

Chicken Pot Pie

Ingredients

1 pound boneless skinless chicken breast
1 package frozen mixed vegetables
1 can – cream of potato soup
1 can – cream of chicken soup
1 package of pie crust (two pieces)

Directions

1. Preheat oven to 350 degrees
2. Brown chicken, add salt, pepper, seasoning salt to taste
3. Bring vegetables to a boil, remove water, set aside
4. In a large bowl add chicken, vegetables, cream of chicken and cream of potato soup, mix well
5. In a large baking dish or cast iron skillet put crust on bottom and sides.
6. Add mixture to baking dish or skillet
7. Add top layer of pie crust, make small holes in crust
8. Cook at 350 degrees for 1 hour.
9. Remove dish from oven and cool for 5 minutes before serving.
10. Serving for 4-6 people

Jambalaya

Ingredients

3 onions- chopped

2 bunches of celery

8 peppers chopped

2 packages andouille sausage- quartered

2 packages kielbasa sausage- quartered

4 slices ham -cubed

1 package of okra

3 lbs shrimp- roasted

2 cans diced fire roasted tomatoes

2 cans diced tomatoes with chili's

1 box of seafood stock

1 box chicken stock

1 small can of tomato paste

2T anchovy paste

2T flour

3 cloves of garlic - chopped

6 cups of rice

Season to taste....

Emeril's seasoning

Salt/pepper

Cajun seasoning

Tabasco

Onion powder

Garlic powder

Directions

Sauté sausages in 1 T olive oil, add diced ham and sauté. Remove from pan- set aside.

Add onion, celery and peppers. Sauté until wilted, approx 10 minutes. Add tomato paste, cook until dissolved.

Add broth and scrape the bottom of the pan and bring to boil.

Add canned tomatoes and seasonings, bring to boil.

Simmer for 45 minutes.

Add shrimp and cook another 15 minutes.

Add 6 cups rice previously cooked in 10 cups of chicken broth with onion, celery, green peppers.

Reduce heat and serve.

Mexican Street Corn Salad Recipe

Author: Six Sisters' Stuff

Recipe type: Side Dish Cuisine: Mexican

Prep time: 5 mins Cook time: 10 mins Total time: 15 mins

Serves: 6

In many Mexican restaurants, street corn is one of my favorite dishes. Throw all the ingredients together in a bowl for this delicious salad!

Ingredients

- 1 (16 oz) bag frozen corn (or 3-4 cups fresh corn)
- 2 tablespoons olive oil
- 3 tablespoons mayonnaise (I used light)
- 3-4 oz Cotija cheese, crumbled (I found this over in the specialty cheese section of the grocery store, but you could also use feta cheese)
- 2 tablespoons lime juice (fresh is my favorite)
- 1 tablespoon jalapeno peppers, finely chopped
- $\frac{1}{2}$ cup fresh cilantro, finely chopped
- 2 tablespoons red onion, finely chopped
- 2 cloves garlic, minced
- $\frac{1}{2}$ teaspoon chili powder
- salt and pepper to taste

Instructions

1. Heat oil over medium heat. Add frozen corn and let cook until corn starts to char, stirring occasionally (it took about 7-8 minutes before my corn was lightly charred).
2. While the corn is cooking, mix together mayonnaise, cheese, lime juice, cilantro, red onion, garlic, chili powder, and salt and pepper in a large bowl. When corn is done, gently fold it in with other ingredients.
3. Serve immediately and store any leftovers in the refrigerator.

Recipe by Six Sisters' Stuff at <http://www.sixsistersstuff.com/2014/07/mexican-street-corn-salad-recipe.html>

Churros

- 1 cup water
- 1/2 cup butter or margarine
- 1/4 teaspoon salt
- 1 cup all-purpose flour
- 3 eggs, beaten
- Vegetable oil, for frying
- 1/4 cup sugar
- 1/4 teaspoon ground cinnamon, optional
- Chocolate:
 - 1 tablespoon cornstarch
 - 2 cups milk
 - 4 ounces dark chocolate, chopped
 - 1/4 cup sugar

