

# Ahi Tuna Cooking Procedure

INGREDIENTS	QUANTITY
Tuna Steak	1
PROCEDURE.....	
1) Lightly seasoning tuna on both sides with blackening seasoning	
2) On flattop in 1 tablespoon of oil, cover and cook tuna for 1 minute each side.	
3) Slice tuna on a bias into 6 pieces	

# AVOCADO

INGREDIENTS	QUANTITY
Avocado	1
PROCEDURE.....	
1) Cut the ripe avocado in half. Using a chef knife, slice through the avocado lengthwise until you feel the knife hit the pit.	
2) Rotate the avocado, keeping the knife steady, to make a cut all around the pit. Twist the two halves apart, then remove and discard the pit.	
3) Using a spoon loosen skin all the way around and scoop out the flesh whole to store covered on cook line.	
4) Label, date, initial and store in refrigeration.	

**Shelf Life:**  
**1 day**

# BACON

INGREDIENTS		QUANTITY
Bacon Sheets		Par
<b>PROCEDURE.....</b>		
1) Turn oven on to 425°		
2) Place 3 sheets of bacon per sheet pan. "Tent" each sheet as shown in <b>Image 1</b> .		
3) Place in hot oven for 6 minutes, rotate the pans and cook for another 6 minutes. Check the bacon to make sure fully cooked, crisp but still flexible, if not cook for another 1-2 minutes. <b>Image 2</b>		
4) Pull bacon out of oven and place on a pull thaw rack for 5 minutes. <b>Image 3</b>		
5) Pull bacon off the wax paper with your gloved hand separating it and placing in half size pan with a drip rack. <b>Image 4 &amp; 5</b>		

## SERVICE PREP - Chopped Bacon

INGREDIENTS		QUANTITY
Prepared Bacon		Par
<b>PROCEDURE.....</b>		
1) On a brown cutting board chop bacon into 1/4 inch pieces.		
2) Store in a tightly covered labeled container.		

**Image 1**



**Image 2**



**Image 3**



**Image 4**



**Image 5**



**Shelf Life:**

2 days

# BANGIN' BBQ SAUCE

Yields approximately 104 fl oz

INGREDIENTS	QUANTITY
Smoky BBQ sauce	3 qts
Blazing Hot Sauce	1 cup

## PROCEDURE.....

- 1) In a large mixing bowl, combine ingredients and mix thoroughly.
- 2) Store in a clean gallon container.
- 3) Label, day dot, date, initial & store appropriately.

**Shelf Life:**  
**7 days**

# BEER BATTER FOR FISH

INGREDIENTS	QUANTITY
Onion Breader	2 qts
Yuengling Lager	2.25 qts

PROCEDURE.....
1) In a large mixing bowl, combine both ingredients and mix thoroughly with a whisk.
2) Store in a clean container resting in an ice bath.
3) Whisk in more beer if batter becomes too thick during service. Discard after each meal period.

**Shelf Life:**  
**1 day**

# HEATING of BEER CHEESE SAUCE

*Yield - 5 lb*

INGREDIENTS	QUANTITY
Beer Cheese Sauce Bag	1

## PROCEDURE.....

(35 minutes, if frozen).  
temperature of 155°.

### To Hold:

Hold on steam table, being sure to maintain an internal temperature of 155°.

### To Refrigerate:

Pour remaining cheese sauce into a lexan container and cover tightly. Place in appropriate place in refrigerator.

### To Reheat:

Pour refrigerated cheese sauce into a stock pot and reheat, stirring occasionally, until an internal temperature of 155° is reached. Then pour hot cheese sauce into a pan and keep on steam table maintaining an internal temperature of 155°.

### Shelf Life:

**7 days**

# SALSA VERDE BLACK BEANS

## Batch Recipe

INGREDIENTS	QUANTITY
Black Beans Can	2 x 15 oz
Salsa Verde	1 1/2 cups
Water	1 1/2 cups

## PROCEDURE.....

1) Combine all ingredients and mix. Transfer to a storage cambro, cover, label, date and store in refrigeration.

### To heat or reheat:

2) Transfer needed amount to a medium sauce pan, cook over medium heat until beans reach a boil.

3) Immediately remove from heat, transfer to a ninth or sixth pan and hot hold on steam table.

**Shelf Life:**  
**5 days**

# Broccoli

INGREDIENTS		QUANTITY
Fresh Broccoli		4 oz
Garlic Butter		1/2 tsp
GT Seasoning		Dash

## PROCEDURE.....

- 1) Portion broccoli into 4 oz portions
- 2) Add 1/2 teaspoon of garlic butter to each portion bag of broccoli. Label and store in walk-in

## CARRY OUT PACKAGING

Serve in a pasta cup with a lid

# BRUSSEL SPROUTS

INGREDIENTS		QUANTITY
Halved Brussel Sprouts		5 lb bag
PROCEDURE.....		
1) Measure and portion 9oz (weight) of brussel sprouts into prep bags.		
2) Label, date, initial and store in refirgeration.		

