

## PREPARATION – DINNER

January 2009

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# SIRLOINS - 6 oz., 8 oz. and 12 oz.

## QUALITY CHECK

Sirloins must be panned uniformly, left to right with the fat cap facing back of pan, no higher than 3 layers high. Keg Steak Spice is evenly sprinkled on each steak.  
Face cut sirloins are identified and properly prepared.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Sirloins	6 oz./8 oz./12 oz.	171 g/225g/342 g
Vegetable oil	as required	as required
Keg steak spice	¼ oz.	7 g

YIELD: as required  
SHELF LIFE: 2 days

STEP	ACTION
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**Note:** All steaks must be panned as late in the prep day as possible. The number of steaks panned should be less than the total amount forecast for the evening. Cooks should be opening cryovacs of steaks towards the end of the evening.

1. Obtain the required amounts of each size of sirloin from walk-in, carefully open each cryovac bag and check sirloins against specifications. Check any questionable steaks with a manager.
2. Place sirloins in separate size groupings on disposable, lint-free towelling. Cover sirloins with more disposable towelling and gently blot sirloins to remove excess blood. **DO NOT DEFORM STEAKS!!**
3. Using a spray bottle filled with vegetable oil, evenly spray steaks on both sides.
4. Sprinkle sirloins evenly on both sides with the required amount of Keg Steak Spice.
5. Pan each size of sirloin in separate meat pans with blood strainers, left to right = rare to well, following established procedures. Sirloins must only be stacked to a maximum of 3 layers high. Wrap each pan tightly.
6. Discard used disposable towelling. **DO NOT REUSE** for the next set of steaks.

## STORAGE:

### CCP

1. Store sirloins refrigerated, below 40°F (4°C), following established procedures for labelling and storage.
2. If panning leftover steaks in the same pan as fresh, there **MUST** be a physical separation (plastic wrap) between day-old and fresh steaks ... or use separate pans.

# TERIYAKI SIRLOIN - 8 oz.

## QUALITY CHECK

Teriyaki sirloins must be properly marinated for the appropriate amount of time, completely submerged in marinade. Teri marinade must be portioned.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Sirloins Teriyaki marinade	8 oz as required	225 g as required

YIELD: as required  
SHELF LIFE: 2 days

STEP	ACTION
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**Note:** All steaks must be panned as late in the prep day as possible.

1. Obtain the required amount of sirloins from the walk-in, and check against specifications. Check any questionable steak with a manager.

**Note:** Do not use leftover sirloins from preceding day.

2. PLACE SIRLOINS ON DISPOSABLE, LINT-FREE TOWELLING. Cover sirloins with more towelling and gently blot sirloins to remove excess blood. DO NOT DEFORM STEAKS!!
3. Place steaks in meat pan in a single flat layer. Do not crowd steaks.
4. Ladle 6 fl. oz. (180 ml) per item of Teri marinade over steaks. *Ensure ALL steaks are totally covered with marinade. There must not be more than 14 sirloins in one pan!*
5. Place a blood strainer over top of steaks to keep them submerged in marinade.
6. 8 oz. sirloins should be marinated for six hours.
7. Steaks should be flipped over half way through the marinating process. Marinade used for steak should be appropriately labelled.

## TERIYAKI SIRLOIN, cont'd...

STEP	ACTION
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### CCP

8. Cover and refrigerate steaks during the marinating period.
9. Teri marinade may only be used for a maximum of 4 uses, and then a fresh batch must be used.
10. Drain steaks well, once marinated, and pan steaks with blood strainers, left to right = rare to well following established procedures. Sirloins may only be stacked to a maximum of 3 layers high. Wrap each pan tightly.

### STORAGE:

### CCP

1. Store teriyaki steaks refrigerated, below 40°F (4°C), following established procedures for labelling and storage.
2. If panning leftover steaks in the same pan as fresh, there MUST be a physical separation (plastic wrap) between day-old and fresh steaks ... or use separate pans.

# SANDWICH SIRLOIN - 8 oz.

## QUALITY CHECK

Sirloins must be panned uniformly, left to right with the fat cap facing back of pan, no higher than 3 layers high. Keg Steak Spice is evenly sprinkled on each steak.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Sirloins, cap steaks * <i>US lunch stores can use the 8 oz. New York</i>	8 oz.	225 g
Keg steak spice	¼ oz.	7 g
Vegetable oil	as required	as required

YIELD: as required  
SHELF LIFE: 2 days

## STEP

## ACTION

**Note:** All steaks must be panned as late in the prep day as possible. The number of steaks panned should be less than the total amount forecast for the evening. Cooks should be opening cryovacs of steaks towards the end of the evening.

1. Obtain the required amount of sirloins from walk-in, carefully open each cryovac bag and check sirloins against specifications. Check any questionable steaks with a manager.
2. Place sirloins on disposable, lint-free towelling. Cover sirloins with more disposable towelling and gently blot sirloins to remove excess blood. **DO NOT DEFORM STEAKS!!**
3. Using a spray bottle filled with vegetable oil, evenly spray steaks on both sides.
4. Sprinkle sirloins evenly on both sides with the required amount of Keg Steak Spice.
5. Pan sirloins in meat pans with blood strainers, left to right, following established procedures. Sirloins must only be stacked to a maximum of 3 layers high. Wrap each pan tightly.
6. Discard used disposable towelling. **DO NOT REUSE** for the next set of steaks.

## STORAGE:

## CCP

1. Store sirloins refrigerated below 40°F (4°C), following established procedures for labelling and storage.
2. If panning leftover steaks in the same pan as fresh, there must be a physical separation (plastic wrap) between day-old and fresh steaks ... or use separate pans.

# NEW YORK

## QUALITY CHECK

New York's must be panned uniformly on their sides, with fat cap facing upwards, to a maximum of 2 layers high. Keg Spice is evenly sprinkled on each steak.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
New York Striploins	10 oz./14 oz. (CND)	285 g/400 g (CDN)
New York Striploins	12 oz./16 oz. (USA)	342 g/456 g (USA)
Keg steak spice	½ oz.	14 g
Vegetable oil	as required	as required

YIELD: as required  
SHELF LIFE: 2 days

## STEP

## ACTION

**Note:** All steaks must be panned as late in the prep day as possible. The number of steaks panned should be less than the total amount forecast for the evening. Cooks should be opening cryovacs of steaks towards the end of the evening.

1. Obtain the required amount of New York's from walk-in, carefully open each cryovac bag and check against the specifications. Check any questionable steaks with a manager.
2. Place New York's on disposable, lint-free towelling. Cover New York's with more disposable towelling and gently blot New York's to remove excess blood. **DO NOT DEFORM STEAKS!!**
3. Using a spray bottle filled with vegetable oil, evenly spray steaks on both sides.
4. Sprinkle New York's evenly on both sides with the required amount of Keg Steak Spice.
5. Pan New York's in meat pans with blood strainers. Place New York's into each meat pan standing on their sides, with fat cap facing upwards, to a maximum of 2 layers high. Wrap each meat pan tightly.
6. Discard used disposable towelling. **DO NOT REUSE** for the next set of steaks.

## STORAGE:

## CCP

1. Store New York's refrigerated, below 40°F (4°C), following established procedures for labelling and storage.
2. If panning leftover steaks in the same pan as fresh, there **MUST** be a physical separation (plastic wrap) between day-old and fresh steaks ... or use separate pans.



# FILET - 7 oz. / 10 oz.

## QUALITY CHECK

Each filet must be wrapped with 1 piece of bacon. Filets may be panned to a maximum of 3 high. Keg Spice is evenly sprinkled on each steak.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Filets	7 oz./10 oz.	200 g/285 g
Applewood Smoked bacon	as required	as required
Keg steak spice	¼ oz.	7 g
Vegetable oil	as required	as required

YIELD: as required

SHELF LIFE: 2 days

## STEP

## ACTION

**Note:** All steaks must be panned as late in the prep day as possible. The number of steaks panned should be less than the total amount forecast for the evening. Cooks should be opening cryovacs of steaks towards the end of the evening.

1. Obtain required amount of filets from walk-in and check against specifications. Check any questionable steaks with a manager.
2. Place filets on disposable, lint-free towelling. Cover filets with more disposable towelling and gently blot sirloins to remove excess blood. **DO NOT DEFORM STEAKS!**

### Southwest U.S. Kegs only

3. A few filets in every case have a piece of fat and gristle between the main muscle (eye) and the chain meat. To improve the characteristics of this filet, we need to remove this piece.
4. Lay this filet on its side, so that the piece of gristle is pointing up. Slice between the fat and lean part of the eye of the filet, without slicing all the way through.
5. While holding the knife at a slight angle, slice between the lean part of the chain and the fat. Remove the piece of the gristle and discard it.

### All Kegs

6. Wrap each filet with 1 piece of bacon. Ensure that the ends of the bacon overlap and meet in the side opposite the side seam. Secure bacon with a toothpick.
7. Using a spray bottle filled with vegetable oil, evenly spray filets on both sides.
8. Sprinkle filets evenly on both sides with required amount of Keg Steak Spice.
9. Filets may be panned to a maximum of 3 high. Wrap tightly.

## FILET - 7 oz. / 10 oz.

STEP	ACTION
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### STORAGE:

#### CCP

1. Store filets refrigerated, below 40°F (4°C), following established procedures for labelling and storage.
2. If panning leftover steaks in the same pan as fresh, there MUST be a physical separation (plastic wrap) between day-old and fresh steaks ... or use separate pans

# RIB STEAK - 16 oz.

## QUALITY CHECK

Rib steaks must be panned uniformly on their sides, with fat cap facing upwards, single layers. Keg steak spice is evenly sprinkled on each steak.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Rib steak	16 oz.	456 g
Keg steak spice	½ oz.	14 g
Vegetable oil	as required	as required

YIELD: as required

SHELF LIFE: 2 days

STEP	ACTION
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**Note:** All steaks must be panned as late in the prep day as possible. The number of steaks panned should be less than the total amount forecast for the evening. Cooks should be opening cryovacs of steaks towards the end of the evening.

1. Obtain required amount of rib steaks from walk-in, carefully open each cryovac bag and check against the specifications. Check any questionable steaks with a manager.
2. Place rib steaks on disposable, lint-free towelling. Cover rib steaks with more disposable towelling and gently blot to remove excess blood. **DO NOT DEFORM STEAKS!!!**
3. Using a spray bottle filled with vegetable oil, evenly spray steaks on both sides.
4. Sprinkle rib steaks evenly on both sides with the required amount of Keg steak spice.
5. Pan rib steaks in meat pan with blood strainer. Place rib steaks into meat pan standing up on their sides, with fat cap facing upwards, single layer only. Wrap each meat pan tightly.
6. Discard used disposable towelling. **DO NOT REUSE** for the next set of steaks.

**Note:** Kegs having a low sales mix on this item should leave the rib steaks in the cryovac until ordered. Ensure steaks have required amount of Keg spice before being grilled.

## STORAGE:

## CCP

1. Store rib steaks refrigerated, below 40°F (4°C), following established procedures for labelling and storage.
2. If panning leftover steaks in the same pan as fresh, there **MUST** be a physical separation (plastic wrap) between day-old and fresh steaks ... or use separate pans

# PRIME RIB BEEF DIP

## QUALITY CHECK

Prime rib must be trimmed of all excess fat, then portioned to 6 oz. (171 g).  
Portions must not be stacked higher than four (4).

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Prime rib, cooked, cold	6 oz.	171 g

YIELD: 1 portion  
SHELF LIFE: 2 days; frozen 7 days

STEP	ACTION
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1. Trim excess fat from cooked, cold prime rib, then thinly slice the roast on a meat slicer.
2. Portion 6 oz. (171 g) of sliced prime rib into portion bags or pans.

## STORAGE:

### CCP

1. Wrap, label and store below 40°F (4°C) following established procedures.
2. Store beef dips frozen below -10°F (-24°C), following established procedures for labelling and storage.

# PRIME RIB

## QUALITY CHECK

Prime rib should be evenly coated with Keg steak seasoning, excluding both ends and bone side and marinated for 24 hours.. Must be tightly wrapped.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Prime rib Keg steak spice	1 only 4 oz.	1 only 114 g

YIELD: as required  
SHELF LIFE: 2 days

STEP	ACTION
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**Note:** Prime rib must be prepared a day in advance, to allow for proper marination (minimum 24 hours). Only prep the exact amount of roasts needed for cooking for the next day's use.

1. Remove required amount of roasts from refrigeration. (Choose roasts of similar weight so they will all cook in approximately the same amount of time).
2. Carefully remove cryovac pouch using a small cook's knife, and check against specifications. Check any questionable roasts with kitchen manager.
3. Blot prime rib with disposable lint-free towelling, following the established procedures.
4. Rub Keg steak seasoning evenly over the surface of prime rib, excluding the bone side and the ends of the prime rib, following established procedures.
5. Wrap each roast completely and tightly in plastic wrap, then label with weight, date and initials.

**Note:** Roasts must be wrapped tightly in plastic wrap to produce a "sweating" effect, allowing seasoning to marinate into prime rib.

## STORAGE:

## CCP

1. Store prime rib evenly on a tray, with the tail end facing up. Refrigerate below 40°F (4°C), following established procedures for storage. DO NOT STACK ROASTS.

# BLEU BURGER PREP (SWUS only)

## QUALITY CHECK

Bleu cheese is evenly mixed throughout each patty.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Prime Rib Slider Burgers, thawed	3 each	3 each
Blue Cheese crumbles	1 oz	30 g

YIELD: 1 patty  
SHELFLIFE: 2 days

STEP	ACTION
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### CCP

1. Thaw Prime Rib Sliders refrigerated below 40°F (4°C), following established procedures for thawing, labelling and storage (in the cooler only!)
2. In a stainless steel bowl, add the thawed Prime Rib Slider Burgers and the Blue Cheese Crumbles.
3. Place plastic gloves on your hands and proceed to mix the slider burgers and blue cheese crumbles together forming a uniform patty. The finished patty should be roughly 1 inch thick by 4 inches in diameter.
4. Place the prepared patties onto a parchment paper lined sheet pan and wrap with plastic wrap following established procedures for labeling and storage.

