



the **ART** of **FOOD**
CATERING

PRESENTED BY **catersource**® + **ICA**

CHEF RECIPES 2023

CHEF CHARLIE SCHAFFER, SCHAFFER LA

SHRIMP, ARTICHOKE, PEAS & LEMON ORECCHIETTE

YIELD: DEMO, AND 200 - 2 OZ PORTIONS

INGREDIENTS FOR DEMO PORTION

1 cup	olive oil
2 cups	artichoke heart, canned, chopped small
2 cups	English peas, frozen and defrosted
½ lb	shrimp, small
2 cups	leeks, small diced & washed
1 lb	orecchiette
2 cups	dry white wine
To taste	salt
To taste	pepper
1 T	chili flake
4 cups	water (veggie stock, shrimp stock)
4 T	butter, cubed
1 cup	parmesan, grated
2 T	lemon zest, microplaned
1 cup	Italian parsley, chopped
½ cup	tarragon, chopped

INGREDIENTS FOR 200 @ 2 OZ PORTIONS

5 cups	olive oil
10 cups	artichoke heart, canned, chopped small
10 cups	English peas, frozen and defrosted
2½ lbs	shrimp, small
10 cups	leeks, small diced & washed
5 lb	orecchiette
10 cups	dry white wine
to taste	salt
to taste	pepper
5 T	chili flake
20 cups	water (veggie stock, shrimp stock)
20 T	butter, cubed
5 cups	parmesan, grated
1 cup	lemon zest, microplaned (or lemon oil)
5 cups	Italian parsley, chopped
2½ cups	tarragon, chopped

METHOD

1. In a 14" sauté pan, cook artichokes with ¼ cup of the olive oil to heat up and lightly caramelize. Add peas to warm, remove all from pan and reserve.
2. In the same pan heat another ¼ cup of the olive oil to high heat, add shrimp and cook until nearly done, remove from heat and reserve.
3. In an eight quart pot, sweat leeks on medium heat with ¼ cup of the olive oil until soft.
4. Add pasta to the pot, stir into leeks and toast the pasta one minute.
5. Add white wine, chili flake, salt and pepper, and stir the pasta as wine evaporates for one minute.
6. Add broth to nearly cover the pasta, bring to a simmer and stir as broth evaporates so the pasta cooks evenly for about eight minutes. The broth should evaporate by about two thirds leaving a slightly creamy sauce.
7. When pasta is very al dente, add the artichokes, peas and shrimp. Continue to stir to incorporate.
8. Remove the pasta from heat, and slowly pour in the remaining ½ cup olive oil. Once olive oil is fully incorporated, add the butter and continue stirring. Once butter is fully mounted into the pasta sauce, add the parmesan cheese, lemon zest and chopped herbs. Continue to stir until the cheese is melted and the pasta has a loose and creamy consistency that will gently spread out on a plate.

CHEF JAY VARGA & CHEF JOSHUA HOUSE, THE JDK GROUP

WASABI CAVIAR PEARLS

YIELD: 16 OZ OF PEARLS

1½ cups	water
40 grams	wasabi powder
1.3 grams	sodium alginate
2½ cups	water
500 grams	calcium chloride

METHOD

1. Mix the 1½ cup of water with the wasabi powder and blend until fully incorporated. Once that is fully incorporated, add in the sodium alginate and blend again.
2. Next combine your 2½ cups of water with the calcium chloride and set aside.
3. Add your wasabi mixture to the spherificator and drop into the calcium water. Caviar pearls will start to form. Strain out the pearls and put in an quart container for transport.

THREE TORTILLA STYLES

INGREDIENTS FOR FLOUR TORTILLAS

YIELD: 16 EA. (NUT FRIENDLY)

2½ cups (346 g)	all purpose flour
1 tsp (6 g)	sea salt
1½ tsp (6 g)	baking powder
3 T (33 g)	lard, vegetable shortening
¾ cup plus 1 T (189 ml)	warm water (NOT HOT)

METHOD

- Mix everything but water until you get a cornmeal texture with flour.
- Add water gradually and mix until it comes together.
- On a floured surface, knead until smooth.
- Cover and rest dough for 10 minutes.
- Divide dough into 16 even pieces or 35 g per piece.
- Roll into balls. Flatten them with a rolling pin or a tortilla press, ⅛ inch thick.
- Preheat cast iron (or comal) at about 500F. Sear in a cast iron pan (or coral) until it puffs up.
- Rotate until the other side is cooked.
- Store in a tortilla warmer or two clean towels.

