

JayTheJoke.com



JAY THE JOKE'S  
FIRST ANNUAL  
HOLIDAY COOKBOOK!

This cook book, such as it is, is free for you to download and use. It is a gift from the people in the Jay the Joke community and our friends in the more traditional media.

When I started putting this together I expected to get about 3 or 4 recipes and just have some fun with it. Instead, I got a lot more than that, by a long shot. More fun was added when I found out, too late, that to find out the nutritional value of each recipe you need to enter each ingredient one at a time into a program and then watch it turn the directions into one giant run on sentence.

This was not as helpful as I had hoped.

Maybe next year Jay the Joke can get an intern and let them have at it.

Even so, since you are all smart people, I will hope that you can figure out that a recipe that calls for a pound of sour cream or 14 cups of sugar may not be the one you want to undertake first if you are trying to lose weight. But, it may be the first one you should try when you're done.

For convenience, they are sorted by author and the order was, literally, picked out of a hat. Specifically, an orange Bears' Christmas hat. With a tassel.

The recipes are all single dish recipes and showcase the diversity we have come to cherish here at Jay The Joke. Some are whimsical, some bawdy and others are just fun. I have already tried several of them and can attest that you are in for a treat no matter which one you attempt first.

So, on behalf of all the administrators here at Jay The Joke, I would like to wish you and yours a safe and festive Holiday Season.

And, to those who asked, yes we will do this again next year so feel free to start compiling your recipes now.

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*(ED. NOTE: When this recipe first came in from Dale Bowman my wife saw it and asked "The first step of this is kill a dove"? I said yes and she said you can't make this one. However, I have had a similar version in the past and can confirm that you will enjoy this a lot.)*

Dove hunting opens on Sept. 1. Traditionally, that is the only day most hunt them other than accidentally or tangentially. So this recipe only really works one day a year but that is fine. It is compiled from several hunting companions, most importantly Mike Arndt, and pairs nicely with the wealth of the season.

### **WRAPPED DOVE BREASTS ON THE GRILL**

#### **Ingredients:**

As many bone-in dove breasts as you have

As many jalapeno peppers as breasts

As many bacon strips as breasts

Toothpicks or skewers

**Optional:** good blue cheese

#### **Prep:**

Wash breasts. Pat dry. Halve jalapenos. Put a jalapeno half on each side of a breast. Wrap solidly with a bacon strip, skewer in place with toothpicks or skewers. Grill on a not overly hot grill and watch carefully. (In other words, put the refreshing beverage down while the breasts are on the grill.). Do not overcook, something too easy to do with such small medallions of meat. When done, remove promptly and let rest briefly.

**Option:** If you're a good enough cook or feel adventuresome, stuff the breast with blue cheese.

#### **Plating:**

It is Sept. 1. You have hunted in the country. Stop and buy fresh tomatoes and corn at a farm stand, or some from your own garden. Either do the corn on the grill (I don't recommend that because most people screw it up) or boil before grilling the dove breasts. The dove breasts will cook that fast. Slice tomatoes thick. Arrange tomato slices on the right rear of the plate, the dove breasts (two for polite eaters, four or five for normal guys) front and center and the cooked corn rear left. Serve with Pinot Noir if the guests are worth it, Chianti otherwise.

Dale Bowman

<http://blogs.suntimes.com/bowman>

<http://suntimes.com/sports/outdoors/index.html>

**Hino's Dumplings: Good on a cold night.**

Ingredients

1 large can of Campbell's Cream of Chicken Soup  
-and - one regular sized can.  
8-12 eggs  
Flour

In a large soup pan mix the soup. One can of water for each can of soup. Slowly bring to a boil. While soup is coming to a boil, in a separate bowl, mix 8-12 eggs with the same number of heaping tablespoons of flour.

Mix by hand not with a mixer. A few additional tablespoons of flour may be required depending on the size of the eggs. You want the mixture to have a slightly firmer texture than pancake batter.