**NOTE:** The prepared bleu burger patties can only be stored in a single layer in the cooler and on line.

### STORAGE:

### CCP

1. Store prepped Bleu Burger patties refrigerated, below 40°F (4°C), no more than 1 patty high, following established procedures for labelling and storage.

# PRIME RIB BURGER PREP (SWUS only)

## QUALITY CHECK

Patties are mixed and formed consistently.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Prime Rib Slider Burgers, thawed	3 each	3 each

YIELD: 1 patty  
SHELFLIFE: 2 days

## STEP

## ACTION

### CCP

1. Thaw Prime Rib Sliders refrigerated below 40°F (4°C), following established procedures for thawing, labelling and storage (in the cooler only!)
2. Place the thawed slider burgers into a stainless steel bowl.
3. Place plastic gloves on your hands and proceed to mix the slider burgers together forming a uniform patty. The finished patty should be roughly 1 inch thick by 4 inches in diameter.
4. Place the prepared patties onto a parchment paper lined sheet pan and wrap with plastic wrap following established procedures for labelling and storage.

**NOTE:** The prepared Prime Rib Burger patties can only be stored in a single layer in the cooler and on line.

## STORAGE:

### CCP

5. Store prepped Prime Rib Burger patties refrigerated, below 40°F (4°C), no more than 1 patty high, following established procedures for labelling and storage.

# CHICKEN BREAST PANNING PROCEDURE

## QUALITY CHECK

Chicken breasts should be folded in half, flesh to flesh,  
and panned no more than 4 layers high.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Chicken breast	10 oz.	285 g
Chicken & rib seasoning	1/8 oz.	3 g

YIELD: as required  
SHELF LIFE: 3 days

STEP	ACTION
1.	Thaw chicken breasts following established procedures for thawing, labelling and storage.
2.	Obtain the required amount of chicken breasts from walk-in and check against specifications. Questionable product should be brought to the attention of a manager.
3.	Prior to panning, sprinkle one side of chicken with Chicken & Rib seasoning.
4.	Fold each breast in half, flesh to flesh, following the natural division where the breastbone was, then pan breasts evenly in a stainless meat pan with a blood strainer.
5.	Do not stack folded breasts more than 4 high. Folding the breasts and not stacking higher than 4 high, helps retain moisture in each breast. Wrap tightly after panning.

*Note: It is only acceptable to pan old and new product in separate pans.*

## STORAGE:

### CCP

1. Store chicken breasts refrigerated, below 40°F (4°C.), following established procedures for labelling, and storage.



# TERIYAKI CHICKEN MARINADE

## QUALITY CHECK

Teriyaki chicken must be marinated for the appropriate amount of time, completely submerged in Teriyaki marinade.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Chicken breast, thawed Teriyaki marinade	10 oz. as required	285 g as required

YIELD: as required  
SHELF LIFE: 3 days

STEP	ACTION
1.	Obtain required amount of chicken breasts from walk-in and check against specifications. Questionable product should be brought to the attention of a manager.
2.	Drain excess moisture and place chicken breasts in a single, flat layer in a meat pan.
3.	Ladle 6 fl. oz. (180 ml) of Teriyaki marinade into meat pan for each chicken breast to be marinated. There must not be more than 12 chicken breasts in one pan.
4.	Place a blood strainer over top of breasts to keep them submerged in marinade.
5.	Marinate chicken breasts for a total of 30 minutes. Breasts should be flipped over halfway through the marinating process.
6.	Teriyaki marinade may only be used for a maximum of 4 uses, and then a fresh batch must be used. Marinade used for chicken must be appropriately labelled.

## CCP

- Cover and store chicken refrigerated, below 40°F (4°C), during the marination process.
- Pan chicken as per established procedures once marination process is complete. Wrap tightly.

*Note: It is only acceptable to pan old and new product in separate pans.*

## STORAGE:

## CCP

- Store Teriyaki chicken refrigerated, below 40°F (4°C), following established procedures for labelling, and storage.

# CHICKEN FAJITAS VEGETABLES (CND only)

## QUALITY CHECK

Vegetables should be evenly cut, then portioned. Cheese should be portioned to 2 oz (57 g).

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Red onion, sliced, ¼"	3 oz.	85 g
Red peppers, sliced, ¼"	1 oz.	28 g
Green peppers, sliced, ¼"	1 oz.	28 g
Keg cheese blend	2 oz.	57 g

YIELD: 1 portion  
SHELFLIFE: 3 days

## STEP

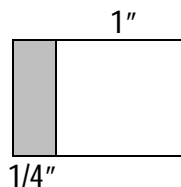
## ACTION

1. Slice green peppers, red peppers and red onion evenly into ¼" (6 mm) strips.
2. Portion sliced red onion, green and red pepper together in a portion bag.
3. Portion cheese blend in a portion bag and wrap tightly.

## STORAGE:

## CCP

1. Store all items refrigerated, below 40°F (4°C), in separate food grade storage containers, following established procedures for labelling and storage.



# LOBSTER TAILS

## QUALITY CHECK

Vein must be removed from each tail, then meat rinsed under cold water. Meat must be scored evenly for consistent thickness throughout. Only daily needs are thawed.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Lobster Tails, frozen weight	6 oz. - 7 oz.	170 g - 200 g

YIELD: as required  
SHELF LIFE: 2 days

STEP	ACTION
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1. Thaw required daily needs only of lobster tails following established procedures for thawing under cold running water, as well as labelling, and storage.
2. Once lobster tails have thawed, transfer tails (uncut) to a stainless steel insert. **Top with ice bags and store refrigerated, below 40°F (4°C), wrapped and labelled.**
3. Top ice bags must be changed at the end of each shift.

### Cook's Procedure (as part of opening duties):

1. Remove projected amount of lobster tails. Change top ice bags for unused, thawed tails.
2. Using a clean, dry towel to hold the lobster tail, cut the shell from the head and down to the tail along the centre of the back of the shell using the lobster shears.
3. Rinse the shell and meat under cold trickling water to remove the intestinal vein (green, yellow, black matter) and any small bits of shell.
4. Place the tail on the cutting board and make 3 vertical and 4 horizontal cuts with a small cook's knife. These cuts must only be made deep enough to make the lobster meat the same thickness throughout.
5. Pull the shell open and put lobster meat back into the tail.
6. Place prepped lobster tails into a meat pan with blood strainer. Cut side should be facing up.
7. To maximize the quality and shelf life of lobster tails, they must be prepared as late in the day as possible.

## LOBSTER TAILS, cont'd...

STEP	ACTION
8.	Lobster may only be layered to a maximum of 2 high. Wrap tightly.
9.	Top lobster tails with a top ice bag no more than 2" thick, and transfer to refrigerated broiler storage area.
10.	Change top ice bag at end of evening when storing in overnight refrigerated storage.

### STORAGE:

#### CCP

1. Store lobster tails refrigerated, below 40°F (4°C), with a light cover of ice, following established procedures for icing, labelling and storage.

# SHRIMP SKEWER

## QUALITY CHECK

Shrimp must be completely peeled and de-veined, then skewered through tail ends and head ends. Five shrimp per skewer.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Shrimp, 13/15, R.H.	60 pcs	60 pcs

YIELD: 12 skewers  
SHELF LIFE: 2 days, thawed

## STEP

## ACTION

### CCP

1. Thaw shrimp refrigerated below 40°F (4°C) in cooler only, following established procedures for thawing, labelling, and storage

Note: When prepping shrimp skewers, be sure to adjust your prep projections for all the recipes shrimp skewers are used in. 1 skewer for a combo, and 2 skewers for a dinner portion.

For P & D Shrimp - The only acceptable thawing practice for P&D shrimp is in the walk-in.

### For Shell-On Shrimp

2. Peel each shrimp leaving the last "ring" of shell intact. DO NOT remove tail.
3. De-vein each shrimp completely down to the last "ring" of shell, following established procedures. Pull sand vein out and discard.
4. Rinse shrimp in a colander under cold running water, then drain well.

### For All Shrimp

5. Place 5 shrimp on each wooden skewer by skewering each shrimp through both the tail end and the head end.
6. Alternate every second shrimp, so that the tails face in opposite directions.
7. Place shrimp skewers into stainless steel meat pan with blood strainer and wrap tightly.

### STORAGE:

### CCP

1. Store shrimp skewers refrigerated, below 40°F (4°C), with a top ice bag no more than 1" thick, following established procedures for icing, labelling and storage.

# KING CRAB COMBO

## QUALITY CHECK

Pieces of King Crab are left whole from the case. There should be an even mix of legs, knuckles and claws.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
King Crab, frozen, snap cut	20 lbs.	9 kg

YIELD: 40 X 8 oz. (225 g) portions  
SHELF LIFE: 1 week (frozen)

STEP	ACTION
------	--------

### For Whole Legs:

1. Remove king crab legs from freezer.
2. King Crab does not need to be chopped in to smaller pieces. Leave black tips on. Some pieces may need to be cut to ensure the correct portion. If this is the case do not chop on the score lines.
3. Portion crab into portion bags or pans to 8 oz. (225 g) for each portion. Be sure to combine crab for each portion with even amounts of legs, claws and knuckle pieces. i.e.: DO NOT portion 1 bag with all knuckles, then the next portion all with legs.
4. Place portions into food grade storage container and wrap or cover.

### STORAGE:

#### CCP

1. Return crab portions immediately to freezer below -10°F (-24°C), following established procedures for labelling and storage.

*Note: Any thawed crab portions must not be re-frozen. Store thawed portions refrigerated, below 40°F (4°C), with a light covering of ice, following established procedures for icing, labelling, and storage. (Shelf life thawed = 2 days).*

# SALMON PANNING PROCEDURES

## QUALITY CHECK

Salmon must be panned flat up to 3 fillets high..

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Salmon fillets	9 oz. (CND) / 10 oz. (USA)	257 g (CND) / 285 g (USA)

YIELD: as required  
SHELF LIFE: 2 days

STEP	ACTION
1.	Remove appropriate amount of salmon fillets required from freezer for the following day's use, and place in a single layer (avoid overlapping) on a sheet tray.
2.	Once thawed, use a sharp kitchen knife to pierce cryovac and allow moisture to drain. Then carefully remove salmon fillet from cryovac pouch.
3.	Check each salmon fillet against specifications. Contact a manager if there are any discrepancies.
4.	Place thawed salmon fillets into a meat pan with blood strainer, panned flat up to 3 fillets or portions high. The first layer of fish should be skin side down followed by a layer of flesh to flesh (flesh to flesh fillets should be panned alternating thick to thin ... this will help to prevent any product deformities), the last layer will then be skin to skin.
5.	Wrap tightly.

## STORAGE:

### CCP

1. Store salmon fillets refrigerated, below 40°F (4°C), with a top ice bag no more than 1" thick, following established procedures for icing, labelling and storage.

# OSCAR COMBO

## QUALITY CHECK

Shrimp is portioned thawed, scallops are portioned frozen.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Shrimp 41/50 P & D, thawed Scallops, frozen	6 each 2 oz.	6 each 57 g

YIELD: 1 portion  
SHELF LIFE: 2 days

## STEP

## ACTION

### CCP

1. Thaw shrimp refrigerated below 40°F (4°C), following established procedures for thawing, labelling, and storage.
2. Portion frozen scallops and thawed shrimp into portion bags.
3. Store portions in a food grade storage container with a strainer in place.

### STORAGE:

### CCP

1. Store portions refrigerated, below 40°F (4°C), following established procedures for icing, labelling, and storage.



# MUSHROOMS NEPTUNE

## QUALITY CHECK

Neptune mix should be evenly piped into 6 rosettes.  
Portions should be stored in such a manner as to not deform the rosettes.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Mushroom caps (minimum 1¼" diameter)	6 each	6 each
Neptune mix, see sub-recipes	4 oz.	114 g
Mushroom broth, see sub-recipes	as required	as required

YIELD: 1 portion  
SHELF LIFE: 3 days \*

\* Shelf life is calculated based on the production date of the Neptune mix.

STEP	ACTION
1.	Prepare Neptune mix, if required, by referring to the standard recipe.
2.	Prepare mushroom broth, if required and bring to a boil.
3.	Half fill clean, sanitized sink with cold water. Empty mushrooms into sink and using hands, bob mushrooms for 60 seconds, allowing dirt to fall to the bottom.
4.	Then remove mushrooms and place in the colander. Drain sink. Wash mushrooms under cold running water. Drain and remove stems. <b>DO NOT SOAK</b> mushrooms in water.
5.	Cook mushroom caps in mushroom broth for 5 - 7 minutes.
6.	Place cooked caps on a sheet tray and refrigerate to cool, approximately 10 minutes.
<b>Note:</b> <i>Mushroom caps must be no smaller than 1" (2.5 cm) after cooking.</i>	
7.	Place 1 cooled mushroom cap, stem side up, in each indentation of the escargot dish.
8.	Place Neptune mix into a piping bag with star tip and pipe 4 oz. (114 g) total amount of weight, evenly into 6 rosettes, covering the mushroom caps.

## STORAGE:

### CCP

1. Store Neptune portions refrigerated, below 40°F (4°C) following established procedures for labelling and storage.

*Note: Carefully sticking toothpicks into selected rosettes will help prevent the plastic wrap from sticking on the product. Code date finished product with production date of Neptune Mix.*

# BAKED GARLIC SHRIMP

## QUALITY CHECK

Shrimp steamed until just cooked, then cooled immediately in ice water. Garlic butter patty to cover all shrimp, topped with breadcrumbs and shredded Monterey Jack/Cheddar cheese.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Shrimp, 41/50, P & D, thawed	6 pcs	6 pcs
Garlic butter	1 oz.	28 g
Keg cheese blend	1 oz.	28 g
Bread crumbs	1 tsp	5 ml

YIELD: 1 portion  
SHELF LIFE: 3 days

STEP	ACTION
------	--------

1. Follow standard procedures for thawing and storage of shell-off shrimp.
2. Spread shrimp in a single layer, on a perforated steamer tray, and cook in a pre-heated steamer for 1 minute or until shrimp are just cooked.
3. Immediately submerge cooked shrimp into an ice bath to stop cooking and cool.
4. Remove when cold (maximum 5 minutes).
5. Place 1 shrimp into each indentation of each escargot dish.
6. Weigh 1 oz. (28 g) of garlic butter for each escargot dish, then place on top of shrimp.
7. Using a large shaker, sprinkle bread crumbs evenly over each garlic butter patty.