CORN TORTILLAS (REGULAR & BLUE)

YIELD: 12 EACH (GLUTEN FRIENDLY, NUT FRIENDLY, VEGAN)

2 cups	Masa harina
¼ tsp	salt
1 tsp	vegetable oil
1½ cup plus 1 T+ (as needed)	warm water

METHOD

- Mix everything but water until you get a cornmeal texture.
- Add water gradually and mix until it comes together.
- With your hands, knead the dough until it's soft and tacky but not sticky. If mixture is dry and crumbly, add more water 1 T at a time.
- Do this until you get a Play-doh texture.
- Cover with a damp towel for five minutes so the masa harina can hydrate.
- Prep your tortilla press with a opened zip top bag.
- Line plate with two damp dish towels.
- Divide dough into 12 even pieces and roll into a ball.
- Heat cast iron or comal over medium heat until oil begins to shimmer.

- Press with tortilla press and cook on first side for 45 seconds, flip and cook for another minute, flip back over and you will see it begin to puff as it cooks for another 30 seconds.
- Place between the damp towels and continue to cook. They will continue to steam and stay soft.

QUINOA FLOUR TORTILLAS (REGULAR & BLUE)

YIELD: 16 EA. (GLUTEN FRIENDLY, NUT FRIENDLY, VEGAN)

3½ cups flour + 1 T	quinoa flour
⅔ cup	fine rice flour (non-glutinous)
1 tsp	olive oil
1½ cup	warm water
1 tsp	salt

METHOD

- Mix everything but the water until you get a cornmeal texture.
- Add the warm water.
- Take a wooden spoon or spatula and mix until it comes together.
- With your hands, knead the dough by hand or a dough hook into a consistent dough forms.
- Shape into a dough ball.
- When the dough is a little bit sticky, add 1-2 T of quinoa flour to the dough.
- Divide the dough into 16 equal parts and roll into balls.
- Put the balls back in the bowl and cover with a clean kitchen towel to prevent the dough from drying out.
- Heat cast iron or coral over medium heat until oil begins to shimmer.
- Press with tortilla press and cook on first side for 45 seconds, flip and cook for another minute, flip back over and you will see it begin to puff as it cooks for another 30 seconds.
- Place between the damp towels and continue to cook. They will continue to steam and stay soft.

CHEF KEYON HAMMOND, GET PLATED

ROASTED ROOT VEGETABLE TACOS

SOUTHWESTERN SPICED POTATOES, CARROTS, SWEET PEPPERS, KALE & POBLANO CHILES ROASTED & TOPPED WITH VEGAN SCALLION CREMA

INGREDIENTS FOR ROASTED ROOT VEGETABLE TACO FILLING

YIELD: 75 EA., 2½ OZ PORTIONS

4 lbs	russet potatoes, medium diced
4 lbs	carrots, medium diced
2 lb	white onion, medium diced
1½ lbs	sweet peppers, seeded and medium diced
1 lb	poblano chiles, seeded and medium diced
½ cup	minced garlic
3 bunches	baby kale, rough chopped
1 bunch	cilantro, chopped with stem on
2 oz	lime juice
½ cup	olive oil
5 T	smoked paprika
3 T	ground cumin
2 T	garlic powder
2 T	onion powder
1 T	chili powder
to taste	kosher salt
to taste	ground black pepper

METHOD

1. In a large bowl mix all ingredients together except for baby kale. Toss until well combined then transfer vegetables to a foil lined sheet tray. Roast uncovered in the oven at 400° F for 30-40 minutes turning frequently to avoid burning.
2. Using the same mixing bowl add kale and toss with the remaining marinade then transfer to a foil lined sheet tray. Roast uncovered for eight to 10 minutes, remove and set aside. Once root vegetables have been roasted and cooled, fold in baby kale.

