

## White Chicken Chili

2 tablespoons canola oil  
2 large boneless, skinless chicken breasts halves, flattened  
1 medium onion, chopped  
1 can (15 ounces) black beans, rinsed and drained  
1 can (15 ounces) white beans, drained  
1 can (15 ounces) whole kernel corn with juice

1 can (10 ounces) Rotel diced tomatoes with green chilies with juice  
½ to 1 cup chicken broth  
½ to 1 teaspoon chili powder  
1 teaspoon ground cumin  
1 packet (0.4 ounce) ranch dip or dressing mix  
1 package (8 ounces) cream cheese, cut into 8 pieces

In large Dutch oven over medium heat, brown chicken breasts in hot oil for 3 to 4 minutes per side.

Add all remaining ingredients except cream cheese in order listed, stir gently to combine getting some of the juice under the chicken to keep it from scorching; bring to a gently boil. Reduce heat to low, cover with tight-fitting lid, and simmer for 20 to 25 minutes or until chicken is cooked through.

Remove chicken from Dutch oven and place on cutting board. Add cream cheese to chili mixture, stirring until melted. Shred chicken with 2 forks; return chicken to pot and stir to combine.

Serve with tortilla chips, if desired.

Makes 8 servings

**Note** After chicken is browned and other ingredients are added, Dutch oven can also be covered and baked in 325°F. oven for 20 minutes.

## Sweet Cornbread

1 cup all-purpose flour  
1 cup yellow cornmeal  
¼ cup granulated sugar  
1 teaspoon baking powder  
½ teaspoon baking soda

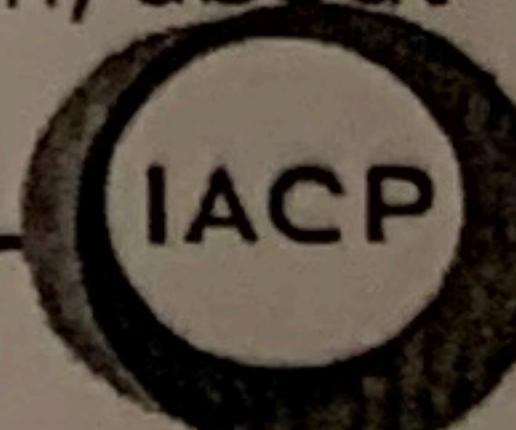
½ teaspoon salt  
2 large eggs, beaten  
1 cup buttermilk  
¼ cup honey  
½ cup butter, melted and cooled slightly

Heat 9-inch square baking dish in 400°F. oven while preparing batter.

In large bowl, whisk together flour, cornmeal, sugar, baking powder, baking soda, and salt. Make well in center and add eggs, buttermilk, and honey; mix together until well combine. Add slightly cooled melted butter and mix again until just combined (do not over-mix).

Carefully remove hot dish from oven. Coat with no-stick cooking spray. Pour batter into baking dish. (Listen to that sizzle! That's what you want.)

Bake in 400°F. oven until cornbread begins to brown on top and wooden pick inserted in center comes out clean, about 20 to 23 minutes. Allow to cool in dish on wire rack for about 10 minutes before slicing and serving.



