

# *School of Cooking*

Martin's

## **Tantalizing Tailgating**

Hosted by Chef Pete Pica

September 11, 2007

Martin's Super Markets at Heritage Square  
Mishawaka, Indiana

### **Pacific Flavor Shrimp**

#### **Ingredients**

1 ½ cups tomato puree  
2 ½ tbsp light brown sugar  
2 cloves garlic, minced  
1 zest of lime, chopped  
¼ cup fresh lime juice  
1 ½ tbsp oriental chili paste  
¾ cup shredded fresh basil  
2 tbsp cornstarch  
2 tbsp water  
3 lbs 21-25 sized shrimp, peeled and deveined, cooked and drained  
2 tbsp sesame oil  
1 tsp dried red pepper flakes  
Lime wedges for garnish

#### **Instructions**

Combine the tomato puree, sugar, garlic, lime juice, lime zest, chile paste, and ½ cup of the basil in a saucepan. Dissolve the cornstarch in the water and set aside. Bring the sauce ingredients to a low boil over medium heat and cook a few

minutes. Stir in the cornstarch and cook just until the sauce is thick and glossy. Remove from the heat and let cool to room temperature. Toss the cooked shrimp with the sesame oil in a mixing bowl. Sprinkle with red pepper flakes to taste. Add the cooled tomato sauce and toss to combine. Transfer to a shallow serving bowl and sprinkle with the remaining ¼ cup basil. Garnish with lime wedges. Serve chilled or at room temperature.

## **Tailgater's Ham and Potato Bites**

### **Ingredients**

25 small new potatoes, cleaned and dried  
1 ½ lbs ham, chopped  
2 tsp creole mustard  
1 cup sour cream  
5 tbsp unsalted butter  
3 tbsp horseradish  
1 tsp salt  
1 tsp pepper  
1 bunch of chives

### **Instructions**

The night before:

Cut the potatoes in half, lengthwise. In a bowl, toss potatoes with oil and lightly season with salt and pepper. Place, cut sides down, on a baking sheet and roast until just tender. Remove from the oven and let sit until cool enough to handle. With a small melon baller or small spoon, carefully scoop the pulp from each potato, leaving a thin shell. Place the pulp in a saucepan, and return the potato shells to the baking sheets. To the saucepan with the potato pulp, add the ham, creole mustard, ½ cup of the sour cream, the butter, horseradish, salt, and pepper, and mash over low heat with a potato masher until creamy, adding more sour cream as needed to keep moist. Add the mashed potatoes back into the shells (as if you were making a twice baked potato) and store in a cooler with ice.

At the tailgate:

Place the mini twice baked potatoes on the second or third rack above the flame. When the potato bites are hot, add them to a platter or chafing dish and keep warm.

## **Black Eyed Pea Dip**

### **Ingredients**

1 ½ - 12 oz cans of black eyed peas, drained  
¼ cup Hellmann's mayonnaise  
¼ cup real sour cream  
1 package of ranch dressing mix  
1 - 12 oz can of whole artichokes, chopped  
½ - 12 oz bag of shredded cheddar cheese  
½ tsp salt  
½ tsp pepper

### **Instructions**

Mix black eyed peas, artichokes, sour cream, mayonnaise, ranch packages and salt and pepper in a casserole dish. Cover and heat in a 350 degree oven for 25 minutes. Take out of oven and put cheese on top, cover and cool off. Once you get to the tailgate heat back up while stirring often. Serve with scoop tortillas, scoop Fritos or large wheat thins.

## **Cowboy Chili**

### **Ingredients**

¼ cup vegetable oil  
3 lbs beef chuck or round, cut into ¼" cubes  
1/ onion, finely chopped  
4 cloves garlic, chopped  
1 tbsp paprika  
5-6 tbsp chili powder  
1 tbsp ground cumin  
1 tsp dried oregano  
1 - 8oz can tomato sauce  
1 tsp salt  
1 cup water

2 jalapenos, seed, chopped; double the amount for spicier chili  
2 cups Brooks chili beans, unless you are in Texas

### **Instructions**

Heat oil on med/high. Cook beef until brown. Add onion and the garlic. Sauté 5 minutes. Add paprika, chili powder, cumin, and oregano. Stir for 3 minutes. Add tomato sauce, salt, water, jalapenos, and beans if you are not out west or in Texas. Bring to boil. Lower heat and simmer for at least 2 hours, add water if needed. Serve with cheese on top and French bread.

## **Fluffy Pumpkin Dip**

### **Ingredients**

1-5 oz package instant pudding mix  
1-15 oz can solid packed pumpkin, not pumpkin pie mix  
¼ cup brown sugar  
½ tsp ground cinnamon  
½ tsp ground ginger  
1/8 tsp ground allspice berries, not the spice mixture  
2 cups whipped cream, may substitute with pre-made

### **Instructions**

Whip vanilla pudding, brown sugar, cinnamon, ginger, ground allspice, and nutmeg for 2 minutes, until thoroughly combined. Gently fold in whipped cream until combined. Refrigerate at least 2 hours. Keep cold until serving time. Serve with graham crackers, gingersnaps, sliced apples or other sliced fruits, or your favorite cookies as dippers.

Yield: about 3 cups

## **Where's the Beef, Beef Barbecue**

### **Ingredients**

5 lbs beef chuck roast  
3 carrots, chopped in large chunks  
1 large onion, quartered  
2 bay leaves

4 large garlic cloves, smashed  
2 celery ribs, cut into large chunks  
1 large bottle of Sweet Baby Ray's sauce, regular or spicy honey

### **Instructions**

In a large stock pot add all ingredients except the barbecue sauce, and just cover with water. Bring to a boil, then cover, and turn down heat to a simmer. Let beef simmer for about 2 ½ hours or until meat begins to fall apart easily. Remove meat from pot reserving the cooking liquid. Let cool briefly, then begin to "pull" the beef with 2 forks, resulting in a shredded beef. Add the pulled beef to a large bowl. Add barbecue sauce, and enough of the cooking liquid to give the beef a "coleslaw" look as far as moistness goes. Add about 1 cup of the cooking liquid along with the barbecue sauce. Then place the beef in a foil pan so it can be heated up on the grill, and serve on toasted hamburger buns.

## **Touchdown Teriyaki Wings**

### **Ingredients**

Teriyaki Sauce:

½ cup of sesame seeds  
1 cup soy sauce  
1 cup grapefruit juice  
¼ cup hoisin sauce  
¼ cup ketchup  
¼ cup rice wine vinegar  
¼ cup light brown sugar  
5 garlic cloves, halved  
3 tbsp ground ginger

5 lbs wings (sectioned)

### **Instructions**

Place all the teriyaki ingredients in a Ziploc bag and mix well, set aside. Clean the wings in cold water and cut the fat off the wings. Put them in a Ziploc bag with the teriyaki sauce and put in the refrigerator and let them sit overnight. Cook on a hot grill until they are browned (5-7 minutes per side).