

Jerry's Loaded Double Baked Potatoes

4 lbs. Large baking Potatoes (5 to 6 big boys)

¼ Cup Cream Cheese

¼ Cup Milk

1 Cup Cheddar Cheese (Grated)

1 Stick of Butter

2 Tablespoons Ranch Dressing

2 Tablespoons Chives (finely chopped)

2 Tablespoons Sour Cream

½ Teaspoon Garlic Salt

10 Slices of Bacon (fully cooked and chopped)

Salt & Pepper to taste



Pre-heat oven to 400 degrees

Scrub potatoes clean under cold water, and place on cooking pan, and then place into oven. Roast until tender approx. 1 hour.

Once potatoes are fully cooked remove from oven; immediately slice in ½; scoop out the potato meat using a spoon and placing meat into a mixing bowl, being careful to leave a thin wall of potato along the skin wall.

Add remaining ingredients to mixing bowl, and blend/mash until the potatoes are thoroughly mashed and all ingredients are incorporated.

Spoon mixture back into potato shells; place back on cooking pan; place bake in oven @ a reduced temperature of 350 degrees. Cook potatoes for 45 minutes, remove from oven, garnish with additional chives or bacon, and serve.

Jerry's Hot Potato Salad

5 lbs. Russet potatoes

1 lb. Velveeta cheese (cubed)

1 32 oz. jar of Hellmann's mayonnaise

1 cup sliced black olives

1 lb. bacon

Salt & pepper



Cook the potatoes (leave whole and do not peel) in a large covered stock pot of boiling water until almost fork tender (approx. 15-20 minutes). Be careful not to over cook or you will lose desired texture (plus potatoes will receive additional cooking time in the oven). Drain well, and set aside to cool.

In a large skillet cook bacon over medium heat until crisp. Remove bacon to paper towel lined plate, and dispose of all but 2 tablespoons of the bacon grease from the skillet.

Preheat oven to 350 degrees. Take slightly cooled potatoes and peel off their skins (quickest way is by using your hands). Cut potatoes into large cubes and place into a large mixing bowl. Take reserved bacon and coarsely chop. Add bacon and reserved grease, cheese, olives and mayonnaise to bowl. Using your hands mix to incorporate. Spoon the mixture into a 13-by-9-by-2-inch glass baking dish, and then place into the preheated oven. Bake covered for 30 minutes, remove cover stir and return back to oven. Cook an additional 15 minutes. Remove baking dish from oven, season to taste, and serve.

Jerry's Polish Stir-Fry

Ingredients

2lbs. Kielbasa cut crosswise into 1/4" slices
1 small onion thinly sliced
5 cloves of garlic chopped
1 sprig fresh thyme
2 bay leaves
2 large carrots thinly sliced
8 oz. Kluski egg noodles (polish dumpling noodles)
1 lb. bacon
1 small head of cabbage cored and thinly sliced
1/4 lb butter
Salt & Pepper



Bring a medium stock pot of water (add a teaspoon of salt if desired) to a boil. Add noodles and cook until "al dente" (approximately 10 minutes). Drain well.

In a large skillet cook bacon over medium heat until crisp. Remove bacon to paper towel lined plate, and dispose of all but 2 tablespoons of the bacon grease from the skillet. Add kielbasa to skillet and sauté until browned. Transfer kielbasa to a plate. Add butter, garlic and onions to skillet and sauté until tender (5 minutes). Add the carrots and sauté another 5 minutes. Add the cabbage, thyme and bay leaves and continue to sauté until cabbage is tender (approximately 10 minutes). Stir in egg noodles.

Take reserved bacon and coarsely chop. Add bacon and kielbasa to skillet and sauté for another 5 minutes. Remove skillet from heat, take out thyme sprig and bay leaves, season to taste, and serve immediately.

