

FRIED CHICKEN BREAST ON POTATO CHEDDAR SCALLION BISCUIT w/LEMON TARRAGON MAYO



INGREDIENTS

POTATO CHEDDAR BISCUIT

3 cups All purpose flour
4 ½ tsp Baking powder
1 ½ tsp Salt
½ cup Cold butter
1 cup Shredded sharp cheddar
3 Scallion/green onions diced small
1 ½ cups leftover prepared

***Honest Earth Creamy Mashed
Potatoes - G# 93412***

½ cup Milk
1-2 Egg yolks, fork beaten (optional)

LEMON TARRAGON MAYO

1 cup Mayo
1 Tbsp Lemon zest
2 Tbsp fresh squeezed lemon juice
2 cloves finely minced garlic
2 tsp tarragon leaves or more to taste
1909 Heritage Farms G# 65261

FRIED CHICKEN BREAST

Lettuce, Tomato
***4 (4 oz) Crestview Supreme Golden
Breaded Breast Fillets – G# 54140***

DIRECTIONS

POTATO CHEDDAR BISCUITS

1. Combine flour, baking powder and salt in medium bowl
2. Cut in butter until consistency of coarse crumbs
3. Add cheese and scallions and stir
4. Combine potatoes and milk in small bowl. Add to flour mixture. Stir until soft dough forms
5. Turn out onto lightly floured surface. Knead 8-10 times.
6. Shape into four 4-5 inch circles about ½ inch thick.
7. Place on greased baking sheet or parchment covered baking sheet
8. Brush surface with egg yolk.
9. Bake at 400 for about 20 minutes or until risen and golden (time may vary by oven)
10. Cool.

LEMON TARRAGON MAYO

Whisk all ingredients together.

FRIED CHICKEN BREAST

11. Fry according to package directions
12. Build the sandwich
13. Cut biscuit in half. Spread top and bottom with Lemon Tarragon Mayo
14. Place lettuce on bottom of biscuit, top with cooked breaded chicken breast fillet and tomato
15. Top with the top half of the biscuit.
16. Serve with chips, fries or onion rings on the side.

MASON JAR SALADS



INGREDIENTS

Use 1 quart mason jars
Layer in order shown
2-4 Tbsp dressings(based on preference)
4-6 oz ***Crestview Diced White Chicken (#54624) or Grill Marked Breast Strips (#54652)***
1 – ½ cups specified lettuce
Other meats, veggies, cheese – 1-2 oz
each based on preference

DIRECTIONS

CAESAR SALAD

Ceaser dressing
Crestview Chicken
Romaine lettuce, ripped/chopped
Shredded parm cheese
Croutons

COBB

Ranch/Blue cheese dressing
Cucumbers
Cherry tomatoes
Hard boiled eggs
Crestview Chicken
Bacon
Avocado
Romaine

PESTO CAPRESE

Pesto
Crestview ChickenG# 54624
Fresh Mozz (small balls)
Cherry tomatoes
Red onion
Arugula

LEMONY TARRAGON CHICKEN

LEMON TARRAGON MAYO

1 cup Mayo
1 Tbsp Lemon zest
2 Tbsp fresh squeezed lemon juice
2 cloves finely minced garlic
2 tsp tarragon leaves or more to taste

1909 Heritage Farms G# 65261

Red Grapes
Diced apples
Crestview chicken
Mesculin greens
Candied pecans – ***Azar G# 61193***

LEMON PIE CHEESECAKE DIP



INGREDIENTS

1 lb *Philadelphia Cream Cheese*

G# 23805 or G# 23785

½ cup heavy whipping cream

21 oz *Highland Market Lemon Pie*

Filling

G# 73770

1 cup Graham Cracker crumbs

4 Tbls butter, melted

DIRECTIONS

1. Microwave cream cheese 10 seconds
2. Beat cream cheese on high for 2-3 minutes until light and fluffy
3. With mixer off, add heavy whipping cream. Slowly mix on low speed until incorporated.
4. Turn mixer to medium high and beat for 2-3 more minutes
5. Add lemon pie filling and mix until combined
6. Mix graham cracker crumbs and butter until combined
7. Pour half the graham cracker/butter mixture into the bottom of a bowl.
8. Top with half of the cream cheese mixture
9. Repeat with remaining half of graham mixture and cream cheese mixture
10. Serve immediately or refrigerate for 30 minutes
11. Serve with shortbread cookies, graham crackers or pie crust chips for dipping

