Team Northsiders, the two-man team of Lars Anderson (left) and John Detterbeck (right), took top honors at the fourth annual Men Who Cook fundraiser for Iron County Kinship, held at George Young Recreational Complex Sept. 8. Their winning recipe was for Uncle Harry's Famous Green Chili and Cheesy Corn Bread. Also pictured is Kyle Detterbeck, who assisted the winning team during the three-hour event.

IRON RIVER—Taking top honors at the fourth annual Men Cook fundraiser for Iron County Kinship was Team Northsiders with its tasty Uncle Harry's Famous Green Chili and Cheesy Corn Bread entrée.

Nine teams assembled at George Young Recreational Complex to do culinary battle to raise money for the Kinship program, which provides adult mentoring for young people throughout the county.

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Several of the nine two-man teams were back at the cooking table due to popular demand. Due to the number of tasters at all cooking stations, all may be making a return trip in 2013.

Other awards presented at the Men Who Cook fundraiser included the Kinship Hero awards, which were presented to the two chefs who have cooked in every Men Who Cook event since it started – Chris Adams of Angeli Foods and Nathan Clark of West End Home Furnishings.

Other awards, selected by a team of five "secret" judges were:

Dynamic Duo award – Team Northsiders, Lars Anderson and John Detterbeck.

Tantalizing Taste – Team OGWTTCSC (Old Guys Who Think They Can Still Cook), Rick Kent and Mark Martini (Assorted Gnocchi).

Best Team Theme – Team Sa'Weet, Jerry Bugby and Gary Scalcucci of First National Bank and Trust (Dessert Tray: Pistachio Dessert, Sopapilla Cheesecake, Chocolate Lovers Cake).

Continued from Front Page

Most Likely to Be Invited to Cook in My Kitchen – Team Go Hungarian, Joe Szloboda and Greg Peyer of NorthStar Health System (Pork Porkolt with Dumplings, Crepes Gundel Style).

Other teams in the culinary competition were Team Valesano (Mark and Gerard Valesano, World Famous Dry Rub Ribs), Team Schaws (Randy Schauwecker and Jack Shamion, Schaws Sweet or Sweet with Heat Wings), Team DonNathan (Donny Leonoff and Nathan Clark, Salmon Gliders), The A(ngeli) Team (Brant Zimmerman and Chris Adams, Grilled Rumaki and Smoked Kretchmar Ribs), and Team Mudslingers (Larry and Barry Holsworth, Grilled Fish Tacos with Tequila Lime Aioli).

Uncle Harry's
Famous Green Chili
2 Tablespoons olive oil
2 pounds pork tenderloin, cubed
1 large sweet onion, cut into large chunks
1-2 cloves garlic, minced
Salt and pepper to taste
2 teaspoons oregano
1 Tablespoon cumin
3 Tablespoons chili powder
1 28-ounce can diced tomatoes
1 28-ounce can whole green chiles,
drained and chopped
2 cups water

1.5 Tablespoon flour
1/2 cup water
Heat oil in large stockpot. Add pork, onion, garlic, salt and pepper. Sauté until pork is browned. Add next 6 ingredients.
Stir well bring to a simmer then simmer, covered for 45 minutes.
Whisk together flour and 1/2cup water and add to chili mixture, stirring until well blended and slightly thickened. Cover and simmer for 15 minutes. Serve with warm tortillas or corn bread.
If you try and like this recipe, consider making a donation to Iron County Kinship, or consider joining next year's Men Who Cook fundraiser either as a two-man chef team or as a taste-tester. Either way, you won't be disappointed.