Grilled Chicken Gyros

Ingredients

2lbs boneless skinless chicken breasts
8 pita breads
3 cloves garlic (finely chopped)
1 tsp dried oregano
1 small red onion (thinly sliced)
1 lemon zested and juiced
1 pint grape tomatoes halved
1 heart of romaine lettuce (chopped)
4 tbsp. red wine vinegar
8oz. feta cheese (crumbled)
1/2 cup pitted kalamata olives
1 cup of Olive Oil
Tzatziki Sauce (recipe follows)
Salt and Pepper

Directions

1. Combine lemon zest, juice, garlic, oregano, and vinegar in a bowl and slowly whisk in olive oil to create the marinade. Season chicken breast with salt and pepper. Place chicken breasts in a large ziploc plastic bag. Add marinade to bag, seal, shake, and place in the fridge to marinate for a minimum of 4 hours (marinate overnight for best results).
2. Preheat grill to medium-high. Remove chicken breasts from the fridge. place chicken on the grill (be careful of flame ups from marinade) grilling 4-5 minutes a side or until internal temperature reaches 160 degrees. Remove breasts to a platter and let rest for 5 minutes. Keep grill on for step 3.
3. While the chicken is resting, transfer red onion, tomatoes, lettuce, feta, and olives to individual serving bowls. Lightly brush olive oil on both sides of pita breads and grill each for 2 minutes a side. Stack toasted pitas on one side of a large platter. Transfer chicken breasts to a cutting board and slice to desired thickness. Arrange sliced breasts on other half of large platter.
4. To serve, each person will take a pita load up some chicken and top with any or all of the side accompaniments (just like making tacos). Finish it off with a heaping spoonful of Tzatziki Sauce.

Tzatziki Sauce

Ingredients

1 seedless cucumber finely chopped and squeezed to remove liquid
16 oz plain yogurt (drained)
1 tbsp. olive oil
1 tbsp. red wine vinegar
Pinch of kosher salt
2 cloves of garlic (finely chopped)

Directions

1. Combine all the ingredients in a medium bowl. Chill in the fridge for 1-2 hours. Serve as a topping to your favorite sandwich.



Aristotle

Crock Pot Beef Sicilian

Ingredients

5lbs. Beef Top Round
1 tsp. Dried Basil
5 Cloves garlic (finely chopped)
1 tsp. Oregano
1 small onion (thinly sliced)
5 Pepperoncini (chopped)
3 Bay leaves
4 cups Beef stock
1 cup water
1 7oz. package Good Seasons Italian seasoning mix



Directions

- 1) Place beef into crock pot and then top with remaining ingredients. Place cover on crock pot and adjust the setting to low. Cook on low setting for 8-10 hours or until fork tender.
- 2) Upon completion of cooking remove beef from crock, and either thinly slice or pull apart with a fork. Return beef back into crock with its gravy until ready to serve.
- 3) Serve beef on a French roll or hoagie bun accompanied with a side bowl of the beef gravy for dipping.

(For added flavor refrigerate fully cooked beef in its juices overnight, remove fat that accumulates on top and reheat and serve.)

Frog Legs Piccata

1 lb. Frog Legs

1 Clove of garlic minced

1/4 Cup unsalted butter (clarified)

1 Tablespoon shallots chopped

1 Tablespoon capers chopped

1/2 Cup Flour

1 Tablespoon fresh parsley minced

2 Tablespoon freshly squeezed lemon juice

1/2 Cup of white wine

Dash of cayenne pepper, garlic powder, and paprika

Salt and Pepper



Rinse frog legs off under cold water and pat dry with paper towels. Season legs thoroughly with salt and pepper. Place flour in a shallow dish and season with cayenne pepper, garlic powder and paprika. Dredge frog legs in flour, dusting off any excess.

Heat 1/2 the butter in a deep frying pan over medium heat. Place frog legs in pan and sauté until golden (3-4 minutes). Turn frog legs over to other side and continue to sauté another 3-4 minutes. Remove frog legs to a plate lined with paper towels then transfer to serving dish.

Deglaze pan over medium heat with the white wine scraping up all brown bits up from the bottom of the pan. When wine has reduced by half add the remaining butter, capers, garlic, and shallots. Cook for additional 3 minutes then pour sauce over frog legs. Sprinkle with fresh parsley and serve.

