



LET'S GET COOKIN'!



20TH ANNIVERSARY

BOYS & GIRLS CLUB
OF ATLANTIC CITY

FEEDING GREAT FUTURES



ISLAND
WATERPARK

at SHOWBOAT

MAY 13, 2026



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TRACEY L. TRINIWELL CHIEF EXECUTIVE OFFICER



Dear Friends,

Welcome to the 20th Anniversary of Let's Get Cookin', a milestone celebration of flavor, friendship, generosity, and great futures.

For two decades, this event has brought our community together around something beautifully simple: good food served with purpose. What began as a (Men R Cookin') gathering rooted in care and creativity has grown into one of Atlantic City's beloved signature events, bringing chefs, restaurants, sponsors, partners, volunteers, and friends of the Club together in support of our young people.

Tonight, we celebrate not only 20 years, but also the incredible growth of an event that continues to nourish our mission in every sense of the word. Each ticket, sponsorship, auction item, recipe, and shared table helps fuel the programs that make the Boys & Girls Club of Atlantic City a safe, inspiring, and opportunity rich place for youth to learn, lead, explore, and thrive.

We are especially grateful to this year's honorees, The Coppola Family & Kenneth J. Calemno, Jr., whose longtime commitment reflects the very best of community leadership. Your generosity, belief in our mission, and continued support have helped sustain this event and expand its impact year after year. You remind us that building great futures takes all of us, and that lasting change is often created by people who keep showing up with open hearts, willing hands, and a deep love for this city.

I also want to extend my heartfelt thanks to the 2026 Let's Get Cookin' 20th Anniversary Committee: Brian Little, Carmen Torres, Mia Williams, Kerry Thomas, Brianna Register, and Chairwoman Lori Herndon. We are also grateful to our Honorary Co Chairs, Diane McCoy and Don Guardian, for lending their leadership, legacy, and love for this event to such an important anniversary year.

On behalf of our Board of Directors, staff, volunteers, and most importantly, our Club kids, thank you for being part of this milestone evening. Your support helps us continue creating spaces where young people are known, encouraged, challenged, and prepared for the future.

So tonight, enjoy every bite, every laugh, every connection, and every moment. Together, we are not just celebrating 20 years of Let's Get Cookin'.

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HALIBUT TACOS

CHEF: Chef Robert Levenson

SERVES/YIELD: TBD

PREP TIME: 20 minutes,

COOK TIME: 30 Minutes for fish, plus
frying

A refined seafood taco featuring gently cooked halibut, crispy wonton shells, cabbage slaw, chorizo oil, ikura roe and cilantro.

INGREDIENTS

HALIBUT

1 inch halibut fillets
Maldon flake sea salt, to taste
Cracked pepper, to taste
Dill fronds
Fennel fronds
Olive oil, for drizzling
1 tbsp whole butter

SLAW

Napa cabbage, chiffonade
Red cabbage, chiffonade
Tamari, to taste
Lime juice, to taste
Honey, to taste
Salt and pepper, to taste
Sesame seeds, to taste
Avocado, small diced

TOPPING & GARNISH

½ lb chorizo
Ikura roe
Fresh cilantro sprigs

TACO SHELLS

Hong Kong wonton wrappers
Oil, for frying

INSTRUCTIONS

1. Season 1 inch halibut fillets with Maldon flake sea salt and cracked pepper.
2. Place the fish into a 1 gallon ziplock bag with dill fronds, fennel fronds, a drizzle of olive oil, and whole butter.
3. Remove air from the bag by lowering it into a basin of water until the water reaches the sealing strip. Seal the bag and reserve for cooking.
4. Place the sealed bag into a pot of water at 145°F for 30 minutes.
5. Remove the bag and submerge it in an ice water bath.
6. When ready to assemble, use a fork to flake the halibut. Taste and adjust seasoning if needed.
7. Cut large circles from each Hong Kong wonton wrapper.
8. Using a taco basket, fry the wrappers in 350°F oil for 1 minute, or until golden brown. Reserve.
9. In a bowl, combine napa cabbage and red cabbage. Season with tamari, lime juice, honey, salt, pepper, and sesame seeds.
10. Gently toss in diced avocado just before assembling.
11. Render the chorizo. Reserve the meat and the drippings separately.
12. To assemble, place a layer of flaked halibut into each taco shell. Add cabbage slaw on top.
13. Toss ikura roe with the reserved chorizo oil, then place on top of the taco.
14. Garnish with a sprig of cilantro.