*Note: The breadcrumbs help absorb any excess oil from cheese and butter while cooking.*

8. Sprinkle shredded Monterey Jack/Cheddar cheese evenly over top of each garlic butter patty.
9. Wrap each dish individually with plastic wrap.

## STORAGE:

### CCP

1. Store baked garlic shrimp portions refrigerated, below 40°F (4°C), following established procedures for labelling and storage.



# ESCARGOT

## QUALITY CHECK

Mushrooms must be pre-cooked in mushroom broth, and be no smaller than 1" (2.5 cm) after cooking. Escargot butter must cover all mushroom caps.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Escargot	6 each	6 each
Mushroom caps, minimum 1¼" diameter	6 each	6 each
Escargot butter, frozen	2 oz.	57 g
Mushroom broth, see sub-recipes	1 recipe	1 recipe

YIELD: 1 portion      SHELF LIFE: 3 days

STEP	ACTION
1.	Prepare mushroom broth, if required, and bring to a boil.
2.	Half fill clean, sanitized sink with cold water. Empty mushrooms into sink and using hands, bob mushrooms for 60 seconds allowing dirt to fall to the bottom.
3.	Remove mushrooms and place in colander. Drain sink. Wash mushrooms under cold running water, drain and remove stems. DO NOT SOAK mushrooms in water.
<i>Note: Save the stems for rice vegetables or Mushroom Reduction. Store refrigerated, below 40°F (4°C), in a food grade storage container, tightly wrapped.</i>	
4.	Cook mushroom caps in mushroom broth for 5 - 7 minutes.
5.	Place cooked caps on a clean sheet tray and refrigerate to cool, approximately 10 minutes.
6.	Rinse snails under cold, running water, then drain well.
7.	Place 6 snails into each escargot dish.
<i>Note: Mushroom caps must be no smaller than 1" (2.5 cm) after cooking.</i>	
8.	Place 1 mushroom cap over each snail in escargot dish.
9.	Place 2 oz. (57 g) of escargot butter atop mushrooms, ensuring complete coverage.

## STORAGE:

CCP

1. Store escargots, refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

# CRAB CAKES (SWUS only)

## QUALITY CHECK

"Cakes" are round and evenly  $\frac{3}{4}$ " thick, portioned to 3 oz.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Lemon juice, fresh	1 fl oz.	30 ml
Garlic, minced	2 Tbsp.	30 ml
Mayonnaise	14 fl oz	355 ml
Tabasco (red pepper sauce)	1 tsp.	5 ml
Dijon mustard	3 tsp.	15 ml
Old Bay Seasoning	3 tsp	15 ml
Crabmeat, picked over for shell, drained	3 lb.	1.4 kg
Yellow bell pepper, finely diced	4 oz.	114 g
Red bell pepper, finely diced	4 oz.	114 g
White onion, finely diced	4 oz.	114 g
Celery, finely diced	4 oz.	114 g
Panko breadcrumbs	6 oz	170 g
Fine Breadcrumbs	6 oz.	170 g
<u>For Breading:</u>		
Panko breadcrumbs	as needed	as needed
Parsley, fresh chopped	2 fl oz.	60 ml

YIELD: 4.4 lbs. SHELFLIFE: 3 days

STEP	ACTION
1.	In a large stainless steel bowl, whisk together lemon juice, garlic, mayonnaise, Tabasco, Dijon mustard and Old Bay Seasoning.
2.	Add crabmeat, yellow and red peppers, white onion, and celery. Mix in breadcrumbs. Toss to combine well.
3.	Roll mixture into 3 oz. balls and place in hotel pan full of Panko breadcrumbs with freshly chopped parsley.
3.	Press into "cakes" while breading. Try to get straight edges. The best way is to use a spoodle.
4.	Layer into stainless steel pan with plastic wrap dividers and additional Panko breadcrumbs. <i>Note: Crab cakes should only be two layers high.</i>

## CCP

- Store refrigerated below 40°F (4°C) following established procedures for labelling and storage.

# SHRIMP COCKTAIL

## QUALITY CHECK

Shrimp are deveined down to the start of the tail fan. Five shrimp per portion.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Shrimp, 13/15, thawed	50 each	50 each

YIELD: 10 portions  
SHELFLIFE: 2 days

STEP	ACTION
------	--------

## CCP

1. Thaw shrimp refrigerated below 40°F (4°C) in cooler only, following established procedures for thawing, labelling, and storage

Note: When prepping shrimp skewers, be sure to adjust your prep projections for all the recipes shrimp skewers are used in. 1 skewer for a combo, and 2 skewers for a dinner portion.

For P & D Shrimp - The only acceptable thawing practice for P&D shrimp is in the walk-in.

## For Shell-On Shrimp

2. Peel each shrimp leaving the last "ring" of shell intact. DO NOT remove tail.
3. De-vein each shrimp completely down to the last "ring" of shell, following established procedures. Pull sand vein out and discard.
4. Rinse shrimp in a colander under cold running water, then drain well.
5. Lay shrimp in a single layer on a steam tray. Curl the shrimp and steam for 1½ - 2 minutes or until shrimp are just cooked.
6. Immediately submerge cooked shrimp into an ice bath to stop cooking and cool.
7. Remove when cold (maximum 5 minutes) and drain.
8. Portion 5 cooked shrimp per order and place in a plastic bag.
9. Place in pan with strainer in place. Place ice bag on portions and cover with plastic.

## STORAGE:

## CCP



1. Store shrimp with a top ice bag no more than 1" thick, refrigerated below 40°F (4°C), following established procedures for icing, labelling and storage.

# CRAB PARMESAN AND SPINACH DIP

## (CND and PNW)

### QUALITY CHECK

Mixture is smooth, no cream cheese lumps are present.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Cream cheese, softened	18 oz.	510 g
Artichoke hearts, tinned, diced ¼"	14 oz.	400 g
Onion, minced or grated	4 oz.	114 g
Mayonnaise	12 oz.	340 g
Sour cream	12 oz.	340 g
Garlic, fresh, pureed	1 oz.	28 g
Parmesan, shredded	4 oz.	114 g
Crabmeat, drained weight	12 oz.	340 g
Lemon juice	1 fl. oz.	30 ml
White pepper, fine grind	½ tsp.	2.5 ml
Tabasco	16 drops	16 drops
Spinach, frozen (thawed/drained), chopped 1", no stems	9 oz.	255 g

YIELD: 14 - 6 oz (170 g)  
SHELF LIFE: 2 days

### STEP

### ACTION

*Note: Excess moisture from the ingredients will have a detrimental effect on the finished thickness of this product. Please ensure that you follow the pre-preparation procedures outlined below.*

### PRE-PREPARATION:

### CCP

1. Thaw crabmeat and spinach refrigerated below 40°F (4°C) according to established procedures.
2. Squeeze all moisture from crabmeat before weighing.
3. Dry spinach thoroughly.
4. Drain artichoke hearts in strainer, then squeeze out moisture from each one before chopping.

# CRAB PARMESAN AND SPINACH DIP, *cont'd...*

STEP	ACTION
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## PREPARATION:

1. Allow cream cheese to soften at room temperature for 15 minutes.
2. Mix cream cheese with wire whip in Hobart mixer until soft and creamy.
3. Add remaining ingredients, except spinach and crabmeat, and continue to mix with paddle on speed 2 until cream cheese is well incorporated into mixture, approximately 2-3 minutes
4. Fold in spinach and crabmeat on lowest speed for 1 minute.
5. Portion into small oval bakers.

## STORAGE:

1. Wrap, label, date, and initial according to established procedures.

## *CCP*

2. Store refrigerated below 40°F (4°C) following established procedures.

# SANTA FE CHICKEN DIP (SWUS only)

## QUALITY CHECK

All ingredients are chopped as specified and thoroughly mixed.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Smoked chicken, diced ¼", see Sub-Recipes	12 oz.	342 g
Cream cheese, softened	12 oz.	342 g
Sour cream	12 fl. oz.	360 ml
Mayonnaise	8 fl. oz.	240 ml
Red pepper, diced ¼"	4 oz.	114 g
Red onion, diced ¼"	6 oz.	171 g
Green onion, diced ¼"	1½ oz.	43 g
Jalapenos, drained weight, minced 1/16"	3 oz.	85 g
Black beans, drained weight, diced ½"	6 oz.	171 g
Green chilies, drained weight, diced ¼"	12 oz.	342 g
Lime juice, fresh	1 fl. oz.	30 ml
Salt	1¾ tsp.	
Cumin, ground	2 tsp.	
Parmesan cheese, shredded	6 oz.	171 g
Cheddar/Jack cheese, shredded	16 oz.	456 g
Cilantro, chopped	2 oz.	57 g

YIELD: 13 x 7oz. (200g) portions

SHELF LIFE: 3 days

STEP	ACTION
1.	Allow cream cheese to soften at room temperature for 15 minutes.
2.	Mix cream cheese with wire whip until soft and creamy.
<i>Note: This process can be accomplished quickly and easily with a small, domestic, electric beater.</i>	
3.	Add whipped cream cheese, sour cream and mayonnaise to Hobart mixing bowl, whip with wire whip at speed 2 for 2 minutes.
4.	Stop mixer, scrape down bowl with rubber spatula; continue to mix for 5 minutes.
5.	Stop mixer, scrape down bowl, add all diced vegetables and mix at speed 1 for 2 minutes.

## SANTA FE CHICKEN DIP, cont'd...

STEP	ACTION
6.	Stop mixer, scrape down bowl, add seasonings and cheeses, mix at speed 1 for 5 minutes.
7.	Stop mixer, scrape down bowl, add cilantro and diced chicken, mix at speed 1 for 2 minutes.
8.	Stop mixer, scrape down bowl and mix for another 2 minutes or until all ingredients are thoroughly mixed.
9.	Portion 7 oz. (200 g) of chicken dip into small oval bakers. Wrap tightly.

### STORAGE:

#### *CCP*

1. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

# TUNA MEDALLION THAWING

## QUALITY CHECK

It is acceptable to only thaw daily required amounts of tuna.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Tuna medallions, frozen weight	3 oz. / 6 oz.	84 g / 168 g

YIELD: 1 portion (6 oz.)

2 portions (3 oz.)

SHELF LIFE: daily

STEP	ACTION
------	--------

1. Remove your daily needs of tuna from the freezer.
2. Place the frozen tuna onto a blood strainer and then onto a sheet pan. Leave the tuna unwrapped at room temperature for 40 minutes, flipping each piece after 20 minutes.
3. After 40 minutes, leaving the tuna on the same sheet pan, cover the tuna with plastic wrap and place into the cooler to finish thawing (this should take between 1-2 hours depending on the size of the tuna).
4. Once the tuna has finished thawing, place each piece individually into a portion bag. Using a blood strainer, place the portions into a meat pan.

*Note: The tuna should never come in contact with water during or after the thawing process.*

## STORAGE:

### CCP

1. Store tuna refrigerated, below 40°F (4°C), with an ice bag, following established procedures for icing, labelling and storage.

*Note: Tuna may only be layered to a maximum of 2 high. Wrap tightly. Change top ice bag at the end of the evening when storing in overnight refrigerated storage.*

# CALAMARI THAWING

## QUALITY CHECK

Only daily needs of calamari are to be thawed under cold running water.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Calamari tubes and tentacles, frozen weight	9 oz	252 g

YIELD: as required  
SHELF LIFE: daily

## STEP

## ACTION

1. Thaw required daily needs only of calamari following established procedures for thawing under cold running water.
2. Once calamari has thawed, transfer thawed calamari pouches to a stainless steel insert with a blood strainer.

## STORAGE:

1. Store thawed calamari refrigerated below 40 F (4 C) following established procedures for icing, labelling and storing.

# CHICKEN STRIPS

## QUALITY CHECK

Strips must be stored frozen and portioned 6 pieces per portion.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Chicken strips, regular, frozen	1 case	1 case

YIELD: approximately 26 portions

STEP	ACTION
------	--------

*Note: Chicken strips must be kept frozen until ready to cook. Do not store in walk-in.*

1. Portion 6 pieces of frozen chicken strips into portion bags.

Note: You may want to portion some into 3 strips per bag for use in kid's meals.

2. Portion entire case (approximately 26 portions) and return to freezer. Do not allow to thaw.

## STORAGE:

### CCP

1. Store frozen below -10°F (-24°C), following established procedures for labelling and storage.



# NACHOS

## QUALITY CHECK

Chips should be deep fried in small batches until crisp, then drained well, tortilla cups must be made in-house and cooked until crisp. Red and yellow corn chips should be mixed equally.

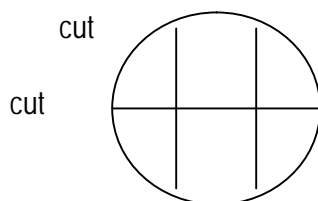
INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Red and Yellow corn tortillas (for nacho chips)	as needed	as needed
Corn tortillas (for nacho cups)	3 per order	3 per order
Keg cheese blend	5 oz per order	142 g per order
Seasoning salt	as required	as required

YIELD: as required  
SHELF LIFE: 3 days

STEP	ACTION
------	--------

1. Cut corn tortillas evenly as illustrated below:

**Note:** *Cutting tortillas by this method results in the shape of the pieces resembling more of a scoop thus making it easier for guests to scoop up dips and toppings.*



2. Deep fry tortilla wedges for 2 minutes, or until done.

**Note:** *Do not deep-fry too many tortilla wedges at once, or chips will stick together and will not cook evenly. Only cook about ½ basket at a time, turning frequently OR place 4 handfuls in the fryer and quickly stir to separate.*

3. Drain chips well, then cool to room temperature. Sprinkle lightly with seasoning salt. Mix red and yellow corn chips together.

