

2010 Beef/Pork Dishes

Bad Baptist Butt Rub Brisket

Salt

Black pepper

Granulated onion

Granulated garlic

Paprika

Chipotle powder (Smoked jalapeno)

1 15lb. brisket

1 2 liter Dr. Pepper

Marinate brisket in Dr. Pepper for 24 hours. Drain and coat with rub. Put on smoker at 200-225 for 3 hours. Take off smoker wrap with tin foil and put back on smoker for another 17 hours. Take off, slice and enjoy.

Brisket

1 large brisket

1 bottle Claude's Marinade

Marinate 10-12 hours. Bake for 10-12 hours at 250 degrees.

Dirty Rice

Pork sausage

Smoked sausage

Rice

Onion

Green pepper

Red pepper

Yellow pepper

Garlic salt

Brown sausages. Sauté onion and peppers. Pour in equal parts of rice and water. Season to taste. Simmer all ingredients in roaster pan until rice is tender.

Bro. Kev's Louisiana Gumbo

3 pints of Kary's day roux
13 quarts of water
4 white onions, chopped
20 lbs. fryer leg quarters cut apart
5 lbs. smoked pork sausages, cut in bite-sized pieces
3 lbs. Pork Tasso, cut in bite-sized pieces
Tony Chachere's Cajun seasoning

Cut legs and thighs apart and season with Tony's seasoning. Put water on to boil with the dry roux in it, stirring until dissolved. When the water comes to a boil, add onions, sausage, Tasso, and chicken. Reduce heat to a simmer. Simmer for at least 2-3 hours. Add more seasoning to taste. Serve over rice. Serves 50.

2010 Chicken/Fish Dishes

Purcell's Santa Fe Style Chicken Enchilada's

2 Blocks of Velveeta cheese
3 cans hatch green chili's, diced
1 can chicken stock
1 package of corn tortilla's
2 cans of whole chicken
1 package of taco seasoning
1 package of shredded cheese

Brown tortillas on skillet with vegetable oil. Dice Velveeta, mix in pot with chicken stock and green chili's. Cook on low heat until smooth. Mix chicken and taco seasoning. Fill tortillas with chicken mix and roll in pan. Pour cheese sauce over rolled tortillas. Sprinkle shredded cheese over all tortillas and cheese sauce. Place in oven at 350 for 10 minutes. Serve and eat.

Fried Shrimp

Fresh shrimp
Grease
Flour

Salt
Pepper
Milk
Eggs
Worcestershire
Bacon
Onions

Marinate the shrimp in eggs, milk, and Worcestershire. Then batter in flour, salt, and pepper. Wrap in bacon. Then fry in grease.

Parmesan Chicken

6 chicken breast, skinned and boned
½ cup margarine melted and mixed with 2 Tbsp. Corn oil
¾ Cup Parmesan cheese
¾ Cup breadcrumbs
2 tsp. garlic salt

Roll breast in margarine and oil mixture, then in mixture of Parmesan, bread crumbs and garlic salt. Pour ½ cup hot water into a 9x9 glass casserole. Place chicken breast on top and cover tightly with foil. Bake at 350 for 45 minutes. Remove foil and bake 15 minutes longer.

2010 Desserts

Creek Pie

Box of graham crackers (crushed)
Boxes of cream cheese
2- Cups of sugar
1- Tub of whipped topping
1- large can of chocolate pudding
1- large Hershey Milk chocolate bar
1- Bottle of caramel sundae topping
1- Stick of butter
1- Cup sliced almonds

Crush graham crackers, mix with melted butter and coat the bottom of 20x16 pan as a crust. Mix cream cheese and sugar and layer over graham cracker crust. Layer on chocolate pudding and whipped topping. Shred chocolate bar and sprinkle it and sliced almond on whipped topping. Drizzle caramel over top. Chill and serve.

