

Younkin Family Cookbook

Sam & Julie Younkin

First Edition, January 2013


Introduction

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Our babies.

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Chapter 1

Family Favorites

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Macaroni & Cheese

6 servings

1 hour

This is a YounkinTM family classic. We believe this recipe originated as part of the recipe book that came with a WaringTM blender. Florence Younkin may be responsible for the recipe. This is a hugely popular recipe. Everyone loves it.

-
- | | | |
|---|---|---|
| 1 | | Preheat oven to 350°. |
| 2 | 2 cups macaroni, uncooked | Boil macaroni in salted water until done. |
| 3 | 1 cup cheddar cheese,
diced or shredded | Quarter the onion. |
| | 1 cup parmesan cheese,
grated | |
| | 1/2 onion | |
| 4 | 2 tbsp butter, softened | Combine in a blender with cheese and onion and blend until smooth. |
| | 1 cup hot milk | |
| | 1 cup hot cream | |
| | 2 tbsp flour | |
| | salt & pepper | |
| 5 | | Mix cheese sauce with macaroni and transfer to buttered casserole dish. |
| 6 | breadcrumbs
butter | Top with bread crumbs and dot with butter. |
| 7 | | Bake at 350° F. for 30 min. |

Julie likes to add crumbled bacon on top before baking. In some versions the recipe calls for "half of a small onion, quartered."

Cæsar Salad

Serves 4

 $\frac{1}{2}$ hour*Bill Buss' classic Cæsar Salad recipe.*

1	$\frac{1}{3}$ c.	balsamic or wine vinegar	Whisk together until no lumps of the anchovy paste remain.
	$\frac{2}{3}$ c.	olive oil	
	2-3 tbsp	anchovy paste	
	1-2 tbsp	lemon juice	
2	1	egg	Whisk in the egg until the dressing has emulsified and become thicker, a minute or two.
3	1 c.	grated Parmigiano Reggiano	Grate the Parmigiano finely. Whisk cheese into dressing and set aside.
4	$\frac{3}{4}$	baguette	Slice the baguette into $\frac{1}{2}$ inch rounds, then each round in half.
5	2 tbsp	butter	Melt butter with olive oil on medium heat in skillet. When it starts to sizzle, add the bread in a single layer and pan-fry until light golden brown. Flip the croutons over and pan-fry the second side. Repeat using more butter and olive oil as needed until all the bread has been pan-fried to make croutons. Set croutons aside.
	2 tbsp	olive oil	
6	$1\frac{1}{2}$ heads	romaine lettuce	Wash the lettuce and rip into bite-sized pieces. Whisk the dressing once more, add the lettuce and toss thoroughly. Sprinkle the pan-fried croutons on top and serve immediately.

If the salad will not be eaten immediately, reserve some of the croutons to put on top of the salad just before serving.

Fresh Herb Pasta

3-4 servings

 $\frac{1}{2}$ hour

Julie adapted this recipe from an Italian pasta recipe in the “Talismano della Felicità” (like the Italian Joy of Cooking)

1	1 lb	fresh angel hair pasta	Boil and salt water for the pasta.
2	$\frac{1}{2}$	medium onion	Finely chop the onion and sauté in the olive oil and butter until limp over medium heat.
	3 tbsp	olive oil	
	3 tbsp	butter	
3	$\frac{1}{4}$ c.	fresh mint	Finely chop the herbs together and, reducing the heat to medium-low, add to the onions. While the herbs and onion are cooking, boil the pasta, which will only need a few minutes to become tender.
	$\frac{1}{4}$ c.	fresh thyme	
	$\frac{1}{4}$ c.	fresh chives	
4	$\frac{3}{4}$ c.	heavy cream	Add the cream to the cooking herbs and onion and let reduce slowly for a few minutes. Drain the pasta and add the pan with the herb cream sauce. Mix to incorporate. Sprinkle with finely grated parmesan cheese and serve immediately.

Nearly any mixture of fresh herbs will work. We have tried mint, sage, thyme, chives, parsley and others.

Sam's Chili

8 servings

3 hours

- | | | | |
|---|---|---|---|
| 1 | 1/2-1 c. | Sam's chili powder | Toast the chili powder in a dry skillet over medium-high heat. |
| 2 | 1 tbsp
3 lbs | vegetable oil
ground beef, turkey
or chicken | Add oil to a skillet and brown the meat. Transfer to a covered pot and mix in chili powder. |
| 3 | 1 tbsp
2
10
7 | vegetable oil
large onions,
minced
cloves garlic,
minced
fresh jalapeños,
stemmed, seeded
and minced | Add more oil to the skillet and soften the onions, garlic and jalapeños for 6-8 minutes. Add to the meat. |
| 4 | 1

1-2 tbsp
36 oz.
12 oz. | 28 oz. can plum
tomatoes, with
juice
red wine vinegar
water
dark lager | Add the tomatoes, vinegar, water and beer. Simmer, uncovered, for as long as possible. Add salt to taste. |

Prison Chili

2 servings

5 minutes

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|---|----------|------------------------------|---|
| 1 | 1 | whole avocado | Cut the avocado in half and remove the skin. Place each half in the bottom of a bowl. |
| 2 | | chili
cheddar jack cheese | Ladle chili on top of the avocado and sprinkle with grated cheese. |
| 3 | | Fritos TM | Top with a handful of Fritos TM et Voila! |

You can use Monterey jack, colby or another suitable mild cheese.

Cincinnati Chili

6 servings

3 hours

Cincinnati chili recipe taken from "Joy of Cooking."

