A MAN'S PLACE
is in the Kitchen

Recipes by
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Edited by Stephanie Greene

Published by Stephanie Greene
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ISBN: 0-1004-12252006-1

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Layout and cover design by Stephanie Greene and Peter Savin.
Special thanks to Helen Gordon.
This edition published in honor of Papa's wonderful cooking.
Howard Gordon - A loving father, wonderful grandfather, and inspiring man.

First Edition: December 25, 2006
10 9 8 7 6 5 4 3 2

ACKNOWLEDGEMENTS

Helen Gordon

Peggy Hite

Cathy Gordon

and Peter Savin

This book is dedicated to my Papa. Thank you for all the wonderful moments of my life when you were the best grandpa a girl could ever hope for.

You cooked for me, gave me jars to catch fireflies, took me swimming, caught a little brown bunny for me, took me to Disneyland, and to the beach for the first time, taught me how to garden, gave me a home away from home, made me a toy box, took me to Rock Bridge and stood with me watching the mill, gave me my first bicycle and so many other toys, took me to Mexico, told me bedtime stories while swinging together on the porch swing and looking at the stars, you told me that my eyes were bigger than my stomach, you took me to baseball games, and when I was a toddler and I drank your mini Coors beers, you yelled at Nana instead of me! I love you, Papa.

-Stephanie

TABLE OF CONTENTS

- Introduction 7
- Curry Dip 8
- Tarter Sauce 10
- Vegetable Soup 12
- Chili 14
- Potato Salad 16
- Beets 18
- Cabbage 20
- Okra 22
- Candied Yams 24
- Curry 26
- Baked Ham 28
- Mustard Sauce 30
- Chicken Jambalaya 32

- Meatballs 34
- Green Pepper Steak 36
- Shrimp Creole 38
- Meatloaf 40
- Mushroom Steak 42
- Oyster Stuffing 44
- Red Beans and Rice 46
- Pot Roast 48

INTRODUCTION

Everyone has stories they tell over and over—those few treasures you never tire of. Since I was a kid I've had this terrific story that guarantees to put a smile on the face of any listener. I continue to roll out this story any chance I get. It goes a little something like this…

My Nana (bless her heart) is not the best cook. **The grins begin here, but the punch line is still coming**. My Papa served in the Navy. He is a gruff and feisty old devil covered in tattoos. He has an eagle spread across his chest and when I was little he would make the hula girl on his leg shake her hips. Papa was a cook in the Navy and he has been the family chef ever since. He runs everyone out of the kitchen—Nana included. "Get out of my kitchen!"—is a warning to be heeded by all.

Today, I love to cook and to try new dishes. I've discovered many wonderful recipes and experimented to create a few unique formulas of my own. However, in this book you will find my all-time favorites. They are Papa's recipes which I hope will be passed down for many more generations. These wonderful dishes define comfort food for me and every time I taste them I think of my dear grandfather—Papa. Oh, and I run everyone out of *my* kitchen.

CURRY DIP

This vegetable dip will always remind me of winter holiday celebrations. Hot madras curry powder can be found at www.culinaryexotica.com.

---

1. Mix ingredients well.

2. Serve with raw vegetables.

3. Refrigerate to store.

1 cup real mayonnaise

1 teaspoon horseradish

1 teaspoon tarragon vinegar

1 teaspoon curry powder

garlic powder to taste

NOTES

TARTER SAUCE

Our family spent a lot of beautiful summer days fishing at the Lake of the Ozarks and eating fish fry together. Papa has also enjoyed trout at Rock Bridge Restaurant for many years since moving to Mountain Grove, MO. His homemade tarter sauce is simple and delicious with fresh fish.

---

1. Mix ingredients well.

2. Cover and chill for several hours before serving.

1 cup real mayonnaise

1 teaspoon prepared mustard

1/4 cup chopped sweet pickle

1/4 teaspoon onion powder

1/2 teaspoon tarragon

1/2 teaspoon dill weed

1 teaspoon minced dry parsley

NOTES

VEGETABLE SOUP

This soup is wonderful comfort food served with hot, fresh bread.