4. Portion chips into paper bags to 4 oz. (114 g) per portion, then place into a food grade storage container.

## NACHOS, cont'd...

STEP	ACTION
------	--------

*Note: When preparing chips, keep in mind that 1 bag will be used for regular nachos and 2 bags for Keg size nachos. Be sure to adjust your prep levels accordingly.*

5. To make corn tortilla cups, place 1 corn tortilla in deep fry oil, then immediately push the centre of the tortilla down into the fat, using a wire whisk, creating a cup effect. Hold submerged for 15 seconds, and then go on to next one.
6. Allow each tortilla to cook for 1 minute, or until crisp, then remove from oil and drain well, inverted.
7. Store tortilla cups carefully in a food grade storage container at room temperature.
8. Portion 5 oz. (142 g) of shredded cheese blend per portion into plastic bags and wrap tightly. Keep in mind that 1 portion of cheese will be used for regular nachos and 2 bags for Keg size nachos. Be sure to adjust your prep levels accordingly.

### STORAGE:

1. Store corn tortillas at room temperature, following established procedures for labelling and storage.

### CCP

2. Store cheese portions refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

## THREE PEPPER WINGS (*PNW only*)

### QUALITY CHECK

Wings are steamed until cooked, with no pink left in wings, cooled, and then tossed in Krispy Koater/Frizzled Coater and portioned with equal amounts of wings and drumettes.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Chicken wings Frizzled onion coater	10 each as required	10 each as required

YIELD: 1 portion

SHELF LIFE: 2 days refrigerated; 1 week frozen

STEP	ACTION
------	--------

1. Follow established procedures for thawing, labelling, and storage of chicken wings.
2. Place thawed wings in a single layer on a perforated steamer tray.
3. Place perforated steamer tray into a deep full size meat pan to catch fat and juices from the wings.
4. Place into a pre-heated steamer and cook for 15 minutes, or until wings are completely cooked, with no pink left.

### CCP

5. Spread cooked wings onto a clean sheet pan, and then refrigerate wings below 40°F (4°C), uncovered, to cool wings (approximately 1 hour).
6. Toss cooled wings in Frizzled Onion coater until wings are evenly coated, and then portion into 10 piece bags.

### STORAGE:

### CCP

1. Store in a food grade storage container, refrigerated below 40°F (4°C), following established procedures for labelling and storage.

## BAKED GOAT CHEESE

### QUALITY CHECK

Disc is evenly coated with almonds.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Toasted almonds, chopped	½ oz.	14 g
Goat cheese, formed into disc	3 oz. wt.	85 g

YIELD: 1 portion  
SHELFLIFE: 2 days

STEP	ACTION
------	--------

1. Form goat cheese into small disc shape, approximately 1½" to 2" in diameter.

*Note: Using a spoodle to form the disc works the best.*

2. Press chopped toasted almonds into goat cheese disc.

### STORAGE:

### CCP

1. Transfer to a food grade storage container and store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

# SCALLOPS AND BACON

## QUALITY CHECK

Bacon must be pre-cooked until browned but not yet crispy.  
Bacon must be well drained and portioned to 6 pieces per order.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Scallops, thawed Applewood Smoked Bacon, sliced	2.6 oz. 3 slices	74 g 3 slices

YIELD: 1 portion  
SHELF LIFE: 2 days

STEP	ACTION
------	--------

## CCP

- Thaw scallops refrigerated below 40°F (4°C), following established procedures.
- Remove bacon from box, leave on the paper lining provided in the box, and lay out on sheet trays. DO NOT OVERLAP.
- Cook bacon in convection oven for 2 minutes, then flip each sheet of bacon and remove paper sheets. Cook bacon until lightly browned, but not yet crisp.
- Remove bacon from oven and place on paper towelling to drain and cool.
- Portion 2.6 oz (74 g) of thawed weight scallops per order, then divide each portion into 6 equal pieces.
- When bacon is cool enough to handle, cut slices in half across to yield 6 half pieces.
- Wrap each portion of scallops in a half slice of bacon and secure with a toothpick.
- Place 6 wrapped scallop and bacon portions into a plastic bag or portion pan.

## STORAGE:

## CCP

1. Store refrigerated below 40°F (4°C), following established procedures for labelling, icing and storage.



# SNAP PEAS and ASPARAGUS

QUALITY CHECK						
Ensure there is not a lot of moisture in the portion bags, and asparagus spears are halved.						

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Snap peas	5 lbs.	2.25 kg
Asparagus, prepped	5 lbs.	2.25 kg

YIELD: 26 portions
SHELFLIFE: 3 days

STEP	ACTION
------	--------

1. Wash required amount of snap peas and asparagus thoroughly in cold water.
2. Grasping both ends of the asparagus, bend the asparagus until it snaps. This will remove the "woody" portion of the stalk. Cut asparagus spears in half and place peas and asparagus pieces on perforated pan and allow to dry.
3. Remove strings from snap peas and portion 3 oz. of peas and 3 oz. of prepped asparagus into one portion bag.

## STORAGE:

## CCP

1. Store portioned peas and asparagus, refrigerated, below 40°F (4°C), following established procedures for labeling and storage.



# CHEESE TOAST BREAD

## QUALITY CHECK

Garlic butter is evenly spread to all edges of the French stick.  
Bread is tightly wrapped in plastic wrap.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
French stick Keg garlic butter, softened	1 loaf 1.5 oz.	1 loaf 42 g

YIELD: 6 portions  
SHELF LIFE: 2 days

STEP	ACTION
------	--------

1. Slice French stick on an angle into 3 equal sized portions and slice each portion in half.
2. Spread approximately ¼ oz. (7g) of garlic butter onto each slice.
3. Place pieces together, buttered sided to buttered side and wrap tightly with plastic wrap.

## STORAGE:

### CCP

1. Store in a food grade storage container, refrigerated, below 40°F (4°C, following established procedures for labelling and storage.

# FLATBREAD

## QUALITY CHECK

Dough is thawed in the cooler. Dough is proofed at room temperature.  
Grill marks are present after cooking.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Pizza Dough	1 each	1 each

YIELD: 1 each  
SHELFLIFE: 2 days

STEP	ACTION
1.	Remove daily needs of pizza dough from the freezer and place on a sheet pan lined with parchment paper. Wrap the sheet pan with plastic wrap following established procedures for labelling and storage. Place into the cooler to thaw overnight.  <i><u>Note:</u> During the thawing process, the dough can be stacked four high as long as there is a layer of parchment paper between the dough. If you spray the parchment paper with non-stick spray, it will minimize any sticking.</i>  <i><u>Note:</u> The pizza dough freezer pull should be done at the end of the prep day.</i>
2.	In the morning, remove the sheet pans of pizza dough from the cooler. Separate the thawed layers and place flat on sheet pans lined with parchment paper. Allow them to proof at room temperature. The dough <u>should</u> double in size. Proofing flatbread dough MUST be wrapped.
3.	Once proofed, gently kneed the dough to flatten it out. Using your clean and sanitized hands, gently stretch and work the dough into a rectangle. The finished dough should measure roughly 10" x 7".
4.	Lightly brush one side of the dough with olive oil and place the oiled side down on a clean, hot grill. Cook for approximately 30 seconds or until grill marks are present. While the dough is grilling, brush the other side with olive oil. Flip the dough and cook for another 30 seconds.  <i><u>Note:</u> The dough might bubble slightly while it is being grilled ... this is normal.</i>

5. Once cooled, store the prepped dough on a sheet pan in the cooler following established procedures for labelling and storage.

**Note:** *The preparation of the dough is to establish grill marks on each side. If the dough is not completely cooked through, that is fine. The dough will be put in the oven during operation and will finish cooking then.*

# PORK BUTTON BONES (*CND only*)

## QUALITY CHECK

Button bones must be held frozen in the freezer

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Pork Button Bones, frozen weight	16 oz.	456 g

YIELD: 1 portion  
SHELFLIFE: standard

STEP	ACTION
------	--------

1. Portion pork button bones into a plastic bag.

## STORAGE:

## CCP

1. Hold frozen pork button bones below -10°F (-24°C), until required

# CAESAR SALAD

## ROMAINE LETTUCE

### QUALITY CHECK

Lettuce must be cut into sections and must be clean, dry, fresh and crisp.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Romaine lettuce	as required	as required
White Vinegar	as required	as required

YIELD: as required  
SHELF LIFE: 2 days

### STEP

### ACTION

1. Fill sink with cold water, add 16 fl oz of white vinegar (this will aid in the removal of bugs and debris). Best practice is to place whole heads upside down in vinegar water prior to cutting. Empty, clean and refill sink with cold water and vinegar. *Sink must be sanitized prior to washing lettuce.*
2. Remove any brown or rotten leaves from each head.
3. Slice each head from leaf end in sections to base of core into 1" squares.
4. Submerge lettuce in water.
5. Remove all dirt and any bugs.
6. Remove lettuce using a large strainer to drain off water.
7. Spin lettuce in a salad spinner to ensure all water is removed or let dry in a colander.
8. Transfer to a food grade storage container with a strainer.

### STORAGE:

1. Wrap, label, date and initial following established procedures.

### CCP

2. Store refrigerated below 40°F (4°C), following established procedures for labelling and storage.





# HOUSE SALAD

## QUALITY CHECK

Lettuce is fresh and crisp.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Spring Mix	2 ½ oz.	71 g

YIELD: 1 serving  
SHELF LIFE: 2 days

STEP	ACTION
------	--------

1. Remove daily requirements and prep into 2 ½ oz. portion bags.

## STORAGE:

1. Wrap, label, date, and initial following established procedures.

## *CCP*

2. Store refrigerated below 40°F (4°C) according to established procedures.



# SPINACH SALAD

## QUALITY CHECK

Spinach is fresh and crisp.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Baby Spinach	3 oz.	85 g

YIELD: 1 serving  
SHELF LIFE: 2 days

STEP	ACTION
------	--------

1. Remove daily requirements and prep into 3 oz. portion bags.

## STORAGE:

1. Wrap, label, date, and initial following established procedures.

## *CCP*

2. Store refrigerated below 40°F (4°C) according to established procedures.

# STEAMED ASPARAGUS

## QUALITY CHECK

Asparagus is fresh and Keg Quality.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Asparagus, fresh, washed	8 oz.	225 g

SHELFLIFE: 2 days

STEP	ACTION
------	--------

1. Wash anticipated daily needs of fresh asparagus.
2. Break asparagus into 5" pieces, so that woody ends are removed.

*Note: Asparagus should not hang over edge of black skillet when cooked.*

3. Portion into 8 oz. portions.

## STORAGE:

### CCP

1. Store fresh asparagus portions refrigerated below 40°F (4°C), following standard procedures for labeling and storage.

## SPINACH SAUTE (*USA only*)

### QUALITY CHECK

Spinach is fresh and crisp.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Baby spinach	9 oz.	252 g

YIELD: 1 serving  
SHELFLIFE: 2 days

STEP	ACTION
------	--------

1. Remove daily requirements and prep into 9 oz. portion bags.

### STORAGE:

1. Wrap, label, date and initial following established procedures.

### *CCP*

2. Store refrigerated below 40°F (4°C), following standard procedures.

# BROCCOLI AU GRATIN

## QUALITY CHECK

Broccoli Au Gratin is cut into 12 equal portions. Excess moisture is drained before baking.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Broccoli Au Gratin	1 tray	1 tray
Butter	As needed	As needed

YIELD: 12 portions  
SHELFLIFE: 2 days (thawed)

STEP	ACTION
1.	Remove required amount of broccoli au gratin from freezer and place on a sheet pan in the cooler to thaw.
2.	While broccoli au gratin is frozen or partially thawed, cut into 12 equal portions.
3.	Lightly grease the bottom of a black skillet with butter and place the cut portion in the centre of the skillet.

## STORAGE:

### CCP:

1. Store prepped broccoli au gratin refrigerated below 40°F (4°F), following established procedures for labeling and storage.

*Note: Allow one full day for the prepped portions to thaw.*

3

*Note: You will find this broccoli tray much easier to deal with when it is frozen or partially thawed. This is because as the broccoli tray thaws, it will start to purge some water moisture. This is natural water left in the broccoli. This water will start to collect around the prepped portion filling the black skillet. **THIS IS NORMAL**. It will be very important to drain off the excess moisture prior to baking the dish.*

# SAUTEED MUSHROOMS

## QUALITY CHECK

Mushrooms must be free of dirt.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Mushrooms, button whole	3 lbs.	1.36 kg
Portabella mushrooms, black fin removed	2 lbs.	900 g

YIELD: 1 batch

SHELF LIFE: 2 days (uncooked)

STEP	ACTION
1.	Remove stems from Portabella mushrooms. Using a soup spoon, carefully remove black fins from the de-stemmed Portabellas (stems can be used for rice mixture).
2.	Slice Portabella mushrooms into ½" strips, then slice strips in half.
3.	Half fill clean, sanitized sink with cold water. Add mushrooms and bob for 60 seconds allowing dirt to fall to the bottom of the sink. Drain sink, refill and repeat this process with the button mushrooms.
2.	Lift mushrooms out of water into a colander and rinse under cold running water. Drain well. DO NOT SOAK mushrooms in water.

## STORAGE:

1. Hold mushrooms in clean, sanitized inserts. Do not cook until opening - DO NOT PRE-COOK.

## CCP

2. Cover with plastic wrap, label, date and initial according to established procedures and store refrigerated below 40°F (4°C) until required.

