

## **Team Tailg8n**

### **Appetizer One**

#### **The 4 Wide Out Medley**

#### **4 Wide Out Crab Cakes**

##### **Ingredients**

1 lb lump crabmeat picked of shells  
3 oz mayonnaise  
1 tbl seafood seasonings  
2 oz finely chopped green onions  
2 oz finely chopped yellow bell pepper  
2 oz finely chopped red bell pepper  
2 cups breadcrumbs  
4 cups flour  
2 eggs  
1 cup milk  
1 lemon juiced  
1 lb butter

##### **Procedure**

Add the first six ingredients to a bowl and mix gently and completely  
Form into cakes by hand  
Mix breadcrumbs and flour  
Mix eggs and milk  
Dip crab cakes in egg wash and then in flour mix  
Sauté in butter and lemon juice until golden brown and hold warm

## 4 Wide Out Bacon Wrapped Oyster

### Ingredients

1 pint shucked oysters  
10 slices bacon halved  
6 skewers  
2 cups flour  
1 egg  
1 cup milk  
1 tbl seafood seasoning  
2 cups flour  
1 oz Worcestershire sauce  
5 oz water  
2 oz flour  
½ lb unsalted butter  
1 ts salt  
1 gal peanut oil

### Procedure

Heat oil to 350 degrees  
Lightly flour oysters  
Mix egg, milk and seasoning  
Dip oysters in egg wash  
Lightly flour again in fresh flour  
Wrap oysters in bacon and skewer  
Mix last five ingredients in a bowl  
Fry oysters in oil until they float to the top  
Drizzle sauce over fried oysters and hold warm

#### **4 Wide Out Charbroiled Oysters**

##### Ingredients

12 fresh shucked oysters and shells  
6 peeled and minced shallots  
6 oz champagne vinegar  
1 tbl black pepper fresh ground  
4 oz parmesan cheese  
8 oz extra virgin olive oil  
Hot charcoals in a pit/grill

##### Procedure

Combine minced shallots, black pepper and vinegar in a squeeze bottle  
Shuck oysters and place on half shell on the grill  
Squirt oysters with 1 tbl of mignonette sauce  
When oysters start to bubble add pinch of cheese and 1 tsp of olive oil  
Grill until cheese starts to brown on the edges

#### **4 Wide Out Grilled Shrimp Skewers**

##### Ingredients

1 lb gulf shrimp-peeled to tail  
1 green bell pepper  
1 red bell pepper  
1 red onion  
6 skewers  
2 oz chili sauce  
2 oz pineapple juice  
8 oz chicken stock  
2 oz corn starch  
Hot charcoals in a pit/grill

##### Procedure

Cut peppers and onion into small cubes  
Skewer the shrimp, bell peppers and onions in alternating colors  
Mix chili sauce, pineapple juice, chicken stock and cornstarch in a sauce pan  
Bring mixture to a simmering boil and reduce  
Grill the skewers until lightly browned  
Drizzle sauce over skewers

## **Team Tailg8n**

### **Appetizer Two**

#### **Cajun Footballs**

##### Ingredients for one football

1 ½ oz duck breast  
1 ½ oz chicken thigh  
1 ½ oz turkey thigh  
½ link smoked boudin sausage  
5 slices thick cut bacon  
1 ½ oz cream cheese  
4 green onions  
4 toothpicks  
Hot charcoal in pit/grill

##### Procedure

Lay down 4 slices of bacon slightly overlapping edges  
Place duck, chicken and turkey on top of bacon  
Remove ½ link of boudin from casing and spread on top  
Cut green onions in half and place only green part on top  
Slice approximately 1 ½ oz cream cheese in 4" slice and place on top  
Roll into football shape and place on top on the 5<sup>th</sup> piece of bacon crossways  
Fold 5<sup>th</sup> piece of bacon over the top and toothpick together  
Smoke on indirect heat for an hour

##### **Note**

You must multiply the ingredients by the number of footballs you desire.

## **Team Tailg8n**

### **Entrée**

#### **When Pigs Fly Po-Boys**

##### **Ingredients**

1 qt apple cider  
¼ cp sugar  
1/8 cp salt  
6 pork tenderloins cleaned  
6 pieces of foot long aluminum foil  
2 oz pork magic seasoning  
3 lg onions sliced ¼ round  
2 oz Creole mustard  
6 French bread pistolettes  
Hot charcoals in pit/grill

##### **Procedure**

Clean pork tenderloins of all fat  
Mix first three ingredients and marinade over night  
Grill pork tenderloins until well done  
Remove and sprinkle with seasoning then wrap in aluminum foil and hold warm  
Grill onion quarters and char each side  
Place onions in sauté pan and continue to sauté until caramelized  
Pull pork tenderloins into strip pieces and add to onions and sauté  
Place pork and onions in hollowed out pistolettes with Creole mustard  
Serve warm

## **Team Tailg8n**

### **Side One**

#### **Cajun Caviar Marinated Salad**

##### **Ingredients**

3 cans black-eyed peas drained and rinsed  
2 lg diced onions  
1 diced red bell pepper  
2 diced jalapeno peppers  
1 bn fresh cilantro chopped  
½ cp fresh squeezed lime juice  
1 1/2 cp salad oil  
1 oz minced garlic  
2 oz honey  
1 tbl salt  
2 tbl cumin  
1 French baggette loaf cut into croustades

##### **Procedure**

Place peas, onions and peppers in a bowl  
Mix in ½ of the cilantro  
Blend lime juice, oil, garlic, honey, salt and cumin in blender until emulsified  
Add all ingredients in bowl and toss gently until mixed  
Place in refrigerator to chill  
Serve with croustades on the side  
Hold cold

## **Team Tailg8n**

### **Side Two**

#### **World Champion Jambalaya**

##### **Ingredients**

- 2 Bailey's smoked chickens
- 1 lb peeled small gulf shrimp
- 3 links Cajun sausage
- 2 oz Creole seasoning
- 4 cups diced red onion
- 2 cups diced celery
- 2 cups diced green bell peppers
- 3 diced jalapeno peppers
- 1 lb diced crimini mushrooms smoked
- 4 oz sundried tomatoes
- 1 can spiced tomatoes
- 2 qts chicken stock
- 2 lb orzo pasta

##### **Procedure**

Debone chicken meat and set to the side  
Bring chicken stock to a boil and add the chicken bones and simmer for 30 minutes  
Remove the sausage meat from the skin, place in heavy iron stock pot & heat to brown  
Add seasoning, peppers, onions & celery to the sausage and sauté until caramelized  
Add sautéed vegetables, sausage, chicken meat, shrimp, mushrooms, tomatoes and orzo pasta to the stock heavy iron stock pot  
Bring to a boil then reduce heat and simmer until desired consistency

## **Team Tailg8n**

### **Dessert**

#### **Pound Dat Pineapple**

##### Ingredients

2 each fresh pineapples  
2 each store bought pound cake  
1 gallon Creole cream cheese ice cream  
6 slices of bacon  
1 oz cinnamon  
2 oz brown sugar  
2 oz dark rum  
8 oz pineapple juice 8 oz butter

##### Procedure

Peel, core and slice pineapples into  $\frac{3}{4}$  " slices, saving the juice  
Grill pineapple until well marked and warmed through, hold warm and reserve any juices  
Brush cake slices with  $\frac{1}{2}$  of the butter  
Grill slices until lightly toasted and hold warm  
Place rum, brown sugar, remaining butter & pineapple juice into sauce pan and reduce  
Place cake slices in a bowl, then add pineapple and large scoop of ice cream  
Spoon with sauce and garnish with bacon