GUI FIERI'S GARLIC ONION TORTILLA STACK



INGREDIENTS

3 tsp dried Cilantro - 1909 Heritage Farms G# 82591

³/₄ cup Roasted garlic

Olive Oil

²/₃ cup Canola oil

4 cups small Diced red onion (about 2 lbs)

3 Tbsp Unsalted butter

2 Tbsp Sugar

5 Tbsp Grated parmesan cheese

¹/₄ cup Mayonnaise

Salt to taste

Pepper to taste – 1909 Heritage Farms Course Grind G# 84667

Ten 12 inch La Banderita Flour tortilla – G# 62076

2 Tbsp Balsamic vinegar

DIRECTIONS

Add Garlic to skillet over low heat with a little olive oil and cook until the garlic just squishes. In a large skillet over medium heat, heat the canola oil. Add the onions and cook until lightly browned but not overly dark, about 5 minutes, stirring regularly. Add the butter and sugar and cook until the onions are thoroughly browned, about 25 minutes.

Add the roasted garlic, parmesan, mayonnaise, cilantro, salt & pepper and stir to combine. Remove from heat, transfer to a medium bowl and set aside to cool. Cover and refrigerate at least 4 hours.

Reserve 1 / 4 of the mixture in the refrigerator. Evenly spread (in a very thin layer) the remaining mixture on the top of nine (9) of the tortillas. Stack the tortillas on top of one another and top with the remaining tortilla. Wrap the tortilla stack in plastic wrap and refrigerate 12-24 hours.

Preheat a grill to medium. Cut the stack in 16 wedges. Using tongs grill each wedge on the cut sides until it's warmed and grill marks appear.

Mix reserved onion mixture with balsamic vinegar to make a dipping sauce. Season to taste. Serve the wedges with dipping sauce.

Alternative method – instead of stacking, spread mixture over 12 inch tortilla.

Roll up tortilla and the cut into slices about 3 / 4 in thick (like pinwheels)

Grill and serve with dipping sauce

VINTAGE CHOCOLATE POTATO CAKE



INGREDIENTS

1 cup Butter, softened

2 cups Sugar

2 Eggs

**1 cup prepared Honest Earth Creamy
Mashed Potatoes (#93412)**

2 tsp Vanilla

2 cups All purpose flour

1 cup Milk

½ cup Cocoa powder

1 tsp Baking soda

DIRECTIONS

1. Preheat oven to 350°F.
2. Prepare mashed potatoes and allow to cool before using in recipe
3. In mixing bowl cream butter and sugar together until light and fluffy
4. Add in potatoes, eggs and vanilla
5. In large bowl combine remaining dry ingredients (flour, cocoa powder, baking soda)
6. Add ½ of the dry ingredients to the creamed butter/sugar mixture, mix
7. Add ½ of the milk, mix
8. Repeat
9. Beat on high for 30-45 seconds until batter is well mixed
10. Line bottom of 9 inch spring form pan with parchment and then spray pan with cooking spray
11. Pour batter into pan.
12. Bake 45-50 minutes (ovens may vary) or until a knife or toothpick inserted in center comes out clean.
13. Let cook 10-15 minutes, loosen cake from sides of pan and release spring form pan.
14. Cool completely
15. Sprinkle with powdered sugar and serve



ITALIAN HASHBROWNS



INGREDIENTS

4 Buona Vita Gluten Free/Soy Free

1 oz Beef Meatballs (#56429)

**1 Tbls Cosmo's Chopped Garlic
in Oil (# 83611)**

½ cup Diced onion

8 Cherry tomatoes – sliced in half

Salt to taste

**Ground Pepper to taste 1909 Heritage
Farms (#84667)**

**Honest Earth Hash Brown
Potatoes (#92912)**

2 Eggs, fried to desired doneness

6-8 Basil leaves, chiffonade

DIRECTIONS

1. Heat meatballs until warm and heated through
2. In a sauté pan over medium heat sauté garlic and onion for 3-4 minutes, until fragrant
3. Add tomatoes, salt and pepper.
4. Cook additional 3-4 minutes and set aside
5. Prepare hash browns according to package directions.
6. Heat waffle iron.
7. Place enough hashbrowns on waffle iron to cover surface.
8. Cook until browned and crispy.
9. Place cooked hashbrown waffle on a plate.
10. Garnish with sauteed tomato, onion, garlic mixture
11. Top with meatballs and fried eggs
12. Finish with basil leaves

