

Growing Home's Virtual
**COOKING KICKOFF
FUNDRAISER**

Virtual Goodie Bag



Mario Rizzotti

Maya-Camille Broussard

Bernard Bennett

Rick Rodriguez



Manaaki Foundation



THANK YOU.

We raised \$36,246.09!

Thank you for your support, your donations, your viewership – and the positive vibes you all sent our way. We truly felt the love!

Our 1st Cooking Kick Off was a great success for us in so many ways! We loved hearing all the awesome feedback regarding the event. So much so that there is buzz to bring this event back next year! It is because of you that we will be able to continue covering tech needs for our employment training program; distributing fresh produce to our Englewood neighbors; and growing our mission and vision of increasing stable employment and healthy lives.

As an extra token of our appreciation, please accept this Virtual Goodie Bag. There are a lot of special items for you to enjoy including:

- Exclusive discounts and promos to shop online with our featured guest, Iron Chef America Judge Mario Rizzotti, at his specialty Italian Gourmet online store. The secret ingredient can be purchased in his store. Plus, every purchase provides 20% to Growing Home.
- A \$50.00 gift card to Clutch Chicago, UPG's specialty services discounts, This & That Crafts by Gaby, delicious recipes, video demos & so much more!

Stay well & stay in touch



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GIFT CARD

\$50.00

**EMAIL CHEF RICK FOR GIFT
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rr4whitesox@gmail.com



Chef Rick Rodriguez is the Executive Chef at the fantastic restaurant Clutch Chicago. And he's giving you a \$50.00 gift card! Email him above & mention this gift card to reserve.

**FOLLOW CHEF RICK RODRIGUEZ'S CULINARY
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Website

<https://www.clutch-bar.com/venue/chicago/>

Instagram

[@Rod_Ric21](#) [@clutch_chicago](#)

Youtube

[Rick Rodriguez on YouTube](#)

Email

rr4whitesox@gmail.com

Phone

(773) 677 - 3604



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Website

<https://www.mariorizzotti.com>

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SOUP & TORTILLA RECIPE

FREE

AT END OF "GOODIE BAG"

Chef Bernard Bennett has shared one of his special recipes with you! Pozole Verde and Flour Tortillas. See the recipe on the following pages.



FOLLOW CHEF BERNARD BENNETT & HIS CULINARY ADVENTURES. REACH OUT FOR PRIVATE EVENTS & BOOKINGS!

Website

<https://www.chefbernardmbennet.com/>



Instagram

[@chefbernard](#)

Email

bernardmb55@gmail.com

PIE RECIPE

FREE

GO TO SPECIAL IG POST FOR VIDEO:

<https://www.instagram.com/tv/By-ahFgFSON/?hl=en>

Chef Maya-Camille will walk you through every step (and more) from the fundraiser on how to make the Blueberry Coconut Chess pie!



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CULINARY ADVENTURES & ORDER HER INCREDIBLE
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10% DONATION

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Purchase any of the incredible customized items from "This & That Crafty by Gaby" - and they will donate 10% of the proceeds to Growing Home! A win-win.



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RISOTTO RECIPE

FREE

AT END OF "GOODIE BAG"

Chef TA has shared with us his special lobster risotto recipe on the following pages. He & his team helped with all the behind-the-scenes at our cookoff!



FOLLOW CHEF T.A. JOHNSON & HIS WORK AT URBAN PIONEER GROUP KITCHEN. CONTACT FOR BOOKINGS & BUSINESS INQUIRIES.

Contact

MarzmarketingDXXIV
@gmail.com

Instagram

@t.a.johnson_est88



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POZOLE VERDE



PREP TIME

45 mins

COOK TIME

1 hour

SERVINGS

8 - 10

INGREDIENTS

10 Tomatillos
2 Serrano Chilies, stemmed and seeded
4 Garlic Cloves, peeled
8 Cups Chicken Stock, 1st part of recipe
1/2 lb. Bacon, cut into small pieces
1 Medium Onion, cut into 6
1 Medium Onion, diced

1 Whole Chicken
1 cup Cilantro
1/2 Green Cabbage
2 Radishes
2 tsp Oregano
2 Limes
1 (30 oz) can Hominy, rinsed
Bay Leaf

INSTRUCTIONS

So, the very first thing we want to do is get our chicken stock going. Normally chicken stock in my opinion should cook for a couple hours, so if you have that time, put it on low and slow. Cut your chicken into 8 pieces, keep the bones and use in stock. Season heavily with salt and pepper to your taste, put in a pot and pour a gallon of water over the chicken and bring to a boil. Add garlic, onion, and bay leaf. Boil until tender. Strain and reserve stock, chill chicken while you start the rest of the meal.

