

2024 UConn Dining Culinary Olympics Winning Recipe

Pork Shoulder w/“Johnnie’s” Candied Yams & Mac & Cheese

Shaunda Baker

Ingredients for Pork Shoulder

Pork butt skin on - 1 ea approx. 11 lbs

1/2 cup meat tenderizer

1/2 cup garlic powder

1/2cup onion powder

1/2 cup adobo

1 box Goya Sazon

1/2 cup vegetable oil

1 day in advance. Combine dry ingredients and add oil to make a paste, make incisions in the shoulder, and pack the paste into the cuts. Rub the remaining paste over the shoulder and cover with foil. Place in 225°F oven and roast slowly overnight, day of, finish on high heat 400°F to crisp skin.

Mac and Cheese

2lbs Mild Cheddar

2lbs Sharp Cheddar

2lbs Munster Cheese

2lbs Pepper Jack Cheese

2lbs Vermont Sharp Cheese

2lbs Colby Jack Cheese

3lbs Velveeta Cheese

1 jar Cheese Whiz

12 eggs

1/2 gallon of milk

2 teaspoons black pepper, ground

4 slices of bacon, raw

2lbs elbow macaroni

Boil pasta to al dente, set aside. Cut cheese into cubes. In a bowl combine eggs, milk, pepper, and whisk to combine. In a pot over low heat add half the cooked pasta and half the cubed cheeses and half the milk/egg mixture stirring constantly until the cheese melts out. Then add the remaining milk, egg, cheese, and pasta, stirring until melted. Place in baking pan top with 4 strips bacon cover with foil and bake for 1hr at 350°F, remove foil and bake another 30 min until golden.

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Candied Yams

#10 can of canned yams (equivalent to 7lbs)
1 cup dark brown sugar
1/2 cup white sugar
1 tablespoon nutmeg
1 tablespoon cinnamon
1 tablespoon vanilla extract
1/4lb. Blue Bonnet margarine
1 can crushed pineapple
1 bag mini marshmallows

Open canned yams and drain well. Open the pineapple and drain well. In a pot over low heat combine yams with sugars, nutmeg, cinnamon margarine, 1 cup marshmallows, pineapple, and vanilla. Place in a baking dish cover and bake for 45 min at 350°F. Uncover and top with remaining marshmallows and bake until golden.