When soup comes to a boil spoon in mixture around the pan. Spooning works better than pouring otherwise you will end up with one big mess of a dumpling. Cover and reduce heat to between low and simmer.

Cook for approximately 30 minutes. Absolutely do not lift the lid or the dumplings will not rise.

Ingredients may be adjusted according to the number of people being served. The left overs are also good.

### **B3's EZ Bar-B-Q sauce**

Open a can of Dr. Pepper. Let it go flat overnight.

The next day, cook 1 chopped onion and 2 chopped cloves of garlic in 2 tablespoons butter until soft (do not brown).

Add:

2 cups catsup  
6 oz. Flat Dr. Pepper  
1 tbsp. Worcestershire sauce  
1 tsp. mustard  
2 tbsp. vinegar

Simmer 1 hour or until thick. Stir often. Serve as you would any regular Bar-B-Q sauce.

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### **B3's SPICY MEATBALLS**

2 med. onions  
3/4 cup Dr. Pepper  
3/4 cup catsup  
2 tbsp. vinegar  
2 tbsp. Worcestershire sauce  
1/2 tsp. chili powder  
1/2 tsp. salt  
2 lbs. lean hamburger  
4 tbsp. oil  
4 drops of Tabasco Habanera Sauce  
6 pita breads

Garnish (optional)

1 onion sliced into rings (optional)  
1 green pepper sliced into small pieces (optional)  
1 head lettuce, shredded (optional)  
Shredded cheese (optional)

Finely chop onions. Combine next 7 ingredients in saucepan and bring to boil. Cover pan, reduce heat and simmer 45 minutes or until sauce is thick.

While sauce is cooking, prepare meatballs by making small balls and brown in oil in large skillet over medium heat.

During last 5 minutes of cooking time for sauce, add meatballs.

Cut top part from 6 pita breads. Place shredded lettuce in each then meatballs with sauce. Garnish with onions, green peppers and cheese.

### **B3's Bangin' Bottom Dwellers**

(recipe is per serving)

8 oz Whitefish fillet  
2 center slices of fresh orange  
2 center slices of fresh lemon  
1 pinch garlic powder

Preheat your oven to 250 degrees.

Slice the fish horizontally about 3/4 of the way through. It should open like a flap.

Cut the orange slices in half and insert them with rinds facing out into the fillet.

Close the fillet and then slice the lemon slices in half and place them on top of the fillet.

Sprinkle garlic powder lightly all over the top half of the fish. Fresh ground black pepper can be added to taste as well as a small amount of sea salt (go easy on the salt since it will kill the citrus flavor).

Wrap in aluminum foil. Place on middle rack in oven for 35 minutes.

Remove, unwrap and put it on a plate.

Ideal with un-sauced pasta, mixed veggies or any combination thereof.

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### **B3's Holiday Turkey**

Ingredients:

1 10lb turkey  
1 c dry white wine  
1/2 c orange juice  
2 cloves garlic  
1 tbsp sea salt  
1 tbsp coarse black pepper (ground)

The night before you are going to serve, make sure the turkey is completely thawed and rid of any innards or packaging. Rinse the turkey thoroughly in cold water, set in broasting pan.

Dice garlic and add it with all remaining ingredients in a blender. Do not puree, just make sure that everything is nicely blended. Fork the turkey in 10 or 15 spots and then pour the mixture slowly over the bird. Cover, and let sit for the night in your refrigerator.

In the morning, cook the turkey according to the directions making sure to baste it every hour or so. When done, feel free to pour out the drippings into a bowl (make sure to scrape out every last drop), add corn starch for thickener and use that as your gravy. Make sure to whisk the gravy well so that there are no lumps. It will tie the flavors together nicely.

**Thick McRunFast's Gulyas (Goulash) (Mother's recipe)**

1 lb. Beef Chuck  
1 Tbsp. Salt  
2 Tbsp. Lard  
1 tsp. Paprika  
1 qt. Water  
4 Medium Potatoes, Cubed Parsley

Cut beef into 1 in. squares and place in large pot. Add half of the salt. Brown in lard with paprika. Let simmer for 1 hour. Add parsley, let simmer ½ hour. Add water, potatoes, and salt, and simmer until potatoes are done.

