



Rich's Chile con Queso

3 cups shredded Longhorn Jack Cheese
1 cups heavy cream
 $\frac{3}{4}$ cup salsa

Combine cheese, cream and salsa over medium heat. Stir until the cheese is completely melted.



Josh's Super Surprise Soup

- 1 Banana
 - ½ cups rice cereal
 - 1 Sweet Potato
 - ¼ Avocado
 - 1 Zoe
- As many other toys that you can find to chew on.

1. Find as many as the above ingredients, put in a pot and shake and cover.
2. Wait for some un-expected Tarr family member to open pot.
3. Shout "You've been Zoe-ied"
4. Eat everything else (or spread it all over your face)



Big Fat Greek Salad

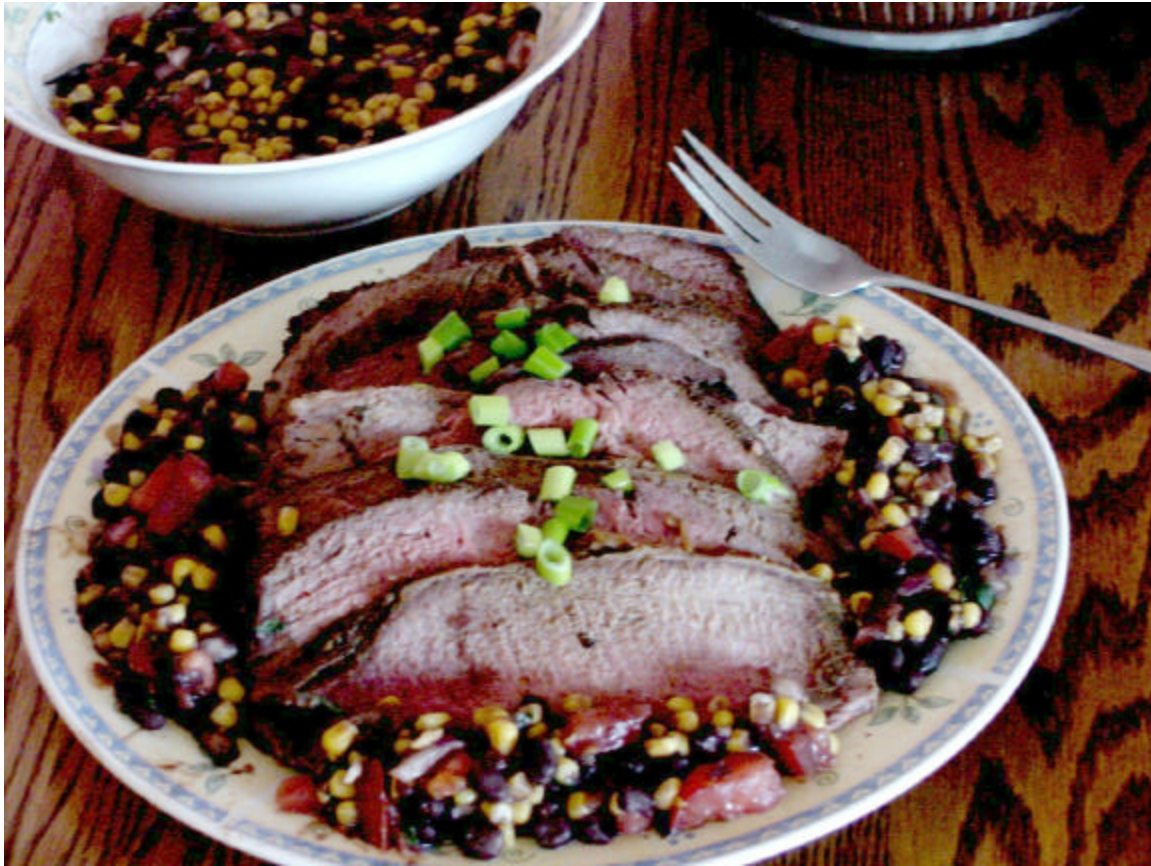
- 5 cups red or green leaf lettuce
- 3 cups spinach
- 1 cup crumbled feta cheese
- 1 cup sliced red onions
- 1 can (15 oz) black or Greek olives
- 1-1/2 cups grape tomatoes
- 1 cucumber, thinly sliced

Tear lettuce and spinach into bite size pieces and rinse in ice-cold water. Toss with remaining ingredients or layer them on top.