---

1. Combine all the ingredients in a large pot with about six cups of water.

2. Cook over medium heat for about one and one half hours, until meat is tender.

3. Add 1/2 cup diced celery plus vegetables and cook for thirty minutes.

4. When done add 1/4 cup macaroni and cook until tender.

l 1/2 lbs. stew meat, diced into bite size chunks

1 can mixed vegetables or the equivalent of fresh vegetables.

1 - 15 ounce can diced tomatoes

1 - 8 oz. can tomato sauce

1/4 cup catsup

1/4 cup chopped onion

2 teaspoons salt

2 teaspoons Worcestershire sauce

1/4 teaspoon chili powder

1 tablespoon sugar

2 bay leaves

NOTES

CHILI

Forget the hot chocolate, I want chili! This is a must have during cold, winter months. Look for authentic chili powder at your local Mexican market or at www.culinaryexotica.com.

---

1. Brown 1 lbs (very lean) ground beef and drain off excess grease.

2. Add onion, green peppers, jalapenos, and (optional) dried hot red peppers.

3. Add chili powder, vinegar, catsup and beans.

4. Heat thoroughly.

5. Serve with warm corn tortillas

1 lb. lean ground beef

1 can of chopped tomatoes

1 can of tomato sauce

1 tablespoon garlic

1/2 cup chopped white onion

1/2 cup chopped green pepper

2 chopped jalapeno peppers

1 tablespoon dried hot red peppers (optional).

3 tablespoons chili powder

1 tablespoon white vinegar

2 tablespoons catsup

1 can of kidney beans

NOTES

POTATO SALAD

Papa's potato salad is the perfect addition to any picnic or potluck. Needless to say, it is always a hit. This recipe is best with small to medium new potatoes. Red potatoes are the next best, but any potatoes will do.

---

1. Boil potatoes between 5 and 8 minutes or until done.

2. Cool potatoes then peel.

3. Mix ingredients well.

4. Garnish with a light dusting of paprika, sliced hard cooked egg, and a bit of parsley.

5. Cover and chill before serving.

1/2 cup real mayonnaise

2 tablespoons mustard

1 small container of diced pimentos

1 hard boiled egg

1/3 cup diced celery

1 tablespoon diced onion

salt and pepper to taste

NOTES

BEETS

This is a canning recipe for storing those wonderful summer vegetables.

---

1. Cut the tops off beets.

2. Boil until tender, 45 to 60 minutes.

3. Dip in cold water. Skin beets and slice.

4. In a saucepan, combine water, sugar, vinegar, allspice, cloves, cinnamon, onion, and lemon.

5. Cook at medium heat until syrup forms.

6. Add beets and simmer for 13 to 15 minutes.

7. Can and store.

12 small beets or 4 cans of sliced beets

2 cups water

2 cups sugar

2 cups white vinegar

1 teaspoon allspice

1 teaspoon cloves

1 tablespoon cinnamon

1 onion sliced thin

12 lemons sliced thin

NOTES

CABBAGE

Papa loves to garden and this is another savory recipe for fresh grown vegetables.

---

1. Heat 2 tablespoons olive oil in a skillet over medium heat.

2. Add vegetables, stirring to mix.

3. Cover and cook until tender, about ten minutes.

4. Season with salt and serve.

1 green pepper cut into rings

1 onion cut into rings

1/2 medium head of cabbage, shredded

1 teaspoon salt

olive oil

NOTES

OKRA

Okra is a delicious dish especially when it includes Papa's secret ingredient, sugar! According to his daughter Peggy Hite, the secret to Papa's cooking is to add sugar. He learned this as a cook in the Navy. He said the guys would eat anything that had been sweetened with sugar.

---

1. Heat olive oil in a skillet until hot.

2. Add onion, garlic, and pepper.

3. Cook until transparent, about two to three minutes.

4. Add the can of tomatoes including juice.

5. Add all spices and cook about fifteen minutes.

6. Boil okra for five minutes then drain.

7. Add tomato sauce and cook for five more minutes.

8. Serve over rice.

1 box of frozen okra

1 medium onion, diced

1 medium green pepper, diced

1 clove garlic, diced

1 tablespoon olive oil

16 oz. can of chopped tomatoes

1/4 cup catsup

1 tablespoon sugar

1/4 teaspoon sweet basil

1/4 teaspoon tarragon

1/4 teaspoon bay leaf

salt and pepper to taste

NOTES

CANDIED YAMS

This is a traditional holiday dish.

