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Balsamic Herb Vinaigrette

BALSAMIC VINAIGRETTE

YIELD 4 GAL

INGREDIENTS:

BALSAMIC VINEGAR	3.5	QT
SUGAR	2	CUPS
DIJON MUSTARD	3	CUPS
OLIVE OIL	2	GAL 1 QT
CHICKEN STOCK	3	QT
Asst Dry Herbs	4	CUPS

METHOD:

COMBINE VINEGAR, SUGAR, AND MUSTARD IN MIXING BOWL.
MIX TO SMOOTH. GRADUALLY ADD OIL AND STOCK, ALTERNATING WHILE
MIXING.

BASIL VINAIGRETTE

YIELD 6 GAL

INGREDIENTS:

GARLIC	2	CUPS
ONION (YELLOW)	6	#
SHALLOT	3	#
DIJON MUSTARD	1	PT
BASIL FRESH	4	BAGS
BLACK PEPPER TABLE (GRIND)	.5	CUP
SALT	1	CUP
LEMON JUICE	2	QT
WHITE WINE VINEGAR	2	QT
CHICKEN STOCK	2	QT
PEANUT OIL	2.5	GAL

METHOD:

COMBINE GARLIC, ONION, SHALLOT, MUSTARD, BASIL, SALT, AND PEPPER IN VOM MIXER.

PUREE THE MIXTURE TOGETHER, THEN GRADUALLY ADD LEMON JUICE, VINEGAR, STOCK, AND OIL.

ALTERNATE LIQUID WHEN ADDING TO MIXTURE.

ESCABECHE VEGETABLE/DRESSING

YIELD 100 PORT

INGREDIENTS:

JULIENNE TRICOLOR PEPPER	1	LB
JULIENNE SHITAKE MUSHROOMS	6	OZ
JULIENNE SCALLIONS	4	OZ
1/2 SEEDLESS GRAPES, RED	4	OZ
WALNUTS, TOASTED	4	OZ
OLIVE OIL	2	FLZ
LIME JUICE	2	FLZ
CHICKEN STOCK	4	FLZ
SALT AND PEPPER		TO TASTE

	6 PORTIONS		100 PORTIONS	
DRIPPINGS	3 FLOZ	50 FLOZ	1 QT	1 PT
OLIVE OIL	2 FLOZ	33 FLOZ	1 QT	
LIME JUICE	1 FLOZ	17 FLOZ		1 PT

SAUTE SHITAKE
ADD PEPPERS (NOT GREEN)
ADD LIME JUICE/CHICKEN STOCK
ADD GRAPES/SCALLIONS
REMOVE FROM PAN INTO
SHALLOTS PERFORATED CONTAINER
COOL DOWN
SAUTE GREEN PEPPERS SEPARATE AND ADD SHORTLY BEFORE PLATING
WALNUTS TO BE KEPT SEPARATE

VINAIGRETTE:

MIX DRIPPINGS WITH OLIVE OIL, LIME JUICE TOGETHER WITH A STICK MIXER ON A VCM MIXER.

GRAVLAX SAUCE

YIELD HALF GAL

INGREDIENTS:

DIJON MUSTARD
OLIVE OIL
JAPANESE VINEGAR
RED WINE VINEGAR
LEMON JUICE
SUGAR
DILL CHOPPED FINE

1 QT
5 CUPS
.5 CUP
.5 CUP
.5 CUP

*1/2 cup } Need
130 } Amounts*

30 - 7

LEMON HERB MARINADE

INGREDIENTS:

LEMON JUICE	6	CUPS
SHERRY VINEGAR	3	CUPS
GARLIC CHOPPED	8	OZ
BLACK PEPPER TABLE GRIND	2	TBSP
SALT	4	TBSP
SUGAR	4	TBSP
LEMON JUICES	10	EA LEMON AROMA 2 TBSP
PARSLEY CHOPPED	4	BN
CHIVES CHOPPED	4	BN
THYME DRY	4	TBSP
OLIVE OIL	1	GAL

METHOD:

1. COMBINE ALL INGREDIENTS IN A BOWL.
2. ADD TO IT THE OLIVE OIL VERY SLOWLY.

ORANGE MUSTARD VINAIGRETTE Yield: 3 ½ qts.

INGREDIENTS:

1 qt.	Orange Juice
2 cups	Chicken Stock
4 oz	Dijon Mustard
½ gal	Olive Oil
to taste	Salt and Pepper

Oriental Marukin Dressing - NYMM

Yield 5 gallons

Ingredients:

Shallots, peeled	1 Lb
Garlic, chopped	1 Cup
Ginger, peeled and chopped	½ Lb
Anchovy Fillet	32 each
Dijon Mustard	1 Cup
Brown Sugar	3 Cups
Rice Vinegar	3½ Quarts
Sesame Oil	1 Gallon
Peanut Oil	1 Gallon
Soy Sauce	3 Pints

Method:

Combine and puree in blender to a fine paste.

Add the oil and soy sauce alternately little by little.

Remove, strain and refrigerate.

Seabass Vinaigrette

2oz Seabass - poached in steamer - 42 ea
white wine - 2oz
Butter - 1/2 #
S + P - 1/2
Lemon Juice - 4oz
Tomato/chive vinaigrette - 12 oz

SHERRY VINAIGRETTE

YIELD 5 GALS

INGREDIENTS:

YELLOW ONION PEELED		4	LB
SHALLOTS		3	LB
PREPARED MUSTARD (YELLOW)	1	PT	
SALT		1	CUP
BLACK PEPPER (TABLE GROUND)		1	CUP
RED WINE VINEGAR		1.5	GAL
SHERRY		1	GAL
OLIVE OIL		2	GAL

METHOD:

ADD THE OIL, SHERRY VINEGAR ALTERNATELY LITTLE BY LITTLE. REMOVE, STAIN AND REFRIGERATE.

TOMATO DIPPING SAUCE

INGREDIENTS:

TOMATO SAUCE	1	QT
OLIVE OIL	4	OZ

METHOD:

WHIP THE TOMATO SAUCE WITH THE OLIVE OIL. CHECK SEASONING,
REFRIGERATE.