



## Secret Sauce!

Elevate your Entrees with a Flavorful Finish

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SWEET SAUCES  
CREAMY SAUCES  
THIN SAUCES  
HEARTY SAUCES  
GARNISH SAUCE

# Thai Basil and Red Onion Chutney

- **Yields: 26 Oz - Fld**
- 1 Oz – Dry ~ Fresh Thai Basil, Chopped
- 26 Oz - Dry ~ Red Onion, Halved
- 1 Oz - Dry ~ Garlic, Chopped
- 2 Oz - Fld ~ Balsamic Vinegar
- 4 Oz - Fld ~ Red Wine
- 1 Oz - Dry ~ Granulated Sugar
- Cut the Red Onions in half and char on grill until outside is dark and crispy. Put in deep hotel pan with Sugar, Wine, Vinegar and Garlic and cover with foil, bake for 45 mins in 350 oven. Pull onions and garlic mixture out of liquid and blend in robot coup with Thai Basil, adding liquid if needed for consistency.



## Smoked Peach Chutney

# Bourbon Tomato Jam



- 2lbs - Red Tomatoes, chunked
- 1 ½ - cups Sugar
- ½ cup - Apple Cider Vinegar
- ½ Tbsp – Red Pepper Flakes
- 2 cloves – Garlic, minced
- 4oz – Yellow Onion, diced fine
- ½ tsp – Cumin
- 1 tsp – Kosher Salt
- ¼ cup Bourbon

• In a medium saucepan on medium heat, combine tomatoes, vinegar, sugar, crushed pepper, garlic, onion, cumin and salt and bring to a simmer. Let simmer for 10 minutes on medium heat, stirring regularly to dissolve the sugar. As the tomatoes soften, lightly crush them with a spoon as well. Next add in bourbon and continue to simmer for an additional 5 minutes or until the liquid had become syrupy and thick.

- Yields 16oz



## Peppadew Pepper Relish

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**Recipe Yields: 32 Oz - Fld**

32 Oz - Dry ~ Sweet Piquante Peppadew Peppers

1 Oz - Dry ~ Shallot, small diced

3 Oz - Fld ~ EVOO

1/4 Oz - Dry ~ Coarse Salt

1 Oz - Dry ~ Garlic, minced

Thoroughly drain & squeeze peppadews to remove all liquid. Place all ingredients in robot coupe and blend until it forms a paste-like relish that holds an emulsion with the olive oil. Taste and adjust for seasoning with S+P.

# Picadillo Relish



- 2 tbsp – Olive Oil
- 1 cup – Vidalia Onion, chopped fine
- $\frac{3}{4}$  cup – Red Bell Pepper, chopped fine
- $\frac{3}{4}$  cup – Yellow Bell Pepper, chopped fine
- 6 cloves – Garlic, minced
- 15oz – Black Beans, rinsed and drained
- 15oz – Tomatoes, diced

- 15oz – Corn
- $\frac{1}{4}$  cup – Green Olives, chopped
- 3 tbsp – Red Wine Vinegar
- 1 tsp – Brown Sugar
- $\frac{3}{4}$  tsp – Cinnamon, Ground
- $\frac{1}{4}$  tsp – Red Pepper Flakes

In a large skillet, heat oil. Add in onions, peppers and garlic and stir over medium high heat for 3-4 minutes or until everything becomes tender. Add in the rest of your ingredients and stir until fully incorporated. Cook for an additional 5 minutes and then remove from heat and let cool.

# Harissa Cucumber Melon Salsa

- **Recipe Yields: 3 Qt**

2 cups Cantaloupe, finely diced

2 cups Cucumber, seeded, finely diced

½ cup Peppadew Pepper, finely diced

¼ cup Cilantro, finely chopped

2 Limes, zested & juiced

½ tsp Course Salt

2 tbsp Harissa Paste

- In a mixing bowl, combine lemon juice, zest, harissa paste, and salt. Whisk to combine. Add all other ingredients and mix to combine. Allow to sit for at least 30 minutes before serving. Makes roughly one quart.