---

1. Cook sweet potatoes until soft in boiling water.

2. Peel when cooked or used canned sweet potatoes.

3. Spray baking dish lightly with cooking spray. Place yams into dish.

4. Add brown sugar, white sugar, sorghum, juice, butter, cinnamon, and nutmeg to a saucepan.

5. Mix and bring syrup to a boil.

6. Pour mixture over yams.

7. Bake in 350 degree oven for forty five to sixty minutes until the mixture firms over the yams.

8. Serve hot.

5 or 6 medium to large sweet potatoes or 1 large can of sweet potatoes

1/2 cup of brown sugar

1/2 cup of white sugar

1/2 cup brown syrup or sorghum

1/2 cup orange juice

4 tablespoons of butter

1 1/2 teaspoon cinnamon

dash of nutmeg

NOTES

CURRY

When I was a child I would often request that my mother make this dish for my birthday. You had better make extra—it will be a big favorite! This entree is perfect with salad a chilled pino grigio. Plus, I've found that you can substitute chicken for beef if you choose.

---

1. Tenderize one round steak and bread in flour.

2. Season with salt and pepper.

3. Fry in oil until brown then cut into 1" strips.

To make gravy:

1. Pour flour and cold water mixture into skillet with the drippings from the cooked steak over medium heat.

2. Add lemon, vinegar, sugar, garlic powder, worcestershire, and tarragon.

3. Add curry powder. You may add as much as one tablespoon more if you like.

4. Salt and pepper to taste.

5. Pour gravy and cooked steak into a casserole dish and bake at 325 degrees for forty five minutes.

6. Serve over rice.

1 round steak, tenderized

1/2 onion cut into strips

1/2 lemon squeezed

1 teaspoon white vinegar

1 heaping teaspoon sugar

1/4 teaspoon garlic powder

1 heaping teaspoon Indian curry powder

1 tablespoon worcestershire sauce

1/4 teaspoon tarragon

salt and pepper to taste

NOTES

BAKED HAM

This is truly a classic dish. Papa's baked ham is prepared for holidays like Christmas and Easter. It will look dazzling as the highlight of your holiday meal.

---

1. Bake the ham one to one and a half hours at 350 degrees, remove skin and fat.

2. Cut ½" deep slits in ham. Insert one clove in each cross cut.

3. Cover ham with cinnamon, nutmeg, and brown sugar.

4. With toothpicks place round pineapple slices over the ham.

5. Place one candied cherry in the center of each pineapple slice.

6. Place back in oven and continue baking at 350 degrees for an additional one to one and a half hours.

7. In a saucepan put ½ a cup of honey. Add catsup, brown sugar and juice from the fruit.

8. Heat the glaze and baste ham every ½ hour while cooking during the last one and a half hour.

9. Do not use juice from baking pan. Only baste with the saucepan mixture. Reserve enough glaze to baste the ham one last time before serving.

10. Serve with mustard sauce.

whole ham with bone

1/2 a cup of honey

cloves

cinnamon

nutmeg

honey

brown sugar

catsup

pineapple slices

candid cherries

NOTES

MUSTARD SAUCE

Serve this sauce with Papa's baked ham. See the previous page for recipe.

---

1. Mix vinegar and mustard together.

2. In a saucepan beat two eggs.

3. Add 1 cup sugar and a pinch of salt. Mix well.

4. Add vinegar and mustard mixture.

5. Cook ten to fifteen minutes, stirring constantly, until mixture coats spoon.

6. Refrigerate to store.

2 eggs

1 cup vinegar

1 jar dry mustard

1 cup of sugar

pinch of salt

NOTES

CHICKEN JAMBALAYA

Spicy!

