

New York Strip Steak

Seasoning: Salt and Pepper

Horsey Sauce:

- 1 Pint – Sour Cream
- ½ Cup – Mayonnaise
- ¼ Cup – Garlic, minced
- ½ tsp – Dill, dried
- ½ tsp – Garlic Powder
- 1 tsp – Salt
- ½ tsp – White Pepper
- ½ tsp – Black Pepper

Combine all ingredients in a bowl, and stir to combine.

Baguette:

Yield: 5 – 16oz loaves

Polish

- ¾ lb – Bread Flour
- 16 fl oz – Water
- 0.1 oz – Instant Yeast

Mix all ingredients until well incorporated. Place ingredients in a bowl and cover with plastic wrap. Allow to ferment 12 – 16 hours at room temperature in a warm spot. Can rush and use after 2 hours, but will have better flavor if fermented full time or overnight.

Dough

- 2 lbs – Bread Flour
- 16 fl oz – Water
- ¼ oz – Instant Yeast
- 1 oz – Salt
- 1 each – Polish

Mix polish and ingredients in a mixer fitted with a dough hook. Mix until the dough is a medium soft consistency. First fermentation: room temperature for 1 hour or until doubled in size.

Divide dough into 16 oz portion and shape into baguette. Final proof: proof box or heated area for 20 to 30 min. Score with a knife. Bake at 450 degrees for 14-18 min. rotating pan half way through.

Spicy Orange Chicken Stir-Fry

Serving Size: 6

- 1/3 Cup – Cornstarch
- 2 Cups – Orange Juice
- ½ Cup – Soy Sauce
- ½ Cup – Rice Vinegar
- ¼ Cup – Honey
- 6 each – Garlic Cloves, minced
- 1-2 tsp – Red Pepper Flakes
- 1 Tbsp – Vegetable Oil
- 6 Each – Boneless Skinless Chicken Breast, cut crosswise into ½ inch wide strips
- 1 Head – Broccoli, cut into florets and thinly sliced
- 5 Each – Carrots, peeled and thinly sliced on a diagonal
- 1 (8 oz) Can – Water Chestnuts, sliced

Place Cornstarch in a medium bowl and gradually whisk in Orange Juice until smooth. Add Soy Sauce, Rice Vinegar, Honey, Garlic and Red Pepper Flakes, season with Salt and Pepper and set aside.

In a pot or wok heat oil over medium-high heat. Working in batches cook chicken until slightly browned and cooked through. Transfer to a plate and set aside.

Add Broccoli, Carrots, Water Chestnuts and ½ cup water into wok. Cook, partially covered until Broccoli is bright green, about 3 minutes. Add chicken back to wok along with cornstarch mixture, bring to a boil and cook until sauce thickens, about 2 – 3 minutes.

Serve over Rice.

Bagels and Lox

Yield: 4

- 2 Each – Mini Bagels, split
- 1 oz – Lox or Smoked Salmon

Dill Cream Cheese Spread

- 1 oz – Cream Cheese, softened
- 2 tsp – Sour Cream
- ¼ tsp – Dill, fresh, finely chopped
- ¼ tsp – Red Onion, minced
- ½ Tbsp – Dijon Mustard
- ¼ tsp – Capers, rinsed and finely chopped
- 1/8 tsp – Lemon Juice
- ¼ tsp – Rosemary, fresh, finely chopped

Mix all ingredients for the Dill Cream Cheese spread in a small bowl. Spread on each half of bagel, top with lox.

Cajun Crab and Crawfish Cake

Yield: 16-18

3 tsp – Olive Oil, divided
½ Each – Onion, chopped
1 Stalk – Celery, chopped
2 Each – Eggs, beaten
2 Tbsp – Walnuts, Ground
2 Tbsp – Parsley, fresh, chopped
2 Tbsp – Mayonnaise
1 Tbsp – Lemon Juice
1 tsp – Cajun Seasoning
½ tsp – Old Bay Seasoning
2 tsp – Worcestershire Sauce
½ tsp – Mustard Powder
¼ tsp – Celery Seed, crushed
½ tsp – Ground Paprika
½ lb – Crawfish Meat
½ lb – Crabmeat
1 tsp – Hot Pepper Sauce – Optional
1 Cup – Whole Wheat Bread Crumbs

Heat 1 tsp Olive Oil in sauté pan. Sauté Onion and Celery until soft.

Place in a large mixing bowl.

Mix remaining ingredients except bread crumbs.

Place half of seafood mixture in a blender or food processor and puree and return to mixing bowl and stir together.

