

SPELLBINDING

FOOD & FLAVOR

SIZZLIN WIZARDS

Spell Book
Recipe & Tips



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TIPS

Season Every Step Of The Way

Some Recipes Have Multiple Items. Using Pre-Made Items Is Okay! Not Everyone has the time to follow multiple recipes.

CAULDRON BREWED

Everyday Food • Magical Flavor • Sizzlin Dishes

- Sizzlin Wizards is a home started catering company that is currently expanding into a commercial space to bring Sizzlin Flavors to more people in the Raleigh/Durham NC area. It was started by a chefs love of wizardry, cooking and the want to share it with the world. Having a bad day? Come have some Sizzlin Wizards. Can't find a dish for that dinner date? Check out Sizzlin Wizards recipes. We even pride ourselves on preparing dishes in a way that will turn your least favorite foods into something magical. There is no limit to when or where you can have our food. If you can't make it to us you can pull up a Magical Sizzlin Recipe from our cookbook or website and enjoy flavor like no other from any kitchen with fresh ingredients. From Cauldron Fried Wings to Sizzlin Sesame Salad we have dishes for everyone.

Cauldron Curried Beef

Serves 4-6

INGREDIENTS

- Beef Roast 5LBS
- Sliced Carrots 2C
- Chopped Spinach 3C
- Chopped Cilantro 1/2C
- Brown Sugar 4TBSP
- Chopped Broccoli 2C
- Chickpeas 1C
(canned ok)
- Thai Curry Paste 4TBPS
- Coconut Milk 1CAN
- Chopped Garlic 4TBSP
- Chopped Tomato's 1-2
- Limes 2
- Spice Mix 2TBSP/E
(salt, pepper, granulated garlic,
ginger, cumin, coriander)



TIPS

Soak fresh chick peaks overnight or used canned ones.

Curry paste comes in different heat levels. Pick yours based on your preference. Don't be afraid to spice it up, the coconut milk helps reduce the spice level.

DIRECTIONS

1. Cover your beef evenly with spice rub, save some for the vegetables later.
2. Heat your pan to medium high and sear the beef on all sides until a nice char has formed. Set aside.
3. Take the same pan and heat a TBSP of oil to sautee your carrots, broccoli & chickpeas. After about one minute add the garlic and spice mix, toss until evenly coated.
4. With the vegetables in the pan add your tomato's, brown sugar, curry paste, coconut milk, lime juice. Mix until everything is combined into an orange reddish color. Place beef in mix.
5. Reduce heat, cook until the beef is tender. Serve in bowls.

Sizzlin Sesame Salad

Serves 4-6

DESCRIPTION

- There is no other salad around with more flavor in each bite than the Sizzlin Sesame Salad. With fresh sauteed ingredients and a dressing that's so good you'll think we have cast a spell on you. This dish is easy to make and can be made vegetarian or protein options can be added, we recommend Sizzlin up our Stone Grilled Chicken. Leave the dressing on the side and pack it for lunch.

TIPS

Don't over sauté vegetables. This is a salad, so you still want that crunch in each bite. Lightly sauté to cook on flavor then remove from heat.

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You can play with lettuces combinations, but we have found our magical blend

works great. Cabbage can sauté nicer than lettuce.

INGREDIENTS

- Red Cabbage 8C
- Green Cabbage 8C
- Romain Lettuce 8C
- Chopped Carrots 4C
- Snow Peas 4C
- Red Radish 4C
- Clementine 4C
- Chopped Cilantro 1/2C
- Wonton Strips 4C
- Chives 4C
- Rice Vinegar 1TBSP
- Stone Grilled Chicken (optional)
- Sizzlin Sesame Dressing (pre-made okay)
- Spice Mix 1TBSP/E
(salt, pepper, granulated garlic, ginger)



DIRECTIONS

1. Chop both green and red cabbage into medium strips.
2. Chop romaine into preffered eating style, it is the base for everything to sit on.
3. Take a large pan or wok and heat to medium high
4. Oil the wok with vegetable oil and sautee your cabbage with a pinch of spice mix. Add a dash of vinegar and remove from heat once evenly coated.
5. Now repeat step 4 this time with your carrots, snow peas, chives & red radish. Cook until tender with a nice crunch still.
6. Build your salad for the bowl size you want! Lettuce, cabbage mix, vegetables, clementine's, cilantro, wontons & your Sizzlin Sesame Ginger Dressing.
7. Adding a protein of your choice is optional.

Magic Mac & BBQ Pork Empanadas

Serves 4-6

Fresh

Ingredients are key, making your own shells, sauces, and fillings will always result in better quality!



Flavorful

is a must! Heavily season your pork with the rub, if it's not falling off everywhere like glitter you need more!



Filling

your empanadas with just enough to stuff your stomach but not enough! to burst. Too full means it won't close.



INGREDIENTS

• Diced Pineapple	1/2C	• Cauldron BBQ	6C
• Minced Garlic	2TBSP	(pre-made okay)	
• Sliced Red Onion	1/2C	• Empanada Shells	24
• Cauldron Cheese (pre-made okay)	4C	(pre-made okay)	
• Elbow Noodles	2C	• Sizzlin Spice Rub	2TBSP/E
• Pork Butt	5lb	(paprika, salt, pepper, granulated garlic, crushed red pepper, cumin, brown sugar, cinnamon)	

DIRECTIONS

1. Take 3/4 of the spice rub. Coat the pork butt thoroughly on all sides. Let the pork butt rest as the cast iron/grill heats up.
2. Boil a pot of water, add a dash of salt and oil, then cook noodles until they are slightly undercooked. They will finish cooking when the empanadas cook. Mix with your cheese sauce set aside to cool.
3. Take a pot large enough to hold the pork butt. Turn the heat on medium high and sauté your pineapples, onions, garlic, and a pinch of spice rub. Set aside once cooked down.
4. Cook your porkbutt in the cast iron or grill by searing it on high heat to crisp up and char the spice rub. Then remove from the pan and place in your deep pot.
5. Cover the pork butt with BBQ sauce and simmer on med heat until it falls apart (varies for pork butt size). Set aside to cool.
6. Take your empanada shells and fill with a generous amount of filling. Fold shells over and use a little water to seal and fork to crimp closed.
7. Bake or fry until golden brown, serve with magic black bean salsa and cauldron fried chips.

For More Recipes & Tips Visit
SizzlinWizards.com

Here's what people are saying...

"One of the most delicious chicken quesadillas I have ever had!

And I could have eaten the chive n garlic cilantro sour cream by itself. Not to mention the churro cheesecake on the side. Such a great meal!"

- Abbey Narayan

"Exceptional food from a talented chef. Great combination of flavors, and a new dish every week! Highly recommend."

- Tristin Sweeney

"The food literally brought tears to my eyes and it was so good I am not ashamed to admit it."

-Alex Royster



\$12.00 USD