

WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



CARVING STATION

CRANBERRY-ORANGE LAMB CHOPS

INGREDIENTS

7545	1 1/2 pounds	lamb chops
90536	2 tablespoons	smoke flavoring
98126	1/2 cup	chopped onion
74260	1 cup	orange juice
44726	1 cup	whole cranberries
26840	1/2 cup	granulated sugar
25581	1 tablespoon	all-purpose flour
31781	1 tablespoon	prepared brown mustard
98656	1 teaspoon	grated orange peel
45626	1/2 teaspoon	ground allspice

METHOD

1. Arrange lamb in a shallow microwave-safe baking dish. Brush with smoke flavoring and top with chopped onions. Microwave on medium for 12 minutes, turning once; drain.
2. Combine orange juice, cranberries, sugar, flour, mustard, orange peel and allspice in a microwave-safe bowl. Microwave on high for 6 minutes, or until boiling, stirring twice.
3. Pour sauce over lamb; microwave on medium for 5 minutes. Let stand, covered, for 5 minutes. Serve hot.

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COFFEE GLAZED ROAST LEG OF LAMB

INGREDIENTS

97020	1 (5 to 7-pound)	leg of lamb
98981	1 each	lemon, halved
99711	3 cloves	garlic, slivered
26760	1 teaspoon	salt
45681	1/2 teaspoon	ground black pepper
25380	3 tablespoons	Nescafe 100% Pure Instant Coffee
75550	4 cups	prepared Mountain Blend 100% Coffee, made very strong

METHOD

1. PREHEAT oven to 300°F (150°).
2. RUB lamb with one half of lemon. Using a sharp knife make 1-inch cuts into lamb and insert garlic slivers; sprinkle with salt and pepper. Sprinkle coffee granules on top of lamb. Cut remaining lemon half into slices and place on top of lamb. Place on rack in shallow roasting pan.
3. ROAST lamb for approximately 35 minutes per pound for well-done, or to desired degree of doneness.
4. During the last hour of cooking, pour prepared coffee over lamb and baste every 10 to 15 minutes. Let stand for 10 minutes before slicing.

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CARVING STATION

BARBECUE BUTTERFLIED LEG OF LAMB

INGREDIENTS

32841	2 cups	prepared barbecue sauce
97020	Approx. 6 pounds	leg of lamb, boned and butterflied
39241	1/2 teaspoon	garlic powder
32191	1/4 teaspoon	pepper
26760	1/8 teaspoon	salt

METHOD

1. In a non-metal pan, spread prepared barbecue sauce over boned, butterflied lamb. Season with garlic powder, pepper, and salt. Cover and refrigerate overnight, turning twice.
2. Grill 8 to 10-inch from hot coals in pan for about 2 1/4 to 2 1/2 hours, turning often and basting with the sauce often.



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CARVING STATION

POTTED BEEF WITH ROOT VEGETABLES

INGREDIENTS

98935	4	Peeled Yams	30011	½tsp	celery salt
99220	2	peeled celery root	23785	1c	flour
99215	8	peeled parsnips	97455	2c	diced tomatoes
00000		to taste salt & black pepper	30220	½c	blended oil
95716	4pc	Flats	19150	2qt	beef stock
34451	½c	pure maple syrup	99354	2	bay leaves-fresh
30861	2tsp	chili powder			
31201	1tsp	cumin			
31251	1tsp	granulated garlic			
45651	1tsp	granulated onion			



METHOD

1. Season the flour
2. Cut Flats in half Lengthwise
3. Flour and sear the beef in a large brazier, remove and set aside
4. Dice the yams, parsnips, and celery root and sear with the onions
5. Place the beef back on top of vegetables
6. Mix together the syrup, tomatoes, and the spices and pour over the beef
7. Cover with beef stock and bring to a boil, lower to a simmer and cook covered for 2-2 ½ hrs until tender
8. Remove beef and vegetables and separate them
9. reduce sauce until desired thickness is reached, adjust seasoning
10. To plate, slice the beef about ¼ inch thick, fan out in center of plate
11. arrange vegetables around the beef and top with the sauce
12. Garnish with fresh bay leaf and thyme sprig