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**Thick McRunFast's Túrós Pogácsa (Cottage Cheese Biscuits)**

4 C. Flour  
4 tsp. Baking Powder  
3/4 lb. Lard  
1 lb. Dry Cottage Cheese  
1 1/2 tsp. Salt  
1 C. Grated Cheddar  
1 pt. Sour Cream  
1 egg, well beaten

Press cottage cheese through sieve. Sift flour, salt, and baking powder together. Mix the egg with the sour cream. Mix the dry ingredients, cottage cheese, and butter as for pie dough. Add sour cream mixture and mix until smooth, forming a ball. Roll out to 1 inch thickness. Cut with a miniature wine glass or a donut hole cutter dipped in flour. Place in a well greased pan and brush tops with beaten egg yolk. Sprinkle with grated cheese. Bake at 375° F for 35-40 minutes.

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**Thick McRunFast's Coffee Ground Cake (Great-grandmother's)**

5 egg yolks  
4 oz. powdered sugar  
1/2 c. lemon juice  
4 oz. ground walnuts  
2 Tbsp. ground coffee  
8 oz. bar sweet chocolate, grated  
5 egg whites, stiffly beaten

Beat yolks and sugar for 15 minutes. Gradually add nuts. Add remaining ingredients. Pour into round cake pan. Bake at 350° F until cake is done all the way through.

**Thick McRunFast's Száraz bab leves (Dry Bean Soup)**

1 lb. dried beans  
1 C. sour cream  
4 Tbsp. Lard  
1 large onion, diced  
2 C. Milk  
1-2 qt. Water (depends on how thick you want the soup to be. I usually use around 1 qt, maybe less)  
1 1/2 - 2 lb. smoked kolbasz  
5 Tbsp. Flour  
4 tsp. Paprika

Wash and soak beans for at least 1 hour in warm water. Drain. Cook with kolbasz in water for 2 hours. Melt lard in pan, add flour and brown. Add paprika and onion, cook until onions start to get tender. Stir in milk to make a gravy. Add to the meat and beans and bring to a boil. Stir in sour cream. Add more sour cream and paprika to taste.

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**Thick McRunFast's Kolbasz (Hungarian Sausage) (adapted from Jerry Predika's "The Sausage-Making Cookbook")**

15 lbs. Coarse ground pork  
4 Tbsp. Non-Iodized Salt  
2 1/2 Tbsp. Black Pepper  
3 3/4 Tbsp. Paprika  
1 1/2 tsp. Hot Paprika (For paprika, a good Hungarian one is best. I use Pride of Szeged)  
7 1/2 cloves Garlic  
1 1/2 C. Water

Mix together well, until all spices are equally and thoroughly blended. Stuff into hog casing. Cook, hang, or freeze sausage.

###

**Thick McRunFast's Esterhazy Steak (originally from "Treasured Hungarian Recipes", put together by the William Penn Association)**

2 lbs. round steak, 1 in. thick  
1/3 c. flour

Pound 1/2 of the flour into the meat on one side with a meat hammer. Turn over and repeat with remaining flour. Cut meat into 1/4 to 1/2 lb pieces

1/4 c. flour  
2 tsp salt  
1/2 tsp black pepper  
1/3 c. lard

Mix first three ingredients together and coat meat. Heat fat in a skillet, lightly brown meat on both sides. Place in greased baking dish.

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2 thin sliced carrots  
2 thin sliced small onions  
1 thin sliced parsnip  
1 stalk chopped celery

Cook in skillet for 10 minutes. Spoon on top of the meat.

Sauce -

1 tbsp. lard  
1 tbsp. flour  
1/4 tsp. salt  
dash of pepper  
1 C. beef broth  
1/2 c. dry white wine  
1 c. sour cream  
1 tsp. paprika

Heat in a skillet until mixture bubbles and is lightly browned. Add broth and bring to a boil. Remove from heat and add wine. Pour this over the vegetables.

