

delivered

Recipe Inspirations

FIRE-BRAISED PORK LOIN

Recipe on page 5



GET INSPIRED!

 **PERFORMANCE**
FOODSERVICE

FRIED GREEN B.L.T.

Hickory Smoked Bacon, slices	6 each	649710
Fried Green Tomatoes	3 each	444338
Greens	1 oz	656479
Signature Sauce	2 oz	106933
Bread	2 slices	974320

1. Place cooked bacon on flat grill
2. Top 2 slices with Hot honey
3. Top 2 slices maple bourbon dust
4. Butter bread and place on flat grill
5. Place tomatoes in fryer to get hot and golden brown
6. Butter other side of bread and flip to toast both sides
7. Top one slice of toasted bread with greens, tomatoes & bacon
8. Spread signature sauce on other slice of bread top with bacon
9. Cut on a bias and plate.



SIGNATURE MARINATED CHICKEN SALAD

Signature Sauce	2 oz	106933
West Creek® Chicken Tenders	3 each	600758
Greens	3 oz	867149
Cucumbers, sliced	3 oz	471314
Pickled Red Onions	3 oz	642887
Sunflower Seeds	2 oz	357244
Mozzarella	2 oz	010202
Tomatoes	3 oz	328742

1. Place Signature sauce in a bowl, add tenders and coat
2. Place on char grill and cook on each side evenly
3. Place greens in a bowl, top with cucumbers, then tomatoes
4. Top that with sunflower seeds then onions
5. Sprinkle cheese over all then top with chicken in the middle

STICKY WINGS

West Creek® Wingette / Drumette	12 each	852019
Hot Honey Sauce	3 oz	106931
Roma® Wing Sauce	3 oz	657052
Celery Sticks	3 each	593366
Carrot Sticks	3 each	544579
Greens	1oz	982582

1. Place wings in fryer to cook to golden brown
2. Add Honey & Wing sauce in a bowl and mix thoroughly
3. Place greens on a plate, add greens to plate
4. Place cooked wings in bowl and toss to coat
5. With tongs place and stack wings on greens
6. Sprinkle with chopped green onions and serve



FRENCH DIP BITES

Puff Pastry Squares	3 each	469448
Prime Rib, sliced	6 oz	591330
Bacio Cheese	3 oz	294204
Au jus	4 oz	373739

1. Slack out Puff pastry squares
2. Place 2oz of prime rib in middle of pastry, top with Bacio cheese
3. Fold and roll edges of pastry sealing them, repeat 2 more times
4. Have Au jus hot in steam table
5. Place French dip bites in fryer until golden brown
6. Place 4oz cup on plate
7. Place and shingle the bites on the plate
8. Sprinkle with parsley and serve





Mix It Up!

Try Serving
Chicken & Waffles With
Our Delancey Street®
Macaroni & Cheese

4 / 5 LB | 629404

CHICKEN & WAFFLES

Heritage Ovens® Waffles	2 each	613640
West Creek® Chicken Tenders	2 each	600751
Perfectly Southern® Breading	4 oz	618588
Hot Honey Sauce	1 oz	106931
Maple Syrup	1 oz	663931
Rum	1 oz	
Mixed Berries	4 oz	
Perfectly Southern® Waffle Dust	½ oz	625787

1. Take ½ the breading and add water to make batter
2. Place tenders in breading, then batter, then again in breading & place in fryer
3. Take waffles and place in oven or flat grill to heat
4. Take Syrup, honey sauce and run and place in sauté pan to heat, bring to a slight boil and then turn off
5. Place waffle on plate and stack the tenders on waffle
6. Place waffle on top, add bamboo picks to hold together
7. Drizzle Sauce over the top of it all, top that with waffle dust
8. Place bowl of berries on plate and serve





Stack It Up!

Combine the delicious flavors of the complete holiday meal into the compact joy of a sandwich. This way you get all flavors in every bite!

FIRE-ROASTED PORK LOIN

Fire-Braised Pork Loin (2 - 3oz slcs)	6 oz	334987
West Creek® Cornbread Stuffing	3 oz	629387
Delancey Street® Apples	2 oz	071267
Yukon Mashed Potatoes	4 oz	856709
Custom Culinary® Demi-Glace	2 oz	486263
Cranberry Sauce, whole (heated)	1 oz	
Peak® Green Onion, garnish	As Needed	

1. Prepare the cornbread stuffing according to product instructions and hold hot for plating.
2. Heat (boil in bag) mashed potatoes, apples, and demi-glace and hold hot for plating.
3. Heat the cranberry sauce gently in a sauce pan to thin consistency and hold for plating.
4. Thinly slice green onions on a bias and reserve for plating.
5. Slice the pork loin into 3 oz slices. Heat through on the flat top or in a sauté pan.
6. Plate as seen in the picture.