---

1. In a pan, sauté butter over medium heat.

2. Add sausage and sauté until lightly browned.

3. Set sausage aside and use oil to sauté mushrooms.

4. Set mushrooms aside and use oil to sauté chicken until done.

5. Set aside chicken and use oil to sauté celery, scallions, onion, and green pepper.

6. Add sausage, mushrooms, chicken, and vegetables along with poultry seasoning to cooled rice.

7. Season to taste with salt and pepper.

4 tablespoons butter or margarine

2 hot Cajun or Italian sausage thinly sliced

8 ounces of mushrooms thinly sliced

3 lbs. boned chicken meat thinly sliced

1/2 cup celery thinly sliced

1/4 cup finely chopped scallion

1/3 cup finely chopped white onion

1/3 cup finely chopped green pepper

1 1/2 lbs. of cooked rice (fairly dry)

1 tablespoon poultry seasoning

salt, white pepper, black pepper, and red pepper to taste

NOTES

MEATBALLS

I remember when Papa would take these out of the oven and cut one to test doneness. Before they went into the red sauce he would let me taste a bite—Muummm! I've made Papa's meatball recipe countless times.

---

1. Mix ingredients well and form meatballs.

2. Cook each side for forty five minutes at 350 degrees.

3. May be frozen for later use.

4. Cook an additional fifteen minutes in sauce before serving over pasta.

1 lb. hamburger

1/2 lb. hot Italian sausage

1 tablespoon worcestershire sauce

1 teaspoon crushed garlic

1 teaspoon basil

1 tablespoon oregano

1 tablespoon sugar

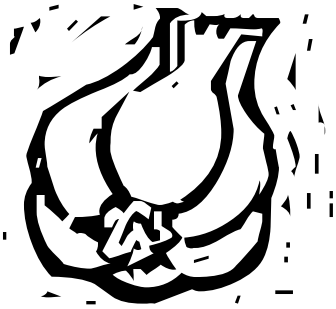
1/4 teaspoon salt and pepper

3 tablespoons catsup

1 tablespoon milk

2 eggs beaten

1 cup bread crumbs



NOTES

GREEN PEPPER STEAK

This is home cooking at its finest.

---

1. With a very sharp knife cut beef across the grain into very thin strips.

2. Combine soy sauce, garlic, and ginger in a bowl.

3. Add beef and toss. Set aside while preparing vegetables.

4. Heat olive oil in a large skillet or wok.

5. Add beef and toss over high heat until browned.

6. Taste meat, if it is not tender cover and simmer for thirty to forty minutes over low heat.

7. Turn heat up and add vegetables. Toss until crisp tender, about ten minutes.

8. Mix cornstarch with 1 cup water and add to pan.

9. Stir and cook until thickened.

10. Add tomatoes and heat through.

11. Serve over cooked rice.

1 lb. beef round steak, fat trimmed

1/4 cup soy sauce

1 clove garlic

1/2 teaspoon ground ginger

1/4 cup olive oil

1 cup green onion thinly sliced

1 cup red or green peppers cut into one inch squares

1 stalk celery thinly sliced

1 tablespoon cornstarch

1 cup of water

2 tomatoes cut into wedges

NOTES

SHRIMP CREOLE

How many hundreds of shrimp have I peeled with Papa? It's anyone's guess!

---

1. Sauté onion, pepper, celery, and garlic in skillet.

2. Add tomatoes and seasonings then simmer.

3. Add cornstarch to thicken.

4. Add 1 lb. of cooked, shelled and de-veined shrimp.

5. Serve over cooked rice.

1 cup chopped green pepper

2 cups chopped onion

1 cup chopped celery

2 teaspoons crushed garlic

1/8 cup olive oil

1 large can chopped tomatoes (2 cups)

1 tablespoon paprika

1/4 teaspoon cayenne pepper

1 teaspoon salt

1 tablespoon sugar

3 cups water

2 bay leaves

2 tablespoons cornstarch

NOTES

MEATLOAF

This recipe is comfort food at its best. If desired you may boil small pealed potatoes, or half large ones for about fifteen minutes, place around meatloaf for the last forty or so minutes and cover very lightly with a bit more of the topping mix.