**Shelf Life:**  
**3 days**

# Buffalo Chicken Dip

INGREDIENTS	QUANTITY
Shredded Cheddar	8 oz
Clipped Chicken	24 oz
Hot Sauce (Kinda Hot)	16 fl oz
Ranch dressing	16 fl oz
Cream Cheese	3 lbs

## PROCEDURE.....

- 1) Ensure cream cheese is at room temperature for ease of mixing.
- 2) Mix all ingredients until combined thoroughly.
- 3) Portion into 6oz portions, weighing to verify.

Shelf life 3 Days Yields 18 Portions

# Buffalo Chicken Dip 1/2 Batch

INGREDIENTS		QUANTITY
Shredded Cheddar		4 oz
Clipped Chicken		12 oz
Hot Sauce (Kinda Hot)		8 fl oz
Ranch dressing		8 fl oz
Cream Cheese		1.5 lbs

## PROCEDURE.....

- 1) Ensure cream cheese is at room temperature for ease of mixing.
- 2) Mix all ingredients until combined thoroughly.
- 3) Portion into 6 oz portions, weighing to verify.

Shelf life 3 Days Yields 18 Portions

# BUFFALO WINGS

**Please Note:**

\* Be sure to always begin with a clean & sanitary cutting board, utensils & equipment.

\* Be sure to clean & sanitize all areas, utensils & equipment once task has been completed.

INGREDIENTS	QUANTITY
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Fresh Wings (6-8ct)	10 lb bag
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**PROCEDURE.....**

- |  |
|--|
| 1) Drain one bag of wings of liquid and place in a single layer on a clean sheet pan,  |
| <b>CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan</b>  |
| 2) Bake in 425°F oven, cook wings for 20-25 minutes, or until reaches internal temperature of 165°F is reached..   |
| 3) Remove sheet pans from the oven and drain any liquid from the bottom of the pan. Cool wings to below 70 degrees within 2 hours and then below 41 degree within another 4 hours. |
| 4) Once cooled below 41 degrees store wings in a large cambro with a lid.  |
| 4) Wrap tightly into 4 oz portions.  |
| 5) Label and store appropriately.  |

**Shelf Life:**

**2 days**

# CAJUN ALFREDO SAUCE

## BATCH SAUCE RECIPE (Yields approximately 12 orders)

INGREDIENTS	QUANTITY
Thawed Alfredo Sauce Bag	1
Blackening Seasoning	2 Tbsp
Chipotle Base	1 tsp

## PROCEDURE.....

### Sauce Prep:

- 1) In a large mixing bowl, combine all ingredients and using a wire whisk, mix thoroughly.
- 2) Transfer to a plastic cambro, cover, label and store in refrigeration.

## PORTION RECIPE

INGREDIENTS	QUANTITY
Cajun Alfredo	6 oz

## PROCEDURE.....

- 1) Using a 2 oz ladle, pour 3 full ladles into a to-go soup cup and cover tightly.
- 2) Label and store in refrigeration.

**Shelf Life:**  
**4 days**

# CAJUN RANCH

INGREDIENTS		QUANTITY
Ranch Dressing		16 cups
Blackening Seasoning		1 cup

## HALF BATCH RECIPE

INGREDIENTS		QUANTITY
Ranch Dressing		8 cups
Blackening Seasoning		1/2 cup

## PROCEDURE.....

- 1) In a large mixing bowl, combine both ingredients and mix thoroughly with a whisk.
- 2) Store in a tightly covered container, label and date.

**Shelf Life:**

**7 days**

# CAJUN SEASONING MIXTURE

## BATCH SAUCE RECIPE (Yields a 1/9 pan)

QUANTITY	
Water	2 cups
Blackening Seasoning	1 cup

## PROCEDURE.....

### Sauce Prep:

- 1) In mixing bowl, combine ingredients and whisk thoroughly.
- 2) Transfer to a ninth pan and store at grill for service.

**Shelf Life:**  
**Shiftly**

# Carne Asada

INGREDIENTS	QUANTITY
Carne Asada	Par

PROCEDURE.....
1) Portion thawed meat into 5oz portions.
2) Label and store appropriately.

**Shelf Life:**  
**5 days**

# CAROLINA GOLD

## FULL BATCH RECIPE

INGREDIENTS		QUANTITY
Carolina Gold		2 qts
Bavarian Mustard		2 cups

## 1/2 BATCH RECIPE

INGREDIENTS		QUANTITY
Carolina Gold		1 qts
Bavarian Mustard		1 cup

## PROCEDURE.....

- 1) In a cambro container, add all ingredients and mix thoroughly.
- 2) Label, date & initial container and store in refrigeration.

