

Highport Marina

Family Cookbook v2 - July 2018



The 2015 Highport Marina Family Cookbook

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*Featuring photos from
our 2014 Sunrise/Sunset
photo contest!*

Appetizers



Bacon Wrapped Stuffed Jalapenos

Neda Hilliard – ZJ-25

Serves: 6 to 8



24 large fresh jalapeno peppers

Shredded cheddar, Monterey Jack or Pepper Jack cheese
(approx. 2 Tbsp. per pepper)

Cooked, crumbled Chorizo sausage (optional)

12 slices bacon, cut in half crosswise

- While wearing gloves, cut each pepper in half lengthwise, remove seeds and white ribs. Stuff each pepper half with cheese and chorizo, if desired. Put halves back together, wrap with bacon, and secure with toothpicks.
- Preheat electric grill to medium-high setting. Grill stuffed peppers until bacon is crispy and cheese is melted, turning often to prevent burning. Can also be cooked under a broiler or in a 450° oven, turning when bacon becomes crisp.

Chantell's Shrimp Guacamole

Chantell Pickles – G-Dock

6-7 green onions, chopped
5-7 avocados, peeled and seeded
3-4 large tomatoes, seeded and chopped
1-2 large jalapenos, seeded and chopped
Juice of 2 limes
1-2 pounds of boiled shrimp (30-40 count)
1 jar of cocktail sauce
Salt, pepper, and cilantro

- Mix everything together, starting with half of the jar of cocktail sauce. Season with salt, pepper and cilantro, adding more to taste.
- Best if served within 2 hours of preparation.

Chili Con Casa

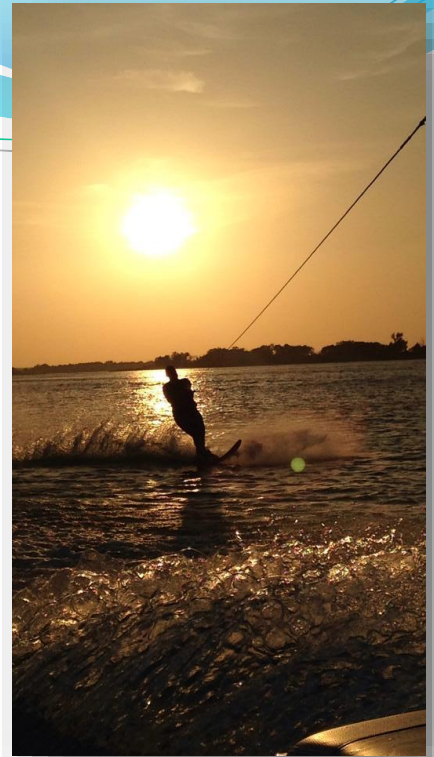
Nancy Anderson

- 2 lb. Velveeta cheese
- 2 large onions, chopped
- 2 medium ripe tomatoes
- 1 ½ pounds ground chuck
- 1 ½ pounds HOT Jimmy Dean sausage
- 2 4 oz. cans hot green chilies (or chopped jalapenos)

- Sauté both meats—drain well
- Add onions, till they get soft
- Add Velveeta cheese, cook over low heat, stir often
- Fold in peeled diced tomatoes
- Add chopped green chilies and juice (or jalapenos)

Will keep for several days—if too thick, add warm milk

Serve in chafing dish with large Fritos on the side!



Crab Dip

The Norakas Family (Dawn Norakas Mitchell – Tit for Tat, Carol Norakas – Seas the Day)

2 - 8 oz. pkgs. cream cheese, softened

Lemon juice

8-10 ounces of cocktail sauce (I like horseradish in mine)

Large can of crab meat (lump if it's available)

Assorted crackers

- Mix about a tablespoon of lemon juice into the softened cream cheese, then spread onto a cooled platter.
- Cover the cream cheese with the crab meat, then cover the whole thing with cocktail sauce.
- Serve with crackers.

Deviled Eggs

Jacque VanHooser – Highport Marina

1 dozen hardboiled eggs (I put a teaspoon of white vinegar in the water while the eggs are cooking -- this sometimes helps to prevent cracking of shells.)

Slice eggs in half, whichever direction you prefer and remove the yolks.

Mix the following:

- ¼ cup very finely chopped onion
- 2 Tablespoons dill pickle relish (or finely chopped dill pickles)
- 2 Tablespoons sweet pickle relish
- 2 Tablespoons pickle juice (dill if you like more salty taste, otherwise sweet pickle juice)
- ¼ to ½ teaspoon regular mustard (NOT spicy, NOT dry)
- ¼ teaspoon salt and 1/8 teaspoon black pepper to suit your family's taste
- 1 Tablespoon Miracle Whip salad dressing

- Add the yolks from the eggs.

- Sometimes I use a food processor to put all of the above (EXCEPT THE WHITES) to mix and sometimes I just use a fork and mash the hardboiled egg yolks into the above mixture of relishes, onions and spices.

- Mix and put into the egg whites and serve.

Hint: I always make deviled eggs and potato salad at the same time because I put the leftover deviled egg filling (and there always seems to be some) into the potato salad. That way, nothing goes to waste and it does not alter the taste very much. Begin with the above recipe and then let your family's taste buds tell you what you need to add or subtract for your own taste. This has been a favorite wherever I have taken it. I usually boil 3 to 3-1/2 dozen eggs, make potato salad and deviled eggs and come home with nothing left over and if I do have leftovers, they do not go to waste at our house!

Hawaiian Meatballs

Theresa Burt

1 (5lb) bag frozen meatballs
2 c. grape jelly
2 c. chili sauce
1 med onion, chopped
1 red bell pepper, chopped
2 c. crushed pineapple with juice
¼ c. soy sauce
1 T. grated ginger or 1 tsp.
powdered ginger
2 T. rice wine vinegar
1 tsp. red pepper flakes



- Preheat oven to 350.
- Heat all ingredients (except meatballs) in sauce pan.
- Simmer until all is combined and comes to a boil.
- Place meatballs in a large pan.
- Pour sauce over meatballs.
- Bake covered for 1 – 1 ¼ hours.

Serves 8.

Variation: this can also be cooked in a crock pot on high heat for 2-3 hours.

Homemade Salsa

Christie Bliss – Highport Marina

“Very easy and delicious make-ahead staple to keep on hand to eat with your Taco Bar, your breakfast burritos or for those lazy Sunday afternoons on the dock with your favorite tortilla chips.”

Large can of whole tomatoes

2 small Roma tomatoes, halved

1 medium onion, quartered

2 cloves fresh garlic, peeled

1 or 2 bunches fresh cilantro, depending on your taste (I use two)

1/4 cup lime juice (bottled is fine)

1-2 tablespoons garlic salt

2 teaspoons cumin

1-3 whole jalapenos, washed, halved and de-seeded (depending on how hot you want it or how hot the peppers are)

(I recommend to start with one pepper and keep adding until you get it as hot as you want it)

- Put this all in your food processor or blender and blend until mixed well.
- For best results, make this a day or two ahead and store in jars or plastic containers with lids.

Killer Queso

Lauri Luckey – Lantana, TX

¼ cup minced fresh cilantro

(1) 10 ¾ oz. can cream of chicken soup (undiluted)

2 tbsp. minced jalapenos (optional)

1 lb. of WHITE Velveeta cheese (cut into cubes)

¾ cup evaporated milk

(1) 7 oz. can diced green chilies

1 can Rotel tomatoes & peppers

(1) 4oz. jar of chopped pimentos (drained)

1 tsp. ground cumin

(1) 10z. package of ranch dip mix

Tortilla chips for dipping

- Cook on stovetop (everything but cheese and cilantro) on low heat, stirring frequently.
- When bubbly add cheese and cilantro. Stir until cheese melts and mixture is combined. Keep on low heat and stir constantly after adding cheese to prevent scorching.
- Serve with tortilla chips.

Man Pleasin' Deviled Eggs

*H. Crew (Henson, Hart, Holloway) Recipes from
B2 DOCK -- Nichols Hills, OKC*

- Boil 1 dozen eggs
- Cut eggs lengthwise
- Mix cooked yolks with mayonnaise, mustard, 1/3 of cream cheese (8 oz. pkg.)
1/2 cup shredded cheddar cheese
- Fill egg whites and sprinkle with paprika! GREAT with everything!

Morning Bloody Mary, grab a deviled egg!

Afternoon COLD BEER, grab a deviled egg!

Evening glass of wine, grab a deviled egg.!

Keep refrigerated!

Most Requested Men's Dip

H. Crew (Henson, Hart, Holloway) Recipes from B2 DOCK – Nichols Hills, OKC

- 1 (8 oz) pkg. cream cheese
- 1 (8 oz) sour cream
- 2 pkgs. Good Seasons Italian Dressing Mix
- 2 cans shrimp or FRESH SHRIMP, drained and chopped into little pieces
- 2 tsp. fresh lemon juice
- 1 green bell pepper, chopped fine

- Add ALL ingredients. Mix well.
- BEST if made a day ahead for flavors to blend.
- Serve with Triscuits or crackers.
- Keep refrigerated!