Lemon Dressing

- ½ cup olive oil
- ½ cup vegetable oil
- ¼ cup lemon juice
- 3 tbsp. Dijon mustard
- ½ tsp. Salt
- 1 tsp. fresh ground black pepper
- ½ tsp. ground dried basil
- 1/3 cup white sugar
- Pinch of garlic/onion powder
- ¼ cup parmesan cheese

Mix all ingredients in a container with a tight lid and shake for about 30 seconds.



Spicy Beef and Black Bean Salsa

- 2-3 lbs. Harris Ranch tri-tip roast
- 1 15 oz. can black beans, rinsed, drained
- 1 cup of chopped corn
- 1 medium tomato, chopped
- 1 small red onion, finely chopped
- 3 tbsp. fresh cilantro, chopped

Seasoning:

- 1 tbsp. Hot chili powder
- 1 tbsp. ground cumin
- 1 tsp. salt
- 1/2 tsp. ground red pepper
- 1 tsp garlic salt

Preparation:

Combine seasoning ingredients and reserve 2 tablespoons for salsa. Trim fat from roast. Press remaining seasoning mixture firmly and evenly into surface of roast. Place roast on grill over medium coals. Grill approximately 30 to 35 minutes for rare to medium doneness, turning occasionally. Meanwhile, in medium bowl, combine beans, tomato, onion, chopped cilantro and reserved seasoning mixture. Mix until blended. Carve roast across grain into slices and serve with black bean salsa. Serves 4-6.



Coconut Fried Shrimp with Jasmine Rice and Mango Salsa

- 1 pound medium shrimp
- ½ cup all-purpose flour
- 1 teaspoon salt
- ½ teaspoon baking powder
- ¼ teaspoon ground red pepper
- ½ cup orange juice
- ½ cup milk
- 1 large egg
- 1 ½ cups unsweetened dried coconut
- ½ cup dry unseasoned breadcrumbs
- 3 cups vegetable oil
- Jasmine Rice
- Mango Salsa

1. Shell and devein the shrimp leaving the tail on.
2. Stir flour, salt, baking powder and ground pepper together in a large bowl.
3. Whisk orange juice, milk, and egg into the flour mixture.
4. Add shrimp and let stand for 30 minutes.
5. Heat oil in a deep fryer or deep, heavy pot to 365 degrees.
6. Combine coconut and bread crumbs and place them in shallow dish. Remove shrimp from batter 1 at a time, and press them into the coconut mixture.
7. Fry shrimp in small batches turning twice to ensure they are golden brown and crispy, about 4 minute total. Remove the shrimp and let them drain on paper towels.
8. Serve over rice with mango salsa.



JUSTIN EGGS

Makes 1 dozen filled egg halves

If all of your egg white halves are in perfect shape, discard two. During testing we found it usual for a couple to rip at least slightly, which worked out well because it meant the remaining whites were very well stuffed. If you have a pastry bag, you can use it to fill the eggs with a large open-star tip or a large plain tip. If not, spoon the yolk mixture into a sealable plastic bag. Snip a small piece from one corner of the bag and then gently squeeze the filling through the hole into the egg halves.

7 large eggs, cold
3/4 teaspoon grainy mustard
3 tablespoons mayonnaise
1 1/2 teaspoons cider vinegar (or vinegar of your choice)
1/4 teaspoon Worcestershire sauce
Salt and ground black pepper

1. Place eggs in medium saucepan, cover with 1 inch of water, and bring to boil over high heat. Remove pan from heat, cover, and let stand 10 minutes. Meanwhile, fill medium bowl with 1 quart cold water and about 14 ice cubes (one tray). Transfer eggs to ice water with slotted spoon; let sit 5 minutes.

