



OCTOBER 16, 2016  
CHEFS' CULINARY CHALLENGE

FOR THE  
LOVE  
OF FOOD



A Benefit for  
West Suburban  
Community Pantry

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## Smoked BBQ Brisket with Cornbread & Packo Pickle

### *BBQ Rub For Brisket*

½ cup cumin  
1/2 cup coriander  
1/2 cup crushed red pepper  
1 cup garlic powder  
1 cup all-purpose seasoning  
1 cup paprika  
1 cup onion powder  
1 cup south coast seasoning  
3 cup brown sugar

1. Rub brisket in bbq rub & smoke for 12 hours at 225 degrees
2. When brisket is finished shred brisket and toss with sweet baby rays bbq sauce

### *Corn Bread*

Jiffy Cornbread Mix

### *Packo pickle garnish*

## Mac & Cheese with Spanish Chorizo

### *Cheese Sauce*

2 quarts heavy cream  
1 cup blue cheese  
1 ½ pounds sharp cheddar cheese  
¼ cup grated parmesan cheese  
2 tablespoons granulated garlic powder

1. Warm up heavy cream in pot with garlic powder over medium heat
2. Once heavy cream comes to a boil turn down flame to low heat and add all of your cheeses and whisk until mixture is smooth about 5 minutes. Over low heat let simmer for 5 more minutes, be careful to not burn cheese. Set aside
3. Boil desired amount of macaroni for 8 minutes and combine with cheese sauce
4. Top with diced Spanish chorizo

## Roasted beet salad

10 servings  
2 large red beets  
2 large golden beets  
1oz crumbled goat cheese  
¼ of cucumber  
¼ Red onion  
1 tbsp. Lemon juice  
1 tbsp. Olive oil  
Salt and pepper

### Preparation

Roast beets in oven at 350 degrees for 1 ½ hours. When still hot peel the beets. Cool then Small dice beets. Toss with half the olive oil salt and pepper to taste. Small dice cucumber and onion then toss with lemon juice and the rest of the olive oil salt and pepper to taste.

### Presentation

Put beets on the bottom of plate then top with cucumber salad and garnish with crumbled goat cheese.

## Deconstructed devil egg

10 servings

2 hardboiled eggs

½ cup of mayo

1 tsp. whole grain mustard

½ tsp. lemon juice

½ tsp sweet smoked paprika

5 flat bread crackers

### Preparation

Mix mayo, lemon juice, and whole grain mustard set aside. Separate the egg yolks from the whites and roughly chop. Cut crackers in half

### Presentation

Take half a cracker and put a ½ of tbsp. of the mayo mixture on the cracker using a spoon. Then add egg whites, then egg yolks in the middle of the cracker. Garnish with a sprinkle of the sweet smoked paprika.