---

1. Preheat oven to 375 degrees.

2. Mix all ingredients well and place in a baking dish.

3. Shape into a loaf.

4. Mix topping and spread on loaf.

1 pound ground beef

1 1/4 teaspoon salt

1/2 teaspoon ground black pepper

1/2 cup chopped onion

1/2 cup chopped bell pepper

l egg, slightly beaten

1 eight ounce can tomato sauce

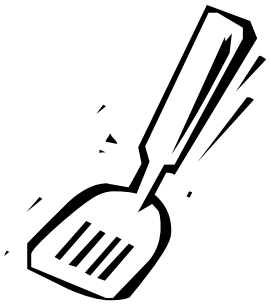
1/2 to 1 cup bread crumbs

Topping:

1/3 cup ketchup

2 tablespoons (or to taste) brown sugar

1 tablespoon prepared mustard



NOTES

MUSHROOM STEAK

Yummy with canned or fresh mushrooms!

---

1. Bread steak in flour.

2. Season with salt and pepper.

3. Heat oil in skillet and fry steak in oil until brown.

4. Remove steak and cut into pieces.

5. Add flour to grease drippings until brown.

6. Add cold water to make gravy.

7. Add onion, lemon, worcestershire, soy sauce, sugar, tarragon, tarragon vinegar, and mushrooms.

8. Salt and pepper to taste.

9. Pour over meat in casserole dish and bake covered at 325 degrees for forty five to sixty minutes.

10. Serve over cooked rice.

1 round steak tenderized

1/2 an onion cut into strips

juice of 1/2 a lemon

1 tablespoon worcestershire sauce

1 teaspoon soy sauce

1 teaspoon sugar

1/4 teaspoon tarragon

1 tablespoon tarragon vinegar

1 can sliced mushrooms

NOTES

OYSTER STUFFING

A Thanksgiving classic.

---

1. Preheat oven to 350 degrees.

2. In large bowl, combine oysters stuffing mixes, celery and onion.

3. Gradually add reserved oyster liquid and broth, stirring to moisten all pieces.

4. Place in un-greased 2 quart casserole.

5. Bake covered 25 to 30 minutes or until hot.

6. Enough stuffing for 5 to 8 pounds of poultry. Double recipe to stuff 14 to 16 pounds.

1 8 oz. can oysters, drained (reserve liquid), and chopped

2 cups herb stuffing mix

2 cups cornbread stuffing mix

1/2 cup chopped celery

1/2 cup chopped onion

3/4 cup hot chicken broth

NOTES

RED BEANS AND RICE

Warms the soul!

---

1. Boil water in large pot for 3 minutes.

2. Cover and soak bean 1 - 4 hours.

3. Drain & rinse. Add 4 cups of hot water, bring to boil, cover with lid ajar, lower heat and slightly boil 1 hour or until tender.

4. While beans are cooking, sauté onion and garlic in olive oil.

5. Add carrots and sausage to sauté mixture.

6. Add chicken stock, and seasonings to mixture.

7. Salt & pepper to taste.

8. Simmer for twenty minutes on low heat.

9. Serve mixture over warm rice.

1/2 lb. small red beans

6 -8 cups water

1 tablespoon olive oil

1 medium onion, chopped

4 cloves of minced garlic

2 large carrots shredded

1/2 lb. chorizo or hot Italian sausage (casing removed)

4 cups of chicken broth

1/2 teaspoon dried thyme

1/2 teaspoon dried rosemary

Cajun seasoning to taste

NOTES

POT ROAST

Don't forget the secret ingredient in this recipe, it's not sugar exactly—it's coke.

---

1. Mix soups (mushroom and onion) together.

2. Add Coke and mix well.

3. Then pour a little in a Dutch oven.

4. Brown the roast in a skillet.

4. Place roast in the Dutch oven with vegetables.

5. Pour the rest over the roast and cook at 325 degrees until done.

1 can mushroom soup

1 package of onion soup mix

1 12 oz. can of Coke

1 medium chuck roast

carrots, potatoes, onions and celery

NOTES