Cover dish with aluminum foil, bake at 350 degrees for 1 hour and 15 minutes. Mix the sour cream and paprika together. Remove the steak from the oven, uncover, and spoon the cream mixture over the vegetables. Return uncovered to the oven and bake for another 15 minutes.

###

**Thick McRunFast's Pound Cake**

1 lb. Butter  
1 lb. Powdered sugar  
6 eggs  
3 C. sifted flour  
1 Tbsp. Vanilla

Cream butter. Add sugar, eggs (one at a time), flour, and vanilla. Bake in a greased, floured pan at 350 degrees for 1 hr. 15 min.

### **Jam-Jam's Spaghetti with Toko balls**

1. Need one Crock Pot
2. Need case of beer

#### Sauce

Throw all ingredients into the crock pot, cook on high for 2 hours, turn to low for at least 3-4 more hours (if sauce after a few hours looks to thin you can take the lid off and continue cooking to desired thickness.

1. Large can of tomatoes
2. Can of tomato soup
3. 6 oz can of tomato paste
4. Small can of tomato sauce

#### Spices

1. 1 teaspoon garlic salt
2. 1 teaspoon celery seed
3. 1 teaspoon basil
4. 1 1/2 teaspoon oregano
5. 3 teaspoons salt
6. 3 tablespoons sugar
7. 1/2 teaspoon pepper
8. 1 teaspoon Tabasco sauce
9. 2 tablespoons Worcester sauce
10. 2 gloves garlic- chopped
11. medium onion- chopped

Place all ingredients into the crock pot, stir, turn on high for 2 hours.

#### **Toko's tasty balls**

Medium package of ground beef. In a bowl add;

1. Pinch of salt
2. Pinch of pepper
3. 1 egg
4. 1/2 cup of bread crumbs
5. 1/2 teaspoon oregano

Mix well. Make meatballs the size of Toko's left nut (if not sure look at your own or husbands or boyfriends and double in size). Lightly fry outside of meatballs. Do NOT cook all the way through. Once they have been lightly fried add to crock pot, stir, and close lid.

Enjoy!

PS- best made while enjoying numerous beers

## **Jam Jam's Perfect Ribs**

Okay this is a serious recipe here. Takes time, takes dedication, no pussies here (El and Madhouse I would avoid this recipe). 3 step process. Rib spice, rib marinate, and rib grilling sauce at end.

### Rib Marinade

First, take 2 beers (no Budweiser) out of the fridge, open one, slam it, then have other that you drink while preparing marinate. Combine all ingredients. Place in plastic container in fridge for 2 days. After 2 days take out.

1 cup Jack Daniel's whiskey  
1/2 cup brown sugar  
1 cup catsup- best if cat blood is fresh  
1 teaspoon Worcestershire sauce  
1/4 cup Vinegar  
1 tablespoon Lemon juice  
3 Cloves garlic- roast it first in oven for better results  
1/2 teaspoon Dry mustard  
1/4 teaspoon Black pepper  
1/4 teaspoon Salt

### Rib Spice

1/4 c. salt  
1/4 c. sugar  
Paprika

Preheat oven to 250 degrees. Mix equal amount of salt and sugar. Add in paprika to taste. Roll each portion of meat in sugar-salt-paprika mixture. Place meat in large baking dish in about one inch of water (or halfway each rib).

Put in oven for one hour. Remove. Turn meat. Add 3/4 of marinate. Put back in oven. Cook one hour. Take out again. Flip ribs. Add other 1/4 of marinate. Increase oven to 400 degrees. Cook for half hour. Take out of oven.

Final preparations. GRILL THOSE FUCKERS NOW

### Grilling Sauce

1/2 cup pineapple juice  
3 tablespoons soy sauce  
1 1/2 teaspoons garlic powder  
1/4 cup Jack Daniel's Tennessee Whiskey  
Combine all ingredients, mix, and have with you for grilling.