1	1 qt.	water	Boil water in a 4–6 qt. pot.
2	2 lbs.	ground chuck	Add beef to boiling water and stir until separated. Reduce heat and simmer.
3	2	onions, medium	Add to beef.
	5–6 cloves	garlic	
	15 oz.	can of tomato sauce	
	2 tbsp.	cider vinegar	
	1 tbsp.	Worcestershire sauce	
4	10	peppercorns, ground	Stir and add.
	8	whole allspice, ground	
	8	whole cloves, ground	
	1	large bay leaf	
	2 tsp.	salt	
	2 tsp.	cinnamon, ground	
	1½ tsp.	cayenne pepper, ground	
	1 tsp.	cumin, ground	
	½ oz.	unsweetened chocolate, grated	

Prosciutto Fig Wraps

Serves 6

1 hour

One of Julie's favorites for nice occasions. Adapted from classic Italian appetizers with fresh figs and prosciutto.

1	12 oz.	Prosciutto, thinly sliced	Slowly sauté the onions in equal parts butter and olive oil — about 2 tbsp each — until onions are soft and begin to caramelize. The Parmigiano should be in rough chunks approximately $\frac{3}{4}$ inches around. Set out a thin slice of prosciutto, layering a second slice if there are holes or tears in the first. Place a piece of cheese in the middle. On top of the cheese place about a tablespoon of onion, then a teaspoon of fig jam. Gather up the edges of the prosciutto to form a little bundle, squeezing gently at the top around the neck of the bundle. Use one or two chives to tie the neck of the bundle as tightly as possible without breaking the chives.
	8 oz.	Parmigiano Reggiano, block	
	$\frac{1}{2}$ c.	fig jam	
20-30		chives	
3		yellow or sweet onions	

Monkey Bread

Serves 8

3 hours and 45 minutes

This recipe came from Sarah Younkin around Christmas, 2008. Another huge crowd pleaser. It is particular good to bring to a pot luck, preferable a brunch, but not necessarily. People like it at night, too.

- 1 Adjust oven rack to medium low position and heat to 200°. When oven reaches 200° turn it off.
- 2 **2 tbsp** butter, unsalted, softened Butter a bundt pan and set aside.
- 3 **2 tbsp** butter, unsalted, melted In large measuring cup mix together.
 1 c. milk, warm
 1/3 c. water, warm
 1/4 c. granulated sugar
 1 pkg. rapid rise yeast
- 4 **3 1/4 c.** all purpose flour Mix flour and salt in bowl of standing
 2 tsp salt mixer fitted with dough hook.
- 5 Turn machine to low and slowly add milk mixture. After dough comes together, increase speed to medium and mix until dough is shiny and smooth, 6 to 7 minutes. Turn dough onto lightly floured surface and knead briefly to form smooth, round ball. Coat large bowl with oil. Place dough in bowl and coat surface of dough lightly with oil. Cover bowl with a kitchen towel and place in warm oven until dough doubles in size, 50 to 60 minutes.
- 6 **1 c.** packed light brown sugar While the dough is rising, mix brown
 2 tsp ground cinnamon sugar and cinnamon together in bowl.
 8 tbsp melted butter Place melted butter in second bowl. Set aside.

10

CHAPTER 1. FAMILY FAVORITES

7

Gently remove dough from bowl and pat into rough 8-inch square. Using bench scraper or knife, cut dough into 64 pieces.

8

Roll each piece of dough into a ball. Working a few at a time, dip balls in melted butter, then roll in brown sugar mixture. Layer balls in Bundt pan staggering seams where dough balls meet as you build layers.

9


Cover bundt pan tightly with plastic wrap and place in turned off oven until dough balls are puffy and have risen 1 to 2 inches from the top of the pan, 50 to 70 minutes.

10

Remove pan from oven and heat oven to 350 degrees. Unwrap pan and bake until top is deep brown and caramel begins to bubble around edges, 30 to 35 minutes. Cool in pan for 5 minutes, then turn out onto platter and allow to cool slightly, about 10 minutes.

11 **1 c.** powdered sugar
 2 tbsp milk

While the bread cools, whisk powdered sugar and milk in a small bowl until no lumps remain. Drizzle glaze over warm monkey bread and serve warm.



`./figures/monkey-bread-2.jpg`

Monkey bread

Banana Bread

1 loaf

90 minutes

This recipe is adapted from Baking Illustrated, an excellent, if anal-retentive cookbook from the editors of “Cook’s Illustrated” magazine.

- 1 Preheat oven to 350° F. Butter and flour a 5 × 9 × 3 inch loaf pan.
 - 2 **2 c.** unbleached
 all-purpose flour
 1 1/2 c. walnuts or pecans,
 chopped
 3/4 c. sugar
 3/4 tsp baking soda
 1/2 tsp salt
 - 3 **3** over-ripe bananas,
 mashed
 1/3 c. plain yogurt
 2 eggs, lightly beaten
 6 tbsp butter, melted and
 cooled
 1 tsp vanilla extract
- Mix together with a rubber spatula. Lightly fold the banana mixture into the dry ingredients until just combined. (Don’t mix more than necessary.) Scrape the batter into the loaf pan. Bake until a toothpick inserted in the middle comes out clean, about one hour. Cool in the pan for 5 or 10 minutes, then run a knife around the edges and turn out onto a cutting board or cooling rack.

./figures/bananabread.jpg

Allendale Brownies

16 squares

This is a Younkin family favorite from Linda Younkin.

