

Greenwich Village

Unique Salad Recipes



Aged Sherry Vinaigrette

Ingredients

item#	ingredient	amt
99905	Shallots, roasted or grilled till tender	6 ea
31891	Olive Oil	8 oz
22006	Mustard	1 oz
25131	Aged Sherry Vinegar	3 oz
99676	Chives, fresh chopped	½ cup
33961	Honey	1-2 oz
26771	Kosher Salt	to taste
32131	Coarse Black Pepper	to taste

Method

1. Roast shallots in oven or on char grill till tender and browned, set aside to cool and mince fine.
2. In stainless steel bowl combine minced shallots, mustard, honey and vinegar and mix well.
3. Incorporate oil slowly while mixing with whisk, adjust seasoning with salt and pepper, set aside.

Blood Orange Salad

Ingredients

item#	ingredient	amt
99981	Blood Oranges	8 ea
94270	Shaved Red Onions	½ lb
31891	Extra Virgin Olive Oil	1 ½ oz
26770	Kosher Salt	to taste
42596	4 color peppercorns	to taste

Method

1. Peel and slice the oranges, arrange on small platter.
2. Lay the onions over the top .
3. Drizzle with the oil.
4. Season with salt and pepper.

Champagne Vinaigrette

Ingredients

item#	ingredient	amt
42501	Walnut Oil	1/3 cup
31891	Olive Oil	1/3 cup
50241	Champagne Vinegar	1/3 cup
99081	Pecans, chopped	3 tbl
99676	Chives, chopped	1 tbl
21285	Sea Salt	½ tsp
32191	Black Pepper	½ tsp

Method

1. Combine olive oil and walnut oil and whisk together with vinegar.
2. Add chopped pecans and chives.
3. Season with salt and pepper.

Greenwich Village

Unique Salad Recipes



Cider Walnut Vinaigrette

Ingredients

item#	ingredient	amt
99905	Shallots, chopped	2 tbl
99675	Chives, chopped	2 tbl
31201	Cumin	½ tsp
33961	Honey	3 tbl
46041	Cider Vinegar	½ cup
42501	Walnut Oil	1 ½ cups

Method

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

Citrus Vinaigrette

Ingredients

item#	ingredient	amt
91943	Cilantro, chopped fresh	½ cup
97826	Limes, juiced	2 ea
31201	Cumin, ground	1 tsp
31891	Olive Oil	8 oz
99711	Garlic, Minced	1 tsp
99826	Jalapenos, minced	2 ea
33961	Honey	1-2 oz
21416	Lemon Oil	1 oz

Method

1. In stainless steel bowl combine lime juice, garlic, cumin, jalapeno and honey and mix well with whisk.
2. Slowly incorporate olive and lemon oil, adjust seasoning, set aside.

Fig Balsamic Dressing

Ingredients

item#	ingredient	amt
43545	Balsamic Vinegar	3 oz
27866	Fig Essence	3 oz
33961	Honey	2 tsp
30351	Grape Seed Oil	8 oz
99676	Chives, fresh chopped	2 tbsp

Method

1. In stainless steel bowl combine vinegar, fig puree, honey and chives and blend well.
2. Slowly add oil whisking continuously, season with salt and pepper and set aside.
3. Refrigerate until service.

Maple Sherry Vinaigrette

Ingredients

item#	ingredient	amt
47886	Sherry Wine Vinegar	¼ cup
34451	Pure Maple Syrup	2 tbs
99905	Chopped Shallots	2 tbs
26771	Kosher Salt	pinch
40761	Black Pepper	pinch

Method

1. Combine vinegar, shallots and syrup in stainless steel bowl.
2. Slowly incorporate oil using whisk.
3. Adjust seasoning with salt and pepper.
4. Label, date and refrigerate.

Greenwich Village

Unique Salad Recipes



Frisée and Arugula with Walnuts, Apples, Grapes and Maytag Blue Cheese

Ingredients

item#	ingredient	amt
99697	Frisée, cleaned	2 oz
99278	Arugula, cleaned	2 oz
66745	Maytag Blue Cheese, crumbled	2 oz
97816	Granny Smith Apples wedges cut into small wedges	1 oz
98465	Red grapes, pulled and cut in ½	2 oz
99905	Shallots, minced	1 tsp
97626	Parsley, chopped	1 tsp
46041	Cider Vinegar	1 oz
42501	Walnut Oil	2 oz
26771	Kosher Salt	to taste
40761	Black Pepper	to taste

Method

1. In separate bowl whisk together shallots, cider vinegar and slowly incorporate walnut oil, set aside.
2. Place remaining ingredients into bowl and gently toss with dressing, season with salt and pepper.
3. Place into chilled salad bowl and serve immediately.