Next we are going to start our Salsa Verde. Peel outer layer off the tomatillos and rinse under cool water. Place in a pot with serrano, onion, garlic, and cilantro. Use reserved chicken stock and bring veggies to a boil until tomatillos have become darker in color. Strain and reserve the liquid. Place ingredients in the blender in batches, season with salt and pepper and use reserved liquid to help blend. Set aside. Salsa verde is best blended in a blender, but you can use a food processor.

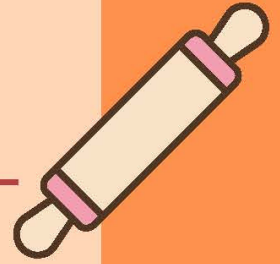
Turn your pot on medium high (a Dutch oven would be clutch to use). Start rendering your bacon 8-10 minutes. Remove bacon and add the diced onion, sauté until translucent. Add hominy and sauté further (season with salt and pepper each time you add a new ingredient). Add in you Salsa Verde and remaining liquid. Turn stove on medium and bring to a boil. While that is cooking, shred your chilled chicken getting every bit of chicken off those bones. Add in shredded chicken and bacon and cook until warmed through. Taste and adjust for seasoning.

Garnish for Pozole Verde is super refreshing! Shred half a green cabbage, cut limes into wedges, and pick oregano leaves. Slice the radish into thin rounds and mix with cabbage and oregano. Bowl some Pozole and serve with garnish on top, finish with a squeeze of lime.

It's Fire!



HOMEMADE FLOUR TORTILLAS



PREP TIME

5 mins

COOK TIME

2 mins per
tortilla

SERVINGS

12 Tortillas

INGREDIENTS

2½ cups All-Purpose Flour

1 tsp Sea Salt

1.5 tsp Baking Powder

3T Lard

¾ cups Warm Water

INSTRUCTIONS

Briefly stir together the dry ingredients, add the lard and water, and stir with a rubber spatula or spoon. Then once the dough begins to come together, turn it out onto a floured surface, and use your hands to give it a brief knead for 1 or 2 minutes until it is fairly smooth. (Don't worry about it being perfectly smooth — it just needs to hold together well in a ball.) Then we will let the dough briefly rest for about 10 minutes, covered with a clean towel so that it doesn't dry out.

Form the dough balls. Now this part is up to you, depending on what size and thickness you would like your tortillas to be! I recommend dividing the dough into 12 equal-ish pie wedges, rolling each wedge into a ball, and then rolling each ball into a 6-inch tortilla (which will yield a medium-thick, taco-sized tortilla). But you are welcome to divide and roll out the dough however you would like, depending on the size and thickness of tortillas that you prefer.

To cook the tortillas, heat a cast-iron skillet or heavy-bottomed sauté pan over medium-high heat. Add the tortilla and cook for 30-60 seconds, until tiny little bubbles begin to appear on the surface and/or golden spots appear on the bottom of the tortilla. Flip and cook on the second side for about 30 seconds, or until the bottom is also slightly golden. Then transfer to a clean plate or bowl, cover with a clean dish towel, and set aside. Repeat with the remaining dough balls. Note, if the skillet seems to be getting too hot and cooking the tortillas too quickly, just reduce the heat.

Serve warm and enjoy! I recommend keeping the tortillas covered with a dish towel or stored in a tortilla warmer until they are served, so that they can stay warm and not dry out.

Chef Bernard Bennett



Lobster Risotto | Chef T.A. Johnson

Ingredients:

- 2 cups arborio rice
- 1 Cup Chicken Stock
- 1 Cup Lobster Stock
- 1 Stick butter ($\frac{1}{2}$ room temp and $\frac{1}{2}$ cold)
- 5 ounces lobster claw
- 1 red bell pepper small diced
- 3 gloves of garlic minced
- 1 cup water
- $\frac{1}{4}$ cup grated parmesan
- $\frac{1}{2}$ cup white wine (for deglazing)
- Salt and Pepper (to taste)

Instructions:

1. Heat pan with $\frac{1}{2}$ butter stick with 1 TBSP Olive Oil to medium heat
2. Add garlic and red pepper until aromatic and translucent
3. Deglaze pan with white wine and add arborio rice
4. Cook rice until halfway cooked.
5. Take both stocks adding 2 ounces at a time. Alternating between stocks.
6. Cook down the stock and constantly move the rice as you cook it.
7. Repeat until all stock used up.
8. Sauté lobster claw in separate pan lightly and fold into risotto
9. Add water and grated parmesan
10. Remove from heat and salt and pepper to taste
11. Fluff up and serve with your favorite beverage
12. Enjoy!

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