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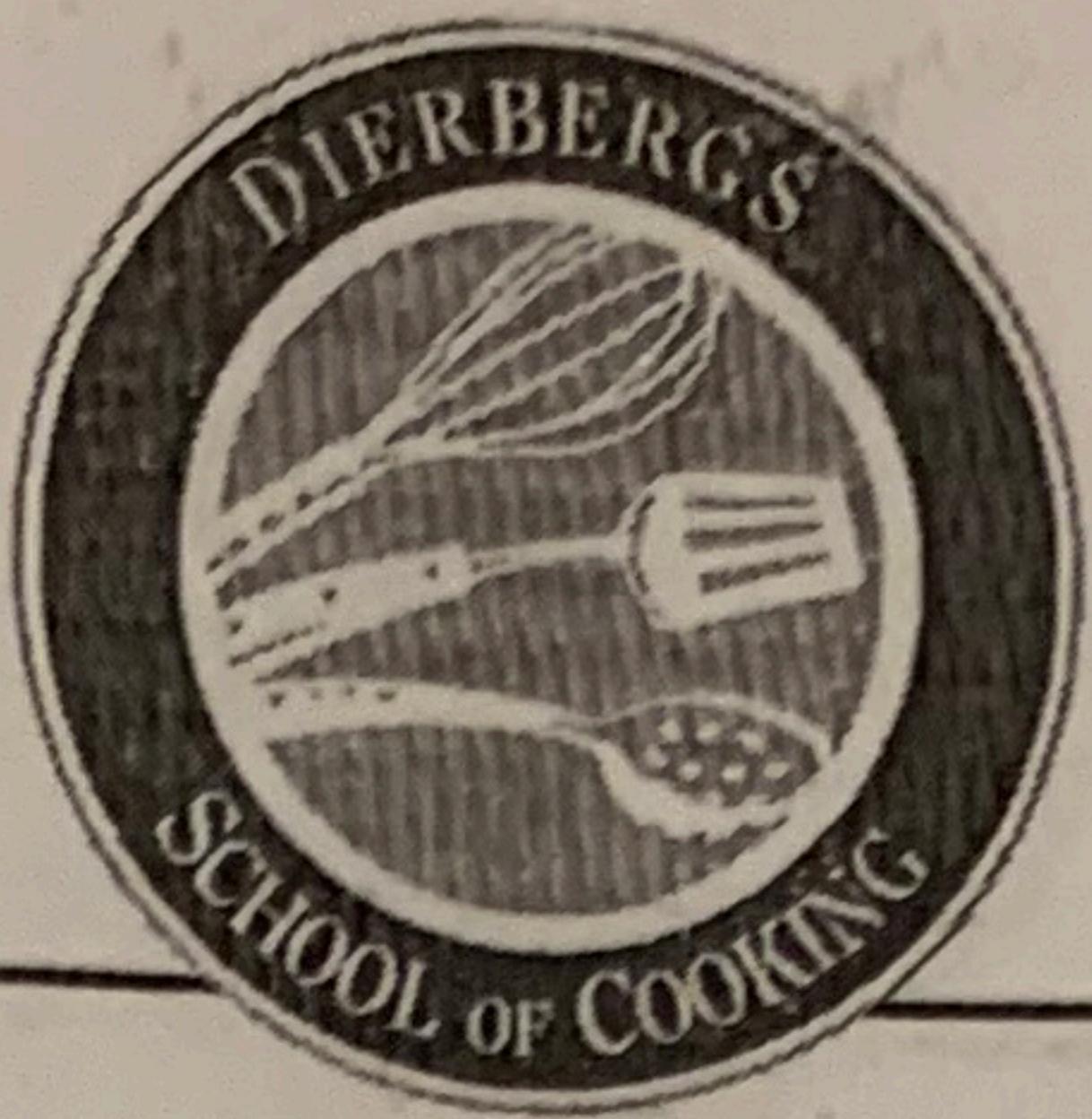
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## Chicken Parmesan

### Chicken

4 boneless, skinless chicken breast halves  
½ cup flour  
1 teaspoon kosher salt  
½ teaspoon coarse ground pepper  
2 eggs  
2 tablespoons water

1 cup Italian panko crumbs  
¼ cup grated parmesan cheese  
3 tablespoons olive oil  
4 tablespoons grated parmesan cheese  
1 ball (8 ounces) fresh mozzarella cheese, thinly sliced  
Fresh basil leaves, cut into chiffonade

### Marinara Sauce

2 tablespoons olive oil  
1 small onion, finely chopped  
2 cloves garlic, pressed  
1 can (28 ounces) crushed tomatoes

1 ½ tablespoons sugar  
1 tablespoon Italian herb seasoning  
1 teaspoon beef bouillon base  
Kosher salt and freshly ground black pepper to taste

