



Margarita with a Twist

5 oz Sprite soda
1 cup cranapple juice
1 shot tequila, any brand
½ shot cranberry apple whiskey topper
Squeeze of lime juice

Put ingredients into shaker and shake until mixed. Serve in a sugar-rimmed glass.

**Warning, this margarita can be dangerous, but it won 2nd place in a competition.*

Recipe by Garrett Tice, Director of Fabrication Services for Applied Software and member of the award-winning Knuckle Draggers BBQ competition team.



Texas Salsa Recipe

28 oz. can of diced tomatoes
1 white onion
2 cloves of garlic
2 jalapeños
2 serranos
1 Tbsp. of salt

**Warning, this makes a very spicy salsa so some of you might want to reduce the number of peppers.*

Drain the juice off of the can of tomatoes. Slice or dice the onion, garlic and peppers and place them into a food processor or blender. Pulse the processor or blender to get the ingredients blended and diced smaller, but do not over blend them. You do not want a puree. Drop in the tomatoes and salt then blend to desired consistency. In Texas, we prefer a chunky salsa, not watery or saucy.

**Tip: the salsa is always better the next day after it has chilled in the refrigerator.*

Recipe by Brett Stacks, Mechanical Segment Manager of eVolve MEP and member of the award-winning Knuckle Draggers BBQ competition team.



Blueberry BBQ Sauce

2 Tbsp. vegetable oil
1/2 onion, rough chopped
1 cup blueberries
1 Tbsp. paprika
2 Tbsp. onion powder
1/2 cup balsamic vinegar
1 cup light brown sugar
2 tsp. kosher salt
6 sprigs fresh thyme (leaves removed)
2 Tbsp. dijon mustard
1 tsp. ground black pepper
2 Tbsp. ketchup
1/2 cup orange juice

In a medium saucepan, sweat the onions in oil for 3-5 min until translucent (don't let caramelize or brown) over medium-high heat. Add blueberries, thyme and spices to the mixture and cook until fragrant, about 1 minute. Next, add the balsamic to deglaze the pot, scraping up any browned bits stuck to the bottom. After it returns to a boil, add the remaining ingredients and bring to boil. Cook until the blueberries start to burst, about 5 more minutes. Blend with an immersion or traditional blender until the mixture is smooth-ish. Set aside.

Recipe by Steve Couch, Executive Chef for Mr. Eat Right. Personal Chef Services, Head of Sales and Marketing, BIM Designs, Inc.



Polenta with Goat Cheese

4 Tbsp. salted butter
1/2 onion, diced
6 sprigs of chopped thyme leaves
1 pint of chicken stock
1 pint of Half and Half
1 cup Half and Half
1 1/2 cup polenta
3 oz. goat cheese

In a medium saucepan, saute the onion in butter until soft. Add thyme and cook until fragrant, about 30 seconds. Add in the water and half & half and bring to a boil, **but watch closely, as it can quickly boil over.** Next add in the polenta, whisking constantly until it's well incorporated. Cover and simmer for 20-25 minutes, stirring occasionally. Once the polenta has thickened, fold in the goat cheese and remove from the heat. The mixture will thicken more as it cools. Add milk if it gets too thick or when reheating.

Recipe by Steve Couch, Executive Chef for Mr. Eat Right. Personal Chef Services, Head of Sales and Marketing, BIM Designs, Inc.



Herb-Brined Pork Loin

2.5 quarts ice water
2 cups water
4 oz. kosher salt by weight
3.5 oz. light brown sugar by weight
4 sprigs of thyme
Fresh ground black pepper
2 tsp. Webbers Garlic and Herb seasoning

In a sauce pot, bring the 2 cups of water to a boil. Next add in the salt and sugar add the thyme. Allow it to boil until the salt/sugar dissolves. Once dissolved, add to the remaining water in a medium sized container.

Submerge the pork loin in the brine and refrigerate for 8 hours.

Remove the pork from the brine and set on a baking rack over a baking sheet and allow it to dry for up to 30 minutes or up to 4 hours in the fridge.

Preheat a conventional oven to 400F. Season the pork, skin-side up, with fresh cracked black pepper and Webbers Garlic and Herb seasoning. Roast on a baking sheet lined with a metal rack for about 1 hour, until the internal temperature reaches 145 F. Remove the pork from the oven and allow it to rest for at least 10 minutes.

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Grilled Peaches

1 tsp. kosher salt
1/2 tsp. black pepper
2 Tbsp. vegetable oil
6 yellow peaches

Cut the peaches in half and remove the pit. Toss them with salt and pepper first, then drizzle on the vegetable oil and toss to coat them evenly. Place cut side down on the grill and grill for 5 minutes. Flip them over to the skin side and grill another 5 minutes or until tender. Once they have cooked fully remove them from the grill and sprinkle lightly with salt and pepper.

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