*Note: It is best to make 5 or 6 separate batches depending on your sales mix, as a fresh mixture should be cooked at least every 10 minutes for maximum freshness.*

# TWICE BAKED POTATOES

## QUALITY CHECK

These must be made while the potatoes are HOT.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Russet potatoes, baked - HOT FROM OVEN	30 each	30 each
Bacon bits	20 fl oz.	600 ml
Butter, softened	20 fl oz	600 ml
Sour cream	50 fl oz	1.5 litres
Keg salt and pepper blend	4 tsp.	18 ml
Green onions, thinly sliced	20 fl oz	240 ml
Roasted garlic	5 Tbsp.	75 ml

YIELD: 30 each  
SHELF LIFE: 2 days

STEP	ACTION
------	--------

1. Slice ½" thick tops off of potatoes (lengthwise).
2. Scoop hot insides into bowl and mash with remaining ingredients. Use Hobart mixer equipped with a paddle or stainless bowl and wire whisk.
3. Stuff mashed potatoes back into skin. Leave top "fluffy" and ridged. Using a piping bag with a large star tip helps fill the potato properly and leaves a nice ridged top that enhances presentation.

## CCP

4. Place prepped twice baked potatoes on a sheet pan in a single layer. Place sheet pan in freezer with potatoes uncovered until internal temperature is below 40°F. (4°C.)
5. Remove from freezer and place plastic wrap over top of prepped potatoes.

## STORAGE:

## CCP

1. Store stuffed potatoes refrigerated, below 40°F (4°C) following established procedures for labelling and storage.

# GARLIC MASHED POTATOES

## QUALITY CHECK

Some small lumps of potato are visible. All ingredients are thoroughly combined.  
Cooked potatoes are spread out in shallow pans (no deeper than 2") and quickly chilled in the freezer for one hour.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Red potatoes	30 lbs.	13.6 kg
Minor's roasted garlic	6 oz.	170 g
Half & half cream	105 fl. oz.	3 litres
Butter, melted	36 oz.	1 kg
Salt	4 oz.	110 g
White pepper	3 tsp.	15 ml
Sour cream	24 oz.	675 g
Butter, melted (for reheating)	6 fl. oz.	180 ml

YIELD: 38.4 lbs. (17.4 kg) or six ½ size inserts  
SHELFLIFE: 2 days

STEP	ACTION
1.	Wash potatoes thoroughly, leave skins on, and cut into pieces no bigger than 2" x 2". <u>All pieces should be roughly equal in size.</u>
2.	Place potatoes in perforated steamer pan and steam for approximately 25-35 minutes (cut potatoes to check that they are thoroughly cooked). DO NOT OVERCOOK!!
3.	Combine roasted garlic, cream and butter in an insert, cover tightly with foil and heat in steamer until butter is just melted.
4.	Drain potatoes well, and immediately place hot potatoes into Hobart mixer with stiff beater attachment. On speed 1; break up potatoes, gradually adding hot liquid (butter, cream and garlic mixture) until liquid is completely mixed in. Turn mixer off as soon as the liquid is incorporated.

## GARLIC MASHED POTATOES, cont'd...

STEP	ACTION
5.	Add sour cream, salt and white pepper. Mix on speed 2 until potatoes are mashed, but some small lumps are still visible (no more than 2 minutes). DO NOT OVERWHIP, as it will make the potatoes "gluey".
6.	Divide the cooled mashed potatoes into six ½ size inserts (maximum 2" deep) and spread evenly. Place in the freezer for one hour, uncovered, to cool. DO NOT put more than 1/6 <sup>th</sup> of a batch into each pan, as the potatoes will take too long to reheat and the edges will become too mushy.
7.	When the potatoes are completely cooled, but not frozen, remove from freezer. Drizzle 1 fl. oz. (30 ml) of melted butter evenly over the top of each pan and cover tightly with foil. Potatoes are now ready to be reheated during the evening.

### CCP

8. Store mashed potatoes, refrigerated below 40°F (4°C), following established procedures for dating, labeling and storage.



# KEG FRIES

## QUALITY CHECK

Fries must be held frozen in freezer.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Keg fries, frozen weight	8 oz.	225 g

YIELD: 1 portion  
SHELF LIFE: standard

STEP	ACTION
------	--------

1. Portion Keg fries into a plastic bag.

## STORAGE:

### CCP

1. Hold frozen fries below -10°F (-24°C), until required.

# SWEET POTATO FRIES

## QUALITY CHECK

Fries must be held frozen in freezer.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Sweet Potato Fries, frozen weight	8 oz.	225 g

YIELD: 1 portion  
SHELF LIFE: standard

STEP	ACTION
------	--------

1. Portion sweet potato fries into a plastic bag.

## STORAGE:

### CCP

1. Hold frozen fries below -10°F (-24°C), until required.

# BAKED POTATO

## QUALITY CHECK

Potatoes must be washed thoroughly and panned uniformly on sheet trays.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Potatoes	70 count	70 count

YIELD: as required  
SHELF LIFE: 4 days

STEP	ACTION
------	--------

1. Place potatoes gently in clean sanitized kitchen sink.
2. Run cold water until potatoes are just submerged.
3. Wash potatoes carefully, by placing each potato in between two hands and scrubbing in water.
4. Once all potatoes have been scrubbed, drain water from the sink.
5. Once all water is drained, rinse potatoes lightly to remove excess dirt.
6. Let potatoes drain and air dry for 10 minutes.
7. Tray potatoes on sheet pan, neatly and DO NOT overlap.

## STORAGE:

1. Keep potatoes at room temperature.

# RICE PILAF

## QUALITY CHECK

Rice should be cooked just until all water has been absorbed. Vegetables should be sauteed then mixed well with rice.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
<u><i>Rice Mixture, prepped:</i></u>		
Keg Rice Blend (CND)	3.5 lbs.	1.6 kg
Tap water, hot (CND)	80 fl. oz.	2.4 litres
Uncle Ben's herbed rice mix (USA)	2 boxes	2 boxes
Bay leaf	1 only	1 only
Chicken base concentrate	2 oz.	56 g
Butter	6 oz.	170 g
<u><i>Vegetable Mixture:</i></u>		
Mushrooms, diced, ¼"	8 oz.	227 g
Onion, diced, ¼"	8 oz.	227 g
Pimentos, diced, ¼"	7 oz.	200 g
Celery, diced, ¼"	5 oz.	142 g
Butter	6 oz.	170 g

YIELD: 24 x 8 oz. (240ml) servings  
SHELF LIFE: 3 days

STEP	ACTION
1.	CND – Add hot tap water to prepped rice mixture. USA - Follow instructions on box for preparation of rice. Add additional ingredients prior to cooking.
2.	Cover pan tightly with aluminium foil, then place in oven and bake for approximately one hour, or until all water is absorbed. Check rice after 45 minutes.
3.	When rice is cooked, sauté prepped vegetables for 5 – 8 minutes or until onions are translucent.
4.	Add sautéed vegetables to cooked rice and mix well.
CCP	
5.	Cooked rice must be cooled quickly to below 40°F (4°C). Transfer rice to a 2" deep, room temperature stainless steel pan (max. 2" depth). Place each pan in freezer for 1 hour to cool.
6.	Once rice is cooled to below 40°F (4°C), portion into 8oz. portions in a portion bag.

CCP

7. Place in walk-in below 40°F (4°C). Label, date and initial according to established procedures.

*Note: Pre-portioning rice into portion bags and heating to order is the best way to maximize yield.*

# HONEY BBQ SAUCE

## QUALITY CHECK

Ingredients are thoroughly mixed.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Keg BBQ sauce, cold Honey, liquid	20 fl. oz. 7 fl. oz.	600 ml 200 ml

YIELD: 30 fl. oz. (900 ml)

SHELF LIFE: 4 days

## STEP

## ACTION

1. Combine all ingredients in a mixing bowl. Mix thoroughly.
2. Transfer food to grade storage container.

## STORAGE:

### CCP

1. Store refrigerated below 40°F (4°C), following established procedures for labelling and storage.

# RED WINE HERB AU JUS

## QUALITY CHECK

Ingredients are mixed well.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Keg Garlic Herb Au Jus Mix	17 oz	488.5 g
Water	306 fl. oz.	9.06 litres
House Cabernet wine	32 fl. oz.	1.0 litres

YIELD: 338 fl. oz. (10 litres)

SHELFLIFE: 4 days

## STEP

## ACTION

1. In large stockpot, whisk together au jus sauce mix, water and red wine.
2. Over medium high heat, bring to a boil stirring with a wire whisk. Simmer for three minutes.
3. Immediately remove from heat. Transfer to a food grade storage container.
4. Ice bath to bring temperature below 40°F (4°C), stirring occasionally.

## STORAGE:

## CCP

1. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

# AU JUS

## QUALITY CHECK

Water and au jus mix are mixed thoroughly.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Knorr Au Jus mix Water	1 pkg. 67 fl. oz.	1 pkg. 2 litres

YIELD: 67 fl. oz. (2 litres)  
SHELFLIFE: 5 days (refrigerated)

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## STEP

## ACTION

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1. Whisk water and au jus mix together in a stockpot.
2. Bring to a boil, reduce heat and simmer for 5 minutes.
3. Transfer to a food grade storage container.
4. Ice bath to bring temperature below 40°F (40°C), stirring occasionally.

## STORAGE:

## CCP

1. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.



# CAPER DILL MAYONNAISE (*SWUS only*)

## QUALITY CHECK

Ingredients are well blended.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Capers, well drained, finely chopped	4 oz.	112 g
Dill, fresh or IQF	¼ oz.	7 g
Mayonnaise	16 oz.	448 g
Tabasco sauce	8 drops	8 drops
Green onions, thinly sliced	¼ oz.	7 g
Lemon juice, fresh	¼ fl. oz.	7.5 ml

YIELD: 21 fl. oz. (630 ml)

SHELFLIFE: 3 days

## STEP

## ACTION

1. In a stainless steel mixing bowl, whisk all ingredients together until well blended.

## STORAGE:

## CCP

1. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

# ROSEMARY MAYONNAISE

## QUALITY CHECK

Ensure ingredients are thoroughly mixed using a wire whip.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Rosemary, chopped	2 oz.	57 g
Mayonnaise	16 fl. oz.	475 ml
Lemon juice	1 fl. oz.	30 ml

YIELD: 18 fl. oz.  
SHELF LIFE: 2 days

## STEP

## ACTION

1. In a stainless steel mixing bowl, whisk ingredients together until well combined.
2. Transfer to a food grade storage container and cover tightly.

Note: *Rosemary Mayonnaise must be allowed to sit for a minimum of two hours prior to using, to allow the rosemary to soften.*

## STORAGE:

## CCP

1. Store refrigerated below 40°F (4°C), following established procedures for labelling and storage.

# CALAMARI DIPPING SAUCE

## QUALITY CHECK

Sauce is well mixed.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Sweet red chili sauce	24 fl.oz.	720 ml
Soy sauce	12 fl. oz.	360 ml
Sesame oil	4 fl. oz.	120 ml

YIELD: 40 fl. oz. (1.2 l)

SHELF LIFE: 3 days

STEP	ACTION
------	--------

1. Combine all ingredients in a stainless mixing bowl and whisk together.
2. Transfer to a food grade storage container.

## STORAGE:

### CCP

1. Store sauce refrigerated below 40°F (4°C), following standard procedures for labelling and storage.

# BEARNAISE SAUCE

## QUALITY CHECK

Béarnaise is evenly mixed with onion mixture, parsley and tarragon.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
<i>Procedure 1:</i> Onions, finely minced Fresh ground black pepper White wine vinegar	16 oz. ¾ oz. 12 fl. oz.	456 g 22g 360 ml
<i>Procedure 2:</i> Fresh parsley, finely chopped Tarragon (dried) Hollandaise (SW US Kegs) Keg Bearnaise (PNW Kegs)	2 tsp 2 tsp 1 bag 1 bag	14 g 14 g 1 bag 1 bag

YIELD: 12 oz. (onion reduction)

SHELF LIFE: 3 days

STEP	ACTION
------	--------

### *Procedure 1:*

1. Finely mince onions. When you think they are minced enough, chop for two more minutes.
2. Place onions and pepper in a non-stick sauté pan. Add white wine vinegar so that it covers the onions.
3. Place sauté pan over medium high heat. Reduce until all liquid has evaporated.

### **CCP**

4. Transfer this mixture to a food grade storage container and hold refrigerated under 40°F (4°C), following established procedures for labelling and dating.

### *Procedure 2:*

1. Just prior to opening, remove one bag of thawed hollandaise/bearnaise sauce. Add 3 oz. of onion mixture to one bag of hollandaise/béarnaise.
2. Add fresh parsley and dried tarragon. Mix thoroughly.
3. Follow standard procedure to heat nightly béarnaise sauce requirement.

# MARTINI COCKTAIL SAUCE

## QUALITY CHECK

Ingredients are well blended.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Cocktail sauce	100 fl. oz.	3 litres
Lemon juice	4 fl. oz.	120 ml
Gin	4 fl. oz.	120 ml
Vermouth	2 fl. oz.	60 ml
Green olives, drained, minced	1 oz.	28 g
Cocktail onions, drained, minced	1 oz.	28 g
Parsley, minced	2 Tbsp.	30 ml
Worcestershire sauce	½ fl. oz.	15 ml
Tabasco sauce	1 tsp.	5 ml

YIELD: 140 fl.oz.

SHELF LIFE: 5 days

STEP	ACTION
------	--------

1. Whisk all ingredients together in a stainless steel mixing bowl.
2. Transfer to a food grade storage container.

## STORAGE:

## CCP

1. Store refrigerated, below 40°F (4°C), following established procedures for labeling and storage.

# SOY DIPPING SAUCE

## QUALITY CHECK

Sauce is well blended.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Soy sauce	6 fl. oz.	180 ml
Water	1 fl. oz.	30 ml
Rice vinegar	2 fl. oz.	60 ml
Sugar, white	1 oz.	28 g
Green onion, very finely sliced, bias cut	1 oz.	28 g

YIELD: 10 fl. oz.  
SHELFLIFE: 3 days

STEP	ACTION
1.	Combine all ingredients in stainless mixing bowl and whisk together well.
2.	Transfer to a food grade storage container.

