



2008 Bank of America Championship Recipe Card Set

Cards Sponsored by:



Participating Restaurants:



## Cool Cranberry and Apple Squares

Submitted by Marcia Colbert

### Ingredients:

- 3 cups fresh whole cranberries
- 4 large red apples, cored, chopped
- ½ cup sugar
- 1 (7-oz) jar marshmallow crème
- 8 ounces light whipped topping

### Directions:

Combine the cranberries and unpeeled apples in a food processor and process until finely chopped. Combine the chopped fruit, sugar and marshmallow crème in a bowl and mix well. Let stand, covered, for 3 to 4 hours. Fold the whipped topping into the fruit mixture. Spoon into a 9x13-inch dish and freeze, covered, until firm. Remove from the freezer 20 minutes prior to serving. Cut into squares and serve on lettuce lined plates.

### Jim Colbert

PGA TOUR Victories: 8

Champions Tour Victories: 20

Birthplace: Elizabeth, NJ

Residence: Las Vegas, NV

Finished in the top-five on the official Champions Tour money list five times and was the leading money winner in 1995 and 1996.



## Fried Pork Chops

Submitted by Carolyn Dougherty

### Ingredients:

- 4 Chops Center cut or Bone-in loin cut 1 ½ inches thick
- Plain Flour
- 1 large egg
- Salt and Black Pepper
- Paprika 1 cup bread crumbs
- Garlic powder
- 2 tbl, grated parmesan cheese

### Directions:

Dust chops with plain flour then dip chops into egg mix, 1 large egg beaten with salt and pepper, and let excess drip off. Roll in seasoned bread crumbs, garlic powder, paprika, black pepper, parmesan cheese. Let rest for about 10 minutes or until ready to cook. Brown in skillet in a small amount of oil over medium heat about 3-4 minutes on each side, turn and rotate carefully as not to break coating. Place on baking sheet sprayed with Pam. Finish in oven at 400 degrees for 10 minutes then lower oven to 325° for about 15 minutes more. Thermometer should register 150°-155°

### Ed Dougherty

**PGA TOUR Victories:** 1  
**Champions Tour Victories:** 2  
**Birthplace:** Chester, PA  
**Residence:** Port St. Lucie, FL  
Became the oldest first-time winner on the PGA TOUR when he won the 1995 Deposit Guaranty Golf Classic at age 47.



*Carolyn-- "Ed is definitely a meat for dinner lover. Maybe that's how he developed his strong forearms!"*

## Sumptuous Chicken

Submitted by Wendy Fleisher

### Ingredients:

- ¾ cup flour
- 1 ½ teaspoons paprika
- 2 teaspoons salt
- ½ teaspoon pepper
- ¼ cup (¼ stick) butter
- ¼ cup shortening
- 6 pounds chicken pieces or breasts
- 1 ¼ cups water
- 1 (10-ounce) can beef consommé
- 2 tablespoons ketchup
- 1 cup sour cream
- 1 (13-ounce) can cling peach halves, drained
- 1 cup grated Parmesan cheese

### Directions:

Combine the flour, paprika, salt and pepper in a bag. Add the chicken and shake to coat well. Shake off the excess flour mixture from the chicken and reserve the remaining flour mixture. Brown the chicken on both sides in butter and shortening in a large skillet. Remove the chicken to paper towels to drain. Place in a 9x13-inch baking dish. Stir the remaining flour mixture into the drippings left in the skillet. Cook until bubbly. Add the water, consommé and ketchup gradually. Cook until thickened, stirring constantly. Remove from the heat and stir in the sour cream. Spoon over the chicken. Bake, covered with foil, at 375 degrees for 40 minutes. Arrange the peach halves cut side up on the chicken and sprinkle evenly with the cheese. Bake, uncovered, for 10 minutes longer. Serve with rice and a vegetable.

### Bruce Fleisher

**PGA TOUR Victories:** 1  
**Champions Tour Victories:** 18  
**Birthplace:** Union City, TN  
**Residence:** Ballen Isles, FL  
Collected all of the post-season honors in 1999, including Player of the Year, Rookie of the Year and the Byron Nelson Trophy.