Shelf life:  
7 days

# CHICKEN STRIPS

**Please Note:**

*\* Be sure to always begin with a clean & sanitary cutting board, utensils & equipment.*

*\* Be sure to clean & sanitize all areas, utensils & equipment once task has been completed.*

INGREDIENTS	QUANTITY
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Raw Chicken Tender	Par
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## PROCEDURE.....

1) On a clean and sanitary yellow cutting board, split an entire chicken tender in half, lengthwise. Be sure to cut evenly north to south.

2) Store in a tightly covered quart container.

5) Label, day dot, date, initial and store appropriately.

**Shelf Life:**

**2 days**

# Cilantro Prep

INGREDIENTS	QUANTITY
Cilantro	Par

## PROCEDURE.....

- 1) Fill a 1/9th pan with water and keep chilled on the line.
- 2) Place stems of cilantro in the pan, while keeping the leaves out of the water.
- 3) When needed for a recipe, pick leaves directly off the stem by hand.

**Shelf Life:**  
**Shiftly**

# CHIPOTLE HONEY MUSTARD

*Shelf Life: 7 Days*

## HALF BATCH RECIPE

INGREDIENTS		QUANTITY
Honey Mustard		4 cups or 1 qtst
Chipotle Base		3 Tbsp

## PROCEDURE.....

- 1) In a large mixing bowl, combine both ingredients and mix thoroughly with a whisk.
- 2) Store refrigerated in a tightly covered container and label.

## FULL BATCH RECIPE

INGREDIENTS		QUANTITY
Honey Mustard		8 cups or 2 qts
Chipotle Base		6 Tbsp

## PROCEDURE.....

- 1) In a large mixing bowl, combine both ingredients and mix thoroughly with a whisk.
- 2) Store refrigerated in a tightly covered container and label.

# CLIPPED CHICKEN

**Please Note:**

\* Be sure to always begin with a clean & sanitary cutting board, utensils & equipment.

\* Be sure to clean & sanitize all areas, utensils & equipment once task has been completed.

INGREDIENTS		QUANTITY
Raw Chicken Tender		Par
Butter Substitute		2 fl oz
GT Seasoning		

**PROCEDURE.....**

- 1) Spread butter substitute on a sheet pan. Place raw chicken tender approx. 2 inches apart on the sheet pan.
- 2) Bake in 425°F convection oven for 13 minutes. Halfway thru rotate sheet pan. Chicken is finished once it reaches an internal temperature of 165°F.  
**CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan**
- 3) Cube each cooked chicken tender into 1/4" pieces.
- 4) Wrap tightly into 4 oz portions.
- 5) Label, day dot, date, initial and store appropriately.

**Shelf Life:**

**3 days**

# Crab Cakes

**Yield = 10, 4.25 oz Crab Cakes**

*Please Note: During the preparation process it is **VERY** important to pick through the crabmeat thoroughly, being sure to remove all shell particles & foreign debris, while taking extreme caution to not tear the larger pieces of crabmeat & maintaining the "lumpy" texture of the product. Crab Cakes should be made **FRESH** daily.*

## BATCH RECIPE

INGREDIENTS	QUANTITY
Jumbo Lump Crabmeat	1 lb
Lump Crabmeat	1 lb
Mayonaisse	6 Tbsp
Old Bay	1 1/2 Tbsp
Yellow Mustard	1 1/2 tsp
Fresh Large Eggs	2
Crushed Ritz Cracker	1 cup
Worcestershire	1 tsp
Fresh Lemon Juice	1 tsp

## PROCEDURE.....

- 1) Add the lump crabmeat only to mixing bowl.
- 2) Using proper measuring spoons and cup, add in the mayo, mustard, worcestershire and lemon. Crack two eggs into mixture. Gently fold thoroughly using a rubber spatula.
- 3) Further crush the Ritz Crackers so that it is very fine. Add a half cup of crushed cracker to mix and gently fold thoroughly.
- 4) Add the other half cup of crackers to mix along with Old Bay and fold thoroughly again so it is evenly distributed.
- 5) Carefully fold in the jumbo lump crabmeat being sure not to tear the lumps.
- 6) Line a 2" shallow hotel pan with a GT deli liner.
- 7) Using a digital scale and glove covered hands, LOOSELY form each crab cake to weigh 4.25 oz. Crab cakes should be approximately 1.25in - 1.5in tall.
- 8) Place cakes in a 2" shallow pan and double wrap pan tightly. Label, day dot, initial and refrigerate immediately.