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RACK OF LAMB WITH MINTED TOMATO AND CUCUMBER RELISH

INGREDIENTS

44761	4	tbls chickpeas	31890	3tbls extra virgin olive oil
97915	½c	diced red onion	26771	to taste kosher salt
99755	1c	diced English cucumber	32151	to taste cracked pepper
97208	2c	diced seeded tomatoes	07507	3 pc 16/20 oz NZ Lamb Racks
91941	2tbls	chopped mint	09595	2lbs Redskin Mashed Potatoes
91936	1tbls	chopped dill		
46150	2tbls	rice vinegar		
32281	1tsp	pepper flakes		
38921	1 ½	tsp cumin		
9971	1tsp	minced garlic		
99905	1tsp	minced shallot		
98981	1tsp	lemon zest		

METHOD

- 1 Heat a sauté pan to very hot, and cut the loins in half
- 2 Season the lamb and sear well on all sides
- 3 Finish Lamb in 350 oven to desired temperature



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CARVING STATION

BRAISED SHORT RIBS

INGREDIENTS

14945	6 lb	beef short ribs	97455	2cups	diced tomato
31890	½ cup	Extra Virgin Olive Oil	58966	2cups	horse radish , pressed
25880	1 cup	flour	19710	1gal	beef stock
99563	2cups	½" diced celery	99359	3pc	bay leaf
97870	2cups	½" diced onions		to taste	salt and black pepper
93860	2cups	½" diced carrots			
99719	3tsp	minced garlic			
11441	4 cups	port wine			
91975	¼cup	fresh thyme			

METHOD

- 1 Season the flour and dredge the ribs
- 2 Heat a large braiser ,add the oil , brown the ribs and remove from pot
- 3 Add the carrots, onion, garlic, and celery and sweat on high heat
- 4 Add the thyme and bay leaf, cook 3 to5 minutes then deglaze the pan with the port and reduce by half
- 5 Place the ribs back in the pan and cover with beef stock and simmer until tender, about 1 ½ to 2 hrs
- 6 Remove ribs and keep warm
- 7 Reduce the stock until desired consistency is reached
- 8 Finish the sauce with horseradish, salt and pepper to taste
- 9 Plate the ribs surrounded by a bed of broad noodles and sauce the dish
- 10 Garnish with fresh thyme sprigs

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VEAL ROULADES AND LAMB CUTLETS IN SAUCE

INGREDIENTS

14195	4 each	veal cutlets
34545	4 each	lamb chops
43000	4 1/2 cups	peeled and pureed tomatoes (passata)
54121	3 ounces	cheese, grated, for the pasta
54121	2 ounces	cheese, grated, for the roulades
14845	14 ounces	short pasta (penne or ziti)
30981	1/2 cup	olive oil
	1 glass	white wine
98125	1 each	small chopped onion
99711	1 clove	garlic
	1each	Chili pepper
47501	1each	Bay leaf
97630		Parsley
26771 / 45681	to taste	Salt and pepper

METHOD

1. Flatten the veal cutlets and lamb chops with a meat mallet. Sprinkle each slice with the chopped parsley, grated Canestrato Pugliese cheese, chili pepper and chopped garlic. Roll the slices and use a toothpick to hold them together.
2. In a saucepan heat the 1/2 cup of olive oil with some chopped garlic and a chopped small onion.
3. When translucent add the roulades and brown over a high flame. Add the white wine and simmer until it has evaporated.
4. Then add the 4 1/2 cups of pureed tomato, the rest of the parsley and the bay leaf. Simmer at a low flame for about an hour. Add water if the sauce dries up.
5. When cooked, place the roulades on a cutting board, remove the toothpicks, and slice into pinwheels.
6. Return the meat to the sauce.
7. Cook the pasta in a large pot of salted boiling water. Drain when "al dente" (firm), put in a soup tureen and mix with the remaining grated Canestrato Pugliese cheese as well as two ladles of the sauce. Stir well so that the pasta soaks up the sauce.
8. When serving, add more sauce with the veal and lamb pinwheels.