- | | | | |
|---|----------|------------------------------|---|
| 1 | | | Preheat oven to 350° F. |
| 2 | 2 oz. | chocolate,
unsweetened | Melt chocolate and butter in small sauce
pan. Remove from heat. |
| | 1/2 c. | butter | |
| 3 | 2 | eggs | Beat eggs until thick and lemon colored
in medium sized bowl. |
| 4 | 1 c. | sugar | Gradually beat sugar in to egg mixture
until thick and fluffy. |
| 5 | 1 tsp | vanilla | Stir in chocolate mixture and vanilla to
the eggs. |
| 6 | 1/2 c. | flour, sifted | Blend in flour and salt. |
| | 1/8 tsp. | salt | |
| 7 | 1 c. | chopped nuts | Fold in nuts and chocolate bits. |
| | 1/2 c. | semi-sweet
chocolate bits | |
| 8 | | | Pour into a buttered square saucepan
8 in. × 8 in. × 2 in. |
| 9 | | | Bake at 350° F. for 30 minutes or un-
til shiny on top crust. Center should be
fudge-like. Let cool in pan. |

Caramel Peach Crunch

Mmmm...

- | | | |
|---|---|--|
| 1 | | Preheat oven to 400° F. |
| 2 | <div style="display: inline-block; width: 100px;"> $\frac{1}{2}$ c. flour
 1 c. rolled oats,
 uncooked
 $\frac{3}{4}$ c. dark brown sugar
 1 tsp cinnamon
 $\frac{1}{2}$ tsp salt </div> | Combine in a bowl. |
| 3 | $\frac{1}{2}$ c. butter, melted | Add melted butter to oat mixture and mix well. |
| 4 | 2 lbs. peaches | Peel and cut peaches into $\frac{1}{2}$ in. thick wedges. Arrange peaches in 9 in. pie plate, or 10 in. \times 6 in. \times 2 in. baking dish. |
| 5 | | Pour oat and sugar mixture over peaches. |
| 6 | | Bake at 400° F. for 25–30 minutes. |

Peanut Blossoms

Mmmm...

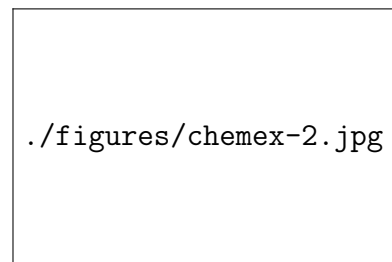
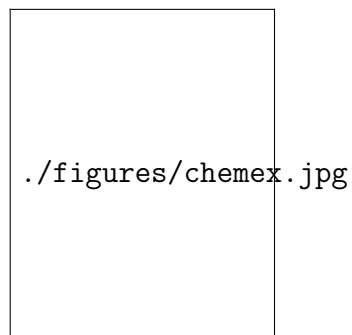
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|---|--|--|
| 1 | | Preheat oven to 375° F.. |
| 2 | 1/2 c. shortening
1/2 c. peanut butter
1/2 c. sugar
1/2 c. brown sugar
1 egg
2 tbsp milk
1 tsp vanilla
1 3/4 c flour
1 tsp baking soda
1/2 tsp salt | Combine and mix all ings. |
| 3 | | Shape dough in to 1 in. balls, and roll in sugar. |
| 4 | | Place dough balls on cookie sheet and bake at 375° F. for 7–8 minutes. |
| 5 | 24 Hershey™ kisses | Take cookies out of oven and place a Hershey™ kiss on each. |
| 6 | | Bake for another 2–5 minutes, or until golden. |

Coffee with a ChemexTM Coffee Maker

3 servings

10 minutes

- 1 ? c. water, boiled Place filter in ChemexTM coffee maker. Pour about half of a cup of hot water (around 200° F) through the filter, and dump water in sink. The point of this is to warm and clean the filter, and make it adhere more readily to the glass.
- 2 ? c. coffee, coarsely ground Add coffee grounds to filter. Pour about half of a cup of hot water gently over the grounds. Watch the grounds “bloom,” during which, if the beans are fresh, the coffee grounds will expand and bubble. Only use enough water to moisten the grounds.
- 3 Slowly fill ChemexTM coffee maker with hot water (around 200° F) and let strain. When finished straining, refill with hot water, and strain again. It may be necessary to reheat the water for second batch of straining.
- 4 Transfer coffee to carafe or thermos.

The ChemexTM Coffe Maker

Sweet Red Pepper Relish

Mmmm...

1	12	large green bell peppers	Chop vegetables, finely, or use a food processor.
	12	red bell peppers	
	3	small hot peppers	
	6	large onions	
2	1/2 c.	salt, non-iodized	Transfer chopped vegetables to a bowl and mix with salt.
3	1/2 gal.	boiling water	Pour hot water over mixture and let stand for 15 minutes.
4			Drain well.
5	2 tsp.	celery seed	Mix in celery seed and sugar.
	2 1/2 c.	sugar	
6	2 c.	cider vinegar	Cover mixture with cider vinegar.
7			Put in <i>strike jars</i> ...

Eddie's Buttermilk Biscuits

18–20 biscuits

Eddie Stuart, Julie's maternal grandfather, became a baker after he retired. His homemade croissants made from scratch over a period of nearly two days were his most famous baked goods, but his buttermilk biscuits were a classic for the Buss family (and are much easier to make). Eddie's buttermilk biscuits were served hot out of the oven for breakfast during summers at Lake Geneva. They are excellent with butter and jam or a piece of bacon.

