

Unofficial Hornfans.com
Recipebook

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Appetizers & Sides

Barnburners Lively Salsa

This recipe has been worshipped by friends and family on a near-universal basis. The most important thing of all here is that all the ingredients (other than the canned tomatoes) must be fresh, and I mean FRESH!!

4 one-pound cans of diced tomatoes
1 "bunch" of green onions finely chopped
1 cucumber, peeled, seeded, and diced
2 diced bell peppers (or other sweet peppers)
1 "bunch" of cilantro, finely chopped (and I mean FINELY chopped, no long stems remaining AT ALL, nobody wants a stem in their mouth).
1 garlic clove, minced.
The juice of 2 fresh limes or lemons.
Hot sauce to taste (optional).

Chop it up. Mix it up, and let it stand in the fridge for awhile. Then serve. Do not cook this recipe. Make it when you expect it to be eaten within 48-72 hours.

MOST IMPORTANT -- Use FRESH cilantro. That's critical. Dried cilantro will NOT do. Buy fresh cilantro and take the time to chop it up and chop it up fine so that it dominates every bite of the salsa. I cannot begin to tell you how important this is. If you don't have the time to prepare it with fresh cilantro then don't even start to make the recipe at all. FRESH cilantro really is the make-or-break ingredient.

Also, do not doubt the value of the fresh, diced cucumber. I know it's not a traditional salsa ingredient. Use it once and you'll understand why I put it in. The fresh cucumber adds extra liveliness to an already lively recipe. Once you try it you'll know what I mean. This recipe is all about lively, fresh flavor.

Submitted by: Barnburner

Onion Rings

Here is an easy beer batter recipe

2 eggs -- separated
2 tablespoons vegetable oil
1 1/2 tablespoons salt
3/4 cup beer -- room temperature
3/4 cup flour

to prepare, place flour in a mixing bowl and add egg yolks, salt, oil, and beer. Stir batter

until thoroughly mixed. Cover bowl with plastic wrap and allow it to rest in the refrigerator for at least 2 hours or as long as 24 - the longer the better, to a point. Just before using batter, stir it well again. In a separate bowl, beat egg whites until stiff but not dry; gently fold egg whites into batter.

Submitted by: WBH

Los Dos Republicas Chicken Nachos

Taken from a quaint little place (Los Dos Republicas) in Matamoros:

Thick corn chips (like the Tostitos Gold)
Grilled Chicken (cooked and diced)
Cheese (Queso Quesadilla)
Avocado slices

Season chicken to your liking (spices such as cumin, like you would use in any mexican dish - we use CAD's special spice rub, and add cumin to it). Grill chicken and dice. Place chips on desired cooking surface, put chicken onto chips, smother with grated cheese. Heat in oven to melt cheese. Top with freshly sliced avocado. Es muy delicioso!

Submitted by: Mrs. Reboot

6th Street Nachos

Buy corn tortillas. Cut them in half, not quarters. In a small sauce pan fry them in canola oil (no more than 2 halves at a time) until they are crisp. Lightly salt them and put them on a cookie sheet.

Make half the batch with black beans followed by slices of chicken breast, sliced fresh jalepeno, and topped with Monterrey Jack cheese.

Make the other half with regular refried beans, beef fajita meat, pickled jalepenos, and cheddar. Use more cheese on both than you think is necessary. It should be piled pretty high, but after it melts it will be perfect.

Put them in the broiler for a couple of minutes. Watch them closely so they don't burn. Pull them out when the cheese is completely melted and starting to brown.

Top with fresh guacamole.

Submitted by: Sixth Street

Layered Nachos

- corn chips
- render Mexican chorizo
- Mexican farmers cheese
- Mexican "melting"cheese (a few types to choose from)
- mashed black beans.
- creme fresh
- fresh limes

Take a 9 x 13 baking dish (you'll make layers).

spread chips to cover bottom. Spoon over the black beans (should have a runny texture). spoon over some of the chorizo, then the grated soft cheese then some of the farmer cheese. Repeat for 3 layers.

Bake at 325 for about 10 minutes for cheese to melt. In a bowl, mix creme fresh with the juice of one or two limes. Spoon this across the nachos.

Submitted by: bularry

Doobie Nachos

Here's mine:

Can of refried beans, (yeah, yeah, I know how to make beans, but I'm not gonna do it every time I want nachos!)

Tostitos Rounds, (I like these because they're round and salty).

Squeeze bottle of Sriracha Sauce

Grated cheddar, colby and/or Monterrey Jack

chopped onions

shredded lettuce

diced tomato

Preheat oven to 350'

Warm beans in the microwave.

Use whole chips only and spread a thin layer of beans individually on the chips.

Squeeze a drop of sriracha on each chip. You can use fresh or pickled japs, cayennes, etc. in lieu, or even in addition to, the sriracha.

Sprinkle with cheese to taste, (and then add a little more).

Sprinkle with chopped onions.

At this stage you can also sprinkle with leftovers, (i.e. diced grilled chicken, fajita meat, taco meat, etc.)

Bake in oven for about three minutes or so until cheese is melty.

Remove from oven and sprinkle liberally with lettuce and tomatos, (the veggies turn nachos into "health food"!).

We eat 'em as an appetizer and sometimes as a meal.

Submitted by: [DoobieWah](#)

Sausage Pinwheels

2 C flour
1 tbsp. baking powder
1 tsp. salt
1/4 C shortening
2/3 C milk
1 lb Ownes Sausage

Combine flour, baking powder, salt; cut in shortening until mixture resembles coarse meal. Add milk, stir until well belnded. Turn dough out onto floured surface (i.e. wax paper) and knead dough lightly three or four times. Roll dough onto an 18 by 24 inch rectangle. Spread room-temperature sausage evenly over dough, leaving a 1/2 inches margin on all sides. Roll dough lengthwise, jellyroll fashion, inch seams and ends to seal. Cover and refrigerate 1 hour for easier slicing. Slice dough into 1/4 inch slices. Arrange 1 inch apart on foil-covered baking sheets which have been sprayed with vegetable oil spray. Back at 350 for 20 minutes.

Yield: About 3 and 1/2 dozen. Can be frozen and reheated.

Submitted by: ERhine

Jalapeno Nemesis

"If you eat too many, they'll confront ya!"

- 1) Fresh jalapeno, halved lengthwise, seeded.
- 2) Stuff 1/2 of pepper with a small pinch cold cream cheese, (do not soften as it stays inside better).
- 3) Wrap stuffed pepper-half w/ your favorite patty breakfast sausage. (Slice the sausage thick and flatten it between wax paper with the palm of your hand. Make sure you seal it best you can).
- 4) Roll in Shake-n-Bake, coating completely.
- 5) Place on baking sheet and bake in preheated 400-425 oven for 25-35 mins. Turn at least once. (I found turning a quarter turn every 8-10 mins or so worked well).
- 6) Remove and let cool about 8-10 mins.

- 7) Eat.
- 8) Proclaim me a genius!

Submitted by: Dallas Cowpoke

Atomic Buffalo Turds

gutted japs stuffed w/ cream cheese, some mozza maybe, wrapped as 1 whole cheese stuffed jap by 1.2 slice of bacon instead of sausage like yours, skewered, dry rub sprinkled on, then thrown on the grill at medium heat for a half hour, no turning needed.

submitted by: Ankf00

Caprese Salad

1 big tomato (homegrown is best)
8oz ball Mozzarella Fresca
extra virgin olive oil
coarsely chopped basil
salt and pepper

slice tomato and cheese into 1/4" slices. Layer cheese on top of tomato, drizzle with oil, garnish with basil, and grind salt and pepper over it.

Submitted by: EEE

Baby Greens & Champagne Maple Vinaigrette

Baby greens mix (baby spinach, romaine, mustard greens, aragula, etc...)
Gala, Jazz, or Pink Lady apples, sliced and chopped to about the size of a matchstick
Bosque pears (same as above)
1 Cup toasted, sliced almonds
1/2 cup fresh cherries, pitted and sliced

Toss together and add:

Creamy maple dressing
1/4 cup mayonnaise
1/4 cup maple syrup (real maple syrup, not Log Cabin)
1/2 cup vegetable oil (soybean or canola)
3 TBS champagne vinegar (I use a muscat/orange champagne vinegar that adds a nice flavor)
2 TSP sugar

Whisk ingredients together until fully dissolved. Drench salad.

Submitted by: Dead Head Horn

Mexican Rice I

Brown rice in a little bit of veg oil.

While browning, grind up whole peppercorns and whole cumin in a molcajete.

Add fresh garlic and grind to a paste.

Add water to release paste from molcajete and pour into pan along with more water when rice is golden. (This whole step can be replaced with powders)

At this time. Add Knorr chicken bouillon. If it's with tomato, you're fine. If not, add tomato sauce as well. The Knorr usually has enough salt, but it may need some more. Cover and cook until liquid is absorbed. This is where trial and error comes into play with rice quantity and liquid quantity. This is it for basic rice. Accoutrements are welcome: cilantro, bell pepper, onion, carrots as desired.

Submitted by: Jeevsie

Mexican Rice II

Soak a cup of long grain rice in cold water for 15 minutes.

Towards the end, saute about a tablespoon of whole cominos and some mustard seeds if you want in about a tablespoon of veg oil.

Now, drain the rice.

When the mustard seeds start to pop, the oil is hot enough, so don't burn it. Immediately add your drained rice and fry for about 2 minutes. Do not over cook.

While frying, boil 1.5 cups of water mixed with one cup of El Fenix Hot Sauce. The best way to do this is to mix them in a large pyrex measuring cup before hand and microwave for about five minutes, beginning about when you drain your rice.

Add the boiling hot sauce and water mixture to the rice.

return to a boil if necessary, and then reduce heat to low, cover, and simmer for 20 minutes. DO NOT DISTURB THE RICE OR LIFT THE LID.

Remove from heat, and leave undisturbed for 10-15 more minutes. DO NOT LIFT THE LID.

After that, go ahead and lift the lid, fluff with a fork, serve and enjoy the sabor!

Submitted by: bozo_casanova

Mexican Rice III

- 1) Start a small pan with water to boil and add Knorr chicken boullion.
- 2) Start browning rice with vegtabel oil. I will also add onion and cilantro.
- 3) Once Knorr water is boiling add tomato sauce (my mom uses whole tomatos but I like my rice red). I've also used a can of Rotel and that works very nicely. Add the rest of your spices. I use Garlic powder, lemon pepper, fresh ground pepper, and Nature's seasoning. Grandma uses Comino(Cumin). If you're going to use Cumin don't waste your time with the powder.
- 4)Add knorr water to the rice, mix to evenly distribute and cover.
- 5)The tricky part is to keep an eye on the water level. Your goal is to have the water evaporate just as the rice is finished cooking. Do not mix the rice while cooking. You'll have to add water periodically, but again not too much because you don't want to be left with soggy overcooked rice. It might take a few tries to get the hang of the water timing.
- 6) This is exactly how I make fideo too except I might add potatos or meat and of course with more water.

Submitted by: SACHick

Mexican Rice IV

Or, you can try the gringo method.

Melt 2 table spoons of butter in a sauce pan,

Add 1 cup long grain rice and stir to coat rice with butter,

Stir in one can of Rotel diced tomatoes with cilantro and enough water to equal 2 cups of liquid,

Stir in 1 tea spoon ground cummin, 1/4 cup english peas, and 1/4 cup fine diced carrots,

Bring to boil,

Cover, reduce heat to simmer and cook 12 minutes without removing lid,

After 12 minutes remove from heat, DO NOT REMOVE COVER!