## Grilled Portobello Salad with Avocado and Goat Cheese

Submitted by Maria Floyd

### Ingredients:

- 2 tablespoons white wine
- 1 yellow tomato, thinly sliced
- 1 tablespoon minced garlic
- 1 avocado, thinly sliced
- 1 tablespoon olive oil
- 1 roasted red bell pepper, thinly sliced
- ¾ teaspoon kosher salt
- 4 ounces fresh goat cheese, thinly sliced
- ½ teaspoon oregano
- 1 head frisee lettuce, torn
- ½ teaspoon freshly ground pepper
- 4 large Portobello mushroom caps

### Directions:

Combine the wine, garlic, olive oil, salt, pepper and oregano in a shallow dish and mix well. Marinate the mushrooms in the wine mixture for 30 minutes. Grill the mushrooms over medium-hot coals for 3 minutes or until cooked through, turning frequently. Arrange the grilled mushrooms in a baking pan. Top each with some of the tomatoes, avocados, red peppers and goat cheese. Broil until the cheese is melted and light brown. Arrange the lettuce on serving plates. Top each with a prepared mushroom.

### Raymond Floyd

PGA TOUR Victories : 22

Champions Tour Victories : 14

Birthplace : Fort Bragg, NC

Residence : Palm Beach, FL

Inducted into the World Golf Hall of Fame in 1989. Won his first event at age 20. Became the oldest player to compete in the Ryder Cup matches and will serve as one of Paul Azinger's three assistant captains for the 2008 U.S. Ryder Cup team.



## German Chocolate Pie

Submitted by Carol Hall

### Ingredients:

- 4oz German sweet chocolate
- ¼ cup (1/2 stick) butter
- 1 (12oz) can evaporated milk
- 1 ½ cups sugar
- 3 tablespoon cornstarch
- 1/8 teaspoon salt
- 2 eggs
- 1 teaspoon vanilla extract
- 2 unbaked pie shells
- 1 cup shredded coconut
- ½ chopped pecans

### Directions:

Melt the chocolate and butter in a saucepan over low heat, stirring frequently. Stir in the evaporated milk gradually. Remove from the heat. Combine the sugar, cornstarch, and salt in a bowl. Beat in the eggs and vanilla. Add the chocolate mixture and beat until blended. Divide equally between the pie shells. Combine the coconut and pecans in a bowl. Sprinkle over the prepared pies. Bake at 375 degrees from 10 minutes. Reduce the heat and bake at 350 for 30 minutes. Filling will set upon cooling.

*Carol Hall - - "The first pie I baked for Walter in our 37 years of marriage, because he loves chocolate."*

### Walter Hall

**Champions Tour Victories:** 1  
**Birthplace:** Winston-Salem, NC  
**Residence:** Clemmons, NC  
Biggest thrill in golf was playing with Chi Chi Rodriguez and also winning The Belfry PGA Seniors Championship. Has made 17 holes-in-one in his career.



## Blueberry Gelatin Salad

Submitted by Christy Kite

### Ingredients:

- ❑ 1 (20-oz) can crushed pineapple
- ❑ 1 (15-oz) can blueberries
- ❑ 8 oz cream cheese, softened
- ❑ 1 (3-oz) package berry blue gelatin
- ❑ 1 (3-oz) package red raspberry gelatin
- ❑ 1 cup chopped pecans

### Directions:

Drain the pineapple and blueberries, reserving the juice. Combine 1 tablespoon of the reserved juice with the cream cheese in a bowl and mix well. Combine the remaining juice with enough boiling water to measure 4 cups. Dissolve the berry blue gelatin and red raspberry gelatin in the juice mixture in a large bowl. Add the pineapple, blueberries, cream cheese and pecans and mix well. Spoon into a gelatin mold and chill, covered, until set.

*This is Bryon and Louise Nelson's recipe, prepared for the wives of the SENIOR TOUR members at a luncheon at their ranch.*

### Tom Kite

**PGA TOUR Victories:** 19  
**Champions Tour Victories:** 9  
**Birthplace:** McKinney, TX  
**Residence:** Austin, TX  
Played on seven U.S. Ryder Cup teams, 1979, 1981, 1983, 1985, 1987, 1989, 1993 and captained the 1997 squad at Valderrama in Spain. Inducted into the World Golf Hall of Fame in 2004



## Mexican Salad

Submitted by Karen Knox

### Ingredients:

- 2-3 cups of romaine, spinach, & red leaf lettuce
- 2-3 Tbls. each of fresh corn cut off cob, black beans, grated colby jack or cheddar cheese
- ½ cup diced fresh tomato
- 1-2 tsp. each diced celery, yellow bell pepper and green onions

### Dressing: Homemade Oil & Vinegar

- 1 cup Nakano seasoned rice vinegar, original
- ½ cup extra virgin light oil
- ½ cup cold-pressed olive oil
- 1 tsp. McCormick's all-purpose seasoning (salt free)
- 1/3 tsp. Stevia extract or 2 packets NuNaturals (Natural herbal sweetener), just do to taste preference. It is VERY potent!
- 3 Tbls. Finely ground nuts (this amount of protein will delay the dressing separating when it is shaken to give you time to pour)

### Kenny Knox

**PGA TOUR Victories:** 3  
**Birthplace:** Columbus, GA  
**Residence:** Monticello, FL  
Won three times on the PGA TOUR and posted 26 top ten finishes.



