



# Pot Pie Recipes



## Beef Pot Pie

### Ingredients

ITEM#	ITEM	AMT
96010	Beef Stew Meat	10 lbs
25881	Flour	As needed
56920	Butter	1 lb
19430	Beef Base	½ lb
	Water	2 ½ gal
99566	Soup mix	5 lbs
48055	Potato Diced (3/4")	2 lbs
8945	Peas (frozen)	2 cups
900190	Rosemary	¼ cup
3870	Pie Shell 6"	¼ cup

### Method

- Season beef with salt and pepper, then lightly dust in flour.
- Place butter in a pre-heated pot and melt.
- Sear beef until golden brown.
- Remove from pot and coarse chop.
- Add soup mix.
- Cook until onions are translucent.
- Stir in rosemary.
- Add water and beef base.
- Bring to a boil and return beef to pot.
- Reduce heat and simmer 40-50 minutes until beef is tender.
- 20 minutes into cook time add potatoes.
- Remove from heat and stir in peas.
- Remove pie shell from tin.
- Fill tin about 8/10ths of the way with beef stew.
- Top with pie shell and bake (in a pre-heated 400° oven) until golden brown.

*Note: For a rustic and more "Homemade" look, instead of using pie shells, portion stew into oven safe containers (i.e. Onion Soup Crock, item# 444827, or Welsh Rarebit dishes, item# 476053) and top with Puff Pastry (item# 41280) that has been "docked". Then bake as instructed.*

## Chicken Pot Pie

### Ingredients

ITEM#	ITEM	AMT
95279	Chicken Pieces	10 lbs
25881	Flour	as needed
56920	Butter	1 lb
19440	Chicken Base	5 oz
	Water	1 gal
72305	Diced Parsnips	2 lbs
48055	Potato Diced (3/4")	2 lbs
8945	Peas (frozen)	2 cups
900190	Rosemary	¼ cup
1895	5" pastry square	1 each
72300	Diced Turnips	2 lbs
99566	Soup Mix	3 lbs
18325	Dry Roux	2 cups

### Method

- Season chicken with salt and pepper, then lightly dust in flour.
- Place butter in a pre-heated pot and melt.
- Sear chicken until golden brown.
- Remove from pot and add root vegetables and soup mix.
- Cook until onions are translucent.
- Stir in rosemary and potatoes.
- Add water and chicken base.
- Bring to a boil and return chicken to pot.
- Stir in 2 cups dry roux.
- Reduce heat and simmer 5-10 minutes.
- Remove from heat and stir in peas.
- Fill container about 8/10ths of the way with chicken stew.
- Top with pie shell and bake (in a pre-heated 400° oven) until golden brown.

*Note: For a rustic and more "Homemade" look, instead of using Pie shells, portion stew into oven safe containers (i.e. Onion Soup Crock, item# 444827, or Welsh Rarebit dishes, item# 476053) and top with Puff Pastry (item# 1895) that has been "docked". Then bake as instructed.*



# Pot Pie Recipes



## Salmon Pot Pie

### Ingredients

ITEM#	ITEM	AMT
41280	Pillsbury Pastry Sheets	1 ½ sheets
12055	Salmon Fillets [grilled]	5 lbs
30875	Paprika	2 tbs
11306	Cognac	3 oz
	White Wine	4 oz
56921	Butter	6 oz
19775	Culinary Cream	2 cups
56496	Heavy Cream	2 qt
9741	Fresh Lemon Juice	3 oz
26770	Kosher Salt	to taste
32206	Ground White Pepper	1 tsp
99905	Minced Shallots	1 cup
99566	Soup Mix	2 lbs

### Method

- Grill the salmon, cool and chunk.
- Melt butter and sweat the shallots and the soup mix.
- Add the paprika and mix well.
- Add the wine and reduce 75%.
- Add the cognac and reduce 75%.
- Add the cream and reduce 50%.
- Add the culinary cream, bring to a simmer.
- Season with salt and pepper.
- Add the salmon.
- Adjust the seasoning.
- Pour into pan ½ inch from top.
- Roll out crust slightly larger than pan.
- Press onto mix and pinch crust on rim of pan.
- Place breathing holes in crust with meat fork.
- Bake at 350° until browned on top.