VEGAN SCALLION CREMA

1½ qt	vegan sour cream
4 T	lime juice
1 cup	fresh green onion, chopped
1 T	garlic powder
2 tsp	cumin
½ bunch	cilantro, chopped
To taste	kosher salt
To taste	ground pepper

METHOD

1. Place all ingredients in vitamix, blend on high speed for 30-45 seconds. Check flavor, adjust if needed. Transfer to a squeeze bottle for service.

CHEF KEYON HAMMOND, GET PLATED

GUAJILLO BRAISED LAMB LOIN TACO

GUATEMALAN SALSA, QUESO DE CAMPAS,
 CILANTRO, PICKLED ONION & RADISHES

INGREDIENTS FOR LAMB LOIN

YIELD: 75 EA., 2½ OZ PORTIONS

15 lbs	cleaned lamb loin, ready to cook
15 ea.	dried guajillo peppers
3 ea.	large yellow onions, chopped
½ cup	garlic, chopped
3 T	smoked paprika
2 T	chili powder
1½ T	cumin
1 T	coriander
To taste	kosher salt
To taste	ground black pepper
3 qts	beef stock
2 cups	red wine

METHOD

- Season lamb loin with salt, pepper, paprika, chili powder, cumin, and coriander.
- Using a large braiser, sear lamb loin until browned, then remove. Add onions, garlic, and guajillo peppers, sauté until onions are brown and soft.
- Deglaze with red wine, using a wooden spoon. Scrape fond from bottom of pan.
- Add beef stock and bring to a simmer, then thicken with slurry to make sauce nappe.
- Add loin back to pan, cover with parchment paper and lid. Transfer large braiser to 300° F oven and braise for four hours or until lamb loin is tender and flavorful.

INGREDIENTS FOR PICKLED RADISHES

YIELD: 75 EA. ½ OZ PORTIONS

3 lb	breakfast radish, trimmed & sliced thin on mandolin
1	large white onion, julienned
3 cups	white sugar
3 cups	white vinegar
4 T	kosher salt
¼ cup	fresh dill sprigs
4 T	whole pink peppercorn or black

METHOD

- In medium cambro combine radishes, dill, and onion. In a medium mixing bowl combine sugar, salt, peppercorns, and vinegar mix well until sugar and salt are both dissolved. Check seasoning and adjust if necessary. Pour brine over radishes, cover and refrigerate for 24 hours (aroma will be pungent when the lid is removed).

CHEF KEYON HAMMOND, GET PLATED

SYRIAN SEVEN SPICED BIRRIA TACOS

WITH BHARAT BRAISED LAMB SHOULDER, COLBY & PANEER CHEESES, BLACK LIME CHILI COMSOMME

INGREDIENTS FOR BHARAT BRAISED LAMB SHOULDER

YIELD: 150 2½ OZ PORTIONS

30 lbs	boneless lamb shoulder cut into 2-3 lb pieces
8 ea.	large yellow onions, quartered
2 cups	peeled garlic cloves, chopped
4 ea.	large carrots, large diced
1 head	celery, large diced
10 sprigs	fresh thyme
4 ea.	bay leaves
2 cups	red wine
1 gal	veal demi glace
½ lb	beef base paste
2 gal	water
1 ea. #10 can	diced tomato in juice
5 T	smoked paprika
3 T	ground cumin
3 T	ground coriander
2 T	ground cardamom
2 tsp	ground clove
1 tsp	ground nutmeg
2 T	ground cinnamon
to taste	ground black pepper
to taste	kosher salt
1 cup	olive oil

METHOD

1. In a large mixing bowl combine lamb with ½ cup olive oil and all dry spices. Toss and massage spices into lamb, cover with plastic film, refrigerate and marinate for 24-48 hours.
2. Using a large braiser or all-clad rondeau over medium high heat begin sweating mirepoix, garlic, thyme, and bay leaves until onions just begin to brown about five minutes then remove.
3. Next adjust flame to medium high heat and begin searing lamb shoulder in batches, sear all sides of lamb until golden brown in color. After all the lamb has been seared and removed from rondeau, begin deglazing the pan with red wine using a wooden spoon to scrape the bottom of the pan to release the fond.
4. Now add veal demi, water, beef base, diced tomato with juice, and bring to a simmer. Check flavor and adjust seasoning accordingly, add lamb and all aromatics back to the rondeau cover with parchment paper and lid. Place the braiser in a 300° F oven, cook for three hours or until tender and flavorful.

