

Sausage Stuffed Jalapeno's Recipe



Ingredients

1/2 lb Regular Pork Sausage
1/2 lb Hot Pork Sausage
1 packages Cream Cheese (soften)
1 cup Shredded Parmesan cheese (4oz)
20 large Jalapeños peppers, halved

Method:

Cut jalapeños in half and remove seeds

In a skillet, cook the over medium heat until no longer pink; drain.

In a small bowl, combine the cream cheese and Parmesan cheese; fold in sausage.

Spoon about 1 Tbsp, into each half. Place on an ungreased cookie sheet and bake at 425° for 15-20 minutes or until filling is lightly browned and bubbly.

Rice Pudding

Ingredients:

2 quarts	Whole Milk
3/4 cup	Long Grain Rice
3	Eggs
1/2 cup	White Sugar
1 cup	Whole Milk
1 tsp	Vanilla Extract
1 Tblsp	Ground Cinnamon

Directions:

1. Pour 2 quarts milk into a large saucepan and bring to a boil over medium heat. Reduce heat to low, then mix in rice and simmer uncovered for 20 minutes, stirring frequently and skimming surface of milk as needed.
2. In a medium bowl, whisk together eggs, sugar, milk, and vanilla extract. Slowly pour into rice mixture while stirring vigorously. Allow mixture to boil and thicken, approximately 10 minutes, while stirring constantly.
3. Remove from heat and stir in raisins. Pour mixture into a 9x13 pan and sprinkle cinnamon over top. Allow to cool uncovered in refrigerator for a few hours, until pudding is chilled and firm. Cover with plastic wrap when cool.

Dirty Rice

Ingredients:

1 Tbl	Vegetable Oil
8 oz	Ground Pork
1 med	Onion Chopped
1 rib	Celery Chopped
1	Bell Pepper Chopped
3 clove	Garlic Minced
4 oz	Chicken Livers Chopped
1/4 tsp	Cayenne Pepper
1/4 tsp	Thyme
2 1/4 c	Chicken Broth
2	Bay Leaves
1 1/2 c	Rice

1. Heat oil in Dutch oven over medium heat until shimmering. Add pork and cook until browned, about 5 minutes. Stir in onion, celery, and bell pepper and cook until softened, about 10 minutes. Add garlic, chicken livers, thyme, cayenne, and 1 teaspoon salt and cook until browned, 3 to 5 minutes. Transfer to fine-mesh strainer set over bowl and cover with foil.

2. Increase heat to high and add chicken broth, bay leaves, and rice to empty pot. Scrape bottom of pot with wooden spoon to remove browned bits. Bring to boil, reduce heat to low, cover, and cook until rice is tender, 15 to 17 minutes. Remove from heat, discard bay leaves, and fluff rice with fork. Gently stir in drained meat and vegetable mixture (discarding any accumulated juices) and sprinkle with scallions. Serve immediately.

ButterMilk Pie

Ingredients:

1/2 cup butter or 1/2 cup margarine, melted

1 1/2 cups sugar

3 tablespoons flour

3 eggs, beaten

1 pinch salt

1 teaspoon vanilla

1 cup buttermilk

1 deep dish pie shell

Method:

Preheat oven to 400°F.

Beat the butter and sugar together until light.

Add the eggs and beat; then beat in vanilla.

Sift the dry ingredients together and add to the batter alternatively with the buttermilk; beat until smooth.

Pour into a deep dish pie shell and bake at 400F for 10 minutes, reduce heat to 350F and bake for 50-60 additional minutes.

Pie should turn a nice golden brown and a knife inserted should come out clean.

Pie Shell

Ingredients

- 3 ounces (6 tablespoons) butter, chilled
- 1 ounce (2 tablespoons) lard, chilled
- 6 ounces (approximately 1 cup) all-purpose flour, plus extra for rolling dough
- 1/2 teaspoon table salt
- 1/4 cup ice water, in spritz bottle
- Approximately 32 ounces of dried beans, for blind baking

Directions

Place butter and lard in freezer for 15 minutes. When ready to use, remove and cut both into small pieces.