Place bread crumbs evenly on a cookie sheet.

Form 16-18 patties and coat them in the bread crumbs.

Heat remaining 2 tsp Olive Oil in a pan and cook patties in batches.

Cook for about 2-3 minutes each side until brown and crisp on outside.

Serve with Red Pepper Sauce

Recipe provided by: Brendan Bishop

Bruschetta

Yield: 30-35

- 8 Each – Tomatoes, chopped
- 1 1/3 Cup – Sun-Dried Tomatoes, pack in oil
- 8 Cloves – Garlic, minced
- ¾ Cup – Olive Oil
- 2 tsp – Balsamic Vinegar
- ¾ Cup – Basil, fresh, stems removed
- 1 tsp – Salt
- 1 tsp – Black Pepper
- 1 Each – Baguette, recipe follows
- 5 ½ Cups – Mozzarella Cheese, shredded

Preheat oven on broiler setting. In a large bowl, combine the tomatoes, sun-dried tomatoes, garlic, olive oil, vinegar, basil, salt and pepper. All the mixture to sit, for at least 10, minutes. Cut the baguette into ¾ -inch slices. On a baking sheet, arrange the baguette slices in a single layer. Broil for 1 to 2 minutes, until slightly brown. Divide the tomato mixture evenly over the baguette slices. Top the slices with mozzarella cheese. Broil for 5 minutes, or until the cheese is melted

Baguette:

Yield: 1 – 16oz loaves

Poolish

- 4 oz – Bread Flour
- 3 fl oz – Water
- 0.1 oz – Instant Yeast

Mix all ingredients until well incorporated. Place ingredients in a bowl and cover with plastic wrap. Allow to ferment 12 – 16 hours at room temperature in a warm spot. Can rush and use after 2 hours, but will have better flavor if fermented full time or overnight.

Dough

- 8 oz – Bread Flour
- 3 fl oz – Water
- 0.2 oz – Instant Yeast
- .5 oz – Salt
- 1 each – Poolish

Mix polish and ingredients in a mixer fitted with a dough hook. Mix until the dough is a medium soft consistency. First fermentation: room temperature for 1 hour or until doubled in size. Divide dough into 16 oz portion and shape into baguette. Final proof: proof box or heated area for 20 to 30 min. Score with a knife. Bake at 450 degrees for 14-18 min. rotating pan half way through.

Recipe provided by: Brady Vaughn

Thin Crusted Focaccia Pizza with Fresh Tomato, Basil and Mozzarella

Yield: ½ Sheet Pan

Dough:

- 1 Cup – Warm Water, about 110 degrees
- 1 ¼ fl. oz – Extra-Virgin Olive Oil, plus 2 Tbsp for greasing the baking sheet
- ¼ oz – Active-Dry Yeast
- ¼ oz – Honey
- 12 oz – All-Purpose Flour, plus extra for rolling dough
- 1/3 oz – Salt
- ¼ Cup – Cornmeal, to dust baking pan

Pizza:

- 9 Each – Roma Tomatoes, thinly sliced
- ½ Cup – Basil, chiffonade
- 3 Cups – Mozzarella, Shredded
- Salt and White Pepper

Preheat oven to 350 degrees.

To make the dough: In the bowl of a standing mixer, combine the water, 1 ¼ oz of olive oil, yeast and honey. Allow the yeast to proof for 5 minutes. Add the flour and salt and mix with a dough hook on medium speed until the dough is pliable and elastic, about 5 minutes. If the dough is a little wet, you may need to add a little more flour. The dough should be moist, but not stick to the hands. Cover with plastic wrap and allow the dough to rise in a warm place until doubled in size, about 20 minutes.

Brush the remaining olive oil on a rimmed baking sheet and dust with cornmeal. Roll out the dough on a lightly floured surface to about ¼-inch thick and prick the dough all over with a fork. Brush off any excess flour and transfer to the prepared baking sheet. Bake the dough until lightly browned, about 6 minutes. Cool.

When the dough has cooled, evenly top the focaccia with the tomato slices, covering the entire surface and lightly season with kosher salt and white pepper. Sprinkle with the basil chiffonade and lightly top with the mozzarella. You should be able to see the tomatoes through the cheese. Return to the oven and bake until the cheese is melted and slightly colored. Cool the pizza slightly and cut.

