



Caribbean Calypso

Mini Cuban Sandwiches

Ingredients:

Item #:	Amount:	Ingredient:
39010	1 loaf	French bread
2325	1/3 lb	Ham, sliced
98140	1/3 lb	Roast pork, Cuban style
60310	1/3 lb	Swiss, baby
18660	4 Tbsp	Yellow mustard
63700	2 ea	Dill pickles, sliced lengthwise
56921	as needed	Butter

Method:

- Split bread lengthwise.
- Spread mustard on the inside of bread.
- Lay out half the cheese on bottom portion of bread.
- Layer ham, pickles, roast pork and remaining swiss, alternating each.
- Close sandwich and press until crisp on a well buttered press that has been preheated to 350 degrees.
- Cut into 2 inch long slices.



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Caribbean Chicken Bake

Ingredients:

Item #:	Amount:	Ingredient:
14758	2 lbs	Coconut curry sauce
95279	4 lbs	Chicken pieces
99675	3 Tbsp	Chives, chopped
25490	3 cups	Panko bread crumbs
20190	2 cups	Coconut, shaved
97676	½ cup	Scallions, sliced
56921	½ cup	Melted Butter
25881	2 cups	All purpose flour
26771	to taste	Kosher salt
32131	to taste	Black pepper

Method:

- Flour, season and sauté the chicken.
- Mix the sauce and chicken pieces together.
- Add the chives and place in a baking dish.
- Blend Panko and half the coconut in food processor.
- Top casserole with crumbs and drizzle with butter.
- Bake until golden brown.
- Toast the remaining coconut.
- Garnish with toasted coconut and scallions.



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Chicken Salsa Verde

Ingredients:

Item #:	Amount:	Ingredient:
95279	5 lb	Chicken pieces, cooked
97035	2 lbs	Red pepper, sliced ¼”
98175	2 lbs	Red Onions, sliced ¼”
30325	4 oz	Canola oil
56201	1 pt	Sour cream
18715	½ gal	Salsa Verde

Method:

- Season and flour the chicken
- Deep fry chicken until golden, set aside.
- Heat a heavy bottom pan and then add oil.
- Add the onions, sweat 2 minutes. Add the peppers, sweat 2 minutes more and add the chicken.
- Cover with salsa and bring to a simmer.
- Blend in the sour cream and serve with a saffron or annatto rice.



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