**Shelf Life:**  
**2 days**

# Crab Dip

Yield = 34 5oz portions

Please Note: During the preparation process it is VERY important to pick through the crabmeat thoroughly, being sure to remove all shell particles & foreign debris, while taking extreme caution to not tear the larger pieces of crabmeat & maintaining the "lumpy" texture of the product.

## BATCH RECIPE

INGREDIENTS	QUANTITY
Cream Cheese 3lbs Blocks	2
Heavy Duty Mayonnaise	2 cups
Hot Sauce	2 Tbsp
Old Bay	3 Tbsp
Garlic Powder	4 tsp
Worcestershire Sauce	2 tsp
Deluxe Crabmeat - Cleaned	4 lbs

## PROCEDURE.....

- 1) Over low heat combine cream cheese, mayo, hot sauce, old bay, garlic powder and worcestershire sauce in a large pot.
- 2) Stir frequently until cream cheese has melted & all ingredients are blended.
- 3) Add crabmeat & fold until evenly distributed.
- 4) Label, day dot, date, initial & store appropriately.

Additional Notes: Cool, then portion as described below.

## SERVICE PREP - Crab Dip portion

INGREDIENTS	QUANTITY
Crab Dip Portion	5 oz
Crab Dip Portion	2 oz

## PROCEDURE.....

- 1) Scoop dip into a portion bag, weighing to verify quantity.
- 2) Date, initial & store in refrigeration.

## SERVICE PREP - Sandwich & Entrée portion

INGREDIENTS	QUANTITY
Crab Dip Portion	1 gray handled #16 disher

## PROCEDURE.....

- 1) Use one #16 disher to prep crabby melt sandwiches.
- 2) Label & store appropriately.

**Shelf Life:**  
**3 days**

# SLICED CUCUMBER

INGREDIENTS	QUANTITY
Whole cucumber	Par

## PROCEDURE.....

- 1) Remove 3" from each end of the cucumber. Reserve for diced cucumber.
- 2) Peel the skin from the sides of the cucumber leaving 4, 3/4" strips, lengthwise.
- 3) Using a Nemco slicer, set to line number 2 and then place cucumber into slicer. Proceed to slice cucumber.
- 4) Store separately in tightly covered container with label and daydot.

**Shelf Life:**  
**2 days**

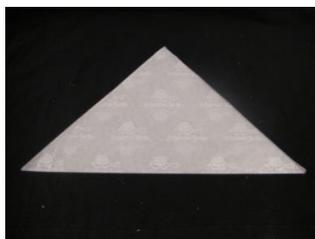
# DELI LINER FOLDING

INGREDIENTS	QUANTITY
Deli Liner	1

## PROCEDURE.....

- 1) On a clean table, lay a deli liner with the turtle logo down and corners at 12,3,6, and 9.
- 2) Grab the corner at 6 and fold up to 12, as shown in **Figure A**.
- 3) Grab the corner at 3 and fold over to 9, as shown in **Figure B**.
- 4) Pick up the deli liner and place the bottom right corner from **Figure B** in the bottom of the wire cone.
- 5) Grab any outside layer of the deli liner and push the other three layers away from you to create a pocket, as shown in **Figure C**.

**Figure A**



**Figure B**



**Figure C**



# Diced Yellow Onion

INGREDIENTS	QUANTITY
Sliced Yellow Onion	Par

## PROCEDURE.....

- 1) Use a manual dicer with 3/8" blade, dice 3-4 yellow onion slices at a time. Continue dicing until your par is reached.
- 2) Store in tightly covered container, with label.

**Shelf Life:**  
**2 days**

# DICED TOMATO

INGREDIENTS	QUANTITY
Sliced Tomato	Par

## PROCEDURE.....

- 1) Use a manual dicer with 3/8" blade, dice 3-4 tomato slices at a time. Continue dicing until your par is reached.
- 2) Store in tightly covered container, with label.

**Shelf Life:**  
**2 days**

# FROZEN CAULIFLOWER

INGREDIENTS	QUANTITY
Frozen Cauliflower	1 bag

PROCEDURE.....
1) While still frozen, measure and portion 8oz (weight) of cauliflower into prep bags.
2) Store frozen

**Shelf Life:**  
**30 days**

# Guacamole

## FULL BATCH RECIPE

INGREDIENTS	QUANTITY
Avocado	4
Lime (Juiced)	1
GT Seasoning	2 tsp

## 1/2 BATCH RECIPE

INGREDIENTS	QUANTITY
Avocado	2
Lime (Juiced)	1/2
GT Seasoning	1 tsp

## PROCEDURE.....

- 1) Cut the ripe avocado in half. Using a chef knife, slice through the avocado lengthwise until you feel the knife hit the pit.
- 2) Rotate the avocado, keeping the knife steady, to make a cut all around the pit. Twist the two halves apart, then remove and discard the pit.
- 3) Using a spoon loosen skin all the way around and scoop out the flesh whole and add to a mixing bowl.
- 4) Using a hand squeezer, juice the lime into bowl and add seasoning.
- 5) Using a fork, combine until slightly chunky.
- 4) Transfer to a cambro, cover, label, date, initial and store in refrigeration.