# Stew & Soup Recipes



## O'Donoghues Beef Stew

### Ingredients

ITEM#	ITEM	AMT
96010	Beef Stew Cubes	5 lb
30325	Canola Oil	6 oz
99290	Onion, 1/2" diced	1.5 lb
32950	Demi Glace (follow instructions)	1 gallon
98025	Red A Potatoes, diced 3/4" skin on	1.5 lb
99937	Diced Carrots	2 lb
99215	Parsnips, peeled 3/4" dice	1.5 lb
8600	Peas	1.5 lb

### Method

- In heavy bottom sauce pan heat and add oil.
- Dust the beef in seasoned flour.
- Add beef and cook over high heat and brown evenly stirring occasionally.
- Add onion, carrots, parsnips and cook until they just start to soften.
- Add demi glace, bring to a boil and then lower heat to a simmer, stirring occasionally.
- Cook for 25 minutes then add potatoes, cook another 20 minutes until potatoes are tender.
- Adjust seasoning.
- Add peas and serve immediately with buttered noodles.

## Cajun Chicken Stew

### Ingredients

ITEM#	ITEM	AMT
F95279	Boneless Chicken Pieces	5 lb
30325	Canola Oil	6 oz
99290	Onion, 1/2" diced	1/2 lb
32950	Demi Glace (follow instructions)	1 gallon
98025	Red A potatoes, diced 3/4" skin on	1.5 lb
99937	Diced Carrots	2 lb
99563	Celery 1/2"	1.5 lb
8600	Peas	1.5 lb
45661	Cajun Spice	2 oz

### Method

- In heavy bottom sauce pan heat and add oil.
- Add chicken and cook over high heat and brown evenly stirring occasionally.
- Add onions, carrots and celery and cook 4-5 minutes.
- Add Cajun spice and cook 2 minutes more.
- Add demi glace, bring to a boil and then lower heat to a simmer, stirring occasionally.
- Cook for 5 minutes then add potatoes and cook until potatoes are tender.
- Adjust seasoning.
- Add peas and serve immediately.



# Stew & Soup Recipes



## Chicken and Roasted Root Vegetable Cassoulet

### Ingredients

ITEM#	ITEM	AMT
99689	Harvest Blend	3 lb
9003202	Fennel Sliced	1 lb
72305	Diced Parsnips	1/2 lb
90771	Pancetta Diced	1 lb
30220	Blended Oil	1 1/2 cup
97870	Diced Red Onions	1 cup
99711	Minced Garlic	1/2 cup
91945	Chopped Cilantro	2 tbsp
95279	Grilled Chicken	4 lb
99120	Diced Celery	1/2 lb
45330	White Beans	1 #10
19720	Chicken Stock	2 qt
	Salt & Pepper	to taste

### Method

- Brown the pancetta in the oil and the vegetables and sweat until tender, add cilantro.
- Add the garlic and beans, cook 5 minutes.
- Add the stock and the grilled chicken, cook until stock is reduced and cassoulet is thick.
- Season with salt & pepper and serve with crusty bread.

## Cabo Chicken Chili

### Ingredients

ITEM#	ITEM	AMT
F95279	Chicken Pieces	3 lb
99711	Garlic, minced	1 cup
97446	Pepper Mix	3 lb
99290	Diced Onions	3 lb
66550	Jalapeño Sauce	1/2 cup
43000	Cucina Biello Crushed Tomatoes	1-#10 can
44280	Kidney Beans, drained	1-#10 can
30861	Chili Powder, dark	1 1/4 cup
31201	Cumin, ground	1/2 cup
40521	Smoked Paprika	1/4 cup

### Method

- In heavy stock pot brown off chicken & chop into small pieces, drain off grease.
- Add garlic, onions and peppers and cook until tender.
- Add remaining ingredients and slowly bring to a simmer, add a little stock to correct consistency.
- Adjust seasoning and add salt and pepper as needed.
- Garnish with cheddar jack cheese and dollop of sour cream with fried tortilla chips.

Yields 3 gallons



# Stew & Soup Recipes



## Chicken and Corn Chowder

### Ingredients

ITEM#	ITEM	AMT
99270	Onion, diced 1/2"	2 lb
F95279	Chicken Pieces, seared & chopped	5 lb
8360	Corn	2 lb
74034	Red Pepper, diced 1/4"	2 lb
98565	Potatoes, peeled and diced	3 lb
56920	Butter	1 lb
25880	Flour	2 cups
19440	Chicken Stock	3 gallon
97626	Parsley, chopped	4 cups
50180	Heavy Cream	2 qt

### Method

- In heavy stock pot place onions, red peppers and butter, cook over medium flame until tender.
- Add flour and lower flame, cook over low flame stirring constantly, until roux is cooked.
- Add hot chicken stock and bring to boil stirring frequently being careful to not let any soup accumulate on bottom of pot.
- Add chicken, potatoes and corn, and bring to simmer until potatoes are tender.
- Add cream and simmer for 10 minutes, add parsley.
- Season with salt and pepper.
- Store in shallow containers, label, date and refrigerate.