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CARVING STATION

ORANGE LAMB CHOPS

INGREDIENTS

74260	1/2 cup	orange juice
99360	1 tablespoon	finely grated orange peel
33531	1/2 teaspoon	crushed dried thyme
45681	1/8 teaspoon	ground black pepper
	2 lamb chops	(8 to 12-ounces each)
56920	1 tablespoon	butter or margarine
98630	1 cup	sliced mushrooms
	1/2 cup	dry white wine

METHOD

1. Combine orange juice, orange peel, thyme and pepper in a small mixing bowl; mix well and reserve.
2. Place lamb chops in a 13 x 9 x 2-inch baking dish; spoon orange juice mixture over chops. Cover with plastic wrap; refrigerate for 3 hours.
3. Heat a large skillet on medium-high heat. Remove chops from marinating liquid; reserve liquid. Brown chops on both sides in hot skillet, about 5 minutes per side. Remove chops from skillet; set aside and keep warm.
4. Melt butter in skillet over medium heat. Sauté mushrooms until tender, 5 to 7 minutes. Stir in reserved marinade and white wine.
5. Return chops to skillet; cover, reduce heat; simmer for 10 minutes.
6. Uncover and simmer for 10 minutes more or until sauce is thickened.

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CARVING STATION

LAMB SPARERIBS WITH ROSEMARY, GARLIC, AND HONEY-BALSAMIC GLAZE

INGREDIENTS

46246	1/4 cups	balsamic vinegar (red), divided
31891	3/4 cup	olive oil
95485	4 to 6 lb	California lamb spareribs
67800		Salt, as needed
98151	3 tbl	chopped garlic
99321	3tbl	chopped, fresh rosemary
33961	1/4 cup	honey

METHOD

1. Whisk together 3/4 cups vinegar and olive oil; brush over all sides of ribs.
2. Season with salt.
3. Rub both sides of ribs with garlic and rosemary.
4. Cover tightly; marinate in the refrigerator at least 6 hours or up to 24.
5. Thoroughly mix remaining 1/2 cups vinegar with honey; reserve.
6. To cook, arrange ribs on a rack in a shallow roasting pan.
7. Cook at 325 degree F until meat is just tender, about 1 1/2 hours. (Ribs can be cooked in a covered barbecue grill.) To finish, frequently baste with reserved honey mixture until meat is very tender, about 20 minutes. Cut into 2 to 3 rib portions.

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MEDITERRANEAN ORANGE GLAZE

INGREDIENTS

33961	1/4 cup	Honey
66051	2/3 cup	Orange marmalade
98151	1 clove	Garlic, minced
46246	1 tbsp	Balsamic vinegar
99600	2 oz	Orange juice
45681	1/4 tsp	Black pepper, ground

METHOD

1. In a heavy-duty saucepan, combine all glaze ingredients and bring to a simmer over medium-high heat for 3–5 min.

2. Remove from heat and cool.



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ORANGE BLOSSOM HONEY & ROSEMARY GLAZE

INGREDIENTS

33961	3/4 cup	Honey
9810	1 1/2 oz.	Orange juice concentrate
98151	1 clove	Garlic, minced
37961	1 each	Bay leaf
99321	1 Tbsp.	Rosemary leaves, fresh, chopped
99681	1 tsp.	Thyme leaves, fresh, chopped

METHOD

1. In a heavy-duty saucepan, combine all glaze ingredients except for the rosemary and thyme, simmering for 5–6 min.

2. Remove from heat, stir in rosemary and thyme and cool.

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SESAME APRICOT GLAZE

INGREDIENTS

66080	1/2 cup	Apricot preserves
33961	1/4 cup	Honey
30671	1 tbsp	Sesame oil
45751	1 tbsp	Sesame seeds, toasted
	1/2 tsp	Asian five spice
41181	1/4 tsp	Black pepper, ground