*Karen Knox -- "This won't be a surprise, Kenny LOVES to have a huge salad for dinner and then a healthy shake."*



## Pepperoni Bites

Submitted by Marilyn McCullough

### Ingredients:

- 2 cups flour
- 1 teaspoon garlic powder
- 1 teaspoon oregano
- 2 cups milk
- 2 eggs, beaten
- 1 cup cubed Muenster cheese
- 1 cup cubed provolone cheese
- 2 cups chopped pepperoni

### Directions:

Combine the flour, garlic powder and oregano in a mixing bowl. Add the milk and eggs and mix until smooth. Stir in the Muenster cheese, provolone cheese and pepperoni. Spread the mixture in a greased 9x13-inch baking pan. Bake at 400 degrees for 30 minutes or until golden brown. Cool to room temperature and cut into squares to serve.

*When we picked out our puppy, who is now 17 years old, I decided to name him Muirfield, after Jack Nicklaus' golf course in Ohio, my home state. When I told Jack that I had named the puppy Muirfield after the course, Jack said that he must be one tough son of a gun. I laughed: our Muirfield is a Bichon Frise, a small white fluffy breed of dog.*

### Mike McCullough

**PGA TOUR Victories:** None  
**Champions Tour Victories:** 2  
**Birthplace:** Coshocton, OH  
**Residence:** Scottsdale, AZ  
**Other:** Best career PGA TOUR finish was 2nd at the Tournament Players Championship.



## Larry's Mom's Oatmeal Fudge

Submitted by Gayle Nelson

### Ingredients:

- ½ cup Karo syrup (light corn syrup)
- 1 stick butter
- ½ cup peanut butter
- 2 cups oatmeal (uncooked)
- 2 cups sugar
- 4 Tbls cocoa
- ½ cup evaporated milk
- 1 tsp vanilla flavoring

### Directions:

Mix sugar, cocoa, syrup, milk and butter in sauce pan. Cook these ingredients until mixture reaches a boiling point, stirring constantly. Cook at a boil for 1 minute. Take off heat, add vanilla, peanut butter, and oatmeal while stirring well. As mixture cools, spoon onto waxed paper in small individual sized servings. Let completely cool before serving.

*Gayle Nelson --"All of Larry's life his mother cooked special treats, peanut butter cookies, yellow cake with 7-minute frosting, etc. However, his VERY FAVORITE was her "Oatmeal Fudge". She just turned 88 years old and, thankfully she still makes her fudge. This recipe is an unusual combination, but yummy! It is simple to make and a hit with all who taste it".*

### Larry Nelson

**PGA TOUR Victories:** 10  
**Champions Tour Victories:** 19  
**Birthplace:** Fort Payne, AL  
**Residence:** Marietta, GA  
World Golf Hall of Fame Member, inducted 2006.  
Earned Champions Tour Player of the Year honors in 2000 and was the circuit's leading money winner that year. Played on three United States Ryder Cup teams (1979, 1981 and 1987) compiling a 9-3-1 record.



## Filetto Di Maiale Arrosto

Submitted by Vivienne Player

### Ingredients:

- 2 garlic cloves, crushed
  - Salt and pepper to taste
  - 1 pork loin, trimmed, tied
  - 500 milliliters dry white wine
  - 300 grams unsalted butter
- Pork Apple Sauce:*
- 6 green apples, peeled, cored, sliced
  - 1 liter red wine
  - 3 tablespoons balsamic vinegar
  - 2 teaspoons honey

### Directions:

For the pork, rub the garlic, salt and pepper over the pork loin and place it in a roasting pan. Pour the wine over the pork and spread with the butter. Roast, covered with foil, at 390 degrees for 2 hours. For the sauce, combine the apples with the wine, vinegar and honey in a saucepan. Simmer until the apples are tender. Process the mixture in a food processor until smooth. Return the apple sauce to the saucepan and cook until reduced by half. To serve, slice the pork and arrange on serving plates. Spoon the apple sauce over the slices. Garnish with a fan of additional sliced green apples. Serve with creamed spinach and a butternut and potato casserole.