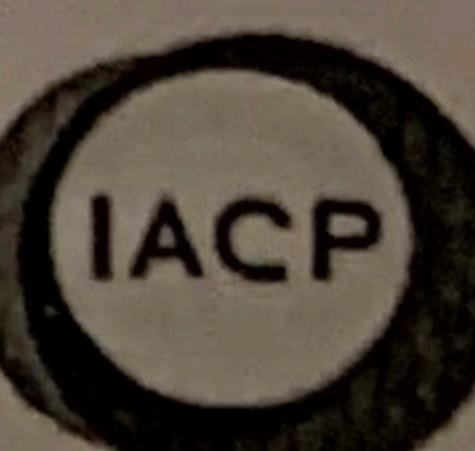
**For sauce** In medium saucepan, heat olive oil over medium heat. Add onion and garlic; cook stirring often until fragrant and onion is softened. Add tomatoes, sugar, Italian seasoning, and bouillon base; simmer stirring often for 20 to 30 minutes or until sauce is slightly thickened. Taste and season with salt and pepper. Set aside.

**For chicken** Gently pound chicken breast into even thickness. In shallow pie plate, combine flour, salt, and pepper. In second shallow pie plate, combine eggs with water. In third shallow pie plate, combine panko crumbs and the ¼ cup parmesan cheese. Dredge chicken breasts in flour mixture, dip in egg wash, and then coat with panko crumb mixture.

Heat the 3 tablespoons olive oil in large skillet over medium-high heat. Add breaded chicken and cook until golden brown, 3 to 4 minutes per side.

Place chicken in 9 x 13-inch baking dish. Spoon ¼ to ⅓ cup marinara sauce over each breast half. Top each with 1 tablespoon parmesan cheese and 2 slices mozzarella cheese. Bake uncovered in 350°F. oven for 20 minutes, or until internal temperature of chicken is 165°F.

Makes 4 servings



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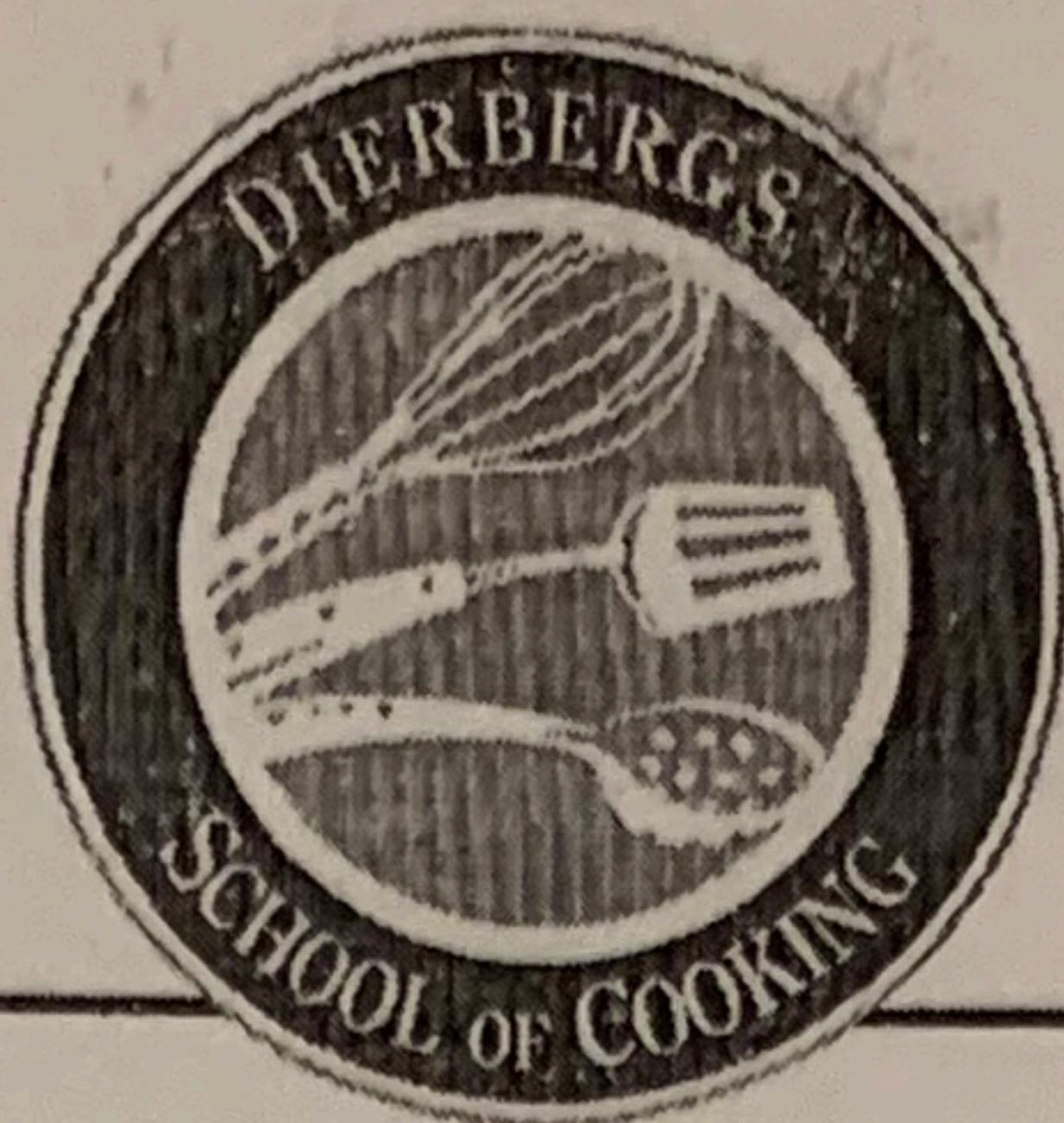
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### Cajun Jambalaya

