

Our Towns

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FOX VALLEY COOKS

Relationship full of flavor



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Margaret and Stephen Dodd always have shared the cooking responsibilities for their family. A few years ago, Margaret was diagnosed with a medical condition that required a restricted diet. Two of the items she could no longer eat were onions and peppers.

This restriction meant she had to stop using barbecue sauce, since all commercial varieties contain onions and

peppers. Stephen managed to find a recipe for a homemade sauce made without peppers and onions and made it for his wife.

"It was terrible," he says, describing the recipe attempt.

Margaret missed having barbecue sauce on her food, so Stephen decided to keep trying. After dozens of attempts, he finally came up with a "keeper." When Stephen and Margaret let others sample the sauce made without onions or peppers, they were overwhelmed with requests for the sauce.

About a year ago, they decided to try to bottle their sauce. They found a bottling company willing to work with them.

"We had to come up with a recipe that would make four gallons," Margaret says.

Luckily, they managed to get the recipe right in one try. They named the sauce "Hack's BBQ" using Stephen's college nickname.

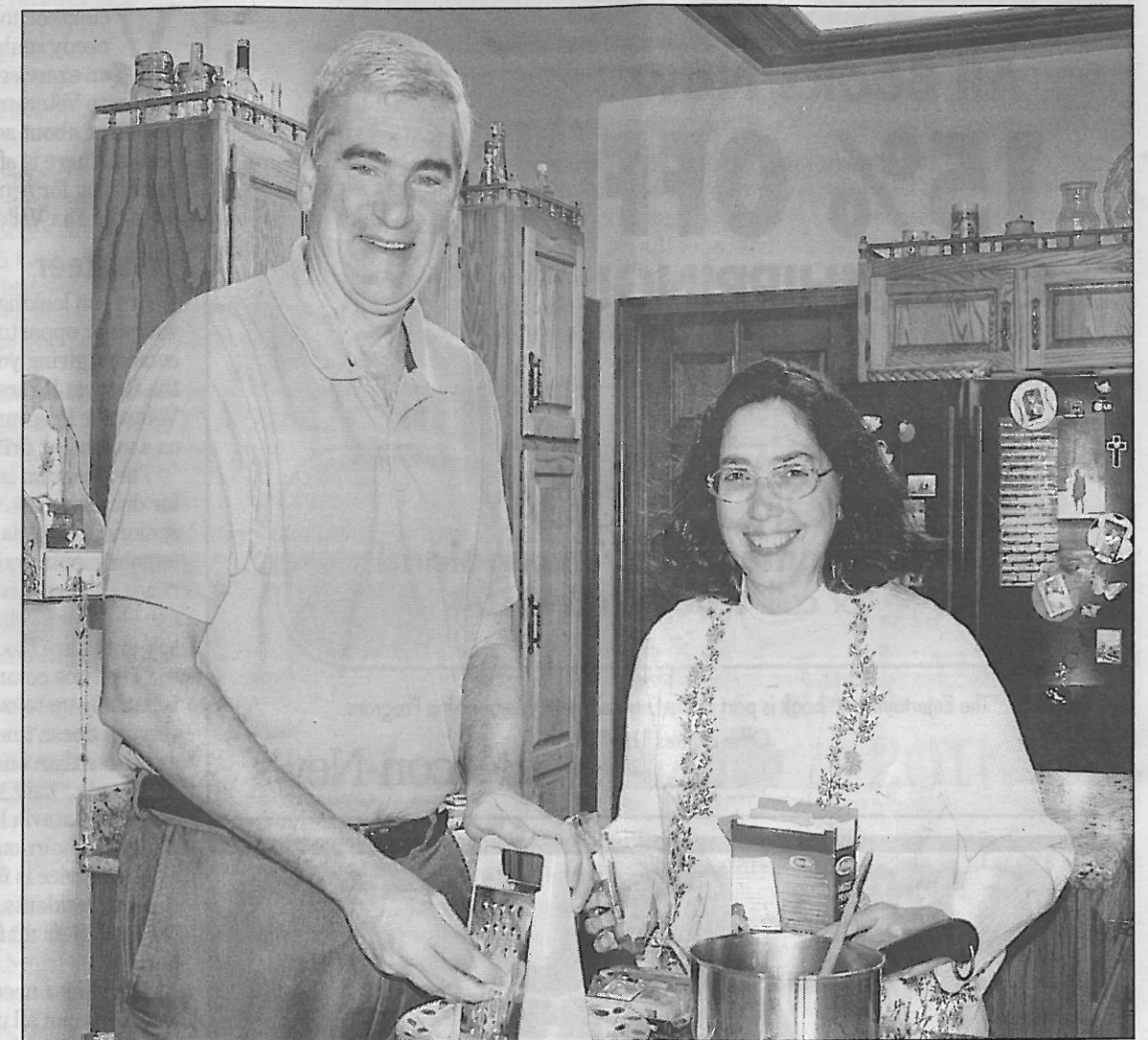
This February, the couple traveled to the bottling plant in Ava, Ill., to see 522 bottles of "Hack's BBQ Sauce" get filled. The mixture was then sold in several local stores, including Prisco's Fine Foods, Montgomery Marketplace and Garden Fresh Market. Margaret and Stephen hosted taste tests at the stores, which helped introduce people to Hack's BBQ. They sold all of the original batch and ordered another 750 bottles in August.

Stephen Dodd developed this barbecue sauce that does not contain onions or peppers for his wife, who is on a restricted diet. The sauce is sold in several local stores, including Prisco's and Montgomery Marketplace.

| SUBMITTED



APPOINTMENT: Lourdes Blacksmith, director of governmental and multicultural affairs at Waubensee Community College, has agreed to serve on Illinois Comptroller Judy Baar Topinka's recently formed 10-member Hispanic Advisory Council.



Margaret and Stephen Dodd prepare Stick-To-Your-Ribs Macaroni. | SUBMITTED

The couple is pleased with the success of the sauce.

"It is a tomato-based sauce with a zing," Margaret says. "We aren't fancy cooks. We like the basic flavors of homemade food."

Understandably, they don't want to share their barbecue sauce recipe, but they are willing to share one of Stephen's favorite comfort foods known as Stick-to-your-ribs Macaroni and Cheese. Paired up with a slice of homemade meatloaf slathered in Hack's BBQ Sauce, it is a meal that can't be beat.

Know someone who really likes to cook and is good at it? Contact columnist Judy Buchenot at Buchenot@comcast.net.

STICK-TO-YOUR-RIBS MACARONI AND CHEESE

1 pound elbow macaroni	1/4 teaspoon onion powder
10 ounces Velveeta cheese	1/4 teaspoon pepper
10 ounces American cheese	
1/2 cup shredded cheddar cheese	Cook macaroni according to package directions and drain. Add remaining ingredients and cook over low heat until cheese is melted. Adjust consistency with additional milk or cheese. Remove from heat and serve immediately.
1 tablespoon Parmesan cheese	
1/2 cup milk	
2 tablespoons butter	
1/4 teaspoon garlic powder	