## STORAGE:

## CCP

1. Store sauce refrigerated, below 40°F (4°C), following established procedures for labeling and storage.

## SWEET TERI SAUCE *(PNW only)*

### QUALITY CHECK

Sauce should be smooth with a sweet taste and pineapple flavour.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
White sugar	16 oz.	448 g
Keg Teriyaki marinade	24 fl. oz.	720 ml
Pineapple juice	12 fl. oz.	360 ml
Brown sugar	6 oz.	168 g
Water	10 fl. oz.	300 ml

YIELD: 46 fl. oz. (1.38 litres)  
SHELFLIFE: 3 days

STEP	ACTION
------	--------

1. Combine all ingredients in a large saucepan and mix well.
2. Bring sauce to a boil over high heat, stirring occasionally. Reduce heat and simmer for about 15-20 minutes, until sauce has thickened slightly.

### CCP

3. Place sauce into an ice bath and quickly cool sauce to below 40°F (4°C), stirring occasionally to speed up the cooling process.

### STORAGE:

### CCP

1. Store sauce refrigerated below 40°F (4°C), following established procedures for labelling and storage.

# THAI CHILI AIOLI

## QUALITY CHECK

Sauce is well mixed.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Mayonnaise	40 fl. oz.	1.2 litres
Sweet red chili sauce	8 fl. oz.	240 ml
Tabasco sauce	2 teaspoons	2 teaspoons
Cilantro, roughly chopped	4 fl. oz.	120 ml

YIELD: 52 fl. oz. (1.5 litres)

SHELFLIFE: 3 days

## STEP

## ACTION

1. Combine all ingredients in a stainless mixing bowl and whisk together.
2. Transfer to a food grade storage container.

## STORAGE:

## CCP

1. Store mixture refrigerated below 40°F (4°C), following established procedures for labelling and storage.



## CHIPOTLE RANCH SAUCE (*SWUS only*)

### QUALITY CHECK

Dressing is well mixed.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Chipotle Tabasco Sauce	5 fl. oz.	150 ml
Ranch Dressing	10 fl. oz.	300 ml

YIELD: 15 fl. oz.  
SHELFLIFE: 3 days

STEP	ACTION
1.	Combine ingredients in a stainless mixing bowl and whisk together.
2.	Transfer to a food grade storage container.

### STORAGE:

#### *CCP*

1. Store sauce refrigerated, below 40°F (4°C), following established procedures for labeling and storage.

# THAI TERIYAKI SAUCE

## QUALITY CHECK

Sauces are well mixed..

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Keg Teriyaki Sauce	6 fl. oz.	180 ml
Sweet Red Chili Sauce	6 fl. oz.	180 ml

YIELD: 12 fl. oz.  
SHELF LIFE: 3 days

STEP	ACTION
------	--------

1. Combine the sauces in a stainless mixing bowl and whisk together.
2. Transfer to a food grade storage container.

## STORAGE:

### CCP

1. Store sauce refrigerated, below 40°F (4°C), following established procedures for labeling and storage.

## THREE PEPPER SAUCE (*PNW only*)

### QUALITY CHECK

Sauce is smooth and well balanced.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Keg BBQ Sauce	8 fl. oz	240 ml
Butter	24 oz	672 g
Frank's Hot Sauce	12 fl. oz	360 ml
Pepper, black, fine	½ oz	14 g
Pepper, white, fine	½ oz	14 g
Pepper, cayenne	½ oz	14 g
Onion powder	½ oz	14 g
Garlic powder	½ oz	14 g
Worcestershire sauce	½ fl. oz	15 ml

YIELD: 50 fl oz  
SHELF LIFE: 4 days

STEP	ACTION
1.	In a double boiler, melt the butter and then add all of the other ingredients.
2.	Cook over low heat, whisking continuously until all of the ingredients are thoroughly incorporated. DO NOT ALLOW THE SAUCE TO BOIL.
3.	Remove the sauce from the double boiler and immediately start to cool using a water bath. It is <u>very important</u> that you continue to whisk the sauce until it is completely cooled down. Otherwise the butter will separate.

### STORAGE:

### CCP

- Store sauce refrigerated below 40°F (4°C), following established procedures for labeling and storage.

# BLEU CHEESE CRUST BLEND

## QUALITY CHECK

Crust mixture is creamy.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Dijon mustard	2 fl. oz.	60 ml
Bleu Cheese Crumbles	3 oz.	85 g
Panko bread crumbs	7 oz.	195 g
Bleu cheese dressing	30 fl. oz.	900 ml
Hollandaise sauce	4 fl. oz.	120 ml

YIELD: 40 fl oz  
SHELFLIFE: 3 days

STEP	ACTION
------	--------

1. Combine all ingredients in a stainless mixing bowl and mix together with a spatula.
2. Transfer to a food grade storage container

## STORAGE:

## CCP

1. Store Bleu Cheese Crust mixture refrigerated, below 40°F (4°C), following established procedures for labeling and storage.

# NEPTUNE MIX

## QUALITY CHECK

Crab meat must be drained of as much moisture as possible.  
Neptune mix should not appear runny.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Cream cheese, refrigerated	3.31 lbs.	1.5 kg
Crabmeat, drained weight	24 oz.	680 g
Green onion, chopped	4 oz.	114 g
Parmesan cheese	3 oz.	85 g
Lemon juice	1 fl. oz.	30 ml
Worcestershire Sauce	½ fl. oz	15 ml
Garlic powder	½ oz.	14 g
Tabasco	4 drops	4 drops

YIELD: 21 x 4 oz. (114 g) portions  
SHELF LIFE: 3 days

STEP	ACTION
1.	Remove required amounts of crabmeat from the walk-in cooler.
2.	Place cream cheese into Hobart mixing bowl, attach stiff beater, and blend at medium speed (speed 2), for 2 - 3 minutes.
3.	Squeeze excess moisture from crabmeat and weigh required amounts.
<i>Note: Excess moisture will turn the Neptune mix runny and unappealing.</i>	
5.	Finely chop green onions. Blot excess moisture from onions and set aside.
6.	Add all remaining ingredients except green onions and crabmeat to Hobart bowl.
7.	Blend at medium speed (speed 2), for 2 - 3 minutes. Be sure to scrape the sides of the Hobart mixing bowl while mixing to ensure cream cheese and ingredients are evenly and well blended.
8.	Add green onions and crabmeat to bowl. Mix at low speed (speed 1) for 1-2 minutes. Scrape down sides of bowl and mix for another 30 seconds.

## STORAGE:

1. Store Neptune mix in a food grade storage container and wrap tightly.

## CCP

2. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

# MUSHROOM BROTH

## QUALITY CHECK

All ingredients are combined thoroughly. Mixture must boil rapidly for at least one minute.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Water	40 fl. oz.	1.1 litre
Sauterne	40 fl. oz.	1.1 litre
Butter	16 oz.	454 g
Beef base	2 oz.	57 g
Chicken base concentrate	2 oz.	57 g

YIELD: 96 fl. oz. (2.88 litres)

SHELF LIFE: 2 days

STEP	ACTION
------	--------

1. Combine butter, sauterne, beef base, chicken base and water in a large stockpot, and bring to a boil. Cook for 1 minute.

## STORAGE:

### CCP

1. Cool in ice bath, stirring frequently, to 40°F (4°C), following established procedures.

### CCP

2. Store refrigerated, below 40°F (4°C), following established procedures for labelling and storage.

# CLEAR GARLIC SAUCE

## QUALITY CHECK

Sauce should be white and opaque. Garlic is small and uniform. Salt is dissolved.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Garlic, peeled, fresh	10 oz.	285 g
Salt	5 oz.	140 g
Vinegar, white wine	30 fl. oz.	150 ml
Vegetable oil	80 fl. oz.	2.4 litres

YIELD: 120 fl. oz. (3.6 litres)

SHELF LIFE: 7 days

STEP	ACTION
------	--------

1. Set up Hobart and grind fresh garlic.
2. Place wine vinegar, garlic and salt in Hobart bowl. Mix with wire whip at speed 3 for 1 minute.
3. Slowly add vegetable oil, continue to mix at speed 3 until all of the oil has been added.
4. Continue to mix for 10 minutes.

*Note: To avoid the sauce splashing while whipping at speed 3, place new garbage bag overtop of the whole mixer.*

## STORAGE:

### CCP

1. Transfer to food grade storage container with a lid. Label, date, initial, and store refrigerated below 40°F (4°C) according to established procedures.



# BUTTER: CREAMY

## QUALITY CHECK

Butter should be thick and creamy, with the same consistency as hollandaise sauce.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Salted butter, melted	5 lbs.	2.2 kg

YIELD: 100 x 1½ fl. oz. (45 ml) portions  
SHELF LIFE: 2 days

STEP	ACTION
------	--------

1. Skim salt scum from the top of the melted butter.
2. Pour off the clear, yellow liquid (clarified butter), and retain.
3. What remains is the milk solids. Place milk solids into a Hobart mixing bowl, attach wire whisk attachment and whisk at speed 3 (high) for 15 - 20 minutes, until solids take on some texture.
4. Slowly begin adding clarified butter to milk solids, in a slow steady stream at speed 2 (medium), until all clarified butter has been added.

*Note: Butter should be thick and creamy once all clarified has been added, about the same consistency as hollandaise sauce.*

## STORAGE:

### CCP

1. Store refrigerated below 40°F (4°C), following established procedures for labelling and storage.

*Note: Just prior to opening, remove the nightly needs for creamy butter and transfer to an ice bath at the broiler bar.*

### CCP

2. During operations, creamy butter MUST be stored in an ice bath below 40°F (4°C) at the broiler bar. Creamy butter must be returned to the walk-in fridge at the end of the night.

# BUTTER: WHIPPED

## QUALITY CHECK

Butter should be smooth and neatly piped into combo bowls following established procedures for labeling, dating and storage.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
European butter blend Water, lukewarm	10 lbs. 6 fl. oz.	4.54 kg 180 ml

YIELD: 150 x 1 fl. oz. (30 ml) portions  
SHELF LIFE: 2 days

STEP	ACTION
------	--------

*Note: Allow butter to soften at room temperature for 20 - 30 minutes before whipping to avoid damage to Hobart mixer.*

1. With Hobart mixer running on speed 1, unwrap butter and add blocks to mixer one at a time (Adding cold, hard blocks or adding them too quickly will overload the mixer).
2. Allow butter to whip at speed 1 for 10 minutes, then stop mixer and scrape down sides of bowl with plastic spatula.
3. Switch mixer to speed 2, whip for 10 minutes, and then add lukewarm water.

*Note: A small amount of water will help to obtain the greatest yield from whipped butter.*

4. Once water has been incorporated, stop mixer and scrape down sides of bowl. Continue to mix at speed 2 for an additional 10 minutes.
5. Stop mixer, switch to speed 3 and whip for 5 minutes or until butter is smooth and light.
6. Pipe 1 fl. oz. (30 ml) of butter into combo bowls using piping bags with star tip.

## STORAGE:

### CCP

1. Store combo bowls of butter, wrapped on sheet trays, refrigerated below 40°F (4°C).

# ROASTED GARLIC

## QUALITY CHECK

Garlic should be soft, not mushy and a light golden brown color on the exterior.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Garlic cloves, peeled Vegetable oil	1 lb. ½ fl. oz.	455 g 15 ml

YIELD: 12 oz. (340 g)

SHELF LIFE: 3 days

STEP	ACTION
------	--------

1. Place raw, peeled garlic on perforated steamer pan and steam for 5 minutes.
2. Remove, drain and toss with oil.
3. Immediately place garlic on a silicone paper lined sheet tray.
4. Place in convection oven for 15 minutes at 350°F (175°C), or until garlic is evenly browned.
5. Stir every 5 minutes.

## STORAGE:

### CCP

1. Remove, cool in a single layer in refrigerator for 30 minutes.
2. Transfer to a food grade storage container.

### CCP

3. Label, date and initial. Store covered, below 40°F (4°C) according to established procedures.

# CREOLE BUTTER

## QUALITY CHECK

Butter must be well mixed to ensure a consistent taste.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
European butter blend	4 lbs	1.8 kg
Garlic, fresh, peeled	2 oz.	57 g
Pepper, fine black	0.5 oz.	14 g
Rosemary, whole	0.5 oz.	14 g
Cajun spice mix	4 oz.	114 g
Worcestershire	8 fl. oz.	240 ml
Tabasco	½ fl. oz.	15 ml
Lemon juice	4 fl. oz.	120 ml

YIELD: 80 oz. (2.28 kg)

SHELF LIFE: 1 week (4 weeks frozen)

## STEP

## ACTION

*Note: Allow butter to soften at room temperature for 20 - 30 minutes before whipping to avoid damage to Hobart mixer.*

1. Allow butter to soften at room temperature for 10 minutes prior to use.
2. Place butter in Hobart mixing bowl, attach stiff beater, beat at speed 1 for 5 minutes.
3. Set up grinder and grind garlic.
4. Scrape down sides of bowl, add all other ingredients and mix at speed 2 for 5 minutes.
5. Stop mixer, scrape down sides of bowl again, then continue to mix at speed 2 for 5 minutes.
6. Transfer to food grade storage container. Cover tightly.
7. If desired, pipe into 1 oz. rosettes on a sheet pan. Cover and freeze. Remove once frozen and place in a food grade storage container. Wrap tightly and place back in the freezer.

## STORAGE:

## CCP

1. Store refrigerated, below 40°F (4°C) or frozen below -10°F (-24°C), following established procedures for labelling and storage.

# PINEAPPLE CILANTRO SALSA

## QUALITY CHECK

Pineapple and vegetables are diced as specified, mixture is not runny.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Pineapple, fresh, diced ¼"	20 oz.	570 g
Red onion, minced	2 oz.	57 g
Red pimentos, diced 1/8"	2 oz.	57 g
Peach salsa, cold	2 fl. oz.	60 ml
Cilantro, chopped, fresh	4 tsp.	20 ml

YIELD: 24 oz. (680 g)

SHELF LIFE: 2 days

## STEP

## ACTION

1. Pour pineapple chunks through strainer and allow draining for 10 minutes. Salsa will be runny if pineapple is not well drained. Dice into ¼" chunks.
2. Chop pimento, red onion, and cilantro.
3. Combine all ingredients and mix thoroughly.
4. Transfer to stainless steel insert with a blood strainer.

