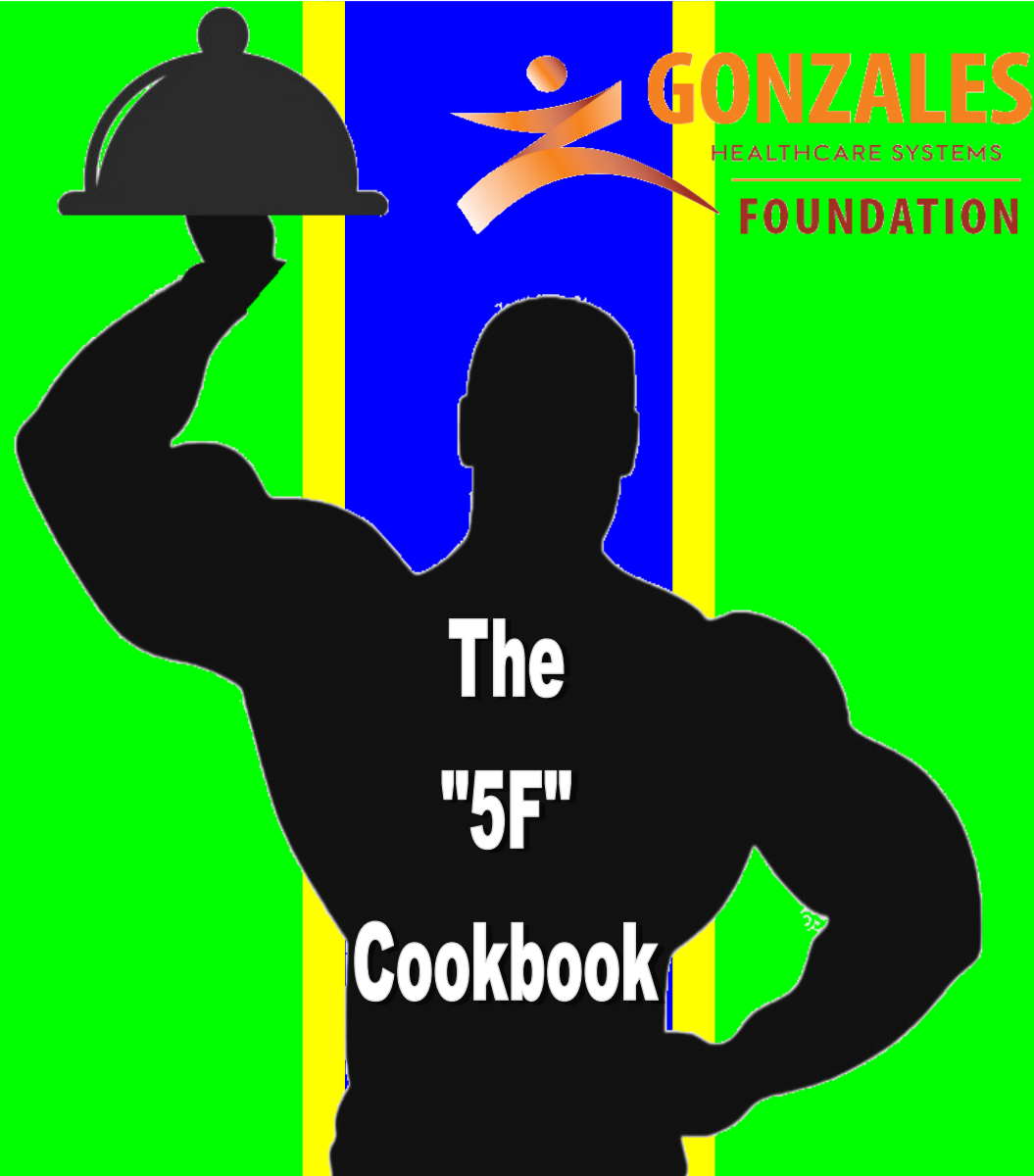


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**40 Fellas Foodfest**  
**Foundation Fundraiser**

# A Note from our CEO

*First, let me thank all the community leaders that went to great effort to create menus, purchase food and compete to win for the title of "Top Duo". We had a lot of fun, raised money and raised even more community awareness for the hospital projects the foundation works to purchase.*