- 1 Preheat the oven to 425° F.
- 2 **2 c.** flour
 1 tbsp baking powder
 1 tsp salt
 1/2 tsp baking soda
 Put dry ingredients in a bowl and mix together with a pastry blender.
- 3 **1/2 c.** Crisco
 Add Crisco and blend until mixture is like coarse sand. This may be done ahead of time (such as the night before) and stored at room temperature.
- 4 **2/3 c.** buttermilk
 Add the buttermilk, chopping and blending with a stiff spatula.
- 5 Turn out onto a floured surface and press and knead together just enough to form a dense mass without lumps.
- 6 Roll dough to about 3/8 in. thick and cut with a 2 1/4 in. biscuit cutter or use the mouth of a small glass.
- 7 Place biscuits on an ungreased baking sheet. Bake on middle rack at 425° F. for 13 min. Wrap biscuits in a towel to keep warm.

Chapter 2

Thanksgiving

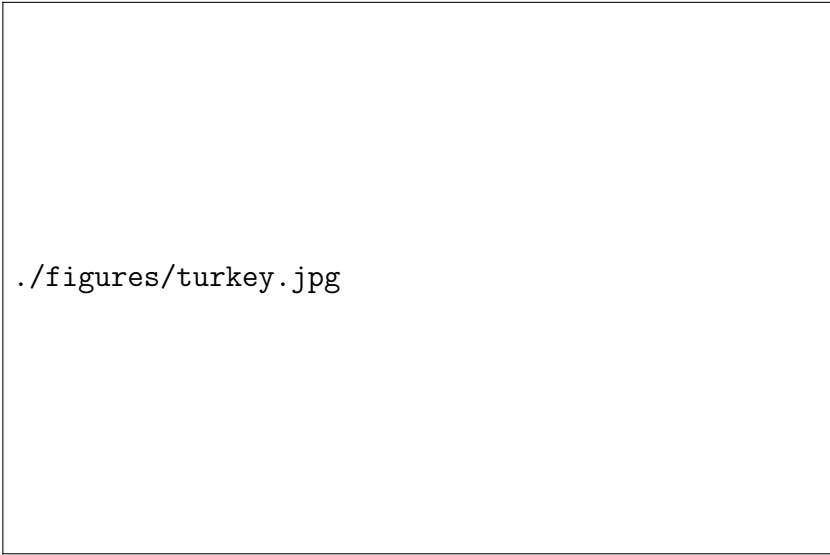
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`./figures/turkey.jpg`

Turkey on the barbecue

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Dressing/Stuffing

Serves 8

1 hour

From Laurie Stuart.

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|---|----------------|---------------------------------|--|
| 1 | | | Preheat oven to 350° F. |
| 2 | 3 | onions, chopped | Sauteé the onions and celery in the butter. |
| | 1 | bunch of celery stalks, chopped | |
| | 12 tbsp | butter | |
| 3 | | | Transfer onions, celery and butter to a large bowl. |
| 4 | 16 oz. | bag of croutons | Add croutons and crumble cornbread into celery and onions. |
| | 1 batch | corn bread | |
| 5 | 16 oz. | chicken broth | Moisten croutons and cornbread with chicken broth. |
| 6 | | salt & pepper | Season to taste. |
| 7 | | | Transfer to an oiled oven-proof dish, and bake at 350° F., covered, for 30–45 minutes. |

Holiday Onion Casserole

6 servings

30 minutes

This is the creamed onion dish Linda Younkin has served for holidays over the years. It may be difficult to find pearl onions.

- | | | | |
|---|--------|--------------------------------|--|
| 1 | | | Preheat oven to 400° F. |
| 2 | 2 tbsp | butter | Melt butter and stir in flour. |
| | 2 tbsp | flour | |
| 3 | 3/4 c. | milk | Add milk and bouillon cube. Cook, stirring often until mixture boils and thickens. |
| | 1 cube | chicken bouillon | |
| 4 | 1/2 c. | cheddar cheese, grated | Add cheese and sherry. Stir over low heat until cheese melts. |
| | 1/2 c. | sherry | |
| 5 | | salt & pepper | Season with salt & pepper. |
| 6 | 1 lbs. | pearl onions, canned or frozen | Add onions. Transfer to a greased casserole dish. |
| 7 | 1/4 c. | cheddar cheese, grated | Sprinkle with more cheese and dust with paprika. |
| | | paprika | |
| 8 | | | Bake in an oven at 400° for about 20 minutes, or until bubbly and browned. |

Green Bean Mushroom Casserole

Serves 6

From Linda Younkin

- | | | |
|---|---|---|
| 1 | | Preheat oven to 350° F. |
| 2 | 10.5 oz. canned cream of
mushroom soup | Combine mushroom soup, sherry and
green beans in a casserole dish. |
| | 3 tbsp. dry or medium
sherry | |
| | 3 c. drained cooked
french style green
beans | |
| | 1.75 oz. canned french-fried
onions | |
| 3 | | Bake at 350° F. for about 25 min. |
| 4 | 1.75 oz. canned french-fried
onions | Crumble remaining onions over top, con-
tinue baking 5 min. |

"I often omit the sherry, or put in only a little. I use frozen green beans, and cook them in the microwave. I cook the beans in the microwave, drain them, add soup (and sherry), and half of the onions." Linda Younkin

Corn Bread

From Laurie Stuart. Can be made a day in advance, and is useful for the dressing/stuffing recipe included here.