BIRRIA QUESADILLA

Piancone® Jalapeno Tortilla	12"	051454
Corazo® Tres Amigos Cheese	4 oz	797057
Contigo® Barbacoa (soaked in Birria)	4 oz	176490
Roast works Corn & Jalapeno	2 oz	504916
Contigo® Grated Cotija Cheese	½ oz	651725
Peak® Cilantro, fresh chopped	as needed	855550
Peak® Lime Wedge	2 each	854419
Nature's Best® Sour Cream	1 oz	337679

1. Dip the tortilla in the birria quickly, making sure to coat entirely
2. Cook coated tortilla on a lightly greased flat top for 30 seconds
3. Flip the tortilla and evenly layer with shredded cheese, pork carnitas, and roasted corn salsa
4. Cook, open face, until the cheese has melted ~75% and then fold the tortilla in half
5. Continue to cook the now folded quesadilla on each side for an additional 2 minutes or until the tortilla begins to crisp
6. Remove from the heat and cut into four equal triangles

PORK SHANK WITH SWEET POTATO STEW

Pork Shanks	4 each	106103
Sweet Potatoes, diced	5 oz	814579
Celery, diced	3 oz	089024
Onion, diced	3 oz	354009
Pork Rub	4 pinches	615862
All-Purpose Seasoning	4 pinches	615830
Chicken Broth	1 cup	873948

1. Sauté sweet potatoes, all purpose seasoning, onion & celery in stock pot with oil, until veggies are tender
2. Add broth
3. Heat Shanks in fryer, for 3 minutes then dust with pork rub immediately
4. Place veggies from stew in a bowl, top shanks in the middle, pour broth around veggies and top with micro-greens and serve





IOWA SLIDERS

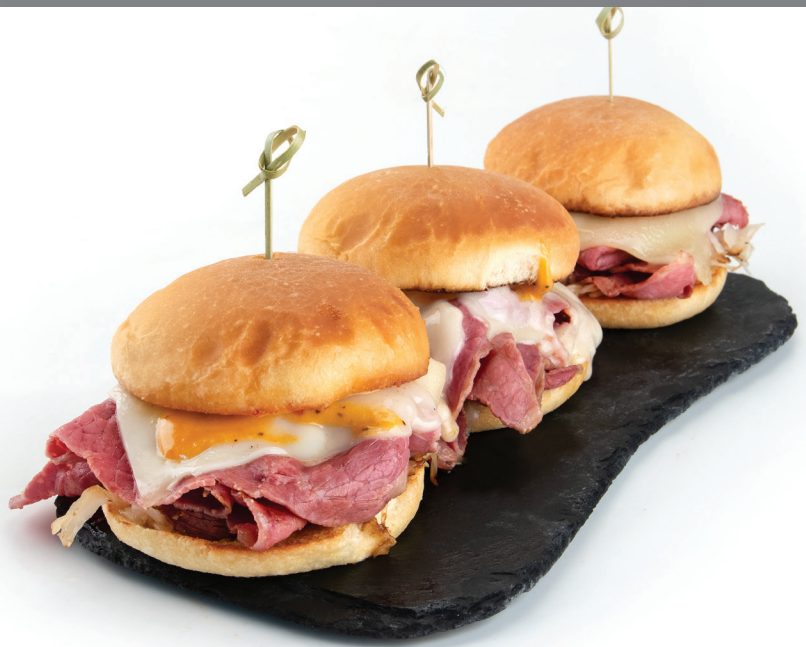
Fire Braised Pork Loin	5oz	
Corn Bread Stuffing	3oz	334987
Signature Sauce	3oz	106933
Butter Dinner Rolls	3 each	393084

1. Cut rolls in half
2. Butter and place on griddle
3. Place pork on griddle
4. Place stuffing on griddle in 3 even sections
5. Flip all
6. Place bottom buns on plate
7. Top with stuffing then pork loin
8. Spread sauce on each top bun and place on pork loin
9. Place bamboo pick in each and serve

RUEBEN SLIDER FLIGHT

Dinner Buns	3 each	470697
Sauerkraut	3 oz	409301
Delancey Street® Corned Beef	6 oz	803572
Swiss Cheese	3 slices	158822
Signature Sauce	3 oz	106933

1. Cut cooked bun in half, butter and place on griddle
2. Place kraut on griddle and place corned beef on top of kraut
3. Split up the corned beef and kraut into 3 sections evenly
4. Flip and place Swiss cheese on each section to melt
5. Spread sauce on the top part of each bun
6. Place bottom buns on plate
7. Top with each section of kraut, beef and cheese
8. Place top bun on cheese and place bamboo pick



CINNAMON ROLL BUTTER BITES

Dinner Roll Dough

	3 each	299195
Cinnamon	½ teaspoon	615880
Sugar	1 teaspoon	268806
Chocolate sauce	1 oz	303765
Whipped Frosting	1 oz	
Caramel sauce	1 oz	5x0015

1. Slack dough out night before
2. Cut dough in half
3. Place in fryer and place another basket on top to cook evenly
4. Fry for about 1.5 minutes
5. Place sugar and cinnamon in a bowl and mix
6. Place hot fresh fried dough in bowl and toss and coat evenly
7. Place sauces and frosting in a dish
8. Place all on a plate and serve



PERFORMANCE
FOODSERVICE