

Mark Anthony, "South Padre Island"

Peanut Brittle

1 c. sugar
1 c. light corn syrup
1 c. peanuts
1 tsp. baking soda

1. In a saucepan, boil sugar, corn syrup and peanuts. Stir constantly until it reaches the hard crack stage, or 310 degrees on a candy thermometer. It takes about 15 - 20 minutes.
2. Spray a baking pan with vegetable oil spray. Remove candy from heat and stir in the baking soda. Pour onto prepared pan. Pat down with a whisk if you desire, to make it less frothy. Cool. Store in a plastic bag to keep it from absorbing moisture. **Chef Mark Anthony**

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Blueberry Parfait

1 recipe blueberry pie filling
1 recipe whipped cream
cake crumbles or cubes

Pour some blueberry filling into the bottom of a parfait glass. Add layers of whipped cream, cake and blueberries as desired, making sure to tap against the glass to bring the fillings all the way to the edge. Chill until ready to serve. **Chef Mark Anthony**

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Blueberry Pie Filling

1 quart fresh blueberries, washed
3/4 c. sugar
dash of ground cinnamon
dash of nutmeg
1 tsp. lemon juice
3 Tbsp. cornstarch mixed with water (slurry)

In a saucepan, combine all ingredients except cornstarch slurry. Bring to a boil. Stir in slurry a little at a time until desired consistency is reached. Remember that it will thicken as it cools. **Chef Mark Anthony**

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Whipped Cream

1 - 13.25 oz. container extra-firm silken tofu
1/4 c. soy margarine
1/4 c. honey
1 1/2 tsp. vanilla
1 tsp. lemon juice
pinch of salt
1 - 4 Tbsp. soy milk

In blender, blend until smooth, adding just enough soy milk to create the desired consistency. **Chef Mark Anthony**

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South Padre Enchilada Bake

1 lb. vegetarian burger crumbles
4 Tbsp. taco seasoning
2 - 15 oz. cans enchilada sauce
18 corn tortillas
2 - 15 oz. cans pinto beans, drained
2 green onions, chopped
2 c. vegan cheddar cheese, shredded
1 - 4.5 oz. can diced green chilies
2 c. corn chips, finely crushed

1. Preheat oven to 375 degrees. In a skillet, heat burger and taco seasoning in a little olive oil and set aside. Spray a 9" x 13" pan with vegetable oil spray.
2. Pour a generous amount of enchilada sauce into the bottom of the pan. In layers, spread six corn tortillas, pinto beans, green onion, one third of the cheese, half of the chilies, more enchilada sauce, six more tortillas, all the burger crumbles, another third of the cheese, the rest of the chilies and more enchilada sauce. Top with tortillas, sauce and cheese.
3. Cover with foil and bake for 30 minutes. Remove the foil, top the entire casserole with the corn chips, and bake for another 15 to 20 minutes, or until bubbly and browned.

*To make burger crumbles you can re-hydrate dry TVP and add taco seasoning and seasonings of your choice. This burger can be used for filling tacos, burritos and sloppy joes too.***Chef Mark Anthony**

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Lone Star Chili

3 Tbsp. vegetable oil
2 lb. TVP, drained
2 large sweet onions, diced
1 green bell pepper, diced
fresh minced garlic to taste
salt and pepper to taste
1/4 tsp. cayenne pepper, or to taste
3 Tbsp. ground cumin
1 - 14 oz. can tomato sauce
3 - 28 oz. cans diced tomatoes, with liquid
1 - 52 oz. can red kidney beans
1 - 52 oz. can pinto beans
3 Tbsp. sugar

In a large saucepan, sauté onions, peppers and garlic if desired. Add remaining ingredients and heat. Add other seasonings as desired. **Chef Mark Anthony**

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Texas Cheese Steak Sandwiches

1 large eggplant (1 lb.) peeled and sliced into 1/2" slices
olive oil
salt and pepper
fresh or dried basil
3 c. sliced onion
paprika
1 Tbsp. soy sauce
2 Tbsp. water
4 six inch sub rolls
8 slices vegan cheddar cheese
prepared TVP and BBQ sauce, opt.

Sauté eggplant in olive oil, adding soy sauce, then salt and pepper to taste. Add water as needed. Sauté onions in olive oil, sprinkle with paprika, adding salt and pepper to taste. Slice rolls open or hollow them out. Toast or grill bread if desired. Fill with fillings of choice and serve. **Chef Mark Anthony**

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