Yields 4 gallons

## Stockyard Chili

### Ingredients

ITEM#	ITEM	AMT
95070	Beef, ground	10 lb
99711	Garlic, minced	1 cup
97446	Green & Red Peppers	4 lbs
99290	Diced Onions	1 1/2 lbs
66550	Jalapeño Sauce	1/2 cup
43000	Cucina Biello Crushed Tomatoes	1-#10 can
44280	Kidney Beans, drained	1-#10 can
30861	Chili Powder, dark	1 1/4 cup
31201	Cumin, ground	1/2 cup
909541	Smoked Paprika	1/4 cup

### Method

- In heavy stock pot brown off beef and crumble to small pieces, drain off grease.
- Add garlic, onions and peppers and cook until tender.
- Add remaining ingredients and slowly bring to a simmer, add a little water to correct consistency.
- Adjust seasoning and add salt and pepper as needed.
- Garnish with cheddar cheese and dollop of sour cream with fried tortilla strips.

Yields 4 gallons



# Comfort Food Recipes



## Stockyard Shepherds Pie

### Ingredients

ITEM#	ITEM	AMT
95071	Ground Beef	5 lbs.
99689	Harvest Vegetable Blend	5lbs
36171	Culinarte Demi Glace	4 cups
43731	Cucina Biello Diced Tomatoes	6 cups
9580	Mashed Potatoes	4 lbs.
52146	Shredded Cheddar-Jack Cheese	2 lbs.
	Salt & Pepper	to taste

### Method

- In a large brazier brown the beef.
- Add the vegetables and cook until tender.
- Blend in the tomatoes & cook 5 minutes.
- Add the demi & bring to a boil.
- Heat potatoes & put in large piping bag.
- Line the outer edges of the serving dish with potatoes.
- Fill the center of serving dish with beef mixture.
- Pipe a lattice work of potatoes across top of casserole.
- Sprinkle cheese mix along top of potatoes.
- Bake at 350° until hot and bubbly.

## Breakfast Bread Pudding

### Ingredients

ITEM#	ITEM	AMT
50050	Milk	2 qt
48260	Eggs, liquid	36 oz
68200	Sugar	12 oz
42601	Vanilla Extract	2 tspn
	Leftover Muffins or Crumb Cake	3 lb
56920	Butter, melted	12 oz
44726	Cranberries, dried	8 oz

### Method

- Cut bread into cubes and drizzle with melted butter.
- Lay out on sheet pan and bake at 325° until toasted, let cool and mix with cranberries.
- In stainless steel bowl combine eggs, milk, sugar and vanilla and mix well.
- Pour custard over bread and dried cranberries and place into buttered shallow baking dish.
- Bake in water bath at 325° for 40 minutes or until custard is set.
- Serve warm or label, date and refrigerate.



# Comfort Food Recipes



## Four Cheese Macaroni

### Ingredients

ITEM#	ITEM	AMT
56921	Butter	4+2+1 tbs
25880	Flour	4 tbs
56651	Half & Half	2 cups
	Salt	3/4 t
	White Pepper	1/4 t
69970	Hot Sauce	1/4 t
54011	Grated Parmesan	12 oz
10570	Orecchiette Macaroni	1 lb
99711	Garlic, minced	1/2 t
52136	Cheddar, grated	6 oz
55320	Fontina, grated	6 oz
55065	Gruyere, grated	6 oz
25401	Bread Crumbs	1/4 cup
45791	Cajun Spice	1/2 t

### Method

- In a saucepan melt 4 tbs of the butter, add the flour, cook the roux 5 minutes.
- Whisk in the half & half , cook 5 minutes then season with salt, pepper hot sauce, and 4 oz of the parmesan cheese, set aside.
- Cook the pasta in lightly salted water until al dente, drain saving 2 cups of the liquid and add the butter and the garlic, mix well.
- Reduce the pasta water by 1/2 and add to the béchamel.
- 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 1/4 cheese for 3 layers.
- In a small bowl combine the crumbs, 1 tbsp butter and the rest of the cheese and sprinkle over the top.
- Bake at 350° until bubbly on top 20-30 minutes.

## Baked Brie

### Ingredients

ITEM#	ITEM	AMT
61730	2.2 lb Brie	1
	Apricot Preserves	1 cup
89011	Sliced Almonds	1 1/2 cup

### Method

- Score the top of the brie.
- Spread the top evenly with preserves.
- Cover the top evenly with the almonds.
- Bake at 350° until the almonds are lightly browned.
- Serve with homemade crostini's.