Thin Crusted Focaccia Pizza with Italian Meats

Yield: ½ Sheet Pan

Dough:

- 1 Cup – Warm Water, about 110 degrees
- 1 ¼ fl. oz – Extra-Virgin Olive Oil, plus 2 Tbsp for greasing the baking sheet
- ¼ oz – Active-Dry Yeast
- ¼ oz – Honey
- 12 oz – All-Purpose Flour, plus extra for rolling dough
- 1/3 oz – Salt
- ¼ Cup – Cornmeal, to dust baking pan

Pizza:

- 2 Cups – Marinara Sauce
- 1 Cup – Prosciutto
- 1 Cup – Italian Sausage, cooked
- 1 Cup – Salami
- 3 Cups – Mozzarella, shredded

Preheat oven to 350 degrees.

To make the dough: In the bowl of a standing mixer, combine the water, 1 ¼ oz of olive oil, yeast and honey. Allow the yeast to proof for 5 minutes. Add the flour and salt and mix with a dough hook on medium speed until the dough is pliable and elastic, about 5 minutes. If the dough is a little wet, you may need to add a little more flour. The dough should be moist, but not stick to the hands. Cover with plastic wrap and allow the dough to rise in a warm place until doubled in size, about 20 minutes.

Brush the remaining olive oil on a rimmed baking sheet and dust with cornmeal. Roll out the dough on a lightly floured surface to about ¼-inch thick and prick the dough all over with a fork. Brush off any excess flour and transfer to the prepared baking sheet. Bake the dough until lightly browned, about 6 minutes. Cool.

When the dough has cooled, evenly top the focaccia with the marinara sauce. Cover with meats, and then sprinkle with the mozzarella. Preheat oven to 350 degrees. Return to the oven and bake until the cheese is melted and slightly colored. Cool the pizza slightly and cut.

Runza

Yield: 24

Dough:

- 4 ½ Cups – All-Purpose Flour, divided
- ½ Cup – Sugar
- 2 Pkg – Active Dry Yeast
- 1 tsp – Salt
- ¾ Cup – Milk
- ½ Cup – Water
- ½ Cup – Shortening
- 2 Each – Eggs

Filling:

- 1 lb – Ground Beef
- 2 Each – Onion, chopped
- 4 Cups – Cabbage, chopped
- 1 Cup – Carrots, grated
- 1 Cup – Cheddar Cheese, grated
- 1 tsp – Salt
- ½ tsp – Pepper

In a large mixing bowl, place 1 ¾ Cup Flour, sugar, yeast and salt. Heat milk, water and shortening to 120-130 degrees. Pour over flour mixture; add the eggs. Beat with a mixer on low speed until blended. Beat 3 additional minutes on high. Stir in the remaining flour; knead until smooth and elastic, about 6-8 minutes. Place dough in a greased bowl; cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, brown the beef and onions in a skillet. Add the cabbage, carrots, salt and pepper; cook until cabbage is wilted. Stir in cheese. Punch dough down; roll into a rectangle and cut 24/3-inch squares. Top each square with 2 Tbsp meat mixture. Fold into triangles. Pinch edges tightly to seal and place on greased baking sheets. Brush with melted garlic butter. Bake at 350 degrees for 20 minutes or until golden brown.

Recipe provided by: Mitch Chayer

Melon Prosciutto Salad in Savory Waffle Bowl

Yield: 8 servings

- 3 Cups – Honeydew, small scoops
- 3 Cups – Cantaloupe, small scoops
- 2 Tbsp – Mint Leaves, fresh, cut into bite size pieces
- 2 oz. – Prosciutto, cut into thin strips
- ½ Cup – Parmesan Cheese, shaved or shredded

Combine melon balls, mint leaves and lemon juice. Toss in prosciutto. Serve in waffle bowls (recipe below). Top with parmesan cheese and fresh cracked black pepper

Waffle Bowl:

- 1 Each – Egg
- 1/3 Cup – All-Purpose Flour
- 1 oz – Unsalted Butter, melted and cooled
- ¼ tsp – Baking Powder
- 1 oz – Granulated Sugar
- 1/3 Cup – Parmesan Cheese, shredded
- ½ tsp – Garlic Powder

Melt Butter and set aside. Whisk eggs. Add Sugar and whisk until smooth. Add cooled Butter. Whisk Flour, Baking Powder and Garlic Powder in a separate bowl. Whisk dry ingredients into egg mixture until smooth. Add enough water until a fluid consistency. Stir in parmesan cheese. Place 1 oz batter on preheated waffle iron. Remove and immediately place on bowl to shape and top with another bowl