### Gary Player

PGA TOUR Victories: 24

Champions Tour Victories: 19

Birthplace: Johannesburg, South Africa

Residences: Colesberg, South Africa; Jupiter Island, FL

Inducted into the World

Golf Hall of Fame in 1974. One of the most successful international golfers of all time with 163 wins worldwide. Nine major titles include: 3 Masters Tournaments, 3 British Opens, 2 PGA Championships and 1 U.S. Open.



## Pasta Bolognese

Submitted by Angie Quigley

### Ingredients:

- 1 large carrot, chopped
- 1 large rib celery, chopped
- 8 ounces pancetta or bacon, chopped
- 2 tablespoons butter
- 10 ounces lean ground beef
- 2 hot or sweet Italian sausage, casings removed
- Salt and pepper to taste
- ½ cup dry white wine
- 2 (14-oz) cans crushed Italian plum tomatoes
- 1 (10-oz) can beef broth
- Hot cooked pasta
- Grated Parmesan cheese

### Directions:

Sauté the carrot, celery and pancetta in the butter in a saucepan for 10 to 15 minutes or until the vegetables are tender. Brown the ground beef and sausages in a skillet, stirring until crumbly; drain. Season with salt and pepper. Add the wine and simmer for 5 minutes. Stir in the tomatoes, beef broth and sautéed vegetables and pancetta. Reduce the heat and simmer, loosely covered for 2 hours, stirring occasionally. Serve over hot cooked pasta and top with grated Parmesan cheese. Serve with a green vegetable and salad.

### Dana Quigley

**Champions Tour Victories :** 11  
**Birthplace:** Lynnfield Centre, MA  
**Residence:** West Palm Beach, FL  
Recorded two victories in 2005 and was named Champions Tour Player of the Year. Inducted into the New England PGA Hall of Fame after the 2000 season.



*I love Pasta Bolognese and Angie usually makes it for me every ten days or so. When we are traveling, she usually modifies the sauce with commercial spaghetti meat sauce instead of the canned tomatoes, and whatever other ingredients are on hand.*

## Coq au Vin

Submitted by Betty Sigel

### Ingredients:

- 3-4 lb boneless, skinless chicken breasts
- 1 bag frozen small onions
- ¼ c. flour
- 8oz sliced mushrooms
- 1 Tbls season oil
- ½ tsp rosemary leaves
- ½ tsp paprika
- ¼ tsp thyme
- ¼ tsp black pepper
- 1/8 tsp garlic powder
- 1/8 tsp nutmeg
- 1 tsp parsley flakes
- ½ cup butter
- 1 cup dry red wine
- ¼ cup brandy

### Directions:

Cut chicken into pieces. Dredge with flour, season oil, paprika, pepper, and nutmeg. Brown slowly with hot butter. Without removing from heat pour brandy over chicken. Light immediately with a match (chicken mixture will flame) add onions, mushrooms, seasoning, and wine. Cover and simmer one hour or until chicken is tender. May be cooked ahead and reheated. May also be cooked, frozen, and reheated. Serve with wild rice.

### Jay Sigel

**Champions Tour Victories:** 8  
**Birthplace:** Bryn Mawr, PA  
**Residence:** Berwyn, PA  
Ranked fourth on the Champions Tour in 1997 and 1998 with two first place finishes each of those years.



## Wild Turkey

Submitted by J.C. Snead

### Ingredients:

Use only the breast portion of wild turkey, the legs are sinewy and tough.

#### Turkey

- 1 wild turkey breast
- Flour
- Salt and pepper to taste
- ¼ cup (½ stick butter)

#### Cream Gravy

- 1 to 2 tablespoons flour
- 1 cup milk
- Salt and pepper to taste

### Directions:

For the turkey, cut the turkey breast into 1x3-inch strips. Coat with a mixture of flour, salt and pepper. Fry in butter in a skillet just until crisp; do not overcook. Remove the turkey to a serving plate. For the gravy, drain all but 2 tablespoons of the drippings from the skillet. Whisk the flour into the drippings. Cook until bubbly. Add the milk gradually. Cook until thickened, stirring constantly. Season with salt and pepper. Serve with the turkey.

