



Viewer Recipes

compiled by: Ian Cruz

During the mid-1990s, KLRN asked viewers to send in their favorite outdoor recipes for a project titled: *Great Backyard Chefs*. These recipes were initially compiled into a cookbook by KLRN's Membership Manager at the time, John Burch.

As we prepare for the premiere of PBS' *Great American Recipe* (Friday, June 24 at 8PM on KLRN), we are resharing a selection of these special, family recipes from years past. We hope they will find their way into the homes of current KLRN viewers so that they can continue to be enjoyed far and wide.

KLRN has not tested or prepared any of the recipes submitted.

¡Buen Provecho!

Navajo Lamb, Corn and Tomato Stew with Dumplings

by: Tina Schwab, Seguin

Ingredients:

- 2 lbs. boneless lamb cut into 1" cubes
- ¼ cup lard or oil
- 1 cup chopped onion
- 1 clove garlic, minced
- 4 tomatoes (peeled, seeded, and chopped)
- 2 cups fresh or frozen corn kernels
- ¼ cup lemon juice
- 2 tbsp tomato paste
- 1 tbsp ground red chili
- 1 tsp ground coriander
(1 tsp celery salt may be substituted)
- Salt to taste

Directions:

Note: Cut all fat from lamb.

In a large saucepan, sauté lamb in lard or oil until lightly browned. Transfer to a plate. Sauté onion and garlic in the same pan until onion is slightly wilted.

Return lamb to pan. Add remaining ingredients and enough water to cover. Bring to a boil and reduce heat to low. Simmer, covered, for 1 ½ hours or until meat is tender.

Add dumplings and simmer for 15 minutes more

Dumpling Ingredients:

- 1 cup whole wheat flour
- 1 cup white flour
- 2 tsp baking powder
- 1 tsp salt
- ¼ cup lard or other shortening
- ¾ cup milk
- 2 tbsp ground red chili
- 1 tbsp ground red chili
- 1 tsp salt

Directions:

Combine flour, baking powder, and salt. Cut in lard or other shortening, work mixture until it looks like meal.

Add milk to form a soft but still stiff dough

Add ground chili and mix thoroughly. (more milk – added a small amount at a time – may be necessary)

Drop mixture by spoonful into stew

Jalapeño Potato Boats with Shrimp

by: Merriane E. Sanford, San Antonio

Ingredients:

- 1 lb. peeled, cooked, and chopped shrimp
- 4 large baking potatoes
- 4 tbsp butter
- 4 tbsp sour cream or mayonnaise
- ¼ cup chopped green onion
- 4 tbsp jalapeño juice
- 1 chopped jalapeño

Directions:

Bake potatoes at 425 degrees for 45 minutes to 1 hour or microwave as directed. Cut a slice off of the top of potatoes and carefully scoop out the inside, leaving ¼ in firm shells.

Mash removed potato and add all ingredients. Stuff the potato shells with the mixture and add a few chopped green onions on top. Grated Monterrey Jack cheese can be put on top just to melt. These can be made ahead and reheated in the microwave, oven, or on the grill.

Korean Barbecued Ribs

by: Unknown

Ingredients:

- 4 lbs. of short ribs
- ½ cup sesame seeds
- 1 cup soy sauce
- ½ cup sugar
- 2 ½ tbsp fresh ginger
- 2 ½ tbsp sesame oil
- ½ cup sliced green onion
- ¼ cup chopped green onion

Directions:

Toast sesame seeds in frying pan until golden, then set aside.

Cut ½ inch deep between each bone.

In a glass bowl, mix sesame seeds, soy sauce, sugar, ginger, sesame oil, and onions. Add meat, turning to coat. Cover and refrigerate 4-8 hours.

Drain and grill to doneness of your liking.

Scorched Potato Salad

by: Joanne Winik, San Antonio

Ingredients:

- Potatoes
- Onion
- Celery
- Jalapeño
- Cilantro
- Olive oil
- White wine vinegar
- Salt and pepper

Directions:

Cook whole potatoes on grill until tender. Leave skins on, but trim off blackened areas. Chop coarsely while still warm.

Finely chop onions, celery, cilantro, and jalapeño; add potatoes and mix.

Combine oil and vinegar; blend well and add to potato mixture. Toss thoroughly (don't worry if potatoes crumble further.) Add salt and pepper to taste.

Anticuchos

by: Julie Feuerbacher, San Antonio

Ingredients:

- 6 lbs choice meat
- 3 jalapeños, From can
- ¼ cup oil
- 1 tsp cumin or cumin seed
- 1 tsp black pepper
- ½ tsp oregano
- 2 cloves garlic
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Directions:

Cube the meat, but DO NOT SALT. In a blender, combine 3 jalapeños (cover with juice from can), the oil, cumin, pepper, oregano and garlic. Blend these ingredients, then double the amount with water. Blend again. Marinate the meat in this mixture for 4 hours (longer to increase spice level).

Place on skewers and grill over charcoal to preferred doneness. Brush mixture on the meat while grilling.

Philadelphia Cheese Steaks – The “Real” Original

by: John Lowrance, San Antonio

Ingredients:

- ¼ lb thin-cut sirloin tip steaks (chill prior to cutting, and cut to ideal thickness – 10 phonebook pages)
- ¼ stick butter or margarine
- 2 slices American cheese
- 1 small yellow onion
- 6” to 9” Italian roll (cut roll ¾ through but do not separate into two pieces)
- Pinch of salt and pepper
- White wine vinegar
- Optional: diced sweet cherry peppers or “sweets” (sweet peppers in brine)

Directions:

Butter hot cast iron pan on grill over medium to high flame. Add diced onion to butter. Add salt and pepper and fry onions to golden.

Push onion to side, re-butter grill and lay out steak slices. Add a pinch of salt and pepper to steaks which will brown quickly if thin enough. Hold with spatula and cut into small pieces while browning. Push on top of onions and grill any remaining steak portions. Repeat until all steak is cooked.

Stir and mix onions and steak together. Mixture should be cut into small pieces while mixing. Chop and stir until meat is fully cooked. Add 2 slices of American cheese to mixture – watch for full melt without burning.

Press the roll onto mixture to absorb cheese and juices. Allow absorption and steaming for 30 to 60 seconds. Remove bread and spatula mixture into bun. Do this fast enough that cheese does not burn.

Garnish with sweets or chopped sweet peppers. Serve hot from grill or wrap in foil to retain heat while cooking additional sandwiches.

Barbeque Chicken Salad

by: Christine Laremont, San Antonio

Ingredients:

- 6-7 chicken thighs
- 1 bottle Italian dressing
- ¼ cup finely chopped onion
- ¼ cup finely chopped celery
- ¼ cup finely chopped green pepper (optional)
- ½ - 1 cup mayonnaise (depending on desired moistness)
- Salt and pepper to taste

Directions:

Marinate chicken thighs in Italian dressing several hours or overnight. Place on preheated grill and cook until done. Remove from grill and cool.

Remove skin and bone from thighs and cut into medium pieces. Combine with other ingredients and chill thoroughly.

Notes: This salad is excellent placed on a Kaiser roll or on a bed of lettuce.

This recipe is a family favorite.