5. Once the lamb shoulder has finished cooking, remove from sauce and allow to cool at room temperature, lightly shred lamb. Refrigerate until ready to use.

INGREDIENTS FOR BLACK LIME CHILI CONSOMME

YIELD: 160 EA., 2 OZ PORTION CUPS

3 ea.	yellow onions, diced
1 cup	minced garlic
2 heads	fennel, chopped
2 bunches	cilantro, chopped
¼ cup	tomato paste
3 ea.	bay leaves
½ cup	ground Aleppo pepper
2 T	smoked paprika
to taste	kosher salt
to taste	ground black pepper
2 ea.	black limes (use mortar or coffee grinder to ground)
3 gal	lamb braising liquid

METHOD

1. In a large stock pot sweat onions and garlic for two to three minutes then add dry spices and continue cooking until the onions are light brown and tender. Next stir in tomato paste and cook for one minute before adding lamb braising liquid. Simmer for 20-30 minutes.

CHEF PAUL BUCHANAN, PRIMAL ALCHEMY

JICAMA ROASTED POBLANO SLAW

1	jicama, peeled, julienne
6 ea.	chilies, poblano, roasted, seeded
2 med	onions, red, fine julienne
1 ea.	pepper, red bell, fine julienne
1 rib	celery, julienne
1/3 cup	vinegar, rice wine
1 T	honey
2 T	mint, chiffonade
1 splash	olive oil, extra virgin
3 oz	relish, pickle, sweet
1 ea.	lemon, juiced
to taste	salt, kosher
to taste	pepper, white, ground

METHOD

1. Make sure poblanos are roasted or grilled well. Clean off skin, no seeds, no stems. Julienne strips.
2. Mix all ingredients in a bowl and adjust salt, white pepper, and honey to taste.

SALSA QUEMADA

YIELD: 64 OZ.

2.5 lbs	tomatoes, fresh, red roma, half
1 lb	onions, red, sliced
3 oz	chilies, jalapeno, no stem and seeds
1 T	oil, non GMO canola
1 oz	puree, Guajillo chili
1 T	cilantro leaves, chopped
1/2 tsp	garlic, fresh, chopped
1 tsp	salt, kosher

METHOD

1. Grilled or roasted in a 450 degree oven, onions, tomatoes, and chilies until blackened. Place on a large cutting board and chop with remaining ingredients. Check seasoning, place in a deli container. Label, date, and store.

UNIVERSAL SWEDISH 1-2-3 PICKLING SOLUTION

3 cups	water
2 cups	sugar
1 cup	white wine vinegar
1 ea.	carrot, peeled and sliced
1 ea.	shallot, sliced
5 ea.	white peppercorns
2 ea.	bay leaf, preferably fresh
2 ea.	allspice berry

METHOD

1. Combine all the ingredients in a saucepan and bring to boil over medium heat.
2. Stir until all the sugar is completely dissolved. Remove from heat and cool
3. Pour the cooled vinegar into a jar, seal and refrigerate
4. Allow to marinate six hours or overnight.
5. Use to pickle sliced cabbage, baby carrots, cucumber slices, radish slices, or anything you like.
6. Pickled product must be clean and free of any stems.
7. Item pickled must be refrigerated in the liquid until use.

CHEF KAREN O'CONNOR, DANIEL ET DANIEL

BANANA KETCHUP

YIELD: 2 CUPS, WITH A 14-DAY SHELF LIFE

2 T	sunflower oil
½ cup	yellow onion, ¼ dice
1 T	ginger, minced
½ tsp	ground turmeric
¼ tsp	allspice, ground
2 tsp	garlic, minced
1 ea.	jalapeno pepper, finely chopped
1 T	tomato paste
4 each	banana, mashed
½ cup	white wine vinegar
½ cup	brown sugar
2 T	soy sauce/tamari
2 T	dark rum

METHOD

1. Heat oil in small saucepan over medium heat.
2. Add onions and cook until softened.
3. Add ginger, turmeric, allspice, garlic, and jalapeno, cook for approximately one minute.
4. Add tomato paste and cook until caramelized, approximately one to two minutes.
5. Add mashed banana, vinegar, brown sugar, soy sauce, and rum. Simmer, stirring until occasionally thickened.
6. Cool and refrigerate.