Directions

- To make the churro dough: Combine 1 cup of water with the butter or margarine and the salt in a saucepan and bring to a boil over high heat. Using a wooden spoon, stir in flour. Reduce the heat to low and stir vigorously until the mixture forms a ball, about 1 minute. Remove the dough from the heat and, while stirring constantly, gradually beat the eggs into the dough.
- To make the chocolate for dunking: In a small bowl, dissolve the cornstarch in 1 cup of milk and reserve. Combine the chocolate with the remaining cup of milk in a saucepan. Stirring constantly, melt the chocolate over medium-low heat. Whisk the sugar and the dissolved cornstarch into the melted chocolate mixture. Reduce the heat to low and cook, whisking constantly, until the chocolate is thickened, about 5 minutes. (Add extra cornstarch if it doesn't start to thicken after 5 minutes.) Remove the pan from the heat and whisk until smooth then reserve in a warm place.
- Heat about 2 inches of oil in a heavy, high-sided pot over medium-high heat until the oil reaches 360 degrees F. Mix the sugar with the cinnamon on a plate and reserve.

- Meanwhile, spoon the churro dough into a pastry bag fitted with a large tip. Squeeze a 4- inch strip of dough into the hot oil. Repeat, frying 3 or 4 strips at a time. Fry the churros, turning them once, until golden brown, about 2 minutes per side. Transfer the cooked churros to a plate lined with paper towels to drain.
- When the churros are just cool enough to handle, roll them in the cinnamon-sugar (in Spain churros are simply rolled in sugar.)
- Pour the chocolate into individual bowls or cups. Serve the warm churros with the chocolate dip.

From: Frank Mikolay

Pistachio Four Layer Delight

Crust:

2 cups of flour
½ cup chopped nuts (walnuts)
1 stick of margarine or butter

Mix all ingredients together, it will be crumbly. Press in 9 x 13 in pan.
Bake in 350 oven for about 15 min or until lightly golden.

Second Layer

8 oz package of cream cheese (softened)
1 cup powdered sugar
1 cup of cool whip topping

Beat the cream cheese and powdered sugar with electric mixer and then add cool whip.

Spread this on COMPLETELY cooled crust.

Third layer:

Mix 3 packages of INSTANT pistachio pudding and 4 ½ cups of milk. Mix according to package. Pour the pudding on top of cream cheese layer.

Fourth Layer:

Spread remaining cool whip on top of pudding add chopped nuts if desired.

****NOTE**** Chocolate pudding can also be used if you want to try something different. Also I usually buy the big tub of cool whip...it goes farther.

Mesa Grill Shrimp and Roasted Garlic

Roasted Garlic Sauce

1 tablespoon canola oil
1 small onion, finely diced
1 head garlic (approximately 12 cloves), roasted
1 cup dry white wine
3 cups heavy cream
Salt and freshly ground pepper

1. Heat oil in a medium saucepan over high heat. Add the onion and cook until soft. Add the garlic and wine and cook until the wine is almost evaporated. Add the cream, bring to a boil, reduce the heat to low and cook until reduced by half, about 15-20 minutes. Transfer to a food processor or blender and process until smooth, season with salt and pepper.

Shrimp

1/4 cup pure olive oil
24 large shrimp, shelled and deveined
Salt and freshly ground pepper
1 cup fresh or frozen corn, thawed
Roasted Garlic Sauce
2 tablespoons finely chopped cilantro
Finely diced red bell pepper, for garnish

1. Heat 2 tablespoons of the oil in a large sauté pan over high heat. Season the shrimp on both sides with salt and pepper. Sauté half of the shrimp until lightly golden brown on both sides and just cooked through, about 2-3 minutes. Remove to a plate and repeat with the remaining oil and shrimp.
2. Add the corn to the pan that you sautéed the shrimp in and cook for 3-4 minutes. Add the garlic sauce and bring to a simmer. Return the shrimp to the pan and cook just to heat through, about 1 minute; and the cilantro and season with salt and pepper to taste.

