



# Sensational Sides

## Four Cheese Macaroni

### Ingredients:

Item #:	Amount:	Ingredient:
56921	4+2+1 Tbsp	Butter
25880	4 Tbsp	Flour
56651	2 cups	Half & half
26771	¾ tsp	Salt
00000	¼ tsp	White pepper
69970	¼ tsp	Hot sauce
54011	8 oz	Grated parmesan
10555	1 lb	Elbow macaroni
99711	½ tsp	Garlic minced
52136	4 oz	Cheddar grated
55320	4 oz	Fontina grated
55065	4 oz	Gruyere grated
24501	¼ cup	Bread crumbs
38696	½ tsp	Cajun spice

### Method:

- In a saucepan melt 4 tablespoons of the butter. Add the flour and cook the roux for 5 minutes.
- Whisk in the half & half and cook for 5 minutes. Season with salt, pepper, hot sauce, and 4 oz of the parmesan cheese, and set aside.
- Cook the pasta in lightly salted water until al dente. Drain and add the butter and the garlic. Mix well.
- Add the béchamel and stir, set aside.
- Grease the baking dish with the remaining butter.
- Mix the rest of the cheeses together, hold.
- Layer the dish 1/3 pasta, 1/3 cheese, all the way up.
- In a small bowl combine the crumbs and 1 oz parmesan cheese and sprinkle over the top.
- Bake at 350 degrees until bubbly on top, approximately 35-45 minutes.



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# Sensational Sides

## Scalloped Potatoes

### Ingredients:

Item #:	Amount:	Ingredient:
48065	5 lb	Michaels' refrigerated sliced potatoes
50181	1 ½ qt	Heavy cream
52136	2 lb	Cheddar cheese
97626	2 cups	Parsley, fresh chopped

### Method:

- In large stainless steel bowl combine all ingredients and mix well.
- Season with salt and pepper.
- Spray hotel pans with non stick spray and lay potatoes out evenly in pan.
- Place into oven set at 375 degrees and bake for 20 minutes.
- When done hold hot and set into chafing dish and top with fresh parsley to garnish.



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# Sensational Sides

## Green Green Vegetables

### Ingredients:

Item #:	Amount:	Ingredient:
99933	½ lb	String beans
97667	½ lb	Sugar snap peas
98562	½ lb	Asparagus
99408	½ lb	Broccolini
56921	2 Tbsp	Butter
30201	1 Tbsp	Olive oil
99905	3 ea	Shallots
39561	½ tsp	Ground pepper

### Method:

- Blanch string beans, snap peas, asparagus, and broccolini, and then shock in an ice bath.
- Heat butter and oil in pan.
- Sauté shallots over medium heat until lightly browned.
- Add drained vegetables to the shallots with salt and pepper and toss.
- Cook just until vegetables are heated through.



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## Sensational Sides

# Scalloped Butternut & Potatoes

### Ingredients:

Item #:	Amount:	Ingredient:
48065	5 lbs	Michael's refrigerated sliced potatoes
50181	1 ½ qt	Heavy cream
52136	2 lbs	Cheddar cheese, shredded
97626	2 cups	Parsley, fresh chopped
90950	5 lbs	Butternut squash, sautéed and sliced

### Method:

- In a large stainless steel bowl combine all ingredients and mix well.
- Season with salt and pepper.
- Spray hotel pans with non stick spray and lay potatoes out evenly in pan.
- Place into preheated 375 degree oven and bake for 20 minutes.
- When done hold hot and set into chafing dish. Top with fresh parsley.



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# Sensational Sides

## Autumn Bundles

### Ingredients:

Item #:	Amount:	Ingredient:
98913	12 ea	Granny smith apples
99689	4 cups	Vegetables harvest blend
56940	½ lb	Butter
99716	1 ½ Tbsp	Fresh sage
34451	¼ cup	Pure maple syrup

### Method:

- Season vegetables with salt and pepper.
- Roast vegetables in a pre-heated 475 degree oven for 5-7 minutes.
- Leave whole, core the apples.
- Brown butter in a pan and toss with vegetables, sage, and maple syrup.
- Stuff apples with vegetable mixture.
- Bake in a 425 degree oven for 10-15 minutes.



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# Sensational Sides

## Garlic Greens

### Ingredients:

Item #:	Amount:	Ingredient:
97260	9 lbs	Green kale
99768	3 cups	Roasted garlic, minced
30220	¾ cup	Olive oil
2731	½ cup	Light soy sauce

### Method:

- Bring a large pot of water to a boil, and blanch kale for approximately 2-3 minutes.
- Heat roasted garlic in oil.
- Drain kale and “squeeze” dry.
- Toss garlic, oil, and soy sauce with kale and serve.



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# Sensational Sides

## Stuffed Tomatoes

### Ingredients:

Item #:	Amount:	Ingredient:
99250	6 ea	Beefsteak tomatoes
25321	3/4-1 cup	Breadcrumbs
54875	1/2 cup	Extra virgin olive oil
S37442	1/2 cup	Pesto
53740	1 1/2 lb	Fresh mozzarella, small dice

### Method:

- Cut tomatoes in half lengthwise.
- Gently squeeze to remove seeds.
- Lightly brush inside of tomato with pesto.
- Stuff tomatoes with cheese.
- Top with breadcrumbs and olive oil.
- Roast in a 425 degree oven until top is browned, approximately 5 minutes.



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# Sensational Sides

## Tuscan Spinach

### Ingredients:

Item #:	Amount:	Ingredient:
98017	4 lbs	Baby spinach
67971	2.5 kg	Artichoke heart, long stem
90771	1 lb	Pancetta, large dice
99905	½ cup	Shallots, sliced
98151	¼ cup	Garlic, sliced
30201	¼ cup	Olive oil
S54122	½ cup	Parmesan cheese, shaved

### Method:

- Sweat pancetta and shallots in olive oil until crispy.
- Add garlic, cook 1-2 minutes.
- Add spinach and cook until lightly wilted.
- Place on serving tray, and garnish with shaved parmesan cheese.



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# Sensational Sides

## Sweet Slaw

### Ingredients:

Item #:	Amount:	Ingredient:
26480	1 lb	Sugar
50280	16 oz	Seasoned rice vinegar
00000	2 Tbsp	Ginger, fresh minced
99825	4 ea	Jalapenos, thinly sliced
97220	6 lbs	Cabbage, thinly sliced
97675	4 cups	Green onion, chopped

### Method:

- Stir vinegar and sugar in sauce pan and heat until sugar dissolves.
- Remove from heat and add ginger and jalapenos.
- Pour over cabbage and toss and serve.

Note: This dish is served with Coconut Breaded Shrimp under the Asian section.



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# Sensational Sides

## German Potato Salad

### Ingredients:

Item #:	Amount:	Ingredient:
12930	4 oz	Bacon, diced
98123	8 oz	Onions, diced
45805	4 oz	White wine vinegar
29770	4 oz	Oil
26760	to taste	Salt
45681	to taste	Pepper
22006	2 Tbsp	Dijon mustard
18730	16 oz	Chicken stock
99675	2 oz	Chives, snipped
98072	5 lbs	Red bliss potatoes, wedges, cooked

### Method:

- Saute the bacon until almost cooked, then add onions and sweat.
- Drain excess oil.
- Combine vinegar, oil, salt, pepper, mustard, stock, and chives for dressing.
- Combine dressing with bacon, onion mixture, and cooked potatoes. Heat and serve.



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