- | | | | |
|---|-------|-------------------|--|
| 1 | | | Preheat oven to 400°. |
| 2 | 1½ c. | all purpose flour | Combine dry ings. |
| | ½ c. | corn meal | |
| | ½ c. | sugar | |
| | 2 tsp | baking powder | |
| | ½ tsp | salt | |
| 3 | 1 c. | milk | Stir in wet ings, mixing just until dry ings |
| | ½ c. | vegetable oil | are moistened. Pour into greased pan |
| | 1 | egg, beaten | and bake for 20–25 minutes, until light |
| | | | golden-brown. |

Turkey Carcass Soup

8 servings

2¹/₂ hours

This is Laurie Buss' classic post-Thanksgiving recipe. With leftover turkey, Linda Younkin also prepares a variation of this soup and Turkey Tetrazzini from the Joy of Cooking.

- | | | |
|---|--|---|
| 1 | 1 turkey carcass
3 qts chicken broth
3 carrots
3-4 stalks celery
3 bay leaves | Place the turkey carcass, whole scrubbed carrots, whole rinsed celery stalks and bay leaves in a large pot. Add enough chicken broth to cover the carcass and boil for approximately 45 minutes to an hour. |
| 2 | | Remove the carcass and all bones. Strain the remaining solids from the broth and reserve. Pick all of the meat off of the carcass and bones and add back in to the broth. |
| 3 | 3-4 stalks celery
28 oz canned plum tomatoes | Chop the fresh celery and roughly chop the drained tomatoes, adding both back in to the broth. Simmer for 30 minutes. |
| 4 | rice or egg noodles | If you choose to use rice, add in a cup or a cup and a half at this step and simmer for 20 minutes then serve. If you choose to use noodles, add about two cups of egg noodles, simmering until tender. Season with salt and pepper to taste. |

A turkey carcass should have a reasonable amount of meat remaining on it after the majority has been carved off. You can also chop up and add leftover meat from other pieces at step 2. If you have smoked your turkey, we find it best to remove the skin from the carcass before step 1.

Pecan Tassies

Sam's favorite during the holidays. Recipe is from Linda Younkin.

1			Preheat oven to 325° F.
2	3 oz. 1/2 c.	cream cheese butter, softened	Cream together.
3	1 c.	flour	Gradually sift flour in to cream cheese and butter mixture, while mixing.
4			It is preferable to chill the cream cheese mixture before forming into the mini-muffin tins, but this can be skipped.
5			Form into 24 balls and press into mini-muffin tins.
6	1 tbsp 3/4 c 1 1 tsp 1/2 tsp	butter, melted brown sugar egg vanilla salt	Beat until smooth.
7	1/2–1 c	pecans, chopped	In each cup fill the cup $\frac{1}{3}$ full with pecans, then another $\frac{1}{3}$ full with egg and sugar mixture, and the final $\frac{1}{3}$ with pecans.
8			Bake at 325° F. for 20–25 minutes.
9			Let cool in tin. Remove when cool.

Sailor's Duff

8 servings

1¹/₄ hours

This is a steamed molasses pudding served every year by the Buss family. It requires a double-decker steamer and it is preferable to use un-sulfured molasses.

- | | | | |
|---|--------------------------------------|---------------|---|
| 1 | 1 c. | dark molasses | Beat molasses, water and egg with mixer. |
| | 1 c. | cold water | |
| | 1 | egg | |
| 2 | 1¹/₂ c. | flour, sifted | Gradually sift in flour to molasses mixture. |
| 3 | 1 tsp | baking soda | Add baking soda and salt to mixture. |
| | 1/2 tsp | salt | |
| 4 | | | Pour mixture into greased 8 in. spring-form pan or equivalent. Steam in double-decker steamer on stove over boiling water for 1 hour. Be sure to add enough water so that it does not boil dry. |

Duff Sauce

This is the sauce that accompanies Sailor's Duff.

- | | | | |
|---|---------------|------------------|--|
| 1 | 1 | egg | Combine egg, sugar and vanilla. Let stand in a bowl for about an hour. Just before serving whip cream and fold in egg mixture. |
| | 1 c. | granulated sugar | |
| | 1 tsp. | vanilla extract | |

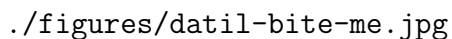
Chapter 3

Chili Powder

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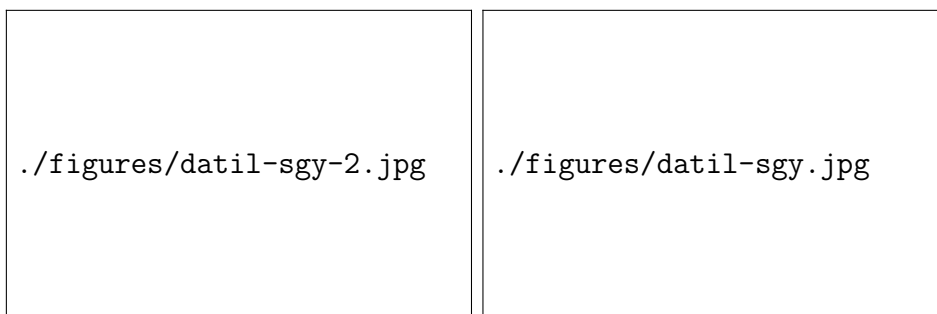
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Sam's Chili Powder #9

1 hour

- | | | | |
|---|---------------|--|---|
| 1 | 29 gr. | guajillo chiles, dried
(2.5–5 kSc.) | Stem, slice and seed chiles. |
| | 24 gr. | costeño rojo chiles,
dried
(7–10 kSc.) | |
| | 5 gr. | datil chiles, dried
(100–300 kSc.) | |
| 2 | 21 gr. | whole cumin seed | Toast the sliced, stemmed and seeded chiles with the cumin for about 3–4 minutes moving constantly. Let chile and cumin cool. |
| 3 | 1 tsp | garlic powder | Grind chiles and cumin along with garlic powder and oregano. |
| | 4 tsp | dried oregano | |



Datil chili peppers and whole cumin seed

Sam's Chili Powder #8

$\frac{2}{3}$ cup

1 hour

- | | | |
|---|--|--|
| 1 | 74 gr. guajillo chiles, dried
(2.5–5 kSc.)
5 gr. datil chiles, dried
(100–300 kSc.)
15 gr. whole cumin seed | Toast the sliced, stemmed and seeded
chiles with the cumin for about 3–4 min-
utes moving constantly. Let chile and
cumin cool. |
|---|--|--|

I used whole dried datil pods bought online Linda Younkin. I do not know where they came from. The rest of the chiles were guajillo purchased at a local hispanic grocery. Guajillo also may be found at Fresh Market.

