

Monk's Café

RECIPES

EGG SALAD

Ingredients:

Precooked Boiled Eggs

Mayonnaise

Relish

Salt

Pepper

Dice boiled eggs. Mix with mayonnaise and relish. Add salt and pepper. Place in pan and hold in prep cooler until served.

FRIED CHICKEN

Ingredients:

Raw Chicken

Milk

Eggs

Butter

Flour

Season Salt

Pepper

Wash chicken. Season with season salt and pepper. Blend eggs and milk. Dip chicken in liquid batter and roll in flour. Deep fry; drain and serve from buffet line.

BREAKFAST CASSEROLE

Ingredients:

Ground Sausage

Eggs

Salt

Sliced Bread

Cheddar Cheese

Mushrooms

Brown sausage in skillet, and drain. Let cool. Blend eggs, milk and salt. Cube bread and stir in to egg mixture. Stir in cheese, mushrooms and sausage. Pour in baking dish. Chill overnight. Bake in oven on next morning. Hold on steam table until served.

OYSTER STEW

Ingredients:

Shucked Oysters

Milk

Butter

Salt

Pepper

Drain oysters. Rinse to remove any shell debris. Steam. Mix milk, butter, salt and pepper in saucepan. Heat gently. Add oysters and continue to heat until soup comes to a light boil. Remove from heat and serve immediately.

Monk's Café

RECIPES

POTATO SOUP

Ingredients:

Potatoes

Flour

Melted Butter

Milk

Green Onions

Bacon

Shredded Cheese

Salt

Pepper

Sour Cream

Bake potatoes. Let cool. Cut potatoes into halves. Scoop potatoes in bowl. Cook bacon; drain. Wash and chop green onions. Blend flour into butter in pan. Add milk. Let cook. Add potatoes, green onions, cheese, salt and pepper; mix well. Stir in sour cream. Cook until thoroughly heated. Place in soup warmer and hold hot. Crumble bacon. As soup is served, sprinkle bacon and cheese on top. Cool leftovers in ice bath. Refrigerate overnight. Reheat in microwave on next day. Repeat hot hold.

SHRIMP COCKTAIL

Ingredients:

Large Precooked Shrimp

Horseradish

Ketchup

Lemon Juice

Minced Garlic in Oil

Thaw shrimp. Peel and place in cooler. Mix horseradish, ketchup, lemon juice and garlic in bowl. As ordered, partially fill margarita glass with crushed ice. Place cocktail sauce in a ramekin in the center of the ice. Drape shrimp around the rim of the glass. Serve immediately.

MacLaren's Pub

RECIPES

BROCCOLI, RICE AND CHICKEN CASSEROLE

Ingredients:

Boneless Raw Chicken Breasts
Rice
Shredded Cheese
Mayonnaise
Curry Powder
Cream of Mushroom Soup
Cream of Chicken Soup
Lemon Juice
Breadcrumbs
Season Salt
Butter

Sprinkle breasts with season salt and bake. Drain, cool and then chop. Cook rice. Remove from heat and cool. Mix rice, soups, lemon juice, mayonnaise and curry powder. Steam broccoli until tender. Butter bottom and sides of casserole dish. Layer food in dish in order of broccoli, chicken, rice mixture and cover with cheese. Repeat layering. Cover with breadcrumbs and bake. Place in hot holding cabinet. Cool leftovers and store in cooler overnight. Reheat in oven on the next day. Store in holding cabinet.

TUNA SALAD

Ingredients:

Canned Tuna
Mayonnaise
Relish
Onion

Skin, wash and dice onion. Drain tuna and place in bowl. Mix in mayonnaise, relish and onions. Chill in cooler. Remove what is needed for lunch and hold in reach-in cooler on prep line. Keep remainder in walk-in cooler.

FRIED OYSTERS

Ingredients:

Shucked Oysters
Buttermilk
Flour
Cornmeal
Salt

Rinse and drain oysters. Mix flour, salt and cornmeal. Dip oysters in buttermilk and roll in dry batter. Deep fry, drain and serve.

MacLaren's Pub

RECIPES

EGGPLANT PARMESAN

Ingredients:

Eggplant

Eggs

Bread Crumbs

Olive Oil

Spaghetti Sauce

Mozzarella Cheese

Grated Parmesan

Wash eggplants. Peel and slice. Dip in eggs. Coat with breadcrumbs. Brown in olive oil and drain. Spread spaghetti sauce in pan. Layer eggplant and mozzarella cheese over sauce. Top with sauce; sprinkle with parmesan cheese and bake. Remove from oven and cool. Store in cooler overnight. On the next day, cut in squares and reheat individual servings as ordered.

CEVICHE

Ingredients:

Raw Grouper Fillets

Onion

Jalapeno Pepper

Lime Juice

Cilantro

Tomatoes

Skin, wash and chop onions; chop peppers; and chop fillets into very small pieces. Mix ingredients and cover up to 3/4 of product with lime juice and store overnight in cooler. On the next day, portion into individually glasses as ordered. Wash and chop tomatoes and cilantro. Add to individual glass of ceviche and serve.

BARBECUE PORK CHOPS

Ingredients:

Pork Chops

Season Salt

Barbecue Sauce

Wash pork chops and place in pan. Sprinkle with season salt and add water. Bake in oven. Once chops are almost done, add barbecue sauce and continue to cook. When chops are done, store in warmer until served.