BLUEBERRY CHEESECAKE CHIMICHANGAS OR TACOS



INGREDIENTS

FILLING

**12 oz Philadelphia Cream Cheese
(#23805 or #23785)**

2 Tbsp Sugar

2 tsp Vanilla

**Lucky Leaf Blueberry Pie Filling,
about 1 (#73702)**

CHIMICHANGAS

**4 (12 inch) La Banderita flour tortilla
(#62076)**

$\frac{1}{3}$ cup Sugar

**$\frac{1}{2}$ tsp 1909 Heritage Farms Ground
cinnamon (#83196)**

Oil for frying

TACOS

**5 inch La Banderita flour tortillas
(#62077)**

DIRECTIONS

CHEESECAKE FILLING

1. In a medium dish mix cream cheese, sugar and vanilla until it's creamy.

CHIMICHANGAS

1. In a small dish put sugar and cinnamon and stir. Set aside
2. Put cheesecake filling in lower third of each tortilla.
3. Put around $\frac{1}{4}$ cup blueberry pie filling over cheesecake filling
4. Fold two sides of tortilla toward the center and then roll the chimichanga.
5. Use toothpicks to secure it. Repeat with remaining tortillas and fillings
6. Fry chimichangas in a frying pan with hot oil until golden brown, flip them and brown all sides.
7. Transfer to paper towel on a plate to drain excess oil.
8. Roll in cinnamon sugar mixture. Remove toothpicks
9. Best served same day

TACOS

1. Place tortilla in the hot oil (about 1 inch deep) in medium heat, let them fry for about 10 seconds, then turn to other side. Using tongs, fold the tortilla in half so that it looks like a shell.
2. Fry each side until golden.
3. Remove from oil and place on paper towel to remove excess oil.
4. Dip each side in the cinnamon sugar mixture. Place upside down on inverted muffin tin.
5. Repeat with additional tortillas.
6. Fill shells with cheesecake filling and top with blueberry pie filling.
7. Keep refrigerated and serve cooled

WHITE CHEDDAR CAULIFLOWER ALFREDO



INGREDIENTS

3/4 cups Unsalted butter
1/4 cup Garlic, minced
6 cups Cauliflower florets, roasted
3/4 cup Sun-dried tomatoes, chopped
1 pouch Campbell's Reserve Aged White Cheddar & Cauliflower Bisque (G# 78646)
19 cups Fettuccine pasta, cooked
1/4 cups Parmesan cheese, grated
2 Tbsp Fresh parsley, minced

DIRECTIONS

For Each Serving:

1. Heat an 8-inch pan and add in 1 tablespoon butter. Once melted add 1 teaspoon garlic. Cook for 1 minute.
2. Add 1/2 cup roasted cauliflower and 1 tablespoon sun-dried tomato. Stir and cook for 2 minutes.
3. Using a 6 oz. ladle, add Campbell's® Reserve Aged White Cheddar & Cauliflower Bisque to pan. Stir and cook for 2 minutes.
4. Add 1-1/2 cups of cooked fettucine to pan. Toss with sauce to mix well. Cook for 3 minutes tossing often, until sauce thickens slightly and coats the pasta.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
CCP: Hold for hot service at 140°F or higher until needed.
5. To serve, plate pasta and sauce in a shallow bowl. Top with 1 teaspoon of parmesan cheese and 1/2 teaspoon of parsley.



HOT HONEY CHICKEN AND WAFFLES WITH ROASTED PINEAPPLE COLE SLAW

INGREDIENTS

1-4 oz Pierce FC Chicken Breast (#54127)

Krusteaz 7" Belgian Waffle (#5472)

***2 oz Sauce Craft Hot Honey Sauce
(#32579)***

3 oz Roasted Pineapple Cole Slaw

DIRECTIONS

1. Bake or fry Pierce Spicy Chicken Breast
2. Add roasted pineapple to a cole slaw mix
3. Bake Krusteaz 7" Belgian Waffle
4. Assemble sandwich and drizzle with Sauce Craft Hot Honey Sauce

CRISPY CHICKEN SANDWICH W/BATTERED PICKLES & SIGNATURE SAUCE



INGREDIENTS

***1-4 oz Pierce Fully Cooked Breaded
Chicken Breast (#54126)***
5 Fred's Battered Pickle Chips (#82228)
Sauce Craft Signature Sauce (booth 30)
4" Hamburger bun
Sliced Tomato
Green Leaf Lettuce

DIRECTIONS

Bake or fry chicken breast. Fry battered pickle chips. Assemble sandwich and drizzle with Sauce Craft Signature Sauce. Serve with french fries.