In the bowl of a food processor, combine flour and salt by pulsing 3 to 4 times. Add butter and pulse 5 to 6 times until texture looks mealy. Add lard and pulse another 3 to 4 times. Remove lid of food processor and spritz surface of mixture thoroughly with water. Replace lid and pulse 5 times. Add more water and pulse again until mixture holds together when squeezed. Place mixture in large zip-top bag, squeeze together until it forms a ball, and then press into a rounded disk and refrigerate for 30 minutes.

Preheat oven to 425 degrees F.

Place 2 metal pie pans in the refrigerator to chill.

Remove dough from refrigerator. Cut along 2 sides of the plastic bag, open bag to expose dough, and sprinkle both sides with flour. Cover again with plastic and roll out with a rolling pin to a 10 to 11-inch circle. Open plastic again and sprinkle top of dough with flour. Remove pie pans from refrigerator and set first pan on top of dough. Turn everything upside down and peel plastic from bottom of dough. Place second pan upside down on top of dough and flip again. Remove first pan from atop dough. Trim edges if necessary, leaving an edge for meringue to adhere to. Poke holes in dough and place in refrigerator for 15 minutes.

Place a large piece of parchment paper on top of dough and fill with dry beans. Press beans into edges of dough and bake in the oven for 10 minutes. Remove parchment and beans and continue baking until golden in color, approximately 10 to 15 minutes longer. Remove from oven and place on cooling rack. Let cool completely before filling.

ButterNut Squash

(Baked)

Cook 1 h 30 m

Preheat oven to 350 degrees F (175 degrees C).

Place squash, cut sides down, in a 9x13 baking dish. Pour water into dish around squash halves.

Bake in the preheated oven until tender and easily pierced with a fork, about 1 1/2 hours. Carefully remove the skin with a fork; it should be very easy to remove. Top squash halves with butter and season with salt and pepper to taste.

(Roasted)

Preheat oven to 350 degrees F (175 degrees C).

Peel and cube Squash (1 1/2" cubes)

In mixing bowl combine

Olive Oil

Black Pepper

Cajun Seasoning (Tony's)

Toss Squash Cubes until evenly coated

Layer a cookie sheet with parchment and evenly distribute cubes.

Roast in Oven for approximately 35 minutes.

(soft enough to easily pierce with a fork NOT mushy)

Remove and serve

BEIGNETS

Makes 30

Like many delicious treats, this preparation takes a bit of time and planning. You can speed up the process of proofing the dough if you leave the dough covered at room temperature for an hour or so, instead of letting it rest in the refrigerator overnight.

1 cup lukewarm milk, about 110°
½ cup granulated sugar
1 package dry yeast
4 cups all-purpose flour
½ cup melted butter
½ teaspoon salt
½ teaspoon vanilla extract
4–6 cups canola oil
1 cup powdered sugar

1. Pour the warm milk into a large bowl. Mix 1 tablespoon of the granulated sugar, the yeast, and a heaping tablespoon of the flour into the milk, mixing with a whisk, until both the sugar and the yeast have dissolved.
2. Once bubbles have developed on the surface of the milk and it begins to foam, whisk in the butter, salt, and vanilla. Add the remaining flour and sugar, folding them into the wet ingredients with a large rubber spatula. Knead the dough by hand in the bowl for about 5 minutes, then cover the bowl with plastic wrap and refrigerate the dough for 6–8 hours.
3. Remove the dough from the refrigerator and roll out on a floured surface to a thickness of ¼ inch. Cut into 2-inch squares, cover loosely with plastic wrap, and allow the beignets rise for about an hour.
4. Heat the oil in a large deep skillet over high heat until it reaches 350°. Use a candy thermometer to check temperature. Fry the beignets in small batches in the hot oil, turning them every 30 seconds or so with tongs, until golden brown all over. Use tongs to remove beignets from the oil and drain on paper towels. Put the powdered sugar into a fine-mesh strainer and dust the warm beignets generously with the sugar.

Excerpt From: John Besh. "My New Orleans." iBooks.