- | | | |
|---|---|---|
| 2 | $\frac{1}{2}$ tsp garlic powder
1 tbsp dried oregano | Grind chiles and cumin along with garlic
powder and oregano. |
|---|---|---|

For this recipe I used much less garlic powder and oregano than in the past, and no paprika at all. I hope that the flavor in the datil comes through so I didn't want to overwhelm it with garlic.

Sam's Chili Powder #7

?

¹/₂ hour

- | | | | |
|---|--------|--|---|
| 1 | 13 gr. | pulla chiles, dried
(5–15 kSc.) | Toast the sliced, stemmed and seeded chiles with the cumin for about 3–4 minutes moving constantly. Let chile and cumin cool. |
| | 25 gr. | pasilla chiles, dried
(1–4 kSc.) | |
| | 18 gr. | costeño rojo chiles,
dried
(7–10 kSc.) | |
| | 1 gr. | datil chiles, dried
(100–300 kSc.) | |
| | 30 gr. | whole cumin seed | |

It was difficult to weigh the datil accurately. The scale we have doesn't have the precision we need. It looked like a lot more than one gram.

- | | | | |
|---|--------|---------------|---|
| 2 | 1 tsp | garlic powder | Grind chiles and cumin along with other spices until a fine powder. |
| | 1 tbsp | dried oregano | |
| | 1 tsp | paprika | |

The datil chiles used in this recipe were bought dried and shredded from “Bite Me Farms,” St. Augustine, FL — <http://joesbitemefarms.com/>. Joe does not remove the seeds before shredding the peppers. I did my best to avoid seeds and membrane, but surely some made it in to the chili powder. I made a chicken chili recipe with this powder.

Sam's Chili Powder #6

?

 $\frac{1}{2}$ hour

- | | | | |
|---|---------------|--|--|
| 1 | 51 gr. | pulla chiles, dried
(5–15 kSc.) | Toast the sliced, stemmed and seeded
chiles with the cumin for about 3–4 min-
utes moving constantly. Let chile and
cumin cool. |
| | 4 gr. | arbol chiles, dried
(30–50 kSc.) | |
| | 3 | pequin chiles, dried
(100–140 kSc.) | |
| | 3 tbsp | whole cumin seed | |
| 2 | 2 tsp | garlic powder | Grind chiles and cumin along with other
spices until a fine powder. |
| | 2 tbsp | dried oregano | |
| | 2 tsp | paprika | |
| 3 | 1 gr. | datil chile, dried
and powdered | Add the powdered datil just before use. |

I used this powder with a beef and sausage chili. The dried datil was from a jar from Joe at "Bite Me Farms" in St. Augustine, FL. I think that I know now why no one uses sausage in their chili. The powder is spicy, it made me sweat. I cannot detect the special flavor of the datil pepper. The chili was especially red — perhaps it was the pulla chiles.

Sam's Chili Powder #5 $\frac{3}{4}$ cup $\frac{1}{2}$ hour

- | | | | |
|---|--------|--|---|
| 1 | 50 gr. | pasilla chiles, dried
(1–4 kSc.) | Toast the sliced, stemmed and seeded chiles with the cumin for about 3–4 minutes moving constantly. Let chile and cumin cool. |
| | 4 gr. | arbol chiles, dried
(30–50 kSc.) | |
| | 3 | pequin chiles, dried
(100–140 kSc.) | |
| | 3 tbsp | whole cumin seed | |
| 2 | 2 tsp | garlic powder | Grind chiles and cumin along with other spices until a fine powder. |
| | 2 tbsp | dried oregano | |
| | 2 tsp | paprika | |

I love it! I made a batch of chicken chili with this chili powder, and it came out very well. It may be the powder or it may be the fact that it was frozen and reheated. I froze half and reheated it in a pot with 12 oz of black lager. Cooked on high heat until thawed, then simmered for about an hour to boil off whatever excess liquid there is. It is spicy, but not uncomfortably spicy. I had it served over rice last night with some powdered datil pepper, and it was fantastic. All of this from a chicken chili recipe that used chicken thigh, ground at home. I am reluctant to say this, but I liked it better than the beef chili I made in Jax.

Sam's Chili Powder #4 $\frac{1}{2}$ cup $\frac{1}{2}$ hour

- | | | | |
|---|--------------------------------------|---|--|
| 1 | 26 gr. | guajillo chiles, dried
(2.5–5 kSc.) | Toast the sliced, stemmed and seeded
chiles with the cumin for about 3 minutes
moving constantly. Let chile and cumin
cool. |
| | 10 gr. | chipotle chiles
(3–10 kSc.) | |
| | 2 gr. | dundicut chiles,
dried
(30–65 kSc.) | |
| | 2 tbsp | whole cumin seed | |
| 2 | 1$\frac{1}{2}$ tsp | garlic powder | Grind chiles and cumin along with other
spices until a fine powder. |
| | 1 tbsp | dried oregano | |
| | 1 tsp | paprika | |

This chili powder turned out really well. I made a chicken chili with $\frac{1}{2}$ c. of powder and almost 1 $\frac{1}{2}$ lbs. of ground chicken and barbecue turkey left over from Thanksgiving. It was great and the spice was about right. I would say medium, not hot. Next time I would add a little more spice — maybe some pequin.