Corn Salsa

- Fresh yellow corn
- One 15-ounce can white corn, drained
- One 4-ounce can chopped green chiles, drained
- One 2 1/2-ounce can sliced black olives, drained
- 4 green onions, minced
- 2 medium tomatoes, finely chopped
- 2 jalapeno peppers, seeded and chopped
- 3 tablespoons white vinegar
- 1/3 cup olive oil
- 1/4 teaspoon salt
- 1 tablespoon finely chopped fresh cilantro
- Tortillas and corn chips for dipping

Blanco “Queso De Mayo”

- 3/4 lb good quality white american cheese (buy it sliced at the deli counter at your grocery store. Then chop into small squares), finely chopped
- 4 ounces (1/4 pound) good quality fontina or mozzarella cheese, shredded
- 1 1/4 cup half-and-half
- 2 tablespoons canned jalapenos, finely chopped (You can also use Green Chiles.)
- 1 teaspoon chili powder (you could also use cumin if you prefer that taste)
- 1/2 teaspoon ground nutmeg 1 teaspoon red pepper flakes
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- chopped cilantro, tomatoes, and jalapenos for garnish

Stuffed Hot Hungarian Peppers

(Jim Riter & Mike Jones.)

" Hungarian peppers stuffed with italian sausage, cream cheese & cheddar cheese."

Hot Hungarian Peppers.

Spicy Italian sausage.

Reduced fat Philadelphia Cream Cheese.

Reduced fat Cheddar Cheese

olive oil

Parmesan Reggiano Cheese

Courthouse Chili

Ingredients:

1 pound of ground sirloin

1/2 pound of loose sausage

½ pound of round or chuck beef (pre-sliced or chopped if they have it)

16 oz can of whole tomatoes

2 12 oz cans of diced tomatoes

3 cans of 8 oz tomato sauce

1 can Kidney Beans

1 can Pinto Beans

1 poblano pepper

1 serano pepper

1 bottle of chili powder (e.g. McCormick's)

1 bottle of stout or porter beer

Cumin

Cinnamon

Cayenne

Small bottle of molasses

Small piece of chocolate

RECIPE

Coat bottom of pot with oil

Chop two stalks of celery

Chop 1 carrot

Chop 1 garlic

Chop 1 green pepper

Chop 1 poblano pepper

Chop 1 Serano (or other hot chili pepper)

Chop 2 of mine

Sautee all of the above

Add spices:

1/4 packet of chili powder

Oregano

Cumin (1/2 teaspoon)

Cinnamon (pinch)

Cayenne (1/2 teaspoon)

Add

½ stout or porter beer
16 oz can of whole tomatoes
16 oz can of diced tomatoes
12 oz can of tomato sauce
Cover and reduce heat

Meat

Add salt/pepper to raw meat
Sautee 1 pound of ground sirloin – break apart with wooden spoon
Sautee 1/2 pound of loose sausage
Sautee ½ pound of round or chuck beef
Drain oil/fat
Add to the pot with the tomato...

Add

1 can Kidney Beans
1 can Pinto Beans
2 teaspoons molasses
A little square of chocolate
Pinch of sugar if bitter

Men Who Cook – April 2009

Calzone di Ciraldo

Special fillings include: traditional pepperoni, sausage, chicken alfredo, vegetables; and special treats seafood with shrimp and lobster, barbecue pork and coleslaw for the Southern Mediterranean flair and vegetarian with marinara sauce or feta cheese, olive oil and basil

By

Lou Ciraldo

The recipe requires a combination of bread dough prepared in advance a sauté vegetables graded and sliced cheese sausage, capocollo, proscuitto, meatballs, and others. First prepare about one pound of basic bread dough follows:

<i>4c. Hot tap water</i>	<i>1/2c. sugar</i>
<i>2 pkg. yeast</i>	<i>11c. flour</i>
<i>1c. oil or olive oil(light)</i>	<i>1 Tbsp. salt</i>
<i>Crisco to grease pans</i>	

In large bowl mix water, oil, salt, sugar. Stir. Add yeast, stir and let sit for 20min. Make sure water is about 105°. Pour in 9 cups flour and stir. Place on floured surface and knead 10 minutes, using remaining 2 cups flour. Place in bowl, cover and let rise in warm place for about 1 1/2 hours or until double size. Place dough on floured surface and divide into half. Dough can then be rolled out to about a 12 by 18 inch rectangle and ready to apply the sauce meat or vegetable toppings. Make two batches for sauces below

Cut dough into thirds and brush olive oil on surface of each third. Then evenly apply toppings down the center of the dough using sauce below, sausage, pepperoni, chicken, vegetables, seafood, pork, and choice of cheese like mozzarella or provolone, and seasoning. Make diagonal cuts 1 1/2 inches apart down each side, cutting within a 1/2 inch of the filling. Criss cross strips over the filling, sealing with water. Brush top with melted butter or egg wash and salt.