Pickle Sushi

The Norakas Family (Dawn Norakas Mitchell – Tit for Tat, Carol Norakas – Seas the Day)

“Sounds crazy I know, but it's really good!”

Whole Claussen pickles

Cream cheese

Thin sliced pastrami

- Dry and drain pickles on a paper towel for 30 minutes while the cream cheese softens. Lay the pastrami slices out to dry as well.
- Once the pickles are dry, use about 1/4 cup of cream cheese and mold it completely around the pickle using your hands.
- Roll one or two thin slices of pastrami around the pickle after it is covered with cream cheese.
- Wrap in plastic wrap until ready to serve. These are easy to transport and take up very little space in your boat frig.
- When ready to serve, simply slice in 1/4 inch slices and place on a platter.

Spicy Ranch Pretzels

Susie Burkhalter – Y-Dock

1 1lb bag pretzels

3/4 cup canola oil

1 tsp cayenne pepper

2 tsp lemon pepper

1 packet dry ranch seasoning

- Place pretzels in a gallon ziplock.
- Mix the rest of the ingredients and pour over the pretzels.
- Set the bag open on the counter and flip every hour for 4 hours.

Beverages



Knock You Naked Margaritas

Debbie Rome – Highport Marina

- 1 – 12 oz can Limeade
- 1 – 12 oz can 7 Up (not Sprite)
- 1 – 12 oz can Tequila
- 1 – Bottle of Corona Beer (not light)

- Mix in large container and freeze or serve on the rocks with a twist of lime!
- Double or triple for a large group!



Lynchburg Lemonade

Debbie Rome – Highport Marina

1 part Jack Daniel's Old No. 7

1 part Triple Sec

1 part Sour Mix

4 parts lemon-lime soda

- Combine and stir. Garnish with a lemon slice and cherry.
- Double or triple for a large group!



Sunrise Bloody Marys

Griff Odgers – ZI Dock (ZI-11)

In 2 quart Pitcher, mix:

- 1 bottle – Zing Zang Bloody Mary Mix
- 2 Cups – Pinnacle vodka
- 2 T - Tabasco sauce
- 4 T – Worcestershire sauce
- 1 T - celery Salt
- 2 tsp. - salt
- 2 tsp. - white pepper

- Stir till mixed well. Take a glass of any size and wet the rim with lime juice and dip into tin of course salt.

- Pour over ice and add 2 jumbo olives and 1 stick of celery and enjoy.

P.S. You can substitute beer in place of Vodka for a nice Red Beer. Again, wet the rim of any glass with lime juice and salt the rim. Fill glass $\frac{1}{2}$ way with Bloody Mary mix. Fill remainder of glass with Beer of your choice. Again, enjoy!

The Perfect Lake Drink

Di Jourden – Highport Marina

"See you at the lake!"

Skye Vodka Blood Orange flavor
Zero calorie drink called ICE
Garnish with a wedge of orange

Delightful!!!



Breads, Marinades and Sauces



Chicken and Steak Marinade

*H. Crew (Henson, Hart, Holloway) Recipes from
B2 DOCK – Nichols Hills, OKC*

1/2 cup soy sauce
1/4 cup salad oil
2 tablespoons pancake syrup
2 teaspoons ground ginger
2 tablespoons mustard
6 cloves garlic, minced
Instant meat tenderizer



- Allow chicken or steak to marinate in this mixture for 6 hours or more.
- Keep refrigerated!

IBG Jalapeno Cornbread

William Seaver – Island Bar & Grill

- ½ cup whole milk
- ½ cup buttermilk
- 1 egg, extra large
- 2 tablespoons vegetable oil
- 1 tablespoon sugar
- ½ teaspoon baking powder
- 1 cup cornmeal
- 1/3 cup flour
- 1 ½ tablespoons red bell pepper, diced
- 1 ½ tablespoons jalapenos, chopped and stemmed
- 1 ½ tablespoons corn
- Salt – to taste



- Preheat oven to 425 degrees. In a large mixing bowl, whisk together milk, buttermilk, egg, oil, sugar, salt, and baking powder.
- Add cornmeal and flour, mix well.
- Blend in red pepper, jalapenos, and corn.
- Place in greased pan or cast iron skillet and bake at 375 for 20 to 25 minutes.

Breakfast at the Lake



Branding Iron Pancakes

C Lazy U Ranch – Mark Gravit – N50

1.5 cups flour
.5 cups Sugar
1.5 tsp. baking soda
1.5 tsp. baking powder
3 eggs
2 cups Buttermilk
1 tablespoon Butter



- Combine dry ingredients, add butter (softened) and buttermilk
- Separate egg whites in separate bowl, add yolks to dry mix. Whip whites until fluffy and stir into batter.

Cheese and Sausage Breakfast Casserole

Debbie Rome – Highport Marina

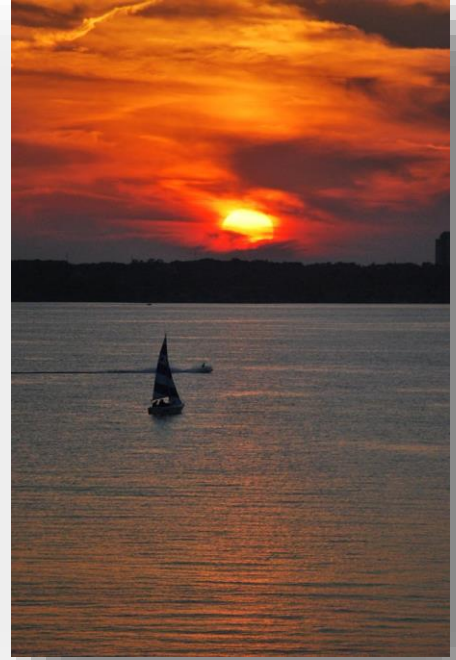
8 white bread slices, cut into cubes
1 lb bulk pork sausage, crumbled and cooked
1 ½ cups grated sharp cheddar
10 large eggs
2 cups milk (do not use low-fat or nonfat)
2 tsp. dry mustard
1 tsp. salt
Pepper

- Grease 9x13 glass baking dish. Place bread in prepared dish. Top with sausage and cheese. Beat together eggs and next three ingredients. Season with pepper. Pour over sausage mixture. (Can be prepared 1 day ahead, chill.)
- Preheat oven to 350, bake casserole until puffed and center is set, about 50 minutes. Cut into squares.

French Toast Casserole

Jenny Rappaport – Dallas, TX

8 slices Texas Toast
2 8 oz. blocks of cream cheese
1 dozen eggs
1/2 cup maple syrup (pure)
2 cups of whole milk



- Grease a 9" x 13" pan.
- Cube bread (crusts and all) and place 1/2 in the bottom of the dish.
- Cube cream cheese and layer over the bread cubes.
- Then layer the other 1/2 of the bread cubes over the top.
- Combine the eggs with the milk and syrup (no need to beat, just mix).
- Pour over the layers and store overnight in the refrigerator.

The next morning, pre-heat oven to 375 degrees, and bake for 45 minutes. Serve with maple syrup and sliced strawberries.

Quick and Easy Breakfast Sandwiches

Christie Bliss – Highport Marina

“On holiday weekends, everyone leaves the dock around 7AM in order to be at the designated Island to raft up the larger boats and get anchors set before the crowd arrives. After the boats are set, we put together breakfast on the boats and this is the best way I've found to cut down on the time it takes to put together a great breakfast on the boat.”

Earlier in the week:

- Pre-cook 2 lbs sausage in slices using a skillet; drain on paper towels and store in the frig in a plastic container with lid.
- Pre-cook 3 lbs bacon by placing slices close together on a foil-covered cookie sheet; bake for 20 min. at 400 degrees. No splattered grease; just throw away the foil after removing the cooked bacon. Store bacon in layers separated by a paper towel inside a covered container. Keep refrigerated.
- Pre-cook frozen biscuits for 15 min. Store in covered containers in the frig. until ready to use.

When ready to make breakfast, all you need is a microwave and an electric skillet on your boat!

- Microwave the meats for 2-3 minutes until reheated.
- Heat the biscuits in your electric skillet on 250 for about 10 minutes. You may need to turn them over to keep from burning on the bottoms.
- Use your galley stovetop to fry a few eggs or team up with another boat to do the eggs and bring the sliced cheese.
- Put it all together and stack breakfast meat, egg and a slice of cheese on a biscuit. Provide salsa, ketchup and mustard as condiments.

“Shore-Nuff” Breakfast Burrito

Griff Odgers – ZI Dock (ZI-11)

“Easy anytime breakfast burritos to share with family and friends. A great breakfast before heading to the Islands or preparing at the Islands.”