CHEF'S NOTE:

Original recipe calls for halibut cooked in a sealed bag at 145°F, crispy wonton taco shells, cabbage slaw, rendered chorizo, ikura roe, and cilantro garnish.

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GINGER CHICKEN NAAN

SERVES: 4

PREP TIME: 20 minutes, plus chilling

COOK TIME: 10 to 12 minutes

A bold, flavorful naan wrap featuring ginger chicken meatballs, crispy chili oil, fresh herbs, and cool cucumber.

INGREDIENTS

CHICKEN MEATBALLS

1 lb ground chicken
3 cloves garlic
1 serrano pepper, peeled and seeded
1 inch piece fresh ginger, peeled
¾ cup cilantro, packed tightly
3 tsp fish sauce
1 tbsp brown sugar
2 tbsp panko breadcrumbs, plus more if needed
2 tbsp olive oil
Sea salt, to taste

TOPPINGS & ASSEMBLY

4 pieces naan bread
½ cup Kewpie mayonnaise
2 tbsp crispy chili oil
1 cucumber, seeded and julienned
1 shallot, very thinly sliced
1 serrano pepper, seeded and julienned
10 to 12 sprigs cilantro, washed and patted dry
8 to 10 sprigs mint, washed and patted dry

INSTRUCTIONS

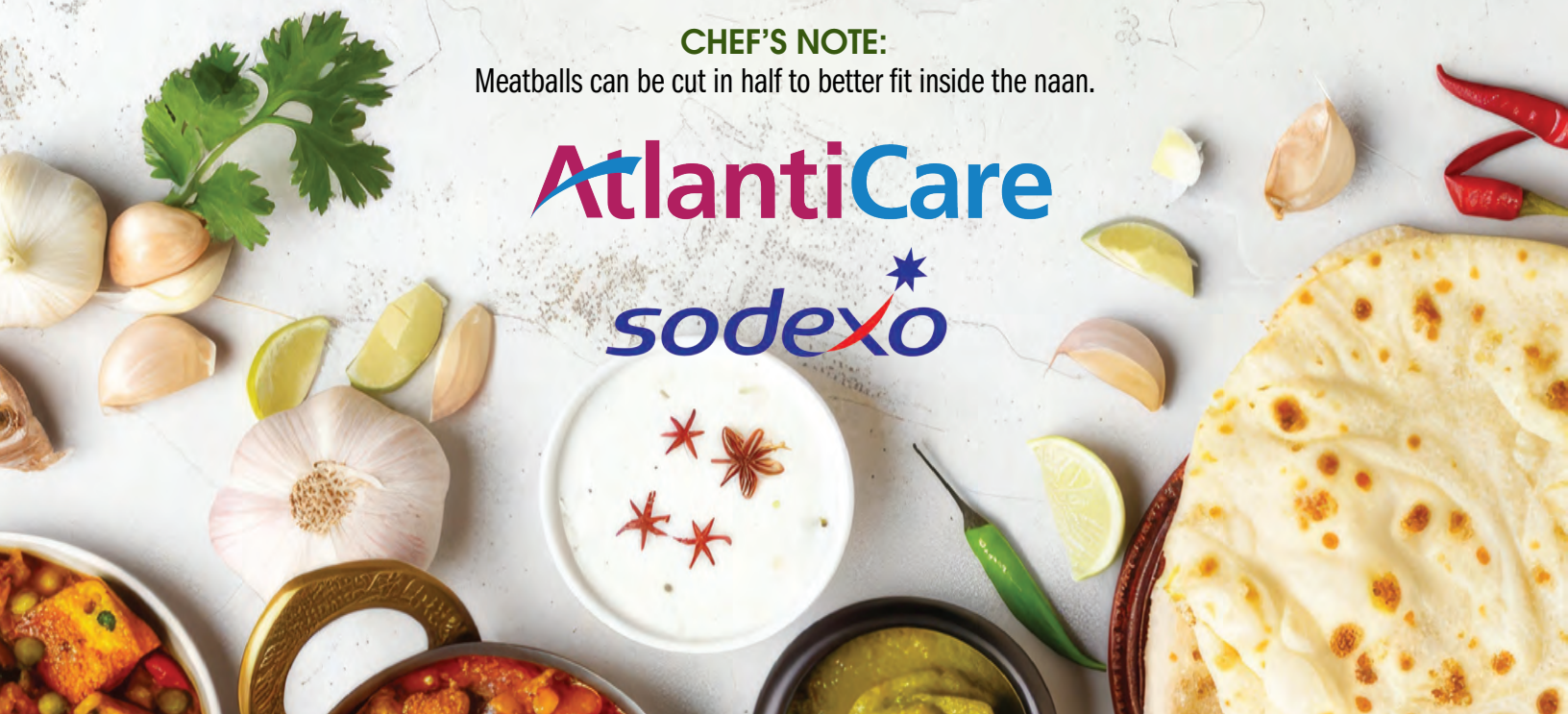
1. In a food processor, mince the garlic, ginger, serrano pepper, and cilantro. This can also be done by hand with a sharp knife.
2. In a mixing bowl, combine the ground chicken, fish sauce, brown sugar, panko breadcrumbs, and minced garlic mixture. Season lightly with sea salt.
3. Cover and refrigerate for at least 2 hours or overnight.
4. Form the mixture into approximately 2 oz meatballs.
5. Heat olive oil in a skillet over medium high heat. Sear the meatballs until golden brown, flipping halfway through. Cook until the internal temperature reaches 165°F.