Apple Dumplings

2 Granny smith apples
2 (8 count) packages of refrigerated crescent roll dough
1 ½ sticks of melted butter
1 ½ cups sugar
1 tsp. vanilla
1 tsp. cinnamon
8-10 ounces mountain dew

Peel, core and slice each apple into 8 slices. You will have 16 apple slices and 16 rolls.

Place each apple slice in a crescent roll and wrap, tucking in all ends. Place dumpling in a greased baking pan. Mix all the topping ingredients except the mountain dew. Spread the topping mix over the dumpling

Oreo Delight

1- 1 lb. package Oreo cookies
2- 8 oz. pkgs. Cream cheese
1- 14 oz. can sweetened condensed milk
2- 5 oz. boxes vanilla pudding
2- 5 oz. boxes chocolate pudding
1/2 Cup chopped pecans
1 tub cool whip (large)

Mix pudding according to directions (set aside), chop Oreo cookies to crumbly stage. Cream condensed milk and cream cheese together. Layer ingredients in the following order: Oreos, cream cheese mixture, vanilla pudding, chocolate pudding, and pecans. Continue until gone. Top with cool whip and pecans.

Cherry Pie

1- can cherry pie
1- 2 crust pie

2 cups flour
1 cup Crisco
1/2 cup Ice water

Mix flour and shortening until crumbly. Add ice water. Roll 1/2 for bottom crust, Fill with 1 can cherry pie filling. Add 1/2 cup sugar and one stick of butter. Cut into small pieces, cover with top. Bake 30-45 min. at 350 degrees.

Milky Way Brownies

1/2 Cup (1 Stick) butter or margarine, melted
1 Cup sugar
1 teaspoon vanilla extract
2 eggs
1/2 Cup all- purpose flour
1/3 Cup HERSHEY'S cocoa
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped nuts (optional)
3 packages mini Milky Way bar chopped

Heat oven to 350 degrees. Grease 9-inch square baking pan. Stir together butter, sugar and vanilla in bowl. Add eggs; beat well with spoon. Stir together flour, cocoa, baking powder and salt; gradually add to egg mixture, beating until well blended. Stir in nuts, if desired. Spread batter evenly in prepared pan. Bake 20 to 25 minutes or until brownies begin to pull away from sides of pan. Cool completely in pan on wire rack.

Banana Split Cake

35 Oreos
6 TBSP melted butter
2 8 oz. packages cream cheese
1 can (20 oz.) crushed pineapple
6 Bananas
2 Cups cold milk
2 packages (4 serving size) vanilla instant pudding
2 Cup cool whip

1 cup sugar

Mix Oreos and butter and press firmly onto a 9x13 pan. Beat cream cheese and sugar until well blended. Spread cream cheese over Oreo crust, top with pineapple. Slice 4 bananas and arrange over pineapple. Beat milk and pudding until set and add 1 cup whipped cream. Spread over banana layer. Top with remaining whipped cream and garnish with bananas, strawberries or cherries.

Fresh Apple Cake

2 eggs

4 cups apples

2 tsp. soda

3/4 tsp. salt

2 cups sugar

1 cup nuts (walnuts)

2 Tbsp. Cinnamon

2 tsp. vanilla

1/2 cup oil

2 cups flour

Mix sugar, eggs, and oil together then add flour, soda, salt, and vanilla. Stir in apples and nuts. Bake at 350 degrees for 30-40 min. Glaze with powdered sugar, butter, vanilla and milk.

Chocolate Sin

Any chocolate cake mix

Chocolate pudding

2 jars hot fudge sauce topping

1 large bottle chocolate syrup

1 container fudge icing

Directions: Mix cake according to instructions replacing water with 2 cups chocolate syrup. Put one jar of fudge sauce topping in and mix. Place in oven. Take out while still soft in the middle. Top with fudge icing and syrup while still hot. Eat with ice cream!

Fried Pies

Crust:

5 cups flour
1 tsp. salt
1 cup Crisco
1 large can milnot
1 Tbsp. Baking powder
2 Tbsp. Sugar
1 egg
Canned fruit

Mix flour, baking powder and sugar. Add crisco, cut into dried mixture before adding egg and milnot. Crust may be rolled out and cut into circles large enough to add fruit and fold over. Pinch ends together and fry in crisco oil until brown. Fill with canned apple or cherry pie filling.