2 tablespoons olive oil  
1 medium onion, chopped  
1 medium green bell pepper,  
seeded and cut into  $\frac{3}{4}$ -inch pieces  
2 medium ribs celery, sliced  
2 cloves garlic, pressed  
2 cups chicken broth  
1 can (14 ounces) diced tomatoes

1 cup long grain rice  
2 teaspoons Worcestershire sauce  
1 pound (21 to 30 count) raw shrimp,  
peeled and deveined  
 $\frac{1}{2}$  to  $\frac{3}{4}$  pound chicken thigh meat, cut into 1-inch pieces  
8 to 10 ounces andouille sausage,  
cut diagonally into  $\frac{1}{2}$ -inch slices  
1 to 2 teaspoons hot sauce (optional)

#### Bayou Seasoning

1 tablespoon paprika  
2 teaspoons salt  
2 teaspoons garlic powder  
1 teaspoon onion powder

1 teaspoon dried oregano  
1 teaspoon dried thyme  
1 teaspoon ground black pepper  
 $\frac{1}{2}$  teaspoon cayenne pepper

In large Dutch oven over medium heat, sauté onion, green pepper, celery, and garlic in olive oil until softened. Add chicken broth, diced tomatoes, rice, and Worcestershire sauce; stir to combine. Cover, reduce heat to low, and cook until liquid is absorbed.

Meanwhile, in large bowl, combine all seasoning ingredients. Add shrimp, chicken, and andouille; toss with seasoning until evenly coated. Add to rice mixture; cover and cook over medium heat until meat is done, about 10 minutes. Add hot sauce, if desired.

Makes 8 servings

### Better than S-X Cake

1 package (10 oz.) chocolate cake mix  
2 cups (16 oz.) sour cream  
4 eggs, prepared according to package directions

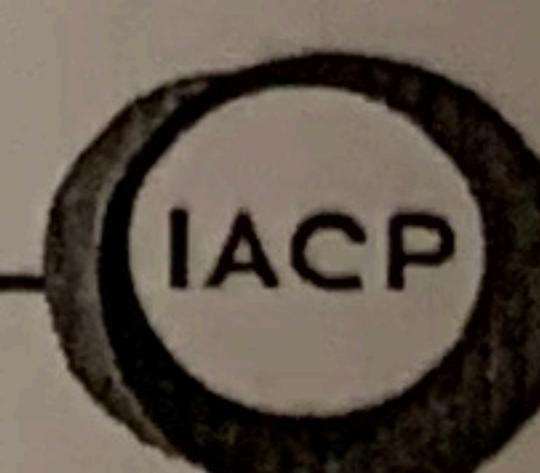
16 oz. chocolate-covered coffee kiss (heated)  
1 container (8 oz.) cream cheese, softened (heated until soft)

In 9" x 13" inch baking dish, bake cake according to package directions. When cool, cut into 12 squares. Make 12 equal cuts across top of cake, meeting at 1 inch apart.