6. Warm the naan until soft and pliable. Drizzle with Kewpie mayonnaise and crispy chili oil.
7. Add the meatballs, then top with cucumber, shallot, serrano pepper, cilantro, and mint. Fold and serve.

CHEF'S NOTE:

Meatballs can be cut in half to better fit inside the naan.

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KEBBEH BALLS

CHEF: Faten Dib

SERVES/YIELD: Approximately 25

PREP TIME: 1½ HOURS

COOK TIME: 4 to 5 minutes per batch

Traditional kebbeh balls made with a fine bulgur and meat shell, filled with spiced meat, onion, and toasted pine nuts.

INGREDIENTS

SHELL/ KIBBEH DOUGH

2 cups fine bulgur number 1
1 lb lean beef or lamb, twice ground with no fat
1 small onion, quartered
½ cup cold water or ice water
2 tsp salt
1½ tsp 7 spice
½ tsp black pepper

FILLING OR HASHWEH

½ lb ground beef or lamb
1 large onion, very finely diced
½ cup pine nuts, toasted
2 tbsp olive oil
1 tsp 7 spice
1 tsp salt
½ tsp black pepper
Pomegranate molasses

PREPARE THE SHELL

1. Rinse bulgur once. Cover with cold water for 15 minutes only.
2. Drain and squeeze very dry in a kitchen towel.
3. In a food processor, combine drained bulgur, onion, salt, 7 spice, and black pepper. Blend into a fine paste.
4. Add raw ground meat and ice water. Process for 2 to 3 minutes, or until a smooth, sticky dough forms..

PREPARE THE FILLING

1. Toast pine nuts until golden and set aside.
2. Sauté onion in olive oil until soft.
3. Add ground meat and cook until browned and dry.
4. Add spices, pine nuts, and pomegranate molasses Mix well.
5. Cool completely before filling the kebbeh.

