# Cheesecake

## Ingredients

Cream cheese 20 oz

Sugar, granulated 17.5 oz

Sour cream 4 oz

All purpose flour 3 Tbsp

Eggs 5 each

Egg yolks 2 each

Vanilla extract 3 tsp

Graham cracker crumbs 6.75 oz

Butter, unsalted 6 oz

### Method of Prep

1. Mix it.
2. Bake it.
3. Cool it.
4. Eat it.

# Chicken Parm Meatballs

## Ingredients

Ground chicken 18 packs

Eggs 18 ea

Panko 14 c

White onion (fine diced) 4 ea

Garlic (chopped) 8 Tbsp

Romano (grated) 1 Qt

Marinara 2 c

Tri-mix 12 tsp

Crushed red pepper 3 Tbsp

Dry thyme 4 Tbsp

Fresh parsley (chopped) 15 Tbsp

Fresh basil (chopped) 5 Tbsp

### Method of Prep

1. Mix all together.

# Basil Ricotta

## Ingredients

Ricotta 2 lbs

Fresh basil 1 c

Lemon (juice and zest) 1 ea

Ground nutmeg 1 tsp

Tri-mix 2 tsp

EVOO ⅛ c

Heavy cream ¼ c

### Method of Prep

1. Mix all together.

# Marinara Sauce

## Ingredients

Blended Oil 1 Qt

Garlic (chopped) 2 c

White onion (pureed) 1 Qt

Red pepper flakes 2 tsp

Crushed plum tomatoes 6 cans (#10 can)

Tomato paste 8 oz

Tri-mix 1 c

Sugar, granulated 1 c

### Method of Prep

1. Saute onion and garlic in oil until just before browning.
2. Add tomatoes, tomato paste, spices, and sugar.
3. Simmer for 45 min, stirring occasionally to keep from burning or sticking.
4. Cool with cooling stick and transfer into 22 Qt Cambro.