BEET JAM

YIELD: 3 CUPS

3 ea.	beets, red
1 cup	sugar, granulated
3 ml	orange juice

METHOD

1. Steam beets until cooked through; Dice small and evenly.
2. Bring sugar and orange juice to a simmer and add beets. Cook until syrupy and sticky (35 minutes).

GREEN CHARMOULA LABNEH

YIELD: 3 CUPS, WITH A FIVE-DAY SHELF LIFE

1 cup	parsley
1 cup	cilantro
2 ea.	green onions/scallions
2 cloves	garlic
1 tsp	cumin, ground
½ tsp	cinnamon, ground
1 tsp	kosher salt
2 T	red wine vinegar
2 cups	Greek yogurt
1 each	lemon
½ tsp	chili flakes/red pepper flakes

METHOD

1. Line a strainer with cheese cloth.
2. Add Greek yogurt and let drain for an hour.
3. Combine all other ingredients and pulse in a food processor until finely chopped.
4. Mix into drained Greek yogurt. Check for seasoning.
6. Cool and refrigerate.

SCALLION GINGER RELISH

YIELD: 3 CUPS

3 bunch	green onions, scallions, sliced thin
½ cup	ginger, minced
¼ cup	oil, sesame
1 tsp	oil, sesame
2 T	soy sauce, tamari
2 T	vinegar, rice wine
to taste	salt
to taste	pepper

METHOD

1. Mix all ingredients together in a bowl.

CHEF KAREN O'CONNOR, DANIEL ET DANIEL

GREEN APPLE & BACON VINAIGRETTE

YIELD: 24 EA.

15 ml	olive oil
225 g	bacon, small dice
2 ea.	green onions/scallions, sliced
2 ea.	shallots, ½ inch dice
60 ml	apple cider vinegar
10 ml	granulated sugar
10 ml	dijon mustard
10 ml	fresh thyme
1 each	Granny Smith apples, peeled; ½ inch dice
½ ml	salt
to taste	pepper

METHOD

1. Heat the oil in a medium sauté pan over medium heat. Add the bacon and cook until crispy. Remove the bacon with a slotted spoon and drain on a plate lined with paper towel.
2. Turn the heat up under the pan slightly and add the shallots. Cook until softened.
3. Add the vinegar and sugar, bring to a boil and cook until sugar is dissolved.
4. Add the apples and turn the heat off.
5. Add the mustard, thyme, bacon, and green onion. Stir to combine.
6. Check for seasoning and add salt and pepper as needed.

RED CHIMICHURI

YIELD: 2 CUPS

1½ ea.	red pepper, roasted, peeled
2 ea.	chipotle pepper
2 tsp	garlic, chopped
¼ cup	parsley
¼ cup	red onion, chopped
¼ cup	lemon juice
1 cup	sunflower oil
to taste	salt
to taste	pepper
3 oz	sundried tomato

METHOD

1. Pulse all ingredients in a food processor until finely chopped but not pureed.

WOWEE MUSTARD SAUCE

YIELD: 2 CUPS

8 oz	crushed pineapple
½ cup	red pepper jelly
3 T	mustard, grainy

METHOD

1. Place red pepper jelly in a small sauce pan.
2. Once melted, whisk in pineapple and grainy mustard.
3. Cool and serve.

CHEF JASON SUTTON, FOOTERS CATERING

GORGONZOLA DIPPING SAUCE (FOR STEAK BITE)

YIELD: 28 FLUID OZ

2/3 oz	garlic peel, fresh, jar
1 oz	shallot, peeled, fresh, chopped
1 oz	vinegar, balsamic, white
13 oz	bag domestic blue cheese crumble
1 oz	Mondo vino - chablis wine
1 oz	lemon juice
1/16 oz	ground cayenne pepper
16 oz	heavy whipping cream, 36% est

METHOD

1. In a small sauce pot, sweat out sliced shallots and garlic.
2. Deglaze with white wine until au sec (almost dry).
3. Add lemon juice, white balsamic vinegar, cayenne pepper, and heavy cream, bring up to simmer.
4. Add in blue cheese, whisk until incorporated. Adjust for seasonings. Strain sauce through a chinois, cool and place in walk-in.