Mos Eisley Cantina

RECIPES

BAKED FISH

Ingredients:

Whiting Fish
Lemon Quarters
Salt
Pepper
Butter

Thaw fish. Season with salt and pepper. Melt butter in saucepan. Brush butter on to fish. Squeeze lemon over fish and bake until flaky. Hold fish in warming cabinet until served.

DIRTY RICE

Butter
Ground Beef
Rice
Onion Soup
Beef Broth

Cook ground beef; drain. Melt butter. Mix butter, beef broth, onion soup and ground beef. Place rice in pan. Pour mixture over rice. Bake until rice is thoroughly cooked. Place on steam table until served. Discard leftovers at end of day.

SWEET AND SOUR CHICKEN

Ingredients:

Raw Chicken
Flour
Cornstarch
MSG

Thaw chicken. Wash and skin; then cut chicken pieces from the bones. Mix flour, MSG and cornstarch with water. Dip chicken pieces in batter and lightly deep fry until crust is golden. Drain chicken and cool. Portion half of chicken into individual freezer bags and store in freezer. Store the remainder in the cooler overnight. Next day, remove chicken from cooler and deep fry as ordered. As needed, remove other chicken from freezer and thaw. Cook as needed.

Mos Eisley Cantina

RECIPES

COLD BEAN SPROUTS

Ingredients:

Bean Sprouts

Salt

Sesame Oil

Chile

Wash bean sprouts. Boil in wok. Add salt while boiling. Drain and cool. Store in cooler. As needed, remove from cooler and mix with sesame oil, chile and salt. Serve cold as appetizer.

SHRIMP SALAD

Ingredients:

Peeled, Cooked Shrimp

Green Onions

Jalapeno Peppers In Vinegar

Mayonnaise

Cream Cheese

Thaw shrimp. Chop onions, shrimp and peppers. Mix mayonnaise and cream cheese and add pepper vinegar. Combine all ingredients together. Chill in cooler and serve upon request.

JAZZED-UP POTATO SALAD

Ingredients:

Commercial Potato Salad

Precooked Boiled Eggs

Red Bell Peppers

Celery Seed

Paprika

Mayonnaise

Slice boiled eggs. Wash peppers, remove core and dice. Remove potato salad from container and place in bowl. Add all ingredients and chill in cooler. Place in drop pan on prep cooler during service.

Nuovo Vesuvio RECIPES

MACARONI & CHEESE

Ingredients:

Macaroni
Milk
Shredded Cheese
Salt
Pepper
Butter
Eggs

Cook macaroni in salted water. Drain. Blend eggs, milk, salt and pepper. Pour $\frac{3}{4}$ of egg mixture into macaroni. Stir and place $\frac{1}{2}$ in baking dish. Cover with cheese. Place other $\frac{1}{2}$ in dish. Dot with butter. Cover with cheese. Pour remainder of egg mixture over top and bake. Keep hot on steam table. Serve.

CHEF SALAD

Ingredients:

Lettuce
Shredded Cheese
Diced Ham
Diced Turkey
Croutons
Tomatoes
Precooked Boiled Eggs

Wash and chop lettuce and tomatoes. Slice boiled eggs. Place ingredients on top of lettuce. Serve with dressing on the side.

CHICKEN & DRESSING

Ingredients:

Chicken
Cornmeal
Eggs
Oil
Milk
Onions
Celery
Eggs
Sage
Salt
Gizzards

Wash and season chicken and gizzards. Boil. Let cool. Strain broth. Set broth, chicken and gizzards aside for later use. Mix cornmeal, milk and eggs. Heat oil in skillet and mix with cornmeal batter. Pour batter in skillet and bake. Remove from oven; cool. Skin, wash and grate onion. Wash and chop celery. Chop gizzards. Crumble cornbread. Add some of broth, eggs, sage, celery, gizzards and onions. Bake. Keep hot in oven. Reheat the chicken in remainder of broth and add cornstarch. Keep hot on stovetop. Cool and store leftovers in cooler overnight. On next day, reheat and hold hot. Discard any leftovers.

Nuovo Vesuvio RECIPES

SALMON CROQUETTES

Ingredients:

Canned Salmon

Eggs

Onion

Flour

Cornmeal

Drain and pick salmon. Skin, wash and grate onion. Mix onion, flour and eggs to salmon. Place mixture in cooler. As ordered, scoop out mixture, roll in cornmeal and fry. Immediately Serve.

COTTAGE CHEESE AND PEARS

Ingredients:

Canned Pears

Cottage Cheese

Cheddar Cheese

Drain pears. Place on individual dishes. Fill with cottage cheese. Grate cheese over each pear. Wrap and place in cooler. Serve as ordered.

LASAGNA

Ingredients:

Garlic Cloves

Ground Italian Sausage

Oregano

Basil

Salt

Olive Oil

Pepper

Canned Tomatoes

Tomato Paste

Ricotta Cheese

Eggs

Lasagna Noodles

Mozzarella Cheese

Grated Parmesan Cheese

Cook noodles; drain. Chop onions and garlic. Saute' in olive oil. Add sausage and cook until crumbly; drain. Stir in seasonings, tomato sauce and tomato paste. Simmer. Combine ricotta cheese and eggs. Layer noodles, sausage mixture, ricotta mixture, mozzarella cheese and parmesan cheese in baking dish and bake until firm. Remove from oven and cool. Store overnight. Next day, cut in squares and hold in cooler. Reheat individual servings as ordered in microwave.