*Our "Top Duo" consisted of one of Texas Monthly's Top 50 BBQ'ers so you know we were all in good company. We also had doctors, CEO's, our police chief, county judge, fire chief and a pastor. Next year, we're making it bigger and better by combining our 5F Event with our gala to create the 5F Gala with forty duos, not just forty fellas. Please save the date of April 13, 2019 for that event and watch our Foundation's Facebook page for more details on sponsorships. If you are interested in making a donation, please call the Foundation office anytime at 830-672-7581 ext.1005*

Thanks,

John Hughson  
Chief Executive Officer



## Schauerkraut Balls by Darren Schauer & Keith Schauer



- 1 medium onion chopped
- 1 tablespoon salad oil
- 1 1/3 cooked ham
- 1/2 clove garlic
- 6 tablespoons flour
- 1/2 cup beef broth
- 3 (14.5oz) cans sauerkraut, thoroughly drained and chopped
- 1 tablespoon chopped parsley
- 1/2 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 3 tablespoons prepared horseradish
- Salt and pepper to taste

### Batter

- 1 egg, 2 cups milk, 2.5 cups flour, 1/2 cup dried bread crumbs

Lightly brown the onion in oil. Add ham and garlic, brown slightly. Stir in flour and cook thoroughly, add broth, sauerkraut and parsley, mix well. Cook for a few minutes until the mixture is thick enough to shape. Cool overnight. Form the cooled mixture into 1" thick balls. Beat egg, milk and flour together to form a fairly heavy batter. Dip balls in batter and roll in crumbs. Fry in deep fat at 375 for 2 minutes or until firm and light brown. Yields approximately 6 dozen sauerkraut balls.

### Mustard Horseradish Sauce:

- 2/3 cup sour cream
- 1/4 cup Dijon mustard
- 2 tablespoons olive oil
- 2 tablespoons prepared horseradish
- 2 tablespoons chopped fresh tarragon

Mix all ingredients, chill overnight, salt and pepper to taste.

### Phil's Sauce Piquante by Kit Hodges & Brent Tieken

- 1 cup peanut oil
- 1 cup all-purpose flour
- 1 cup diced onion
- 1 cup diced celery
- 1 cup diced bell pepper
- ½ cup chopped scallions
- 10 cloves minced garlic
- 4 lbs. meat of your choice cut into 1 ½" chunks
- 2 cans (14.5oz) stewed tomatoes
- 1 can (6oz) tomato paste
- 1 can (14.75oz) chicken broth
- 3 bay leaves
- Dash of hot sauce
- Pinch of dried basil



In a Dutch oven, heat the oil over medium heat. Add the flour and cook, stirring constantly, until the roux is the color of a Hershey bar. This should take about twenty minutes.

Add the onion, celery, bell pepper, scallions and garlic to the roux and cook, stirring constantly until the vegetables are well coated and starting to soften, about 5 minutes.

Stir the meat slowly into the roux and vegetables. Stir in the tomatoes, tomato paste, chicken broth, bay leaves, hot sauce, basil, salt and pepper. Cook for 2 to 2.5 hours; it should look like a thick gravy, add more broth if needed. Remove bay leaves, serve over white rice.

### Cocktail Meatballs by John Hughson

- 1 (32 ounce) jar grape jelly
- 2 (12 ounce) bottles chili sauce (such as Heinz®)
- 1 pinch cayenne pepper (optional)
- 3 (5 pound) bags frozen cocktail-size meatballs

Mix jelly, chili sauce, and cayenne pepper together. Pour over meatballs and heat until heated thru. Serve with toothpicks.



## Cinnamon Rolls by Mike Mikesh

1 yellow cake mix	2 ½ cups Hot water
2Pkg. Dry yeast (Or 4.5 tsp. bulk)	Butter, softened
5 cups of flour	Sugar
Topping:	
½ cup butter melted	1 cup chopped nuts
¼ cup light corn syrup	¼ cup brown sugar

Combine flour, cake mix and yeast in large bowl and stir in water. Mix well and let rise until double in bulk. Cut dough in half. Roll out ½ into large rectangle (12x14). Cover generously with melted butter, layer of sugar and plenty of cinnamon. Roll jellyroll style and cut in 1 inch pieces. Should have 12 rolls per section of dough. Do the same with other half of dough. Place in 2 greased 9 x 13 pans with 2 inch sides because they get tall. Let rise until double in bulk. Cover with topping (about 1 tsp per roll). Bake at 365 degrees for 20-25 minutes depending on your oven.