- 1 – 2 packages of large flour tortillas
- 1 - Dozen Eggs
- 1 – cup Milk
- 1 – Large Onion, (Diced)
- 1 or 2 Fresh Jalapenos (Diced Small)
- 1 – green bell pepper (Diced Small)
- 1 – small can of black olives (Sliced)
- 1 lb - Owens County Breakfast Sausage (HOT)
- 1 lb - Mrs. Wrights Bacon
- ½ Stick butter
- 1 or 2 pkgs. of Grated Mexican Blend Cheese
- Tony Chachere’s More Spice Seasoning
- Salt
- Pepper



In an Electric Skillet cook up the entire 1 lb package Owens Country Sausage (Hot) then drain and set aside. Next, cook the entire package of Mrs. Wrights Bacon. Once done set aside the bacon and let drain on paper towel. Leave approximately 4 to 5 tablespoons of bacon grease in the skillet to prepare next ingredients.

At this time, place the diced onion, jalapenos (to taste), diced green pepper and black olives into the your skillet on medium heat, add butter, 1 T. salt, 1 T. pepper and stir until onions start to become transparent. Once the onions start to become transparent add all dozen beaten eggs, 1 cup of Milk along with the Owens County Sausage (Hot).

Stir until mix resembles scrambled eggs. Remove from the skillet to large mixing bowl and set aside. Open the packages of large flour tortillas to prepare your breakfast burrito.

Lay 2 or 3 of the large flour tortillas out flat on a clean surface. Place desired amount of scrambled egg mixture onto each flour tortilla. Add 2 strips of bacon, sprinkle Tony Chachere to taste on each tortilla along with Mexican Cheese. Fold the ends of the burrito to the center and then roll the burrito up. Take the finished burrito and place it on your electric skillet on medium heat until each side is golden brown. If desired, the tortilla can be folded over like a quesadilla and cooked on each side until golden brown.

Serve with Picante Sauce or hot sauce of your choice.

Main Dishes



Barbecued Baby Back Ribs on the Electric Grill

Neda Hilliard – ZJ-25

1 slab baby back ribs	1 onion, thinly sliced
Salt & Pepper to taste	1 bottle of your favorite beer
Favorite rib rub (I like either Head Country or Earl Campbell's)	Barbecue Sauce – Bourbon BBQ Sauce (recipe follows) or your favorite
1 Tbsp. vegetable oil	

Serves: 4

Preheat electric grill to high heat. Place ribs meat-side-up in a disposable foil pan. Pat dry with paper towel, brush on vegetable oil. Cover generously with salt, pepper, and rib rub. Arrange onion slices over top of ribs. Pour beer in the bottom of the pan, cover tightly with a doubled piece of aluminum foil, and place on grill. Cook at high heat for 20 minutes; turn heat down to low, about 250 to 275°, and let cook for about 2 ½ to 3 more hours, until meat is tender and bones move easily.

To glaze, remove ribs from the pan, brush on barbecue sauce, and place sauce-side down directly on grate. Let the sauce cook onto the ribs for just a few minutes. You don't want sauce to burn, just to caramelize on the meat; repeat for other side. Remove to cutting board and cover loosely with foil for 10 minutes before carving.

Bourbon Barbecue Sauce - Yield: approx. 4 cups

½ onion, minced	¼ cup tomato paste
4 cloves garlic, minced	¼ cup cider vinegar
1 ¾ cup bourbon, divided	1 tsp. liquid smoke flavoring, or to taste
½ teaspoon ground black pepper	¼ cup Worcestershire sauce
½ tablespoon salt	½ cup packed brown sugar
2 cups ketchup	½ teaspoon hot pepper sauce, or to taste

Pour 1 cup bourbon into a saucepan and bring to a boil; don't let the alcohol flame. Lower heat to a high simmer, and let reduce until it measures 2 Tbsp. Set aside.

In a large skillet over medium heat, combine the onion, garlic, and ¾ cup bourbon. Simmer for 10 minutes, or until onion is translucent. Mix in the ground black pepper, salt, ketchup, tomato paste, vinegar, liquid smoke, Worcestershire sauce, brown sugar, and hot pepper sauce.

Bring to a boil. Reduce heat to medium-low, and simmer for 20 minutes. Stir in bourbon reduction. Run sauce through a blender or strain if you prefer a smooth sauce.

Chicken Spaghetti

Debbie Rome – Highport Marina

- | | |
|-------------------------------|------------------------------|
| 1 – 4 lb chicken | 1 – small can tomato sauce |
| 1 – onion diced | 1 – can cream of mushroom or |
| 1 – small clove garlic | chicken soup (or both!) |
| 1 – green pepper | 1 – can tomato soup |
| 1 – stalk celery | 1 – small jar pimento |
| 1 – 12 oz long thin spaghetti | 1 lb box Velveeta cheese |

- Boil chicken in lots of water until done. Set aside to cool. Tear in bite sized pieces when cooled.
- Boil spaghetti in water until done. Sauté onion, garlic, green pepper, and celery in butter until tender.
- In 9x13 pan, mix soups, tomato sauce, and pimento. Stir in sautéed vegetables and then add chicken pieces and spaghetti until well mixed. (I sometimes add some chicken broth if it seems a little dry.)
- Stir in grated cheese, I usually save a little to add on top.
- Bake 1 hour at 300 degrees

(TIP: They now have low fat cream of chicken, mushroom, and tomato soups as well as low fat Velveeta cheese, I can't tell much difference.)

Can be made a day or two ahead of time. Enjoy!

Crockpot Green Chile Chicken Burritos

Amy Yost – Pottsboro, TX – P-2

6 to 8 Boneless Skinless Chicken Thighs, thawed
1-4oz. Can Green Chiles
2 tsp. Garlic Salt
Optional: Add 1/2 cup diced onions

What You'll Do:

- Cook chicken in crockpot on high for 3 hours (covered)
- After 3 hours, drain juices from crockpot
Mix together green chilies and garlic salt (and optional onions)
- Pour mixture over chicken, cook on high for 30 more minutes (covered)
- Remove chicken from crockpot and shred with a fork
- Serve with all the fixings for tacos or wrapped up in burritos!!

Jamaican Jerk Chicken

Al and Reneé Gibson— Frisco, TX – ZD-Dock

10-12 Pieces of chicken.
(Preferably drumsticks
and thighs)

Vegetables & Peppers

1 Large white onion
1 Large red/purple onion
4 Green onions
4 Habanero peppers
4 Jalapeno peppers
4 Cloves of garlic

Spices

1 Teaspoon Cumin
1 Teaspoon Rosemary
1 Teaspoon Ground Sage
1 Teaspoon Crushed Red Pepper
2 Tablespoons Ground AllSpice
2 Table spoons of Coarse Black
Pepper
1 Teaspoon Sea Salt
2 Tablespoons Brown Sugar

2 Tablespoons extra
virgin olive oil

Wet Stuff

¼ Cup soy sauce
¼ Cup orange juice
Juice from 4 squeezed
limes

- Chop all vegetables and peppers, and place in large bowl.
- Combine all spices in separate bowl and mix with spoon.
- Combine Wet Stuff in separate bowl
- Dump spice mix and Olive Oil into the chopped vegetable bowl and mix with large spoon until most vegetables are covered with spices.
- Place spice/vegetable mixture into blender with Wet Stuff (depending on blender size you may need to separate into 2 batches)
- Blend but leave mixture lumpy.
- Place chicken in a large coverable pan (An oval roaster pan works best at 15” or larger)
- Pour blended contents over chicken.
- Cover with plastic wrap then cover with roaster lid.
- Place in refrigerator for 72 hours. Mix chicken after 36 hours.
- Heat grill to 375 to 400. Place chicken on grill.
- Cook for 30-45 minutes with grill closed turning occasionally.
- **Serve hot with Red Stripe!!!**

Mississippi Roast

Peggy White – C-18

2-3 lb. beef roast

Hidden Valley Ranch dressing mix

McCormick Au Jus mix

1 stick butter

5 pepperoncini's

- Put roast in crock pot.
- Sprinkle Hidden Valley and McCormick mixes.
- Put stick of butter and pepperoncini's on top of roast. Do not add water.
- Cook on low for 7-8 hours.



Pecan Crusted Tender

with Warm Cranberry-Jalapeno Sauce

Nancy Anderson

Tenderloin

2-3 lbs beef tenderloin trimmed

Soy sauce

Garlic powder

Pepper

Thoroughly trim the tender and rub with garlic powder and pepper, put some soy sauce over the meat and place in a Ziploc bag overnight.

Several hours before serving:

3 T. coarse grain Dijon mustard

1 T maple syrup

1 clove garlic minced

1 shallot chopped

1 t. dried rosemary

1 t. dried thyme

1 cup pecans chopped

- Mix above ingredients except for the pecans.
- Spread evenly over the entire surface of the tenderloin.
- Tie tenderloin if necessary
- Roll beef in the pecans, pressing firmly to cover tenderloin with nuts.
- Refrigerate until time to cook.

In 425 degree oven

- Roast 30-45 minutes on a rack in a shallow roasting pan, add beef broth or red wine in pan for moisture) (140F for medium rare)
- Allow roast to stand 15 minutes before slicing.