After 10-15 minutes remove cover and fluff.

Submitted by: AustinTejasFan

Charro/Pinto Beans

Here is a good easy recipe

Soak your dried beans overnight. I have found that dumping the water out and rinsing prior to cooking can take some of the gas out (every little bit helps).

1 bag of dried pintos (soaked overnight and rinsed)
1 white onion quartered
1-2 fresh jalapenos (sliced and 1 de-seeded, your preference)
1-3 cloves garlic
ham hock or salt pork
salt
pepper
cumin

In a large pot, add water to cover beans by 1-2". Add onion, ham hock/salt pork, jalapenos, add salt, pepper, and cumin to taste.

Alternately, you can brown the salt pork and ham hock and saute the onion and jalpeno in the rededer fat, before you add the beans and water. Your call.

Bring to a boil uncovered, reduce heat to very low and cover. Let simmer for 2-3 hours. Add water if necessary.

Serve on buttered bread and top with fresh chopped onion and tomato. Good stuff. It is really hard to mess this dish up.

Good Luck!!!!

[take Donny's recipe and add one can Ro-Tel and two beers. I also use bacon and cook it off a little to carmalize the outside. Not crispy, just done enough that it doesn't fall completely apart. – pescado rojo]

Submitted by: Donny

Potato-Leek Casserole

4 cups thinly sliced potatoes
1 cup sliced leeks
1 tsp. salt
1 cup whipping cream
2 Tbsp. butter
1 cup shredded Swiss cheese

mix potatoes, leeks, and the salt in a large bowl. pour it into a casserole dish, add cream and top with the butter. bake, covered, until potatoes are tender, about 1 hour. sprinkle the cheese over the top and bake until melted, about 5 to 7 minutes.

this side is awesome as a side for grilled steak, however one likes it

Submitted by: GakFoo

Oyster and Artichoke soup

- 1 stick butter
- 2 bunches green onions
- 2 garlic cloves
- 3 cans artichoke hearts
- 3 Tbsp. flour
- 4 cans chicken stock
- 1 tsp. red pepper flakes
- 1 tsp. anise seed
- 1 tsp. salt
- 1 Tbsp. Worcestershire sauce
- 1 quart, give or take, oysters

in a heavy pot, melt the butter and sautee the green onions and garlic together until they are soft. meanwhile, wash and drain the artichokes, quarter them, and then add to the pot after the onions and garlic are soft. then sprinkle it all with the flour and stir to coat (but do not brown). add the chicken stock, red pepper flakes, anise seed, salt, and worcestershire. simmer for 15 minutes. drain the oysters, and reserve the juice, and chop up the oysters. add the oysters and their juice to the pot, simmer 10 -12 minutes, but do not boil. finish with french bread.

your guests will be impressed.

ps: This soup is better after it sits for a while. i like to make it in the morning, or a day ahead. it gets better after it stands for a while.

Submitted by: GakFoo

Chili

Chili Intro

TBC

Chili

Here is what I make, but I don't measure any of the spices. its just by taste.

2 lbs. chili meat or hamburger meat (consistency isn't a big deal with me)

1 lb. of spicy pork sausage

Two 16 oz. cans of tomato sauce

three ??? oz. cans of Rotel Fiesta style (it has tomatoes, onions, celantro, and chilis marinated in lime juice)

Three small cans of Herdez tomatillo sauce (green in color)

Shitload of chili powder

Cumin

Shitload of garlic powder

Probably 1/3 cup of fresh chopped garlic, also

4-5 canned chipotles (chopped)

Finally, just go thru the spice rack and throw in a little bit of what looks like it would taste good in chili. Mine might also have fajita seasoning, lemon pepper, celery salt, Montreal steak seasoning, it just depends on how much Scotch I've drank.

Brown all of the chili meat and sausage, drain the grease, put back in the pot, and add all the rest of the ingredients. The lime juice from the Rotel will generally make it thin enough, if it is too thick, just add beer to get the consistency you want.

Submitted by: Chief??

Chili

2 lbs of meat

1/2 cup chili powder

2 TBS cumin

1 tsp ground oregano

1/2 TBS paprika

1/2 TBS cayenne (or to taste, obviously)

2 TBS fresh chopped garlic

1 8oz can of hunt's tomato sauce

16 oz water (or 8 and 8 water-beer)

about 2TBS masa made into a runny paste with about 1/4 cup of water

salt/pepper to taste

Salt/pepper the meat, maybe with some garlic powder and sear it in an iron skillet.

Drain the meat and dump into your non-reactive stock pot.

Add all ingredients except the masa mixture and simmer covered for about 30-40 minutes.

Stir the masa mix and simmer another 15-20 minutes uncovered and your done.

Submitted by:???

Chili

I posted asking for a good chili recipe a couple of weeks ago here, and I got some really good suggestions... But the best one I tried I found online... I made it, and I freaking love it... I ate chili/frito pie for the next 4 days... try it, it's freaking deliciousness:

2 lbs ground beef

1 (29 ounce) can tomato sauce

1 (29 ounce) can kidney beans (with liquid)

1 (29 ounce) can pinto beans (with liquid)

1 cup diced onions (1 medium onion)

1/2 cup diced green chili peppers (, 2 chilies) <-- (I used Anaheim Peppers, and added 2 jalapeños for taste- about a full cup total).

1/4 cup diced celery (, 1 stalk)

3 medium tomatoes, chopped

2-3 teaspoons cumin powder

3 tablespoons chili powder

1 1/2 teaspoons black pepper

2 teaspoons salt

2 cups water

-Brown the ground beef in a skillet over medium heat. Drain off the fat.

-In a large pot, combine the beef plus all the remaining ingredients, and bring to a simmer over low heat.

-Cook, stirring every 15 minutes, for 2 to 3 hours.

[I used the same pot for the beef... removed it and left a little of the fat there (almost nothing actually) ... then I added the onions, peppers, and celery first, and let them cook a little (until they onions started to caramelize)... then added beef and the dry stuff... mixed it up a little... then rest of the stuff...]

Submitted by dang-st8

El Paso Style Chili

A friend showed me how to make enchiladas El Paso style while I was out there

you make the chile the the same way-- 4 to 1 dried Santa Fe Chiles (anaheims) to 1 Chile Ancho-- break off stems and shake out seeds or not depending on heat desired-- boil in water, put in a blender, strain in a culinder--push the paste through-- that is liquid chile powder

After that

sautee- 1 onion-chopped, 2-3 pods of garlic, 1 red bell pepper
stir in

1 lb ground chuck

1 lb chili meat--texture

1/2 b ground venison

add 1-2 cans stewed diced tomatoes- or rotel

1 can tomatoe sauce

spices-- a little cumin, salt, pepper, dash tobasco

and the final ingredient-- dissolve 3 tbsp of brown sugar in a cup of water and add to it---cuts the acidity, makes the beef flavor come out

this recipee has won or place highly in Houston Rodeo several yrs

beans if necessary--pico de gallo as a sub if needed

Submitted by: jmrob93

Texas Red Chili

Lightly brown 3½ to 4 pounds of chili ground beef or venison in a tablespoon of shortening and a clove or two of minced garlic. Use 2 tablespoons shortening if using venison without added beef or pork fat. You can use cubed meat if you don't have chili grind

ADD

2 Cans - 8 oz Hunt's Roasted Garlic Tomato Sauce. Use regular tomato sauce if you can't find the roasted garlic variety.

½ Can - 14½ oz Swanson Roasted Garlic Chicken Broth. Use regular Chicken Broth if the roasted garlic is unavailable. Save remainder for later use.

1 Can - 14½ oz Swanson Flavored Beef Broth. Use regular Beef Broth if Flavored is unavailable.

½ tsp - Cayenne pepper

2 tsp - Wyler's Instant Beef Bouillon Granules or Shakers (Do not reconstitute before adding)

2 tsp - Wyler's Instant Chicken Bouillon Granules or Shakers (Do not reconstitute before adding)

1 tbsp - Pendery's Fort Worth Light Chili Powder

3 - Serrano peppers with stems removed
1½ tbsp - Onion powder
1 tsp - Cumin

Bring to a boil uncovered for 1 hour.

Remove the serranos and squeeze the juice into the chili. And add:

1 tsp - White pepper
1 - Individual packet of Sazon GOYA Con Culantro y achiote (coriander & annatto).
3 tbsp - Gunpowder Foods Texas Red Chile Pepper
1 tsp - Garlic powder
1 tbsp - Cumin
2 tbsp - Pendery's Forth Worth Light Chili Powder

Adjust the liquid with the remaining chicken broth from above and other liquids, if necessary (I use the chicken broth, beef broth, and beer. BE CAREFUL adjusting the liquid with beer. Too much beer adds too much "sweetness" to the final product, trust me on this one!!). Cover and cook on medium to medium-high heat for about 30-45 minutes. Too much heat causes you to lose too much liquid, forcing you to continually add more. This is where you can accidentally add too much beer. Then add the following:

½ tsp - Brown sugar
1 tbsp - Pendery's Fort Worth Light Chili Powder
½ tsp - Gunpowder Foods Hot Stuff
1 tsp - Cumin

Adjust liquid, if necessary, then cover and simmer for 10-20 minutes. Serve hot to any and all brave souls!!

NOTES

You DO NOT want to add more than 1 beer while adjusting your liquid. Beer has a lot of sugar in it, and it adds too much sweetness to your chili.

Gunpowder Foods can be found at [The Link](#)

Pendery's Spices can be found at [The Link](#)

Sazon GOYA is available at a lot of supermarkets. But if you can't find it, Pendery's carries it in their Blends and Rubs section as SAZON GOYA-ACHIOTE 1.41OZ 8 PACK.

If you wonder why I use these "special, name-brand" spices instead of the more readily available ones (Kroger Brand Chili Powder, etc..), it's because these are spice blends and/or special chile grinds. For example, the Texas Red Chile Pepper from Gunpowder is a very mild chile pepper grind, but it adds a lot of flavor and great color.

Submitted by: Beef

Chili

I got a pot cooking in the 6 qt slow cooker right now.

Here's what I put in it:

brown 6 lbs of ground chuck, 80/20 lean/fat ratio, in a frying pan, let some of it get real brown before you turn it but don't burn it, I crumble it up kind of coarse. Drain the grease.

To the crock pot add two or three coarsely chopped onions.

pour some of the browned drained meat into the crock pot.

add, 4 or 5 garlic cloves, some chili powder (I managed to find Gebharts Chili Powder here!) to taste, some black pepper, salt, and cumin to taste.

Dump 2 or three cans of Rotel and a can of tomato sauce in (if you want tomatoes, they're optional)

chop 2 or 5 or so serranos and dump them in the larger ones are milder than the smaller ones, I like my chili hot so I don't bother to seed them, This time I also added 3 poblano chopped peppers to see what that would be like and then put the rest of the meat on top and add water and let cook on high for several hours and enjoy.

The stuff will be good when it's cooked and better the next day.

Submitted by: S197HQQKEM

BBQ

BBQ Intro

TBC

Brisket Intro

Where you get the brisket really doesn't matter -- it's a low-quality cut of meat, even at its best.