St Patty's Day Corned Beef & Cabbage

6 lbs. Corned Beef Brisket
1 small onion halved
6 cloves of garlic chopped (2 cloves reserved for garlic butter)
4 sprigs fresh thyme
3 Bay leaves
4 whole cloves
4 sprigs fresh parsley (1 sprig chopped)
20 whole black peppercorns
16 cups cold water
2 lbs. carrots quartered (reserve 2 carrots for stock)
2 lbs. small red potatoes halved
1 large head of cabbage cored and cut into 8 wedges
½ lb. butter
Salt & pepper
Horseradish sauce
Mustard



Preheat oven to 325 degrees.

Place the first 8 ingredients in a large stock pot and cover with the water. Bring to a boil. Reduce heat to a simmer, removing any scum that rises to the surface. Cover with a tight fitting lid, and transfer to the 325 degree oven.

Braise corned beef in the oven for approximately 3 1/2 hours or until beef is fork tender. Remove stock pot from oven and transfer corned beef to a cutting board. Cover corned beef tightly with aluminum foil to keep warm. Strain corned beef stock to remove any additional scum. Return stock back to the pot and add carrots, potatoes, and cabbage. Bring to a boil. Lower heat to a simmer and continue to cook until vegetables are tender (15-20 minutes). Remove vegetables from pot and place on a large serving platter. In a small sauté pan melt butter over medium heat add garlic, and cook for an additional 2 minutes. Pour garlic butter over vegetables.

Remove corned beef from foil and thinly slice across the grain. Arrange corned beef slices around vegetables. Pour a small amount of the broth on the beef. Season the corned beef and vegetables with salt, pepper and a sprinkling of parsley. Serve immediately with favorite horseradish sauce and mustard.

Chorizo & Eggs

Ingredients:

1 lb. Chorizo Sausage (Supreme Picante style is my preferred brand)

18 Eggs well beaten

¼ cup Green Pepper finely diced

¼ cup Onion finely diced

1 tbsp. Butter

1 cup Cheddar Cheese Shredded

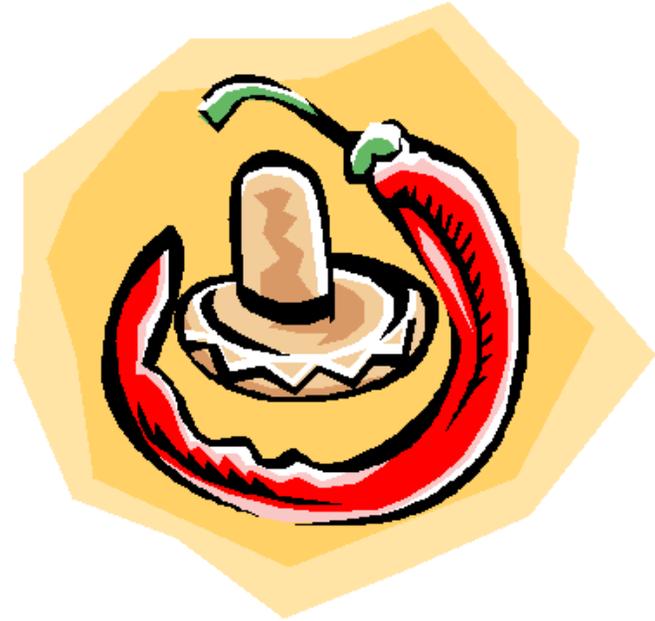
Dash of Cayenne Pepper

Your favorite hot sauce to taste

Corn or Flour Tortillas

Salsa

Salt & Pepper



Pre-heat a large skillet over medium to high heat. Add chorizo and sauté for 5 minutes constantly stirring to prevent sausage from burning. Add onions and green pepper to skillet and continue to sauté until sausage is browned and vegetables are tender. Add eggs and cayenne pepper to sausage and vegetables and cook as if making scrambled eggs. When eggs reach desired consistency transfer to serving platter. Salt & pepper to taste.

Serving Suggestion:

Place 2 heaping spoonfuls of chorizo and eggs on the center of a warmed tortilla; top with cheddar cheese, salsa, and a splash of hot sauce; fold tortilla over and enjoy.

