

Issue
32

December
2016

Chef Connect

JOURNAL OF THE TEXAS CHEFS ASSOCIATION

<http://www.texaschefsassociation.org>



President's Challenge

State Officers

Send me a contact of a New
Culinary Visions Partner

Begin writing your Chapter
Reports for the Winter Board
Meeting

Directors

Begin writing your Chapter
Reports for the Winter Board
Meeting

Field any last Bi-Law questions
before the Winter Board Meeting

Send in your chapter calendar
of your upcoming events.

Membership

Check out the new TCA Website
www.texaschefsassociation.org

Winter Board Meeting
Feb. 18th & 19th, 2017 in
Corpus Christi

Happy Holidays

December is the busiest time of the year for most of us. Catering abounds and bookings are full. Our families are missed and the time spent away from them is all too familiar but respectfully understood.

They know us as husbands & wives, brothers & sisters, aunts, uncles, & cousins, partners in life, and friends. They know us as Chefs and understand the sacrifice we and they make so we can share our craft and brighten the holidays.

We often go unnoticed as our guest's throw cheer into the room and their wine glasses give a cling and tingle to the celebration.

We provide that meal to the needy who might have no cheer to hold, other than the warmth of what we created for them.

We come home to our families who are just glad we are there, whether we spend it in our own kitchen cooking the holiday meal or on the couch resting and enjoying that precious time between events and in the comfort of our loved ones.

The holidays are brightened by what we make and provide with our skill, talent, and creativity. Cheers to you, my brothers and sisters of the brigade!!! Happy Happy Holidays !!!

Happy Holidays	P. 1
Patrick Mitchell, CEC, ACC Looks to Global Chef Title	P. 2
Texas Chefs Named for ACF Regional Finalist	P. 3
Larry Delgado Creates Craft Patron Dinner	P. 4
Dallas Chapter and the Treats of Christmas	P. 5
The Electric Chef	P. 5
2017 TCA Convention: Corpus Christi	P. 6
Another Fold in the Toque / RSVP 12 Top	P. 6
San Antonio Office Moved	P. 7
New Website	P. 7
ACF in the News / 'Tis the Texas Season / Toques Off!!!	P. 8
Christmas Song / Christmas Recipes / Directors List	P. 9
TCA Culinary Vision Partners Page	P. 10

James Beard Christmas Dinner

Sausage Rolls

Wine poached pork sausages wrapped in Dijon mustard brushed cream cheese pastry

Standing Rib Roast

Simple medium heat five rib, 7" cut rib roast served with tradition pan roast beef gravy

Gruyere Stuffed Potatoes

Twice baked Idaho potatoes folded with gruyere, butter and cream, and then topped parmesan

Peas with Bacon

Fresh peas sautéed with bacon fat with garlic, mint and a splash of white wine vinegar

Frozen Lemon Torte

Vanilla wafer crumb crust with lemon custard, lightened with egg whites and frozen before service

Patrick Mitchell, CEC, AAC

Sets His Knives Toward

2018 WACS Global Chef Challenge



The next World Congress of Chefs will take place July 11th - 14th, 2018, in Kuala Lumpur, Malaysia. This is the WACS (World Association of Chefs Societies) version of our annual ACF National Convention except it is held every 2 years and moves around the world with over 100 member countries.

In this competition 20 chefs from around the world will face off in a very intense cooking competition and when it's all done, one chef will emerge victorious with the title of "Global Chef 2018!"

The TCA's very own Chef Patrick Mitchell CEC, AAC has been selected as USA candidate representing the ACF as well as the TCA in this very prestigious competition! The details are not yet finalized for the 2018 competition but based on past years he will be asked to prepare 12 portions of a 4 course meal to include dessert. He will be required to use proteins and ingredients to be identified at a later date, based on sponsors. Chef Mitchell will be allowed to bring one apprentice with him to help in the preparation.

Chef Mitchell is extremely honored to be asked by ACF President Chef Thomas Macrina, and is in the process of finding out all the details to understand the time commitment as well as the financial commitment of such an undertaking. Once committed to this challenge, he will be as focused on winning this as he was on winning the title of "USA Chef of the Year 2016!"