*I played a lot of golf with my uncle Sam and we had some real interesting times. Once we were playing in West Virginia a small bobcat came out of the hills and followed us for a while. Sam thought it would be a great idea to catch the bobcat and put it in his golf bag. So we played for a bit, but we watched the cat out of the corners of our eyes. When the time was right we captured the cat and put it in his bag. We played the rest of the way with the bobcat yowling in his bag. It was just one of the many ways he found to distract me when we played.*

### J.C. Snead

PGA TOUR Victories: 8  
Champions Tour Victories: 4  
Birthplace: Hot Springs, VA  
Residence: Hobe Sound, FL  
Member of the U.S. Ryder Cup teams in 1971, 1973 and 1975.  
Inducted into the Virginia Sports Hall of Fame in 2003.



## Sarah's Pot Roast

Submitted by Sarah Strange

### Ingredients:

- 13lb roast (use sirloin tip, chuck or bottom round, not a rump)
- Meat tenderizer
- Salt, pepper, paprika
- 1 large Vidalia onion, chopped
- 1 bag baby carrots
- 2-3 white potatoes (1 use baking potatoes)
- 3 cups water
- 1 large heavy pot with lid

### Directions:

Preheat oven to 350 degrees. Place roast in pot. Coat heavily with meat tenderizer, salt and pepper to taste. Put in oven at 350 degrees for one hour, uncovered. Remove from oven and reduce heat to 325 degrees. Put into pot with roast: carrots, onions, potatoes. Salt and pepper again as you like. Heavily coat with paprika. Pour in 3 cups water. Add lid. Return to oven and cook for 3 hours at 325 degrees. Remove from oven. Open lid and with a slotted spoon, cut down into the meat so juices mix into the meat. Return lid to pot and keep warm until ready to serve. I always serve with fresh green beans and applesauce.

### Curtis Strange

**PGA TOUR Victories:** 17  
**Birthplace:** Norfolk, VA  
**Residence:** Morehead City, NC  
Won two US Open Championships in '88 and '89. Selected as the 1988 PGA of America Player of the Year. Inducted into the World Golf Hall of Fame in 2007.



*Sarah Strange- "We have had and made this pot roast since our son, Thomas, was born in 1982. We had an old fashioned baby nanny stay with us for about 7 days and she made this for us. It has become not only Curtis' favorite, but our boys too. I always made it one of the first nights back home after being on the road at tournaments because it cooks for hours and the house smells soooo good! It brings forth all of those warm fuzzy feelings of being 'home'."*

## Bison Lasagna

Submitted by Catherine Stockton

### Ingredients:

- 8 ounces ground bison
- 1 onion, chopped
- 4 garlic cloves, minced
- 2 large tomatoes, peeled, seeded, chopped
- ¼ cup beef broth or beef stock
- 2 tablespoons of chopped fresh oregano
- 2 tablespoons chopped fresh rosemary
- ¼ teaspoon freshly ground pepper
- 2 cups ricotta cheese
- 2 teaspoons grated Parmesan cheese
- 1 cup chopped fresh basil
- ½ cup chopped oil-pack, sun-dried tomatoes
- 4 garlic cloves
- 9 uncooked lasagna noodles
- 1½ cups shredded mozzarella cheese

### Directions:

Spray a large nonstick skillet with nonstick cooking spray and heat over medium heat. Add the ground bison, onion and 4-minced garlic cloves and cook for 5 minutes, stirring until the ground bison is brown and crumbly; drain. Add the chopped tomatoes, beef broth, oregano, rosemary and pepper. Bring to a boil and reduce the heat to low. Simmer for 10 minutes or until thickened. Remove from the heat. Combine the ricotta cheese, Parmesan cheese, basil, sun-dried tomatoes and 4 garlic cloves in a food processor container. Process until smooth. Cook the lasagna noodles in the water in a large saucepan for 10 minutes or until al dente; drain. Arrange 3 of the noodles in a 9x13-inch baking dish sprayed with nonstick cooking spray. Layer with half the ricotta cheese mixture, 1/3 of the meat sauce and 1/3 of the mozzarella cheese. Repeat the layers. Top with the remaining noodles, remaining meat sauce and remaining mozzarella cheese. Bake at 350 degrees for 35 to 60 minutes or until bubbly and golden brown on the top. Let stand for 10 minutes before serving.

### Dave Stockton

**PGA TOUR Victories:** 10  
**Champions Tour Victories:** 14  
**Birthplace:** San Bernardino, CA  
**Residence:** Redlands, CA  
Finished in the top 50 on the Champions Tour money list for 13 consecutive years.



