

# Gene's Cuisine

## Gene's version of Kathy's Chocolate Chip Cookie Recipe

(Gene's never turned out like Kathy's and he followed the recipe exactly. Kathy's were more crispy and cakey. She was tinkering with hers but left no info on what adjustments she made)

½ cup butter softened (65-67 degrees, Gene used a meat thermometer to test it)

½ cup crisco

½ cup white granulated sugar

1 cup light brown sugar, packed

1 ½ tsp pure vanilla extract

2 large eggs, room temp

2 ½ cups all-purpose flour (11 ou)

1 tsp baking soda

1 tsp salt

2 cups of chocolate chips, 12 oz

- Preheat oven to 375 degrees F.
- Line a baking pan with parchment paper and set aside.
- Mix together flour, baking soda, and salt. Set aside.
- In a different bowl, cream together butter, crisco and sugars until combined
  - (low speed until combined, then higher for 3 to 4 min)
- Beat in eggs and vanilla until fluffy.
- Mix in the dry ingredients until combined.
- Add 12 oz package of chocolate chips and mix well.
- (for best results, chill dough at this point)
- Use a #30 cookie scoop OR roll 2 or 2 TBS of dough into a ball and place evenly spaced on your prepared cookie sheets.
- Bake in preheated oven for approx 8-10 minutes. Take them out when they are just barely starting to turn brown.
- Let them sit on the baking pan for 2 minutes before removing to cooling rack.

## Tuna Puff Sandwiches

(a recipe shared with the Hitchcocks by "Rucker Kidd")

$\frac{3}{4}$  cup mayo divided

2 tablespoons finely chopped red bell pepper

1  $\frac{1}{2}$  teaspoons grated onion

1  $\frac{1}{2}$  teaspoons yellow mustard

$\frac{1}{3}$  teaspoon Worcestershire

1 can (6.4 oz) albacore white tuna in water, drained and flaked

2 hamburger buns, split

4 slices of the best tomato you can get your hands on

$\frac{3}{4}$  cup shredded sharp cheddar cheese

Directions:

- In a small bowl, combine  $\frac{1}{4}$  cup mayo, bell pepper, onion, mustard and worcestershire sauce; stir in tuna.
- Spread over each half of bun.
- Top each with a tomato slice.
- Arrange on a baking sheet.
- In another bowl, combine the cheese and remaining  $\frac{1}{2}$  cup mayo;
- spoon cheese mixture over tomato.
- Bake at 400 for 11-13 minutes or until topping is puffy and golden brown.

## **Hudgens Brunswick Stew**

2 lbs ground beef (or turkey, chicken, or pork)  
2 lg onions chopped  
2 cloves garlic, minced  
2 14 oz cream corn  
2 8 oz small white corn  
2 8 oz tomato sauce  
1 lbs cooked BBQ meat sauced \*\*  
12 oz cooked chicken chopped ( $\frac{1}{2}$  rotisserie chicken - or 2 chicken breasts, cooked and chopped)  
14 oz hot ketchup\*

Cook onions until soft, add garlic for 1 minute then add meat, brown and drain well.

In a large stock pot combine all ingredients, mix well.

Cook slowly at a simmer at least an hour, stirring occasionally. Be careful not to burn.

Instead of hot ketchup (hard to find), use regular ketchup and add  $1 \frac{1}{2}$  tsp hot sauce to 14 oz regular ketchup.

If bbq is not sauced, add  $\frac{3}{4}$  cup of favorite sauce.

Make it YOURS, it's adaptable, more and different portions of meat or addins.

Consider ingredients a "guide." Can be thinned with broth or thickened by evaporation.

Cook onions until soft

Add

Gene added:

Lima Beans, about 2 cups

Cooked and diced potatoes, about 3 cups

Diced tomatoes, about 14 oz, suggests fire roasted

Okra,  $\frac{1}{2}$  cup

## Vegetable Beef “Stewp”

1 lb chuck roast  
2 lbs ground chuck  
1 large yellow onion diced  
46 oz low sodium V8 juice  
28 ounce can of diced tomatoes  
1 quart water  
1 Tbs Worcestershire sauce  
1 Tbs Better than Bouillon chicken  
2 Tbs Better than Bouillon beef  
½ tsp hot pepper sauce  
Salt and Pepper to taste  
½ tsp dried basil  
4 lbs frozen soup mix  
2 cups uncooked noodles

- Brown roast well on both sides on medium heat, remove to a plate.
- Cook onions for 3 minutes, add ground chuck, cook until brown and drain.
- Cut roast into bite size pieces and return to pot with juices.
- Add next 9 ingredients (through basil) and bring to a boil.
- Cook for 3 minutes and reduce heat to a simmer for 1 hour.
- Add frozen vegetable soup mix and cook for another 30 to 45 minutes.
- Can be served at this point.
- To cook with noodles, return to a boil, add noodles, and cook uncovered for 15 minutes or until noodles are tender (the noodles won’t freeze well!)

### Notes:

One can vary meat proportions, just have about 3 lbs of meat.

Can use all ground beef, just a little better if one uses both.

# Chili

2 teaspoons of oil  
2 onions, chopped  
3 cloves garlic, minced  
1 lb lean ground beef  
1 lb beef chuck cubed (see notes)  
1 10 oz rotel diced tomatoes  
1 can dark beer  
1 cup strong coffee  
2 (6 ou) cans tomato paste  
2 cups beef broth (Better than Boullion)  
¼ cup brown sugar (more or less to taste)  
3 ½ tablespoons chili powder  
1 tablespoon cumin  
1 tablespoon cocoa  
1 teaspoon oregano  
1 teaspoon cayenne (to taste)  
1 teaspoon coriander  
1 teaspoon salt  
1 teaspoon black pepper  
1 16 ou can of refried beans  
3 (16 ou) cans kidney beans

## Directions

1. Heat Oil
2. Cook onions, garlic and meat until brown
3. Add tomatoes, beer, coffee, tomato paste and beef broth
4. Add spices. Stir in 2 cans of kidney beans or refried beans (see notes)
5. Reduce heat and simmer for 1 ½ hours
6. Add 2 remaining cans of kidney beans and simmer for another 30 minutes.

## Notes:

One can use ground turkey, chicken or pork and use cubed pork in place of cubed beef chuck

## **Beer Broth**

(use as a sauce for seafood, shrimp and grits, etc)

2 Tbs bacon grease  
2 Tbs butter or gee  
1 onion diced  
1 bell pepper diced  
3 cloves of garlic  
1 Tbs tomato paste  
11oz can shoepig corn, drained  
2 Tbs AP flour  
16 oz light beer  
1 cup chicken stock

- In a heavy bottom skillet over medium heat add grease and butter until hot.
- Add onion and pepper until softened and fragrant, 3-4 minutes.
- Add garlic and cook for another minute, careful to not burn.
- Add tomato paste and stir for another minute
- Sprinkle vegetable with flour and cook another 1 or 2 minutes, stirring frequently
- Add beer, bring to a boil, reduce to a simmer.
- Cook a few minutes until mixture thickens.
- Add stock  $\frac{1}{4}$  cup at a time until desired thickness is reached

Recommendation: Poach shrimp in this sauce, serve shrimp and sauce over cheesy tomato grits, garnish with bacon crumbles.