**Shelf Life:**  
**1 day**

# Grain Blend Prep

INGREDIENTS	QUANTITY
White and Wild Medley Rice Pouch	1
Garlic Butter	1/2 cup
GT Seasoning	2 Tbsp
Vegetable Base	3 Tbsp
Hot water from coffee machine	2 qts

## PROCEDURE.....

- 1) Add the following ingredients in order to a full size hotel pan: Rice medley, GT seasoning, garlic butter, vegetable base and hot water.
- 2) Stir until garlic butter has fully melted.
- 3) Cover tightly with aluminum foil and bake for 35 minutes in a 425° convection oven or until all water is absorbed and rice is tender.
- 4) Cool in refrigerated walk-in on speed rack.
- 5) In portion bags, portion 6 oz.

**Shelf life- 4 days**

# Heating of Beer Cheese

INGREDIENTS	QUANTITY
Beer Cheese Sauce	1 Bag
<b>PROCEDURE.....</b>	

1) Place bag of Beer Cheese in boiling water and heat through for 15-20 minutes. (35 mins if frozen)
<b>To Hold:</b>
Hold on steam table, being sure to maintain an internal temperature of 155 degrees.
<b>To Refrigerate:</b>
Pour remaining cheese sauce into a lexan container and cover tightly. Place in appropriate place in refrigerator.
<b>To Reheat:</b>
Pour refrigerated cheese into a stock pot and reheat, stirring occasionally, until an internal temperature of 155 degrees is reached. Then pour hot cheese into a pan and keep on steam table maintaing an internal temperature of 155 degrees.

**Shelf life- 7 days in walk in**

# New Houseslaw

INGREDIENTS	QUANTITY
Coleslaw	5# bag
Mayonnaise	1.5 cups
Sweet Vidalia Dressing	1.5 cups
GT Seasoning	1 Tbsp + 1 tsp
Old Bay	1 Tbsp

## PROCEDURE.....

- 1) In a mixing bowl combine dressing, and mayo. Whisk thoroughly.
- 2) Add Old Bay and GT Seasoning, then whisk thoroughly.
- 3) Add coleslaw, then thoroughly mix with gloved hands.
- 4) Transfer into pans and label. Store in refrigeration

Shelf Life : 2 Days

# Lime Crema

Yield: 9 Portions

INGREDIENTS	QUANTITY
Sour Cream	1 cup
Fresh Squeezed Lime Juice	1.5 Tbsp
Water	1.5 Tbsp

1) Add all ingredients to a mixing bowl and use a whisk to mix vigorously.

2) Transfer to a squeeze bottle and label appropriately.

**Shelf Life: 3 days**

# LUMP CRAB PORTION

Yield = 40/ 0.4oz portions

*Please Note: During the preparation process it is VERY important to pick through the crabmeat thoroughly, being sure to remove all shell particles & foreign debris, while taking extreme caution to not tear the larger pieces of crabmeat & maintaining the "lumpy" texture of the product.*

INGREDIENTS	QUANTITY
Lump Crabmeat	1 lb

## PROCEDURE.....

- 1) Portion 0.4 oz of lump crabmeat into a small soufflé cup and top with appropriate lid.
- 2) Label, day dot, & store in refrigeration.

**Shelf life:**  
**3 days**

# KIDS MAC & CHEESE & SIDE MAC & CHEESE

## BATCH RECIPE

INGREDIENTS	QUANTITY
Thawed Stoffers Macaroni & Cheese 6lb Tray	1

## PROCEDURE.....

- 1) Take a thawed tray of prepared macaroni & cheese and empty contents into a large mixing bowl.
- 2) Portion 10 oz into a day prep bag.
- 3) Store in proper refrigeration.

\* Pull thaw is important, we can not rapid thaw this product.

**Shelf Life:**  
**7 days**

# Pasta

INGREDIENTS	QUANTITY
Penne Pasta Bag	1 bag

## PROCEDURE.....

- 1) Portion frozen pasta into 7oz portions in a clear portion bag.
- 2) Place prepped portions in appropriate container and label..
- 3) Allow prepped pasta portions to thaw under refrigeration prior to use.

