

Scallops

Batter

- 1 Cup Flour
- ½ Cup Corn Starch
- 2 tbsp Garlic
- 2 tbsp Paprika
- 1 tbsp Salt
- 2 tsp Baking Powder
- 14 oz. IPA Beer

Scallops

4 Cups Panko Flakes in bowl (add more as needed)
Thaw Scallops. Dip Scallops into beer batter. Remove from batter allowing excess batter to run off. Place in panko. Toss until liberally covered. Place on a cutting board and place in freezer until completely frozen (up to 24 hours). Then place in ziplock bag and store in Freezer.

Chicken

- 1 Case Irregular Chicken
- 2 Cups Sauté Oil
- 2 oz. Complete Seasoning

Slice Chicken from base long ways up the breast. Thinly Slice in opposite direction (across the grain). Let marinade 1 hour (2 cups sauté / 2 oz Complete Seasoning). Sauté Medallions until seared & golden to temp of 165. Do not over cook as chicken will become dry.

Storage – Store in 1 Quart sized bags & freeze.



Smoked Wings

Seasoning

- 4 Cups Char Crust Ginger Teriyaki
- 2 Cups Coffee Ground
- 1 Container (4.4 oz) FalkSalt Smoked Sea-salt Flakes

Wing

Coat 1 Full Case Wings. Place on Smoker Approximately 2 hours or until reaching an internal temperature of 165.

Greek Pasta

- 4 qtr. Bow tie or Penne
- 2 cups Greek dressing
- 1 Cup black Olives (strained)
- 1 Cup Chopped Juanita Peppers
- ½ Cup Green Onion
- ½ Cup chopped Parsley
- 1 oz. Finishing Olive Oil

Boil 4 qtr. Bow tie or Penne Pasta (8-9 minutes). Rinse Well. Toss noddle in 1 oz. Olive oil. Mix in Black Olives, Chopped Juanita Peppers, green onions, and Greeting.

Store in 4 or 6 qtr. Plastic container. (Shelf life = 6 days from tomorrow)



Alfredo Sauce

- 1 Bag Base
- 12 cups (3 qrts) Shredded Parmesan
- ½ Block Butter
- 1 oz. Olde Thompson Roasted Garlic & Herb (grind)
- 8 oz. Chicken Broth

In pan melt ½ Block Butter add in 1 oz. Cracked garlic & herb & 8 oz. Chicken broth. Remove from heat.

- Empty base from bag (thawed) into container add 3 qrts. Shredded Parmesan. Mix.
- Add butter/chicken broth. Mix.



Meatballs

- 1/2 Brick Sausage
 - 1 log beef
 - 2 Bundles Chopped Parsley
 - 1 Tub Ricotta
 - 2 Dozen Eggs
 - 1 Cup Olive Oil
 - 6 tbsp Oregano
 - 4 cups Italian bread crumbs
- Mix all into large bowl. Squeeze and work with hand until every thing is mixed into a smooth consistency. Measure 1.5 oz. Balls. Roll well. Bake at 250 until internal temperature 165.
- Store in 2 Gallon Bags in freezer.
- Tip: When making meatballs use 1/2 brick sausage for meatballs & use remaining half to ground for pizza line.



Pizza dough

POLISH

- 1,800 grams water
- 1,800 grams 00 flour
- 30 grams of honey
- 30 grams yeast (6 tsp)

PIZZA DOUGH

- Polish (ALL OF IT)
- 4,200 grams water
- 7,500 grams 00 flour
- 240 grams salt

DIRECTIONS

Make the polish and let rest for 1 hour at room temp then chill in the fridge for 12-24 hours.

after the polish is ready mix polish and water till semi dissolved then add flour and salt and mix until combine.

Let the dough rest for 15 minutes.

oil hands and tuck the sides under the dough, make sure to keep the top of the dough up right and do not mess up the smooth surface.

let the dough rest for 30 more minutes

after second resting time is over weight out dough balls and dust with flour so they don't stick and let rest for 2 hours before making pizza

NOTES	
12 " dough = 300grams	In a emergency to speed up resting time turn oven on bread proof (95 degrees) and let rest for 10-15 minutes until dough feels better
16" dough = 450 grams	

Oil & Vinegar

- Mason Jar
- 8 oz. ARS Hot Honey
- 16 oz. Finishing Oil
- 16 oz. Red win Vinegar
- 2 oz. Dried Oregano
- 1. Into Mason Jar pour Hot Honey, Oregano, & Finishing Oil. Shake Well. Let settle for Approx. 30 minutes, shaking periodically until the honey and oil and spice are throughly mixed.
- 2. Add red wine vinegar shake vigorously until mixed.
- 3. Oil & Vinegar will separate. Shake vigorously before each use.