Some folks like the old powdered sugar and cream icing, I prefer caramel.

Caramel sauce. 1 cup brown sugar (light)	2 teaspoons vanilla
1 stick good butter	sea salt to taste
½ to ¾ cup whipping cream	

Melt butter, add Brown sugar over medium heat until smooth. Add cream slowly but don't let it boil off, keep heat down. Stir or wisk constantly until mixture boils and let it bubble for 1-2 minutes until it begins to thicken up. Should be smooth and glossy.

Frosting Preparation Instructions: (Do this while cake is baking)

1. Mix cream cheese, butter and flavoring (vanilla, almond, coconut or cocoa) until well combined.
2. Add powder sugar a little at a time using mixer at low speed until well combined.
3. Take a frosting spoon and scrape bottom of mixing bowl and mix well.
4. Set aside for frosting once cake has completely cooled.

Cake Preparation

1. Pre-heat oven at 350 degrees
2. Grease and flour an 8"x 3" Round Cake Pan (you can also line bottom of pan with parchment paper for better results)
3. Take ripen bananas and smash in a large mixing bowl.
4. Add lemon or lime zest.
5. Add regular sugar and brown sugar – mix well
6. As you mix bananas, lemon/lime zest and sugars add eggs one at a time.
7. Add walnuts, salt, rum, butter and oil and mix well until combined.
8. As you mix add flour and milk, alternate adding ¼ of flour and ¼ of milk.
9. Add cake mixture to cake pan and bake for 40 – 45 minutes.
10. When cake is done (you can determine this by poking cake with wooden or metal skewer and skewer comes out clean)
11. As cake is cooling poke holes throughout the cake with wooden skewer.
12. Pour half of Rum Simple Syrup, wait a few minutes and pour remaining syrup.
13. After cake has cooled transfer from cake pan to a cake plate of cake stand.
14. Frost cake and add walnuts on top of cake for decoration.
15. Enjoy!



## Pirate Banana Nut Rum Cake by Vince Ortiz & Vic Ortiz

### Cake Ingredients:

2 Cups of all-purpose flour  
1 teaspoon of Baking Powder  
1 teaspoon of Baking Soda  
3 Eggs (at room temperature)  
3 Bananas (Ripened)  
 $\frac{3}{4}$  Cup of sugar  
 $\frac{1}{2}$  cup of brown sugar  
 $\frac{1}{2}$  cup of evaporated milk  
 $\frac{1}{2}$  cup of vegetable or coconut oil  
2 tablespoons of melted unsalted butter  
1 teaspoon of rum  
 $\frac{1}{2}$  teaspoon of salt  
1 cup of chopped walnuts (8 oz. bag will take care of cake and topping ingredients)

### Simple Syrup:

$\frac{1}{4}$  cup of water  
 $\frac{1}{4}$  cup of sugar  
 $\frac{1}{4}$  cup of rum

### Simple Syrup Preparation Instructions: (Do this while cake is baking)

1. In a medium sauce pan and under medium heat combine and stir water and sugar until sugar dissolves.
2. Remove from heat and add rum and stir to combine.
3. Put aside to use when cake comes out of oven and is cooling.

### Frosting:

1 lbs. pkg. of powder sugar  
2 8 oz. pkgs. of cream cheese (at room temperature)  
1 stick of unsalted butter (at room temperature)  
1 teaspoon of vanilla or any other flavoring of your liking; ex. Almond, coconut or cocoa for chocolate frosting.



## Shiitake Mushroom Soup by Greg McLain & Ricardo DeLeon

8 oz Kitchen Pride Baby Bella mushrooms (cremini) Sliced  
8 oz Kitchen Pride Shiitake mushrooms sliced  
½ stick butter  
½ large white onion (chopped)  
1 tablespoon garlic (minced)  
5 cups chicken stock  
Salt  
¼ cup Cilantro (chopped)  
1 o 2 peppers (chile de arbol)

Heat the butter in a large thick-bottomed pot, saute the onion, then the garlic, add mushrooms and cook until the mushrooms are soft add the chicken stock and pepper bring it to boil for about 10 minutes and add cilantro and cook for another 2 minutes. Ready to serve, optional add a squeeze of fresh lime juice.