METHOD

1. In a heavy-duty saucepan, combine all glaze ingredients and bring to a simmer for 3 min.

2. Remove from heat and cool.

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CARVING STATION

TEQUILA CHILI-LIME GLAZE

INGREDIENTS

	1/4 cup	Tequila
33730	1/2 cup	Corn syrup
33961	1/4 cup	Honey
97826	1/4 cup	Lime juice, fresh
98151	2 cloves	Garlic, minced
97676	1 each	Green onion, minced
41035	1/4 tsp	Chipotle chili powder
38776	1/2 tsp	Pasilla chili powder
41181	1/2 tsp	Black pepper, ground
99691	1 tsp	Oregano, fresh, chopped fine
91943	1 tbs	Cilantro, fresh, chopped fine

METHOD

1. In a heavy-duty saucepan, combine all glaze ingredients except for the oregano and cilantro.
2. Over medium heat, bring to a simmer until liquid reduces by half.
3. Remove from heat, stir in oregano and cilantro and cool.

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CARVING STATION

PANCETTA AND APPLE STUFFED CHICKEN BREAST

INGREDIENTS

90771	1 lb	Pancetta
56921	4 oz	butter
99120	1 cup	celery, diced
99270	1 cup	onion, diced
97815	4 each	apples, granny smith, diced
11530	1 cup	dry white wine
32016	½ tsp	sage, ground
99682	1 tspn	thyme, fresh, chopped
97626	½ cup	parsley, chopped
25320	1 cup	bread crumbs, panko
90355	6 pc	French cut Chicken Breast (with pocket)

METHOD

1. Dice and sauté the pancetta
2. Heat large skillet and add celery, onion and butter and cook until tender
3. Add diced apple and cook for two minutes more
4. Deglaze pan with wine and simmer for two minutes
5. Add remaining ingredients and mix well
6. Set aside to cool and then stuff pockets till full
7. Season with salt and pepper and sear well on both sides
8. Place the breasts on shallow roasting pan and roast until internal temperature reaches 155 degrees

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BRAISED VEAL SHANKS

INGREDIENTS

14930	4	Petite Osso Bucco	35000	14.5 ounces	chicken
25880	1/2 cup	all-purpose flour			broth
30981	4 tablespoons	olive oil	43360	14.5 ounces	whole tomatoes,
98125	1	large onion, chopped			crushed with fingers, with juices
97375	1	large carrot, peeled and chopped	47501	1	bay leaf
97100	1 stalk	celery, chopped	31441	1/2 teaspoon	dried thyme
97300	1/2	green pepper, chopped	38741	1 teaspoon	dried marjoram
97325	1/2	red pepper, chopped	40686	1-1/2 tablespoons	parsley
99711	4	large cloves garlic, finely chopped	26771/45681	to taste	Salt and pepper
	1/2 cup	dry white wine	97630	2 tablespoons	chopped parsley
98980		Juice of 1/2 lemon	31291	2 tablespoons	minced garlic
			98980	1 tablespoon	grated lemon zest

METHOD

1. Preheat oven to 350° F.
2. Season the shanks with salt and pepper.
3. Dust lightly with the flour. Heat an ovenproof sauté large enough to hold the shanks in one layer over high heat.
4. Add the olive oil and heat. Add the shanks and cook until lightly browned, about 3 minutes per side. Remove from the pan and reduce heat to medium-high.
5. Place the onions, carrots, celery and peppers in the pan. Sauté until slightly softened, about 5 minutes.
6. Add the garlic and sauté one more minute. Pour in the wine and broth.
7. Return heat to high and bring to a boil, scraping up any browned bits from the bottom of the pan.
8. Add the lemon juice, tomatoes, bay leaf, thyme, marjoram, the 1-1/2 tablespoons of parsley and additional salt and pepper. Cook, uncovered, until reduced by about one-third. (There should be enough liquid to come about half way up the sides of the shanks.)
9. Return the shanks, and any accumulated juices, to the pan. Cover tightly and place in oven. Cook until the meat is very tender and starting to fall off the bones, 1-1/2 to 2 hours.
10. Remove the shanks from the pan. Cook the sauce over high heat until reduced as desired.
11. Mix together the Gremolata ingredients; add to the sauce and stir well to combine. Serve the shanks, spooning some sauce over each.