Melinda's Hot Honey Bacon Biscuit

INGREDIENTS

- 2 cups your favorite self-rising flour
- 1/4 cup bacon grease
- 2/3 cup buttermilk or heavy cream
- 1/2 cup crispy chopped bacon bits
- Melted bacon grease for brushing
- Melinda's Hot Honey

INSTRUCTIONS

Preheat oven to 475°F.

- Add flour and bacon grease to a dough hook and mix until grease disappears.
- Transfer to a bowl and add liquids, incorporate using a fork.
- Gently fold dough with bacon bits, turn over on a lightly floured surface and gently pat or roll to desired thickness. Cut dough using a floured round cutter straight down, don't twist.
- Place on a greased baking dish or cast-iron skillet.
- Brush with milk, bake until lightly brown about 7 minutes.
- Remove from oven and top with butter and Melinda's Hot Honey.

CREATED BY CHEF PETE NOLASCO

CUTCO. MELINDA'S HOT SAUCE

TEXAS PECAN PIE BISCUIT

INGREDIENTS

- 2 cups your favorite self-rising flour
- 1/2 stick butter
- 2/3 cup buttermilk or heavy cream
- 1/4 cup sour cream
- Cinnamon, nutmeg and clove (optional)
- Melted butter for brushing

POURABLE PECAN PIE FILLING

- 1 cup light corn syrup
- 3/4 cup packed light brown sugar
- 1/4 cup unsalted butter, melted
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup chopped pecans

INSTRUCTIONS

Preheat oven to 475°F.

- Add flour, cold butter and spices to a dough hook and mix until butter disappears.
- Transfer to a bowl and add liquids, incorporate using a fork.
- Gently fold dough over a lightly floured surface and gently, pat or roll to desired thickness. Cut dough using a floured round cutter straight down, don't twist.
- Place on a greased baking dish or cast-iron skillet.
- Brush with butter or milk. Bake until lightly brown about 7 minutes.
- Gently warm the filling in a saucepan over low heat for 3–5 minutes, stirring constantly, until it thickens slightly but remains pourable.
- Ladle warm pie filling on top or inside then sprinkle with Texas pecans.

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CUTCO. MELINDA'S HOT SAUCE

Texas "Two Step" Wagyu

STEP 1: WAGYU BEEF MEATBALLS

- 1 lb ground wagyu beef (80/20 or richer)
- 1/2 cup panko breadcrumbs
- 1/4 cup whole milk
- 1 large egg
- 2 tbsp minced onion
- 2 cloves minced garlic
- 2 tbsp finely chopped fresh parsley
- Kosher salt and black pepper
- Olive oil, bacon grease or Wagyu beef tallow (for searing)

INSTRUCTIONS

- In a small bowl, combine the breadcrumbs and milk for 10 minutes.
- In a large mixing bowl, gently fold ground Wagyu beef and rest of ingredients.
- Lightly oil your hands, scoop and roll meatballs, place on a parchment-lined tray.
- Sear with oil over medium-high, don't overcrowd. Finish in a 350°F oven.

STEP 2: POTATO TUMBLEWEEDS

- 3 medium peeled potatoes
- 1 tbsp butter
- 2 tbsp milk
- Salt and pepper
- 1 cup cheddar or mozzarella cheese
- 1/2 cup all-purpose flour
- 1 beaten egg
- 1 cup Panko breadcrumbs
- Oil for deep frying

INSTRUCTIONS

- Boil and mash the potatoes, while still warm, mix in butter, milk, salt, pepper.
- Flatten potatoes slightly in your palm, place a small cube of cheese in the center, and roll it into a ball.
- Roll each ball in flour, then dip in beaten egg, then coat with breadcrumbs.
- Fry in 350°F pre-heated oil until golden, remove and drain.
- Skewer the potato and wagyu meatball together and drizzle with your favorite sauce to create a Texas "Two Step" you will never forget.

CREATED BY CHEF PETE NOLASCO

CUTCO. Wagyu X

WAGYU WAGON WHEELS

"Not Birria... Birria"

TRADITIONALLY BIRRIA IS MADE FROM GOAT, BIRRIA MADE FROM BEEF IS BARBACOA.

