

Note: a teaspoon or tablespoon is the one from the silverware drawer – not the measuring type!

Pete's Scalloped Potatoes:

Slice 1 ½ russet potatoes (¼" thick slices) per person – base recipe is 8 potatoes
Rinse potatoes in cold water to remove excess starch

Coat the inside of a baking pan with butter or "Pam"

Layer potatoes in pan – 3 to 4 slices deep

In a sauce pan combine:

1 pint ½ and ½

2/3 bag of shredded sharp cheddar cheese (I like Cabot's "Seriously Sharp")

1 tbs onion powder

1 tbs garlic powder

Salt and pepper to taste

Heat contents in pan until cheese melts and cover the potatoes. Add milk if not enough to cover potatoes completely

Cover with tin foil and bake for 1 to ½ hours at 350 degrees.

Uncover and add remaining cheese and put back in oven until cheese on top browns

"Roadkill" Gravy: Haidt Family Favorite

Heat peanut oil over medium high heat in cast iron frying pan.

Add 1 chopped sweet onion, 2 tbs sugar, ¼ tsp cayenne, ground pepper to taste

Brown onion until very dark brown.

Add vegetable broth and stir until mixture thickens and browns more

Coat with "wondra", add more broth and stir - repeat this until desired amount of gravy is made. It should get very thick and sticky each time before adding broth.

Add some remaining broth, cover, reduce heat and simmer for ½ hour.

Proper consistency is when the gravy sticks in the tines of a fork.

Desert:

In a metal mixing bowl combine 1 pint Abbots vanilla custard with fresh strawberries or raspberries. Put in freezer for 1 hour to freeze the berries. The result is soft custard with crunchy berries.

Garlic Crusted Charcoal Grilled Pork Loin:

2 ½ to 4 lb pork loin roast or 2-4 loins

Combine in a small bowl to make the dry rub:

- 3 TBS sugar
- 1 TBS sea salt
- 1 TBS ground pepper
- 1/3 TBS cayenne

Other ingredients:

- 1 small jar chopped garlic or 4 large TBS
- Wondra Flour
- Peanut or other vegetable oil
- 2 -3 jars Heinz Pork Gravy to be used later

Mix ¾ of the dry rub (save ¼ for the gravy) in bowl with small amount of peanut oil and a couple of tablespoons of Wondra Flour to thicken and add the minced garlic and stir until like a paste.

Cut pocket in center of pork loin roast and stuff with ½ of mixture or until full

Use remaining mix to coat outside of roast.

If using pork loins put the loins in the bowl, stir to cover with the paste.

Cover, marinate for 4 – 5 hours at room temp or overnight in the refrigerator.

Over very hot fire, sear both sides of roast until nicely charred – not burnt, raise grate, cover the grille and cook ½ hour per side or until temp reaches 160 degrees. Remove and allow to sit for 10 minutes

In a frying pan, cast iron I hope, add 3 jars of Heinz Pork Gravy and ½ jar of water and the remaining spice mix. Heat over medium high heat until color darkens about 45 minutes to an hour, scraping pan bottom occasionally to free up sticky bits of mix. If it gets too thick add more water.

Slice pork thin, add gravy and enjoy.

Brown Sugar Glazed Ham (this works great on a smoker type charcoal grill)

Coat the ham with a mixture of Nance's mustard and dark brown sugar.

Put meat side down – pointed end up – in a glass pan and add 1“ apple cider to pan.

Cover ham with tin foil tent and heat @ 325 degrees basting as needed.

Drain all drippings and add to Heinz pork gravy.

Heat gravy until bubbling – add water if it gets too thick – stirring as needed.

The “Brick” (A Super Bowl Tradition)

12 lb. beef roast – top round – a big “brick” of beef

12 tbs sugar

4 tbs garlic powder

4 tbs ground pepper – I like the 5 color pepper

4 tbs sea salt

Mix up the rub and coat the “brick” 8 hours prior to cooking – pack the rub on good and rub it in – reserve some rub to use in the “road kill gravy” recipe – about 4 tbs.

Leave the “Brick” out so it reaches room temperature for cooking.

Put the brick over a very hot charcoal close to the fire and sear – almost burn – all sides to carmelize the sugar and to seal the “brick”.

Raise the grille up and slow cook the “brick” with the lid closed for about 2.5 hours or until the center reaches “rare” on a meat thermometer.

Remove and let stand for 15 minutes

Slice very thin on the bias and add any juice to the road kill gravy.

Best served with the above potato recipe and “road kill” gravy.

