



The "William Moore" Culinaria

## **About the Author**

William Moore is a weird man from the middle of the United States of America that enjoys his family, his fish, technology, and gaming. Somewhere in there, he also fits in writing about things.

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William Moore

To Nina Nadu, you are my everything, and to my children Olivia and Henry

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## Introduction

I have climbed the highest mountain and swam through the deepest of seas all in the search of the perfect recipes. I have probed friends and family for their secrets. In the end, this book will hopefully provide the hidden gems of the people and what they wanted the world to know as far as foods and drinks go.

Enjoy these delectables! Enjoy these tasties! We have worked hard for them.

## The Moore and Lawson Family

*These recipes are contributions from various members of my household, my family, and my wife's family!*

*Some recipes included in here are nearly verbatim (including the "jokes" and jokes) with some grammar and spelling corrections, and created by my father, Regi Moore, over the course of my (his eldest son William's) adult life. His recipes were not much because he did these on the side as a hobby away from being an electrical engineer.*

*While in life, we didn't get along. He won the fight because I kind of miss him, as he left a significant impact on my daughter Olivia. Anyhow, these are what they are. I am giving them to the world as "open source", despite these being the actually valuable inheritance that I received from him. He'd probably strangle me for doing so! If you do change them or have suggestions, let me know. I want to document them (he'd actually have appreciated these).*

*As I have said before, and I will say it again until blue in the face or I, inevitably, go into the great beyond that awaits us all: I am a nerd like my father before me!*

## Reginald Moore's Pork Shoulder

by Reginald Moore

### The Rub Mix

- 6 tbsp Ground Dried Apple.
- 5 tbsp Brown Sugar.
- 1 1/2 tbsp Salt.
- 1 tbsp Sweet Paprika.
- 1 tbsp Garlic Powder.
- 1 tbsp Black Pepper

### The Injection Mix

- 1 1/2 Apple Juice.
- 1 tbsp Liquid Smoke.



## **Cooking**

Start up your favorite smoker and bring it to 200 to 225 degrees F. I use applewood chunks and hardwood charcoal. Cook and smoke at this temperature for 4 to 6 hours, checking the internal temp of the meat at this time or just watch if you have a remote gauge in the meat. After about 4 or so hours, I wrap the meat for the final cook. Cook for 2 to 3 more hours bringing the internal temperature to 190 to 195 degrees. This temperature allows for the meat to be pulled with ease! If you want to slice, the temperature should be about 180 to 185, pulling is better.

Be sure to drink plenty of fluids during the above step (William's note: he drank a lot of beer at this time.)

After about 4 hours or so, and you are tired of watching the cooker, you can wrap and finish in the oven.

When the internal temperature reaches about 190 to 195, take off the cooker and let it sit for an hour or so. The meat should pull off really easily at this point!

## **Reginald Moore's Rib Recipe**

by **Reginald Moore**

### **Mop Sauce**

- 3 cups Jack Daniel's
- 3 cups Apple Cider Vinegar
- 1/2 cup Worcestershire Sauce

### **Memphis Dry Rub**

For 2 racks baby back ribs 4 to 5 pounds:

- 2 tbsp Paprika.
- 1 tbsp Black Pepper.
- 1 tbsp Dark Brown Sugar.
- 1 1/2 tbsp Salt.
- 1 1/2 tbsp Celery Salt.
- 1 tbsp Garlic Powder.
- 1 tbsp Dry Mustard.
- 1 tbsp Cumin.
- 1/4 tbsp Cayenne Pepper (or to taste, I prepare less).

## Preparation

First, I start with the rub. The rub that I use is called the Memphis Dry Rub from one of Steve Raichlen's books. I prepare the ribs by letting them thaw enough that I can remove the membrane (called the pleura) from the cavity side of the ribs. The membrane doesn't really affect the taste so much as providing a structure on the ribs that, in my opinion, is unpleasant to bite into. Liberally (I can't hardly say any word that contains liberal, let alone write it) apply the rub to the ribs, rubbing it into the meat, hence the name rub! Then, I like to let the ribs with rub sit in the refrigerator overnight. Raichlen says at least 4 hours; I say overnight: this is one case where a little more time doesn't hurt.

Just before putting the ribs on the grill, I prepare a mop sauce.