SHAPE AND FRY

1. Keep a bowl of ice water nearby and wet your hands as you work.
2. Take 2 tbsp of shell dough and roll into a ball.
3. Poke your finger into the center and pinch while rotating to form a hollow cup with walls about 3 mm thick.
4. Add 1 tsp filling.
5. Close and pinch the top into a point. Shape the other end into a point as well.
6. Fry in 350°F oil for 4 to 5 minutes, or until dark golden brown. Do not crowd the pan.

SERVING SUGGESTION:

Serve hot with yogurt, dried mint, and minced garlic.

CHEF'S NOTE:

Use lean meat, fine bulgur, a well processed dough, and keep everything cold so the shells hold together. The original recipe emphasizes that wet bulgur or warm dough can cause the kebbeh to crack.



UNCLE TONY'S ITALIAN ROAST PORK SANDWICH

CHEF: The Coppola Family

SERVES: TBD

PREP TIME: TBD

COOK TIME: 30 minutes per pound

*A classic Italian roast pork sandwich with
broccoli rabe, sharp provolone,
and warm au jus.*

INGREDIENTS

ROAST PORK

1 fresh ham, bone in and skin on
6 ribs celery, large diced
1 cup white wine
2 large carrots, diced
1 large onion, diced
3 stalks fresh rosemary, finely chopped
10 cloves garlic, finely chopped
1 tbsp dried oregano
Salt and pepper, to taste
Butcher's twine
Water, as needed

BROCCOLI RABE

3 bunches broccoli rabe
6 cloves garlic, finely chopped
Olive oil, as needed
Pinch of chili flakes
Salt and pepper, to taste
1 cup water

SANDWICH ASSEMBLY

Sharp provolone cheese, thinly sliced
Seeded Italian rolls
Roasted long hots, optional

SERVING SUGGESTION:

Enjoy with roasted long hots or toast the assembled sandwich in the oven.

INSTRUCTIONS

Prepare the Roast: Debone the ham, being careful not to cut into the meat. Scrape down the bone toward the center from each end until the bone is free. Place the bones into a roasting pan with diced carrots, onion, and celery. Stuff garlic, rosemary, oregano, salt, and pepper into the center of the roast. Tie with butcher's twine and season the outside with salt and pepper. Place the roast on top of the vegetables, then add white wine and enough water to cover the vegetables. Bake at 350°F for 30 minutes per pound, or until the internal temperature reaches 160°F. Remove the roast and allow it to cool. Strain the pan juices into a pan, slice the roast as thinly as possible, and place the slices into the pan juices over low heat to keep warm.

Prepare the Broccoli Rabe: Cut and remove the bottom 2 inches of the broccoli rabe, then cut into 1 inch pieces. In a sauté pan, add olive oil, garlic, and chili flakes. Sauté until aromatic. Add broccoli rabe and 1 cup water. Cover and steam until the water evaporates. Season with salt and pepper to taste.

Assemble the Sandwich: Open each Italian roll and fill with hot sliced roast pork, broccoli rabe, and sharp provolone. Serve with hot au jus on the side for dipping..



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MISS CONNIE'S STREET CORN

CHEF: Miss Connie

SERVES/YIELD: 6

PREP TIME: 15 minutes

COOK TIME: 10 minutes

A festive street corn recipe served on the cob as elotes or in a cup as esquites.

INGREDIENTS

- 2 cups fine bulgur number 1
- 1 lb lean beef or lamb, twice ground with no fat
- 1 small onion, quartered
- ½ cup cold water or ice water
- 2 tsp salt
- 1½ tsp 7 spice
- ½ tsp black pepper

INSTRUCTIONS

FOR ELOTES

1. In a bowl, mix mayonnaise and chipotle in adobo sauce until well combined, crushing any large pieces of pepper.
2. Add a squeeze of fresh lime juice and set aside.
3. Husk the corn and parboil for 5 to 7 minutes.
4. Using long handled tongs, fire roast the corn over an open flame until slightly charred.
5. Carefully insert skewers into the bottom center of each cob until sturdy.
6. Brush each cob generously with chipotle lime mayonnaise.
7. Roll the corn in cotija and queso fresco.
8. Sprinkle with chili powder, drizzle with crema, and garnish with cilantro and a lime wedge.