Cranberry-jalapeno sauce

1 cup fresh cranberries

juice of half an orange

1/3 cup sugar

1 jar (7 ounces) roasted red peppers, drained and diced

1 small fresh jalapeno, seeded and diced

3 T chopped cilantro

zest of half an orange

zest of half a lime

- Blend cranberries, juice and sugar in food processor 30-45 seconds.
- Transfer to a sauté pan and add roasted red peppers, jalapeno, cilantro, lime zest and orange zest. Stir to mix.
- Allow sauce to stand for at least 30 minutes for flavors to blend.
- Warm sauce over low heat before serving. Do not boil
- Add salt to taste.

(Can be made a day or two ahead)

Penne a la Vodka

Linda McKinney – ZL-1

7 tablespoons unsalted butter
¾ teaspoon crushed red pepper flakes
¾ cup vodka
2 cups canned pureed or crushed Italian tomatoes
¾ cup heavy whipping cream
1 teaspoon seasoned salt
1 pound penne pasta, cooked al dente
4 oz parmesan cheese, freshly grated (1 cup)
8 fresh basil leaves, chopped

- Warm a serving bowl for the pasta.
- Melt butter in a large skillet, stir in the red pepper flakes and vodka, simmer 2 minutes.
- Stir in tomatoes and cream, simmer 5 minutes.
- Add seasoned salt and stir well.
- Lower heat and gently stir in pasta.
- Add parmesan, pour into prepared serving bowl.
- Toss with basil and serve immediately.

Good served with grilled shrimp, sausage, Caesar salad and garlic bread.

Serves 4-6.

Enjoy!

Slow Cooked Chili Dogs

Pam and Rick Ross via Christie Bliss – Highport Marina

“This meal kept me alive my first weekend on the lake with (now husband) Mark Bliss. We were rafted up with several boats on North Island and apparently all the women in the group had been feeding him for the several years that he was a bachelor boater because the only food on his boat was expired cans of mystery stuff, cookies and BEER. After several hours in the sun with only beer as nourishment, Pam and Rick offered up chili dogs to anyone who was hungry. I am forever grateful to them for saving my life and teaching me to bring my own food when dating a boater!!!”

Oscar Meyer beef wieners

Chili (Rick makes his own at the firehouse in Ada, but you can use canned Wolf brand with or without beans)

- Heat the wieners in the chili in a slow cooker for 2 hours or so.
- Serve with buns, shredded cheese, chopped onions, relish and mustard.

Open a bag of chips and you're set!

Slow Cooker Chicken Caesar Sandwiches

Lindsay West – Highport Marina

2 pounds boneless skinless chicken thighs

1/2 to 1 cup of your favorite Caesar dressing (I like Cardini's and Brianna's Asiago Caesar)

1/2 cup shredded Parmesan cheese

1/4 cup fresh chopped parsley (if you don't have fresh use around 2 teaspoons of dried parsley)

1/2 teaspoon ground pepper

2 cups shredded romaine lettuce

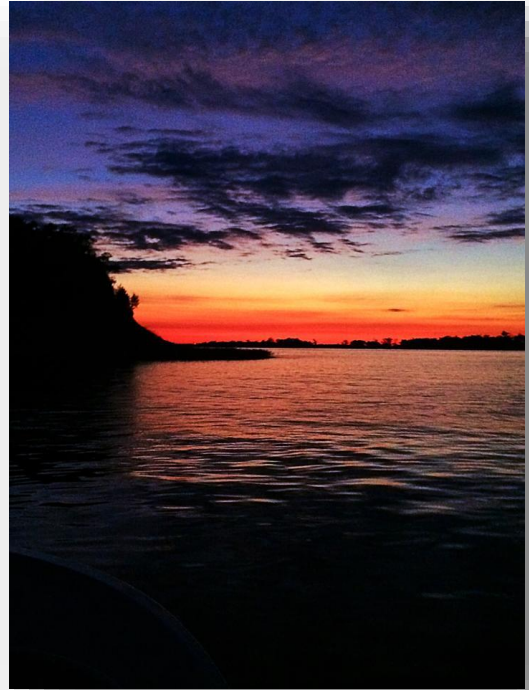
12 slider buns or 4-6 regular sized hamburger buns

- Place chicken in a 3-4 quart slow cooker with 1-2 cups of water, cover and cook on low heat for 4-6 hours.
- Remove chicken from cooker using a slotted spoon and drain the water from the slow cooker. Place chicken on a cutting board and pull chicken into shreds, discarding any fat.
- Place chicken back in the cooker and pour dressing, Parmesan cheese, parsley, and pepper over the top. I really make sure that I discard any fat pieces so by the time I was done I only used about 1/2 cup of dressing but you make need more if you have more chicken. Stir until mixed evenly. Cover and cook on high heat for 30 minutes or until mixture is hot.
- Spoon 1/4 cup mixture onto each slider bun if you are making sliders or more for regular sized buns. Top with extra shredded Parmesan cheese and lettuce to serve.

Spaghetti Pie

Kendra Kelley – ZL-12

6 ounces spaghetti
2 tablespoons butter or margarine
1/3 cup grated Parmesan cheese
2 eggs, well beaten
1 cup cottage cheese
1 lb ground beef or bulk pork sausage
1/2 cup chopped onion
1/4 cup chopped green pepper
1 (8oz) can tomatoes, cut up
1 (6oz) can tomato paste
1 teaspoon sugar
1 teaspoon dried oregano, crushed
1/2 teaspoon garlic salt
2 ounces shredded Mozzarella cheese



- Cook the spaghetti according to package directions, drain, (should have about 3 cups spaghetti).
- Stir butter or margarine into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a crust in a buttered 10 inch pie plate.
- Spread cottage cheese over bottom of spaghetti crust.
- In skillet, cook ground beef or pork sausage, onion, and green pepper, until vegetables are tender and meat is browned. Drain off excess fat.
- Stir in tomatoes and their liquid, tomato paste, sugar, oregano and garlic salt, heat through.
- Turn meat mixture into spaghetti crust.
- Bake, uncovered, in 350* oven for 20 minutes. Sprinkle the Mozzarella cheese on top. Bake 5 minutes longer or until cheese melts.

Serves 6.

Sweet & Spicy Bacon Chicken

Amber Boose – Highport Marina

4 chicken breasts cut in thirds (12 pieces)

Bacon slices

Salt and pepper to taste

Garlic powder

Chili powder or cayenne pepper (depending how spicy you like your food!)

Brown sugar

- Cut each breast into 3 pieces, season all the chicken with the spices, then wrap a bacon slice around each piece, roll in brown sugar and place into an oven proof dish....make sure you have some olive oil in the dish too, like 2 or 3 tablespoons is fine {I skipped this since I grilled them. I honestly think you could coat your dish with nonstick cooking spray instead to save a few calories}.
- Bake at 400 degrees for 30 to 40 minutes or until chicken is cooked through and bacon is nice and brown and crispy.

***Also great on the grill! Honestly I've never baked it in the oven. And it turns out delicious!*

Taco Bar

Christie Bliss – Highport Marina

2-3 lbs. of ground beef
2 envelopes taco seasoning
Small can of tomato sauce if desired
Container of shredded lettuce
Container of chopped onion
Pkg. of shredded cheese
Chopped cilantro
Limes cut into 1/8's
Boxed Taco Shells (or if you like soft tacos, prepare as below)

- Brown the ground beef and drain; add the taco seasoning and tomato sauce with about a 1/2 cup water and simmer for 30 minutes. Cool and put into a large plastic bowl with a lid and refrigerate until you're heading to the boat. Keep all ingredients refrigerated until ready to prepare your meal.
- To prepare, simply warm the meat in the microwave and open the containers of condiments and taco shells. EASY EASY!!!

Mom's Soft Taco Shells

(These are best made in a skillet just before serving, but can be prepared ahead of time and reheated for 15 seconds in the microwave.)

1 large pkg. (25-35) Corn Tortillas.

- Use a small skillet with 1/2" of vegetable oil. Heat oil until a tortilla sizzles when it touches the oil. Place one tortilla at a time into the heated oil. It will begin to puff, which is ok, after about 5 seconds you will use tongs to immediately fold the tortilla in 1/2, then flip and fry about 5 seconds. Take out and drain on paper towels - salt shells if desired before serving with meat, cheese and condiments.

Taco Burgers

Sharon DuBose – Highport Marina

1 lb ground beef
1 package taco seasoning
2 tablespoons grated onion
1 tablespoon Worcestershire sauce
Salt and black pepper
1 cup crushed corn chips
Cheddar jack cheese slices
Hamburger buns
Lettuce, tomato, guacamole, sour cream and/or salsa for topping

- Combine the ground beef, taco seasoning, grated onion and Worcestershire sauce. Season with salt and pepper. Mix in the crushed corn chips. Shape into patties.
- Place the patties on the grill over medium heat. Close grill and cook, turning once, until desired doneness – about 10 minutes for medium.
- Top each patty with cheese and cook just until the cheese melts.
- Layer buns with sour cream, a patty, lettuce, tomato, guacamole and salsa.