In 8" x 8" square pan, combine melted chocolate kiss and cream cheese. Mix well on high for 1 minute. Stir until smooth.

On each cake square, lay a piece of waxed paper. Sprinkle with  $\frac{1}{2}$  cup coffee kiss pieces across entire cake. Let cake cool completely.

Spoon chocolate mixture over surface of cake and garnish with remaining  $\frac{1}{2}$  cup coffee kiss pieces. Makes 12 to 16 servings.



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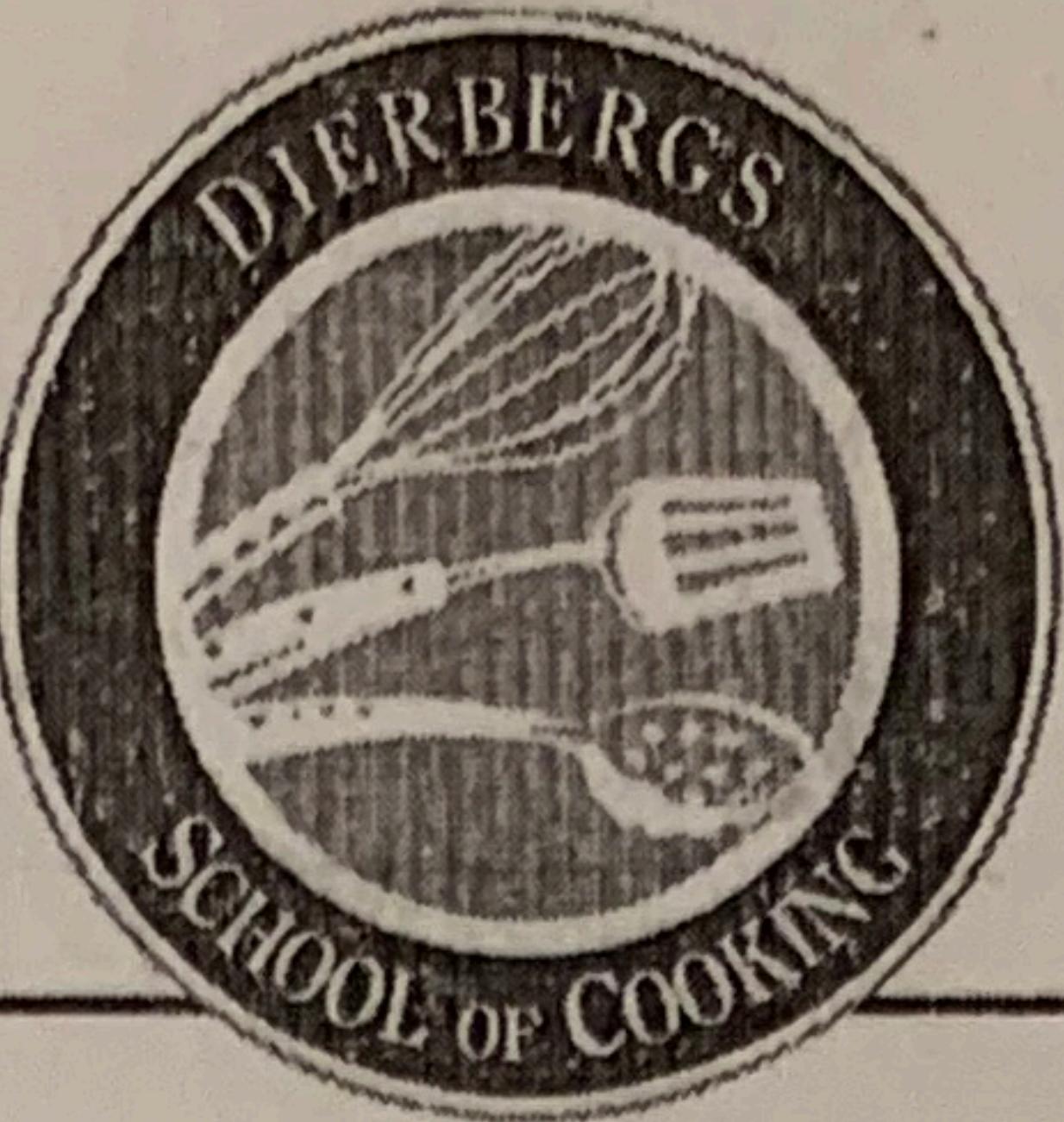
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### Meaty Cheesy Skillet Lasagna