FOR ESQUITES

1. After roasting the corn, cut the kernels off the cob.
2. Place corn in cups and mix with chipotle lime mayonnaise and cheeses.
3. Top with chili powder, crema, cilantro, and lime.

CHEF'S NOTE:

Original recipe includes two serving options: elotes on skewers or esquites in 6 oz cups.

ROASTED GARLIC SHRIMP

CHEF: Ken Calemno

SERVES: 4

PREP TIME: 10 minutes

COOK TIME: 12 to 15 minutes

A quick and flavorful roasted shrimp dish with garlic, rosemary, lemon zest, and a little heat.

INGREDIENTS

½ stick butter
2 tbsp olive oil
2 tbsp minced garlic
2 tbsp rosemary
Pinch of red pepper flakes
1 tsp salt
½ tsp black pepper
Zest of 1 lemon
1 lb large shrimp, peeled and deveined

INSTRUCTIONS

1. Preheat oven to 400°F.
2. In a saucepan over medium heat, melt the butter.
3. Add olive oil, minced garlic, rosemary, red pepper flakes, salt, and black pepper.
4. Cook for 1 to 2 minutes.
5. Remove from heat and stir in the lemon zest.
6. Arrange shrimp in a single layer in a roasting pan.
7. Pour the garlic butter sauce evenly over the shrimp.
8. Roast for 12 to 15 minutes, or until shrimp are pink and cooked through.
9. Serve immediately on its own or over linguine.

CHEF'S NOTE:

"A quick and easy dinner"

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GOLF FORE

Kids

OCTOBER 5, 2026



ROASTED STUFFED LONG HOT PEPPERS

Roasted long hot peppers stuffed with turkey andouille sausage, black wild sweet garlic, basil, Parmesan cheese, and balsamic glaze.

INGREDIENTS

Long hot peppers
Turkey andouille sausage
Black wild sweet garlic
Basil
Parmesan cheese
Balsamic glaze

INSTRUCTIONS

Roast the long hot peppers at 400°F until softened, lightly blistered, and slightly charred, about 15 to 20 minutes. While the peppers roast, cook the turkey andouille sausage until browned and fully cooked, breaking it into small crumbles. Stir in black wild sweet garlic and a little chopped basil to build flavor. Carefully slice each roasted pepper lengthwise and remove some seeds if less heat is preferred. Stuff each pepper with the sausage mixture, then sprinkle with Parmesan cheese. Return to the oven briefly until the cheese is melted and lightly golden. Finish with a drizzle of balsamic glaze before serving.

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TUNA TOSTADA

CHEF: Ruben Espinal

YIELD: 1 tostada

PREP TIME: 10 minutes

COOK TIME: none

A fresh tuna tostada layered with soy chili vinaigrette, apple, pickled Fresno chili, lemon aioli, and micro cilantro.

INGREDIENTS

3.5 oz tuna, small diced
1 tbsp apple, peeled and small diced
1 tsp green onion, chiffonade
1 fl oz soy chili vinaigrette
1 pinch kosher salt
2 pieces pickled Fresno chili
6 to 7 pieces micro cilantro
1 tsp lemon aioli
1 round tostada

INSTRUCTIONS

1. In a chilled mixing bowl, combine tuna, apple, green onion, and soy chili vinaigrette.
2. Gently stir with a spoon until combined.
3. Taste and adjust seasoning with kosher salt, if needed.
4. Place the tuna mixture into a 3½ inch mold in the center of the round tostada.
5. Garnish with pickled Fresno chilies, lemon aioli, and micro cilantro.



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GOLF FORE *Kids*

OCTOBER 5, 2026