The key for meat quality is that you don't get one that's too big. The 12 pounder described above is about the biggest I will do. I prefer a 9-11 pounder. Just like a turkey, a bit smaller means a good bit more tender and moist.

Brisket is carrying about 1/3 of its weight in fat. It doesn't need basting, marinading, or any liquid treatment at all. The generally low cooking temp keeps a good bit of the moisture around, and the wrapping during the last several hours uses that moisture to your advantage.

I just use a plain old New Braunfels smoker, small offset box setup. I can get 2 briskets on at a time. It would be nicer if it could do more, but it's usually plenty of space for me. My biggest criticism is the thing-guage steel it's made with -- doesn't retain heat as well, and requires more fire-tending than I would like. However, I got mine almost 11 years ago, and by keeping it covered and clean, i have no real rust problems, and the metal has stood up very well.

Also, your 350 sounds pretty high -- but the rest of the process makes sense. Once you've wrapped it in foil, though, it's just a matter of heat and cooking -- with no exposed beef, it's not smoking anymore. Why not go ahead and take the shortcut of finishing it in the oven? Again, once you have all the smoking done and you wrap it, it doesn't matter what your heat source is.

I know that sounds like sacrilege, but the logic is pretty clear. Once you decide to wrap it, you're just cooking -- not smoking. Which is fine -- it's most important in that you are no longer obligated to tend a wood fire.

For my next project, I want to perfect the art of cooking a brisket cooper's style -- over mesquite coals. However, I'll have to build my pit, and I have no money, so that will have to wait a bit.

While low and slow is the rule, I think some folks put it TOO low. My ideal is 175-225, with a little over 200 being perfect. At times, let the heat approach 250 -- that's fine, and it gives you the heat you need.

At the end, when it is wrapped, you need to have it above the boiling point (212 degrees), because turning the moisture in the meat to steam is one of the things that tenderizes it, I believe. Again, when I wrap mine and put it in the oven, I do it at 220 or 225.

Submitted by: briskettexan

Brisket

Simple as hell on technique -- just requires time and patience.

Rub the night before with Bolner's brand brisket seasoning (add a little bit extra coarse cracked pepper).

By 8:30 a.m., my fire (started with some charcoal) of oak and pecan is ready. Put briskets on the smoker. Maintain heat at 170-225 for about 10 hours. At 6:30, remove beautifully black briskets from fire, wrap tightly in foil. Place in oven at 220 for 4-5 hours.

Result: perfectly smoked brisket, tender and moist as can be. Doesn't fall apart, but pulls apart with little effort. No knives were provided to my guests, and none were needed.

Submitted by: brisketexan

Brisket 101

Seeing that it's the 4th of July weekend and Randall's has brisket's on sale for \$.99/lb., and I have absolutely nothing to do this weekend, I went and grabbed a brisket. A friend has been wanting to learn how to do one, so I took some pics along the way. Also, since so many folks come to HD looking for brisket advice, thought someone may find this helpful. My brisket probably doesn't stack up to Brisketexan's, but it's awfully tasty.

This is my pit. It belonged to my dad. Very special to me, plus it is a hell of a smoker. Behind it is a 1/3 of a cord of oak with a few mesquite logs mixed in.

First, I built my fire. Used charcoal to start it and used oak logs for the duration. I prefer oak to mesquite, as I think it gives the brisket more flavor and gives it that nice charred finish.

Adjusted the temp with the damper and chimney stack:

Rubbed the brisket. I just use equal parts salt and pepper and a little paprika or really whatever I feel like adding on that particular day. It really doesn't matter, because the flavor truly comes from the smoke and the meat.

Got the temp up to 200-225. If you go over or under, don't panic. Just add logs and/or

adjust the damper/chimney. When you're talking about 10-12+ hours of cooking time, an hour too hot or too cool can be remedied easily. When the temp was right,

I put the brisket on. Placed it as close to the thermometer as I could. I don't use a meat thermometer, but you can.

Cracked a Dos.

Stared at my pit for a few hours. The dogs were going crazy. The one on the right is wearing a National Championship collar.

This brisket was 10.5 lbs. Basically following the 1.5 hours/lb., I pulled it off at 11:00 am after putting it on at 8:00 pm. I let it smoke all night, adding one log at about 11:30 pm. Got up around 6:00 am. The temp had dropped to around 150, but, I didn't panic and added another log and ran it up to 250 for about an hour before leveling it back to the 200-225 range.

After pulling it off, I let it sit for about 20-30 mins before slicing.

When I slice it, I first slice the fat cap off the top. (notice the nice charring the oak gives it?):

I slice my brisket perpendicular to the grain of the brisket. Nice smoke ring!

Slice all the way down. You can use about 80% of the brisket, if it's a good, lean one. BTW, you know you have a lean brisket if you can bend it in half. Kinda like thumping a melon. If you can't bend it, it's likely too fatty.

That's it. Simple. Rub it. Start a fire. Put it on. Leave it the hell alone. This was a particularly good one. No BBQ sauce needed on this one...

Some folks do a lot more than this, but I keep it as simple as possible, letting the smoke and the meat speak for themselves. The more I usually try to do, the more I typically screw it up.

Submitted by: [austintexas](#)

Lazy Brisket

As an aside, I'd like to chime in with the "lazy brisket" technique. The last 2 years I have sponsored a team at the Houston livestock show and rodeo bbq cookoff and have picked up alot of pointers. One of the universal points of agreement is how long do you cook a brisket, the answer is four to five hours. What the teams do is cook the brisket for 4 to 5 hours, the first hour 300 then 3 to 4 at 225-50. The reasoning is that that is how long it takes to make the smoke ring, after that it does not change. The next thing that they do is take the brisket and wrap it in heavy duty foil, two or three time. They then stuff the

wrapped brisket inside of old sleeping bags and put them in an igloo. The briskets will continue to cook just as if on the pit the entire time they are in the igloo. The time in the igloo should equal the time for a pit, effectively 45 mins to 1 hour per pound. Take the brisket out of the foil and let it sit for 20 minutes or so under low heat (your oven, your pit) and it will firm up. Then slice and serve.

The advantage to this method is you don't have to screw with it as much and you burn a lot less fuel.

One last tip, you can buy Prime brisket from butchers and it makes a difference.

Submitted by: politically correct horn

How to slice your brisket

When you pull the brisket off, set it down fat side up with the big end on your left and the thinner, lean end on your right. Lop off the fat cap (pic above). The grain should be, for lack of better directions, going NE to SW, but only for the right 50% or so of the brisket. Start slicing somewhat diagonally from SE to NW until you are halfway through the brisket.

After you get halfway through, you get to the more marbled meat. Just slice 90 degrees across the second half of the brisket. Sometimes I cut this part in half to reveal more of the fat. You will have to start individually trimming more fat off of each slice. Also, you will see a fat bulb on the bottom side that will need to be sliced out.

Hope that makes sense.

Submitted by: austintexas

Ribs 101

Well, my wife and daughter are out of town, so I figured I'm gonna do some back ribs for me, myself, and I. The brisket post got me thinkin I might as well share with y'all. Please forgive me for the pic quality, but my wife took the good camera, and I'm stuck with the digi from 2000.

Here's where we begin - For this smoke I'm just using basic vacuum packed loin back ribs from HEB.

The first thing that **MUST** be done is to remove the membrane. I usually throw a paper towel over it for about a minute, and then remove it. Sometimes this is very easy, as it was today, sometimes it takes some work.

Then I rub 'em down with mustard and apply the dry rub. I use different shit. Today it was cumin, thyme, salt, jalapeno salt, black pepper, cayenne, garlic powder, onion powder, and just a touch of brown sugar. Too much sugar will carmelize and burn the meat. I've heard that if you use turbinado (sp?) sugar you can avoid this, but have yet to try it.

After the ribs are rubbed down I'll wrap them tight in saran wrap and throw them in the fridge for as long as possible. Today I only had about 2 hours. Take the ribs (or any meat) out of the fridge about 30-45 minutes before it will hit the grill or smoker.

I use lump charcoal and wood chunks for fuel (I've got a pretty small smoker). I'll prepare a large mound of lump in the fire box. This time I'm using B&B, and I'm not impressed, too many small chunks, and really no large ones. I think I'll make a run to Wally World for some Royal Oak, in case I have to add more fuel -

And get a chimney starter of lump going -

Once the lump in the chimney is white I'll throw it in the fire box, be sure to keep all fuel away from the air intake -

I'm having trouble keeping an ideal temp, as I can't seem to keep it lower than 140, but I'm gonna throw on the ribs anyway. I'd prefer to cook at about 220-225 for 6 hours, but I'm gonna say what the hell and go on. I'm getting these on late anyway, and they probably won't be ready till about 11:00, but I ain't got shit to do.

Now I'm gonna pop #4 and watch something that isn't Shrek, Nemo, or Madagascar.

I'll keep y'all updated with pics over the next several hours. Hook 'Em!!!

Holy Shit!!! So, In all my haste to make this post, I forgot to throw on the wood. I'm using hickory for this smoke, which is now on after about 30 minutes. I'd prefer to use bigger chunks, but this is all I had around. Also, the smoker has come down and stabilized at about 225. Everything's looking kick ass!!!

So every hour for the first two hours I'll spray the ribs with apple juice -

After 4 hours I wrap the ribs in foil and throw them back on the smoker. I'll leave them wrapped for 1 hour, and then take them out, brush them with BBQ sauce, and leave them on for one more hour.

Anyway, after the ribs come out of the foil I sauce them up with Stubb's BBQ sauce. I move them to hot side of the smoker and they'll sit her for about an hour.

Submitted by: #3Rules

Pork Ribs

go buy pork ribs (do not buy beef ribs!). First, get a knife and remove the membrane off the back of the ribs (non-meat side) - this makes them much easier to eat later on.

Then wash off the ribs in cool water, then pat dry, get a good dry rub and cover them on both sides completely (don't spare on the rub.) Put the ribs in a zip-lock bag and place in the fridge overnight.

Get your fire started in your pit and place ribs on the rack and smoke/brown them. I do this for about 30 minutes. Remember to get both sides nice and crusty. Take off the grill and immediately wrap in foil (the is called the Texas Crutch)- wrap tightly. At this point you have two options. Leave them in the pit with the lid down off the flames and regulate the heat at 225-250 of so; or the easier method. Put them in the oven (put them in a pan so any juices will not leak into your oven) - put the oven on 250 and bake for a few hours. Depends on the amount of ribs. Take out, let them rest , then cut them and enjoy. If yo must use sauce, then heat it up and have it served on the side. IMHO, sauce is served on shitty ribs. Ribs cooked witha good rub do not need sauce.

You can also take them back to the pit after the oven, if you want to crisp them up a bit - they will be very moist coming out of the oven.

Submitted by: MAROON

Pork Baby Back Ribs

These are very good oven ribs from Alton Brown:

2 whole slabs pork baby back ribs

Dry Rub:

8 tablespoons light brown sugar, tightly packed

3 tablespoons kosher salt

1 tablespoon chili powder

1/2 teaspoon ground black pepper

1/2 teaspoon cayenne pepper

1/2 teaspoon jalapeno seasoning

1/2 teaspoon Old Bay Seasoning

1/2 teaspoon rubbed thyme

1/2 teaspoon onion powder

Braising Liquid:

1 cup white wine

2 tablespoons white wine vinegar

2 tablespoons Worcestershire sauce

1 tablespoon honey

2 cloves garlic, chopped

Preheat oven to 250 degrees.