## Game Day Stew

Submitted by Carolyn Summerhays

### Ingredients:

- 1 ½ pounds stew beef, cubed
- 5 medium potatoes, chopped
- 3 cups chopped carrots
- 1 (10-oz) can cream of mushroom soup
- 1 (10-oz) can cream of chicken soup
- 1 envelope onion soup mix
- 2 cups water
- Pepper to taste
- 1 cup chopped vegetables of choice (optional)

### Directions:

Combine the beef potatoes, carrots, canned soups, soup mix, water and pepper in a slow cooker. Add other vegetables as desired. Cook on Low for 6 hours or longer. You may sear the beef before adding to the slow cooker if preferred.

*Our granddaughter Ashley was working on learning her "plusses," or addition, and her "take-aways," or subtraction. She told her mom that she could turn on the television and check grandpa's score all by herself. She diligently watched the ticker tape at the bottom of the screen until she saw my name, then ran upstairs and reported that grandpa was "take-away two" - her version of two under par.*

### Bruce Summerhays

Champions Tour Victories: 3

Birthplace: St. Louis, MO

Residence: Farmington, UT

Ranked 8<sup>th</sup> on the Champions

Tour during the period of 1988-

89. Served as the golf coach at

Stanford University from 1978-79.



## Banana Pudding

Submitted by Lea Thompson

### Ingredients:

- 1 (14oz) can sweetened condensed milk
- 1 ½ cups milk
- 1 (3.4oz) box banana cream instant pudding
- 1 (8oz) container frozen whipped topping, thawed
- 36 vanilla wafers
- 3 bananas, sliced

### Directions:

In a large mixing bowl, combine sweetened condensed milk and milk. Add pudding mix; beat until well blended. Chill 5 minutes. Fold in the whipped topping. Spoon 1 cup pudding mixture into 2 ½ quart glass serving bowl. Top with 1/3 each of the vanilla wafers, bananas, and pudding. Repeat layering twice, ending with pudding mixture. Chill thoroughly. Serves 8-10

*Lea Thompson - - "Leonard absolutely loves banana pudding. If given the choice, he would eat it for breakfast, lunch, and dinner."*

### Leonard Thompson

PGA TOUR Victories: 3

Champions Tour Victories: 3

Birthplace: Laurinburg, NC

Residence: Ponte Vedra Beach, FL

Played the PGA TOUR from 1971-1996 and also made 17 appearances on the Nationwide

Tour from 1993-1996. In 2007, tied for second place at Bank of America Championship.



## Ceviche

Submitted by Claudia Trevino

### Ingredients:

- 2 pounds halibut fillets
- 2 cups (or more) lemon juice
- 2 cups chopped white onions
- 16 green olives, sliced
- 2 hot green serrano peppers, seeded, chopped
- 3 tomatoes, peeled, seeded, coarsely chopped
- Chopped cilantro leaves to taste
- 2 tblsp Worcestershire sauce Tabasco sauce to taste
- ½ cup tomato juice
- ½ cup tomato puree
- 1 tablespoon salt

### Directions:

Cut the halibut into ½ -inch pieces. Mix with enough lemon juice to cover in a bowl. Marinate in the refrigerator for 6 hours or longer. Combine the onions, green olives, serrano peppers, tomatoes, cilantro, tomato juice, tomato puree, Worcestershire sauce, Tabasco sauce and salt in a bowl and mix well. Drain and discard 1 cup of the lemon juice from the fish. Add the fish and remaining lemon juice to the tomato mixture. Chill in the refrigerator for 8 hours or longer.

### Lee Trevino

**PGA TOUR Victories:** 29  
**Champions Tour Victories:** 29  
**Birthplace:** Dallas, TX  
**Residence:** Dallas, TX  
Was voted PGA Player of the Year in 1971. Member of six American Ryder Cup teams and was the captain of the 1985 squad. Inducted into the World Golf Hall of Fame in 1981.



*Lee Trevino and Tony Jacklin were playing in a match-play tournament after Trevino had beaten Jacklin at the British Open. Tony said to Lee, "I have a lot of friends and family out here today, so I don't want to talk." Lee answered, "That's okay. Just listen."*

## Blackened Shrimp with Pasta

Submitted by Carolyn Dougherty

### Ingredients:

- ❑ 2 lbs large Shrimp peeled and de-veined
- ❑ 1 stick Butter (1/2 cup) Melted
- ❑ 2 or 3 tbl Blackening spice (1 use Chef Prudhomme's)
- ❑ 1 lb Pasta (1 use linguini)

### Directions:

Toss shrimp in large bowl with melted butter, coat well and sprinkle on blackening spice. Heat skillet as hot as possible (cast iron is good but any heavy duty will work.) Cook shrimp in batches, one layer in pan at a time. Cook 1 - 2 minutes per side, turning once. Keep warm and repeat until all are cooked. Sprinkle in more seasoning as wanted while cooking. Remove skillet from heat and add 1 tablespoon of butter and 1 tablespoon of olive oil to hot pan. Scrape up bits & seasonings. Meanwhile, have pasta cooking, al dente, and drain. Toss pasta in pan, adjust for additional butter if needed. Transfer to large serving bowl and toss in shrimp.