DIG IN!

Sides



Bacon Wrapped Green Beans

Debbie Rome – Highport Marina

4-6 cans whole green beans

1 pkg. of bacon (cut each slice in half)

½ cup brown sugar

½ cup margarine

- Preheat oven to 350.
- Drain beans. Get a bundle of beans (around 8), wrap ½ slice of bacon around each bundle.
- Lay each bundle wrap side down in a baking pan. Do not overlap.
- Melt margarine and add 1 tablespoon brown sugar. (Sometimes I add 1 tablespoon of teriyaki sauce or Worcestershire sauce to butter mixture.) Pour over bean bundles.
- Bake until bacon is done (approximately 30 minutes).

Cajun Corn on the Cob

Griff Odgers – ZI Dock (ZI-11)

“You will never eat corn on the cob with butter, salt and pepper again. Ayyyyeeee!!!!”

You pick the number of un-shucked ears of corn on the cob you want.

- Place the un-shucked ears in a large bowl or ice chest big enough to hold them all. Cover the ears of corn with salt water
- Let soak for a minimum of 2 hours
- Using a charcoal or gas grill, heat the grill until hot
- Place the ears of corn on the grill for approximately 20 to 30 minutes, turning every 5 minutes. (The husk will turn brown and the outer layers may burn. That is ok!)
- Once the corn is done, remove it from the grill
- Grab the silk ends and peel back exposing the corn on the cob.
- The husk will remove very easily.

Here is where you will experience the best corn on the cob you have ever had:

- Take Hellman's Mayonnaise and spread it all over the corn cob
- Then sprinkle with Tony Chachere's Original Creole Seasoning

Cajun Cornbread Dressing (Stuffing)

William Seaver – Island Bar & Grill

4 cups cornbread, crumbled. Made from your favorite recipe.

2 ¼ cups white bread, torn into 1 inch pieces (used day-old bread or stale bread)

2 ½ cups chicken broth

1 ½ cups celery, minced

¾ cup onion, minced

¼ cup butter, melted

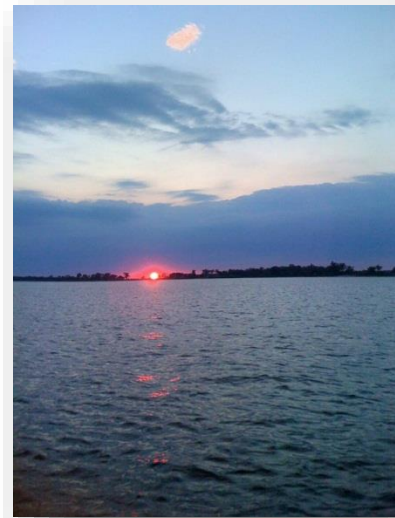
3 Tablespoons vegetable oil

2 teaspoons rubbed sage

¾ teaspoon Lawry's seasoning salt

¾ teaspoon black pepper

3 eggs, extra large



- In large bowl, combine breads and broth; mix well and let stand for 15 minutes.
- Preheat oven to 375°F and lightly spray or grease a 2-quart casserole dish.
- Add celery, onion, butter, oil, sage, seasoned salt, and pepper to bread mixture. Toss lightly to coat evenly.
- In small bowl, beat eggs until foamy.
- Fold into bread mixture.
- Transfer to prepared casserole dish.
- Bake 50 to 65 minutes or until top is golden brown.

Serves 6

Grilled Potatoes

Jacque VanHooser, Highport Marina

“If you like something other than baked potatoes with your barbecue or grilled food, this one is an easy one. Also, if you want to serve at the same time as your meat, be sure to start this about 10 to 15 minutes before you start cooking your meat. It takes longer for the potatoes to cook than your meat. Do not put on the hottest part of your grill to cook.”

Place on the grill with the aluminum foil folds on top. (You can always push to the side of your grill to stay warm, if it does get done too quickly).

Following is the recipe for one serving and you may multiply it by the number of guests you have:

- 1 square aluminum foil.
- Spread soft margarine (or butter if you prefer) in middle area of the aluminum foil square. (Please don't go all the way out to the edges).
- Cut a serving of potatoes (peeled or unpeeled, your choice), French fry style, place in the center of the square. You may use baking potatoes or red potatoes, but red potatoes take longer to cook than the baking potatoes.
- If you prefer, you may add some chopped onions, peppers, etc. Season to your choice of taste: i.e., salt, pepper, season-all.
- **VERY IMPORTANT:** To seal the aluminum foil, fold in half and fold the two sides together down to the potatoes, but leave a little room. The package expands when you grill and this gives expansion room.
- Next, fold each end and then fold toward the folded part you did at first, to be sure the package is sealed. This is important (safety first), you do not want the margarine to leak out and start a fire while you are grilling.

Be careful when you open the package for it is very hot!

AND JUST THINK, if you eat out of the aluminum foil package, **NO DISHES TO WASH!!!** Or you may wish to serve on dinner plate, but still don't have a cooking container to wash.

Enjoy!! (By the way, this is NOT a diet recipe!!)

Parmesan Poblano Cheese Grits

Kendra Kelley – ZL-12

2 cups water

1/2 teaspoon salt

1/2 cup grits

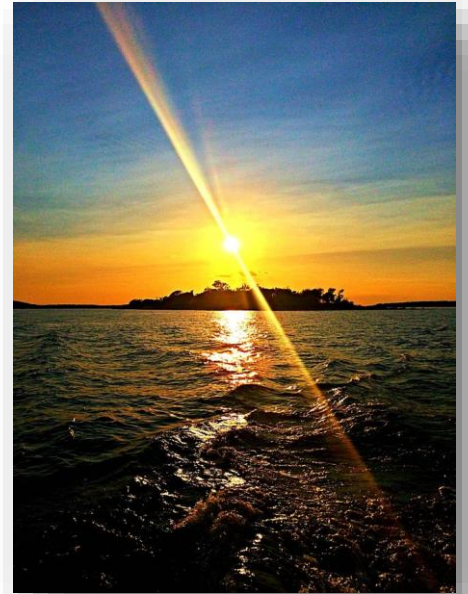
1 tablespoon finely chopped,
seeded, fresh poblano chili

1/2 stick for 1/4 cup butter

1 cup grated Parmesan Cheese

1/2 cup heavy cream

1/8 teaspoon white pepper



- In a medium saucepan, bring the water and salt to a rolling boil. Slowly stir in the grits. Reduce the heat to low. Cover the pan and cook, stirring occasionally, until thickened and smooth. 15 to 20 minutes.
- Stir in the chili, butter, cheese, cream, and white pepper. Bring to a simmer to blend flavors, 1 to 2 minutes. Serve immediately.

Scalloped Cheesy Potatoes

Kendra Kelley – ZL-12

1 can (10 3/4 ounces) condensed cream of chicken soup

2 cups shredded cheddar cheese

About 2 pounds russet potatoes, peeled and sliced thin

3/4 cup Ritz cracker crumbs crushed (about 18)

1 medium onion sliced thin

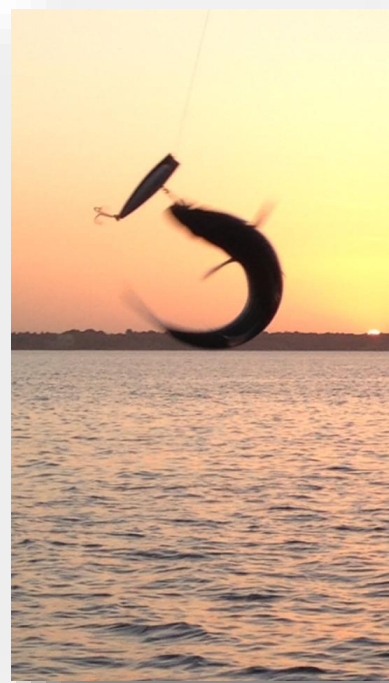
- Preheat the oven to 425. Grease a 13x9x2 inch baking dish.
- In a large bowl, stir together the soup and cheese. With a rubber spatula, fold in the potatoes and onion until thoroughly coated. Scrape into the prepared baking dish. Cover with foil.
- Bake in the 425 degree oven until the potatoes are very tender, about 40 minutes. Remove the foil. Sprinkle the top with the cracker crumbs. Bake until the top is golden brown, another 5 to 10 minutes. Let stand for 10 minutes before serving.