Recipe makes approximately enough filling for 12 tacos

Oxtail Soup

5 lbs. Oxtails
2 Tbsp. Olive oil
2 Onions chopped
3 Cloves garlic
4 Potatoes cubed
4 Stalks celery chopped
3 Bay leaves
4 Turnips diced
3 Parsnips diced
5 Carrots diced
1 14-ounce can of diced tomatoes
3 14-ounce cans of crushed tomatoes
1 Sprig of fresh Thyme
1 Cup of fresh parsley



Place a large stockpot with olive oil over medium heat; once pot is up to temperature add oxtails and brown on all sides. After oxtails have been browned add garlic and onions and continue to sauté over medium heat until tender (approx. 3 minutes).

Next add potatoes, celery, bay leaves, and enough water to cover oxtails. Bring to a boil, cover and reduce heat to a simmer continuing to cook for 1 hour.

After 1 hour remove lid and add diced and crushed tomatoes, parsnips, turnips, and sprig of Thyme. Simmer additional 20 minutes. Next add 3 cups of water and parsley and return to simmer; continue to cook under medium heat for 3 to 4 hours or until oxtails are tender.

Submitted by Jerry Baskovich

Chiles Rellenos

(Stuffed Poblano Peppers)

Ingredients:

*8-10 Poblano Peppers
2-3 cups of Chihuahua or Mozzarella Cheese
1/2 cup of all purpose flour
8 eggs (large)
2 cups corn oil or vegetable
Salt to Taste*



Directions:

Heat clean peppers on dry large pan until toasty, turning them over constantly till soft and skin puffs up. Remove peppers from pan and place them in a plastic bag and close until they cool.

Take out one at a time and peel the skin then make an opening (small) on each and remove as many seeds as possible (using plastic spoon or knife works better) being careful not to let it tear.

Stuff the Peppers with cheese (grated or chunk). Use tooth picks if necessary to hold pepper together, then dip them in flour. Proceed to beat egg whites (use mixer) until stiff and slowly add yolks, beat until thick.

Dip each pepper in batter and fry them as you go, usually two three at a time in a large non-stick pan.

Garnish with your favorite salsa!

Happy Hot Eating!

Submitted by Silvano Loza -Cnc Department

Chicken Balls

Ingredients

4-6 chicken breasts

3 pkgs. of cream cheese

1-garlic clove

1-bundle of fresh green onion chives

½ pound of bacon (less salt recommended)



Preparation:

Take three packages of cream cheese and put in bowl, must be warm enough so ingredient can be mixed, Take the bundle of chives and cut into small pieces, you may use white portion of onion chives. (Optional) Use garlic crusher and crush a couple of garlic cloves, if you like garlic do not be bashful; you cannot put too much in this dish. Stir up the cream cheese, chives and garlic.

Then take chicken breast and the trick to this you must try to cut the breast in half (example: hot dog bun) and open up the breast. (If chicken breasts are, too thick you should try to slice them in half to start with). Then you will get two for every one breast. Then with breast open up take a scoop of about the size of a golf ball sauce and place in the middle of the breast. You then fold the breast up around the sauce and tie it closed with two strips of bacon as if you were wrapping a present. (You may want to cut the bacon in half long ways to reduce on the fat).

Place chicken balls evenly around a 9 X 12 inch glass or ceramic cookware (spray with non-stick spray) Any extra sauce and chicken scraps put inside the cookware anywhere next to the chicken balls. Cook at 350 degrees uncovered for 1-hour, sauce should just start to brown, when that starts to happen pull out of oven. Serve with plain rice and fresh steamed Broccoli, use extra sauce over the rice and broccoli if desired when making ones plate.

Submitted By Dave Furtak, Eng. Dept.