COFFEE ORANGE MARINADE (FOR SHORT RIB)

YIELD: 28 FLUID OZ

16 oz	Dazbog regular coffee
1 oz	orange zest
5½ oz	granulated sugar, extra fine cane
2 oz	red wine vinegar, 50 grain
1 oz	kosher salt
32 oz	water

METHOD

1. Zest orange and cut orange in half.
2. Pour 32 oz of boiling water over top all the ingredients.
3. Let marinade steep for 30 minutes then strain through a sieve.

CHEF BRYCE CHERVIN, FOOTERS CATERING

CHOCOLATE CHIP COOKIE BASE

Yield: ~1qt				
Notes:				
All measurements are in grams				
Ingredient	1x	2x	5x	
Butter	226	452	1130	
Sugar	198	396	990	
Brown Sugar	213	426	1065	
Eggs (ea)	3	6	15	
Vanilla	5	10	25	
Salt	3	6	15	
Baking Soda	6	12	30	
AP Flour	420	840	2100	
Choco Chips/ Other	170	340	850	
<p>Directions: Using paddle attachment, cream butter, both sugars, vanilla, and salt until light and fluffy. Add in eggs, one at a time scraping bowl between additions. Combine all dry ingredients, add to mixer, then gradually add mix-ins.</p>				

NUT TORTE BASE

Yield: ~ 2 qt				
Notes:				
All measurements are in grams				
Ingredient	1x	2x	5x	
Egg Yolks	300	600	1500	
Egg Whites	600	1200	3000	
Sugar	400	800	2000	
Nuts (finely chopped)	350	700	1750	
AP Flour	118	236	590	
		0	0	
<p>Directions: In a mixing bowl with a whisk attachment, whip yolks and slowly add sugar until light and fluffy. Fold nuts and flour into the mixture. In a separate bowl, whip whites to medium peaks. Gently combine. For nut-free torte, sub with half AP by weight. Spread onto pans and bake @ 350 until done.</p>				

CHEF BRYCE CHERVIN, FOOTERS CATERING

CHOCOLATE MOUSSE BASE

~ 1 qt			
Notes:			

All measurements are in grams

Ingredient	1x	2x	5x
Heavy Cream I	170	340	850
Heavy Cream II	284	568	1420
Egg Yolks	80	160	400
Sugar	49	98	245
Vanilla	4	8	20
Dark Chocolate	200	400	1000

Directions: Heat Heavy Cream I in a pot. Whip Heavy Cream II to medium-stiff peaks and set aside. In a bowl whisk together yolks and sugar. Temper cream and yolks together. Stir on heat until nappe. Pour through chinois over chocolate. Add vanilla. Once chocolate is melted and mixture has cooled to room temp fold into whipped cream.

GANACHE BASE RATIOS, FIRM

Yield: varies
Notes: Ratio are by volume - chocolate feves:cream

Ingredient	1x
Dark Chocolate	2:1
White Chocolate	4:1

Directions: Heat cream in a pot, being careful not to boil. Pour over chocolate. Allow to melt for a 2-3 minutes before stirring to combine. Immersion blend as a final step, then use as needed.

CHEF YIA VANG, UNION HMONG KITCHEN

SKIRT STEAK MARINADE

YIELD: FOR 50 LBS OF STEAK

5 cups oyster sauce
 4 cups fish sauce
 3 cups oil
 ½ cup salt
 3½ cups Szechuan coffee rub (recipe follows)

METHOD

1. Combine all ingredients.
2. Evenly incorporate into 50 lbs of steak.

INGREDIENTS FOR SZECHUAN COFFEE RUB

4 qts Folly coffee grounds
 4 qts Szechuan peppercorn, ground
 7 cups granulated garlic
 7 cups ground coriander
 4 cups ground cumin
 2 cups ground allspice
 2 cups ground anise seed
 1/3 cup MSG