In a bowl, combine all dry ingredients and mix well. Place each slab of baby back ribs on a piece of heavy-duty aluminum foil, shiny side down. Sprinkle each side generously with the dry rub. Pat the dry rub into the meat. Refrigerate the ribs for a minimum of 1 hour. In a microwavable container, combine all ingredients for the braising liquid. Microwave on high for 1 minute.

Place the ribs on a baking sheet. Open one end of the foil on each slab and pour half of the braising liquid into each foil packet. Tilt the baking sheet in order to equally distribute the braising liquid. Braise the ribs in the oven for 2 1/2 hours.

Transfer the braising liquid into a medium saucepot. Bring the liquid to a simmer and reduce by half or until of a thick syrup consistency. Brush the glaze onto the ribs. Place under the broiler just until the glaze caramelizes lightly. Slice each slab into 2 rib bone portions. Place the remaining hot glaze into a bowl and toss the rib portions in the glaze.

*This recipe makes several batches of dry rub. If more rub is needed, it can be extended by any amount, as long as the ratio of 8:3:1:1 remains the same.

Submitted by: **washparkhorn**

Tex-Mex

Carne Guisada

Mexican restaurants do different variations of this. I tend to like versions similar to Matt's El Rancho which I took from the Mex-Tex cook book and made a couple of adjustments to. It calls for very simple ingredients and is pretty darn easy to make and hard to screw up. It was really good the cold day this week I made it. Even better the following day.

Any additions or thoughts are welcome 😊

Ingredients:

- 3 tablespoons vegetable oil.
- 3 pounds of sirloin steak (substituted for round steak)
- 1 onion
- 2 bell pepper
- 2 cups water (3 for doubling)
- 3 tablespoons flour
- 1 tablespoon garlic powder
- 1 tablespoon cumin
- 1/2 tablespoon of salt
- 1/2 tablespoon pepper
- 4 ounces tomato sauce

Step one: Heat the vegetable oil in a skillet and put the steak (cut up into bite size pieces) into it. Brown the steak real good.

Step two: Drain the skillet.

Step three: Chop up your onion and bell pepper and toss it in.

Step four: When onions are translucent add the flour, garlic powder, cumin, salt and pepper. Stir up real good.

Step five: Add the water.

Step six: Cover and let simmer for two hours.

Step seven: Add tomato sauce and cook for 15 more minutes.

Step eight: Bust out the tortillas and go to town! I also am a white rice fanatic and serve it up with this.



Submitted by: Tailgate

Fajita Marinade

I've got a great one that I use for big tailgates and cookouts. For each two pounds:

2 tbsp soy sauce
2 tbsp red wine vinegar
2 tbsp worcestershire sauce

Lightly cover with:
chili powder
cayenne pepper (ground)
black pepper

Squeeze a lime while cooking or when taken off the grill.

submitted by: MustangOrange

Traditional Fajita Marinade

Lime juice
Plenty of salt
Grill over mesquite

That's it. Simple, and beautiful.

Submitted by: Brisketexan

Poppyseed Fajita Marinade

When I am cooking them on the gas grill or other similar method that won't be picking up much wood flavor:

Poppy seed dressing (gives you oil and some sweetness)
Bolner's fajita seasoning

That Bolner's stuff is pretty solid -- I even use it instead of salt in my guacamole. It is one of the premixed seasonings that I never let myself run out of.

Submitted by: Brisketexan

Fajita Marinade

I did beef fajitas last night for dinner, and used the following simple marinade:

- liberal coating with La Fiesta fajita seasoning
- lime juice
- chopped garlic
- zesty Italian dressing
- secret ingredient ... 1/2 bottle of Negre Modelo (any darker beer works)

Put the fajitas and marinade into a vacuum container and used my vacuum sealer I got at Sams to seal it airtight. Let it marinade overnight, and it was freaking amazing. Just not too much of the italian dressing, and you're good to go. Wow.

Submitted by: AkakHorn

Fajitas

2 lb skirt steak rubbed down with Adams' fajita seasoning and minced garlic (very generously) before putting in marinade.

Marinade:

2/3 bottle of oil and vinegar dressing (Newman's Own)

1 small can (single serving) of pineapple juice

Generous portion of soy sauce

Good few squirts of Worcestershire

2 bunches of cilantro - chopped

Juice from 5 limes

Place all into large ziploc bag, squeeze out extra air and marinade overnight (about 24 hours), turning once.

Submitted by: HornGrad'01

Mexican Chicken Goulash

I don't know what else in the hell to call this creation of mine, last winter I was hungry and I didn't want to go to the store, so I started rummaging around in my pantry and fridge until I assembled a rag tag bunch of ingredients. I threw them together and it turned out pretty well. So well in fact I've made it several times since then, and my roommates have specifically requested that I make it on more than one occasion. With the weather turning a bit nippy in Austin tonight, I thought this would be something that would warm me up and hold us over through ice storm '06.

Here's the main ingredients that I've come up with (I add or subtract as I see fit):

--1 lb of chicken (I usually use that HEB pre-marinated chicken fajita meat, but chicken breasts work as well)

-1 can of Ranch Style Beans (with jalapeños)

-A small jar of store bought salsa

-A small tub of sour cream

-A couple of bell peppers

-A white onion

-Minced garlic

-Cholula

-Cumin

-Paprika

-Tortilla chips

-Shredded cheese

To start off, I collected the main ingredients:

I cut up about a pound of the chicken and threw it into a deep skillet that I had heated up on my stove:

While that was starting to cook, I coarsely chopped the peppers and onions, and added them to the skillet, along with some minced garlic. I mixed that all around, and added the cumin and paprika (no measurements, but if I had to guess about a 1.5 tablespoons of cumin and about .5 tablespoons of paprika):

I mixed it all again, and kept it cooking until the chicken was cooked through. Then I added the Ranch Style Beans and the Salsa, I just dumped the whole can/jar in the skillet:

I then mixed all of that together, and added a liberal amount of Cholula:

Next I just dolloped out the sour cream:

And stirred the concoction until it was pretty smooth:

After that was done, I turned the heat down to about medium, and I simmered it down for about 15-20 minutes.

During that time, I decided that some fresh tortillas would be pretty tasty with my dinner. However, not being a little old Mexican lady, I'm not too adept at making fresh tortillas. Luckily, HEB has me covered. They sell these raw tortillas, I usually find them over by the eggs, and they are allsome:

All you have to do is heat up a skillet and and cook each side, it's simple, and they taste much better than anything else you'll buy at a store:

After I had cooked 4 tortillas (2 for me, 2 for my roommate), the "goulash" was pretty much done. It had cooked down a bit, and everything was looking good:

Now through trial and error, I have discovered that this dish is the tits with tortilla chips, much the same way that chicken tortilla soup is the tits with tortilla strips. And I've found that it helps to line your bowl with the chips before you serve the main course, like so (the ones on the side stick up so that you can grab them and eat them, again, trial and error):

Then, you spoon/ladle/whatever the "goulash" on top of the chips, and top with shredded cheese.

Submitted by: hornian

Easy Chicken Tortilla Soup

Made this last week and it was pretty damn tasty.

1 rotisserie chicken from HEB
1 - 2 onions

1 red bell pepper
1 yellow bell pepper
4 ears corn
3 cloves garlic
2 chipotle in adobo
2 jalepenos
tablespoon cumin
salt & pepper
28 ounce can stewed tomatoes
8 ounce can tomato sauce
32 ounce of chicken stock

Saute onions and garlic until tender. At the same time roast corn and peppers. Dice up peppers and take corn off cob and add to onions. add chipotle and jalepeno. saute for a few minutes. Add tomato sauce and stewed tomatoes and chicken broth. Simmer for about 20 minutes. Shred chicken and add. Simmer as needed. Enjoy with sour cream, diced red onion and avocado. Use tortilla chips or make your own.

I made this last week and it was awesome. The chipotle add some kick so adjust as necessary.

I made some this week and substituted 2 ancho chilies for the chipotle and added half stick of cinnamon. Haven't tried it yet but when I tasted it while simmering it was pretty good.

Submitted by: someone

Ethnic Fare

Ghormeh Sabzi

1 large package of fresh washed spinach
2 large bunches of parsley
2 large bunches of green onions
1 tablespoon of dried fenugreek (purchase from middle eastern food supply store – not sure if carried in regular supermarkets in their spice dept.)
1 pound beef stew meat, cubed
4 dried lemons or, 1 tablespoon dried lemon powder (middle eastern store)
1 medium onion, finely diced
1/2 teaspoon turmeric
3 tablespoons cooking oil
1 cup of red kidney beans
2 teaspoons cinnamon
A touch each of salt and pepper

Directions:

Wash the meat and let it drain.

Wash the parsley and remove the stalks. Wash the green onions and cut the roots off. Place the spinach which should be already washed (such a time saver when you buy it in the bag), parsley, and green onions in a food processor and chop very finely. Place the chopped vegetables in a pot, with heat setting on high and frequently stir the vegetables until all their excess water has evaporated.

Add two tablespoons of cooking oil and continually stir fry the vegetables until they turn a brownish color. This process should take about 15 minutes. Take the pot off and put it aside. During the stir fry process, you may add a bit more oil if needed. When finished, the vegetables resemble dried ones with no water remaining in the pot.

In another pot, add about one tablespoon of cooking oil and the chopped onions and stir fry until they turn a golden brown color. Add the meat, sprinkle with the cinnamon and stir fry for a few minutes, add salt, pepper and turmeric and let the meat fry with the onions for a few minutes. Add red kidney beans to the mixture. Turn the heat setting to medium. Add dried lemons or the lemon powder. Add about two cups (16 oz) of water, place the lid on the pot and let it cook for about an hour. Occasionally stir during this hour. (Do not be afraid to add extra water, if needed, during this process.)

Then add the fried vegetables into the mixture, turn the heat setting to low and let cook for another hour. Once the meat is tender, the stew is ready. This stew is served over white basmati rice.

Hints:

When stir frying, it is imperative to constantly stir the vegetables. Otherwise, they quickly form a crust and burn. You can easily undercook the vegetables but you can hardly ever over cook them. If they look watery stir fry them a bit longer.

Buy the regular parsley, not Italian parsley.

If you have leftovers, put individual portions in Ziploc bags and store away in the freezer. Reheat in the microwave and enjoy.

Submitted by: Hank Kingsley

Sapo's Sag Paneer

1/4-1/3 tsp : Chile Powder (Adjust to your tastes)
1/2 tsp : Freshly Ground Black Pepper
1 Tbsp : Ground Coriander (or sub fresh minced cilantro)
1/4 tsp : Nutmeg
1/2 tsp : Turmeric (or sub Saffron)
2 tsp : Garam Marsala (or sub Allspice)
2 Tbsp : Water (If you use Goat cheese for this recipe, which I prefer for the flavor, drain the water and use it here instead of plain water for extra flavor)
4 Tbsp : Ghee (alt. butter or oil)
1/8 tsp : Asafetida Powder (May be omitted)
2 boxes of thawed Frozen spinach. You could use fresh, but remember that they use canned spinach in restaurants. Frozen is an upgrade, man, and you deserve it.
1/4 Cup Cream. Or Yoghurt. Or whole milk. Or sour cream. Or low fat milk.
10-15 sugar-cube sized cubes of firm goat cheese or Paneer.