Red Velvet Cheesecake Wontons

Yield: 12

- 1 Each – Egg
- 1 Tbsp – Water
- 24 Each – Wonton Wrappers, defrosted (keep wrappers covered with damp towel)
- 12 Circle of Red Velvet Cake, recipe below (1 ¾ inch round cookie cutter)
- Philadelphia Ready-to-Eat Cheesecake Filling
- High-Heat Oil for frying
- Confectioners' Sugar for sprinkling

In a Small Bowl, whisk together the egg and water to make an egg wash. On a clean, dry surface, lay wonton wrappers. Place 1 round of red velvet cake and a dollop of cheesecake filling in the middle of each wonton. Brush a very thin layer of the egg wash on the edges of the wrapper. Place a wonton wrapper on top of the bottom one and gently press to remove all the air from the edges. Use a round cookie cutter to create a finished wonton. Press the edges to adhere the sides if you find and that have come “unglued.” Make sure the wrapper is sealed completely. Repeat with the remaining wrappers. Keep the wontons covered under plastic wrap or a damp paper towel to prevent them from drying. In a wok or medium pot, pour in 2 inches of high-heat oil. Heat the oil to 350 degrees and gently slide a few of the wontons into the hot oil. Make sure you don't crowd the wontons. Fry the wontons for 1 ½ minutes then flip over and fry another minute until both sides are golden brown and crisp.

Red Velvet Cake:

Yield: ½ Sheet Pan

- 2 ½ cups – All-Purpose Flour
- 1 ½ Cups – Sugar
- 2 Tbsp – Cocoa Powder
- 1 tsp – Baking Soda
- 2 Each – Egg
- ½ Cup – Oil
- 1 Cup – Buttermilk
- ¼ Cup – Red Food Coloring
- 1 tsp – Vanilla

Place all dry ingredients in a standing mixer bowl with whip attachment; stir to blend. In another bowl, blend eggs with fork. Add Oil and blend again. Add egg mixture to dry ingredients and mix with wire whip until smooth. Add and blend buttermilk, food coloring and vanilla into the batter. Pour equally into sheet trays. Bake at 350 degrees.

Recipe provided by: Danielle Wurdeman

Green Apple Sorbet with Apple Chips

Yield: 6

Sorbet:

- 2 Each – Granny Smith Apples
- 2 Tbsp – Lemon Juice, fresh
- 1 Tbsp – Sugar
- 1/3 Cup – Apple Juice

Combine peeled sliced apples and fresh lemon juice in medium bowl. Cover with plastic wrap and freeze overnight. Combine apple juice and sugar in heavy medium saucepan. Stir over medium heat until sugar dissolves. Increase heat and bring to boil. Cool completely. Puree frozen apple slices and sugar syrup in processor until mixture is as smooth as possible. Transfer apple mixture to ice cream maker and process according to manufacturer's instructions. Transfer sorbet to container.

Apple Chips:

- 2 Cups – Water
- 1 ½ Cups – Sugar
- 2 to 3 Each – Lemons, juiced
- 2 Each – Apples

In a small pot, combine the water and sugar and bring to a gentle boil over medium heat. Set aside to cool. Place the apples on a flat surface. Using a mandolin or sharp knife, cut each one, placing the core end of the apple in front of the blade, into rounds as thin as you can manage. Remove any seeds as you cut and sprinkle them with lemon juice. Submerge the apple slices in the syrup and allow them to "rest" for a few hours or, even better, overnight.

Preheat the oven to 200 degrees.

Remove some of the apples from the syrup and lightly dry them on a kitchen towel. Place them in a single layer on a baking sheet with parchment or on a tray fitted with a baking rack. NOTE: you may want to place something heavy like a metal spoon, at each end of the paper to prevent the paper from folding over as the chips bake. Bake in the oven until crispy; about 1 hour.

Pignoli Cookies

- 1 ½ lb – Almond Paste
- 3 ½ Cups + 2 Tbsp – Sugar
- 7 1/3 Cups + 1 tsp – Confectioners' Sugar
- 10 Each – Egg Whites
- 3 ¾ Cup – Pine Nuts

Preheat oven to 325 degrees. Line cookie sheet with foil; lightly grease. Mix almond paste and sugar in food processor until smooth. Add confectioners' sugar and 5 egg whites; process until smooth. Whisk remaining 5 egg whites in small bowl. Place pine nuts on shallow plate. With lightly floured hands roll dough into 1 inch balls. Coat balls in egg whites, shaking off excess, then roll in pine nuts, pressing lightly to stick. Arrange balls on cookie sheets, and flatten slightly to form a 1 ½ inch round. Bake 15 to 18 minutes in the preheated oven, or until lightly browned. Let stand on cookie sheet 1 minute. Transfer to wire rack to cool.