



Gnocchi Mac and Cheese with Honey-Glazed Blackened Snapper or Cod, Crispy Sourdough Gremolata, and Pea Shoot & Lemon Herb Salad

Yield: 25 lbs

Gnocchi Mac and Cheese Ingredients

25 lbs potato gnocchi
Kosher salt, for boiling water
1½ gal (24 cups) heavy cream
1½ gal (24 cups) half-and-half
2 gal (32 cups) sour cream
¾ cup onion powder (12 T)
¾ cup garlic powder (12 T)
4 T cayenne pepper (adjust to taste)
1 T ground nutmeg
½ cup Kosher salt, plus more to taste
24 cups shredded Asiago cheese (about 6 lbs)
24 cups shredded Manchego cheese (about 6 lbs)
24 cups shredded Monterey Jack cheese (about 6 lbs)

Cheese Sauce Method

1. In a large steam kettle or heavy-bottom stockpot, combine the heavy cream and half-and-half.
2. Bring to a gentle simmer over medium heat. Do not boil.

3. Whisk in the onion powder, garlic powder, cayenne pepper, nutmeg, and Kosher salt.
4. Reduce the heat to low and fold in the sour cream until smooth and fully incorporated.
5. Gradually add the Asiago, Manchego, and Monterey Jack cheeses, whisking continuously until completely melted and silky.

Gnocchi Method

1. Bring several large pots of generously salted water to a rolling boil.
2. Cook the gnocchi in batches until they float to the surface, about 2–3 minutes.
3. Drain well.

To Finish

1. Transfer the cooked gnocchi to hotel pans.
2. Pour the warm cheese sauce over the gnocchi (taste for salt).
3. Gently fold until evenly coated.
4. Hold hot at 140°F or above, stirring occasionally. If needed, thin with warm heavy cream to maintain a rich, saucy consistency throughout service.

Honey-Glazed Blackened Snapper or Cod Ingredients

25 lbs snapper or cod fillets, cut into 200 portions (2 oz each) on a slight bias (diamond-shaped presentation)

1½–2 cups neutral oil (grapeseed, avocado, or canola), for searing in batches

Blackening Seasoning Ingredients

4½ cups Old Bay seasoning

1 cup garlic powder

1 cup onion powder

1 cup chicken bouillon powder

1 T cayenne pepper (adjust to taste)

2 tsp ground cinnamon

½ tsp ground nutmeg

Blackening Seasoning Method

1. Combine all ingredients in a large mixing bowl.
2. Whisk thoroughly until evenly blended.
3. Transfer to an airtight container and store in a cool, dry place for up to 6 months.

Honey Garlic Glaze Ingredients

3 lbs unsalted butter (20 sticks)

¾ cup minced garlic

1½ cups honey

4 T Kosher salt

Honey Garlic Glaze

1. Melt the butter in a large saucepan over medium-low heat.

2. Add the minced garlic and cook for 30–60 seconds, just until fragrant. Do not allow the garlic to brown.
3. Stir in the honey and kosher salt until fully incorporated.
4. Hold warm and brush the glaze generously over the fish immediately after it comes out of the oven.

Honey-Glazed Blackened Snapper or Cod Method

1. Pat the fish completely dry with paper towels.
2. Lightly coat both sides with oil.
3. Generously season all sides with the blackening seasoning, gently pressing it into the fish.
4. Heat a large cast-iron skillet over medium-high to high heat until very hot.
5. Add a thin film of oil.
6. Place the fish skin-side down (if using skin-on snapper) and sear for 2–3 minutes, allowing the skin to become crisp and deeply blackened.
7. Do not flip.
8. Transfer the fish to a parchment-lined sheet pan, skin-side up.
9. Bake at 400°F (204°C) for 4–6 minutes, depending on thickness, until the fish is just cooked through and flakes easily.
10. Remove from the oven.
11. Immediately brush each fillet with the warm honey garlic glaze.
12. Allow the glaze to set for 1 minute before plating.

Crispy Sourdough Gremolata Ingredients

16 cups fresh sourdough bread, torn into rustic pieces (about 2 lbs)
 1 cup unsalted butter, melted
 ½ cup extra-virgin olive oil
 1 T garlic powder
 1½ tsp onion powder
 1 T Kosher salt
 1 tsp freshly cracked black pepper
 4 ea medium shallots, very finely minced
 2 cups finely chopped flat-leaf parsley
 Zest of 6 ea lemons
 1 T fresh thyme leaves, finely chopped (optional)
 1 tsp finely chopped fresh rosemary (optional)
 1 cup finely grated Parmigiano Reggiano (optional, but recommended for added umami)
 1 T flaky sea salt, for finishing

Crispy Sourdough Gremolata Method

1. Preheat the oven to 350°F (175°C).
2. Toss the sourdough with the melted butter and olive oil until evenly coated.
3. Season with garlic powder, onion powder, Kosher salt, and black pepper.
4. Spread onto parchment-lined sheet pans in a single layer.

5. Bake for 20–25 minutes, stirring once or twice, until crisp and deeply golden.
6. Allow to cool completely.
7. Pulse the toasted sourdough in a food processor until you have coarse, rustic crumbs. Avoid over-processing into fine breadcrumbs.
8. Transfer the crumbs to a large mixing bowl.
9. Fold in the shallots, parsley, lemon zest, thyme, rosemary, and Parmigiano Reggiano.
10. Finish with the flaky sea salt and toss gently until evenly combined.