Orange Vinaigrette

Ingredients

item#	ingredient	amt
98657	Orange, juiced and zested	3 ea
31201	Ground Cumin	1 tsp
99711	Garlic, minced	1 tsp
99826	Jalapeno, minced	2 ea
91943	Cilantro, fresh chopped	2 tbl
33961	Honey	1 tsp
31891	Olive Oil	8 oz
21496	Orange Oil	½ oz

Method

1. In stainless steel bowl combine juice of orange and lemon, cumin, garlic, cilantro, jalapeno, and honey and mix well.
2. Slowly add olive and orange oil whisking continuously, add zest and season with salt and pepper, set aside.
3. In separate bowl combine salad ingredients and toss gently with dressing, serve immediately on chilled salad plates or serving platter.

Plum Vinaigrette

Ingredients

item#	ingredient	amt
99905	Shallots, roasted or grilled till tender	6 ea
31891	Olive Oil	8 oz
22006	Mustard	1 oz
46356	Red Wine Vinegar	4 oz
99676	Chives, fresh chopped	½ cup
33961	Honey	1-2 oz

Method

1. Roast shallots in oven or on char grill till tender and browned, set aside to cool and mince fine.
2. In stainless steel bowl combine minced shallots, mustard, honey and vinegar and mix well.
3. Incorporate oil slowly while mixing with whisk, Adjust seasoning with salt and pepper, set aside.

Greenwich Village

Unique Salad Recipes



Cantaloupe Salsa

Ingredients

item#	ingredient	amt
99989	Cantaloupe, diced 1/4"	2 qt
97870	Red Onion, 1/4" dice	1 cup
74034	Red Pepper, 1/4" dice	1 cup
99825	Jalapeno Pepper, 1/8" dice	1/2 cup
98611	Ginger, fresh minced	1/4 cup
99711	Garlic, fresh minced	2 tbl
91944	Cilantro, fresh chopped	1 cup
31201	Cumin, ground	3 tbl
68280	Brown Sugar	1/4 cup
97827	Lime Juice, fresh	1/2 cup
31891	Olive Oil	1 cup

Method

1. Combine all ingredients in stainless steel bowl and mix well.
2. Store in shallow container, label, date and refrigerate.

Smoked Paprika Aioli

Ingredients

item#	ingredient	amt
99711	Garlic, minced	8 cloves
98981	Lemon Juice	1 tbl
48290	Egg Yolk	4 oz
26771	Kosher Salt	2 tsp
31891	Olive Oil	2 cups
39244	Smoked Paprika	3 tbl

Method

1. In food processor pulse smooth, garlic, lemon juice and egg yolk, paprika and salt.
2. While food processor is on add oil in a slow steady stream until incorporated.
3. Store in container, label, date and refrigerate for service.

Smoked Paprika Oil

Ingredients

item#	ingredient	amt
31891	Olive Oil	1 cup
99711	Garlic, minced	2 tsp
39244	Smoked Paprika	2 tbs

Method

1. Heat oil with garlic and paprika on low flame for 3-4 minutes being careful not to brown or bubble oil.
2. Remove from heat and let stand for 15 minutes.
3. Strain through coffee filter or cheese cloth.
4. Keep oil in squeeze bottle for service.

Greenwich Village

Unique Salad Recipes



Arugula with Sliced Oranges and Gorgonzola

item#	ingredient	amt
99278	1 lb	Arugula, cleaned
98655	8	Peeled and sliced oranges
54845	1 oz	Sor Lello Extra Virgin Olive Oil
21286	½ tsp	sea salt
32151	½ tsp	cracked pepper
55040	1 c	gorgonzola cheese

Method

1. Toss together the arugula, oranges and oil.
2. Season with salt and pepper.
3. Place into chilled salad bowl and top with the cheese.
4. Serve immediately.

Tangerine Vinaigrette

Ingredients

item#	ingredient	amt
99905	Shallots, chopped	1 tsp
99675	Chives, chopped	2 tbl
21271	Tangerine Oil	2 tbl
99030	Tangerines, zested	2 ea
33961	Honey	1 tsp
50241	Champagne Vinegar	½ cup
31201	Ground Cumin	1 tsp
42501	Walnut Oil	8 oz

Method

1. Combine shallots, chives, puree, honey, vinegar and cumin in stainless steel bowl and combine well.
2. Slowly incorporate oil and season with salt and pepper, set aside.

Greenwich Village

Unique Salad Recipes



Apple and Roasted Corn Salsa

Ingredients

item#	ingredient	amt
9003649	Apples Diced 1/4"	4 cups
97265	Corn, fresh husked	6 ears
91944	Cilantro, fresh chopped	2 cups
97827	Limes, juiced	5 each
99711	Garlic, minced	1/4 cup
99825	Jalapeno Peppers, diced 1/8"	1 cup
97676	Scallions, sliced 1/4"	1 cup
31891	Olive Oil	1 cup

Method

1. Lightly brush corn with olive oil and brown on char broiler until evenly browned on all sides, let cool and cut off.
2. Combine all ingredients into stainless steel bowl and mix well.
3. Season with salt and pepper.
4. Store in shallow container, label, date and refrigerate.