Makes 8 servings

Unstuffed Cabbage Rolls

Peggy White – C-18

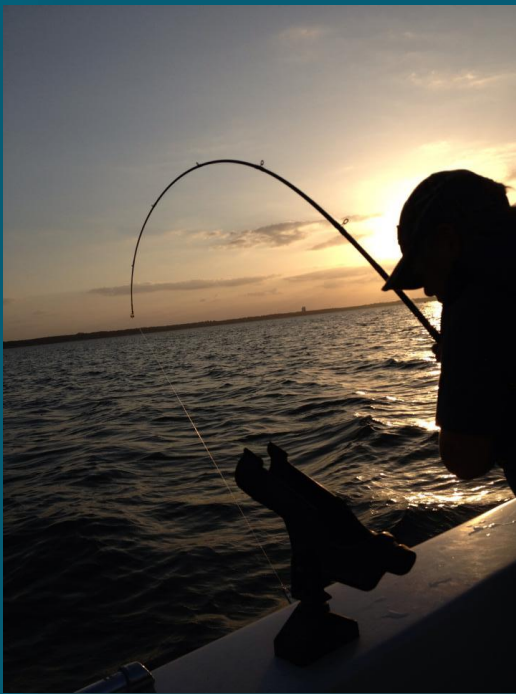
1 1/2 - 2 lbs lean ground beef
1 Tablespoon oil
1 large onion, chopped
1 clove garlic, minced
1 small cabbage, chopped
2 cans (14.5 oz each) diced tomatoes
2 cans (8 oz each) tomato sauce
1/2 cup water
1 tsp. ground black pepper
1 tsp. sea salt



- In a large skillet heat oil over medium heat. Add the ground beef and onion. Cook, stirring until ground beef is no longer pink and onion is tender. Add the garlic and continue cooking for 1 minute.
- Add the chopped cabbage, tomatoes, tomato sauce, pepper and salt. Bring to a boil. Cover and simmer until cabbage is tender, at least 30 minutes.

Serves 6 to 8.

Soups and Salads



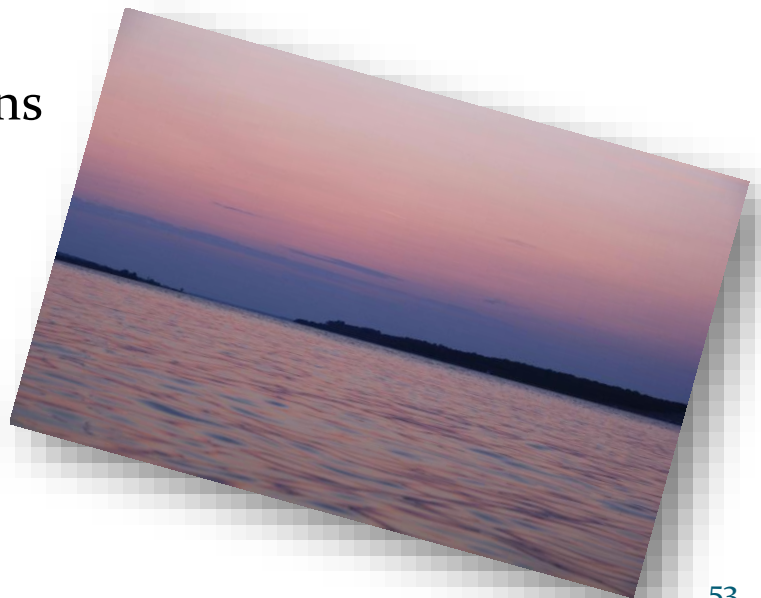
Crab or Crawfish Bisque

Marsha Cummings – Richardson, TX – W-25

- 1 pound of either!
- 2 cans cream of potato soup
- 1 can cream of mushroom soup
- 1 stick butter
- 1 pint half and half
- 1 block cream cheese
- 2 cans cream corn

- Mix all in crock pot! Low!
- Tony's seasoning
- Top with green Onions

Yum!



Potato Salad

Jacque VanHooser – Highport Marina

“This is the recipe I use for our family gatherings. Use the taste test and experiment from this recipe.”

4 quart pot of red potatoes (I cut my potatoes into little wedge type pieces ready to put into the bowl of salad. By the time I stir in the other additions, they are mixed in well and I don't have to do anymore slicing/dicing. Drain potatoes.)

In a large crock or bowl, probably 1 gallon size, mix the following:

- 6 hard-boiled eggs, chopped
- 3/4 cup chopped onion
- 1/2 cup chopped dill pickles
- 1/2 to 1 cup chopped sweet pickles
- 3 Tablespoons pickle juice (dill pickle juice is more salty than sweet. I sometimes use a little of each- whatever your preference is).
- 1/2 cup sweet pickle relish
- 3 or 4 Tablespoons Miracle Whip Salad Dressing
- Salt and Black Pepper to your family's taste

SMALLER BATCH (2-1/2 QUART BOWL)

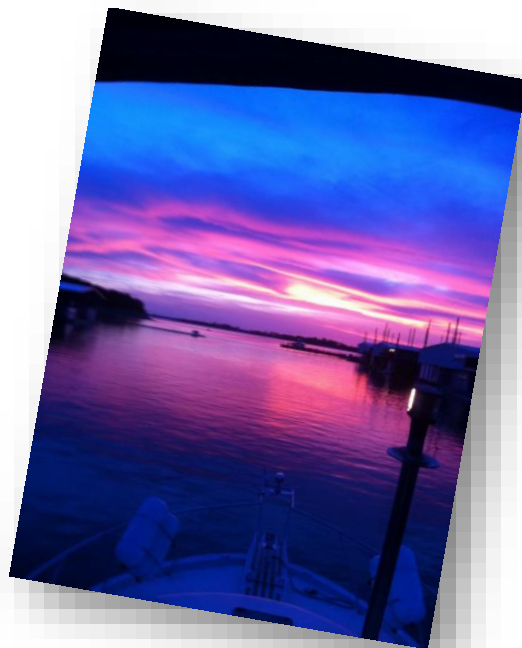
- 4 lbs. Red Potatoes
- 4 Eggs, hardboiled and chopped
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 to 1/2 cup chopped onion
- 2 Tablespoons Pickle Relish
- 2 teaspoons chopped sweet pickles
- 2 teaspoons chopped dill pickles
- 1 teaspoon pickle juice
- 1 or 2 Tablespoons Miracle Whip Salad Dressing

Other hints: If potato salad is too salty, add a pinch or two of sugar until it is satisfactory. Can use green onions to give it more color. If your family likes celery, it may be added also. The reason I use red potatoes is, they are a sweeter potato and do not go to mush like some of the white ones do and are not as starchy- just a personal preference.

Strawberry Salad

Sheila Leasure – Highport Fuel Dock

2 small pkgs. strawberry Jell-O
2 can crushed pineapple
3 mashed ripe bananas
2 cans frozen strawberries
1 cup chopped pecans
1 pint sour cream



- Dissolve 2 small packages strawberry Jell-O in 1 cup boiling water.
- Add 2 cans frozen sliced strawberries (thawed).
- Add 1 no. 2 can drained crushed pineapple, 1 cup chopped pecans, 3 mashed ripe bananas.
- Pour 1/2 mixture into dish and let chill until firm.
- Spread 1 pint sour cream or more on top of this.
- Then spoon rest of Jell-O mixture over the sour cream.
- Chill until firm.

Tabouleh Salad

Bonnie White – Whitehouse, TX – J-Dock

- 2 Bunches of fresh Italian parsley finely chopped.
- 1 Bunch of mint finely chopped.
- 6 Green onions, finely chopped (About 1 bunch)
- 4 Large tomatoes, finely chopped
- Juice of 3 lemons
- 1/3 Cup olive oil
- 1 Cup bulgur (In your supermarket, look for Near East Tabouleh Wheat Salad Mix — just toss away the seasoning packet.)
- 1 Cup water, boiled
- 1/8 Teaspoon ground black pepper
- 1/8 Teaspoon salt

- Add one cup of boiled water and one cup of bulgur in a small bowl and mix. Place a tea towel over the bowl so the steam is unable to escape. Set aside until cool.
- Finely chop the parsley, mint, spring onions and tomatoes and place them into your separate large salad bowl.
- Juice all the fresh lemons, then add olive oil, black pepper and salt to small bowl and whisk lightly then add the salad mixture. Mix well.
- Place over the cool bulgur wheat and mix well. Cover and refrigerate to melt flavors 30 minutes to an hour.
- Serve immediately.

Leftovers last for about 2 – 3 days.

Tabouli Salad

Neda Hilliard – ZJ-25

1 package dry bulgur wheat or 1 cup dry quinoa

Boiling water

4 medium or 2 large cucumbers, peeled, seeded & diced

4 large Roma or slicer tomatoes, seeded & diced

1 large or 2 small bunches green onions, thinly sliced

1 large or 2 small bunches parsley, large stems removed & chopped

2 Tbsp. minced fresh mint (optional)

½ cup lemon juice

¾ cup olive oil

2 tsp. salt, or to taste

½ tsp. freshly ground black pepper, or to taste

- Empty bulgur wheat into a bowl and completely cover with boiling water. When water is absorbed and wheat fluffs up, drain well, squeezing excess water from the wheat. If you are using quinoa, cook grains per package directions, then let cool completely.
- In a large bowl, combine wheat or quinoa, vegetables, and herbs. Mix a dressing of lemon juice, olive oil, salt & pepper. Pour over wheat mixture, stirring well; adjust lemon juice, salt & pepper to taste. If salad seems a little dry, add more lemon juice and olive oil until well moistened but not runny.