Pea Shoot & Lemon Herb Salad Ingredients

2½ lbs fresh pea shoots
Zest of 20 ea lemons, cut into very fine julienne
2½ cups fresh chives, finely sliced
1¼ cups agave nectar
⅝ cup (10 T) fresh lemon juice
1¼ cups extra-virgin olive oil
5 tsp Kosher salt
2½ tsp freshly cracked black pepper

Pea Shoot & Lemon Herb Salad Method

1. Wash and thoroughly dry the pea shoots using a salad spinner or clean towels.
2. Julienne the zest from the lemons, avoiding the white pith.
3. Finely slice the chives.
4. In a large bowl, whisk together the agave, lemon juice, olive oil, salt & pepper.
5. Toss with pea shoots and chives.



Mini Cream Biscuits

Yield: 238

Mini Cream Biscuit Ingredients

28 cups self-rising flour (about 7 lbs)
14 tsp Kosher salt (4 T plus 2 tsp)
14 tsp baking powder (4 T plus 2 tsp)
14 T granulated sugar ($\frac{3}{4}$ cup plus 2 T)
21 cups heavy cream (1 gal plus 5 cups)
Melted butter, for brushing before and after baking (about 2 lbs)

Mini Cream Biscuit Method

1. Preheat oven to 400°F (204°C).
2. Sift together the flour, salt, baking powder, and sugar in a large mixing bowl.
3. Pour in the heavy cream and mix just until a soft dough forms. Do not overmix.
4. Turn dough onto a lightly floured work surface and roll to $\frac{1}{2}$ -inch thickness.
5. Cut with a 1½-inch round cutter for mini biscuits.
6. Place on parchment-lined sheet pans with sides just touching for softer biscuits or slightly apart for crisp edges.
7. Brush tops with melted butter.
8. Bake 12–16 minutes, until lightly golden.
9. Brush again with melted butter while still hot.

Apple Cider-Jalapeño Honey Glaze Ingredients

Yield: 21 cups

7 lbs (28 sticks) unsalted butter

7 cups honey

14 tsp apple cider vinegar (4 T plus 2 tsp)

3½ cups prepared sweet chili sauce

3½ cups finely diced fresh jalapeños

Apple Cider–Jalapeño Honey Glaze Method

1. Melt the butter over medium heat in a large stockpot.
2. Whisk in the honey, apple cider vinegar, and sweet chili sauce until smooth.
3. Stir in the diced jalapeños.
4. Bring to a gentle simmer, then reduce to low.
5. Cook 15–20 minutes, stirring occasionally, until the jalapeños soften and the glaze lightly thickens.
6. Let stand for 5–10 minutes before brushing over the hot biscuits.

Tips

- Brush the biscuits immediately after they come out of the oven so the glaze soaks into the crust.
- Hold extra glaze warm in a slow cooker or steam well during service for additional brushing if needed.
- If these biscuits are being served with fried chicken or catfish sliders, reserve about 2 cups of the glaze for finishing the protein just before assembly. This creates a cohesive sweet, tangy, and mildly spicy flavor profile.

Crispy Maple Prosciutto Ingredients

5 lbs (80 oz) thinly sliced prosciutto

1¼ cups pure maple syrup

2 tsp freshly cracked black pepper (optional)

1 tsp flaky sea salt (optional)

Crispy Maple Prosciutto Method

1. Preheat the oven to 375°F (190°C).
2. Line several sheet pans with parchment paper.
3. Arrange the prosciutto slices in a single layer, leaving a little space between each slice. Bake in batches if needed.
4. Bake for 8–12 minutes, rotating pans halfway through, until the prosciutto is crisp and lightly golden.
5. Remove from the oven and let cool for 1–2 minutes.
6. While still warm, lightly brush or gently toss the crispy prosciutto with the maple syrup—just enough to create a thin, glossy coating without softening the crisp texture.

7. Return the glazed prosciutto to the parchment-lined sheet pans in a single layer and allow it to cool completely. As the maple syrup sets, it will create a delicate lacquered finish.
8. Break or cut the cooled prosciutto into approximately 200 bite-sized shards or ribbons, then place one piece atop each mini biscuit just before service to preserve maximum crispness.

Chef's Note: If the prosciutto is especially thin, you may only need **4–4½ lb**. Five pounds provides a comfortable margin for breakage and ensures every biscuit has an attractive garnish.

Scallion Ribbons Ingredients

8–10 ea large scallions (green tops only) if using 1–2 delicate curls per biscuit
or

10–12 ea large scallions if you want a fuller, more luxurious presentation with 2–3 curls per biscuit

Scallion Ribbons Method

1. Use only the dark green portion for the most vibrant color.
2. Slice very thinly on a sharp bias or into fine julienne ribbons.
3. Place the ribbons in ice water for 10–15 minutes. This causes them to curl naturally.
4. Drain thoroughly and pat dry before garnishing.

Salted Roasted Pecans Ingredients

1¼ lbs (20 oz) salted roasted pecan halves

Salted Roasted Pecans Method

1. Roughly chop into ⅛- to ¼-inch pieces.
2. Place ½ tsp chopped pecans per biscuit