Take 3 beers with you to the grill. Fire up that grill. Take oven cooked ribs and grilling sauce. Place on grill, smoother in grilling sauce all over. Get those grill marks on them and get that BBQ flavor all over them. Use as much as the grilling sauce as possible.

Enjoy with 3 more beers.

## **Toko make HOT AND SPICEY BEER FARTIN' CHILI**

### Crock Pot

1. 1 large can of tomatoes- I like the chopped ones- not the whole ones and definitely not the crushed ones
2. 16 oz tomato sauce
3. 12 oz tomato paste
4. 1 can black beans
5. 1 can refried beans
6. 1 can chili beans (get the ones that are already labeled hot if you can)
7. 1 can kidney beans
8. 1 medium onion chopped
9. 4 gloves chopped garlic
10. 2 large Mexican chiles- chopped- remove seeds
11. 3 whole habaneras- red- chopped- remove seeds
12. 6-8 jalapeños- chopped- remove seeds
13. 3 BEERS- consume 2 while making, take last beer and place in crock pot (please no Budweiser)
14. Hot sauce (as much as you want!)

### SPICES

Your choice- you can get some really good chili mixes already done or if you dare ...

- 6 Tablespoons garlic powder
- 3 Tablespoons onion powder
- 2 Tablespoons ground cumin
- 2 Tablespoons parsley
- 2 Teaspoons oregano
- 1/2 Teaspoon salt
- 1/2 Teaspoon ground black pepper
- 1 Tablespoon chipotle powder
- 1 Teaspoon habanera chile powder

### Meat

1. Real men would fry up some nice steak and use that
2. Cooked ground beef can be used
3. Sausage- cooked
4. Chicken- cooked
5. Pork- cooked

Or all the above- steak, ground beef, sausage, and chicken, and pork

Let cook for as long as possible- eat with clean underwear- if looking too thin you can take the lid off to allow the water to evaporate

I've noticed it tastes better the next day after reheated- so I actually cook it, let it cool, place in refrigerator, and reheat it up the next day

### **Eggs a la Tyrone**

1. 4 extra large size eggs (don't be a pussy and separate out the yolks)
2. one half chopped Spanish onion
3. one chopped green onion
4. one good shake of Tabasco sauce
5. half pack of shredded mozzarella
6. one chopped sweet yellow pepper
7. 3 strips of chopped fried bacon
8. two chopped jalapeno peppers
9. 3 chopped fresh mushrooms
10. salt to season
11. plenty of pepper

Mix all of the above in a bowl.

Cook in a frying pan on med setting stove top. DO NOT BURN! Flip when edges start to raise.

Add remaining shredded mozzarella cheese on top when nearly cooked. Turn off stove and put lid over frying pan for a few minutes.

Serve with ketchup.

Yum.

### **Chris De Luca's Ziti**

Start with the simple tomato sauce. Pour about a quarter cup extra-virgin olive oil into a 3-quart or so sauce pan. Take two or three cloves of garlic and thinly slice them Goodfellas-style. If you don't know what this means, stop and pick another recipe.

OK, now dice a small yellow onion. Add it to the simmering garlic and pour in a quarter cup of Chianti. Grate half of a medium-sized carrot. Use two 28-ounce cans of crushed tomatoes. After this simmers for a bit, take about eight fresh basil leaves, slice them into thin strips and slowly mix them into the sauce. Add a quarter cup grated Parmesan.

Once the sauce is made (simmer for about 20 minutes), let it cool some and prepare the ziti.

#### Ziti ingredients:

16-ounce box of ziti noodles  
Our simple tomato sauce  
16-ounce ricotta cheese  
1 cup mozzarella cheese  
1/4-cup parmesan cheese  
fresh parsley

#### Preparation:

Add ziti to boiling water and boil for 8 minutes. Mix in ricotta cheese, mozzarella and parmesan cheeses in bowl. In large bowl, mix sauce, cheeses and ziti. Pour entire mix in a large rectangular dish. Bake at 350° oven for 35 minutes. Sprinkle with fresh parsley. Enjoy with a large glass of Chianti.

