



# PIMENTO CHEESE

- **Cream cheese- 1 ½ lb. softened**
- **Red bell peppers- 4 ea.**
- **Jalapenos- 4 ea.**
- **Mayonnaise- 1 cup**
- **Worcestershire- 1 tbl**
- **Black pepper- 2 tsp.**
- **Shredded cheddar/ jack mix- 10 cups**

1. Roast bell peppers and jalapenos on open flame until flesh is dark and removable.
2. Place bell peppers and jalapenos in a container or stainless bowl and cover for a couple of minutes to steam.
3. While they are steaming, add cream cheese to stand mixer with paddle attachment and whip for 5 to 10 minutes. Scrape down sides a few times. Cheese is ready when it has increased in volume and is fluffy.
4. Remove cover from bell peppers and jalapenos and run cold water over them to stop cooking. Peel and deseed them running under cold water and place in strainer to let excess water runoff. Then dry them with a towel.
5. Add mayo, worcestershire and pepper to cream cheese and mix well.
6. Julienne peppers and jalapenos the length of the pepper, then dice across.
7. Add cheddar jack mix in several batches till all cheese is in.
8. Add bell peppers and jalapenos to mixture and mix till all ingredients come together (DO NOT OVER MIX CHEESE, BREAKING IT UP MORE WILL MAKE THE RECIPE TO DENSE



# Turkey brine & Procedure

- Salt – 1 cup
- White sugar- 1 cup
- Water- enough to cover turkey, at least a gallon
- Optional items for flavor, but not necessary- beer, white wine, fresh thyme, fresh sage, fresh garlic

Add water, salt and sugar to a soup pot and place on high heat till salt and sugar dissolve.

Add ice to mixture to start to cool down.

Make sure turkey is completely thawed and the brine is cooled before brining.

Place turkey in a large enough container to be submerged with brine. May need more water.

Try and brine for 48 hours in refrigerator.

When ready to cook, remove turkey and discard brine.

Rinse turkey thoroughly and pat dry.

Rub with olive oil, and season with black pepper and dried sage

Cook at 325 covered with foil or lid for about 2 ½ to 3 hours.

Raise heat to 350, remove foil and cook uncovered till turkey gets browned.

Internal should at least be above 170.



# CHICKEN WINGS

- **Chicken wings- 20 lbs**
- **Water – ½ gallon**
- **White sugar- ½ cup**
- **Kosher salt- ½ cup**
- **Lone star beer-6 pack**

1. First, mix warm water, salt and sugar together and whisk well to dissolve.
2. Let mixture cool down, then add beer.
3. Pour mixture over wings in a large container and place in refrigerator for at least 24 hours.
4. After 24 hours, drain liquid off wings and place in 325 degree oven for about 30 minutes or until about 90% cooked.
5. Remove from oven and let slightly cool.
6. At this point, you can either fry at 350 degrees till crispy, or put back in oven at a higher temperature to get crispy, or cook in an air fryer to get crispy.
7. Toss in sauce of your choice and serve.



# BUFFALO SAUCE

- **Franks hot sauce- 2 cups**
- **Cajun chef hot sauce- 1 cup**
- **Unsalted butter- 1 lb.**
- **Sweet baby rays wing sauce- 1 cup**

1. Place butter in a sauce pan and melt over low heat. Do not brown.
2. Once butter is melted, add other ingredients with butter.
3. Pour into a container and blend with stick blender.
4. If you don't have a stick blender, use a regular blender to combine all sauces.
5. Keep warm to toss wings.



# BEEF STOCK INGREDIENTS

- Beef bones -10 lbs
- Merlot wine- 1 box
- Fresh thyme- 2 oz
- Fresh rosemary- 2 oz
- Celery fresh- 1 head chopped
- White onions- 4 each chopped
- Carrots – 8 each chopped
- Fresh whole peeled garlic- 1 small container( 4oz)
- Water – 2 gallons
- Chicken stock – 2 containers
- Black pepper- 2 tbl
- Tomato paste- 3 ea/ 12oz cans
- Beer – optional