



Portugese Mussels

Item #s	Ingredients
54875	1 Tbls Evo
94902	1 Lb Chorizo Sliced on Bias
98123	Spanish Onion diced
99711	4 Cloves Garlic
64085	2 Pounds Mussels
11306	½ oz Cognac
97160	1 C diced tomatoes
39010	Crusty Baguette cut lengthwise (brushed w/ Olive oil & toasted).

Method

- Heat a skillet over medium heat with Olive oil..
- Add diced onion, garlic, tomato sweat.
- Add Chorizo& tomatoes, toss well
- Deglaze with the cognac
- Add mussels, cook until open.
- Serve in a bowl accompanied with pieces of grilled baguette.

<i>Pork Chop & Sweet Cherry Peppers</i>		
<i>Item#</i>	<i>Amount</i>	<i>Ingredient</i>
95235	1 ea	Pork Chop (porter house)
98904	¼ cup	Pearl onion, red
99549	½ cup	Sweet Cherry Pepper ½'s
46220	2 Tbsp	Balsamic vinegar, white
19440	½ cup	Chicken Stock (from base)
56920	2 Tbsp	Butter (reserve half)

Method:

- Season Pork chop with salt and pepper
- Add 1 Tbsp of butter to a pre heated pan and sear Pork chop
- Add onions and peppers to pan
- Once onions begin to take on some color, deglaze with Vinegar and Stock
- Place in a pre-heated 400* oven for 5-10 minutes or until done (internal temp of 150*)
- Remove Pork from pan, and return pan to flame
- Swirl in butter, sauce chops and serve

<i>Chicken Scarpiello</i>		
<i>Item#</i>	<i>Amount</i>	<i>Ingredient</i>
90340	10lbs	Chicken Pieces
30200	1/2cup	Oil Olive
56920	1lb	Butter (softened)
11035	5lbs	Sausage, Italian (Sweet)
58881	1cup	Garlic
91974	8oz	Thyme Fresh
99845	2 lb	Mushroom (Sliced)
90656	5 lbs	Fajita Mix (4-way)
97209	2 lb	Tomatoes
48035	3 cups	Red Wedge Potatoes
00000	1 qt	Wine White

Method:

- Flour the Chicken, then season with Salt and Pepper
- Place oil in a pre-heated Stock Pot and sear the Chicken until golden brown .
- Remove Chicken from pot then add Sausage (Par-cooked and sliced)
- Add Fajita mix and cook until onions are translucent
- Add garlic and Thyme, cook until garlic becomes “aromatic”
- Deglaze with Wine, reduce, add tomatoes
- Add Potatoes and simmer 15minutes
- Return chicken to pot , Simmer until all is cooked (approximately 10minutes)
- Stir in Butter and serve

Mediterranean Chicken

Ingredients

10 lb	Chicken chunks
1 cup	Olive oil
½ cup	garlic, minced
1 cup	shallots, minced
¼ oz	fresh oregano, chopped
3 lb	Shitake mushrooms, sliced
3 qt	plum tomato, diced ½”
2 qt	Chicken broth
1 cup	capers, drained
1 qt	calamata olives
1 bunch	Parsley, chopped
½ lb	butter
½ cup	Lemon juice, fresh
1 cup	pine nuts toasted

Method

- Heat tilt skillet to 375° and add olive oil and chicken (season with salt and pepper) and cook until browned and cooked through
- Remove from skillet and set aside
- In same skillet add shallots, garlic, and shitake mushrooms and cook until tender
- Add tomatoes, chicken broth, oregano, capers, olives and bring to a simmer
- Adjust seasoning
- Transfer chicken back to skillet, add butter, lemon juice and chopped parsley
- Place into serving platters and garnish with toasted pine nuts
- Serve immediately

Pork and Pablano Pepper Stew

Ingredients

10 lb	Pork loin cubes
½ cup	blended oil
5lb	Red potato, diced ¾”
¼ cup	Garlic minced
2 lb	Onions diced ¼”
5each	Red peppers, diced ¾”
8 each	Pablano peppers, ¾” dice
2 oz	Chicken Base
2 cups	Tomato sauce