# Pickled Fresno and Strawberry Salsa

**Recipe Yields: 32 Oz - Fld**

8 Oz - Fld ~ Pickled Fresno Peppers, minced

1 Pound ~ Strawberry, small diced

1 Oz - Dry ~ Shallot, minced

1/2 Oz - Dry ~ Garlic, minced

1/10 Oz - Dry ~ Course Salt

Method: Combine all ingredients.



# AVOCADO FETA SALSA

- 1 cup – Sundried Tomatoes
- 1 Fennel Bulb, sliced thin and in quarters
- 2 Avocados – diced
- ¼ cup – Fresh Mint
- ½ cup – Feta Cheese
- 1 tbsp – Lime Juice
- ½ cup – Avocado Oil
- 1 tbsp – Capers with Juice

In a small mixing bowl, combine the lime juice, avocado oil and capers and mix well. Next add in the sundried tomatoes, fennel, mint and mix together. Mix in avocados and feta only before you are ready to serve.

# Miso Umami Glaze

Yields: 1 Quart

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1/8 Cup - Fld ~ Soy Sauce

3/4 Cup - Fld ~ Honey

1/8 Cup - Fld ~ Gochujang Paste

1 Tbs - Fld ~ Ginger Puree

1 Tbs - Fld ~ Rice Vinegar

1 Tbs - Fld ~ Semame Oil

1 1/4 Pound ~ White Miso Soybean Paste

1/4 Cup - Dry White Sesame Seeds

Method: Combine all ingredients. Brush protein with glaze before baking. Send all leftover product to re-glaze on-site.





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# CREAMY SAUCES



# Caramelized Onion & Brie Sauce

Recipe Yields: 32 Oz - Fld

1/2 Cup - Dry ~ Caramelized Onions

4 Oz - Dry ~ Garlic, minced

8 Oz- Fld ~ White Wine

16 Oz - Fld ~ Heavy Cream

16 Oz - Fld ~ H/H Cream

8 Oz - Dry ~ Brie Cheese, rind removed

Method: Caramelize Onions then add garlic. Deglaze with White Wine and reduce. Add cream and brie and whisk until all incorporated. Reduce for 20 mins on low.



Smoked Gouda Sage Sauce  
*Garnish with Crispy Prosciutto and Sage*

# Porcini and Caramelized Shallot Brandy Cream

1lb – Dried Porcinis, chopped  
1cup – Shallots, Sliced  
½ lb – Unsalted Butter  
½ cup – Brandy  
1 tbsp – Thyme  
½ cup – AP Flour  
2qts – Heavy Cream  
½ cup – Grated Parmesan  
Salt and Pepper to taste



In a sauce pot, melt ¼ lb of butter on medium heat and add in your shallots. Cook for 3-4 minutes until they start to color slightly. Add in another 1/4lb butter, thyme, porcini mushrooms and brandy. Stir until the mushrooms get completely wet. Cover and let cook for 5-6 minutes. Remove cover and add flour and stir until completely incorporated. Turn heat to high and add in your heavy cream. Stir well and bring to a boil. Once you have your boil, reduce heat back to medium and let simmer for an additional 3 to 4 minutes. Remove from heat and whisk in your parmesan cheese.

# Creamy Goat Cheese Sauce

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- 2 tbsp – Olive Oil
- 2 tbsp – Shallots, minced
- 1 tbsp – Garlic, minced
- 1/3 cup – White Wine
- 2 cups – Heavy Cream
- 8oz – Goat Cheese
- 1 tbsp – Lemon Juice, Fresh
- 1 tbsp – chives, chopped finely
- 2 tsp – salt and pepper blend

In a saucepan, add in olive oil, shallots, garlic and saute on medium high heat for 2-3 minutes then add in your white wine. Cook until reduced by half then add in your heavy cream and reduce heat to medium. Bring to a simmer. Add in your goat cheese and whisk until melted and slightly thickened. Remove from heat and add in chives, lemon juice salt and pepper. Whisk again and let cool.