SWEET HOME CHICAGO CHILI

Ingredients

4 lbs ground beef
1 lb ground pork
1 tsp. sugar
1/4 cup bacon grease
6 cloves garlic (finely chopped)
1 tsp. dried oregano
1/4 cup red onion (diced)
3/4 cup yellow onion (diced)
1 cup green pepper (diced)
2 tbsp. cilantro (finely chopped)
2 tbsp. Louisiana hot sauce
2 15oz. cans dark red kidney beans (drained)
1 4oz. can green chilies
2 29oz. cans tomato puree
1 40oz. can Brooks chili hot beans
1 29oz. can diced tomatoes (drained)
1/2 tsp. cayenne pepper
1 tbsp. cumin
1/3 cup plus 1 tbsp. chili powder
2 tbsp. Spanish paprika
2 jalapeno peppers (diced)
Salt to taste
Sour cream, shredded cheddar cheese, chopped onion, and Tabasco sauce as suggested accompaniments

Directions

In a large pot, heat bacon grease over medium-high heat. Add both ground meats and brown. Drain excess fat from pot and then add onions, garlic, and peppers. Continue to simmer until vegetables are tender (8 minutes). Add diced tomatoes, beans, green chilies, and simmer another 5 minutes. Add tomato puree, hot sauce, and all the dry seasonings and bring to a boil. Preheat oven to 250 degrees. Once chili comes to a boil, place uncovered pot into the oven and bake for 2 hours. Remove chili from oven and stir in chopped cilantro. To serve spoon hot chili into bowls and top with cheddar, onion, sour cream, and Tabasco.



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¼ Cup Cream Cheese

¼ Cup Milk

1 Cup Cheddar Cheese (Grated)

1 Stick of Butter

2 Tablespoons Ranch Dressing

2 Tablespoons Chives (finely chopped)

2 Tablespoons Sour Cream

½ Teaspoon Garlic Salt

10 Slices of Bacon (fully cooked and chopped)

Salt & Pepper to taste



Pre-heat oven to 400 degrees

Scrub potatoes clean under cold water, and place on cooking pan, and then place into oven. Roast until tender approx. 1 hour.

Once potatoes are fully cooked remove from oven; immediately slice in ½; scoop out the potato meat using a spoon and placing meat into a mixing bowl, being careful to leave a thin wall of potato along the skin wall.

Add remaining ingredients to mixing bowl, and blend/mash until the potatoes are thoroughly mashed and all ingredients are incorporated.

Spoon mixture back into potato shells; place back on cooking pan; place bake in oven @ a reduced temperature of 350 degrees. Cook potatoes for 45 minutes, remove from oven, garnish with additional chives or bacon, and serve.

Crab Cakes

1 lb. Lump Crab Meat
2 Cups Japanese Bread Crumbs (Panko)
¼ Cup Scallions finely diced
¼ Cup celery finely diced
¼ Cup Red Bell Pepper finely diced
2 Eggs well beaten
1 Tablespoon Dijon Mustard
½ Teaspoon Worcestershire Sauce
1 Teaspoon Old Bay Seasoning
½ Cup mayonnaise
1/8 Cup of fresh parsley minced
Vegetable Oil for frying

Place crab meat in a bowl along with 1 ½ cups of bread crumbs and remaining ingredients. Mix to incorporate by using your hands and gently folding ingredients together, trying to prevent crab lumps from breaking apart.

Shape mixture into 12 to 16 equal portions, form into a ball and flatten into a patty. Place remaining ½ cup of bread crumbs on platter and proceed to coat both sides of patties by gently pressing cakes into crumbs. Lay crab cakes on a wax paper lined tray and chill in the refrigerator for an hour.

Heat ¼ cup of vegetable oil in a deep frying pan over medium heat. Fry crab cakes in oil for 2 to 3 minutes per side. Transfer completed cakes to serving platter accompanied by sauce of your choice (Wasabi Sauce is my favorite).

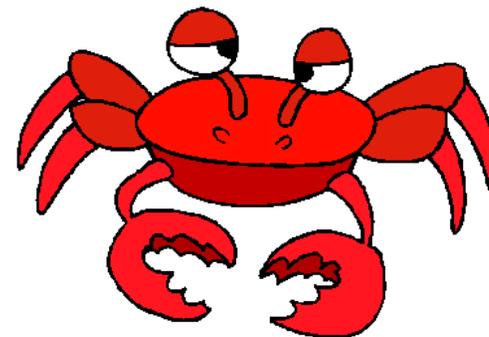
Crab Cakes are at their best when served immediately after frying, but can be kept in a 180-200 degree oven up to an ½ hour prior to serving.