**Oven Fried (never enough potato potato's) Potato's:
(everyone loves these – good with everything)**

Russet potatoes – 2 per person sliced medium thick
1 table spoon butter per person
Salt and Pepper – you can use ½ salt and ½ Lawry's salt
Optional – add a sweet onion chopped in ¼'s

Combine all ingredients in a Pyrex pan and cook @ 450 degrees turning every 15 minutes to keep coated with butter. Cook until browned.

Potato Pancakes – good served with any sausage

Russet potatoes shredded – 2 make 3 pancakes, 4 make 6 pancakes, etc
1 super sweet or Vidalia onion – shredded
1 egg for every 2 pancakes
Salt and pepper to taste
Wondra Flour
Peanut or high quality vegetable oil

Shred potatoes and rinse with cold water and drain thoroughly
Combine potatoes, onion, eggs, salt and pepper in a mixing bowl and stir with a fork
(while stirring add a dusting of flour to help them to stay together)
Do not stir hard enough to mash the potatoes

Heat a griddle or a heavy frying pan to med – high heat
Note: I use a small custard cup (about ½ cup) to measure for each pancake – they should be about 6" to 8" across and about ½ inch thick
Add just enough oil to the pan to cover the bottom and get it hot
Put ½ cup of pancake on the griddle and flatten to ½ inch thick with a spatula
Brown the first side to a nice dark brown and flip the m over.
Brown the second side
Remove and serve with applesauce, sour cream and a grilled sausage.

Twice Baked Potatoes (serves 6 - 1 ½ potatoes each)

I use Russet's because the thicker skin holds up better for stuffing.

9 Russet potatoes

Butter

Sour Cream

Salt / Pepper / Lawry's seasoned salt

Bake 9 Russet potatoes @ 425 degrees until the skin is crisp – about 1 hour.

Cut the potatoes in halves and scoop the centers in to a mixing bowl.

Add ½ to ¾ stick of butter, 6-8 tablespoon of sour cream, a pinch of Lawry's salt and salt and pepper to taste. (garlic and onion powder are options)

Mix the ingredients until slightly goopy – you need some extra liquid so they don't dry out during the re baking.

Fill the skins and put on a cookie sheet and return to the oven cooking until the tops are golden brown.

Great with road kill gravy.

Sticky Chicken – adapted from a Paul Prudhomme recipe:

5 boneless chicken breasts – halved = 10 pieces

1 sweet onion chopped
1 each red and green pepper chopped
1 jar chopped garlic
2 avocados sliced
1 large can veggie or chicken broth
Wondra flour

Combine and mix: (saving 1 table spoon of the mix for later)

6 tbs sugar
2 tbs salt
1 tbs cayenne pepper

Put chicken pieces in a mixing bowl or a storage baggie **with all but 1 tbs. of the mix.**
Stir to coat evenly, cover and refrigerate over night.

About 3 hour prior to cooking remove chicken to warm to room temp.

In a cast iron deep pan over high heat add enough peanut oil to cover the bottom of the pan.

Add the chicken, flip to coat with oil and brown / blacken both sides.

While cooking scrape the blackened bits from the pan and leave them in the pan.

Remove the chicken from the pot and add the onion and cook until brown.

Add the peppers and the garlic to the onion and cook and stir for a few minutes to soften the peppers

Coat the mixture with Wondra and stir gently to make a roux.

Add broth, more Wondra and reduce. Repeat this until you have enough nice smooth gravy to cover the chicken.

Add the remaining spice mix and the chicken; simmer for 20 – 30 minutes

Serve on a plate garnished with sliced avocado.

My favorite is to serve this with the “never enough potatoes” with a dollop of sour cream on the potatoes.

Cheeseburger - “Don’t talk to me while I’m eating my burger burger”

Ground Round works the best – 3 burger patties to a pound

Lawry’s Salt

Lettuce shredded – I go to the supermarket salad bar to get a container of it!

American cheese – 2 slices per burger or Cabot’s Seriously Sharp Cheddar

Bacon crispy – the Hormel microwave kind works great – 2 slices per burger

Sesame Burger Rolls or English Muffins

Thin sliced sweet pickles

Thousand Island Dressing – the “secret sauce”

Make the patties slightly larger than the roll and sprinkle with Sea or Lawry’s Salt
(Note – don’t pack the burgers too tight and start with room temp meat)

Cook over charcoal – or gas if you’re charcoal challenged – until med to med well

Add 2 slices American cheese, bacon, shredded lettuce, pickle slices and top with dressing. Toast the rolls for an extra goodness.