Cooking:

- 1) Combine chile powder, coriander, black pepper, nutmeg, turmeric and garam marsala in a small bowl. Add the 3 Tbsp of water and mix well.
- 2) Melt Ghee or oil in a large sauce pan at medium heat.
- 3) Add the asafetida and let it sizzle for a few seconds.
- 4) Add the spice bowl mixture and fry for about 2 minutes. Mind the heat. Don't let the spices burn, just a good medium-heat stirring will do. If the pan seems dry, remember that spinach carries a lot of water. Add it first, then water if needed.
- 5) Drain excess water from, and then add, the spinach. I suggest doing it a 1/4 of the spinach at a time, taking a moment to toss each added bit of spinach in the spice mixture as you go for an even coating.
- 6) Saute the spinach and spice mixture for 2-3 minutes. If the mixture is watery, increase the heat to get a good steam. If the mixture is dry / mealy, add a small amount of water. You are looking for a good even coat and 'sheen' on the spinach.

- 7) Add the cubes of cheese and cream. Mix thoroughly and let simmer briefly to heat.
- 8) Serve with basmati rice and an entree of your choice.

Submitted by: El Sapo

Paneer

if you want to make your own paneer for El Sapo's saag paneer, it's an easy recipe despite how it looks w/ simple ingredient list.

2 litres of milk
2 lemons
cumin powder
salt

Equipment
big pot, at least 4 litres
cheesecloth

Instructions

1. Milk into pot, 1 tsp salt, 1 tsp ground cumin
2. Bring the milk to a gentle simmer. Simmer for 5 mins. Don't let it burn over and don't let it burn otherwise your paneer will taste like crap
3. Remove from heat, slowly stir in the lemon juice and let the milk curdle
4. Continue stirring until curds are thick and the whey is a little cloudy
5. Drain the whey, save the curds.
6. Pour the contents onto the cheese cloth, the cloth in a big flat pan so as to contain the left over whey, squeeze out excess whey, as much as possible, without destroying everything
7. Taste it and if you want to add more salt or ground cumin, go for it, some folks add coriander
8. This is where you finish it up, drain the whey you squeezed out so far, fold up the curds in the cheesecloth, take a large pot of water, place it on a large cutting board, and place that on top of your lump of cloth-wrapped curds, and let the weight of the pot squeeze out the rest of the whey, let it sit there for an hour or 2...

After an hour or 2, you're done, just pour the paneer into a collander and rinse it thoroughly, then cut it up and through it into your saag paneer mix...

Submitted by: Ankf00

Saak (aka veggie "curry")

chopped into chunks veggies of your choice (let's say you make a eggplant/potato saak for 2-3 people, so u need about 2 medium potatos and 1/2-1 eggplant)
vegetable or olive oil
rye (mustard seed)/jeeru (cumin)
haldi (tumeric)
merchi (cayenne pepper can work here)
dana jeeru (a blend of 25% ground coriander and 75% ground cumin)
salt
water
tomatos (diced.. with or without seeds.. your choice)

1. heat oil in a pan
2. once it's hot, add rye and jeeru .. you know the oil is ready when the rye starts popping
3. add the tomatos
4. once a paste like texture add the other chopped veggies
5. add 1/2 tablespoon of merchu and haldi and 1 tablespoon of salt and dana jeeru salt you can add to taste but remember the potatos will soak up a lot of the salt taste
6. add about a cup of water to start with because you can always adjust the amount of water depending on how much ruso (the side-product "gravy" in the pan) you want..

just cook it until you think the potatos & eggplant or whatever other veggie(s) you decided to use is done

Submitted by: Ankf00

Poultry

Basil Stuffed Chicken Breasts

ingredients

- * 6 slices bacon
- * 2 cups coarsely chopped basil
- * 1 small garlic clove
- * 1/4 cup extra-virgin olive oil
- * 1/2 teaspoon fresh lemon juice
- * Salt
- * 4 skinless, boneless chicken breast halves, halved diagonally
- * Freshly ground pepper
- * 1 cup all-purpose flour
- * 2 large eggs, lightly beaten
- * 1 cup fine fresh bread crumbs
- * 2 tablespoons unsalted butter
- * 2 tablespoons pure olive oil

directions

1. In a large skillet, cook the bacon over moderate heat until crisp, about 5 minutes. Drain, then coarsely chop the bacon. In a food processor, puree the bacon, basil and garlic to a paste. With the machine on, add the olive oil in a thin stream. Transfer the stuffing to a bowl. Stir in the lemon juice and season with salt.
2. Make a 1-inch horizontal incision in each piece of chicken to form a pocket. Spoon 1 tablespoon of the basil stuffing into each pocket and press gently to close. Season the chicken breasts on both sides with salt and pepper.
3. Put the flour, eggs and bread crumbs in separate shallow bowls. Lightly flour the chicken breasts, shaking off any excess, then dip them in the eggs and coat with the bread crumbs.
4. In a large skillet, melt 1 tablespoon of the butter in 1 tablespoon of the oil. Add half of the chicken and cook over moderately high heat until browned and just cooked through, about 3 minutes per side; lower the heat if the chicken browns too quickly. Repeat with the remaining butter, oil and chicken. Thickly slice the chicken and serve.

Submitted by: Woland

Beer Can Chicken

Doing a beer can chicken takes all of 10 minutes of prep time. All I do is pour out half the beer, spray the chicken with canola or olive oil and sprinkle on some kind of rub (I like Goode Company Mesquite Shake). The chicken takes 1-2 hours to cook, depending on the size of the bird and the heat of the fire.

That isn't much effort in my book, for a chicken that turns out damn near perfect every time.

The key is to invest in a can stand or a Chicken Rocket. Makes it easier to balance the bird on the grill.

Submitted by: Wooderson

Magic Chicken

I've done a lot of beer can chickens with various spice combinations and basting, until I came up with Magic Chicken, which is the moistest bird I have ever had home or restaraunt. Take a whole bird and cut out the backbone so that you have a whole bird you can lay flat -- a whole bird butterflied so to speak. Working from the neck area, run your hand in between the skin and the top of the meat, making a "pocket." You can do the same on each leg quarter.

In a bowl, combine olive oil, S&P, lots of garlic, and whatever other spices you like -- Cachateries, whatever -- I use Herbs from Provence -- until its like a loose oil-based paste. Rub the paste in between the meat and the skin pocket liberally. Cook on a grill directly over the coals at 350 or in oven at 350, skin side up. The olive oil soaks the spices into the meat and makes it so so moist, and it also helps keep the skin nice and it browns up nicely from the inside.

Try it next time, I think you'll find it an improvement over the can method if youre trying to get really moist bird, which I assume is the reasion for the can method. Really worth a try and not much more work.

Submitted by: Gakfoo

King Ranch Chicken – DRAG style

This is a famous old recipe but I took up it up several notches....

I do not layer mine like lasagna but rather mix it all together like a casserole. You can serve it in a bowl and if you really want to stretch it out you can put a scoop of white rice in the bowl before adding the KRC.

KING RANCH CHICKEN DRAG STYLE

INGREDIENTS

4 LARGE BONE IN/SKIN ON CHICKEN BREASTS
1 MEDIUM TO LARGE ONION
1 RED BELL PEPPER
1 GREEN BELL PEPPER
8 TO 12 OUNCES MUSHROOMS (CUT INTO THICK PIECES)
12 TO 15 YELLOW CORN TORTILLAS
1 CAN CREAM OF CHICKEN SOUP
1 CAN CREAM OF MUSHROOM SOUP
1 CAN ROTEL DICED TOMATO
1 CUP SOUR CREAM (APPX)
CUMIN
GARLIC POWDER
CHILLI POWDER
CHOPPED CILANTRO
GRATED CHEESE (AMERICAN YELLOW AND WHITE MIX)
1 BAG FROZEN CORN
1 CAN BLACK OLIVES CHOPPED
1 CAN CHOPPED GREEN CHILES

RINSE CHICKEN AND PLACE IN A LARGE POT OF SALTED WATER
BRING TO A BOIL AND COOK UNTIL DONE (APPX 40 MINUTES)
TAKE ONE BREAST OUT AND SLICE INTO THE THICKEST PART TO CHECK
DONENESS
REMOVE CHICKEN TO A LARGE PLATTER AND LET COOL
SAVE THE LIQUID
WHEN CHICKEN COOLS ENOUGH TO HANDLE REMOVE SKIN AND PULL
MEAT OFF OF THE BONES INTO BITE SIZE PIECES

DICE ONION AND PEPPERS INTO ABOUT ONE INCH PIECES
SLICE MUSHROOMS INTO THICK PIECES
IN A LARGE DEEP SKILLET HEAT ABOUT 2 TABLESPOONS OF OIL
SAUTE PEPPERS AND ONIONS AND SPRINKLE WITH SALT, PEPPER, CUMIN,
CHILLI POWDER AND GARLIC POWDER FOR A FEW MINUTES THEN ADD
MUSHROOMS AND SAUTE ALL TOGETHER FOR A FEW MORE MINUTES
PUT IN COLLANDER TO DRAIN

IN A VERY LARGE BOWL MIX TOGETHER BOTH CANS OF SOUP, THE ROTEL
AND THE SOUR CREAM AND THE BLACK OLIVES
ADD THE DRAINED PEPPER/ONION MIXTURE AND MIX
IN THE SAME SKILLET HEAT FROZEN CORN FOR A FEW MINUTES AND ADD
TO MIXTURE

IN THE SAME SKILLET ADD CHICKEN PIECES AND SPRINKLE WITH CUMIN,
CHILLI POWDER AND GARLIC POWDER. STIR OVER VERY LOW HEAT TO
COAT.

ADD TO MIXTURE

CUT 12 TO 15 YELLOW CORN TORTILLAS INTO 1 INCH SQUARES
PUT INTO THE WATER THE CHICKEN WAS IN FOR ABOUT 3 TO 4 MINUTES
POUR INTO COLLANDER AND LET DRAIN
ADD CHICKEN AND TORTILLAS TO MIXTURE AND STIR
ADD CHEESE AND CHOPPED CILANTRO AND GREEN CHILES AND MIX

PUT INTO A LARGE DEEP BAKING DISH AND BAKE AT 350 FOR ABOUT 45 TO
55 MINUTES UNTIL HEATED THOROUGHLY

GARNISH WITH SLICED AVOCADO AND CILANTRO
ADD JALAPENOS FOR HEAT IF YOU DESIRE

Sorry about the all caps but that is the way I saved it and I am old so it is easier to see.

This is a great dish for large gatherings like Super Bowl partys and you can easily double
the recipe.

I rarely use measurements so just wing it on the ingredients.

I use a lot of cheese in mine.

I usually mix it all in a huge mixing bowl and then transfer it to one of those deep
aluminum throw away pans.

Enjoy !!!!!

