



8TH ANNUAL 100 MEN WHO COOK BLACK TIE FUNDRAISER

It's Virtual – It's Free – Our Color is Red

Saturday, November 28, 2020 at 6:00 PM

COME COOK WITH US!

<http://100menwhocook.co/event/100-men-who-cook/>

Menu

Appetizers

Pizza Phyllo Shells: with Chef Duane Kuta

Main Course

Bruce's Southern Fried Catfish: with Chef Brandon Bruce

&

Smoked Curry Wings w/ Sautéed Peppers, Squash and Zucchini over a
Bed of Rice: with Chef Michael Short

Dessert

Hennessy Banana Pudding w/ Glazed Strawberries: Chef Joel Mays
prepared by Chef Samir Paige

Recipes

Get the ingredients listed below to join some of our Gentlemen Chefs in the kitchen as they guide you through their award-winning recipes! Put your red on and join the *“Party with a Purpose”* from the comfort of home.

Pizza Phyllo Shells

Chef: Duane Kunta

Ingredients

Pie 1:

Cheddar Phyllo Shell
Beef Sausage (Lil’smokies)
White Cheddar Cheese
Onion
Spinach

Pie2:

Cheddar Phyllo Shell
Marinara Sauce
Pepperoni
Ricotta Cheese
Mozzarella Cheese
Fresh Parsley

Directions

Pie 1:

- Mix chopped and cooked beef sausage (Lil’smokies), onion, chopped fresh spinach, and white cheddar cheese in a large bowl.
- Add mixture to phyllo shell.
- Bake in oven at 350 degrees for 10 minutes or until warmed through.

Pie 2:

- Add marinara sauce, pepperoni, ricotta cheese, mozzarella and parsley to phyllo shell.
 - Bake in oven at 350 degrees for 10 minutes.
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Bruce’s Southern Fried Catfish

Chef: Brandon Bruce

Ingredients

8 boneless catfish fillets
Vegetable oil
Louisiana Fish Fry Products: Seasoned Fish Fry
2 cups yellow cornmeal
One bottle of mustard
2 tablespoons of various seasonings (Family secret)
Kosher salt

Directions

- In a heavy-bottomed pot or cast-iron skillet, heat 2 inches of the oil to 350 degrees over medium-high heat.
 - While the oil is heating, whisk together the Cornmeal and Fish Fry Seasoning in a large bowl.
 - Add in your various seasonings to your preferred taste. Clean your catfish, remove any of the skin left on the catfish.
 - Coat the catfish with mustard and salt.
 - Add the catfish to the large bowl and allow seasoning to soak in.
 - Remove the catfish from the mix, drain the excess liquid and transfer to the frying pan.
 - Fry the catfish, 2 to 3 fillets at a time, in the hot oil until the fish has cooked through and the breading is crisp, 7 to 8 minutes.
 - Transfer to a paper towel-lined plate, Serve hot.
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Smoked Curry Wings w/Sauteed Peppers, Squash and Zucchini over a Bed of Rice

Chef: Michael Short

Ingredients:

Smoked and Baked Chicken Wings

Curry Powder

Cajun Seasoning

Red Pepper

Par Boiled Rice

Sweet Peppers

Green Zucchini Squash

Yellow Squash

Andouille Sausage

Fresh Ginger

Cumin

Onions

Garlic

Allspice

Course Black Pepper

Garlic Salt

Directions:

Set oven to 350 degrees or Smoker to 275. Season chicken with a few dashes of Red Pepper, Black Pepper, Garlic Salt, Allspice, Cumin, Cajun Seasoning and go a little heavy with Curry Powder. Smoke or Bake chicken for 2 hrs. In medium pot bring water to a boil, stir in rice reduce heat and simmer for 20 to 25 min. Slice Andouille sausage and cook in medium saucepan, add peppers, Zucchini and Onions and sauté for 7 min. Lay rice in pan and cover with sauteed vegetables and mix. Next add chicken mix and serve

Hennessy Banana Pudding w/ Glazed Strawberries

Chef: Joel Mays

Ingredients

6 to 8 Bananas

1 – 14oz can sweetened condensed milk

1 – 12oz container of thawed whipped cream

2 bags of Vanilla Wafers

1 bag of graham cracker crust

2 c. of milk

1 box of instant French vanilla pudding

1 pt. of Hennessy

2 large containers of strawberries

1 8oz block cream cheese (room temp)

Directions

Line the bottom of a 13 by 9-inch dish with 1 bag of cookies and layer bananas on top. In a bowl, combine the milk, Hennessy and pudding mix and blend well using a handheld electric mixer. Using another bowl, combine the cream cheese and condensed milk together and mix until smooth. Fold the whipped topping into the cream cheese mixture. Add the cream cheese mixture to the pudding mixture and stir until well blended. Pour the mixture over the cookies and bananas and cover with the remaining cookies. Add strawberries to each layer as well as the top. Refrigerate for 30 min and serve.



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