Method

- Heat skillet and place oil and cubed pork, sear over high heat stirring frequently
- Add diced onions and garlic and continue to cook
- Add peppers and cook until peppers begin to sweat
- Add approximately 1gallon of water (to cover pork), chic base, potatoes, tomato sauce and bring to simmer
- Simmer for about 30 minutes stirring occasionally, Continue to cook until potatoes are tender
- Adjust consistency and seasoning
- Hold hot for service at 140°
- Store leftovers in shallow pans and cool rapidly, label, date and refrigerate

Sesame Garlic Chicken

Ingredients

10 lb	Chicken chunks
2 lb	flour
6 each	Red peppers, ¾" dice
6 lb	Broccoli florettes
½ gallon	"Asian Menu" Sesame Ginger Garlic Sauce
¼ cup	Sesame seeds, toasted
½ lb	Scallions, sliced thin

Method

- Dredge chicken chunks in flour and fry in deep fryer until done, set aside
- Blanch broccoli and red pepper quickly in boiling water, Be careful to maintain crispness and color
- Toss chicken with sauce to completely coat, add broccoli and red pepper, toss gently and place into serving dishes
- Garnish with sliced scallion and toasted sesame seeds
- Serve immediately

Tandoori Chicken

Ingredients

10 lb	Boneless, skinless chicken thighs
¼ cup	Lemon juice, fresh
2 qt	Plain yogurt
4 oz	Ginger, minced
2 oz	Garlic, minced
2 tbsp	Ground Cumin
2 tbsp	Ground coriander
1 tbsp	cayenne pepper
1 tbsp	turmeric
2 tsp	Curry powder

Method

- Place chicken in shallow pan in single layer, season lightly with salt and pepper and sprinkle with fresh lemon juice
- Combine remaining ingredients in stainless steel bowl and mix well
- Pour marinade over chicken and set into the refrigerator for at least three hours
- Place chicken on preheated grill and brush with extra marinade
- Grill, turning frequently until chicken is tender and juice runs clear
- Continue to cook until chicken is lightly browned
- Serve immediately

Braised Short Ribs

<i>Ingredient</i>	<i>Measure</i>	<i>Item #</i>
Boneless short ribs 4-5 oz	20 lb	95095
Classic soup mix, carrot,celery,onion	15 lb	99566
Garlic, minced	1 cup	99710
Beef base, LS	12 oz	19710
Red wine	1 qt	11545
crushed tomato	4 cup	43460
Olive oil, blend	2 cup	30220
parsley, fresh chopped	1 bunch	97625
Balsamic vinegar	1 cup	84880
gravy master	2-4 oz	33801

Instructions

Heat tilt skillet on high

Add oil and short ribs

Brown well on both sides and then remove from pan

Add garlic and soup mix and continue to cook over medium flame until vegetables are just tender

Add red wine and deglaze pan, reduce wine by half stirring frequently

Add tomato and approximately 3 gallons of water, mix well with whisk

Add beef base and bring to simmer, place seared short ribs back into skillet

Bring to a simmer and keep on a low flame, continue to cook for approximately 2 hours, covered with lid slightly open

Sauce should reduce in volume by approximaely 1/3

Adjust seasoning and adjust color with gravy master

Add balsamic vinegar and mix well

Store in shallow containers, lable date and refrigerate

At service heat to 165° and hold at 140° for service

Serve with desired starch and vegetable

***“Cioppino”
Seafood Stew***

<i>Items#</i>	<i>Amount</i>	<i>Ingredient</i>
16290	36	u-15
65015	36	Sea-scallops
64085	3lbs	Mussels
6500	36	Clams
80100	2lbs	Calamari
65060	2lbs	Swordfish
15566	12	Lobster Tails
18780	2lbs	Crab Legs
11535	4 cups	Red wine
43450	1#10	Fruitta di Orta

Method

- Cut sword in 1” chunks, Legs in 2” chunks, and tails in half
- Peel & devein the shrimp
- In a large Braizer heat 6oz olive oil & sauté the in this order
- 1)Lobster, 2) Shrimp, 3) Sword, 4) Scallops
- Then add the rest of the Seafood and cover, steam until ½ way done
- Add the wine and reduce by 1/2
- Add 1-10#- Fruitta di Orta Marinara
- Cook until all seafood is tender
- Finish with Salt & Pepper & Fresh Basil