Serves 8

The OMG Spinach Salad

*H. Crew (Henson, Hart, Holloway) Recipes from
B2 DOCK – Nichols Hills, OKC*

Salad:

- Pkg. of Baby Spinach
- 1 chopped onion
- 8 slices cooked bacon
- Fresh, sliced mushrooms 1/2 cup (Optional)
- 4 hardboiled eggs, sliced

Spinach Salad Dressing:

- 3/4 cup Cider Vinegar
- 1/4 cup Cooking Oil
- 1/8 cup water
- 1 1/2 cups sugar

Shake, shake, shake!

Right before you serve salad, pour on dressing and mix!

Tortellini Olive Salad

Shelley Minnis & Cindy Davis

Pottsboro, TX – G-Dock

- 1 9 oz Package frozen cheese tortellini, cooked and drained
- 1 6 oz Can of medium size black olives, drained
- 1 7 oz Jar of manzanilla, green olives, drained
- 1 14 oz Bottle of Bernstein's Cheese Fantastico Dressing or any really good Italian dressing
- 1/4 Cup of finely grated parmesan cheese.
- 1/2 lb Hard salami, thinly sliced or cut into bite size pieces or about 4 slices cut into 1/4 in. thick slices and cubed.
- Chopped parsley and grated parmesan for garnish

- Follow directions on package of tortellini for cooking pasta al dente. Be sure not to overcook the pasta.
- Drain both types of olives
- Place the tortellini and olives in a large bowl. Add the diced hard salami.
- Add 3/4 the bottle of well shaken Cheese Fantastico Dressing
- Stir until all ingredients are well combined. Chill a few hours or overnight.
- Stir just before serving. If needed, add more dressing. Garnish with parmesan cheese and chopped parsley.
- Serve

Will keep refrigerated for 3 – 4 days.

Turkey Chili

Rick McClelland – Dallas, TX – E-24

9 lbs ground turkey (3-3 lb tubes Jenny-O at Wal-Mart)

2 each: onion, yellow sweet, coarsely chopped

1 or 2 large garlic pods, coarsely chopped

1 each green pepper, coarsely chopped

1 each red pepper, coarsely chopped

2 each habanero peppers, seeded finely chopped (use latex gloves)

2 each Serrano peppers, seeded-finely chopped (use latex gloves)

10 cans (10oz) Rotel diced tomatoes and green chilies with juice

8 cans (16 oz) black beans, drained and rinsed

3 jar / 38oz chunky salsa (I recommend Pace Medium)

1/4 cup chili powder

1/2 cup ground cumin

1/2 cup cilantro fresh

1/4 cup crushed red pepper

2 tbsp. Tajin seasoning (optional)

1/4 cup salt (Kosher or sea salt is preferred)

Drizzle extra virgin olive oil

1/2 cup per person brown or white rice, cooked

Optional Toppings:

Shredded cheese, sour cream, black olives (sliced)

- In a very large skillet, sauté onions and garlic in just a little olive oil until translucent.
- Add turkey and brown with onions and garlic. Drain off water and excess fat.
- Transfer mixture to a pot. Add all ingredients.
- Stir, cover, and simmer on low setting for 3 to 4 hours, stirring occasionally
- Serve over brown or white rice.
- Serve with optional toppings but remember this adds a lot of calories.

Watermelon Salad

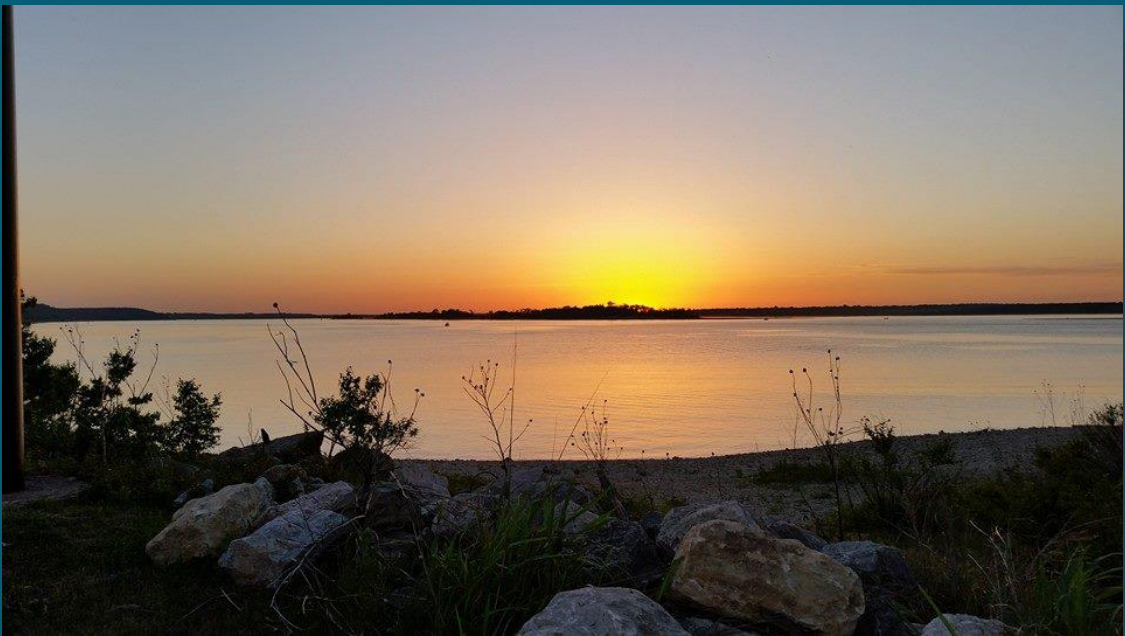
Shelley Minnis – Pottsboro, TX – G-Dock

- 1 Small red onion, sliced
- 2 Tablespoons lime juice
- 2 Tablespoons extra virgin olive oil
- 1 Seedless watermelon cut into cubes
- 1 Cup feta cheese
- 3 Baby cucumbers seeded and cut in cubes
- 1/2 Cup mint

- Combine all ingredients and serve

Enjoy at your next dock party gathering!

Desserts



Amazing Coconut Pie

Sheila Leasure – Highport Fuel Dock

2 cups milk
1/2 cup biscuit mix
1/4 cup butter
3/4 cup sugar
4 eggs
1 1/2 teaspoon vanilla



- Combine milk, sugar, biscuit mix, eggs, butter and vanilla in blender.
- Cover and blend on low speed for 3 minutes.
- Pour into greased 9 inch pie pan.
- Let stand 5 minutes, then sprinkle with coconut.
- Bake at 350 degrees for 40 min.
- Serve warm or cooled.

Banana Nut Cake

Kendra Kelley – ZL-12

½ stick butter or margarine
1 ½ cups sugar
2 eggs, separated
¼ cup buttermilk
1 teaspoon baking powder
1 ½ teaspoons baking soda
2 cups flour
1 cup mashed bananas
1 teaspoon vanilla
½ cup chopped nuts

- Cream butter and sugar and egg yolks.
- Add buttermilk and dry ingredients, then bananas and vanilla.
- Beat egg whites until stiff and fold in last with chopped nuts. (I like pecans, but walnuts may be used.)
- Bake at 350* about 30-40 minutes in 13x9x2 inch pan.
- Poke holes in cake with handle of wooden spoon. Icing should be spread on cake while still warm.

Icing:

1 banana
1/2 stick butter
1 teaspoon vanilla
1 (1 lb) box powdered sugar

- Mash banana with a little lemon juice.
- Melt butter and add vanilla.
- Add powdered sugar, mix and spread over cake.

Boozy Grilled Peaches

With Brown Butter Frozen Custard

Neda Hilliard – ZJ-25

Peaches:

- 4 large ripe freestone peaches
- 2 Tbsp. honey
- 1 Tbsp. lemon juice
- ¼ cup butter
- 1 cup brown sugar, packed
- ¼ tsp. cinnamon
- Pinch nutmeg or allspice
- ¼ cup warmed Rum or Brandy, minimum 80 proof
- ¼ cup heavy cream
- Brown Butter Frozen Custard (recipe follows)

- Halve peaches lengthwise and remove pit. Mix honey & lemon juice and brush cut peaches with mixture. Preheat electric grill to medium-high setting.
- Place peach halves on heated grill, cut side down, until nice grill marks form. Remove peach halves, let cool for a moment, then slice each half into 4 wedges.
- Melt butter in sauté pan. Add brown sugar and cinnamon, stirring until sugar slightly melts and a sauce forms. Add sliced peaches, cook for 1 minute per side. Remove pan from direct heat, then pour warmed rum or brandy over the peaches, and carefully flambé. Tilt the pan away from your face, stirring down until the flames go out. Stir in cream and serve warm peaches and sauce over a scoop of Brown Butter Frozen Custard.