Please take the time to congratulate Chef Mitchell on his award winning streak and support his efforts to becoming the Global Chef of 2018



Texas Chefs Move on for ACF Regional Finals

Hermann G. Rusch

Luis Becerra, CEC

Brazos Valley Chapter



Pastry Chef of the Year

Melissa Menendez

Houston chapter



Chef Educator of the Year

Mark R. Schneider, CEC, CCE, AAC

Heart of Texas Chapter



SALT
New American Table

Larry Delgado

Creates Roca Patron

Tequila Dinner

Scallop Crudo

Cilantro, Lime, Serrano, Cucumber,
ginger Chicharron, Patron Roca Silver
Mist, Yucca Chips

So-Cal-Roca Patron Silver, Avocado, Lime

Torta Ahogada

Pan Bolillo soaked in 3 Chili Salsa

*Perfect Patron Margarita
Patron Barrel Select Reposado,
Patron Citronge, Lime*

Lengua Taco

Nopalito Tortilla, Braised Lengua,
Avocado Cream, Squash Blossom,
Cilantro

*Paloma-Roca Patron Anejo, Ruby Red Grape-
fruit, Meyer Lemon, Agave Nectar,
Grapefruit Salt*

Huitlacoche Huarache

Black Beans, Escabeche, Cotija,
Waygu Beef

*Sparkling Rosita—Patron Barrel Select Re-
posado, Rose Vermouth, Blanc Vermouth,
Aperol, Soda*

Cerdo

Pork Belly, Membrillo, Tamarindo,
Guajillo Gastrique

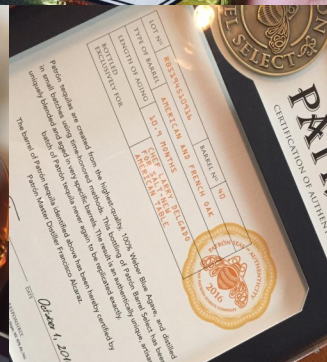
*Old Fashioned— Roca Patron Anejo,
Piloncillo Syrup, Bitters, Orange Zest*

Mayahuel

Hibiscus Cake, Bougainvillea Icing,
Tepache Sorbet, Mazapan, Pina Curd,
Pickled Jicama

Gran Patron Burdeos Anejo, Neat

On Monday, November 28th, Chef Larry Delgado created a Roca Patron Tequila Dinner at his award winning Restaurant: SALT - New American Table. This was a five course dinner featuring interior Mexican cuisine, cocktails, and tequila paired menu. He was joined by guest host Patron Mixologist David Alan, Mike Biviano, South Texas Area Manager, Ice Man Javier Flores. They also unveiled a Patron Select Barrel Reposado hand selected by Chef Delgado for the restaurant itself.



The Electric Chef

CucinaPro 160 Imperia
Pasta Presto Electric
Pasta Maker
\$425.00 - \$630.00

The Imperia Pasta Presto is one of the best selling pasta making machines.

The pasta Presto boasts a non-stick coating that insures safe pure pasta every time. The sleek design includes lasagna, fettuccine tagliatelle rollers.

The cutting head is removable and interchangeable with optional attachments, you can purchase any additional pasta making attachment and make any kind of pasta.

Fully adjustable 6 level thickness allows you to have total control over your pasta consistency.

A manual handle is included as you have the choice of operating the model by the powerful 85w / 110 / 120v motor or manually operating the pasta attachments at your own pace.

A Truly superior Italian crafted pasta machine made in Italy with a full warranty!



Dallas Chapter Treats of Christmas 2016

The Christmas tradition for the Texas Chefs Association Dallas Chapter is the Treats of Christmas. This year's event marks the 32nd annual fundraiser and was held at North Park Center in Dallas on Saturday, December 17th. This all important fundraiser supports the North Texas Food Bank and shows the community the involvement and hard work of the Texas Chefs.

Some of this year's featured Dallas Chefs were:

Whitey Hershorn	Sysco Foods
Herman Heimeyer	Dallas Hyatt
Larry Goldstein	Catering by Larry
Juan Garcia	LCCC
Morris Salerno	Bistecca
Norman Staley	Gourmet Foods, Inc.
Pete Nolasco	Chef Pete Catering



2017 TCA Convention in Corpus Christi



The Texas Chefs Association, Chefs of the Coastal Bend Chapter is excited and proud to host the 2017 TCA Summer Convention in Corpus Christi.

The site hotel for the convention they have selected is the beautiful Omni Corpus Christi Hotel featuring our own Dean Sprague, CEC.

The chapter is lining up incredible events, seminars, and meals to make this the highlight of the Texas Chef's Year. They are also working with local area attractions to create a family vacation and chef convention rolled into one.

Room Rates

Single	\$135.00
Double Occupancy	\$145.00
Triple Occupancy	\$155.00
Quad Occupancy	\$165.00

The date for the convention is August 4th - August 6th and will highlight the talents of the chefs, Coastal Bend region, and hospitality of the chapter.

