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FirefighterNation.com

Members Cookbook

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Appetizers

Huevos El Diablo

Contributed by Billy Richards
South Franklin County VFD, Texas

Eggs, spicy mustard, mayonnaise, jar of sliced jalapeños

Boil eggs for 6 minutes, turn off heat and let stand on stove another 5 minutes, place eggs under cold running water for 2 minutes.

Peel eggs, rinse and dry with paper towel. Slice eggs in half lengthwise, remove yolks and place into a bowl. Place egg white halves on a plate.

Mix yolks with mayo and mustard (75/25%) or to desired taste and one teaspoon (for every 6 eggs) of jalapeño juice (from jar) using a fork. Start with small amounts of mayo and mustard until the mixture is thick and creamy.

Using a teaspoon, fill the yoke cavities of the egg whites halves with above mixture and top each off with a jalapeño slice(s).

Cover plate with foil or plastic wrap and place in refrigerator to chill.

Enjoy



Beef Dishes



Chicken Dishes

Chicken Enchiladas

Contributed by, Jason Brooks

Beachwood Fire/Rescue Beachwood, Ohio

2-2 ½ pounds boneless skinless chicken breasts

One bunch scallions, chopped

7oz. bottle green taco sauce

8oz. cream cheese

8oz. Sour cream

1 ½ tsp Cumin

Shredded cheddar cheese

Enchilada shells

Combine scallions, cream cheese, sour cream and taco sauce.

Bake chicken for 20-25 minutes at 325. Shred when cooked. Add to above mixture.

Makes 12-14 enchiladas.

Top with shredded cheese and bake for 30 minutes at 350 degrees.



Lamb Dishes

Curried Lamb Stew

Contributed by Wayne Frary
Sprowston Fire Norwich, England

feeds 5 (greedy bastards)
4-5 lb diced shoulder lamb
any curry spices you can find
ginger and garlic from a jar (as much as you want)
large jar of fruity chutney or 2-3 smaller jars.
3 large onions
3 large diced sweet potatoes.
lots of stock (I use veg but any works).

METHOD.

Brown lamb, onions in batches, with all the spices, garlic and ginger. put in a large pan and cover with as much stock as it takes to just cover it. Add fruit chutney, stir and simmer for about 1hr 30 mins. Add diced sweet potatoes and simmer further for another hour. Job done. Serve with mash or baked spuds and veg. Awesome.



Pasta Dishes

Parmesan Crusted Pasta

Contributed by, Jason Brooks
Beachwood Fire/Rescue Beachwood, Ohio

1 ½ -2# bonless skinless chicken breasts or tenders

Flour

Eggs

Large can of Parmesan Cheese

2 Jars Alfredo Sauce

Real Bacon Bits

2 boxes farfelle pasta

Cut chicken into 1" chunks. Dredge in flour, coat with egg and then coat with parmesan cheese. Place on lightly greased cookie sheet. Bake at 325° for approximately 20 minutes. When chicken is almost done, turn broiler on to brown crust. Chicken will be done when nice and golden brown.

While chicken is cooking, make pasta and warm sauce. Add about half of the package of bacon bits to sauce. Save rest to sprinkle on final dish.

Serve chicken over bed of pasta. Sprinkle bacon bits on top of chicken.

Makes 6-8 portions



Pork Dishes

Sausage Beans

Contributed by, Randy Bawks

Pickford Volunteer Fire Department Pickford, Michigan

- 1 can kidney beans-drained
- 1 can butter(lima)beans-drained
- 1 can pork and beans-undrained
- 1 pound bacon
- 3/4 cup ketchup
- 1 cup brown sugar
- 1 1/2 teaspoons vinegar
- 1 1/2 teaspoons dry mustard
- 1 onion
- 1 package kielbasa

Brown bacon and onion. Bring ketchup, brown sugar, vinegar, and dry mustard to a boil. Cut up kielbasa into chunks. Combine all ingredients into a crock pot and cook on high about four hours. Oven prep is the same except cook at 350 for 1 hour.



Desserts