

Teriyaki Marinade

Creating the base

- 3 cups Soy Sauce
- 3 cups Brown Sugar
- 1 cup Honey
- 1 tsp. Sesame Seeds
- 2 tbsp. Corn Starch

- ½ cup Crushed Pineapple (optional)
- ½ tsp. Crushed Garlic (optional)
- ¼ tsp. Ginger (optional)
- ¼ tsp. Liquid Smoke (optional)

Heat Soy Sauce, Brown Sugar, and Honey in a small Pot until simmering. Add optional ingredients to flavor to taste: Pineapple for Hawaiian style (good for chicken and kabobs); Liquid Smoke and/or Garlic (good for Beef BBQ and Tri-Tip); Ginger (good for Pork and Fish)

Thicken the Sauce

To thicken the sauce, put 3 or 4 Tbsp. of your Base Sauce into a small mixing bowl and whisk (or use a fork) in the Corn Starch. Pour this mixture back into your pot, stir and simmer for an additional 1-2 minutes.

Recipe Note: A thick sauce is great for kabobs and vegetables, a runny sauce works better for steaks. You can even inject this sauce (if you skip the sesame seeds and crushed pineapple).



Craig's Mom's Mac and Cheese

Preparation

1. Preheat oven to 425 F. Grease a 9" by 13-inch baking pan.
2. Bring a large pot of salted water to a boil. Cook the macaroni to al dente, according to package directions. Drain macaroni and transfer the macaroni to a large bowl.
3. Cut the butter into small chunks and stir into the warm macaroni. Pour in evaporated milk, whole milk and eggs, and stir well to combine. Mix in the processed cheese product, 5 cups of the sharp cheddar, 2 cups of the mild cheddar and season with salt and pepper to taste.
4. Pour the mixture into the prepared baking pan. Sprinkle the remaining cheese on top.
5. Bake for 1½ hours, until golden and bubbly.

Ingredients

- 3/4 cup salted butter, plus more for greasing pan
- 1 1/4 pounds elbow macaroni
- 2 (12-ounce) cans evaporated milk
- 2 1/4 cups whole milk
- 6 eggs, beaten
- 1 small block processed cheese product (about 1/4 to 1/2 cup), broken up into chunks
- 6 cups shredded sharp cheddar cheese, divided
- 3 cups shredded mild cheddar cheese, divided
- 1 salt and freshly ground black pepper, to taste