Sam's Chili Powder #3

about 1 cup

 $\frac{1}{2}$ hour

- | | | | |
|---|---------------------------|---|--|
| 1 | 5 tbsp
28 gr. | whole cumin seed
dried New Mexico
chiles
($\frac{1}{10}$ -1 kSc.) | Toast the sliced, stemmed and seeded
chiles with the cumin for about 3 minutes
moving constantly. Let chile and cumin
cool. |
| | 21 gr. | chipotle chiles
($2\frac{1}{2}$ -5 kSc.) | |
| | 4 gr. | dried arbol chiles
(15-30 kSc.) | |
| 2 | 1 tbsp
3 tbsp
2 tsp | garlic powder
dried oregano
smoked paprika | Grind chiles and cumin along with other
spices until a fine powder. |

This resulted in the spiciest chili to-date, although the two habañeros added to the chili confound the comparison to the others batches of chili. The chili it made was good but the spice was over-powering and the chili had to be thinned with tomato sauce/purée.

Chapter 4

Miscellaneous

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Mustard #1

12 oz

12 hours

-
- | | | |
|---|---|--|
| 1 | 6 tbsp black mustard seed,
finely ground
6 tbsp black mustard seed,
coarsely ground
3 tbsp "mustard powder"
1/2 c. ice water
1 tsp salt | Mix together and let sit for 10 minutes. |
| 2 | 3 tbsp white wine vinegar
2 tbsp honey | Add the vinegar and honey. Stir. Refrigerate covered for 12 hours. Transfer to jars. |

The mustard can stay at room temperature almost indefinitely, especially if transferred to sterile jars. We used two year old Indian black mustard seed in this recipe and ground the mustard in a manual spice grinder. We expect this to be spicy. The next time, we will try some white mustard powder which should help balance out the spicy black mustard.

Barbecue Baked Beans

6 servings

20 minutes

-
- | | | | |
|---|---------|---------------------|--|
| 1 | 1½ lbs. | Italian sausage | Brown in large saucepan and drain off fat. |
| 2 | 1 can | baked beans | Add to sausage. |
| | 1 can | Hormel™ chili | |
| | 1 can | kidney beans | |
| | 1 can | vegetables, drained | |
| 3 | ½ c. | barbecue sauce | Add “secret ings” and cook. |
| | 1 c. | brown sugar | |

Grandma's Rice

4-6 servings

 $\frac{3}{4}$ hour

The Younkin children remember Grandma (Bettibel) Younkin's Rice fondly from childhood.

- 1 Preheat oven to 350° F.
- 2 **1 can** Campbell'sTM
 french onion soup Add enough water to the canned soup to bring the liquid up to 2 c. in an oven dish with cover.
- 3 **1 c.** rice, uncooked Add rice, butter and mushrooms to soup.
 $\frac{1}{2}$ c. butter
 1 can mushrooms
- 4 Bake in 350° F. oven, covered, for 30–45 minutes. Stir once.

Chicken Chili

- | | | | |
|---|-------------------------|--|--|
| 1 | 1/2 c. | chili powder,
home-made | Toast the chili powder in a dry skillet over medium-high heat. |
| 2 | 1 tbsp
1 lb
6 oz. | olive oil
coarsely ground chicken
barbecue turkey | Add oil to a skillet and brown the chicken. Add a little butter if it is too dry for your taste. Add the turkey and transfer to a covered pot. |
| 3 | 1 tbsp
2
10
8 | olive oil
large onions,
minced
cloves garlic,
minced
fresh jalapeños,
stemmed, seeded
and minced
(289 gr.) | Add more oil to the skillet and soften the onions, garlic and jalapeños for 6-8 minutes. Add to the chicken. |
| 4 | | | Add the chili powder to the meat mixture and stir over medium-high heat for two minutes. |
| 5 | 1
1 tbsp
6 c. | 28 oz. can plum tomatoes, with juice
red wine vinegar
water | Add the tomatoes, vinegar and water and simmer, uncovered, for as long as possible. Add salt to taste. |

Beef Chili

8 servings

3 hours

This recipe was taken from "The Joy of Cooking."

- | | | | |
|---|----------|--------------|--|
| 1 | 1/2-1 c. | chili powder | Toast the chili powder in a dry skillet over medium-high heat. |
|---|----------|--------------|--|

- | | | | |
|---|---------------|---|---|
| 2 | 1 tbsp | olive oil | Add oil to a skillet and brown the beef.
Transfer to a covered pot. |
| | 3 lbs | ground or cubed
beef | |
| 3 | 1 tbsp | olive oil | Add more oil to the skillet and soften the
onions, garlic and jalapeños for 6-8 min-
utes. Add to the beef. |
| | 2 | large onions,
minced | |
| | 10 | cloves garlic,
minced | |
| | 7 | fresh jalapeños,
stemmed, seeded
and minced | |
| 4 | | | Add the chili powder to the meat mixture
and stir over medium-high heat for two
minutes. |
| 5 | 1 | 28 oz. can plum
tomatoes, with
juice | Add the tomatoes, vinegar and water and
simmer, uncovered, for as long as possi-
ble. Add salt to taste. |
| | 1 tbsp | red wine vinegar | |
| | 6 c. | water | |

Basic Rib Rub

about 1½ cups

15 minutes

Taken from allrecipes.com. We used this recipe with Sam's Chili powder #4, recipe number ?? to make pork spare ribs in the smoker. May 1, 2011.