## Cooking

Heat the mixture until just before it begins to boil. Remove the mixture and let it cool.

To cook the ribs, I place them in a rib rack and use indirect grilling to cook them. Most recommended is a temperature of about 350 degrees Fahrenheit, but I normally try to keep the temperature around 275-325. After the temperature is good, I place the ribs and rib rack in the grill, then add some fresh smoking wood to the fire. It is generally agreed that the first 45 minutes of grilling is when the meat will absorb the most smoke flavor, so I try to keep it smoky in the grill for that long. Some people soak the wood in water to prolong the smoke release. I start by adding a little smoke wood, then add a little as needed to keep the smoke coming, trying to keep the temperature from getting too high (remember damper control during this time!).

After about 45 minutes, I apply the first round of mop sauce using a mop from your local barbecue supply store, or just use a turkey baster( the mop looks much cooler). I follow up by applying mop sauce every 30 minutes thereafter until the ribs are done. I use an instant read meat thermometer inserted into the meat (not touching any bone) to test the rib temperature. I like to get at least 170 degrees F internal temperature. When the ribs are at temperature, I remove them from the rib rack, slather on my favorite barbecue sauce, and leave them on the grill for a few minutes just to get the sauce to caramelize and thicken on the ribs. After I remove the ribs from the grill, I let them sit for about 10 minutes to let them cool down enough to handle them. This also allows the juices that had been cooked out of the internal part of the rib meat that was still on the rib to be reabsorbed into the meat. After the ribs have cooled, cut them up, and then call me so I can come to eat them.

## Black Eyed Beans (and stuff)

by Nina Lawson-Moore and William Moore

### Ingredients

- 1 lbs Black Eyed Peas.
- 3 Large Eggs.
- 4 Diced Tomatoes.
- 1 Large Onion, chopped.
- 1 Large Avocado.
- 1 habanero, diced.

### **Cooking**

Soak black-eyed beans until soft. Wash the beans. Whisk eggs. Add olive oil and heat until warm in a pan. Cook the egg mixture. When halfway cooked, add the rest of the ingredients except the avocado until the eggs are cooked. Slice the avocado and add to the plate when dished out. Serve!

## **Crackpot Noodle Stew**

by **William Moore**

### **Ingredients**

- 2 pounds boneless, skinless chicken breasts, cut in 1-inch cubes.
- 2 large onions, quartered and cut into 1/2-inch slices.
- 3 medium potatoes, cut into 1-inch cubes.
- 1 small bag of frozen peas.
- 1 small bag of frozen green beans.
- 3 1/2 cups chicken broth.
- 1 teaspoon celery seed.
- 1 teaspoon dried thyme.
- 1 teaspoon curry.
- 1 teaspoon paprika
- 1/2 teaspoon black pepper or seasoned pepper mix.
- 7 oz chilis.
- Some amount of noodles.
- Salt to taste.

### **Cooking**

Combine all ingredients, except noodles in a Crock Pot; stir well. Cover and cook on low 5 1/2 to 7 1/2 hours, until chicken is done and vegetables are tender; stir in noodles for the last 30 minutes.

## **Bye, Bye Butthole Salsa**

by **Kiel Moore**

## **Ingredients**

- 1 medium white onion, diced
- 20-24 Roma tomatoes, diced
- 1/2 teaspoon of dried and ground chillies
- 58 oz of water
- salt to taste
- 4 cloves of garlic, diced
- 1/2 bushel of cilantro, diced

## **Dried and Ground Chillies**

The exact chillies used in the powder is entirely up to the personal preferences of the potential consumer. For example, for those who prefer less heat, the preparer might choose jalapeños and serranos. For those with more piquant appetites, habaneros or Trinidad scorpions would be better.

It is beyond this book to describe how the chillies are to be dried and pulverized. That is up to the preparer to decide!

## **Preparation**

To prepare, combine all ingredients but the dried and ground chillies. Refrigerate for about 4-5 hours. Once properly cooled, stir in the powder.