METHOD

1. Mix until even, store in airtight container.

TIGER BITE SAUCE

YIELD: 16 QUARTS

5 lbs garlic
 5 lbs thai chili
 10 lbs cilantro, chopped
 32 fl oz fish sauce
 92 fl oz lime juice
 1 cup salt

METHOD

1. Blend garlic, thai chili, salt, fish sauce, and lime juice.
2. Fold in chopped cilantro until combined.

CHEF NETTIE FRANK

BEYOND GLAZE DOUGHNUTS

YIELD: 12 DOUGHNUTS

You'll need a stand mixer, two large baking sheets, parchment paper, two to four 10-inch bamboo skewers, one wire rack, tongs, bench scraper (pancake/flat spatula), large wide saucepan (4 qts or more), candy or meat thermometer, and 2–3 qts vegetable oil or crisco.

We recommend you measure and prep all of your ingredients before you begin. Get parchment paper onto a cookie sheet and wire rack on top of parchment paper.

½ cup water (30 seconds in microwave)
1 packet yeast (active or fast rising)
½ cup granulated sugar

METHOD

Place ingredients into a stand mixer bowl. Stir two times—that is, do not over mix—and let bloom for two minutes.

3½ cups AP flour
½ T salt, kosher
2 egg yolks
2 tsp vanilla
¾ cup water (warm)
⅓ cup vegetable oil

METHOD

1. Add above to yeast mixture. Using a dough hook, mix on medium speed for 5 minutes. cover and let rise, about 45 minutes. Make the glaze while the dough is rising.
2. Before you place dough on the counter, start preheating the vegetable oil or crisco. Fill up the pan about half way. Turn the stove to medium heat so it can slowly heat up.
3. Place dough on a lightly floured surface. take a bench scraper and fold dough into thirds. Rotate folded dough a quart turn and fold in thirds again. Roll out dough using a rolling pin into a 12 x 12 inch square. using a three-inch circle cookie cutter, cut out 12 doughnuts. Using a ¾ inch circle cookie cutter, cut out the center for the doughnut hole.
4. Check oil with a thermometer and make sure it's about 340° F to 350° F. If it's past 350° F, turn down the heat or add an additional cut of oil or crisco to cool down the temperature.
5. Test oil with one doughnut hole to make sure it floats to the top and starts frying it. If the dough sinks to the bottom and does not pop to the top that means your oil is not hot enough. Using the bamboo skewers, flip the doughnut hole when it looks golden brown, about one minute. Only flip once. We use the skewers so you don't rip the doughnuts (like you would with tongs).

6. Using both hands, gently place one to three doughnuts into the pan of hot oil. Do NOT put fingers into oil. Do not overcrowd the oil. Carefully watch doughnuts until they turn golden brown, about 1 minute. Using bamboo skewers, carefully flip the doughnuts. Let cook for one more minute. Make sure both sides are golden brown with the white ring around the doughnut in between the two cooked sides. Remove and place on the cooling rack.
7. Place the next set of doughnuts into hot oil to be cooked. While those are cooking, take the slightly cooled doughnuts with one hand, dunk into a bowl of glaze and remove. Let the glaze drip off a bit then place back onto the cooling rack. Repeat with other cooked doughnuts.

INGREDIENTS FOR WHITE CHOCOLATE FROSTING

8 oz cream cheese, softened
6 T salted butter, softened
1 tsp vanilla extract
½ cup white chocolate chips (not melts)
2½ cups powdered sugar

INGREDIENTS FOR BLUEBERRY FROSTING

1½ cups frozen blueberries, thawed
3½ cups powdered sugar, whisked

INGREDIENTS FOR GRAHAM CRUMB TOPPING

4 T (½ stick) butter, melted
1 cup graham crackers, crushed
1 T granulated sugar

CHEF CHRIS TOWNE, PARTYMAN CATERING

MINIATURE CHICKEN & WAFFLE CONES

YIELD: APPROXIMATELY 50 CONES

INGREDIENTS FOR REMOULADE

1 cup	mayonnaise
¼ cup	sour cream
2 T	honey
1 T	sriracha
1 T	maple syrup

METHOD

1. Combine all ingredients and transfer to a squeeze bottle.

INGREDIENTS FOR MASHED POTATOES

3 lbs	potato, russet, peeled & cut into 1" cubes
4 T	unsalted butter, chopped
½ cup	milk, whole
½ tsp	salt
¼ tsp	white pepper, ground

