

DRESSINGS AND SAUCES

Black Pepper Vinaigrette

Ingredients

21411	3 tbl	Raspberry vinegar
22006	¼ tsp	Dijon mustard
31891	6 tbl	Olive oil
33061	½ tsp	Soy sauce
99905	½ tsp	Shallots, chopped
33961	1 tsp	Honey

Method

- Combine ingredients in stainless steel bowl and mix well
- Refrigerate until service

Maple Vinaigrette

Ingredients

29476	¼ cup	Maple vinegar
22006	1 tsp	Dijon mustard
98981	1 tsp	lemon juice
99771	½ tsp	Garlic, minced
34451	1 tsp	Maple syrup
99905	1 tsp	Shallots, chopped
31891	½ cup	Olive oil

Method

- Combine all ingredients, except olive oil, in stainless steel bowl and mix well-
- Slowly incorporate olive oil mixing well with a whisk
- Refrigerate until service

Plum Vinaigrette

Ingredients

21431	5 tbl	Plum vinegar
22006	1 tsp	Dijon mustard
33961	1 tsp	Honey
31891	½ cup	Olive oil
99905	1 tbl	Shallots, chopped
99676	1 tsp	Chives, chopped

Method

- In stainless steel bowl combine vinegar, mustard, honey, shallots and chives
- Slowly incorporate olive oil, adjust seasoning with salt and pepper, refrigerate until service

Orange Vinaigrette

Ingredients

98656	2 each	Oranges
99905	1 tbl	Shallots, chopped
68210	1 tsp	brown sugar
67051	1 tbl	Rice wine vinegar
30325	1 cup	Canola oil
32026	1 tbl	Extra virgin olive oil
21496	½ tbl	Boyajian Orange oil

Method

- Zest orange and place into stainless steel bowl, squeeze juice from oranges and add to bowl
- Add shallots, brown sugar and rice wine vinegar and mix well
- Combine olive oil and canola oil and slowly incorporate in a steady stream while whisking
- Add Orange oil at the end, adjust seasoning and refrigerate until service

Tangerine Vinaigrette

Ingredients

99905	2 tbs	Shallots, chopped
99675	2 tbs	Chives, chopped
21271	½ tsp	Tangerine Oil
99031	4 each	Tangerines, zested
33961	3 tbs	Honey
50241	½ cup	Champagne Vinegar
31201	1 tsp	Ground Cumin
30351	1 ½ cups	Grape Seed Oil

Method

- Combine shallots, chives, tangerine oil, honey, vinegar and cumin in stainless steel bowl and combine well
- Slowly incorporate oil and season with salt and pepper
- Refrigerate until service

Wasabi Sesame Dressing

Ingredients

21266	2 tbl	Wasabi oil
33061	1 tsp	Soy sauce
46150	1 tbl	Rice wine vinegar
30671	1 tsp	Sesame oil
97676	1 tbl	Scallions, sliced thin
96811	½ tsp	Ginger, minced
33961	1 tbl	honey

Method

- In stainless steel bowl combine soy sauce, vinegar, ginger and scallion
- Mix well and slowly incorporate oil with whisk
- Refrigerate until service

Blood Orange Sauce

Ingredients

24031	1/2 cup	Blood Orange puree
11515	1 cup	Chef Macrina White Wine
98657	2 tbl	Orange zest
36150	4 cup	Culinarte Chicken demi, prepared
45671	2 each	Bay leaf
32131	1 tbl	Cracked black pepper
11566	¼ cup	Chef Macrina, Orange Liquor
56890	2 tbl	Butter

Method

- In heavy sauce pan place orange juice and over a low flame simmer until reduced to a syrup consistency
- Add white wine, orange zest, bay leaf and cracked black pepper and simmer until reduced by ½
- Add prepared Chicken demi and bring to a simmer. Continue simmering for 15 minutes, adjust seasoning, strain through fine hole strainer
- Finish with orange brandy and whole butter

Port Wine Sauce with Sun Dried Cherries

Ingredients

56890	2 tbl	Butter
99905	½ cup	Shallots, minced
32131	1 tbl	Cracked black pepper
45671	2 each	Bay leaf
11441	12 oz	Chef Macrina Seasoned Red Port Wine
22510	1 cup	Sun Dried Cherries
36130	4 cup	Culinarte Demi Glace
32026	2 oz	Olive oil

Method

- Heat heavy sauce pan and add olive oil, shallots, cracked black pepper, bay leaf and cook until shallots are lightly browned
 - Add Port wine and reduce by ½
 - Add prepared demi glace and bring to a simmer
 - Simmer for 10 minutes and add cherries, remove from flame
- Adjust seasoning
- Finish sauce with butter and hold for service

Peppercorn Brandy Sauce

Ingredients

32026	½ cup	Olive oil
99905	½ cup	Shallots, minced
99681	¼ cup	Fresh thyme, chopped
42691	4 oz	Green peppercorns, drained
11436	2 cups	Chef Macrina Seasoned Brandy
36130	4 cups	Demi glace, prepared
50181	2 cups	Heavy cream
97633	½ cup	Italian parsley, chopped
56890	2 tbl	Butter

Method

- In heavy sauce pan add olive oil, shallots, and peppercorns and sauté until shallots are lightly browned,
- Add brandy and reduce by ½. Be careful of flame!
- Add fresh thyme, and heavy cream, reduce by 1/3.
- Add prepared demi glace and bring to a simmer
- Adjust seasoning and add chopped parsley.
- Finish sauce with whole butter