CINNAMON ROLL BREAD PUDDING



INGREDIENTS

1 David's cinnamon roll cut into bite sized pieces
2 Eggs whipped
½ c. Heavy cream
Cinnamon for garnish

DIRECTIONS

1. Combine all ingredients. Let sit for 20 minutes.
2. Spray a single serve baking dish with nonstick spray.
3. Bake for 20-25 minutes until set.



CLAM CHOWDER GNOCCHI



INGREDIENTS

6 oz. Kettle Cuisine New England Clam Chowder (G# 78498)

8 oz. Sevioli Gnocchi (G# 35095)

4 Littleneck clams

1 oz Pancetta, diced

2 Tbsp Butter

DIRECTIONS

Sauté pancetta in butter add clams and cover. Cook until opened, add the clam chowder and cooked gnocchi.



SHORT RIB HASH WITH EGGS



INGREDIENTS

**5 oz. Bonewerks Boneless Short Rib
(G# 56742 or 56743)**

½ cup Shredded potatoes frozen or fresh

¼ cup Shishito peppers, diced

¼ cup Diced white onion

¼ cup Diced red bell peppers

1 Tbsp Canola oil

2 Eggs

DIRECTIONS

1. Heat short ribs and shred. Reserve sauce.
2. Heat oil in a skillet, sauté shishito, red peppers, onions and potatoes until tender.
3. Add shredded beef and enough of reserved short rib sauce to combine.
4. Served topped with fried eggs.



BUFFALO CHICKEN DIP



INGREDIENTS

1 lb Cream Cheese, softened

2 cups Kettle Cuisine Buffalo Chicken Soup (G# 78506)

1 cup Shredded mozzarella cheese

½ cup Shredded parmesan cheese

4 Tbsp Hot sauce

6 oz Chicken, cooked and shredded

DIRECTIONS

1. In a bowl, combine all ingredients.
2. Microwave at 30 second increments until dip is warm.
3. Serve with chips, carrots, and celery.



DILL PICKLE AIOLI POTATO SALAD



INGREDIENTS

5 lb Red skin Diced Potatoes

1 lb Papetti's Hard Cooked Eggs
(G# 25046)

3 1/2 cups Ken's Dill Pickled Aioli
(G# 31831)

1 cup Carrot, diced

1 cup Celery, diced

1 cup Onion, diced

DIRECTIONS

1. Mix together

MESS HALL HOBO HASH



INGREDIENTS

Highland Market Corned Beef Hash (G# 75321)

10/14 Bacon, diced

Shredded cheddar cheese

Highland Market Country Sausage and Gravy (G# 75301)

Fried egg

Diced green pepper

Smoked paprika

DIRECTIONS

1. Heat portion of corned beef hash
2. Saute green pepper until slightly brown
3. Add bacon and pepper to hash
4. Ladle gravy over top of hash mixture
5. Top with fried egg
6. Sprinkle paprika for color





APPLE CARAMEL CHEESECAKE WHIP LIEGE WAFFLE

INGREDIENTS

1 Kellogg's Liege Waffle **(G# 5465)**

2 oz Rich's whipped topping or make a
cheesecake flavored whipped topping
1 Honey crisp apple, small diced
1 Sticky bun smear
1 Tbsp Butter
1/2 oz Toasted walnuts

DIRECTIONS

1. Toast liege waffle and cut in half
2. Pipe whipped topping in middle
3. Top with warm Caramel Apple Topping

CARAMEL APPLE TOPPING

1. Melt sticky bun smear and add butter
2. Add diced apple to butter smear
3. Saute until apples soften and topping thickens
4. Add toasted walnuts

APPLE JACK PULLED CHICKEN SLIDERS

INGREDIENTS

**3 slices Cabot Sliced Pepperjack
Cheese (G# 24426)**

6 oz Smoked pulled chicken

3 Brioche slider buns

Apple BBQ Sauce

DIRECTIONS

Per slider 1 cheese, 2 oz chicken.

APPLE BBQ SAUCE

Made of equal parts BBQ sauce & applesauce.



LIEGE WAFFLE AVOCADO BREAKFAST TOAST



INGREDIENTS

2 Kelloggs Liege Waffle (G# 5465)

Fresh avocado (half)

1 oz Presidents goat cheese (1 oz.)

2 sliced Smithfield Applewood Bacon

1 Over easy egg

1/2 oz Harissa aioli

Arugula/Pea tendrils

DIRECTIONS

1. Place both liege waffles (toasted) on plate
2. Place 1 slice of bacon at each end
3. Layer smashed avocado and goat cheese on top of waffle
4. Place over-easy egg in center
5. Top with Harissa aioli
6. Garnish with arugula and pea tendrils