# Aji Amarillo Coulis

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3 cups canned roasted red peppers, rough chopped  
3-4 cloves garlic  
2 shallots, sliced into thick rings  
2 tbsp neutral oil  
½ cup aji amarillo paste  
¼ cup red wine vinegar  
3 tbsp honey  
½ tsp coarse kosher salt  
2 tsp smoked paprika  
¼ cup extra virgin olive oil

In a saucepan, sauté the whole cloves of garlic and shallots until garlic is lightly browned. Allow to cool completely. Add all ingredients except olive oil to a blender and blend until smooth. While blending on high, slowly stream in the olive oil. Makes roughly one quart.





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# THIN SAUCES



## Au Jus, Jus Lie, Jus Garbage

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All 5 Mother Sauces Have Gluten

Viscosity and Texture hold Heat

Give your entrée a Knit Cap not a Visor Hat





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# HEARTY SAUCES

# Romesco Sauce

Yields: 1 Qt

12 Oz – Dry- Roasted Red Peppers

12 Oz - Dry – Garbanzo Beans

12 Oz - Fld - Tomato Paste

1 Oz - Dry – Shallots, diced and sauteed

1/2 Oz - Dry – Garlic, diced and sauteed

1 Oz - Fld – Red Wine Vinegar

1 1/2 Oz - Fld – Olive Oil

1/2 Oz - Dry – Smoked Paprika

1 Tsp- Turmeric

1 Tsp- Cumin

1 Tsp- Corriander

S/P- to taste



Method: Drain the garbanzo beans and roasted red pepper VERY well. Combine all ingredients in food processor and blend until smooth. Romesco should be thick enough for dipping - almost as thick as hummus but not quite. If you need to make it thicker, add more garbanzo beans. Adjust to taste with more salt and red wine vinegar.

# Chimichurri v. Chermoula

- Argentina
- Grilled Meats
- Parsley, garlic, olive oil, and red wine vinegar
- Blended in Food Processor



- Morocco
- Seafood/Poultry
- Cumin, paprika, coriander
- Grind spices using a mortar and pestle.



# Wild Mushroom Ragout



- ¼ cup – Olive Oil
- 1 – Onion, Large, diced
- 1 tbsp – Garlic, fresh, minced
- 1lb - Exotic Mushrooms, rough chopped
- 2 cup – House made Tomato Sauce
- 1 cup – Vegetable Broth
- 6 – Fresh Basil Leaves, chiffonade
- ¼ cup – Parsley, Curly, chopped
- ½ cup – Parmesan Cheese, Grated

In a large skillet, heat the oil on medium heat and add in your onions and garlic and cook until onions are softened, and your pan becomes fragrant. Add in your mushrooms and raise heat to high and sauté until all liquid is just about gone. Next add in your vegetable broth and simmer for 6 – 8 minutes. You want your liquid to evaporate by half. Add in your tomato sauce and mix well. Simmer for an additional 8-10 minutes, stirring occasionally. Remove from heat and add in your herbs and cheese. Mix thoroughly.

# Black Currant and Cognac Demi

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4 cups – Martell Cognac

4 cups – Black Currant Juice

100oz – Water

3 cups – Knorr Demi Powder

1 cup – Unsalted Butter

2 tbsp – Garlic, minced

2 – shallots, minced

3 tbsp – Olive Oil

Salt and pepper

In a saucepan, add olive oil, garlic and shallots, season with a little salt and pepper. Once shallots are translucent, add in cognac and let reduce, stirring occasionally until 75 percent reduced. Add in the black currant juice and bring to a boil, let cook for an additional five minutes after that. Next add in your water and bring back to a boil. Add in demi mix and whisk vigorously to dissolve all the powder. Reduce to a simmer and cook for sauce slightly thickens, around another 12 –15 minutes. Finally add in your butter and stir until melted. Strain sauce through a sieve.