Start to make your chapter plans to attend. You can reserve your room now at the Omni with the TCA Convention Registration beginning March 1st.

- Thank You to Chef Michael Stephans for all the work and dedication

By Telephone:

1-800-843-6664 (Omni Reservations)
Texas Chefs Association Annual – (Group Name)
14500814509 – (Group Code)
Monday, July 10, 2017 – (Cut off Date for Making Reservations)

Online Reservations:

Your guests can also can book online by using your group code: 14500814509 or following the link: [Texas Chefs Association - 2017 Annual Conference](#)

Another Fold in the Toque: Culinary Christmas Jokes

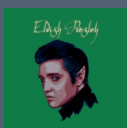
J: For a Holiday Brunch, Why is it important to store your hollandaise sauce in a chrome-plated thermos?

A. Because there is no place like chrome for the hollandaise



J: On Christmas Day... What did the salt shaker say to the peppermill?

A. Seasoning Greetings



J: Who has pointed ears, wears green, works for Santa, and really likes fried peanut butter, mayonnaise, bacon, and banana sandwiches?

A. Elfish Parsley

J: Which government agency regulates working conditions and diet conditions at the north pole?

A. The Elf & Safety Commission

12 Top RSVP: CookBooks: For the 12 Days of Christmas By: Ron Smith

1. Massimo Bottura: Never Trust A Skin ny Italian Chef
2. The Food Lab: Better Home Cook ing through Science
3. Arzak Secrets
4. Searzall
The new toy for every chef's tool box
5. V Is for Vegetables
6. Slow Fires: Maste New Ways to Braise, Roast, and Grill
7. Le Cinq
8. Sea and Smoke: Flavors from the Untamed Pacific Northwest
9. Patisserie Maison
10. The Nordic Cookbook
11. Nora Knives
12. "The Local Palate"
The Best of the Low Country and beyond!
(subscription)

TCA San Antonio Office Officially Closed

The physical Texas Chefs Association San Antonio office is now officially closed. All of the Texas Chefs Association official documents and historical records have been removed and placed into a secure storage facility in SA.

Please take the time thank Chef Ron Smith, San Antonio Chapter Director, Jack Rayome, Past TCA State Treasurer, and Sam Brewster, TCA State Administer for coordinating the efforts of the move and storage of this historic office.

The move itself took place on November 19th with Chef Ron and son, along with State President Mark R. Schneider and 3 outstanding workers boxing, loading, and moving the office contents that have housed our records for more than two decades.

We are planning to catalog the records and bring some of the historical items to the convention for a charity auction. Look for details in coming issues of the TCA Chef Connect

New TCA Website: <http://www.texaschefsassociation.org>

ABOUT US

EDUCATION

MEMBERSHIP



CHAPTERS

CALENDAR

RESOURCES

It is our mission to promote the culinary profession and make a positive impact for culinarians through education and certification; while creating a fraternal bond of respect and integrity among culinarians in Texas.

SCROLL

Chef Quote:

"People are so worried about what they eat between Christmas and the New Year, but they really should be worried about what

they eat between the New Year and Christmas."

- Unknown

Toques Off!!!

2016 Culinary Graduates

Congratulations on graduating your Culinary Arts Program !!!

The Texas Chefs Association would like to be the first to welcome you into the profession.

You have chosen to take the time to gather knowledge, train, and hone your skills that will drive your passion into an incredible culinary career.

Your dedication and professionalism shows that you are prepared to begin a culinary journey in a vast field of professionalism and opportunity.

The Texas Chefs Association is here to help facilitate and guide you on this journey by providing Fellowship, Education, Mentorship, Culinary Excellence, and Professionalism throughout the Great State of Texas and beyond.

Congratulations again on an outstanding accomplishment !!!



ACF In the News



Chef Connect: Chicago

The Hilton Chicago will host ChefConnect: Chicago, February 5–7. If you're a chef exploring new ideas and flavors, a student looking to gain experience or a foodservice professional keeping atop the latest and greatest, we've got plenty of educational and networking opportunities for you

Chef Connect: New York

The New York Hilton Midtown will be the host of 2017 ChefConnect: NYC February 26–28, 2017. ACF attendees will receive a discounted rate of \$165 (single/double) per night plus tax.

It's all about location, location, location and ChefConnect: NYC places you right in the heart of the action! The New York Hilton Midtown is within walking distance of a multitude of famous attractions, including Central Park, Radio City Music Hall, MOMA, and Broadway.