Baby Spinach and Strawberry Salad

Ingredients

item#	ingredient	amt
98007	Baby spinach	1 lb
97726	Strawberries, sliced	2 pint
SP23070	Brie, sliced thin	1 lb
98655	Oranges, peeled & sliced thin	3 each
90101	Walnuts	8 oz
00000	Citrus Vinaigrette	3oz

Method

1. In stainless steel bowl combine spinach, strawberries, oranges, walnuts and dressing and toss.
2. Serve onto chilled salad plates or serving platter and top each with sliced brie, serve immediately.

Serve 8 people

Cucumber and Lime Salsa

Ingredients

item#	ingredient	amt
91986	Cucumber, diced 1/4" no skin	4 cups
91944	Cilantro, chopped fresh	1 cup
97676	Scallion, sliced 1/4"	1 cup
99825	Jalapeno pepper, diced 1/8"	1/2 cup
74034	Red pepper, diced 1/8"	1 cup
26840	Sugar	2 tbl
97827	Lime juice, fresh	1/4 cup
31891	Olive Oil	1/2 cup

Method

1. Combine all ingredients in stainless steel bowl and mix well.
2. Season with salt and pepper.
3. Store in shallow container, label, date and refrigerate.

Greenwich Village

Unique Salad Recipes



Shrimp Lettuce Wrap

Ingredients

item#	ingredient	amt
99175	Boston Lettuce	2 heads
15695	Fully Cooked Shrimp	1 lb
17070	Mayonnaise	4 tbl
98981	Garlic, crushed	1 clove
64611	Lemon, zested, and juiced	1 ea
61211	Anchovy paste <i>(optional)</i>	2 tbl
54121	Grated Parmigiana Reggiano	½ cup
33320	Worcestershire Sauce	2 tsp
32191	Black Pepper Coarse	1tsp
30201	Extra Virgin Olive Oil	3 tbl

Method

1. Separate leaves, wash and pat dry.
2. Remove tails from cooked shrimp.
3. Mix mayo, garlic, lemon, anchovy paste, cheese, Worcestershire and pepper in a blender and mix together in a blender.
4. Stream in extra virgin olive oil.
5. Place lettuce on cutting board.
6. Spread dressing on a leaf.
7. Fill leaf with shrimp, roll, and tuck ends in like a wrap.
8. Place on a serving platter.

Jalapeño-Pineapple Salsa

Ingredients

item#	ingredient	amt
98421	¾ inch diced pineapple	8 cup
97870	Red Onion, diced ¼"	¼ cup
74034	Peppers Red, diced ¼"	¼ cup
99826	Jalapenos, diced ¼"	½ cup
99711	Garlic, minced	1 tbl
91945	Cilantro, fresh, chopped	¼ cup
97827	Limes, juiced	2 ea
31891	Olive Oil	½ cup

Method

1. Combine all ingredients and adjust seasoning with salt and pepper.
2. Hold under refrigeration until service.

Mango and Papaya Salsa

Ingredients

item#	ingredient	amt
99368	Mango & Papaya, ¼" dice	8 cups
97870	Red Onion, ¼" dice	1 cup
74034	Red Pepper, ¼" dice	1 cup
99825	Jalapeno Pepper, 1/8" dice	½ cup
98611	Ginger, fresh minced	¼ cup
99711	Garlic, fresh minced	2 tbl
91944	Cilantro, fresh chopped	1 cup
31201	Cumin, ground	3 tbl
68280	Brown Sugar	¼ cup
97827	Lime Juice, fresh	½ cup
31891	Olive Oil	1 cup

Method

1. Combine all ingredients in stainless steel bowl and mix well.
2. Store in shallow container, label, date and refrigerate.

Greenwich Village

Unique Salad Recipes



Gourmet Greens - Mise En Place

item#	ingredient	item#	ingredient
97288	Mache	25131	Aged Sherry Vinegar
9003580	Frisée	21431	Plum Vinegar
9000603	Park Ave.blend	21271	Tangerine Oil
900605	5th Ave.blend	54656	White Miso Paste
909490	Sliced Apples	23766	White Soy Sauce
9003202	Fennel	21266	Wasabi Oil
909180	Lettuce Bundle	42501	Walnut Oil
98465	Pulled Grapes	21416	Lemon Oil
99905	Shallots	21461	Garlic Oil
99711	Garlic	27866	Fig Essence
99675	Chives	21496	Orange Oil
98981	Lemons	54875	Cucina Biello Extra Virgin Olive Oil
97826	Limes		
99826	Jalapeño		
91943	Cilantro		
46041	Cider vinegar		