NOTE: This will produce a lot of smoke while cooking. I often do this recipe outside on the grill. Just be sure the pan is hot.

### Ed Dougherty

PGA TOUR Victories: 1

Champions Tour Victories: 2

Birthplace: Chester, PA

Residence: Port St. Lucie, FL

Became the oldest first-time winner on the PGA TOUR when he won the 1995 Deposit Guaranty Golf Classic at age 47.



## Apple Cranberry Wheat Muffins



### Ingredients:

- 1 ¼ cups all-purpose flour
- ½ cup whole-wheat flour
- ½ cup granulated sugar
- ¼ cup toasted wheat germ
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/3 cup Apple Libby's Juicy Juice
- 2/3 cup (5 fl.oz.can) Carnation® Evaporated Fat Free Milk
- ¼ cups vegetable oil
- 1 large egg
- 1 ¼ cups baking apple, finely chopped
- 1 tablespoon cinnamon-sugar
- ¾ cup Ocean Spray® Craisins® Original Sweetened Dried Cranberries



### Directions:

Preheat oven to 400° F. Grease or paper-line 12 muffin cups. Combine all-purpose flour, whole-wheat flour, granulated sugar, wheat germ, baking powder and cinnamon in medium bowl. Beat evaporated milk, juice, vegetable oil and egg in small bowl until blended. Add to flour mixture; stir just until moistened. Fold in apple and cranberries. Spoon batter into prepared muffin cups, filling 3/4 of each cup. Sprinkle with cinnamon-sugar.



## Chicken Corn Tortilla Soup



### Ingredients:

- 1 ½ pounds boneless, skinless chicken breasts
- 4 cups water ½ cup chopped onion
- 2 cloves garlic, minced
- 1 tablespoon canola oil
- 4 cups reduced-sodium canned chicken broth
- 16 oz fresh or frozen white corn
- 1 (10oz) can diced tomatoes with green chilies Corn tortilla chips
- 1 (8oz) package Cabot 50% Reduced Fat Jalapeño Cheddar, grated



### Directions:

In saucepan, combine chicken breasts and water. Bring to gentle simmer and cook just until set in center. Meanwhile, in medium skillet over medium heat, combine onion, garlic and oil; cook, stirring, until onions are tender. Set aside. Transfer cooked chicken to plate to cool. Strain cooking liquid into another saucepan. Add canned broth to cooking liquid and bring to simmer. Add corn and cook for 5 minutes. Add tomatoes and reserved onion mixture and cook until heated through. In each of eight large soup bowls, arrange about 8 tortilla chips. Shred cooled chicken and divide among bowls. Ladle hot soup over chips and chicken; top with grated cheese.



# Clam Chowder

Submitted by Legal Sea Foods, Inc



Legal Sea Foods Clam Chowder has been served at every Presidential Inauguration since 1981.

## Ingredients: for 8 servings:

- 4 quarts little neck clams
- 1 garlic clove, chopped
- 2 oz salt pork, finely chopped
- 2 onions (about 2 cups)
- 3 T unbleached, all-purpose flour
- 1 ½ lb potatoes, peeled and diced into ½-inch cubes
- 4 ½ cups clam broth
- 3 cups fish stock
- 2 cups light cream
- Oyster Crackers (optional)



## Directions:

Place clean clams in a large pot along with garlic and 1 cup water. Steam the clams just until they open, 6-8 minutes, depending on their size. Drain the clams, reserving the broth. Let cool slightly. Mince the clam flesh and set aside. You should have about 1 2/3 cups chopped clams. Filter the clam broth through either coffee filters or cheese cloth; set aside. In a large, heavy pot, slowly render the salt pork. Remove the cracklings with a slotted spoon and set them aside. Slowly cook the onions in the fat for about 10 minutes, stirring frequently, or until cooked through but not browned. Stir in the flour and cook, stirring, for 3 minutes. Add the reserved clam broth and the fish stock, and whisk to remove any flour lumps. Bring the liquid to a boil, add the potatoes, lower the heat, and simmer until the potatoes are cooked through, about 15 minutes. Stir in the reserved clams, salt pork cracklings, and light cream. Heat the chowder until it is the temperature you prefer. Serve in large soup bowls with oyster crackers on the side, if desired.