If you're a chef exploring new ideas and flavors, a student looking to gain experience or a foodservice professional keeping atop the latest and greatest, we've got plenty of educational and networking opportunities for you.

Cook. Craft. Create. Convention & Show

The 2017 events will wrap up in Walt Disney World at Cook. Craft. Create National Convention & Show. We will have a magical time with the world-class resorts, shopping opportunities for every budget, all-season golf courses, and some of the most enticing dining opportunities on the planet. Come to Disney—bring the family—and wish upon a star. The national convention will feature additional educational and engagement opportunities that will build off the ChefConnect series and will provide a revitalizing experience for members, foodservice professionals, students and competitors. All the while igniting innovation that attendees can bring back to their classroom, employees or kitchen! We hope to see you very soon!



Tis' the Texas

Vegetables

Beets
Broccoli
Green Cabbage
Carrots
Cauliflower
Celery
Fresh Cucumbers
Pickling Cucumbers
Dandelion Greens
Greens
Fresh Herbs
Kale

Fruits

Kohlrabi
Mushrooms
Hot Peppers
Field Peas
Pumpkins
Sweet Peppers
Sweet Potatoes
Spinach
Turnips
Grapefruit
Oranges



Christmas Tamale Song

- Sung to Rudolf the Red Nosed Reindeer

This year is Christmas tamales
Just another other Texas cheer
There going to be delicious
Even better than the one's last year

All of the other chef-efs
Having everything else prepared
There going to love the tamales
Especially with a cup of beer

Then on starry Christmas Eve
All the chefs came to play
After all the dishes done,
its was time to have BIG fun !!!

So let everyone have tamales
On every other Christmas Eve
Just don't forget the guacamole
or the sour cream, chili and
cheese !!!

MERRY CHRISTMAS Ya'll !!!



Holiday Happiness

Rum Balls

3/4 cup Butter
6 oz Semisweet Chocolate Chip
3 ea. Eggs
1/2 cup Light-brown sugar
1 tsp. Vanilla Extract
1/2 tsp. Kosher Salt
3/4 cup AP Flour
1/4 cup
+2 Tbsp Dark Rum

Coarse Sanding Sugar for Rolling
Vegetable Oil, Cooking Spray

1. Preheat oven to 350 degrees. Coat a 12-by-17-inch rimmed baking sheet with cooking spray; set aside. Melt butter and chocolate in a small heatproof bowl set over a pan of simmering water, stirring occasionally. Set aside. Chill for 2 hours to marry the flavors
2. Whisk together eggs, brown sugar, vanilla, and salt in a large bowl. Stir in chocolate mixture, then fold in flour. Pour batter into prepared baking sheet. Spread evenly with a rubber spatula. Bake until top is shiny and a cake tester inserted into center comes out with some crumbs attached, about 10 minutes. Let cool completely on a wire rack.
3. Break up brownie into small pieces; transfer to the bowl of an electric mixer fitted with the paddle attachment. With machine on low speed, pour in rum, and mix until crumbs start to come together to form a ball.
4. Shape into 1-inch balls, and roll in sanding sugar to coat. Transfer to a baking sheet; refrigerate, uncovered, until cold, about 2 hours. Serve chilled or at room temperature.

Candy Cane Cocktail

1 shot Vanilla Rum
1 shot White Chocolate Liqueur
1 shot Peppermint Schnapps
Candy Cane Garnish

1. Add all liquid ingredients to cocktail shaker filled with ice.
2. Shake well and strain into martini glass into milk mixture just until dry ingredients are moistened.
3. Garnish with candy cane.

Chapter Directors

Austin

Eva Barrios, CEC

ebarrios@austincountryclub.com

Brazos Valley

Mark Torres

mark.torres@bryanisd.org

Corpus Christi

Mike Stephans, CEC

MichaelSt@cctexas.com

Dallas

Pete Nolasco

chefpete@chefpete.com

214.392.2233

East Texas

Rick Neal

chefrickneal@yahoo.com

Ft. Worth

Heather Kurima

h.kurima@att.net

Golden Triangle

Traci Gates

tracirh@gmail.com

Heart of Texas

Anthony Gully

anthony.gully@yahoo.com

Houston

Adam Heath, CEC

Adam.heath@forestclub.org

Permian Basin

Manuel Garcia

manny.garcia@mtp-hosp.com

Rio Grande Valley

Larry Delgado

Larry@housewineandbistro.com

San Antonio

Ron Smith

Ron.smith@freshpoint.com

Give Thanks, Utilize, and Promote our TCA Sponsors



24 Hour Foodservice