Submitted by: DRAG69

Cow

Nick's Blue Cheese and Jalapeño Burgers

1 lb. Ground beef
3 Large jalapeños
4 oz. Crumbled blue cheese
1 Tbs. Onion powder
1 Tbs. Garlic powder
1 Tbs. Soy sauce (or Tamari)
1 Tsp. Salt
Swiss cheese slices
Onion buns

1. Get yourself 3 large jalapeños. Slice in half lengthwise and remove the seeds and threads. If you need some kick, leave some seeds.
2. Dice them up and throw them into a mixing bowl.
3. Purchase 1lb of ground beef. I like the fattier variety because it tastes better - say 73% Lean, 27% Fat.
4. Place into mixing bowl with jalapeños.
5. Purchase a 4 oz. package of crumbled blue cheese.
6. Pour 2 oz. to 4 oz. of blue cheese into mixing bowl depending on your preference.
7. Get the following ingredients: Onion powder, garlic powder, soy sauce (or Tamari for better flavor), and salt (kosher salt for better flavor).
8. To the mixing bowl, add 1 tablespoon of onion powder, 1 tablespoon of garlic powder, 1 tablespoon of soy sauce, and 1 teaspoon of salt (or 1 tablespoon if you like it saltier).
9. Knead together well.
10. Form into 2 or 3 patties.
11. Light your grill with a good, natural mesquite charcoal a.k.a. "Cowboy Charcoal." The flavor is MUCH better than traditional charcoal briquettes. B&B is a good brand.
12. I have found that the easiest way to light a charcoal grill is to use a starter cylinder. You can pick one up at any Academy or Sports Authority. Just get a 2-page piece of newspaper, crumple it up, and spray it down with olive oil to retard the flame. Stick it in the bottom of the cylinder and fill the top with charcoal.
13. Light that bad boy through each hole.
14. After about 20 minutes, you should have flames coming out the top of the cylinder. Pour the coals out in the grill and heat up your grate well so it will get clean. You'll probably want to scrape it once it gets good and heated up.
15. Get a Rum & Coke
16. Cook the burgers to your liking. I like mine medium.
17. Throw 2 or 3 slices of Swiss cheese on each burger and close the lid.
18. Get that cheese good and melted.
19. Adorn with your condiments of choice and enjoy.



Submitted by: ctrl+alt+del

Grilled Tri-Tip

Tri-tip is about my favorite cut of meat to grill. I have never had it come out stringy, so I'm not sure what that's all about. I liberally season it with my barbecue seasoning. I baste it while cooking over coals with butter. At medium-rare, I take it off and slice with the grain about 1/4 inch thick. I use a chevre-cream cheese-chive spread to complement it. I don't know why you couldn't find it at Central Market, because that's where I always get it and it's on display. Then again, I go to the one in Houston, so I can't vouch for the Austin store. Here are some pics:



Submitted by: ctrl+alt_del

Marinated Tri-Tip

i marinate mine in olive oil, fresh squeezed lime juice, garlic, and worchesteshire sauce, then grill to medium rare and serve with french rolls and horseradish sauce, kind of reminds me of prime rib. tri tip is great, i wish my neighborhood store had it so i didnt have to go to central market to get it.

Submitted by: GakFoo

Grilled Sirloin

I rub it with olive oil, season it with salt and pepper, grill it, then cut it into thin slices. From there, I...

1. Serve it with Chimichurri sauce or Chilean Salsa.
2. Make a sandwich. My favorite is with garlic rubbed toast, arugula, tomatoes, anchovies, and a sauce of minced shallots in red wine vinegar.

I sometimes also use sirloin to make Suyah, which are spicy hot beef kabobs.

Submitted by: Woland

Weekday Crock Pot Pot Roast

1. Put carrots and potatoes at bottom of crock pot.
2. Brown chuck roast in pan and then put in crock pot.
3. Mix 2 cans of cream of mushroom soup and a packet of dried onion soup.
4. Pour over chuck roast into crock pot.
5. Set crock pot on low and go to work.

It will be done when you get home.

Submitted by: TheTresLeches

Pot Roast

Use your Le Crueset dutch oven. I made a pot roast last weekend in a dutch oven. Mine was pretty basic. I rubbed the roast with olive oil. Put some pepper all over it, and then herbs de provencal and let it sit over night. The next morning I put the salt on it and seared it about 6 minutes per side. I took the roast out of the DO. Throw in some garlice, onion, carrot, and bell pepper and let cook for 3-4 minutes. Deglaze with about a cup of

bordeaux. I let that cook off a few minutes and added 4 cups of beef broth. Put the roast back in the dutch oven and put in a 250 degree oven. Let it cook for 4-5 hours. Add the potatoes about an hour before you want to eat. I took my roast and veggies out of the pot when it was done and reduced the gravy down to a nice thickness. Enjoy.

Submitted by: Pepper Brooks

Pot Roast

Nothing says "Let's eat" like a freaking pot roast. I made this with a sirloin cut. It was perfectly done in the dutch oven. Took the recipe out of the Frugal Gourmet, Yankee Pot Roast.

Cook 1/8th oz. of salt pork till you get some fat in the pan.

Rub the meat with pepper and salt.

Remove salt pork and brown the meat in the pan. Turn it with a spoon so you don't pierce the meat.

After it's nicely browned, add 2 cups beef stock, some fresh thyme, and some fresh Italian flat leaf parsley, about 2-3 tablespoons each, and some sliced bruised garlic.

Simmer about 2 hours. Add carrots, potatoes, and quartered yellow onions.

Simmer for about 45 minutes, then add about 1 1/2 cups sliced crimini mushrooms.

Cover and simmer for about another 20 minutes.

Remove some of the juice and reduce it into a gravy.

Have this with a glass of cab, then fall asleep and listen to the ice melt.

This was so good, it gave me the itis.

Edit...I also added about 1 1/2 cups of cheap red wine.

Submitted by: MrMyke



Pork

Pork Chops Glazed with Cheese

This is about the best pork chop recipe ever. It comes from Pierre Franey's "60-Minute Gourmet."

4 loin chops, about 1 ½ pounds total weight
Salt and freshly ground pepper to taste
1 tablespoon peanut, vegetable, or corn oil
¼ pound grated Gruyere or Swiss cheese, about 1 cup
1 tablespoon imported mustard, such as Dijon or Dusseldorf
1 tablespoon heavy cream
½ teaspoon finely chopped garlic
1 tablespoon finely chopped chives
1 egg yolk
2 tablespoons dry white wine
2 tablespoons water

1. Sprinkle the chops with salt and pepper.
2. Heat the oil in a heavy skillet and add the chops. Cook until nicely browned on one side, about 10 minutes. Turn and continue cooking until browned and cooked through.
3. Preheat the broiler.
4. As the chops cook, blend the cheese, mustard, cream, garlic, chives, and egg yolk. When the chops are cooked, smear one side with equal portions of the cheese mixture, smoothing it over.
5. Run the chops under the broiler until the topping is browned and nicely glazed.
6. Meanwhile, pour off the fat from the skillet in which the shops cooked. Add the wine to the skillet, stirring, and add the water, Bring to the boil. Stir to dissolve the brown particles that cling to the bottom and sides of the skillet. Pour the hot sauce over the chops and serve.

Submitted by: Woland

Pork Chops

One of my favorites:

1 egg
2 tablespoons Dijon mustard
1/3 cup seasoned bread crumbs
1/4 teaspoon garlic powder
1/4 teaspoon ground sage
1 pound pork loin chops

Heat oven to 400°F. Spray baking dish with non-stick cooking spray. In small bowl, beat egg and mustard until well mixed. In shallow dish combine bread crumbs, garlic powder and sage. Dip pork chops into egg mixture, coat with bread crumb mixture. Place in baking dish, spray with cooking spray. Cook, 20 to 25 minutes or until

Submitted by: Judgeroybeanbag

Glazed Pork Chops

thick cut, bone in chops

rub:

- 3 tablespoons coarsely ground black pepper
- 3 tablespoons packed dark brown sugar
- 3 tablespoons paprika
- 2 tablespoons coarse salt
- 1 teaspoon cayenne pepper

rub down chops and let sit for 1-2 hours. grill chops to medium, followed by a dip in some bbq sauce to finish, or, for a fancier meal, basted with some Fischer & Weisel cooking sauce at the end of the grilling process as a glaze. (Available at: <http://www.jelly.com/products/sauce.htm>) I like the hot plum chipotle but i've tried nearly all of them on the chops and they're all great.

Submitted by: GakFoo

Pork with Roasted Chili Sauce

Trim 1 1/2 pounds of pork loin or pork tenderloin into 2-3 inch strips

Marinate overnight with the following ingredients:

- 1 cup chopped Cilantro stems
- 2 tbsp Dark Soy sauce
- 4 tbsp Light Soy sauce
- 3 tbsp chopped garlic

Roasted Chili Sauce:

- 1 1/2 cups dried Thai Chilis (I used Arbol)
- 1/2 cup fire roasted shallots
- 1/2 cup fire roasted garlic

Clean most of the seeds out of the chilis, then lightly toast them in a cast iron skillet. Add to food processor along with shallots and garlic.

Also add:

- 3 tbsp Palm sugar
- 1 tbsp dried shrimp (soak in water to rehydrate)

3 tbsp Tamarind paste

Blend until smooth, you may need to add a little chicken stock.

Heat the skillet, add 1/4 cup peanut oil, add pureed mixture.

Roast at medium heat until the paste darkens. Let it cool, add 3 tbsp fish sauce. This sauce is good for 4-5 months if refrigerated.

Grilling:

This calls for a hibachi or charcoal grill, but a gas grill will do in a pinch.

Use bamboo skewers soaked in water, or metal skewers. Skewer the meat, do not crowd the pieces.

Lightly oil the grill and place skewers 2-3 inches above the coals. Turn often, use any reserve marinade while cooking. They're done pretty quick, do not overcook.

Serve with rice, liberal amounts of the red chili sauce, and some sliced cucumbers.

Anything to put the fire out. These bastards bite back.

It's a Northern Thai version of Pork Satay.

It WILL clear your sinuses.

Submitted by: MrMyke709

Green Chile Stew

You'll need a 3-4 pound boneless pork butt roast or shoulder.

Trim excess fat and other assorted nasties, it's gonna take about an hour to do a good job on it. Make sure your knives are sharp before you start. It's a fatty cut of meat, but it cooks down well.

Chop one yellow onion, and 3 cloves of garlic.

Brown the meat in 2 tablespoons of canola oil. After it's browned, add the onion and garlic, saute for 5 minutes.

Then add a half cup of flour, stir constantly for 5 minutes until it thickens.

Add 2 quarts of chicken stock, stir well to dissolve the flour mixture. Bring to a boil, then reduce to a good simmer.

You'll need about 2 pounds of fire roasted green chiles. I had some left in the freezer from this Summer. You can find the Bueno frozen green chile at Central Market. I wouldn't use the little cans that are in the Mexican Food section at HEB, they're too wimpy. These bastards are dangerous, so peel them under cold water. I had to peel and deseed a lot of them, and I was actually retching in the sink from the overpowering blast of capsicum. It was brutal. The little f'er on the right was the worst. They're evil hot, the Sandia variety. The recipe called for 2 pounds. I used 3. I like it hot.

Add the chopped chiles and 2-3 diced large potatoes. I use Idaho.

Add 2 teaspoons mexican oregano, 1 tsp cumin, 1 bay leaf, add salt and white pepper to taste.

Bring it back up to a boil, then reduce to a simmer for about 30-45 minutes.
Serve with some nice crusty bread and some wine to keep your face from melting off.



Submitted by: MrMyke

Seafood

Herb Crusted Salmon

Dollop of Grey Poupon (the smooth kind, not country style) and some lemon juice. Mix in bowl, marinade while grill is getting hot and grill for 4 min both sides. I eat this at least once a week.