*Note: The pineapple chunks will continue to lose moisture after the salsa is prepped. It is imperative to store tropical salsa with a blood strainer to keep the mixture from being runny.*

## STORAGE:

## CCP

1. Store refrigerated below 40°F (4°C), following established procedures for labelling and storage.

# TOMATO BASIL SALSA

## QUALITY CHECK

Tomatoes are evenly diced, salsa is mixed evenly

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Roma tomatoes, diced evenly ¼"	16 oz. wt	456 g
Red onions, diced evenly ¼"	4 oz. wt	114 g
Garlic, minced	1 oz. wt	28 g
Fresh basil leaves, cut in to ¼" ribbons	½ oz. wt	14 g
Tomato paste	1 fl. oz.	30 ml
Olive oil	2 fl. oz.	60 ml
Balsamic vinegar	1 fl oz.	30 ml
Sugar	½ oz. wt.	14 g
Margarita salt	½ oz. wt.	14 g
Fresh ground black pepper	¼ oz. wt.	7 g

YIELD: 24 fl. oz. (720 ml)

SHELFLIFE: 2 days

STEP	ACTION
1.	Whisk together tomato paste, olive oil, balsamic vinegar, sugar, salt, and ground pepper until smooth.
2.	Add Roma tomatoes, red onion, garlic and fresh basil and stir to combine.
3.	Transfer to food grade storage container.

## STORAGE:

## CCP

1. Store refrigerated below 40°F (4°C) following established procedures for labelling.

# KEG SALT & PEPPER BLEND

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
White salt	5 parts	5 parts
Black pepper, fine	1 part	1 part

YIELD: as required  
SHELF LIFE: 1 month, tightly covered

STEP	ACTION
------	--------

1. Measure ingredients by volume and mix well. Store in an air-tight container.

# CARROT/RED PEPPER CONFETTI

## QUALITY CHECK

Carrots and red pepper are diced less than 1/32 of an inch.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Carrots, diced 1/32"	4 oz.	114 g
Red peppers, diced 1/32"	4 oz.	114 g
Parsley, fresh, chopped	¼ oz.	7 g

YIELD: 8 oz. (227 g)

SHELF LIFE: 2 days

STEP	ACTION
------	--------

1. Wash carrots and red peppers in cold water, then peel carrots.
2. Slice carrots, lengthwise into very thin planks. then slice each plank lengthwise several times to yield "matchstick" shaped pieces. Dice matchstick carrots very finely.
3. Slice red peppers, remove cores, and then dice very finely.

*Note: The best way to make this confetti is to use a mini food processor.*

4. Mix carrots, red pepper, and chopped parsley together and store in a dry food grade storage container.

## STORAGE:

### CCP

1. Store tightly covered, refrigerated below 40°F (4°C), following established procedures for labelling and storage.



# SMOKED CHICKEN (*SWUS only*)

## QUALITY CHECK

Chicken is cut into ½" wide strips and marinated for one hour.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Chicken breasts, 10 oz. Liquid smoke	3 each 2 fl. oz.	3 each 60 ml

YIELD: 12 oz. (342 g)

SHELF LIFE: 4 days

## STEP

## ACTION

### CCP

1. Thaw chicken breasts, refrigerated below 40°F (4°C), following established procedures for thawing, labelling and storage.
2. Slice chicken into ½" wide strips.

### CCP

3. In a food grade container mix sliced chicken and liquid smoke and toss well. Marinate, refrigerate below 40°F (4°C), for 1 hour.
4. After chicken is marinated, drain well.
5. Spread chicken pieces in a single layer on a sheet pan and cook in a convection oven, preheated to 400°F (204°C).

### CCP

6. Cook for 10-12 minutes or until internal temperature in the thickest part is above 165°F (74°C). Stir frequently during cooking to ensure a consistent degree of doneness.

### CCP

7. Remove cooked chicken from oven, spread in a single layer on a room temperature sheet pan, and place into the walk-in, UNCOVERED, to cool for one hour.
8. After one hour, transfer cooked, chilled chicken to a food grade storage container and wrap tightly.

## STORAGE:

### CCP

1. Store cooked chicken, refrigerated below 40°F (4°C), following established procedures for labelling and storage.

# CROSTINI

## QUALITY CHECK

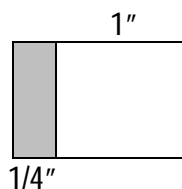
Crostini are golden brown on the edges and lightly toasted throughout.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
French stick Butter, melted	as needed lightly brushed	as needed lightly brushed

YIELD: 25 slices per stick  
SHELF LIFE: 7 days

STEP	ACTION
------	--------

1. Thinly slice (*about 1/4" or thinner*) French stick straight across. Do not angle cut.
2. Lightly brush one side of each slice with melted butter.
3. Spread out on cooking sheet. Place in 350°F oven for about 10 minutes. Check crostinis and flip over.
4. Check after another 10 minutes for proper browning and toasting.
5. Remove from oven, cool and transfer to a food grade storage container. Label, date and initial following established procedures. Crostini can be held at room temperature.



# MEZZINA / RED TORTILLA CHIP COMBO

## QUALITY CHECK

Chips are portioned to 6 oz. total weight and placed in plastic portion bags.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Mezzina chips, frozen	4 oz.	114 g
Tortillas, red, cut to standard for nachos	2 oz.	57 g

YIELD: 1 portion  
SHELF LIFE: 3 days

## STEP

## ACTION

1. Refer to Nacho Chip prep recipe for cutting instructions for red tortilla and mezzina chips.
2. Portion uncooked Mezzina chips and red tortilla chips into plastic portion bags. Both chips should be uncooked.
3. Transfer to a food grade storage container and wrap or cover.

## STORAGE:

## CCP

1. Store portions refrigerated below 40°F (4°C), following established procedures for labelling and storage.

# MEZZINA CHIPS (for Tuna Appetizer)

## QUALITY CHECK

Mezzina chips are portioned to 5 pieces and placed into a plastic portion bag.

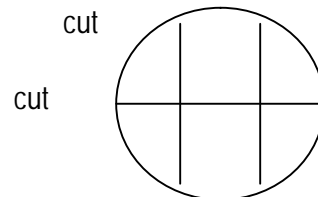
INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Mezzina chips, frozen	5 pieces	5 pieces

YIELD: 1 portion  
SHELF LIFE: 3 days

STEP	ACTION
------	--------

1. Cut the corn Mezzina tortillas as illustrated below.

*Note: Cutting tortillas by this method results in the shape of the pieces resembling more of a scoop thus making it easier for guests to scoop up dips and toppings.*



2. Portion uncooked Mezzina chips into plastic portion bags. Mezzina chips should be uncooked.
3. Transfer to a food grade storage container and wrap or cover.

## STORAGE:

## CCP

1. Store portions refrigerated below 40°F (4°C), following established procedures for labelling and storage.

# GARLIC TOAST *(for Steak Sandwich)*

## QUALITY CHECK

Garlic butter must be spread evenly to cover cut surface of bread.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
French stick Keg garlic butter, softened	1 loaf 1.5 oz.	1 loaf 42 g

YIELD: 8 slices  
SHELF LIFE: 2 days

STEP	ACTION
------	--------

1. Slice French stick on a 70° angle into ½" thick slices, three inches long. Discard ends.
2. Spread approximately ¼ oz. (7 g) of garlic butter onto one side of each slice.

## STORAGE:

### CCP

1. Store in a food grade storage container, refrigerated below 40°F (4°C), following established procedures for labelling and storage.

# CHICKEN FOR NACHOS (*USA only*)

## QUALITY CHECK

Chicken is evenly seasoned and sliced..

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Chicken breast, thawed, 10 oz. Chicken and rib seasoning	1 each sprinkle	1 each sprinkle

YIELD: 1 breast (2 portions)  
SHELF LIFE: 2 days

STEP	ACTION
------	--------

1. Sprinkle both sides of chicken breast with chicken and rib seasoning.
2. Slice chicken breast into ¼" to ½" cubes. Place into portion bags.

## STORAGE:

### *CCP*

1. Store refrigerated, below 40°F (4°C), following established procedures for labelling, dating and storage.

# TEMPURA BATTER

## QUALITY CHECK

Batter must be smooth and creamy, with no lumps. Must be stored in an ice bath or held refrigerated at all times.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Tempura batter, dry mix Water, cold	1 pkg. 36 fl. oz.	1 pkg. 1.08 litres

YIELD: 40fl. oz.  
SHELFLIFE: 1 DAY

## STEP

## ACTION

*Note: Directions on Tempura batter box should be used first. If there are no preparation instructions evident on the box, please follow these directions.*

1. Pour cold water into mixing bowl.
2. While whipping with a wire whip, add dry mix. Stir until all lumps are gone.

## CCP

3. Store refrigerated for 30 minutes prior to use to allow leavening agents to activate.

## STORAGE:

1. Store batter in a food grade storage container.

## CCP

2. Hold refrigerated at 40°F (4°C) or below until needed.

## CCP

3. Hold in a proper ice bath on the line.

*Note: Any leftover tempura batter must be discarded at the end of the night.*

# THAI CHICKEN VEGETABLE PORTION

## QUALITY CHECK

Peas are stringed prior to portioning.  
All vegetables are washed and cut to specifications.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Red Onion, sliced ¼"	½ oz.	14 g
Red Peppers, sliced ¼"	1 oz.	28 g
Yellow Peppers, sliced ¼"	1 oz.	28 g
Snap Peas, stringed	1 oz.	28 g

YIELD: 1 portion  
SHELFLIFE: 3 days

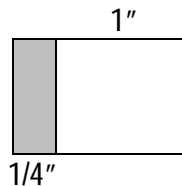
STEP	ACTION
------	--------

1. Wash and chop the required amount of vegetables as instructed.
2. Portion vegetables into clean portion bags and transfer to a food grade storage container.

## STORAGE:

### CCP

1. Store portions refrigerated below 40°F (4°F), following established procedures for labeling and storage.





# CALAMARI BREADING

## QUALITY CHECK

Ingredients are well mixed. Tightly covered during storage.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Graham cracker crumbs	8 oz.	228 g
Flour	8 oz.	228 g
Salt	1 tsp.	5 ml

YIELD: 16 oz. (454 g)  
SHELF LIFE: discard at end of shift

STEP	ACTION
------	--------

1. Mix ingredients together in a food grade storage container.
2. Cover tightly and store in dry storage. Shelf life of unused breading is 1 week.

Note: *Ingredients must be measured by weight, not volume.*

# SPICY SEASONING

## QUALITY CHECK

Ingredients are well mixed.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sweet red chili sauce	16 fl. oz.	480 ml
Ginger, fresh, very finely minced	2 ½ oz.	70 g
Garlic, fresh, very finely minced	2½ oz.	70 g
Coarse salt	sprinkle	sprinkle
Cilantro, chopped	1 oz.	28 g

YIELD: 40 fl. oz.  
SHELF LIFE: 3 days

STEP	ACTION
------	--------

1. In a stainless mixing bowl, combine ingredients and whisk together until well mixed.
2. Transfer to a food grade storage container.

## STORAGE:

## CCP

4. Store sauce refrigerated below 40°F (4°C), following established procedures for labelling and storage.

# CHEESE TOAST MIXTURE

## QUALITY CHECK

Cheeses are well blended into mixture.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Mayonnaise	10 fl. oz.	300 ml
Garlic, fresh, minced	½ fl. oz.	15 ml
Keg salt and pepper blend	1 level teaspoon	1 level teaspoon
Tabasco sauce	½ teaspoon	½ teaspoon
Parmesan cheese	6 oz.	168 g
Keg cheese blend	6 oz.	168 g

YIELD: 22 fl. oz.  
SHELF LIFE: 3 days

STEP	ACTION
------	--------

1. Combine mayonnaise, garlic and Tabasco sauce in a stainless mixing bowl and whisk together well.
2. Mix in cheeses, season with salt and pepper and fold together with a spatula until well blended.

## STORAGE:

### CCP

1. Store mixture refrigerated below 40°F (4°C), following established procedures for labelling and storage

# MUSHROOM REDUCTION

## QUALITY CHECK

Mushrooms are chopped to ¼" and most of the liquid has evaporated.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Classic mushroom mix, chopped ¼"	64 oz.	1.8 kg
Soy dipping sauce, prepared	16 fl. oz.	480 ml
Sesame oil	4 fl. oz.	120 ml
White wine	16 fl. oz.	480 ml
Butter, cold	8 oz.	225 g
Sugar	4 fl. oz.	120 ml
Green onion, very finely sliced, bias cut	2 oz.	56 g

YIELD: 48 oz. (1.36 kg)

SHELFLIFE: 3 days

STEP	ACTION
1.	Place a large non-stick sauté pan over medium high heat. Add the butter and allow to melt.
2.	Add mushrooms and continue to cook just until mushrooms begin to brown, about 2 minutes longer. Add soy dipping sauce, sugar, sesame oil and white wine.
3.	Reduce heat and simmer mixture, stirring occasionally until most of the liquid has evaporated (approximately 15-18 minutes). Add green onions and toss to incorporate.
4.	Remove from heat and spread on a flat tray with parchment paper to cool in the walk-in for 30-45 minutes.
5.	Portion 1 oz. each into clean portion bags and transfer to a food grade storage container.

## STORAGE

### CCP

1. Store mixture refrigerated, below 40°F (4°C), following established procedures for labeling and storage.

# MUSHROOM MIX

## (for Balsamic Mushrooms)

<p>QUALITY CHECK</p> <p>Mushrooms must be free of dirt.</p>
---

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Portabella mushrooms (black fins removed)	16 oz.	456 g
Shitake mushrooms (stems removed and cleaned)	16 oz.	456 g
Button mushrooms, quartered	16 oz.	456 g

<p>YIELD: 16 portions</p> <p>SHELFLIFE: 2 days uncooked</p>
---

STEP	ACTION
------	--------

1. Remove stems from Portabella mushrooms. Using a soup spoon carefully remove black fins from the de-stemmed Portabellas (stems can be used for rice mixture). The stems of the Shitake mushrooms may be used in the mushroom mixture, however, the base of the stem needs to be cut to remove any dirt from where the mushrooms were picked.
2. Slice Portabella and Shitake mushrooms into ½" wide strips. Leave the strips whole. Quarter the button mushrooms before adding to the mix.
3. Half fill clean, sanitized sink with cold water. Add mushrooms and bob for 60 seconds allowing dirt to fall to the bottom of the sink.
4. Lift mushrooms out of the water into a colander and rinse under cold running water. Drain well. DO NOT SOAK mushrooms in water.