# Mac & Cheese Ideas



1. Four Cheese Mac & Cheese
2. Grilled Chicken Mac & Cheese
3. Lobster Mac & Cheese
4. Double Smoked Bacon Mac & Cheese
5. Mac & Cheese Soup
6. Mac & Cheese Lasagna Style
7. Maryland Crab Mac & Cheese
8. Chorizo Mac & Cheese
9. Philly Style Mac & Cheese
10. Mac & Cheese Muffins
11. Carbonara Mac & Cheese
12. Mac & Cheese Bolognese
13. Mac & Cheese Florentine
14. Chili Mac & Cheese
15. Smoked Gouda & Broccoli Mac & Cheese
16. Maytag Mac & Cheese with Applewood Bacon
17. Mac & Cheese with Leeks & Stilton
18. Mac & Cheese with Spicy Salsa
19. Whole Wheat Pasta Mac & Cheese
20. Irish Cheddar, Stout and Bacon Mac & Cheese
21. Pepperoni & Provolone Mac & Cheese
22. Smoked Kielbasa Cheddar Mac & Cheese



## Southwest Sea Shell Gratin

### Ingredients

ITEM#	ITEM	AMT
56921	Butter	1 lb
11305	Cognac	1/4 cup
99932	Diced Carrots	1/4 cup
99121	Diced Celery	2 tbs
99905	Minced Shallots	3 tbs
99711	Minced Garlic	3 t
97627	Fine Parsley	2 tbs
11441	Port	1/2 cup
56205	Crème Fraiche	3 1/2 cup
29360	Cooked Shells	1 lb
	Egg Yolk	1
55170	Grated Pepperjack Cheese	1 lb
	Salt & Pepper	
99676	Chopped Chives	2 tbs
52146	Cheddar Jack Cheese	1 lb
25401	Cucina Biello Bread Crumbs	1/2/lb

### Method

- Sweat the shallots, celery, carrots & garlic in the butter, add the cognac and reduce.
- Add the port and reduce, stir in the crème fraiche and season.
- Fold in the pasta and the peppers, place in a baking dish or ramekins.
- In a mixing bowl whisk the remaining crème fraiche, the egg yolk & the pepperjack, season with salt and pepper.
- Mix 1/2 lb melted butter, 1 lb cheddar jack & 1/2 lb bread-crumbs.
- Top the dish with the crumbs and bake 8 to 10 minutes at 400°.
- Garnish with chopped chives.



# Comfort Food Recipes



## Grandma's Meatloaf

### Ingredients

ITEM#	ITEM	AMT
95070	Ground Beef	10 lb
25400	Breadcrumbs, seasoned	5 cups
48260	Egg, liquid	16 oz
32840	BBQ Sauce	2 ½ cups
31691	Black Pepper	2 tblspn
32261	Cayenne Pepper	1 tblspn
99270	Onion, ¼" diced	1 ½ cup
26771	Kosher Salt	to taste

### Method

- Combine all ingredients in mixer and mix at low speed until thoroughly mixed.
- Form into 5 equal loaves and shape into loaves kneading out all air pockets.
- Bake at 325° for 1 hour and 15 minutes, internal temp of 155°.
- Set to cool for ½ hour before slicing.
- Serve hot with favorite side or date, label and refrigerate.

## Braised Short Ribs

### Ingredients

ITEM#	ITEM	AMT
95095	Beef Short Ribs [bnls]	6 lb
31890	Extra Virgin Olive Oil	½ cup
25880	Flour	1 cup
99563	½" Diced Celery	2 cups
97870	½" Diced Onions	2 cups
99937	½" Diced Carrots	2 cups
99719	Minced Garlic	3 tsp
11441	Port Wine	4 cups
91975	Fresh Thyme	¼ cup
97455	Diced Tomato	2 cups
58966	Horse Radish, pressed	2 cups
19710	Beef Stock	1 gal
99353	Bay Leaf	3 pc
	Salt and Black Pepper	to taste

### Method

- Season the flour and dredge the ribs.
- Heat a large braiser, add the oil, brown the ribs and remove from pot.
- Add the carrots, onion, garlic, and celery and sweat on high heat.
- Add the thyme and bay leaf, cook 3 to 5 minutes then deglaze the pan with the port and reduce by half.
- Add tomatoes.
- Place the ribs back in the pan and cover with beef stock and simmer until tender, about 1 ½ to 2 hrs.
- Remove ribs and keep warm.
- Reduce the stock until desired consistency is reached.
- Finish the sauce with horseradish, salt and pepper to taste.
- Plate the ribs surrounded by a bed of broad noodles and sauce the dish.
- Garnish with fresh thyme sprigs.