You can add rosemary and thyme as well, but that's more effort than it's worth, IMO.

I found it here: [The Link](#)

It's the Herb Crusted Salmon w/ Papaya-Chile Salsa (obviously w/o herb and P-C salsa)

I'm going to try Bobby Flay's Miso-Ginger Marinated recipe later. I saw him make it on tv and it's just as ridiculously simple.

Submitted by: jt09

Cedar Plank Salmon

I made some cedar plank salmon for the 4th last week, and I wrote this in a PM to another guy:

I got a whole fish at the Pike Place Market, and they filleted it for me right there, so it was pretty fresh. I looked at few recipes online (foodtv.com has a bunch), but basically I just made it up.

You have to soak the planks in water for a few hours before cooking. And keep an eye out for excessive smoke - if the plank catches fire (a little smoldering is OK) just spray the wood with a little water. I put the salmon on the plank and seasoned it with salt, pepper, lemon juice, fresh garlic, a little celery salt, and dill. I would have used fresh dill if I had it, but I just used the dried stuff. And next time I think I'll put a little more on there - dill and salmon go great together. Also, next time I think I might make a rub, rather than just sprinkling the spices/herbs on top.

On my mother-in-law's BBQ, I had it preheated on HIGH when I put the planks and fish in, but then turned it down to LOW. It took about 20 minutes, but this will vary depending on how thick the fillet is. The salmon should flake off easily with a fork, and the color should be that nice pink. I let it sit for a few minutes, then served right from the plank.

I kept the skin on (on the bottom), and it peeled right off after cooking. You don't need to turn the fish over at all.

Up here I also see Alder-smoked salmon a lot. Alder/cedar both always work well.

We had baked potatoes with it, but asparagus is always a good match with salmon.

Anyway, that was my first real attempt at cooking salmon, and it turned out pretty good. Yes, the grill I used was also propane.

Submitted by: miguelito

Grilled Salmon Steaks

When I grill salmon I generally do salmon steaks.

If you get a steak with "tails", trim off about half the skin on one tail and tuck the meat inside the cavity. Take a little bit of the meat off the other tail and wrap the skin flap to make a circular steak. Tie it off with some twine to keep everything together. That's a terrible description, but I basically try to end up with a round "filet mignon style" salmon steak. I guess you really don't have to go to all this trouble, but I think it makes for a nice presentation. If you get steaks cut closer to the tail of the fish you don't have to worry about any of this, they'll already be round steaks w/o tails.

Rub both sides of the steak lightly with olive oil (really helps keep things from getting stuck on the grill...sometimes I'll take a rag with some olive oil on it and coat the grates with olive oil too). Seasoning is minimalistic with just salt, cracked pepper, and a little dill. Grill to medium-medium rare.

Submitted by: Anastasis

Another Salmon recipe

1.5 lbs salmon
1.5 tsp grated lemon peel
1/4 cup lemon juice
1/4 cup vegetable oil (canola oil is my mom's choice though)
1.5 tsp prepared horseradish
1/4 tsp dried basil
1/4 tsp dried oregano
1/4 tsp pepper
mix, spread, and refrigerate!

it's recommended that you marinate for at least 3 hours, or overnight.

i wouldn't presume to say there's one way to cook salmon with this marinade, so i'll offer the 3 best ways i've done it in the past

1) set oven to 375 and bake until light pink throughout. it should take between 10-15 minutes depending on how thick the salmon is. you can reapply marinade during this

time to keep the fish juicy

2) set salmon in aluminum foil with the edges turned up, and place on outdoor grill. when almost done, flip salmon over, finishing cooking, and remove aluminum foil. if you're lucky or good, the skin from the bottom will stick to the foil, leaving a perfect piece of salmon

3) place salmon directly over fire on grill, leave for 2 minutes, flip for 2 minutes, and then move slightly away from fire while continuing to cook fish until flaky.

i usually serve this with grilled asparagus and wild rice or a twice baked potato.

Submitted by: MizzouSnives

Scallops w/ Lemon Basil Wine Sauce

Made this again last night, it's been a favorite at the numbereleven house for a few years. Get a pound of sea scallops (about \$14 at HEB), dry them with a paper towel, and season with kosher salt and ground pepper. Put some olive oil and 2 tablespoons of butter in a pan, get it hot, and add those scallops. Go with a medium flame or the oil will start popping too much. Sear the scallops for several minutes on each side, make sure to scrape the pan as you go and get that brown goodness on those things. When you're done and those babies are turning slightly brown, put them on a plate and cover with foil. Turn the heat down to low, we'll get back to this in a second.

Right now, boil water and add 8 oz of pasta, preferably angel hair or linguine, but I guess fettucine would work. As long as it'll hold onto sauce that isn't terribly thick, go with it, whatever you like.

OK, so the pasta is on its way. Fire up the pan to medium again and add a little more oil and another tablespoon of butter. Add some more ground pepper, a diced shallot, and some garlic, let's say 3 cloves minced. If you have a jar of prechopped garlic, even better. Sauté those shallots for a minute or two. Add a cup of white wine and a cup of clam juice. Stir it up good and reduce it. It'll take a while, maybe 10 minutes to get it a bit thicker, but those flavors will play together nicely.

OK, pasta's done, so drain it and reserve.

When the sauce is where you like it (remember, it will thicken just a bit when it cools), add a handful of ripped-up fresh basil, and squeeze an entire lemon in there. Now we're talking, and it will smell allsome at this point. Cook another minute, then take the heat to low and dump the pasta in there. Cook one more minute while tossing it around.

Divide it into two plates, place the scallops on top, and enjoy. I love a New Zealand Sauvignon Blanc with this, but that's just me.

Submitted by: numbereleven

Crawfish Etouffee

You can find frozen, peeled crawfish tails just about anywhere. Frozen shrimp will work in a pinch.

1/2 cup butter
1 big ass onion
1/4 finely chopped celery
1/4 cup chopped bell pepper
2 cloves garlic
-
1 lb peeled crawfish tails
1 tsp salt
1/2 tsp pepper
1/2 tsp onion powder
1/4 tsp white pepper
1/2 tsp hot sauce
-
1 1/2 Tblsp all-purpose flour
3/4 cup water
1/2 cup finely chopped green onion
1/4 cup finely chopped fresh parsley

- melt butter in skillet over med. heat. Add next 4 things. cook, stirring constantly for 5 minutes
- stir in bug tails and next 5 things. cook 5 minutes. stir in flour
cook and stir constantly for 2 minutes
- stir in water, cook over low heat, stirring every once in awhile for 20 minutes.
- stir in green onions and parsley
- serve over rice

serves about 4 people. Easy to double or triple, if you have a big ass pot.

Submitted by: hullabelew

Tilapia

3 tablespoons unsalted butter
2 tablespoons extra-virgin olive oil
4 anchovy fillets, minced
1 1/2 teaspoons minced garlic
2 tablespoons orange juice
2 tablespoon thinly sliced fresh basil leaves

1 teaspoon lemon zest
1 teaspoon orange zest
tilapia fillets
salt and freshly ground pepper

cook the butter and 2 tablespoons extra-virgin olive oil in a saucepan over low medium heat just until the butter is melted. add the anchovies and stir until the anchovies dissolve, about 2 minutes. Add the garlic and cook another minute or 2. remove from the heat. stir in the orange juice, basil, and lemon and orange zests. salt & pepper to taste, keep warm.

meanwhile, preheat oven to 225 degrees

sprinkle the fish with salt and pepper and brush both sides of the fish with olive oil. cook the fish until just opaque in center, about 3 or 4 minutes per side. top and surround fish with sauce. you could use the sauce whether you cooked the fish in the oven or on the grill.

Submitted by: GakFoo

Fish Tacos with Chipotle Mayo

I pan fry Tilapia with some onions and garlic in olive oil. It will fall apart if you move it around much, but that's ok because it's going in a taco.

Roll it up with some shredded cabbage, corn, and black beans, and top with chipotle mayo*. Easily my favorite fish taco.

*Chipotle Mayo:

1 jar of mayonnaise
4-5 TBS chipotles in adobo sauce (or to taste)
juice of one lime
1 oz. tequila (I like anejo, but whatever you have will work)

Throw in a blender and mix it up. It's better after having a day or two for the flavors to meld.

Submitted by: DeadHeadHorn

Pasta & Sauces

Marinara I

sautee a bunch of garlic (chooped fresh garlic, not run thorough a garlic press) and onions/shallots slowly until clear in extra virgin olive oil. Next, add some red wine and cook down for about 5 minutes. then, add tomatoes (Pomi are the best). before adding tomatoes, jsut break down with your hands and use all the liquid too.

at the END, add fresh basil, fresh oregano or whatever. to make the sauce more of a Putanesca style, add chopped black olives and an entire can of finely chopped anchovies.

Italian sauces aren't rocket science at all, and complicated recipes are really unnecessary.

just do everything in separate steps with cooking time in between,since that's how you layer the flavors.

The only other hard rule is adding fresh herbs at the end. you don't really want to cook the herbs, since they turn black and get bitter if you do.

as far as measurements, don't bother, since you'll know from tasting and trial/error what you like.

Submitted by: scottssins

Marinara II

Large (28 oz) Can of Peeled Tomatoes, With Juice. (If whole, chop coarsely with a knife; I often use "Chef's Cut Style")

3 Large Cloves of Garlic Chopped Fine

1/2 Large Onion Chopped Coarsely

1 Tbsp of good quality Olive Oil, (cheap OO isn't worth the effort)

1/2 Cup of Red Wine

Sautee Onions in Olive Oil

When opaque, add Garlic and sautee 1 minute.

Add wine and deglaze. Allow to reduce one or two minutes.

Add tomatoes and stir thoroughly.

Here's the fun part. This is where you get creative and "make it differently every time".

Season with oregano, thyme, rosemary, parsely, salt pepper, paprika, etc, etc, etc. in any combination. Use fresh if you have it, dried if you don't. Season to taste. You can also add chopped red or green bell pepper, sliced mushrooms, browned ground beef, cooked

meatballs, etc.

You can serve it over spaghetti, fettucine, bow tie, etc. It makes a great base for lasagna and stuffed pasta shells.

It freezes well. I freeze it in regular quart-sized freezer bags which I lay flat. Then I can break off small amounts to baste on broiled chicken breasts.

Or after breaking it up and heating it through, I'll add a few frozen meatballs and allow to heat. An easy and fairly quick weeknight dinner.

Last week, I was heating some sauce I had frozen and I also added a used up rind from a Parm wedge in with it. I served the sauce over spaghetti and added a little to a broiled chicken breast with melted Provolone and grated Parm.

Never use green can Parmesan Cheese. That's just nasty. While a little expensive, always use fresh Parmigiano Reggiano. A nice and more affordable alternative is Romano. Either way, grate it as you need it. It's worth the extra cost and effort.

This recipe works great with fresh tomatoes as well.
Experiment. Make it your own. Have fun with it.

My Grandmama always said that "It's a pretty poor cook that doesn't cook to suit themselves".

Submitted by: DoobieWah

Marinara III

The San Marzano tomatos will make all the difference in the world for marinara or any tomato-based sauce. Not always easy to find however; best bet is Central Market or an Italian deli/grocery(pretty rare in TX).