1 pound ground Italian sausage  
2 cloves garlic, minced  
1 jar (26 ounces) tomato basil pasta sauce  
½ cup water  
1 carton (15 ounces) ricotta cheese  
1 box (10 ounces) frozen chopped spinach, thawed and well drained

½ cup grated parmesan cheese  
2 teaspoons Italian herb seasoning  
¼ teaspoon salt  
Freshly ground black pepper to taste  
8 ounces dumpling egg noodles (2 cups), cooked according to package directions  
4 ounces (1 cup) shredded six-cheese Italian blend

Heat large skillet over medium-high heat. Crumble sausage into skillet and add garlic; cook, stirring occasionally with wooden spoon to break up meat into small pieces, until browned, about 5 to 6 minutes. Drain off any fat. Stir in pasta sauce and water; simmer for 5 minutes.

Meanwhile, in medium bowl, combine ricotta, spinach, parmesan, Italian seasoning, salt, and pepper. Reserve 2 cups of the ground beef mixture in small bowl.

Layer half of the cooked noodles over remaining ground beef mixture in skillet. Top with ricotta mixture, remaining noodles, and reserved ground beef mixture. Sprinkle six-cheese blend over top. Cover and cook over low heat until heated through, about 20 minutes.

Makes 8 servings

### Better than S\*X Cake

1 package (15 to 16 ounces) chocolate cake mix  
7 ounces (½ of 14-ounce can) sweetened condensed milk  
6 ounces prepared caramel ice cream topping

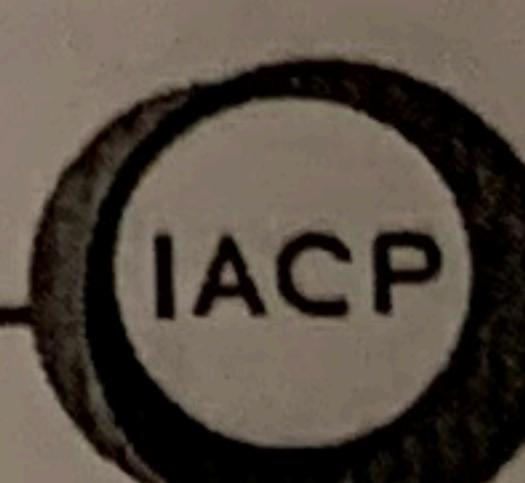
¾ to 1 cup chocolate-covered toffee bits (divided)  
1 container (8 ounces) frozen non-dairy whipped topping, thawed

In 9 x 13-inch baking dish, bake cake according to package directions. Place dish on wire rack. Make 1-inch slits across top of cake, spacing 1 inch apart.

In 2-cup glass measure, combine sweetened condensed milk and caramel topping. Microwave on high for 1 minute. Stir until well blended.

Drizzle over warm cake letting it sink into slits. Sprinkle with ¾ cup toffee bits evenly across entire cake. Let cake cool completely.

Spread with whipped topping over surface of cake and garnish with remaining 1/4 cup toffee bits.  
Makes 12-18 servings.



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