INGREDIENTS

- 3 lbs wagyu beef chuck roll, brisket, beef cheeks (large chunks)
- 2 dried "California" or ancho chiles
- 1 dried pasilla chili
- 1 chipotle in adobo or "Morita" chili
- 1 dried arbol chili for heat
- 8 cups water (enough to cover meat)
- 4 cloves garlic
- 1 medium onion
- 2 Roma tomatoes
- 2 tsp ground cumim
- 1 tsp dried oregano or bay leaf
- 2 cups Maseca®
- 5 cups water or consommé

INSTRUCTIONS

- Simmer chilis in water, let soften before blending, then strain.
- Sear beef with remaining ingredients, add liquid and simmer covered, for 3–4 hours.
- Shred beef and fold into masa. Scoop, press then cut a hole in the middle.
- Cook masa wheels on a griddle, brush with the consommé, turning when tender.
- Pour consommé in a small glass and place in the middle of wheel.
- Garnish with more meat, diced onion, cilantro, lime or chunky salsa made from red fresno and red jalapeños.

CREATED BY CHEF PETE NOLASCO

CUTCO. Wagyu X

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IN THE KITCHEN WITH CUTCO®

BIG TEX Urban Farms
FAIR PARK DALLAS
STATE FAIR OF TEXAS

DID YOU KNOW THAT BIG TEX HAS HIS OWN FARM?

Deep in the heart of Fair Park is a farm unlike any other in Texas. From seed to harvest, Big Tex Urban Farms is the Fair's opportunity to educate, innovate, and donate healthy, natural food to our community's neighbors.

SINCE 2016

Big Tex Urban Farms has grown and donated nearly
190,000 POUNDS OF PRODUCE.
That equates to more than 1.9 million servings!

WHAT DO WE GROW?

Using state-of-the-art grow systems, including an impressive array of hydroponics, Big Tex Urban Farms grows a wide variety of everyday produce, including tomatoes, lettuce, cucumbers, peppers, and even mushrooms!

BIG TEX URBAN FARMS is 100% funded by the proceeds from the State Fair of Texas.

Want to learn how to farm like Big Tex?
Visit the Errol McKoy Greenhouse on the Midway at the Fair or learn more about the farm anytime at BigTex.com/BTUF.

Golden Plate Shrimp

CREATED BY CHEF PETE NOLASCO

INGREDIENTS

- 1 cup peeled and deveined fresh shrimp, chopped or whole
- 1 cup favorite quick grits
- 4 cups milk or half water or shrimp stock
- 2 tsp butter
- 1/2 cup fresh corn kernels
- 1 1/2 cups queso quesadilla cheese shredded
- 1 tsp kosher salt
- 2 large eggs
- 3 cups panko breadcrumbs
- Corn oil for frying
- 1 cup crema with lime
- 1/2 cup crumbled Cotija cheese
- 1/2 bunch cilantro, minced
- Tajín®

INSTRUCTIONS

- Bring milk to a boil, stir in grits, reduce to low.
- Simmer, stirring often, until thick and creamy (about 20 min).
- Chop shrimp in food processor, fold into grits with butter, corn, cheese and salt.
- Cool, scoop into balls and drop into eggs then Panko, fry to golden.
- Garnish with lime wedge, crema, Cotija, cilantro micro green and Tajín®.

CUTCO® HALPERN'S®

SHRIMP IN A BLANKET

CREATED BY CHEF PETE NOLASCO

INGREDIENTS

- 4 oz cream cheese, softened
- 2 oz goat cheese, softened
- 1 tbsp fresh dill, finely chopped
- 1 tbsp small capers
- 1/2 tsp garlic pepper
- 12 large shrimp, peeled & deveined, tails on
- Salt & pepper
- 1 sheet puff pastry, thawed but still cold
- 1 egg, beaten (for egg wash)

INSTRUCTIONS

- Pat shrimp dry, season lightly with salt, pepper. If your shrimp curl lightly, slice a shallow slit along the belly to help them lay straighter for wrapping.
- Whip cream and goat cheeses, then fold in capers, dill, garlic, and pepper.
- Cut pastry into strips to match the size of the shrimp.
- Place about 1 tsp of cheese mixture near the base of each triangle.
- Lay 1 whole shrimp (belly side down) on top, with the tail sticking out past the pastry edge.
- Roll up like a croissant, starting at the base and ending with the tip tucked underneath. Place wrapped shrimp on a parchment-lined sheet, brush with egg wash.
- Bake at 400°F for 14–16 minutes, until pastry is puffed and golden.

CUTCO® HALPERN'S®