These are really good with the “Never Enough Potatoes Potatoes”

Short Ribs (this should serve 4 but it's never enough)

12 or more beef short ribs

2 sweet onions chopped, 2 red bell peppers chopped, 2 lbs baby carrots and minced garlic

2 boxes of beef stock

Salt, pepper, sugar

Peanut oil

In a broad bottomed cast iron Dutch oven or a similar vessel heat enough peanut oil to just cover the pan bottom.

Dust the ribs with salt, pepper and sugar – about 1 tbs each

Over med high heat add the ribs to the pan and flip them around to cover each side with oil. Cook until seared dark brown on each side and remove from the pan.

If there is excess of fat drain some so the pan bottom remains covered.

Add the chopped onions and about 4 heaping tbs of minced garlic and cook until the onion are clear. Add the red peppers, 1 tbs each salt and pepper and cook until the peppers are softened.

Push the veggies aside or remove from the pan, add the ribs with the bone side down, cover with veggies, add the carrots to the top and spread evenly. Add the beef stock to cover the contents completely.

Cover the pan, put in the oven at 350 degrees for 4 – 5 hours or until almost all of the stock has evaporated.

Carefully (the will be very soft) remove to plates and serve.

Good with potato salad in the summer or any cooked potato in cooler weather.

You can use this exact same recipe for a pot roast!

Pot Roast with a kick

Chuck roast figuring 2/3 lbs. per person

Beef stock – 1 box

Chopped garlic

Heinz savory beef gravy – 4 jars

Dry rub - all in tablespoons:

6 sugar

2 kosher salt

1 each garlic and onion powder

1 Lawry's salt

Mix up the rub in a cup and use $\frac{3}{4}$ on the meat overnight in the refrigerator and save the rest for the gravy.

Chop up 3 super sweet onions

Use 2 lbs. small carrots

1 bag of small potatoes

In a heavy kettle (cast iron Dutch oven) over medium high heat add a bit of peanut oil and a couple scoops of chopped garlic. Brown the meat good and dark. Drain any excess fat / grease from the kettle.

Add the beef stock

Cover and cook in the oven at 350 degrees for 3 hours.

Add the onion, carrots and potatoes and cook covered for 2 more hours

In a separate pan bring the gravy to a bubbling low simmer and add the remaining dry rub and water enough to prevent excess thickening. Simmer for $\frac{1}{2}$ hour or more to allow spices to flavor the gravy. Stir often.

Serve with egg noodles, rice or just as is.

Recipes for use with “Pete’s Coast to Coast” All Purpose Sauce - \$10.00 per bottle
(Call 585-924-2790 to order your 22 oz bottle of “Coast to Coast” sauce)

Wings: Oven Preparation

Pre heat oven to 450 degrees and put the rack in the middle level

Place thawed wing pieces on a broiler tray – the kind that has the drains in it – every oven comes with one. This allows the fat to drain off.

Cook until golden brown on the outside – flip and brown side 2. About 30 to 40 minutes total.

Shake in sauce and serve

Optional Preparation: after shaking the wings in sauce put back under heat to cook the sauce onto the wings –makes them extra sticky!

Wings: Charcoal Grill Preparation (my favorite)

Cook thawed wings over charcoal grill until nice and brown. Turn over and cook side 2. Shake in sauce and serve or put back on the grill to “sticky up” the sauce.

Tuna Melt:

Tuna salad: drained tuna, mayo, celery or spicy pickles (Tony Packo's Sweet Hots) cut into small chunks. Mix thoroughly.

Spread a good thick layer of tuna salad on a toasted English muffin.

Add cooked bacon, sliced avocado and Pete’s sauce. Top off with sharp cheddar cheese.

Put under broiler until cheese melts and starts to turn brown.

Barbeque Ribs – What started it all

Baby back ribs – strapped (strapping is to peel the layer of membrane off of the bone side. Start at the small end and grab a hold of the membrane with a piece of paper towel. Pull the membrane off of the bones. This prevents it from sticking in your teeth. It may take a few tries but once you get the hang of it, it's easy)

Cook the ribs over nice hot fire on the highest grille level (furthest from the fire) in the following order:

1. Bone side down – 15 to 20 minutes - cook until mahogany brown and flip. Add sauce to the cooked side.
2. Meat side down – 15 to 20 minutes - until mahogany brown. Flip and add sauce.
3. Bone side down – about 5 minutes – until sauce starts to blacken. Flip over.
4. Meat side down – about 5 minutes – until sauce starts to blacken.
5. Cut ribs individually and serve with extra sauce for dipping.

Hot Dogs:

Grill hot dogs and serve on a toasted bun or English muffin with chopped red onion and Pete's sauce.

Optional – melt cheddar cheese over the loaded hot dog