**Shelf Life:**  
**3 days**

# Diced Pickled Red Onion

INGREDIENTS	QUANTITY
Sliced Red Onion	1 qts
White Vinegar	2 cups
Warm Water	4 cups
Sugar	1/4 cup
Salt	2 Tbsp
PROCEDURE.....	
1) Combine vinegar, water, sugar and salt in a mixing bowl. Whisk together until salt and sugar are fully dissolved.	
2) Place onions in a quart container, pour vinegar mixture over the onions making sure they are fully submerged.	
3) Cover tightly with a lid and store in refrigeration for a minimum of 12 hours.	
4) Once onions have been pickled, dice using a dicer. Label and store.	

**Shelf Life:****4 days**

# PICO DE GALLO

## BATCH RECIPE

INGREDIENTS	QUANTITY
Diced Tomatoes	2 Quarts
Diced Red Onion	2 Cups
Jalapenos	2 peppers
Chopped Cilantro	1 Cup
Kosher Salt	2 tsp
Black Pepper	2 tsp
Fresh Lime Juice	Juice of 6 limes

## 1/2 BATCH RECIPE

INGREDIENTS	QUANTITY
Diced Tomatoes	1 qts
Diced Red Onion	1 cup
Jalapeno	1
Chopped Cilantro	1/2 cup
Kosher Salt	1 tsp
Black Pepper	1 tsp
Fresh Lime Juice	3

## PROCEDURE.....

1) Using any diced or sliced vegetables from previous days business first; dice tomatoes, red onion and jalapenos and add to a half or full pan.
2) Chop cilantro until very fine, measure and then add to pan.
3) Measure kosher salt and black pepper and add to pan.
4) Cut each lime in half and then squeeze all juice from halved limes into mixture in pan.
5) Using glove covered hands, mix all ingredients thoroughly.
6) Transfer to a cambro container, label, day dot, initial, cover tightly and store in refrigeration.

**Shelf life:**

**3 days**

# Pork Belly Cutting Procedure



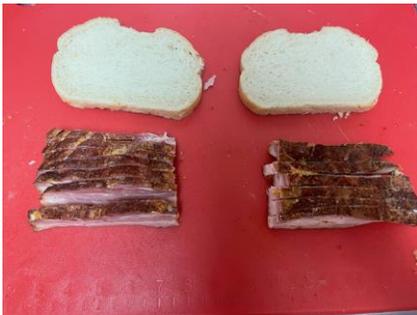
INGREDIENTS	QUANTITY
Pork Belly Slab	1

## PROCEDURE.....

1) Take Pork belly slab and cut in half.



2) Slice long ways into 1/4 inch thick pieces



3) Portion into 4 oz portions.

# Pow Pow Shrimp Sauce

INGREDIENTS	QUANTITY
Boom Boom Sauce	16 cups
Spicy Thai Chili Sauce	4 cups

## PROCEDURE.....

- 1) Measure out ingredients and place in a large bowl.
- 2) Mix thoroughly.
- 3) Place in container and Label and refridgerate.

# Pow Pow Shrimp Sauce Half Batch Recipe

INGREDIENTS	QUANTITY
Boom Boom Sauce	8 cups
Spicy Thai Chili Sauce	2 cups

## PROCEDURE.....

- 1) Measure out ingredients and place in a large bowl.
- 2) Mix thoroughly.
- 3) Place in container and Label and refridgerate.

Shelf life : 7 Days

# Pulled Pork Prep

INGREDIENTS	QUANTITY
Pulled Pork Bag Thawed	1
1) Lay thawed pork in a hotel pan and begin pulling large chunks apart.	
2) Weigh individual 2.5oz portions into portion bags. When portioning pork, try to have an even distribution of fat, darker exterior pieces, and remaining pork.	
3) Place all portions in an appropriately sized pan, label and store appropriately.	

**Shelf Life: 5 days**

# RANCH DRESSING

## FULL BATCH RECIPE

INGREDIENTS		QUANTITY
Ranch Packet		4
Mayonnaise		2 gal
Buttermilk		2 gal

## 1/2 BATCH RECIPE

INGREDIENTS		QUANTITY
Ranch Packet		2
Mayonnaise		1 gal
Buttermilk		1 gal

## PROCEDURE.....

- 1) In a cambro container, add all ingredients and mix thoroughly.
- 2) Label and date container and store in refrigeration.

Shelf life:  
7 days

# RED ONION

INGREDIENTS	QUANTITY
Whole Red Onion	Par

## PROCEDURE.....

- 1) Remove 3/4" from each end of the onion. Peel away outer skin.
- 3) Using a Nemco slicer, set to line number 2 and then place onion into slicer. Proceed to slice red onion.
- 3) Store in appropriate container. Label, date and intitial.

