



Chef Jeff Greening

Oysters with Mignonette

Ingredients:

- 6 oysters (Item# 4400028130)
- 1 shallot (Item#885515)
- 1 stalk green onion, finely sliced (Item #885505)
- 1 cup red wine vinegar (item #200765)
- ¼ cup sugar (Item #113000)
- ¼ cup salt (item #336077)
- 1 tbsp. red pepper flakes (item #373810)

Method:

Shuck oysters using oyster knife. Dip oysters in clean water bath to remove any broken shells. Mince shallot and finely slice green onion, then mix with remaining mignonette ingredients. Allow to sit for at least 30 minutes before serving. Place six (6) oysters on ice and serve with ramekin of mignonette and lemon wedges.





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Lovers' Salad

Ingredients:

- Spring mix lettuce (item #882122)
- Grape Tomatoes (item # 888740)
- English cucumbers (item # 885708)
- Fresh shredded carrots (item # 882250)
- Red Medium Onion (item # 889715)

Method:

Combine spring mix, tomato, shredded carrots, cucumber, red onion, radish and serve with choice of dressing.

Suggested dressings:

- Ken's Ranch Steakhouse Homestyle (item # 240316).
- Kraft Raspberry Vinaigrette (item # 243112)





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Chicken Alfredo

Ingredients:

- Chicken breast 6 oz (item #731260)
- Olive/Canola Oil Blend (item # 247360)
- Salt (item # 336077)
- Stouffer's Alfredo sauce (item#198845)
- Fettuccini pasta (item #139707)
- Chef Paul's Blackening spice (item #355325)
- Andolina Shaved Parmesan (item #508836)
- Parsley (item #886105)

Method:

Boil two pounds of fettuccine in three gallons of water with 1/2 cup oil and one cup salt for 11 minutes. Place drained pasta on sheet pan. Toss with additional 1/2 cup oil. Allow to cool tossing often. Divide into 8 oz portions. Season chicken breasts on both sides with blackening spices and grill until internal temperature reaches 165°F. Warm pasta and 8 oz alfredo sauce and place in bowl. Slice chicken on bias, and top pasta with sliced chicken and alfredo sauce sauce. Garnish with parmesan and chopped parsley to serve.





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Shrimp Fondue

Ingredients:

- Shrimp 13-15 (item #883755)
- Chef Paul's Blackening spice (Item #355325)
- Stouffer's Alfredo sauce (Item #198845)
- Pico de gallo (Item#21380)
- Shredded jack cheese (Item #507712)
- Tortilla chips (Item #692485)

Method:

Thaw shrimp, remove tail, and season with blackening spices. Cook shrimp by method of choice-grilling, stovetop skillet, or in oven on sheet pan-then cool.

Chop cooled shrimp into dime-size pieces and divide into cup portions.

To prepare-combine one portion of shrimp, 6 oz of Alfredo sauce, 1/4 cup pico de gallo, cup jack cheese, and 1 tablespoon blackening spice in pan or microwave safe container. Heat through, stirring until incorporated. Serve with freshly cooked tortilla chips.





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Chicken Salad Croissant Sandwich

Ingredients:

- 1 Croissant
- 1/3 cup chicken salad
- 1 oz spring mix
- 1 cup mixed fruit

Method:

Toast croissant until golden brown. Place 1 oz spring mix on bottom half of croissant. Portion chicken salad on top of spring mix, place top side of croissant to close the sandwich. Plate chicken salad croissant with 1 cup of mixed fruit.





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Honey Bourbon Glazed Pork Chop

Ingredients:

- Blackening seasoning
- 4 oz Bacon Braised Green Beans
- 4 oz Sweet potato fries
- 1 pork chop
- 1.5 oz honey bourbon barbeque sauce
- French's Fried Onions for garnish

Method:

Fry 4 oz of sweet potato fries to desired doneness. Season the pork chop on both sides with blackening spice. Grill pork chop to internal temperature of 150 degrees. Plate 4 oz of green beans and 4 oz of sweet potato fries next to each other. Place grilled pork chop bone side up against sweet potato fries to gain height. Drizzle pork chop with Honey Bourbon BBQ sauce. Garnish with French's Fried Onions.





Parmesan Topped Fillet

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Ingredients:

- Montreal Steak Seasoning TT
- 1 tenderloin fillet
- 1 cup Parmesan Roasted Potatoes
- 1.5 oz Alfredo sauce
- 1 tbls shaved parmesan cheese
- Parsley for Garnish

Method:

Heat Parmesan potatoes in oven and hold hot for service. Heat boil in the bag alfredo and hold hot for service. To order, season fillet on both sides with Montreal Steak Seasoning. Grill fillet to customers desired temperature. Plate 1 cup of Parmesan Roasted potatoes to one side of the plate. Place fillet next to the potatoes and ladle 1.5 oz of alfredo sauce over the top of the fillet. Garnish with Parmesan Cheese and Parsley.





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Strawberry Pound Cake

Ingredients:

- Pound Cake
- Strawberry Puree
- Whipped Cream
- Fresh Strawberries
- Mint Sprig (for garnish)

Method:

Thinly slice two - three pieces of pound cake Drizzle strawberry puree on bottom of a large soup bowl, place a dollop of whipped cream in center, a few slices of strawberries around the whipped cream, and top with 1 slice of pound cake. Repeat this process two more times and finish with more whipped cream, sliced strawberries and puree. Garnish with Mint sprig.





Blackening Spice

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Ingredients:

- 1 cup Chile Powder
- 1 cup Paprika
- 1 cup Granulated Garlic
- ½ cup Oregano
- ½ cup Salt
- ½ cup Pepper
- 1 cup Cumin

Method:

Mix all ingredients and store in container in a cool dry place.





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Green Beans

Ingredients:

- 1 - #10 can of Green Beans, drained and rinsed.
- 1/2 Yellow Onion, diced
- 4 Strips of Bacon, diced.
- 2 tbsp Garlic
- 2 oz Butter
- 2 tbsp Steak seasoning
- 1/2 cup Steak Marinade
- 2 qt Water
- 2 tbsp Chicken Boullion

Method:

Cook bacon in butter until fat is rendered. Add onion and continue to cook until soft. Add garlic and cook until white. Add the rest of the ingredients and bring to a boil.





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Bread Pudding

Ingredients:

PUDDING:

- 2 cups sugar
- 2 cups heavy cream
- 2 tsp vanilla
- 6 eggs
- 1 loaf wheat bread or 12 rolls

For topping:

- 1/2 cup sugar
- 1/4 cup softened butter
- 1 cup pecans
- 1 tsp cinnamon
- Sprinkle salt

SAUCE:

- 1 cup brown sugar
- 1/2 cup butter
- 2 tsp vanilla
- 1/4 cup bourbon
- 1 cup heavy cream

Method:

Cube bread and put in baking dish. Mix all ingredients and pour over dice bread, mix well. Mix topping ingredients and dollop all over the bread pudding. Bake at 350 for 1 hour.

Melt sugar in butter, add bourbon light on fire and let burn out. Add cream and reduce until thick. Add vanilla, drizzle over the top of warm bread pudding.





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White Chocolate Strawberry Blondie

Ingredients:

- 1 cup salted butter
- 1 cup brown sugar measured packed
- 1 teaspoon vanilla extract
- 1 large egg
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 cup white chocolate chips
- 1 - 1/2 cups strawberries, chopped

Method:

Preheat the oven to 350 degrees. Line an 9 inch pie tin with parchment paper so you can lift the blondies right out of the pan later.

Melt the butter in a large microwave safe bowl. Whisk in the brown sugar until smooth. Whisk in the vanilla. When this mixture is sufficiently cooled, whisk in the egg.

In a separate bowl, whisk together the flour, salt and baking powder. Stir this into the butter and sugar mixture. When this is completely combined, fold in the white chocolate chips and the chopped strawberries. Pour this mixture into the prepared pan.

Bake for 25-30 minutes. The middle may still be soft but the edges should be pulling away from the sides and the top should be golden. Refrigerate for 2-4 hours until butter firms, cut into 8 wedges and individually wrap until ready for service.





Pork Chile Verde

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Ingredients:

- 5 lbs boneless pork large dice
- 1 yellow onion medium dice
- 4 poblano peppers halved & deseeded
- 8 tomatillos shucked & halved
- 1/2 bunch of cilantro
- 4 limes
- 3 quarts chicken stock
- 1/2 cup oil
- 1/2 cup masa
- 1/2 cup seasoning mix

Seasoning Blend:

- cup salt
- cup black pepper
- cup granulated garlic
- cup oregano

Method:

Season pork with seasoning mix and brown in a heavy bottom skillet in oil.

Remove pork from skillet and sautee onion in remaining oil.

Add masa and cook to create roux, deglaze with chicken stock.

Roast peppers and tomatillos in oven until skin blisters.

Wrap in clear wrap to sweat 5-10 minutes. Once cooled remove skins.

Add tomatillos, peppers, cilantro, and juice of 4 limes to blender and puree.

Add all ingredients to roasting pan and braise at 250 degrees for 3 hours.

Adjust seasoning, if liquid is too thin, thicken with more masa.





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Cilantro Lime Crema

Ingredients:

- 1 (16 oz) Salvadorean crema
- ½ bunch of cilantro
- Juice of 2 limes
- ½ tsp cumin
- 1 tsp seasoning mix

Method:

Add all ingredients into food processor and blend until incorporated.

Store up to 5 days.





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Bake Brussel Sprouts

Ingredients:

- 10 lbs brussel sprouts halved
- Salt and pepper TT
- 10 oz liquid butter

Method:

Toss brussel sprouts in melted butter and season with salt and pepper. Roast in the oven at 350° - 40 minutes. Remove from the oven and allow to cool.

Portion in 5 oz portions.

- 5 oz brussel sprout
- 2 oz alfredo sauce
- 1 tbsp parmesan cheese
- 1 tbsp bacon bits

Mix brussel sprouts with alfredo sauce and place in oven safe ramekin. Top with parmesan cheese and bacon bits. Cook in oven at 500° - 2 minutes or until cheese starts to brown.





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Boursin Twice Baked Potato

Ingredients:

- 10 potatoes
- 1 lb butter
- 16 oz sour cream
- 16 oz Boursin
- 1 lb colby jack
- 1 lb bacon topping
- Green onion TT

Method:

Bake potatoes at 350° 1 hour.
Cut in half and allow to cool slightly. Scoop out center of potato and blend with butter, sour cream, and Boursin. Spoon mixture back into skins until full. Top with Cobly Jack and bacon topping.

Return to oven until cheese is golden brown and bubbly.
Garnish with green onions.





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Bruschetta Cheese Dip

Ingredients:

- 2.2 lb Boursin cheese
- 15 oz basil pesto
- 1 lb diced tomatoes.

Method:

Mix all ingredients well, portion in 6 oz containers.

For service place portion in the oven or under a salamander until melted and bubbly.

Naan Bread Toast Points

Ingredients:

- Naan bread
- ½ oz liquid butter
- 1 tsp black pepper parmesan seasoning

Method:

Brush Naan bread with liquid butter on the presentation side. Season with black pepper parmesan seasoning and grill presentation side down for 2 minutes.

Cut into 8 wedges and serve with Bruschetta cheese dip.





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Hot Honey Chicken Wrap

Ingredients:

- 2 hot honey chicken tenders
- 1 flour tortilla
- ¼ cup lettuce
- 4 grape tomatoes halved
- ¼ cup Colby jack cheese
- 1 oz honey mustard

Method:

Fry the hot honey chicken tenders according to manufacturer specifications. Heat tortilla on flat grill 10 seconds each side.

Build by adding lettuce, then tomato, then Colby jack cheese, chopped chicken tender, and drizzle on honey mustard.

Wrap the tortilla like a burrito and cut on a bias.