2. Peel eggs and slice each in half lengthwise with paring knife. Remove yolks to small bowl. Arrange whites on serving platter, discarding two worst-looking halves. Mash yolks with fork until no large lumps remain. Add mustard, mayonnaise, vinegar, Worcestershire, and salt and pepper to taste; mix with rubber spatula, mashing mixture against side of bowl until smooth.

3. Fit pastry bag with large open-star tip. Fill bag with yolk mixture, twisting top of pastry bag to help push mixture toward tip of bag. Pipe yolk mixture into egg white halves, mounding filling about 1/2 inch above flat surface of whites. Serve immediately.



Rob's Burgers & Fries

(Makes 6 burgers)

Ingredients

3 lb. Ground Beef
6 Eggs
6 Slices of American Cheese
Bacon Grease
Parsley Flakes
2-3 Cloves Fresh Garlic
McCormick Montreal Steak Seasoning
5 lbs. Potatoes
Vegetable Oil

Equipment

Grill

Frying pan
French Fry Slicer
Deep Fryer
Hamburger Patty Maker
Round Cookie Cutter
Hamburger Flipper

Directions

Fry up some bacon real nice. Set the grease aside, you will need it later. You can either keep the bacon for later, or eat it now, it's your choice. Next Heat up the Deep Fryer with the Vegetable Oil (amount will vary depending on fryer) and slice potatoes with French Fry slicer (I suppose a knife would do). Fry potatoes in fryer until golden brown and floating at the top. Let cool, and then fry again.

Mix burger meat with garlic, parsley, and steak seasoning to taste and form 6 patties with hamburger patty maker (or your hands). Grill burgers to near perfection.

Heat bacon grease in frying pan. Place round cookie cutter in pan and drop in one egg. Spoon grease over eggs. Repeat this for each egg.

Add cheese to burgers. Finish grilling burgers to perfection. Place burgers on buns, add egg to burgers, top as desired.

Eat.



Lloyd's Southwest Chicken Stacks

These stacks are made using Mashed Potatoes with Asadero Cheese and Pablano Mashed potatoes, Southwest Corn Bake and Orange glazed chicken. Reheat the potatoes, corn and chicken. To assemble start with a scoop of mashed potatoes in the center of the plate. Add a circle cut out of the corn bake and then top with a round of the Orange Glazed Chicken. Complete the stack by inserting a sprig of rosemary in the center, sprinkle with green onion tops and drizzle with 2-3 tablespoons of Chipotle Orange sauce.

Mashed Potatoes with Asadero Cheese and Poblano Chilies

6 SERVINGS

- 2 large fresh poblano chilies* (about 8 ounces)
- 3 pounds russet potatoes, peeled, cut into 1-inch pieces
- ½ cup whole milk, warmed
- ¼ cup (½ stick) butter
- 1 cup (packed) coarsely grated Asadero (substitute Monterey Jack) cheese

Char poblano chilies directly over gas flame or in broiler until blackened on all sides. Enclose in paper bag; let stand 10 minutes. Peel, seed, and chop chilies.

Cook potatoes in large pot of boiling salted water until tender, about 18 minutes. Drain potatoes; return to same pot. Add milk and butter and mash potatoes well. Mix in cheese and chilies.

Season to taste with salt and pepper. (Can be made 2 hours ahead. Let stand at room temperature. Stir over medium-low heat to rewarm before continuing.) transfer potatoes to bowl and serve.

*Fresh green chilies, often called pasillas; available at Latin American markets and some supermarkets.

Caramelized Corn with Onions and Red Bell Peppers

6 SERVINGS

- 3 cups fresh corn kernels (cut from 4 medium ears) or one 16-ounce package frozen, thawed, drained
- 2 tablespoons olive oil
- 2 red bell peppers, chopped
- ½ cup chopped onion
- 1 garlic clove, chopped
- ½ teaspoon chili powder

- 3 eggs
- 1 C. whipping cream
- 1/2 C. butter or margarine, melted
- 2 T. sugar
- 4 1/2 t. all purpose flour
- 1 t. baking powder
- 1/2 t. salt
- 1/4 t. pepper

Heat large nonstick skillet over medium-high heat. Add corn; stir until beginning to dry and slightly brown, about 8 minutes. Transfer to small bowl. Add oil to skillet. Heat over medium-high heat. Add bell peppers, onion, and garlic. Sauté until peppers are tender, about 8 minutes. Mix in chili powder.