**Shelf Life:**

**2 days**

# ROCKFISH BITES

## Make to par

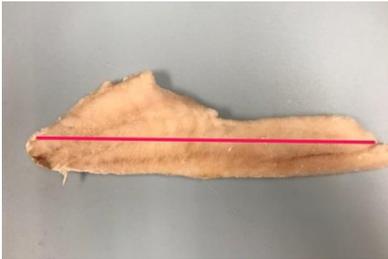
INGREDIENTS	QUANTITY
Rockfish	1

## PROCEDURE.....

- 1) **Image 1**: Split fish evenly in half.
- 2) **Image 2**: Cut both pieces in half.
- 3) **Image 3**: Cut each in half again.
- 4) **Image 4**: Cut each piece in half a final time to make 16 pieces.
- 5) Portion 16 pieces for Rockfish Bites

Note: Each cut is marked in red.

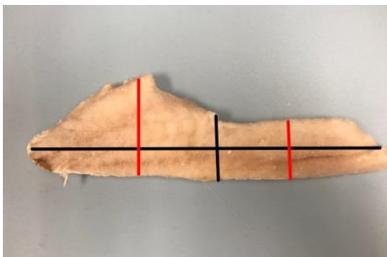
**Image 1**



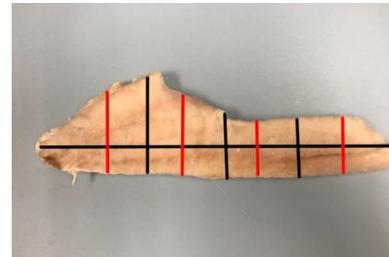
**Image 2**



**Image3**



**Image 4**



**Shelf Life:**  
**2 days**

# PRETZEL STICK

INGREDIENTS	QUANTITY
Pretzel stick	1
Kosher Salt	Pinch

## PROCEDURE.....

- 1) Spray pretzel with a little bit of water, then lay flat in salt until each stick is lightly covered. Place on a sizzle plate. Bake in 425°F convection oven for approximately 3 minutes.
- 2) Serve on a small square plate.

## CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in the same container it is being ordered with (i.e crab dip, pretzel appetizer, pasta...)

# Secret Sauce

INGREDIENTS	QUANTITY
Yellow Mustard	1/2 cup
Pickle Chips, diced	1/2 cup
Mayonnaise	1 cup
Ketchup	2 cups

## PROCEDURE.....

1) Mix all ingredients together.

# SHRIMP SKEWERS

INGREDIENTS	QUANTITY
26/30 Shrimp	4

## PROCEDURE.....

- 1) Skewer 4 shrimp on a 6" wooden skewer, all facing the same direction. DO NOT SEASON.
- 2) Store in tightly covered container, label, initial and day dot.

**Shelf Life:**  
**5 days**

# SLICED JALAPENO

INGREDIENTS	QUANTITY
Whole jalapeno	Par

## PROCEDURE.....

- 1) Remove 1/8" from each end of the jalapeno and discard.
- 2) Cut jalapeno into even 1/8" thick slices, do not remove seeds.
- 3) Store separately in tightly covered container with label.

**Shelf Life:**  
**2 days**

Product	Line
Tomato	3
Lemon Wheels	2
Red Onion	2
Cucumber	2
Yellow Onion	1

Producto	Numero
Tomate	3
Ruedas de Limon	2
Cebolla Roja	2
Pepino	2
Cebolla Amarilla	1



# SLICED TOMATO

INGREDIENTS	QUANTITY
Whole Tomato	Par

## PROCEDURE.....

- 1) Using a tomato shark scoop core out of each tomato.
- 3) Using a Nemco slicer, set to line number 3 and then place tomato into slicer. Proceed to slice tomato.
- 3) Reserve slices that have a core hole, are too small and end cuts for dicing.
- 4) Store separately in tightly covered labeled container.

**Shelf Life:**

**2 days**

# HEATING OF SOUPS

*Yields:*

INGREDIENTS	QUANTITY
Soup Bag	1

## PROCEDURE.....

- 1) Place bag of soup in boiling water and heat through for 30 minutes (45 minutes, if frozen).
- 2) Pour soup into pan and keep on steam table maintaining an internal temperature of 165°.

### To Hold:

Hold on steam table, being sure to maintain an internal temperature of 165°.

### To Refrigerate:

Pour remaining soup into a lexan container and cover tightly. Place in appropriate place in refrigerator.

### Shelf Life:

**7 days on pull thaw**

# Spicy Mayo 2.0

INGREDIENTS	QUANTITY
Mayonnaise	2 Quarts
Cayenne	1 Tbsp
Paprika	1 Tbsp
Crushed Red Pepper	2 Tbsp
Chipotle Base	1 Tbsp
Extra Hot Sauce	2 Tbsp
<b>PROCEDURE.....</b>	
1) Mix all ingredients in a large mixing bowl with a whisk until smooth	
2) Transfer to a plastic cambro, cover, label and store in refrigeration.	