**PS:** It's much better the next day.

Suggested option: add one pound crumbled Italian sausage

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### **CHICKEN LIVER OMELET**

(or what I used to eat before I found out how bad liver is for you)

#### Ingredients:

A few chicken livers  
2-3 eggs  
garlic powder  
onion (optional)  
cheese (your choice of flavors, but I'd favor Blue)  
margarine

In a skillet with a medium-to-high flame on the stove top deposit some margarine (if you really want to clog your arteries, try chicken schmaltz instead). When the margarine has melted, deposit the chicken liver (which you will have washed off in the sink) and some chopped onion. If you want to add some wine, be my guest. Crack the eggs and put in a small bowl. If you want to be really healthy (or at least try to offset the effects of the liver, use only the whites). Beat the eggs with a whisk or fork. Put the eggs in an omelet pan (OK, a small skillet suffices) that has been greased with margarine. Let the eggs cook. When the eggs begin to look like they are close to being done, place the liver, onions and cheese on one-half of the omelet. Fold the bare half on top of the other half. Allow time for the cheese to melt. Garnish with an orange slice and/or avocado slice and serve.

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### **CHICKEN MARSALA (or veal if you're feeling fancy)**

#### Ingredients:

chicken breasts (or veal cutlets)  
Marsala wine (inexpensive drinking variety suffices)  
bread crumbs  
mushrooms  
onions (optional)

In a large skillet, place sliced mushrooms and onions and sauté in wine. Set aside after cooking. Deglaze the skillet (which means put some more wine in and scrape off the schnitzels). Put bread crumbs in a bowl (this version is less complicated than the dredging in egg and then in flour, but you can do that if you want to clean up more dishes). Take washed and patted-dry breasts (of chicken - well, unless there's a better offer of someone else's, in which case let's forget about cooking for a while) and roll them around in the bread crumbs. Place breasts (chicken) in skillet and brown over fairly high heat. Add some more wine. Place mushrooms and onions back in skillet. Cook until done. Remove from skillet. Slice chicken breasts and serve.

### **CHILLED SALMON WITH DILL SAUCE**

salmon filet  
dill weed  
orange juice or wine  
soy sauce  
mayonnaise

Put salmon filet in microwavable dish with skin side down. Add a dash or two or three of orange juice (or other juice) or wine. Sprinkle on some dill weed. You can drizzle some soy sauce on top of salmon if you're so inclined. Cover the dish. Cook for about a minute-and-a-half. Rotate the dish and cook for another 1:30, possibly longer, or until done. If you prefer to cook on the stove top, heat pan and add juice or wine. Place salmon skin side up in skillet and sear. After a minute or so, flip fish so skin side is facing down. Cover skillet. Cook until done (a few minutes)

In a bowl, combine mayonnaise and dill weed. Keep adding dill weed until it overwhelms the mayonnaise. Place dill sauce and fish in refrigerator, preferably overnight. Serve cold. Garnish with avocado or slice of orange or whatever strikes your fancy.

Dill sauce can be made in advance or shortly before serving. For something different, you can add soy sauce or hot sauce to mayonnaise and dill weed.

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### **GRILLED CHEESE**

Ingredients:  
bread  
cheese  
margarine  
tomato  
avocado  
salsa (optional)

It's your basic grilled cheese with sliced tomato and avocado (and some salsa, if you like). Take two pieces of bread. Place cheese, tomato, cheese, avocado (and salsa), cheese on one piece. Put the other piece of bread on top of that. Spread margarine on bread. Brown in skillet until done. Serve with grapes or sliced fruit or simply by itself.

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### **FRIED BANANAS**

Ingredients:  
bananas  
margarine and/or liqueur of your choice.

Slice bananas and place in a skillet with margarine and/or liqueur of your choice. Brown, flipping over the bananas once or twice. Serve either as a side dish or over ice cream with liqueur of your choosing. Or you can forget the bananas and just hit the liqueur, but adding the bananas makes it healthier.