## **My Internet Friends**

*These recipes were contributed by several people I know from the Internet games, social media, etc. I've tried to keep the names of the people either by their real names or handles.*

## **Ikes' "Internet Famous" Chicken Fajitas**

by Ikes

### **Ingredients**

- 1 lb chicken breast, cut into 1/2 inch strips.
- 1 green bell pepper, sliced.
- 3 tbsp extra-virgin olive oil.
- 1/4 cup water.
- 1 tbsp cornstarch.
- 1 tsp chili powder.
- 1 sp salt.
- 1/2 tsp ground cumin.
- 1/2 tsp onion powder.
- 1/4 tsp garlic powder.

### **Cooking**

In a ziploc bag, combine the dry ingredients, water, and 2 tbsp olive oil, and mix together. Add the chicken and bell peppers to the bag. Seal. Gently knead and coat the chicken and bell peppers. Refrigerate for 15 minutes. Heat 1 tbsp oil in a large skillet. Empty ziploc bag into the skillet and cook over high heat, stirring occasionally, until vegetables and chicken are fully cooked (about 6 minutes). Remove from heat. Add to tortillas and serve!

## **Ikes' "Not as Internet Famous" Chicken Curry**

by Ikes

### **Ingredients**

- 1.5 lbs boneless chicken breast, diced into 1 inch cubes.
- 2 tbsp olive oil.
- 1 small yellow onion, chopped.
- 4 cloves garlic, minced.
- 1 cup low sodium chicken broth.
- 3/4 cup drained canned diced tomatoes
- 1 tsp cornstarch.
- Salt.
- Cayenne pepper.

- 1/3 cup heavy whipping cream.
- 2 tbsp chopped cilantro.
- 1.5 tsp ground coriander.
- 1 tsp ground cumin.
- 1/2 tsp turmeric.
- 1/2 tsp fennel seeds, crushed.
- 1/2 tp ground cinnamon.
- 1/2 tsp pepper.
- 1/4 tsp ground mustard.
- 1/4 tsp ground cloves.
- 2 tsp water.

### **Cooking**

In a small bowl, whisk together: coriander, cumin, turmeric, crushed fennel seeds, cinnamon, pepper, mustard, cloves. Heat oil in a skillet over medium-high heat. Add onion and saute until golden brown (about 4-6 minutes). Add garlic, blend, and saute for another 30 seconds. Add in whisked spice blend and saute for 30 seconds more. Pour in chicken broth and tomatoes and bring to a boil. Reduce heat once boiling and simmer for 5 minutes. Pour the mixture in a blender and puree. Pour mixture back into a skillet. Add salt and cayenne pepper. Add the cubed chicken. Simmer and cover the skillet with a lid until chicken is cooked thoroughly with occasional stirring (about 8-12 minutes). Mix cornstarch and water and add to the skillet. Once chicken is fully cooked, add the cream and cilantro.

### **William's Notes**

You can certainly replace the whipping cream with say 16 oz of unsweetened coconut milk.

## **Jonn's Mushroom Soup**

by Jonn

### **Ingredients**

- Two Onions, small diced.
- Two Green Peppers, small diced.
- One bundle of Celery, small diced.
- Two Tomatoes, diced.
- 1/2 cup of Corn Oil.
- 2 tbsp of Cumin.
- 1 crate of mushrooms.
- 32 oz. Beef Stock.
- 2 tsp of Cayenne pepper

### **Cooking**

Wash Mushrooms, Cut stems off, then cut shrooms into quarters. Put the small diced ingredients into a saute pot. Pour in Corn Oil. Sweat the ingredients. Once sweating, then once sweating add 1 tbsp of Cumin. Add shrooms into a Brazer and let them sweat. Once sweating, add Beef Stock and Mushrooms into the saute pot, and simmer. Now, add the rest of the Cumin and Cayenne Pepper. Let all ingredients cook. Add tomatoes and cook a little more. Serve!

## **Sadiirasia's Kick Ass Fettuccine Alfredo**

by Sadiirasia

### **Ingredients**

- Butter.
- Cream Cheese.
- Minced, or grated, garlic.
- Shredded Parmesan Cheese.
- Heavy Cream.
- Salt and pepper to taste.
- Parsley.
- Adobo (William's note: her favorite seasoning other than Cajun).
- Cajun seasoning (More notes from William: hehehehe).
- Fettuccine nöödles.



**Cooking**

Add all the ingredients but nöödles into a pan. Simmer. Boil nöödles. Serve!