FYI San Marzano is a region in Italy where the tomatos are grown, and they are considered the best in the world. There are some knock off San Marzano "style" brands, some OK others not so great. If the label is in Italian, that's a good sign. Central Market carries a brand called "Carmelina" in a yellow can which is excellent(get whole/peeled and crush them w/your hands, discarding any skin/core).

My marinara method is pretty similar to others listed.

Sautee diced onions in good quality olive oil(not too much) on med.hi for about three min; add minced garlic for about 45 sec.(if you burn the garlic, start over); add tomatos and salt, reduce to simmer, after 30 min. or so add black pepper and fresh basil if you have it. Use good pasta(I think DeCecco is the best dried pasta). Put a 1/2 ladle or so of

sauce into the empty pasta pot when pasta is finished, return pasta to pot, stir on hi for about 45 sec... this "coats" the pasta. That's it. You'll never go back to a jar sauce.

Submitted by: trkhorn

Bolognese

2 pounds ground beef
1 pound ground veal
1 pound ground pork
2 slices smoked bacon, chopped fine
2 onions chopped fine
2 carrots, diced
4 stalks celery, diced
1 lb white or crimini mushrooms, stemmed, then quartered
4 cups chicken stock
4 cups water
1 teaspoon nutmeg
1/2 teaspoon cayenne
1 tablespoon salt
1 tablespoon fennel seed, toasted, then ground
2 bay leaves
1 16 oz can of tomatoes (san marzano if possible), chopped roughly
1 cup heavy cream
2 pounds spaghetti

brown the meats. drain fat, add chicken stock, water, bay leaves. cook for an hour, simmering.

in a separate pan, sautee the bacon down a bit, then add the carrots, onion, and celery and cook until soft. add it to the meat, then cook it all for a few minutes.

add the tomatoes and the quartered mushrooms. simmer for an another hour and then add nutmeg, salt, fennel, and cayenne, cook for another 15 minutes

let it cool and sit overnight, cool in fridge.

next evening, cook pasta. heat up sauce and add heavy cream. add sauce to pasta.

top with grated parmesan.

Submitted by: GakFoo

Creamy Marinara

I came up with this creamy marinara the other night. It was terrific:

1 28 oz can whole peeled tomatoes in juice
4 cloves garlic, chopped
4 leaves fresh basil
2 Tbsp extra virgin olive oil
1 tsp dried oregano
1 cup heavy whipping cream
Salt & black pepper to taste

Saute garlic in olive oil until slightly browned
Add tomatoes & juice, simmer for 15 minutes
Add oregano and chopped basil, simmer for 10 minutes
Blend until smooth
Return to pot, add cream, bring to quick simmer for 2 minutes
Add salt & pepper to taste

Submitted by: jimmyjazz

Szechuan Sages Dinner

ragu robusto! garlic sauce
half a box of barilla farfalle
1/2 pound of chicken breast
a lot of seasoned salt
a lot of garlic salt
green onions
a bit of extra virgin olive oil

grill chicken breast.
chop green onions.
mix the rest of the shit together.

holy shit this is amazing. i think the ridiculous amount of garlic salt is what pushes it over the top, and will eventually give me severe hypertension. eh.

Submitted by: Szechuan Sage

Bread, Cookies, and Stuff

Cornbread

Drop a dallop of shortening in your cast iron skillet and preheat the oven (with the skillet in there) to 425

combine dry ingredients:

3/4 c AP flour

2.5 teaspoons double acting baking powder

1 to 2 tablespoons sugar

pinch salt

1.25 cups yellow cornmeal

combine wet ingredients:

1 egg, beaten

2 to 3 tablespoons melted butter

1 cup milk

pour wet into dry, combine quickly.

carefully remove your hot skillet, pour in batter.

bake for ~ 25 minutes.

Submitted by : Smoky Brisket

Cornbread

Melt roughly three tablespoons of drippings in a CAST IRON skillet in the oven at 450. Combine 2 cups of stone-ground cornmeal, 1/2 teaspoon baking soda, 2 beaten eggs, and 2 cups of buttermilk in a bowl. When the skillet is good and hot, pour the bacon grease into the batter, stir it quickly, then pour the batter into the skillet. It should pop and sizzle. Put the skillet back in the oven and let it bake until the top of the bread is golden brown (should be about 30 or 40 minutes). Let it cool for about 5 minutes after you take it out, then flip it out of the skillet onto a cutting board.

You could also add some chopped jalepenos to the batter if you wanted.

Submitted by: Maximum Barnes

Banana Buttermilk Bread

1/3 cup vegetable oil

1 cup brown sugar (or 1/2 splenda)

3 eggs, beaten
1 c. buttermilk
2 tsp. baking soda
1 tsp of pure vanilla extract
1 tsp. of cinnamon
2 1/4 c. flour (or 1/2 wheat flour for breadmachines)
1/2 tsp. salt
1 tsp. baking powder
2 c. mashed very ripe bananas
1/2 c. pecans, chopped

Blend oil, sugar; and eggs. Stir baking soda into buttermilk and add to mixture. Add bananas vanilla, cinnamon, flour, salt and baking powder. Mix well. Stir in nuts. Pour into 2 greased & floured loaf pans. Bake at 375 degrees for 1 hour.

Submitted by: LittleHornChick

Alexandrites, aka oatmeal lace cookies.

1 stick butter, melted
1 cup granulated sugar
1 cup oatmeal (quick cooking or regular, it doesn't matter)
2 tbs white flour
1/2 tsp baking powder
1 beaten egg

mix all this together, you can double or triple or quadruple the recipe, I usually make 4 recipes at a time.

preheat oven to 350

put silpat on cookie sheet (I usually use two or more cookie sheets and silpats so one can be baking while the other is cooling and being reloaded)

drop small teaspoons of the batter 3 inches apart on the silpat (the stuff spreads like mad when you bake it)

Bake for 10-12 minutes or until lightly golden around the edges.

Let cool before you try to remove them from the silpat.

Repeat until all the batter is gone.

Place finished cookies in an AIRTIGHT container or they will absorb moisture from the air and get mushy and sticky.

Submitted by: TheOrangeBull

Chocolate mousse

4 oz. chocolate chips
1 stick butter
6 T sugar
3 eggs
1 T Cointreau, or Grand Marnier

Melt chips. Process butter in food processor. Add sugar and process until creamy. Add chocolate, scrape bowl, and reprocess. Add eggs, 1 at a time, and then Cointreau/Grand Marnier, mixing well. Spoon into glasses and chill.

Submitted by: ERhine

Oatmeal Breakfast Bread Pudding

6 CUPS BREAD, CUBED, DAY-OLD
 $\frac{3}{4}$ CUP OATMEAL
4 LARGE EGGS -- BEATEN
2 1/2-CUPS 1% MILK
1/3-CUP WHITE SUGAR
 $\frac{1}{4}$ CUP BROWN SUGAR
1-TABLESPOON VANILLA
1-TABLESPOON NUTMEG
 $\frac{1}{2}$ CUP CURRANTS OR RAISINS DRIED
1 jigger Grand Mariner, bourbon, rum, or your favorite liquor (optional)

DIRECTIONS: Fill large casserole-type bowl with bread. Add oatmeal. Separately beat eggs and mix with milk, liquor, sugar, vanilla, and nutmeg. Add dried currants. Pour over bread/oatmeal and let soak about 15-30 mins. Bake in a water-bath at 375° until pudding has raised high and medium brown (usually 1 hour plus). It will rise like a soufflé, and fall as it cools.

Submitted by: DallasCowpoke

Cocktails

Michelada I

I like it best on ice

Tecate

1 freshly squeezed lime or lemon (today I'm doing lemon)

3 healthy "dabs" (not sure what to call it) of Worcestershire sauce, and

2 small splashes of Tabasco sauce.

Submitted by: Curt Hennig

Michelada II

Crushed ice

favorite Mexican beer (Tecate, Dos Equis, Etc.)

juice from one whole lime

salted rim

V8 Bloody Mary Mix or something very similar and we're ready to rock!

Submitted by: AhhhCraig

Margarita (Rocks)

Classic proportions are 3 - 2 - 1

Combine

3 parts tequila - use something that is 100% agave. Standard Cuervo or Sauza is 51% agave and 49% grain alcohol.

2 parts Gran Marnier, Cointreau or reasonable facsimile

1 part fresh lime juice - personal preference is mexican key limes

Add crushed ice. I use tablespoons when making one for me at home

submitted by: flyingdogstyle

Margarita (Frozen)

1 small can (6 oz I think) frozen limeade

3/4 can full of 100% agave tequila

1/4 can full of triple sec (or GM or Cointreau)

Fill the blender with ice until it is 3/4 full. Blend until smooth. Add ice to get the mixture to your preferred consistency and alcohol strength.

As simple as this sounds, it makes killer margaritas.

Submitted by: flyingdogstyle

Margarita (Rocks)

I do mine like this:

1.5oz Grand Marnier
3oz Sauza Hornitos
Juice of 1 fresh lime
little bit of Rose's sweetened lime juice
little bit of sweet and sour

shaken with ice, served either straight up or on rocks. All measurements are rough and vary, especially around the 3rd drink. If I have some OJ in the fridge I might hit it with a drop of OJ too.

Submitted by: Anastasis

Sangria I

This is amazingly simple. Isn't as sweet as most recipes due to the vanilla syrup. (Syrup, not extract.) A buddy of mine likened it to putting beef broth in his bloody mary. It gives the sangria some body.

2 bottles of red wine of your choice
1 cup orange juice
1 cup vanilla syrup
2 oranges, thinly sliced
1 lime, thinly sliced.
Combine, stir over ice.

Submitted by: hullabalew

Sangria II

1 bottle of full-bodied Beaujolais
1/4 cup Grand Marnier or Cointreau
2 Tbs Brandy
1/4 cup OJ
1-2 Tbs Sugar
6 orange slives
6 lemon slices
1/2 peach
1 10oz bottle of sparking water

combine all ingredients except water in a covered container, refig for 6 hours. Add water

and serve

Submitted by: flyingdogstyle

Sangria III

We have a similar huge, clear, glass pitcher with a spigot at the bottom. Good for Sun tea or even kool-aid, but BETTER for Sangria.

You can really put whatever fruit in there you like. Definitely do the citrus slices, and my wife adds fresh peaches which are awesome.

We use a 1.5L of the French red table wine and it's perfect (there are a couple of brands that you can always find at HEB). Also, we add sparkling water to lighten it up, probably a bottle or two depending on volume of your container. We add a cup of brandy and a cup of orange liqueur for that amount of wine. We just add sugar rather than simple syrup, not sure how much, just do it to taste.

But the REAL trick-- let it sit overnight in your refrigerator for the flavors to meld. THEN you can add the sparkling water (also refrigerated) and mix in ice too, just before you serve.

Submitted by: UTEE

White Sangria

2 ripe pears, cubed
2 lemons
2 large navel oranges, cut into thin wedges
1 sliced lime
1 cup green grapes
1 Tbs sugar (or more to taste)
1/2 cup grand marnier
1 750 ml chilled bottle of fruity dry white wine such as chenin blanc or savignon blanc
2 shots of brandy
club soda to taste

place pears in pitcher, toss with juice of 1/2 lemon to prevent discoloration - this step is important as the pears will look gross if you dont do this...

slice remaing lemon half and hte other lemon and add to pitcherpitcher with other fruit and sugar.

toss to combine

pour in wine and grand marnier

stir
add brandy

Submitted by: flyingdoggystyle