Pizza Sauce (Red Sauce)

- 1 Can Sunday Sauce (Sugo Di Dominica)
- 1 Can Pizziolo
- Mix 1 can Pizziolo Sauce + 1 can Sunday Sauce



Spaghetti Sauce (A.k.A Marinara Sauce)

- 1 Can Full Red (Fully Prepared Pizza Sauce)
- 1 Can Al Dente! (Ultra Premium Pasta Sauce)
- Mix 1 can Full Red + 1 can Al Dente!



Meat Sauce

- 1 Beef Log
- 4 oz. Complete Seasoning
- 2 Cans Full Red
- 2 Cans Al Dente!
- 1.Ground Beef log Chopping Finely. Season with 4 oz. Complete While Cooking.
- 2. Mix 2 cans Full Red + 2 Cans Al Dente!
- 3. Add in ground Beef mixing well. Use hands to break up any remaining chunks so that the beef is in fine pieces.



Orzo

4 qrts Water
2 tbsp Salt
1 pound orzo
Bring 4 quarts water & salt to rolling boil. Add in Orzo & cook 8-10 minutes stirring often. Remove from heat and drain immediately. Rinse well with cold water using hands to separate each piece. Once dry lightly toss in finish to to prevent orzo from sticking to each other. Store in plastic container. Do not freeze.



Pasta / Fettuccini

4 qrts Water
2 tbsp Salt
1 pound orzo
Bring 4 quarts water & salt to rolling boil. Add in Orzo & cook 8 minutes stirring often. Remove from heat and drain immediately. Rinse well with cold water using hands to separate each piece. Once dry lightly toss in finish to to prevent orzo from sticking to each other. Store in plastic container. Do not freeze

Pesto Sauce

3 Cups Fresh Basil
1 ½ Cups Sunflower Seed
¾ Cup Olive Oil
9-12 Garlic Cloves
¾ teaspoon Sugar
¾ teaspoon Salt
3 tbsp Nutritional Yeast
3 tbsp Lime Juice
½ Cup Finishing Olive Oil
Mix all in food processor. Add more olive oil as pesto sits in line to keep it liquid.

Romesco Sauce

1 (48 oz.) Jar of Roasted Red Peppers Drained
1 ½ Cups raw or Roasted Almonds
¾ Cup Oil packed Sun-Dried Tomatoes (rinsed & drained)
6 Medium-to-Large Garlic Cloves, peeled and quartered.
3 tbsp. Red Wine Vinegar
3 teaspoons Smoked Paprika
1 ½ teaspoons Fine Sea Salt
¾ teaspoon Cayenne Pepper
1 ½ Cup Extra-Virgin Olive Oil
In food processor, combine all ingredients except olive oil. Blend on low increase speed as it blends. Ad olive oil at the end of blending process until blended. Can be frozen.

Strawberry BBQ Sauce

1 Cup Strawberry Jam
1 Cup BBQ Sauce
Mix using Submersible. Blend Thoroughly. Divide into ramekins.

Seafood Seasoning (Mahi & Shrimp)

1 Cup Montreal Steak Seasoning
1 Cup Oregano
¼ Cup Garlic Powder
¼ Cup Smoked Paprika
¼ Cup Complete

How to Make Hard Boiled Eggs

Prep Time: 5 mins
Cook Time: 15 mins
Chilling Time: 15 mins
Total Time: 35 mins



This easy method for how to hard boil eggs works every time! They're easy to peel, and they have perfect yellow yolks. Enjoy them as a snack, add them to salads, and more!

Equipment

- Medium Pot
- Glass Bowls

Ingredients

- Large eggs

Instructions

1. Place eggs in a medium pot and cover with cold water by 1 inch. Bring to a boil, then cover the pot and turn off the heat. Let the eggs cook, covered, for 9 to 12 minutes, depending on your desired done-ness (see photo).
2. Transfer the eggs to a bowl of ice water and chill for 14 minutes. This makes the eggs easier to peel. Peel and enjoy!

Notes

*Eggs may vary based on size, type, and freshness. Farm-fresh eggs are more difficult to peel than older eggs.