In a large bowl, beat the eggs and cream. Add the corn, onions, peppers and butter. Combine the remaining ingredients; stir into corn mixture. Pour into a greased 1 1/2 quart baking dish. Bake, uncovered, at 350 for 45-55 minutes or until set and golden brown. Yield: 4-6 servings If using for stacks bake in a dish large enough so that the mixture is only about 3/4 inches deep. Cool and cut into circles using a 3 inch circle cutter.

Glazed Chicken with Orange Chipotle Sauce

Serves 8

Ingredients

Chicken:

1 tablespoon unsalted butter
1 tablespoon olive oil
8 boneless, skinless chicken breasts
Salt and freshly ground pepper to taste
3 tablespoons soy sauce
2 tablespoons orange marmalade

Orange Chipotle Sauce:

1 tablespoon olive oil
1/4 cup finely chopped red onion
1 tablespoon finely chopped garlic
1 cup fresh orange juice
1 cup chicken stock
1/4 cup soy sauce
2 tablespoons orange marmalade
2 chipotle chiles in adobo sauce, finely chopped
2 tablespoons unsalted butter
Salt and freshly ground pepper to taste

Garnish:

1/2 cup finely chopped green onions, tops included

Procedure

For the chicken: Melt the butter and olive oil in a large non-stick skillet over medium heat. Season the chicken breasts with salt and pepper and add to the skillet. Cook until browned on both sides, about 5 minutes, and cook until chicken is no longer pink in the center, another 4 to 5 minutes. Add soy sauce and marmalade to the skillet and stir to glaze the chicken. Keep warm until sauce is finished.

For the sauce: In a medium saucepan, heat the olive oil and add red onion; sauté until softened, about 5 minutes. Add garlic and cook for 1 minute more. Add orange juice, chicken stock, soy sauce and orange marmalade. Bring to a boil and cook until reduced by half, about 10 minutes. Stir in the chipotle chiles and cook another minute. Reduce heat to low and stir in the butter, 1 tablespoon at a time. Season to taste with salt and pepper.

If making the stacks cool slightly and cut with the same cutter used for the corn.



Molten Chocolate Cakes

- 6 Tablespoons unsalted butter, room temperature plus more for ring molds.
 - 12 ounces semisweet chocolate
 - 5 large eggs, separated
 - 10 tablespoons sugar
 - ½ teaspoon pure vanilla extract
 - 6 Chocolate Truffles (recipe follows)
 - Earl Grey Ice Cream (recipe follows)
1. Butter 6 ring molds measuring 2 1/2 inches high and 2 3/4 inches in diameter. Place on baking sheet lined with parchment paper, and set aside.
 2. Place the chocolate and butter in a medium heat-proof bowl set over a pan of simmering water, and heat until melted. Stir mixture to combine.
 3. Combine the egg yolks and 6 tablespoons of sugar in a large bowl, and whisk until the mixture is pale yellow and thick, 3-5 minutes. Stir in vanilla extract. Add the chocolate mixture to egg-yolk mixture, and stir to combine,
 4. Place the egg whites in the bowl of an electric mixer fitted with the whisk attachment, and beat until frothy. Add the remaining 4 tablespoons of sugar and whisk until stiff peaks form. Fold egg white mixture into chocolate mixture.
 5. Spoon about ¼ cup batter into each ring, and place a truffle in the center of each. Spoon the remaining batter over the truffles and place in the freezer to set, at least 1 hour.

6. Preheat oven to 350. Transfer the baking sheet with the filled ring molds to the oven, and bake cakes for 20 to 25 minutes, or until sides are set but center is still soft. Using a thin spatula, carefully transfer the cakes (still in ring molds) to a serving plate. Lift the ring molds, and remove them. Serve the cakes warm with Earl Grey ice cream and garnish with chocolate curls if desired.