Chocolate Chip Cookies

2 1/4 cups flour
1 tsp. baking soda
1 cup (2 sticks) softened butter
3/4 cup packed brown sugar
1 3/4 cups milk chocolate chips
3/4 cup granulated sugar
1 tsp. salt
1 tsp. vanilla
2 large eggs

Preheat oven to 375 degrees. Combine flour, baking soda and salt in a small bowl. Beat butter, granulated sugar, brown sugar and vanilla in large mixing bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Drop by rounded tablespoon onto un-greased baking sheets. Bake for 9-11 min. or until golden brown. Cool on baking sheet for 2 min; remove to wire racks to cool completely. Makes about 5 dozen cookies.

Easy Pie Crust

1 Stick butter
2 Tbsp. Powdered sugar
1 cup flour

Melt butter and mix with flour and sugar. Pat into pie plate and bake at 350 for 15-20 min. Recipe can be doubled to fill a 9x13 pan.

Buttermilk pie

1/2 cup butter
3 Tbsp. Flour
3 eggs, beaten
1/4 tsp. cinnamon
2 cups sugar
1 cup buttermilk
1 tsp. vanilla

Soften butter; add sugar and cream together well. Stir in buttermilk, vanilla and cinnamon. Pour into pie shell and bake at 350 degrees for 45-50 min. or until set. Place on rack to cool before serving. (Recipe x 1 1/2 will fill 9x13 pan).

Cake

1 cup milk
1 egg, beaten
4 Tbsp. Melted butter
4 Tbsp. Water
1/2 box instant vanilla pudding (3.4 oz. box)
4 cups bread flour
1 Tbsp. Sugar
1/2 tsp. salt
2- 1/2 tsp. bread machine yeast

Filling:

1/2 cup butter, softened
1 cup brown sugar
2 tsp. cinnamon
1/4 cup chopped walnuts (optional)
1/4 cup raisins (optional)

Frosting

2 sticks margarine
1 8 oz. cream cheese

1 lb. powder sugar
1 tsp. lemon juice
1 tsp. vanilla
1 Tbsp. Maple syrup

*This recipe uses a bread machine. Recipe is for a 2 lb. dough setting.

Place all ingredients in your machine in order recommended by your machine's manufacturer. Place the pan in your machine. Select the dough cycle and press start. When cycle is finished, remove dough. Knead enough to punch down and roll to 17x10. Combine first three filling ingredients and mix well. Heat in microwave 10 seconds to make it spreadable. Spread over rolled out dough with rubber spatula. Get as close to the edges as possible. Sprinkle nuts or raisins over dough. Starting with widest end, roll the dough into tight log. Cut into ½-1 in. slices. Place in a lightly greased baking dish with sides. Put in warm draft free place and allow them to rise until double. Bake at 350 for 15-20 min. When the rolls are done top with frosting of your choice. Yield: full 9x13 pan.

2010 Side Dishes

Jiffy Corn Casserole

1 can whole kernel corn
1 can cream corn
8 oz. sour cream
2 eggs
1 box jiffy corn muffin mix
1 stick butter, melted
2 Tbsp. Sugar

Mix all and pour into an oiled 9x13 dish. Bake at 350 for 55 to 60 minutes.

Sour Cream Hash Browns

1 family size hash browns
1 can cream of chicken soup
1 stick melted butter
8 oz. Sour cream
Grated cheese

Salt and pepper

Mix all and pour into a 9x13 pan. Top with extra cheese. Bake at 350 for 45 minutes.

2010 Late Night Snack

Falls Creek

3 packages white almond bark

3 super size malt-o-meal berry colossal crunch cereal

Melt almond bark according according to package. Pour in cereal. Stir until all cereal is covered. Drop by tablespoon to form balls. Let set until hardened. Makes around 150 balls.