNIFE.**





HOMEMADE KAHLUA - A GREAT CHRISTMAS GIFT!

6C SUGAR

6C WATER

20T INSTANT COFFEE

1/2 GALLON OF VODKA

1/2T PURE VANILLA

MIX SUGAR, WATER AND COFFEE AND BRING TO A SLOW BOIL. TURN HEAT DOWN AND SIMMER 1 HOUR. REMOVE FROM HEAT, COVER LIQUID WITH PLASTIC WRAP (THE WRAP WILL TOUCH THE SURFACE OF THE LIQUID - IMPORTANT!). LET SIT FOR 12 HOURS, THEN REMOVE THE WRAP (IT WILL PICK UP FILM FROM THE TOP). ADD VODKA AND VANILLA AND STIR WELL...

BOTTLE THEM UP.

I USE SMALL OLIVE OIL STYLE BOTTLES FROM PIER ONE...LIKE THESE BELOW AND THEY MAKE GREAT HOUSE WARMING GIFTS AND OTHER TYPES OF GIFTS AS WELL...





PEACH COBBLER

1 - 29 OZ. CAN SLICED PEACHES, DRAINED (USE THE KIND WITH NO SUGAR ADDED)

5 SLICES WHITE BREAD

1 CUP SUGAR

2 TABLESPOONS FLOUR

1 EGG, BEATEN

1 STICK MARGARINE, MELTED

PREHEAT OVEN TO 350 DEGREES.

PLACE FRUIT IN BAKING DISH (8 X 8 INCHES, OR LARGER)

CUT CRUSTS FROM BREAD AND CUT EACH SLICE INTO FIVE STRIPS.

PLACE STRIPS OVER PEACHES.

MIX SUGAR, FLOUR, EGG AND MARGARINE.

BLEND WELL AND POUR OVER BREAD STRIPS.

BAKE 35 TO 45 MINUTES OR UNTIL GOLDEN BROWN.





PEANUT BUTTER FUDGE

1 18OZ. JAR OF PEANUT BUTTER

1 CAN HOME STYLE CREAM CHEESE FROSTING

MIX TOGETHER, MICROWAVE TILL MELTED. POUR INTO GREASED PAN AND CHILL.





OTHER / MISC RECIPES

PEANUTTY PUP TREATS

(NOT HUMAN FOOD, UNLESS YOU'RE BENZZO, THEN THEY'RE YUMMY)

**2 CUPS WHOLE WHEAT FLOUR
1 TABLESPOON BAKING POWDER
1 CUP CHUNKY PEANUT BUTTER
1 CUP NONFAT MILK**

PREHEAT OVEN TO 375 DEGREES. GREASE COOKIE SHEETS. IN BOWL, COMBINE FLOUR AND BAKING POWDER. USE ANOTHER BOWL TO COMBINE PEANUT BUTTER AND MILK. ADD THE MILK AND PEANUT BUTTER MIX TO THE DRY INGREDIENTS AND MIX WELL. ON FLOURED SURFACE, TURN OUT THE KNEAD. ROLL TO 1/4 INCH THICK. CUT OUT WITH BONE SHAPED COOKIE CUTTER. PLACE ON GREASED BAKING SHEETS AND BAKE FOR ABOUT 20 MINUTES OR UNTIL LIGHTLY BROWNED. PLACE ON RACKS TO COOL, THEN STORE IN AIRTIGHT CONTAINERS.

OK, I USED 1% MILK SINCE THAT IS WHAT I HAD ON HAND. RATHER THAN ROLLING THE DOUGH ON THE FLOURED SURFACE, I JUST DUMPED IT ON THE COOKIE SHEET AND ROLLED IT OUT THERE IN ONE PIECE. BAKED AS DIRECTED - POSSIBLY I SHOULD HAVE BAKED LONGER SINCE IT WAS ONE MASS INSTEAD OF INDIVIDUAL COOKIES, WILL EXPERIMENT NEXT TIME. WHEN DONE, DUMPED IT OUT ON A RACK TO COOL AND THEN ONTO A CUTTING BOARD AND CUT INTO SQUARES WITH A PIZZA CUTTER. LET IT SIT OUT UNTIL COOL AND DRY, STORING WHILE STILL MOIST LEADS TO MOLD.