Wasabi Sauce

1 Cup of Mayonnaise
1 Tablespoon of Wasabi Paste
1 Shallot finely minced
1 Clove of Garlic finely minced
1 Tablespoon of Caper chopped
1 Tablespoon of freshly squeezed Lemon juice

Place all of the ingredients together in a small bowl and mix until incorporated. Chill for a minimum of 1 hour, remove and serve as a side accompaniment.



BBQ Ribs

Ingredients

4 Slabs of Pork Ribs (preferably Baby-Back)

Dry Rub (equal amounts of the following: Garlic Powder; Onion Powder; Lawry's Seasoning Salt; Chili Powder; Paprika; Cayenne Pepper; crushed Black Pepper; Kosher salt)

4 Cups BBQ Sauce (3 cups Sweet Baby Ray; 1 cup Bullfrog)

½ Cup Whiskey or Bourbon



Directions

- 1) Remove skin from ribs. Place each slab on large enough sheet of aluminum foil so that ribs can be completely wrapped. Brush ribs lightly on both sides with preferred whiskey or bourbon. Sprinkle ribs liberally with dry rub on both sides using your hands to rub in upon completion. Seal ribs with foil and refrigerate overnight.
- 2) Pre-heat oven between 275-300 degrees. Remove ribs from fridge and place on cookie sheets. Place in oven and bake until tender (2 to 3 hours).
- 3) Upon reaching desired tenderness remove ribs from oven and let rest until cool. Unwrap ribs from foil and remove excess grease. Ribs can now be sectioned to desired size or left as a whole slab (tends to be easier to handle if sectioned).
- 4) Place ribs on pre-heated grill of your choice. Brush BBQ sauce liberally on both sides being cautious not to burn ribs (remember these are already fully cooked we are only trying to get some BBQ flavor). Cook until heated through and remove to serving tray.

**Note: ribs can be made ahead of time by completing steps 1-3 and then returning to the fridge (3 days max.) until ready to BBQ.*

Jerry's Italian Gravy

Ingredients

3lbs. Pork Neck
Bones
2lbs. Ground
Beef
1lb. Ground
pork
9 Cloves garlic (finely
chopped)
2 tsp.
Oregano
¼ tsp.
Marjoram
Pinch of nutmeg
2 Medium onions (coarsely chopped)
1 Green Pepper (diced)
1 Carrot (grated)

1lb. Mushrooms (sliced)
3 tbsp. Olive oil
1 28oz. Can of diced tomatoes
1 28oz. Can of tomato puree
4 28oz. Cans of crushed Tomatoes
¼ Cup of grated Parmesan cheese
4 Bay leaves
1 tbsp. Dried Basil
1 tsp. Sugar
¼ Cup Fresh parsley (chopped)
1tsp. Dried Thyme
¾ Cup of Red Wine



Directions

- 1) Place pork neck bones in roasting pan drizzle 1 tbsp. Of olive oil and season with salt & pepper. Place roasting pan in preheated 400 degree oven for 15-20 (turning after 8-10 minutes) minutes so that pork has been browned on all sides. Remove from oven place off to the side until step 4.
- 2) While pork is roasting brown ground beef and pork in skillet adding 2 cloves of garlic, 1tsp. of oregano, pinch of nutmeg, and salt and pepper to taste. Once browned remove from stove and drain excess fat. Place off to side for Step 4.
- 3) In large stock pot over medium heat add remaining olive oil, onion, green pepper, carrots, mushrooms, and garlic. Season with salt & pepper and continuing sautéing until tender about 5-7 minutes. Add diced tomatoes to pot including the juice then bring to simmer.
- 4) Add all remaining ingredients including browned ground beef and pork neck bones. Bring to a boil then reduce heat so gravy simmers lightly. Continue cooking for 3 ½ hours stirring frequently (be careful not to burn sauce).
- 5) When done cooking remove from stove and then take out pork neck bones (if desired you can remove meat from bones chop and place back in gravy). Adjust seasoning (salt & pepper to taste) and serve with favorite pasta, about 5 cups of sauce is needed for every 1 lb. of pasta. Yields approximately 20 cups of gravy.

****Note: Sauce is always more flavorful the next day so it is usually a good idea to make a day ahead of time.****