METHOD

1. Place in a large pot with 1 T salt. Add water so it's 10cm / 4" above the potatoes.
2. Preheat fryer to 350° F.
3. Bring to a boil over high heat then reduce heat so it's simmering rapidly. Cook for 15 minutes or until potatoes are very soft (jab with fork to test, they should fall apart).
4. Drain well, return to the pot. Leave for one minute, shaking pot every now and then, to encourage evaporation of water.
5. Press potatoes through ricer.
6. Fold in butter, milk, salt and pepper.
7. Transfer to piping bag.

INGREDIENTS FOR CHICKEN

3 lbs	boneless, skinless chicken breast, cut into ½ oz pieces
1 cup	flour
1 tsp	salt
½ tsp	black pepper, ground

METHOD

1. Coat chicken in flour mixture, shake excess flour off.
2. Fry chicken for three to four minutes or until internal temperature reaches 165° F.

TO ASSEMBLE

1. Pipe mashed potatoes into waffle cone.
2. Top with fried chicken.
3. Add a dollop of maple sriracha remoulade.
4. Garnish with microgreen, serve immediately.

FOR THE WAFFLE CONE:

AN EXCELLENT PLACE FOR PRE MADE,
 MINIATURE CONES OR BOWLS, GO TO

[HTTPS://MATTCONES.COM/ABOUT-MATTS-CONES/](https://mattcones.com/about-matts-cones/)

CHEF CHRIS TOWNE

PORK BELLY STEAMED BUN SKEWER

YIELD: 32

12 oz braised pork belly (recipe follows)
 1 fl oz pork fat, rendered
 4 fl oz soy
 4 oz sugar
 4 fl oz rice wine vinegar
 ½ fl oz toasted sesame oil
 ½ bunch scallions, sliced on bias, placed in ice water
 1 oz peanuts, crushed
 6 ea frozen butterflyed bao buns, defrosted, cut to ½" x ½"
 8 oz sesame cucumber (recipe follows)
 2 T toasted sesame seeds

INGREDIENTS FOR BRAISED PORK BELLY

½ pork belly (2½ - 3½ lbs)
 2 ea. carrot, peeled, halved
 2 ea. yellow onion, peeled, halved
 2 ea. celery stalk, halved
 4 ea. garlic clove, crushed
 2 cup water
 to taste salt and pepper

INGREDIENTS FOR SESAME CUCUMBERS

1 ea English cucumber, sliced 1/16"
 2 T kosher salt
 2 fl oz rice wine vinegar
 2 T toasted sesame oil
 1 T toasted sesame seeds
 1 T sugar

METHOD

- Season pork belly with salt and pepper. Arrange vegetables in 4" deep half hotel pan, add garlic and water. Place seasoned belly on vegetables and cover tightly with plastic wrap and foil. Braise three hours at 325° F. After three hours, unwrap and cool completely. Reserve rendered fat.
- Slice cucumber with mandoline set to approximately 1/16". Toss with salt and place in strainer over bowl. Let sit at least one hour. After one hour, gently squeeze cucumbers to remove excess liquid. Place in plastic sandwich bag. Whisk together sugar and rice wine vinegar until dissolved. Add to cucumbers. Add sesame oil and seeds to cucumbers. Squeeze out as much air as possible from bag and refrigerate at least one hour.
- Slice chilled belly to approximately 1/8" x 1/8" x ½". Whisk together soy and sugar in bowl until dissolved. Reserve.
- Heat rendered pork fat in sauté pan over medium heat, add pork belly pieces. Crisp in oil, stirring continuously until crispy. Drain excess fat from pan while keeping pork in pan. Return to heat and deglaze with vinegar. Add soy/sugar, bring to simmer and lower heat to low. Simmer three to five minutes. Keep warm.
- Heat cut bao bun pieces in perforated pan covered over water bath or in bamboo steamer, three to five minutes.

TO ASSEMBLE

Add to skewer: steamed bao bun, glazed pork belly, and one piece of sliced cucumber, twice folded. Garnish with crushed peanuts, toasted sesame seeds, and bias sliced scallions.