Brown Butter Frozen Custard

- 1 stick (8 tablespoons) butter
- 1 cup packed brown sugar
- Pinch salt
- 8 egg yolks
- 1 tablespoon vanilla extract
- 2 1/2 cups heavy cream
- 1/2 cup whole milk

- Melt butter in a small saucepan over medium heat. Cook, swirling pan occasionally, until butter turns a deep golden color and you see dark flecks.
- Transfer to a bowl and let cool until no longer warm to the touch, about 20 minutes.

Serves 8

Chocolate Whiskey Pecan Pie

Jenny Rappaport – Dallas, TX

1 cup Light Corn Syrup

3/4 cup Light Brown Sugar (it's not the end of the world if you use dark)

4 tbsp. Melted Butter

3 Large Eggs

2 tbsp. Whiskey

1/2 tsp. Salt

2 cups of Pecan Halves

1/2 cup Semisweet Chocolate Chips

1 9-Inch Unbaked Pie Crust (not graham cracker)

- Preheat oven to 350 degrees.
- Whisk together the corn syrup, brown sugar, melted butter, eggs, whiskey and salt.
- Fold in the pecan halves and chocolate chips.
- Pour into the pie crust and bake until the center is set, but still a little wobbly - about 40 - 50 minutes.
- Let cool and serve with fresh whipped cream (if you want to give it some zip, add 1 tsp. vanilla and 1/4 tsp. cinnamon to your whipped cream as you beat it).

Cocoa Brownies

Jacque VanHooser – Highport Marina

“The original recipe was on a C&H Brown Sugar Box about 30 to 40 years ago). This makes up as quickly as a box brownie mix if you will follow the quad batch below!”

Original Recipe:

2/3 cup sifted all-purpose flour

2 eggs, unbeaten

1/3 cup cocoa (I don't use this much)

1 cup C&H Dark Brown Sugar firmly packed

1/2 teaspoon baking powder

1 teaspoon Vanilla

1/2 teaspoon salt

1/3 cup salad oil (this is cooking oil)

1 cup coarsely chopped nuts (optional) I put a pecan half on top of each square.

- Sift together flour, cocoa, baking powder, and salt; set aside.
- In mixing bowl slightly beat the eggs. Gradually stir in sugar. Add vanilla and oil and mix well. Stir in flour-cocoa mixture, then nuts.
- Spread in a greased shallow 11 x 7 pan or a 9 in. square pan.
- Bake at 350 deg. for 22 to 25 minutes.
- Cool in pan, then cut into bars or squares.
- Makes 20 to 24 fudgy brownies.

“Following is my version of this recipe as I have revised it for our family. Reasons I revised them - "ONE BATCH IS NOT ENOUGH and ours never made it to the "cool in the pan" state. I adjusted the cocoa to suit our taste. I use only C&H Brown Sugar. Great snacks for camping, traveling, freeze well.”

QUAD BATCH:

2 (9 x 13) greased pans (I spray with cooking spray coating (Pam or equivalent).

350 deg. oven for 22-25 minutes.

- Beat 8 eggs in large mixing bowl
- Add 4 cups brown sugar (I use only C&H Light or Dark)
- 4 teaspoons vanilla
- 1-1/3 cup cooking oil
- 2 teaspoons baking powder
- 2 teaspoons salt
- 1/3 cup cocoa (we don't like dark chocolate brownies)
- 2-2/3 cups flour
- Add chopped nuts to suit your taste or put 1/2 of a pecan on top of where each brownie will be cut.

IBG Fried Cheesecake

William Seaver – Island Bar & Grill

40 oz. or 2.5 lbs cream cheese

2 cups sugar

6 eggs

2 cups sour cream

4 Tablespoons flour

1 teaspoon vanilla

1 teaspoon lemon juice

Optional: fresh fruit

8 inch flour tortilla

- In large bowl, beat together cream cheese and sugar until creamy. Add eggs, one at a time, mixing well after each addition. Add sour cream, flour, vanilla, and lemon juice.
- Mix just until well blended. Do not over mix.
- Bake @ 350 approximately 25-30 min or until almost set. (NOTE: The thicker the filling in the cooking pan, the longer it will take to cook.)
- Cool completely on wire cooling rack. Refrigerate at least 2 hours.
- Scoop approximately 4-5 ounces into each 8 inch flour tortilla and roll into the shape of a burrito, making sure to fold in each end so filling does not leak during cooking process.
- Freeze each rolled cheesecake overnight.
- Fry @350 for approximately 7 minutes.

Ice Cream Dessert

Debbie Rome – Highport Marina

- 2 boxes ice cream sandwiches
- 1 jar each of chocolate and caramel syrup
- 1 large Cool Whip
- 3-4 Heath bars (crushed)

- Layer bottom of pan with ice cream sandwiches.
- Pour $\frac{3}{4}$ jar of chocolate, then layer $\frac{1}{2}$ of Cool Whip and $\frac{1}{2}$ of the crushed Heath bars.
- Repeat layers with Cool Whip and candy on top (so that caramel syrup is on the 2nd layer).
- Freeze.

Not Yo Mama's Banana Pudding

Steve and Deb Hass – W21

- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) container frozen whipped topping thawed, or equal amount sweetened whipped cream
- 2 bags Pepperidge Farm Chessmen cookies
- 6 to 8 bananas, sliced
- 2 cups milk
- 1 (5-ounce) box instant French vanilla pudding
- 1 (8-ounce) package cream cheese, softened

- Line the bottom of a 13 by 9 by 2-inch dish with 1 bag of cookies and layer bananas on top.
- In a bowl, combine the milk and pudding mix and blend well using a handheld electric mixer.
- Using another bowl, combine the cream cheese and condensed milk together and mix until smooth.
- Fold the whipped topping into the cream cheese mixture.
- Add the cream cheese mixture to the pudding mixture and stir until well blended.
- Pour the mixture over the cookies and bananas and cover with the remaining cookies.
- Refrigerate until ready to serve.

Orange Slice Cookies

Kendra Kelley – ZL-12

1 cup sugar
1 cup packed brown sugar
1 cup shortening
2 eggs
1 teaspoon vanilla
2 cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 cups quick cooking oatmeal
2 cups candy orange slices, chopped
1 cup flaked coconut

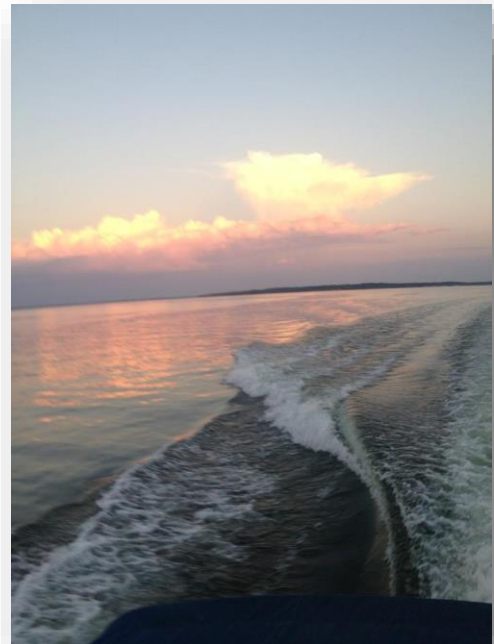
- In a large bowl, cream sugars and shortening till fluffy. Add eggs and vanilla. Beat well.
- Stir together flour, baking powder, baking soda, and salt. Stir into creamed mixture.
- Stir in oats, candy, and coconut.
- Using about 1 tablespoon of mixture for each, roll into 1 inch balls.
- Place on a greased cookie sheet. Bake at 350* for 10-12 minutes or until lightly browned.

Makes 6 dozen.

Perfect S'more Cookies

Shelley Minnis – Pottsboro, TX – G-Dock

10 Tablespoon unsalted butter, softened
1/2 Cup plus 2 tablespoons brown sugar
1/2 Cup plus 1 tablespoon granulated sugar
1 Egg
1 Teaspoon vanilla
1 & 3/4 Cup cake mix or all purpose flour
1/2 Teaspoon plus 1/8 teaspoon baking soda
3/4 Teaspoon baking powder
3/4 Teaspoon coarse sea salt
1 Cup mini Hershey's chocolate kisses
1/2 Cup crushed graham crackers
1 Cup mini marshmallows



- In a large bowl, cream butter and sugar.
- Mix in egg and vanilla. Follow by adding the flour, baking soda, baking powder and salt. Mix until combined and smooth.
- Stir in Chocolate kisses, mini marshmallows and crushed graham crackers by hand.
- Cover and chill for 24 hrs.
- Preheat oven to 350.
- Scoop dough to golf ball size balls. Press the marshmallows to the inside...and make sure that they are not on the bottom of the cookie dough...as they might stick.
- Bake 13-15 min.
- Cool on a rack for 5 min.
- Store in an airtight container...and then take on your boating picnic!

Makes 2 dozen.