Chocolate Truffles

- 2/3 cup heavy cream
- 8 ounces Semisweet Chocolate chopped (we used Scharffen Berger)

1. Heat cream in a heavy saucepan until it just begins to boil. Remove from heat and allow to cool at room temperature. While cream is cooking, melt chopped chocolate in a double boiler or in a bowl in a water bath. Remove chocolate from heat.
2. Pour cream into melted chocolate, stirring continuously with a wire whisk so that cream is completely incorporated. The mixture should be smooth and shiny. Loosely cover bowl with plastic wrap. Ganache can either be cooled at room temperature or refrigerated until it reaches desired consistency.
3. Ganache is ready when it retains its shape when spooned with a melon baller. We recommend centers about $\frac{3}{4}$ in diameter.

Earl Grey Ice Cream

- 8 large egg yolks
- $\frac{1}{2}$ cup sugar
- 2 cups milk
- 2 cups heavy cream
- 4 Earl Grey tea bags

1. Prepare an ice bath, and set aside. Combine the egg yolks and sugar in the bowl of an electric mixer fitted with the whisk attachment, and beat until pale yellow and very thick, 3 to 5 minutes.
2. Place the milk cream, and tea bags in a medium saucepan and bring mixture to a boil. Remove from heat; cover and let steep for 10 minutes. Remove the tea bags, and return the mixture to a boil. Gradually pour half of the milk mixture into the egg-yolk mixture, whisking constantly. Return the combined mixture to the saucepan.
3. Cook combined mixture over medium-low heat, whisking constantly until thick enough to coat the back of a spoon. Strain the mixture into a bowl set in the ice bath, and chill completely. Freeze in an ice-cream maker, according to the manufacturer's instructions, until the ice cream to a metal loaf pan, cover with plastic wrap, and freeze until firm, at least 2 hours.



HUMMINGBIRD CAKE

Makes 1 nine-inch layer cake

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup (2 sticks) unsalted butter, melted and cooled
2 teaspoons pure vanilla extract
2 cups sugar
3 large eggs
2 cups mashed ripe banana (about 3 large)
1 8-ounce can crushed pineapple, drained
1 cup chopped walnuts or pecans
1 cup unsweetened desiccated coconut
Cream Cheese Frosting (recipe follows)
Dried Pineapple Flowers (recipe follows)

1. Preheat the oven to 350°. Butter two 9-by-2-inch round cake pans. Line the bottom of pans with parchment paper. Butter the paper and dust pans with flour, tapping out any excess; set pans aside. Whisk together flour, baking soda, cinnamon, and salt into a medium bowl; set aside.

2. Place butter, vanilla, and sugar in the bowl of an electric mixer fitted with the paddle attachment. Beat until well combined, about 2 minutes. Add eggs, one at a time, beating to

combine after each addition. Continue beating until mixture is fluffy and pale yellow.

3. In a medium bowl, stir together, banana, pineapple, walnuts, and coconut. Add to egg mixture; beat to combine. Add flour mixture; blend well.

4. Divide mixture between prepared pans. Bake until golden brown, and a cake tester inserted in the center comes out clean, 30 to 40 minutes, rotating pans halfway through baking.

5. Transfer pans to a baking rack to cool. Let pans cool 15 minutes before unmolding. Loosen sides with a small metal spatula or a paring knife, and invert onto greased wire racks. To prevent layers from splitting, invert again, so tops are up. Cool completely before assembling cake or wrapping airtight to freeze cake for later.

6. Using a serrated knife, trim the top of one layer (It is ok if the second layer is a bit rounded, for it becomes the top of the cake).

7. To assemble, place trimmed layer on serving platter. Spread the top with 1/4-inch layer of frosting. Top with the untrimmed top layer. Lightly coat the assembled cake with a thin layer of frosting to protect against crumbs in the frosting. Finish with remaining frosting. Decorate with dried pineapple flowers, if desired. Serve immediately, or keep refrigerated until ready to serve.