## Bacon Jalapeno Cheese Stuffed Mushrooms by Greg McLain & Ricardo DeLeon

20 -25 Kitchen Pride white or cremini mushrooms, stems removed  
8 oz block cream cheese, softened  
1 c. Cheddar, shredded  
8 slices bacon, cooked and chopped  
1 jalapeño, minced (take seeds out)  
2 cloves garlic, minced and sautéed  
1/2 onion chopped and sautéed  
kosher salt  
Freshly ground black pepper  
Dash or two or three- Frank's hot sauce

Preheat oven to 400 degrees F. Sauté onion and garlic then combine in a large bowl with cream cheese, cheddar, bacon, jalapeño, and season with salt and pepper and Frank's hot sauce. All ingredient amounts are subject to your personal preference. Add more or less as you wish. Stuff mushrooms with mixture and transfer to a baking dish or cookies sheet. You can spray pan with cooking spray or line with parchment paper. Bake until mushrooms are cooked and mixture is warmed through, 20- 25 minutes.



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## Pecan Bars by John Lamprecht

### Crust:

1 1/4 pounds unsalted butter, room temperature  
3/4 cup granulated sugar  
3 extra-large eggs  
3/4 teaspoon pure vanilla extract  
4 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt

### Topping:

1 pound unsalted butter  
1 cup good honey  
3 cups light brown sugar, packed  
1 teaspoon grated lemon zest  
1 teaspoon grated orange zest  
1/4 cup heavy cream  
2 pounds pecans, coarsely chopped

### Chocolate:

2 bags of Chocolate Chips – I use Dark Chocolate  
Heavy Cream ¼ cup – add to get right consistency  
Vanilla, to taste – about a tablespoon

Preheat the oven to 350 degrees F.

For the crust, beat the butter and granulated sugar in the bowl of an electric mixer fitted with a paddle attachment, until light, approximately 3 minutes. Add the eggs and the vanilla and mix well. Sift together the flour, baking powder, and salt. Mix the dry ingredients into the batter with the mixer on low speed until just combined. Press the dough evenly into an ungreased 18 by 12 by 1-inch baking sheet, making an edge around the outside. It will be very sticky; sprinkle the dough and your hands lightly with flour. Bake for 15 minutes, until the crust is set but not browned. Allow to cool.

## Crawfish Etoufee by Mike Miller & Dr. Commie Hisey

One stick of butter  
2 large onions chopped  
2 stalks of celery chopped  
1 chopped green bell pepper  
1.5 lbs crawfish  
4 tablespoons flour  
2 cups water  
4 chicken bouillon cubes  
1 tablespoon of parsley chopped/optional

Melt butter in large heavy skillet and sauté vegetables in butter for half an hour. Add salt and pepper to taste and add crawfish, sauté one minute. Stir in flour and continue to sauté for three minutes, add water, chicken bouillon and parsley, simmer for 10-15 minutes. Serves 4-6





## Kridler's Jalapeno Chowder by Gene Kridler & Mike Garcia

1/4 cup butter in pan

1/2 bunch of green onions, chopped. Also add 4 jalapenos diced with leaving seeds from 2 of them (sautee for 3-4 minutes); remove

1/2 cup butter

2 pounds of frozen crawfish, cleaned

In another pot:

2 cans condensed cream of potato (10.75 ounces)

1 can of condensed cream of mushroom(10.75 ounces)

1 can whole kernel corn, drained(15.25 ounces)

8 ounces of cream cheese, softened

2 cups half-and-half cream

1/2 teaspoon of cayenne pepper

Add crawfish and onions, jalapenos

Bring all the ingredients to slow rolling boil before adding the crawfish.



For the topping, combine the butter, honey, brown sugar, and zests in a large, heavy-bottomed saucepan. Cook over low heat until the butter is melted, using a wooden spoon to stir. Raise the heat and boil for 3 minutes. Remove from the heat. Stir in the heavy cream and pecans. Pour over the crust, trying not to get the filling between the crust and the pan. Bake for 25 to 30 minutes, until the filling is set. Remove from the oven and allow to cool. Wrap in plastic wrap and refrigerate until cold. Cut into bars and serve.