Bake at 350F for 35 to 45 minutes.

Salsa Di Pomodoro -1

(vegetarian)

3 cups roughly chopped tomatoes or
28oz can of tomato puree and 8 oz can of tomato paste
3 tablespoons light virgin olive oil
1 small onion, finely chopped
1 large clove garlic; halved
1 green pepper finely chopped
1 stalk celery, chopped
1 teaspoon sugar
Salt and freshly ground black pepper
Chopped fresh basil or parsley to serve

Super Special Surprise Chocolate Chip Cookies

Ingredients

- 2 ¼ cups unbleached all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter (2 sticks)
- 3/4 cup brown sugar, packed
- 3/4 cup granulated sugar
- 1 1/2 teaspoons pure vanilla extract
- 2 eggs
- 1 cup nuts, chopped (Walnuts, Hazelnuts or Pecans, or mixture)
- 1 1/2 cups semi-sweet chocolate chips
- 1/2 cup white chocolate chips
- 1/2 cup butter brickle, pieces
- 1/2 cup coconut (optional)
- 1/2 cup butterscotch chips (or 1/4 cup each) or 1/2 cup peanut butter chips (or 1/4 cup each)

Directions

In a small bowl combine flour, baking soda, and salt.

In a large bowl beat butter, granulated and brown sugars, vanilla extract and eggs (adding one at a time and beating well.) Gradually beat the flour mixture into the large bowl.

Stir in the rest of the ingredients; nuts, both kinds of chocolate chips, brickle pieces and butterscotch chips and coconut.

Drop by rounded teaspoon onto ungreased pan.

Bake in preheated oven at 375 degrees for 10 minutes.

Let stand 2 minutes, and remove to cooling rack.

Headline: **Mike's Black Eyed-Pea Stew**
Subhead: Presented by:
Mike Schmidt
Detective, Akron Police Department

Ingredients:

2 Tbsp. olive oil
1 c. chopped onions
2 Tbsp. minced garlic
2 bay leaves
2 ham hocks
1 lb. dried or frozen black-eyed peas
2 qts. chicken stock
Cajun seasoning, to taste
Salt and pepper
Mike's special ingredient - 4 oz. Tasso Ham, diced small*

In a stockpot, heat oil until hot. Cook Tasso for 3 minutes. Add onions and continue cooking for 2 additional minutes. Stir in the garlic, bay leaves and ham hocks. Season with salt and pepper. Add the black-eyed peas and chicken stock. Bring the liquid up to a boil. Cover and reduce to a simmer. Simmer for 1 hour. Remove the ham hocks from the pot and remove the meat. Add the meat back to the peas. Add seasoning to taste.

*Tasso is a Cajun specialty, rare in this area. It is lean pork (shoulder) or beef that is seasoned generously and smoked for days. Its Cajun flavor is hard to duplicate but if you cannot find any, you can be substitute with your favorite pork product and generous Cajun seasoning. Yield: 12, 8 oz. servings.

Beef Pebre

- Beef
- Onions
- Tomatoes
- Jalapeno peppers
- Cilantro
- Garlic
- Avocado
- Salt
- Pepper
- Cumin
- Oregano
- Paprika
- Red wine vinegar
- Cider vinegar
- Oil

MEATBALLS (SOUTZOUKAKIA)

28 oz ground beef
2 cloves garlic, minces
2 eggs
1 tsp ground cumin
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{4}$ c olive oil
5 slices stale bread soaked in red wine and squeezed dry or
1 c breadcrumbs
Salt and freshly ground pepper

Tomato Sauce

3 cups tomato juice (passata)
1 onion, grated
1 cup red wine
2 garlic cloves, minced
1 tbsp tomato paste
Olive oil
1 tsp sugar
Salt and freshly ground black pepper
1 tsp cumin
1 bay leaf
2 tbsp green olives, pitted (optional)