

Hot Dog Empanada

Yield: 200

Ingredients

½ cup celery salt
200 ea mini Vienna All-Beef Franks
1 cup poppy seeds
200 ea Goya Empanada Dough Rounds
2 qts Roma tomatoes, small dice
2 qts white onion, small dice
2 qts Heinz Green Pickle Relish
50 ea sport peppers
2 qts yellow mustard
10 eggs
1 qt water
2 cans of nonstick spray

Method

1. Use your eggs and water to make your egg wash.
2. Take your sport peppers and cut them into quarters

Chicago Pico De Gallo Method

Gather your small diced onion, tomato and relish. Mix together in a bowl with your celery salt.

Empanadas Method

1. Lay out your empanada dough rounds, place one mini frank in the center of each.
2. Add 1 oz of your Chicago Pico De Gallo on top of each frank
3. Take a brush and egg wash the edges of your empanada dough rounds. Fold each over into half-moons. Seal the edges using a fork.
4. Brush more egg wash over each empanada and sprinkle poppy seeds over the tops. Place on parchment lined sheet tray
5. Bake for 8 minutes at 375°F, until golden brown and crispy.

Assembly

1. Once out of the oven, add one dollop of yellow mustard on top of each empanada.
2. Place your sport pepper on top of mustard dollop.

Lions Mane Fried Rice

Yield: 100

Ingredients

10 lbs lion's mane mushrooms
1 gal Shio Koji paste
30 lbs jasmine rice, cooked, chilled and 1 day old
3 gal kimchi, chopped small
50 lbs beansprouts
1 lb garlic cloves, minced
20 lbs shredded carrots
1½ gal dark soy sauce
5 lbs cherrywood chips
1½ qts vegetable oil

Equipment

1 ea smoker
1 ea tilt skillet

Method (one day before serving)

1. Cook your rice using a 1:1 ratio
2. Spread on sheet trays, leave uncovered overnight in the cooler.
3. Take your lion's mane and tear into 4 oz pieces. Toss Shio Koji with your lion's mane. Leave in the cooler overnight to cure.

Method (day of serving)

1. Rinse off lion's mane.
2. Start smoker, load with cherrywood chips.
3. Place lion's mane in smoker once ready. Smoke for 1 hour.
4. After the smoke, take your lion's mane and shred it.
5. Turn on tilt skillet on high. Add your vegetable oil.
6. Add your lion's mane to the pan, cook until tender.
7. Once tender, add your carrots, beansprouts and kimchi. Cook until carrots are tender.
8. Add your rice and garlic. Cook until your garlic is cooked and your rice is hot and tender.
9. Add your soy sauce. Let it caramelize around the rice. Mix consistently.
10. Taste, add salt if needed. Once your rice is hot and tender, it is ready to serve.

Osaka Poke Bowl

Yield: 100

Ingredients

20 lbs sushi grade salmon
20 lbs sushi grade yellowfin tuna
15 kg sushi grade rice
18¾ kg water
7 lbs spring mix greens
2 gal soy sauce (any kind)
2 qts sugar
2 qts rice wine vinegar
500 g lemongrass
1 qt sesame oil
5 lbs Thai basil
2 qts vegetable oil
150 ea pineapple slices, rings
2 qts black sesame
3 qts chili crisp
10 lbs English cucumbers, whole
100 oz nori, cut into strips

Sesame Soy Lemongrass Sauce Method (night before)

1. Tenderize your lemongrass using the back of your knife.
2. Chiffonade your lemongrass.
3. Pour your soy sauce over your lemongrass, let it sit overnight.
4. After marinating for a night, strain out and discard your lemongrass from the sauce.
5. Take your steeped soy sauce, mix in sugar, rice wine vinegar and sesame oil

Method (day of serving)

1. Clean your sushi rice, then cook.
2. Once cooked, fluff your rice, cover with lid, let rest until ambient.
3. Wash your greens, making sure to dry them with a salad spinner. Store appropriately.
4. Sear your pineapple rings just enough to obtain color, not too softened.
5. Once pineapple is cooked, let cool, then slice into chunks.
6. Cut your cucumber into half-moons. Use a mandolin or robo coupe attachment to cut into ½-inch thick.
7. Medium dice salmon and tuna.

To Serve

1. Once your mise en place is ready, place 4 oz of rice at the bottom of serving bowl. Cover half of the rice with crisp mixed greens.

2. On the other half of your rice, add 2 oz of salmon and 2 oz of tuna. Add 1 oz of lemongrass soy sauce over the fish.
3. Add roughly 1 oz each cucumbers and pineapple. Top with sesame seeds and nori flakes.
4. Add generous spoonfuls of chili crisp, a pinch of black sesame, and handful of Thai basil.
5. Best enjoyed immediately after serving.