## — Spicy Gochujang Demi

- 1 gallon high quality beef stock
- 2 cups white or yellow onion, medium diced
- 1 cup carrots, peeled & medium diced
- 1 cup celery, medium diced
- 5 cloves garlic
- 2 inch piece of fresh ginger, peeled & thick sliced
- 2 bay leaves
- 2 tbsp Szechuan or black peppercorns
- ¼ cup gochujang
- ¼ cup brown sugar
- ¼ cup unseasoned rice vinegar
- ½ cup soy sauce

Combine all ingredients in a pot and bring to a simmer. Allow to simmer uncovered until reduced by half. Strain through a fine mesh strainer. To reach desired consistency (until it coats the back of a metal spoon) either thicken with cornstarch slurry or reduce further. Makes roughly one quart.



# Smoked Rosemary & Cranberry Agrodolce

*Yield: 1 Qt*

- 1 tbs olive oil
- 5 oz dry onion, small diced
- ½ oz dry garlic, chopped
- 4 oz fld Red Wine Vinegar
- 6 oz dry apricots, dried, chopped
- 4 oz dry cranberries, dried, chopped
- 4 oz dry pecans- chopped
- 2 oz fld agave
- 4 tbs Butter
- 1 tsp red pepper flakes
- Zest of one lemon
- ½ oz Rosemary- burnt over fire

Sautee Onion then Garlic in Olive Oil. Deglaze with Red Wine Vinegar and add in Apricots, Cranberries and Pecans. Let warm and flavors mesh. Take full stem of the rosemary and burn over an open flame until the edges of the rosemary are burnt. Remove rosemary stem and grind leaves in spice grinder. Fold ground rosemary into fruit/nut mixture and finish with Agave, Butter, Red Pepper Flakes and Lemon Zest. S/P to taste. Serve warm or room temp.



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# SAUCE GARNISH

# Infused Oils

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Smokey Paprika Oil (Red Oil)

Basil Oil (Green Oil)

Blood Orange Olive Oil

Smoked Rosemary Oil

Black Garlic Oil

Meyer Lemon Oil



# Pomegranate Balsamic Reduction

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Recipe Yields: 24 Oz - Fld

10 Oz - Fld - Dark Balsamic Vinegar

32 Oz - Fld – Pomegranate Juice

9 Oz - Dry - Honey

Method: In a medium sauce pot, combine all ingredients and whisk to incorporate honey. Over medium-low heat, reduce until a nappe glaze.



# Umeboshi Umami Sauce

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- Umeboshi Paste - 96oz
  - Chinese Cooking Wine - 1 Gallon
  - Soy Sauce - 64oz
  - Lime Juice - 4oz
  - Rice Wine Vinegar - 64oz
  - Ginger Paste - 1 cup
  - Honey - 1.5 cups
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- Put your Chinese cooking wine and reduce by half. Add in your ginger paste and soy and let simmer for 20 minutes. Next add in the umeboshi paste, honey, lime juice and vinegar and let simmer for an additional 20 minutes or the sauce can coat the back of a spoon.
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# Juniper Berry, Fennel and Bourbon reduction

Juniper Berries - 8lbs  
Fennel Bulbs - 12 (julienned)  
Bourbon - 1.75L Bottle  
Juniper Berry Extract - 4 Tbsps  
Unsalted Butter - 4lbs  
Black Peppercorns - 1 Tsp  
Fresh Thyme - 6oz  
Bay Leaf - 4 leaves  
Water - 1 gallon  
Knorr Demi Glaze Powder - 8 cups

Combine Juniper Berries, Fennel, Butter, Thyme and Peppercorns and let simmer for 15 minutes. Turn pot to high heat and add in bourbon and then let reduce 75 percent. You must be patient in this process. , After bourbon has reduced, add in water and bring to a boil. Once your mixture is boiling, add in demi powder slowly while whisking vigorously. Add in your Bay Leaves, reduce heat and let simmer for 1 hour. Stain sauce when complete.



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