**Shelf life- 7 days**

# SPICY MAYO

## FULL BATCH RECIPE

INGREDIENTS	QUANTITY
Mayonnaise	1 Qt
Sriracha	1/2 cup
Cayenne Pepper	1/2 Tbsp
Paprika	1/2 Tbsp
Crushed Red Pepper	1 Tbsp

## 1/2 BATCH RECIPE

INGREDIENTS	QUANTITY
Mayonnaise	2 qts
Sriracha	1 cup
Cayenne Pepper	1 Tbsp
Paprika	1 Tbsp
Crushed Red Pepper	2 Tbsp

## PROCEDURE.....

- 1) In a large mixing bowl, combine all ingredients and mix thoroughly with a wire whisk.
- 2) Transfer to a plastic cambro, cover, label and store in refrigeration.

Shelf life:  
7 days

# STRAWBERRY PUREE

INGREDIENTS	QUANTITY
Thawed Strawberries in syrup tub	1

## PROCEDURE.....

- 1) Pour half of a tub into blender and blend for 30 seconds. Shake pitcher to mix strawberries and blend for another 30 seconds.
- 2) Repeat for other half of tub.
- 3) Transfer into store n' pour and keep in expo refrigerator.

**Shelf Life:**  
**5 days**

# TARTAR SAUCE

## HALF BATCH RECIPE

INGREDIENTS	QUANTITY
Mayonaisse	2 cups
Diced Pickle	1/2 cup
Fresh Lemon Juice	2 Tbsp
Old Bay	1/2 tsp

## FULL BATCH RECIPE

INGREDIENTS	QUANTITY
Mayonaisse	4 cups
Diced Pickle	1 cup
Fresh Lemon Juice	4 Tbsp
Old Bay	1 tsp

## PROCEDURE.....

- 1) In a large mixing bowl, combine all ingredients and using a wire whisk, mix thoroughly.
- 2) Transfer to a plastic cambro, cover, label and store in refrigeration.

### Shelf Life:

**4 days**

# TATER TOTS

INGREDIENTS	QUANTITY
Tater Tots Bag	1

## PROCEDURE.....

1) While still frozen, measure and portion 20oz (weight) of tater tots into prep bags. Store frozen.

**Shelf Life:**  
**30 days**

# TORTILLA CHIPS

INGREDIENTS		QUANTITY
Raw Tortilla Chips		8 oz
Table Salt		1 tsp
PROCEDURE.....		

- 1) In a 350°F fryer, remove the baskets and drop 8 oz of raw tortilla chips. Make sure that the chips are all submerged at least once and are not sticking together. Deep fry for 1 minute.
- 2) Remove chips from fryer using a sifter. Place in a fryer basket over another fryer and allow to drain, shaking occasionally.
- 3) Remove basket from over fryer and season chips with .4 oz of table salt. Dump chips into a lexan, cover with a lid, label and store in a dry place.
- 4) Repeat steps 1 - 3 as many times as necessary to prepare enough chips for one shift.

**Shelf Life:**  
**2 days**

# Tortilla Strip



INGREDIENTS		QUANTITY
Small Flour Tortilla		1
PROCEDURE.....		
1) Roll one small flour tortilla up from the bottom of tortilla.		
2) Once rolled, slice vertically into quarter inch slices.		
3) After tortilla has been sliced, pull slices apart so they are in strips.		
4) Place in fryer and cook for 30 seconds, tossing while cooking so they do not burn.		
Shelf Life : 1 Day		

# Wasabi Cucumber Slaw

INGREDIENTS	QUANTITY
Shredded Cabbage	40 oz
Shredded Carrots	5 oz
Cucumber Wasabi Dressing	1 cup
GT Seasoning	1 tsp
Scallions	6 Tbsp
Toasted sesame seeds	1 Tbsp

## PROCEDURE.....

1) Mix cabbage mix together with cucumber wasabi dressing, GT seasoning, scallions, and sesame seeds.

**Shelf life- 4 days**

# WET MIX FOR TENDERS

INGREDIENTS	QUANTITY
Onion Breader	2 qts
Club Soda	2 qts

## PROCEDURE.....

- 1) In a large mixing bowl, combine equal parts of each ingredient and mix thoroughly.
- 2) Store in a clean gallon container.
- 3) Label, day dot, date, initial & store appropriately.

**Shelf Life:**

**1 day**

# YELLOW ONION

INGREDIENTS	QUANTITY
Whole Yellow Onion	Par

## PROCEDURE.....

- 1) Remove 3/4" from each end of the onion. Peel away outer skin.
- 3) Using a Nemco slicer, set to line number 1 and then place onion into slicer. Proceed to slice onion.
- 3) Store in appropriate container submerged in water. Label, date and intitial.

**Shelf Life:**  
**3 days**