*\*\*Chef's Tip: Purchase the best-quality clam broth you can find. It's the foundation of the finished soup. Make sure the clams you purchase are tightly closed and have no odor. Fully render the bacon fat. That step will really develop the flavor.*

## Kampachi Carpaccio

### Ingredients:

- 3oz Kampachi sliced paper thin
- 4 tbs pineapple-red jalapeño confit
- 1 tsp fried ginger
- 1tsp chopped hazel nuts
- ½ tsp micro basil
- Olive oil to garnish
- Sea salt to taste

### Pineapple Red jalapeño Confit

- ½ cup pineapple, fine diced (NO CORE)
- ¼ tsp pectin
- ¼ cup granulated sugar
- ½ cup pineapple juice
- ½ vanilla bean, scraped
- Kosher salt, pinch
- ½ red jalapeño, quartered and super fine julienne
- 1 ½ lime, juiced and strained



### Directions:

Add group one together in stainless steel pot and bring to a boil. Add pectin slowly, while stirring, so avoid creating lumps. Reduce to a simmer and cook on low for 10 min. Cool mixture until luke warm. Add FINE julienne of red jalapeño to mixture & stir. Add strained lime juice re-season with salt and pepper and sugar if needed

Fried ginger: One small piece of ginger peeled, 1cup canola oil for frying, Salt

Thinly slice ginger, then julienne as thin as possible. Heat oil in a small sauce pot to 350f. Fry ginger in batches.

Drain on paper towels and season with salt

To plate: Arrange sliced Kampachi on four cold plates. Place pineapple confit in a line down the center of the fish. Top pineapple with micro basil and fried ginger. Drizzle olive oil over the plate and sprinkle salt on the fish

## BBQ Shrimp & Avocado Salad

### Ingredients:

- 1 cup Black beans soaked in water overnight
- 2 Tablespoons Bacon, diced
- Onion, diced 2 Tablespoons
- 6-10 Jumbo Shrimp 5 ea.
- 1 Tablespoon extra virgin olive oil
- BBQ Sauce 1/2 cup
- Avocado 1 ea, diced
- Cilantro chopped 1 Tablespoon
- ½ ea Red onion, chopped
- 4 oz extra virgin olive oil
- Juice of one lemon
- Salt and pepper

### Directions:

For the bean mixture, render the bacon in a saucepot for about 5 minutes over medium heat, until the bacon fat starts releasing. Add in the onions and sweat for 2 more minutes. Add in the black beans and cover with water. Cook until the beans are soft, refilling with water as necessary. In a hot sauté pan, sear the shrimp on both sides in 1 Tablespoon of Olive Oil until they are cooked through, about 3 minutes on each side. Spill the oil out of the pan, add in the BBQ sauce. Coat the shrimp in the sauce. Take the Avocado, cilantro, red onions, the olive oil, lemon juice, salt, and pepper and mix together thoroughly. Add it to the shrimp and pour them over the black beans.



## Jalapeno Watermelon Ceviche

### Ingredients:

- ½ cup fresh squeezed orange juice
- ¼ cup fresh squeezed lime juice
- 1 cup diced (1/4 inch) seeded watermelon
- ½ teaspoon finely grated peeled fresh ginger
- 1 ½ tablespoons finely diced red onion
- ¾ lb sea scallops, muscle removed from side, and scallops cut into 1/2-inch pieces
- 3 teaspoons finely chopped fresh green jalapeño
- ½ teaspoon salt
- ¾ lb large shrimp in shell (21 to 25 per lb), peeled, de-veined, and cut into ½ inch pieces
- 1 ½ tablespoons chopped fresh mint



### Directions:

Stir together, orange juice, lime juice, watermelon, ginger, onion, jalapeño and salt in a large bowl. Bring a 1-quart saucepan three-fourths full of salted water to a boil, add scallops. Reduce heat to a bare simmer and poach scallops until just cooked through, 30 seconds. Transfer with a slotted spoon to a bowl of ice and cold water to stop cooking. Return water in saucepan to a boil and poach shrimp in same manner. Drain shrimp in a colander and transfer to bowl of ice and cold water to stop cooking. Drain scallops and shrimp well and pat dry. Add scallops and shrimp and mint to watermelon mixture and toss to combine, then season with salt. Chill ceviche, covered for 1 hour. Ceviche can be chilled up to 3 hours, more than 3 hours and the scallops and shrimp will begin to break down.



Cards Sponsored by:



Participating Restaurants:

