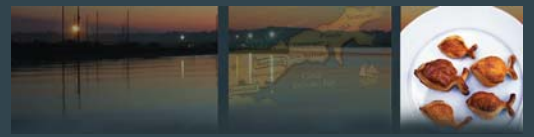


Meat & Poultry



Porcini Grilled Chicken Cutlets

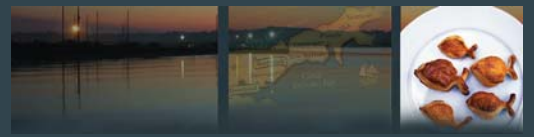
Ingredients

ITEM#	AMT.	INGREDIENT
99450	5 lbs	Black Label Chicken
21491	2 oz	Rosemary Oil
42666	1 oz	Porcine Powder
99320	4	Rosemary Sprigs

Method

- *Slice chicken cutlets into desired service size*
- *Brush with rosemary oil*
- *Use sugar dredge to dust chicken with Porcine powder*
- *Either sear on flattop or cook on char grill*
- *Shingle out on plate and garnish with rosemary sprigs*

Meat & Poultry



Pastrami Cheeseburger

Ingredients

ITEM#	AMT.	INGREDIENT
95070	8oz	Beef, ground
94540	3 sl	WB. Stockyard Pastrami
00000	1 pc	Fresh Kaiser Roll
63800	¼ wedge	Dill Pickle
74065	1 sl	Onion
97207	2 sl	Tomato
61020	2 sl	Alpine Lace Swiss
99059	2 leaves	Green Leaf Lettuce
26771	to taste	Kosher Salt
42596	to taste	Four Pepper Blend, ground

Method

- Form an 8 oz patty & season both sides
- Grill to desired doneness
- Grill the pastrami
- Melt the cheese on top of burger
- Place pastrami on top
- Toast the roll
- Assemble the burger in this order: burger, pastrami, lettuce, tomato, onion
- Serve with pickle wedge



Peppercorn Grilled Flat Iron Steak

Ingredients

ITEM#	AMT.	INGREDIENT
92155	1	6 oz Flat Iron Steaks
32151	to coat	Cracked Black Pepper
11224	1	Onion Ciabatta
90565	2 c	Fajita Mix
56921	1 tbl	Butter
00000	1 tbl	Kosher Salt
09475	2 c	Potato Chips

Method

- Heat a large sauté pan and coat the steak with pepper
- Place the steak in the pan, season with salt
- Sear the steak and turn over to finish, remove and let rest
- Add butter to the pan, add the vegetables, cook al dente
- Toast the roll and slice the steak, place meat on roll, top with the vegetables, and cover
- Pick the sandwich and plate with homemade chips



Oven Roasted Turkey Breast

Ingredients

ITEM#	AMT.	INGREDIENT
10045	1/7lb	French Cut Turkey
56921	2oz	Butter
	to taste	Salt
	to taste	Pepper
91978	2 tsp	Thyme Leaves

Method

- *Rub turkey breast with butter*
- *Season with salt and pepper*
- *Rub in thyme leaves*
- *Roast at 350° to reach 155° internal temperature*
- *Slice to order for entrees*

Meat & Poultry



Pan Seared Beef Tenderloin With Aged Balsamic Cognac Demi Glace

Ingredients

ITEM#	AMT.	INGREDIENT
92275	6 pc	8 oz CC Filet Mignons
11306	2 oz	Cognac
45201	1 oz	Aged Balsamic Vinegar
36171	6 oz	Demi Glace
32131	to taste	Coarse Black Pepper
26771	to taste	Kosher Salt
66775	2 oz	Vermont Butter

Method

- Heat Saute Pan
- Season both sides of steaks with salt and pepper
- Pan sear the steaks to just under desired temperature
- Remove and let rest
- Deglaze pan with the cognac
- Add the balsamic vinegar
- Add the demi glace and bring to a simmer
- Mount the sauce with the butter
- Plate the steaks and sauce

Meat & Poultry



Asian Style Pork with Mango Barbeque Sauce

Ingredients

ITEM#	AMT.	INGREDIENT
33561	¼ cup	Sherry
50280	¼ cup	Rice Wine Vinegar
98611	1 tbl	Fresh Ginger, minced
99719	1 tbl	Garlic, minced
33961	3 tbl	Honey
33061	2 tbl	Soy Sauce
29770	½ cup	Vegetable Oil
98000	12/6oz	Boneless Pork Loin

Mango Barbeque Sauce

ITEM#	AMT.	INGREDIENT
97326	2 cups	Red Pepper, diced
98177	½ cup	Red Onion, chopped
29770	2 tbl	Vegetable Oil
24075	3 each	Mangos, chopped
68280	½ cup	Brown Sugar
50280	2 tbl	Rice Wine Vinegar
97673	2 tbl	Scallions, sliced thin

Method

- Combine ingredients for pork marinade and pour over pork and set aside in the refrigerator for 2 hours
- In sauté pan cook red peppers, scallions, red onions and mangos in vegetable oil until tender
- Add brown sugar, rice wine vinegar and season with salt and pepper
- Place mixture in food processor and pulse to a smooth but still chunky sauce
- Place pork on grill and cook until done, about 6 minutes on each side
- Just before pork is ready baste with mango BBQ sauce
- Serve on platter with additional sauce on the side