

WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CALIENTE HOT HOT HOT

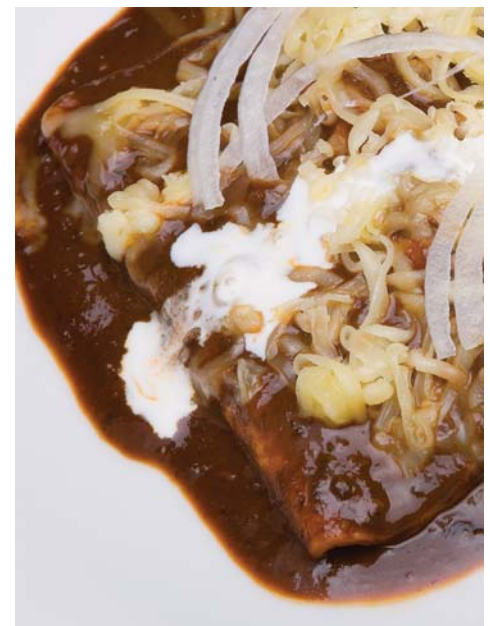
CHICKEN MOLE

INGREDIENTS

29770	4 oz	Vegetable Oil
90202	2 lbs	Boneless Chicken Thighs
18735	1 quart	Knorr RTU Mole Sauce
45751	4 tsp	Sesame Seeds, toasted
26440	4 cups	Uncle Ben's rice, cooked

METHOD

1. Brown chicken in oil; remove to a braisier and discard oil.
2. Cover with sauce and bring to a simmer.
3. Cover and place in a 325 degree oven.
4. Cook for 45 minutes, turning occasionally.
5. Serve with Mexican rice.



WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CALIENTE HOT HOT HOT

SHREDDED CHICKEN QUESADILLAS

INGREDIENTS

93650	1 lb	Chicken Breasts
18725	3 oz	Knorr RTU Salsa Roja
97676	2 oz	Scallions, sliced
52135	¾ lb	Cheddar Jack cheese, shredded
14515	4	12 inch Flour Tortillas
56921	4 oz	Butter
91945	8 sprigs	Fresh Cilantro, garnish
18725	1 cup	Knorr RTU Salsa Roja, for dipping

METHOD

1. Season and grill chicken breast.
2. Shred chicken and combine with 6 oz. Salsa Roja.
3. Spread evenly over ½ of 2 flour tortillas.
4. Sprinkle with scallions and cheese.
5. Fold in half and butter both sides.
6. Fry in a sauté pan till golden brown on both sides.
7. Cut and garnish with Cilantro.
8. Serve with remaining sauce.



WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CALIENTE HOT HOT HOT

PORK CHILI VERDE STEW

INGREDIENTS

29720	4 oz	Vegetable Oil
99270	8 oz	Yellow Onion Diced
12370	2 Lbs	Pork Carnitas, cooked
9555	1 Lb	Potatoes, cooked and Diced
18715	32 oz	Knorr RTU Salsa Verde

METHOD

1. Saute onions in oil.
2. Add pork, potatoes and sauce.
3. Bring to a simmer and serve.

WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CALIENTE HOT HOT HOT

CANTALOUPE SALSA

INGREDIENTS

99989	2 qt	Cantaloupe, diced ¼"
97870	1 cup	Red onion, ¼" dice
74036	1 cup	Red pepper, ¼" dice
99825	½ cup	Jalapeno pepper, 1/8" dice
98611	¼ cup	ginger, fresh minced
99711	2 tsp	garlic, fresh minced
91944	1 cup	cilantro, fresh chopped
31201	3 tbl	Cumin, ground
68280	¼ cup	Brown sugar
98727	½ cup	Lime juice fresh
31891	1 cup	Olive oil

METHOD

1 Combine all ingredients in stainless steel bowl and mix well

2 Store in shallow container, label, date and refrigerate



WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CALIENTE HOT HOT HOT

LAMB CHOPS JALAPENO

INGREDIENTS

94440	1 1/2 pounds	boneless lamb
42696	1 teaspoon	salt
32191	1/2 teaspoon	pepper
31091	1/2 teaspoon	cinnamon, ground
98785	1 (8oz) can	pineapple chunks, crushed
99827	1 jalapeño,	seeded and chopped
37340	1/2 cup	apricot jelly
34201	1/4 cup	lemon juice
31781	1 teaspoon	prepared mustard

METHOD

1. Sprinkle lamb with a mixture of salt, pepper, and cinnamon.
2. In a small saucepan combine crushed pineapple chunks, chopped jalapeno, apricot jelly, lemon juice, prepared mustard, and salt.
3. Bring to a boil, stirring until the jelly is melted.
4. In the meantime, broil lamb 4-inch from the heat, for 11 to 13 minutes. Baste with the sauce during the last 5 minutes of cooking.

WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CALIENTE HOT HOT HOT

HONEY GARLIC HOT WINGS

INGREDIENTS

10450	48 oz	Chicken Wings
17255	as needed	Knorr RTU Honey & Roasted Garlic Sauce
97405	4 oz	Scallions, sliced
31296	4 oz	Sesame Seeds, toasted

METHOD

1. Fry or prepare chicken wings per instructions.
2. Toss wings and enough sauce in mixing bowl until coated.
3. Garnish with scallions and toasted sesame seeds.



WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CALIENTE HOT HOT HOT

TOFU ENCHILADAS WITH MOLE AND VERDE SAUCES

INGREDIENTS

14655	12	corn tortillas
29770	1 oz	vegetable oil
98125	1	Yellow Onion, sliced thin
97325	1	Red Bell Pepper, sliced thin
52140	½ pound	jack cheese, shredded
99520	1 package	Tofu, julienne
18715	2 cups	Knorr RTU Verde Sauce
18735	1 cup	Knorr RTU Mole Sauce

METHOD

1. Rinse and cut vegetables.
2. Drain and cut tofu.
3. Heat skillet with oil and sauté vegetables. Set aside.
4. Heat Verde sauce in a pan.
5. One at a time, dip tortillas in warm sauce to make them pliable.
6. Place tortilla into a 2"-½ hotel pan and fill with vegetables, tofu, and cheese.
7. Repeat to fill pan. Pour left over Verde sauce over the enchiladas.
8. Drizzle Mole sauce over enchiladas.
9. Sprinkle left over cheese on top.10. Bake at 350 degrees for 40 minutes.

WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CALIENTE HOT HOT HOT

MANGO AND PAPAYA SALSA

INGREDIENTS

99365	4 cups	Mango, ¼" dice
97617	4 cups	Papaya, ¼" dice
98175	1 cup	Red onion, ¼" dice
97325	1 cup	Red pepper, ¼" dice
99826	½ cup	Jalapeno pepper, 1/8" dice
98611	¼ cup	ginger, fresh minced
98611	2 tbl	garlic, fresh minced
91943	1 cup	cilantro, fresh chopped
31201	3 tbl	Cumin, ground
68280	¼ cup	Brown sugar
9756	½ cup	Lime juice fresh
99711	1 cup	Olive oil

METHOD

- 1 Combine all ingredients in stainless steel bowl and mix well
- 2 Store in shallow container, label, date and refrigerate



WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CALIENTE HOT HOT HOT

APPLE AND ROASTED CORN SALSA

INGREDIENTS

9003649	4 cups	apples diced ¼"
97265	6 ears	Corn, fresh husked
9194	2 cups	Cilantro, fresh chopped
98727	5 each	Limes, juiced
99711	¼ cup	Garlic, minced
99825	1 cup	Jalapeno peppers, diced 1/8"
91915	1 cup	Scallions, sliced ¼"
31891	1 cup	Olive oil

METHOD

- 1 Lightly brush corn with olive oil and brown on char broiler until evenly browned on all sides, let cool and cut off
- 2 Combine all ingredients into stainless steel bowl and mix well
- 3 Season with salt and pepper
- 4 Store in shallow container, label, date and refrigerate

WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CALIENTE HOT HOT HOT

SPICY ROJA POTATO SALAD

INGREDIENTS

98025	3 lbs	Potatoes, cooked and peeled while warm
48440	5 each	Eggs, hard cooked
99120	1 cup	Celery, fine dice
17160	2 cups	Hellmann's Mayonnaise
18725	½ cup	Knorr RTU Salsa Roja
97483	½ cup	Red Onion, minced
97325	½ cup	Red Bell Pepper, roasted
32036	1 tsp	Lawry's Seasoning Salt

METHOD

1. Cook & peel potatoes and eggs.
2. Mix celery, mayo, salsa roja, red onion, red bell
3. Pepper & Lawry's Seasoning salt.
4. Chop eggs & potatoes and add to "dressing".
5. Blend and reserve for service.