- | | | | |
|---|--------|--------------------------------|---|
| 1 | 1½ cup | packed brown sugar | Combine all ings and store in an air-tight container. |
| | 2 tbsp | chili powder | |
| | 1 tbsp | paprika | |
| | 1 tbsp | freshly ground
black pepper | |
| | 2 tbsp | garlic powder | |
| | 2 tsp | onion powder | |
| | 2 tsp | kosher salt | |
| | 2 tsp | ground cumin | |
| | 1 tsp | ground cinnamon | |
| | 1 tsp | jalapeño seasoning | |
| | | salt (optional) | |

Basic Barbecue Mop

about 2 cups

15 minutes

Taken from allrecipes.com.

- 1 **1 cup** apple cider Combine all ings and mix.
 ³/₄ cup apple cider vinegar
 1 tbsp onion powder
 1 tbsp garlic powder
 2 tbsp lemon juice
 1 jalapeño pepper,
 finely chopped
 (optional)
 3 tbsp hot pepper sauce
 kosher salt
 black pepper

We didn't use hot sauce, but we did use the jalapeño. We used this mop on pork spare ribs rubbed with the basic rib rub ???. It was fine – nothing to get too excited about. Similar to what we normally used, and is thus the basic rib rub.

Chinese Slow Cooked Pork Shoulder

3 lbs.

6 hours

Adapted from foodnetwork.com.

- | | | |
|---|---|---|
| 1 | 3 lbs pork shoulder,
trimmed

1 tsp Chinese five-spice
powder

1 tsp kosher salt | Rub the pork with the five-spice powder and salt. |
| 2 | 3 cups chicken broth
1 cup dark soy sauce
1/4 cup dark brown sugar,
packed
2 tbsp sesame oil
1/2 tsp red pepper, crushed | Add the chicken broth, soy sauce, brown sugar, sesame oil and red pepper flakes to the slow cooker. Stir to dissolve. |
| 3 | 4 scallions, cut into 2
in. pieces

1 garlic head, halved
1 2 in. knob unpeeled
fresh ginger,
thinly sliced

8 shiitake
mushrooms, dried
(optional) | Add the scallions, garlic, ginger, mushrooms and pork shoulder to the slow cooker. Turn a few times to coat. Cover the cooker, and cook on high for 4 hours. Turn down to low and cook for another two hours. |
| 4 | Chinese noodles
(Ramen works
well) | Remove pork and let rest for 15 minutes. Skim the cooking liquid and serve over the pork and noodles. |

We made this recipe without shiitake mushrooms. In addition, we lacked fresh ginger so used crushed ginger from a jar. After several hours, the pork was boiling a good deal so we turned it to low earlier than prescribed in the recipe. We strained the sauce to remove the garlic skin and other solids, and skimmed off most of the fat. We served the pork pulled with sauce on top of ramen noodles, which was excellent. Some fresh chives or chopped scallions on top could be a nice addition.

Clams Steamed in White Wine

1 dozen

3 hrs.

From <http://whatscookingamerica.net/ClamsSteamer.htm>.

- | | | |
|---|---|--|
| 1 | 1 dozen littleneck clams
4 cups water
3 tsp Kosher or sea salt
1/4 cup corn starch | Soak clams in water, salt and corn starch mixture for a few hours. Scrub and rinse. |
| 2 | 1 tbsp butter
1/2 onion, chopped
2 cloves garlic,
chopped | Melt the butter in a pot. Add onion and garlic, and soften. |
| 3 | 1 cup white wine
1/4 tsp red pepper flakes | Add the wine and red pepper flakes and bring to a boil. Add the clams, reduce heat, and cover. Cook for 5–10 minutes or until the clams open. Strain the cooking liquid and serve with the clams, along with thick “nice” bread for dipping, e.g., a baguette. |

Ginger Soy Sauce

4 servings

5 min.

Great served on meat, fish or vegetables.

- 1 1/2 cup soy sauce
- 1/2 cup balsamic vinegar
- 1 tsp crushed ginger or
 fresh grated
 ginger
- 2 tbsp water
- 3–4 tbsp chopped scallions
- 3/4 tsp sugar

Whisk all ings together until sugar is dissolved.

Chilled Beet Soup with Kefir and Chives

8 servings

1 hr.

Adapted from crumpetsandcakes.blogspot.com.

- | | | | |
|---|---------------|---|---|
| 1 | 4–6 | beets, peeled and
chopped
chicken stock | Just cover beets with chicken stock and
boil for about 20 minutes until tender.
Season with salt. Set aside to cool. |
| 2 | 3 | large radishes,
finely chopped | Reserve half of chopped vegetables and
herbs. Combine the other half with |
| | 1/2 | large English
cucumber, about
one cup finely
chopped | cooled beet and stock mixture in a
blender and purée. Mix in reserved
chopped vegetables and herbs. Refriger-
ate until chilled. |
| | 4 tbsp | chopped chives | |
| | 4 tbsp | chopped fresh dill | |
| 3 | 12 oz | plain kefir | When beet mixture is chilled, add sugar, |
| | 1 tbsp | sugar (optional)
salt and pepper to
taste | salt and pepper to taste. Mix in desired
amount of kefir to each serving and gar-
nish with finely chopped cucumber and
chives. |