CREAM CHEESE FROSTING FOR HUMMINGBIRD CAKE

Makes 6 cups (enough for 1 9-inch layer cake)

1 pound cream cheese, room temperature
2 teaspoons pure vanilla extract
1/2 pound (2 sticks) unsalted butter, room temperature
2 boxes confectioners' sugar (1 pound each)

1. In the bowl of an electric mixer fitted with the paddle attachment, combine cream cheese and vanilla. Beat until light and creamy, about 2 minutes. With the machine running, gradually add butter until it is all incorporated.

2. With the mixer on low speed, gradually add the sugar, beating until well combined. Use immediately, or cover and refrigerate for up to 3 days. Return to room temperature before using.

DRIED PINEAPPLE FLOWERS

Makes about 2 dozen

2 large pineapples or 4 small pineapples

1. Preheat oven to 225°. Line baking sheets with Silpats (French nonstick baking mats) or parchment paper.
2. Peel pineapples and remove "eyes" using a very tiny melonballer (I use a small pairing knife). Cut crosswise into very thin slices and place in a single layer on prepared baking sheets. Bake until tops look dry, about 1 hour. Using tongs, flip slices over and continue to cook until completely dried out, 45 to 60 minutes more. Cool on a wire rack. Store in an airtight container in the refrigerator up to 3 days.



Dark Chocolate and Orange Tart with Toasted Almonds

Reminiscent of fragrant Mexican chocolate (which is spiced with cinnamon), and as fudgy as a chocolate truffle, this dessert will keep for at least a week in the refrigerator.

12 TO 16 SERVINGS

CANDIED ORANGE PEEL

1 orange

- ¼ cup sugar
- 2 tablespoons water

CRUST

- ½ cup (1 stick) unsalted butter, room temperature
- ½ cup sugar
- ¼ teaspoon ground cinnamon
- ¼ teaspoon salt
- 6 tablespoons unsweetened cocoa powder
- ¾ cup all purpose flour

FILLING

- 1 cup slivered almonds, toasted, coarsely chopped
- 2 teaspoons sugar
- 1 teaspoon ground cinnamon
- 1 cup heavy whipping cream
- 8 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 1 tablespoon Grand Marnier or other orange liqueur

FOR CANDIED ORANGE PEEL: Using vegetable peeler, remove peel (orange part only) from orange in strips. Cut snips into matchstick-size pieces and place in small saucepan. Cover with cold water; bring to boil. Cook 30 seconds; drain. Rinse saucepan; add ¼ cup sugar, 2 tablespoons water, and peel. Stir over medium-low heat until sugar dissolves. Simmer until peel is translucent and syrup is thick, about 20 minutes. Using tines of fork, transfer peel to plate and cool. (Can be made 1 day ahead. Cover and store at room temperature.)

FOR CRUST: Using electric mixer, beat butter, sugar, cinnamon, and salt in large bowl until smooth. Beat in cocoa powder. Add flour and beat until dough comes together in moist clumps. Gather dough into ball; flatten into disk. Wrap in plastic and chill until firm, at least 1 hour and up to 1 day.

Roll out dough between sheets of waxed paper to 11-inch round. Peel off top sheet of paper. Invert dough over 9-inch-diameter tart pan with removable bottom; peel off paper. Gently press dough into pan. Press dough overhang in to form double-thick sides. Pierce dough all over with fork. Refrigerate 30 minutes.

Preheat oven to 375 °E Bake crust until sides look dry and bottom looks bubbly, about 14 minutes. Transfer crust to rack. Using back of spoon, press up sides of dough if falling. Cool completely.

FOR FILLING: Toss almonds, sugar, and cinnamon in small bowl. Chop all but 2 strips of peel. Sprinkle chopped orange peel, then almond mixture over bottom of prepared crust. Place cream in heavy medium saucepan. Bring to simmer. Remove from heat. Add chocolate and whisk until chocolate melts and mixture is smooth; mix in Grand Marnier. Pour into crust. Refrigerate until filling is firm, at least 3 hours. Garnish with remaining 2 orange peel strips. (Can be made 1 day ahead. Cover loosely with foil and keep refrigerated.)

Using sharp knife, gently loosen crust from pan sides. Remove pan sides. Cut tart into wedges; serve at room temperature.