### STORAGE:

1. Portion the mushroom mixture into 3 oz. portion bags.

### **CCP**

2. Cover with plastic wrap, label, date and initial according to established procedures and store refrigerated below 40°F (4°C) until required.

## BURGER "SET-UP" (SWUS only)

### QUALITY CHECK

Produce should be fresh and crisp, therefore, the setups should be made daily.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Leaf Lettuce	20 leaves	20 leaves
Tomatoes, 4 x 5, sliced ¼"	40 slices	40 slices
Red onion, sliced 1/8"	20 slices	20 slices

YIELD: 20 servings  
SHELF LIFE: 1 day

STEP	ACTION
1.	Line ½ sheet pan with plastic wrap.
2.	Slice tomatoes ¼" thick on slicer; onions 1/8" thick.
3.	Place portioned leaf lettuce on plastic wrap lined sheet pan. Place tomato slices overtop of the lettuce. Overlap 2 red onion rings on top of the tomato slices.
4.	Cover with plastic wrap and store refrigerated until needed.

**NOTE:** *If volume demands it, several sheet pans can be made up at once; use an inverted sheet pan as a top for each tray and this will allow you to stack them.*

# CLASSIC VEGETABLE PREP

## QUALITY CHECK

Peas are stringed prior to portioning. All vegetables are washed and cut to specifications.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Red onion, sliced ¼"	8 oz.	226 g
Red peppers, sliced ¼"	16 oz.	454 g
Yellow peppers, sliced ¼"	16 oz.	454 g
Snap peas, stringed	16 oz.	454 g

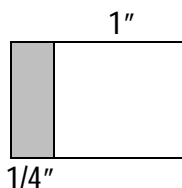
YIELD: 3.5 lbs.  
SHELF LIFE: 3 days

STEP	ACTION
------	--------

1. Wash and chop the required amount of vegetables as instructed.
2. Mix all vegetables together and transfer to a food grade storage container.

## STORAGE:

1. Store portions refrigerated below 40°F (4°C), following established procedures for labelling and storage.



# FRIZZLED ONIONS

## QUALITY CHECK

Raw onions are tissue paper thin and are translucent, deep fried to golden yellow.

INGREDIENTS:	AMOUNT Imperial	AMOUNT Metric
Onions, yellow, sliced paper thin Frizzled Onion Coater	as needed as needed	as needed as needed

SHELF LIFE: 1 day

## STEP

## ACTION

### CCP

Note: Onions **MUST** be sliced one day in advance and stored overnight, refrigerated below 40°F (4°C) in a stainless steel pan with a blood strainer, following established procedures for labelling and storage.

1. Slice onions paper thin on slicer (onions must be SO thin that you can see through them).
2. Toss onions with Frizzled Onion Coater. Shake off excess coating.
3. Immediately deep fry until they just start to turn golden yellow (approx. 25-30 seconds).  
(Onions will continue to darken after being removed from fryer oil).
4. Line deep lexan pan with paper towels 1" thick. Place cooked onions on paper towels to drain.
5. Continue cooking onions and draining in lexan pan, piling onions up to fill the pan.
6. Hold at room temperature until ready to plate. Store away from moisture.

Note: **Do not** allow breaded onions to sit more than 2 minutes ... fry **immediately**.

Onions can be prepped/finished 4 hours prior to service and held at room temperature.  
No second day use is permitted.



# ZUCCHINI, CHERRY TOMATO, BLACK OLIVE AND BASIL

## QUALITY CHECK

Zucchini is uniformly cut. Cherry tomatoes are fresh and evenly cut in half.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Zucchini, 1" cubed	48 oz.	1.36 kg
Black Olives	6 oz.	170 g
Garlic, minced	2 oz.	56 g
Rosemary, dried	2 Tbsp.	28 g
Cherry tomatoes, halved	20 oz.	570 g
Basil, fresh, rough chopped	2 oz.	56 g

YIELD: 20 servings  
SHELFLIFE: 2 days

STEP	ACTION
1.	In a stainless steel bowl, combine prepped zucchini, black olives, garlic and rosemary and mix together gently.
2.	Using a food strainer, transfer to an insert.
3.	Cut the cherry tomatoes in half and transfer to a separate insert.
<b>Note:</b>	<i>It is important to cut the tomatoes starting lengthwise, creating long oval halves ... not width wise, creating shorter round halves.</i>
4.	Rough chop the basil so it will still be visible in the finished product. Transfer to a food grade storage container.
<b>Note:</b>	<i>Depending on your sales volumes you may want to portion the ingredients of this recipe in to smaller quantities in portion bags. i.e. ¼ or ½ portions of zucchini, black olives, garlic and rosemary in portion bags. Then adjust the amount of cherry tomatoes and basil you add on the broiler line.</i>

## STORAGE:

CCP

1. Store refrigerated below 40°F (4°C), following established procedures for labeling and storage.

# BAKED TOMATO GARNISH

## QUALITY CHECK

Tops and bottoms are removed from tomatoes.  
Dijon Vinaigrette and Parmesan Cheese are evenly spread to cover cut surface.

INGREDIENTS:	<u>Amount</u> <i>Imperial</i>	<u>Amount</u> <i>Metric</i>
Tomato Dijon Vinaigrette Parmesan Cheese	1 each as required ¼ oz.	1 each as required 7 g

YIELD: 2 portions  
SHELF LIFE: 2 days

STEP	ACTION
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1. Wash tomatoes in cold water.
2. Nip the top and bottom off the tomato, so that it sits upright. Cut tomato evenly in half.
3. Brush the cut side with Dijon Vinaigrette, then spread ¼ oz. (7 g) of Parmesan cheese evenly over cut side of tomato.
4. Store in shallow (2" deep) half size pan or small sheet tray. Wrap securely with plastic wrap.

## STORAGE:

### CCP

1. Store refrigerated, below 40°F (4°C) following established procedures for labelling and storage.

# DILL PICKLE / CHERRY TOMATO SKEWER (*SWUS only*)

## QUALITY CHECK

Produce should be fresh and crisp.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Dill Pickle Spear, cut into thirds Cherry Tomatoes	1 piece 3 each	1 piece 3 each

YIELD: 3 servings  
SHELF LIFE: 1 day

## STEP

## ACTION

1. Cut dill pickle spear into three equal portions.
2. Wash cherry tomatoes.
3. Take a wooden skewer and starting with the cherry tomato, push the skewer all the way through the centre of the cherry tomato. Then proceed and skewer the dill pickle piece.

**NOTE:** *The dill pickle should be skewered so that the skin side of the dill pickle is touching the skin of the cherry tomato.*

4. Ensure that your skewers are long enough to hold the cherry tomato and dill pickle spear and that there is enough room for the skewer to reach the plate once the completed burger is skewered.

## STORAGE:

## CCP

1. Store skewers refrigerated, below 40°F (4°C), following established procedures for, labelling and storage.

# CRÈME BRULÉ

## QUALITY CHECK

Custard is firm once cooled. Sugar on top is golden brown.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
35% heavy cream	34 fl. oz.	1 litre
Egg yolks, from pasteurised eggs	12 yolks	12 yolks
Sugar in the Raw, individual packets or bulk - for topping	3 pkg/1 level soup spoon per portion	3 pkg/1 level soup spoon per portion
Sugar, white – for custard	8 oz.	228 g
Vanilla extract	1 tablespoon	1 tablespoon

YIELD: 8 portions

SHELF LIFE: 2 days

## STEP

## ACTION

1. In a stainless mixing bowl, combine egg yolks and white sugar. Whisk together until pale yellow in colour, approx. 2 minutes. Whisk in the vanilla.
2. Place cream into a non-stick sauté pan over medium high heat. Scald cream so that bubbles are just appearing at the edges of the pan. Remove from heat before the cream boils.
3. Very slowly, and in a thin stream, begin adding the yolk mixture to the cream, whisking constantly..
4. Place custard into Crème Brule bowls, then place bowls into a shallow hotel pan. Fill pan with water until it flows half way up the sides of the bowls
5. Bake custards at 350°F for approximately 35 minutes, or until firm. Remove from oven, and from hotel pan and place in cooler to cool.
6. Once cooled, cover surface of each custard with sugar in the raw. Using a Crème Brule iron, or small butane torch, heat the sugar until melted and golden brown. Allow to cool again. If desired this step can be done to order.

## STORAGE

## CCP

1. Store custards refrigerated, below 40°F (4°C), following established procedures for labeling and storage.

# CHOCOLATE BROWNIE

## QUALITY CHECK

Pieces are cut evenly.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Chocolate Brownie, thawed	1 slab	1 slab

YIELD: 16 pieces  
SHELFLIFE: 2 days

STEP	ACTION
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1. Thaw Chocolate Brownie overnight, refrigerated below 40°F (4°C).
2. Slice brownie in to 16 pieces. Each piece is to be 3" x 4" (5cm x 7cm) in size.
3. Wrap each piece individually using plastic wrap.
4. Upon order, cut portioned brownie piece diagonally to create 2 wedges.

## STORAGE

### CCP

1. Store refrigerated, below 40°F (4°C), following established procedures for labeling and storage.

*Note: Refer to the Chocolate Heaven Presentation recipe for the size of the brownie for that dessert.*

# GRAHAM CRACKER CRUST (*SWUS only*)

## QUALITY CHECK

Ensure all ingredients are thoroughly mixed.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Granulated Sugar	8.5 oz.	240 g
Graham Cracker Crumbs	8.5 oz.	240 g
Flour	3 oz.	85 g
Butter, Melted	4 fl. oz.	120ml

YIELD: 2 crusts  
SHELF LIFE: 2 days

## STEP

## ACTION

1. In a large mixing bowl, mix all ingredients together.

**NOTE:** *Only prepare daily needs of Graham Cracker Crust. Storing the crust mixture in the cooler compromises the end result of this product.*

2. Line spring form pie pans with graham cracker crust mixture.
3. Proceed with the Margarita Key Lime Pie mixture.

# MARGARITA KEY LIME PIE (*SWUS only*)

## QUALITY CHECK

Pie is cold before cutting. The top of the pie has not burnt or discoloured during cooking.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Sweet and Condensed Milk	42 fluid oz.	1.25 litres
Egg Yolks	10 each	10 each
Key Lime Juice	8 fluid oz.	240 ml
Tequila	2 fluid oz.	60 ml
Cointreau	½ fluid oz.	15 ml
Fresh Squeezed Orange Juice	1 fluid oz.	30 ml

YIELD: 1 Key Lime Pie  
SHELFLIFE: 2 days

## STEP

## ACTION

1. Line the bottom of a 10-inch spring form pie pan with the prepared graham crust. The crust should be ¼ inch thick.

*Note: Gently press down on the graham crust. Ensure that there is uniform coverage over the bottom of the pan. Do not press down too hard, as the finished crust should be light and flaky.*

2. Mix all ingredients together and pour them into the pan over the graham crust.
3. Wrap bottom & sides of pan with foil, to waterproof the pan, and place in a 1 ½" deep-water bath.
4. Bake the pie at 300 degrees for 20- 25 minutes or until the center of the pie is firm. Best practice is to keep the fan speed on low. You will get a more uniformly cooked pie.
5. Cool the pie at room temperature for 45 minutes and then place pie in the cooler.
6. Once the pie is cold, run a cold, wet knife around the edge of the form. Loosen the rim and remove the pie from the form.



# APPLE CRUMBLE

## QUALITY CHECK

Pieces are cut evenly.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Keg Apple Crumble, thawed	1 slab	1 slab

YIELD: 9 pieces  
SHELFLIFE: 2 days

## STEP

## ACTION

1. Thaw Apple Crumble overnight, refrigerated below 40°F (4°C).
2. Slice Apple Crumble into 9 pieces. Each piece is to be 3" x 4" (5cm x 7cm) in size.
3. Wrap each piece individually using plastic wrap.

## STORAGE

### CCP

1. Store refrigerated, below 40°F (4°C), following established procedures for labeling and storage.

# BILLY MINER PIE (SWUS only)

## QUALITY CHECK

Pie crust and filling should be well mixed. Pies should sit for 3-4 hours before serving to allow them to firm up.

INGREDIENTS:	AMOUNT <i>Imperial</i>	AMOUNT <i>Metric</i>
Crust:		
Chocolate wafers, crushed	42 oz.	1.2 kg
Butter, melted	8 oz.	227 g
White sugar	6 oz.	170 g
Filling:		
Mocha ice cream	400 oz.	11.4 liters

YIELD: 5 pies (60 portions)

SHELF LIFE: 1 week

## STEP

## ACTION

1. Remove ice cream from freezer 10 minutes prior to using, to soften.

### Crust:

1. Mix crushed chocolate wafers and sugar together in a stainless bowl, and then add melted butter. Blend mixture well.
2. Spread 11 oz. (312 g) of wafer mixture evenly into each of the 5 x 10" spring form pans. Even mixture out with the back of a cook's spoon and pack down firmly.

### Filling:

1. Place ice cream into Hobart mixing bowl and mix at speed 1 (low) with stiff paddle for 5 minutes, or until smooth and volume increases.
2. Place white silicone paper strip inside metal ring of each pan.
3. Pour mixture evenly into the 5 spring form pans, and then smooth each pie evenly with a plastic spatula.

### STORAGE:

## CCP

1. Wrap each pie individually with plastic wrap, then place immediately into freezer, below -10°F (-24°C).

*Note: Pies will require 3-4 hours to set before they can be served. Be sure to prepare the pies early enough in the day so they can be used during the evening.*