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Black Olive Relish - NYMM

Ingredients:

1	Can	Sliced Olives
¼	Cup	Clam Sauce
2	Tbsp.	Lemon Juice
1	Tbsp.	Garlic (Cooked And Chopped)
2	Tbsp.	Olive Oil
To Taste		Salt and Pepper

Method:

Mix all ingredients together in Robot Coupe and pulse almost to a very fine diced consistency.

Taste and adjust seasonings.

Carrot Timbales - NYMM

800 Timbales

Ingredients:

Carrots	75 lb
Liquid Eggs	3½ Gallons
Sugar	1 Cup
Salt and Pepper	1 Cup
Heavy Cream	7½ Quarts
Nutmeg	

Method:

Steam the carrots until soft.

Puree in the vertical mixer.

Slowly add the eggs and seasoning.

Add the cream and check seasoning.

Test small amount to check texture and adjust if necessary.

Pour into 2½ oz greased timbales (2 oz each).

Cook in bain-marie at 300°F/150°C for approximately 1½ hours.

Chicken Etouffee Base - NYMM

Ingredients:

Olive Oil	2 Cups
Onion Diced 1/2"	1 Lb
Red Pepper Crushed	2 Ts
Garlic Chopped	3 Tbs
Anise Seed	1 Tbs
Celery 1/2"Dc	1 Lb
Carrots 1/2"Dc	1 Lb
Zucchini 1/2"Dc	1 Lb
Yellow Squash 1/2"Dc	1 Lb
Mushroom Domestic Sl.	1 Lb
Tomato Dc Cn #10	1 Ea
Tomato Paste	1 Cup
White Wine	2 Qts
Saffron Blooms	2 Ts
Potatoes ¼ " dice, blanched	1 Lb
Chicken Stock	2 Qts
Tomato Puree	3 Cups
Salt & Pepper	To Taste

Procedure:

Heat the olive oil, sweat the onions, add garlic, red pepper & anise seed.

Add the diced veg & mushroom.

Saute, add diced tomato & paste, stir for few minutes, then add wine & saffron.

Simmer for 10 minutes.

Add potatoes, chicken stock & tomato puree.

Bring to a light boil and season to taste.

Chill down quickly to avoid bacteria growth.

Use this sauce to cook chicken with oregano & diced green peppers as an option.

Duck Agnoletti Filling - NYMM

Yield: 13½lbs.

Makes 52 lbs total Agnoletti Pasta 4 cases (13 lb. case each)

INGREDIENTS:

12 each Ducks, roasted & cooked meat pulled - (11½ lbs yield)

2 oz Orange Zest

½ oz Fresh Rosemary, chopped

4 oz Sherry Vinegar

4 oz Brandy

8 oz Crushed Walnuts

1 Quart Chicken Jus

Salt and Pepper, to taste

Method:

Place pulled duck meat in the Buffalo Chopper.

Do not over chop - Medium rough chop.

Remove from chopper.

Add Crushed Walnuts, Rosemary, Orange Zest, Sherry Vinegar, Brandy and Chicken Jus.

Mix well.

Season to taste

Fennel Fumet - NYMM

Ingredients

Olive Oil	1 oz
Fennel, Julienne	3 Lb
Shallots, diced	8 oz
White Wine	1 Pint
Fish Stock	1 Pint
Fennel Tops Or Dill	1 Bunch
Pan Drippings	1 Pint
Salt And Pepper	To Taste

Method:

Saute shallots in olive oil

Add fennel and saute until transparent

Deglaze with white wine and reduce down.

Add stock and reduce by $\frac{3}{4}$'s.

Add pan drippings and fennel tops and adjust seasoning with salt and pepper.

Indian Vegetable Mix – NYMM Yield: 20 Portions

Ingredients:

Ginger, finely chopped	½	Cup
Garlic, finely chopped	½	Cup
Onions, finely chopped	1	Lb
Tomatoes	1	Lb
Bay Leaves	3-4	each
Cumin Seeds	4	Cups
Garam Masala Powder	1	Cup
Cumin Powder	2	Tbsp
Coriander Powder	5	Tbsp
Turmeric Powder	1	Tbsp
Curry Powder	½	Cup
Cinnamon Sticks	3 - 4	each
Cardamoms (Green)	16	Pods
Diced Potatoes	½	Lb
Chickpeas	½	Lb
Cauliflower, small florettes	½	Lb
Green Peas	½	Lb
Lemon , juiced	1	each
Salt and Pepper	To Taste	

Method:

Saute the ginger, garlic and onions together until lightly browned.

Add the spices and cook for 2 minutes, stirring well.

Add the tomatoes, cinnamon & cardamom and cook for 10 - 15 minutes.

Saute the potatoes chickpeas, cauliflower with a little oil.

Pour the spice mixture into the vegetables and cook for 20 - 25 minutes.

Add the peas, season with touch of lemon juice and salt and pepper.

Japanese Vegetables - NYMM

Ingredients:

Sliced Shitake	4 lb
Burdock	1 pkg
Japanese Cucumber	1 pkg
Pickled Ginger	1 lb
Salt and Pepper	To taste

Method:

Gently saute the Shitake.

Add remaining ingredients and continue cooking briefly to combine.

Season to taste.

Lamb Osso Bucco - NYMM 400 Portions

Ingredients:

400 Pieces x 10oz Lamb Hind Shanks with 1½" French Trim.

1 Qt Olive Oil

1 Lb Garlic, chopped

10 Lb Celery, diced ½ "

10 Lb Onions, diced ½ "

10 Lb Carrots, diced ½ "

3 Gals White Wine

8 Gals Demi-Glace

5 Each Lemons (zest)

6 Each Bay Leaves

6 Each Oranges (zest)

2 Tbspns Black Peppercorns

2 Tbspns Thyme

1 Tbspn Cloves

26 Lb Fresh Tomato, diced

4 oz Salt and Pepper

Method:

Season the lamb shanks and sear until golden brown in a hot tilting skillet.

Remove and place in 600 pans.

To prepare the sauce, sweat the vegetables in the olive oil, deglaze with the white wine, then add the demi-glace and remaining seasonings.

Cook for 20 minutes, then add the diced tomato and salt & pepper.

Pour the sauce over the lamb shanks until covered and braise at 275°F for 2½ hours.

Place shanks in trays and chill quickly.

Strain or blend sauce and chill.

Sauce can be poured back over shanks if not being served immediately.

Mushroom Chive Garnish - NYMM

Ingredients:

Domestic Mushrooms, sliced	1	Lb
Shitake Mushrooms, sliced	1	Lb
Garlic, finely chopped	1	Tbsp
Shallot, finely chopped	3	oz
Vegetable Oil	4	oz
Salt and Pepper	To Taste	
Chives, chopped	2	Bunches

Method:

Saute the garlic and shallot in oil.

Add the mushrooms, season.

Remove from the heat and add the chives.

Mushroom Herb Stuffing - NYMM

Artichoke Bottoms, chopped	1 Lb
Bacon Bits, chopped	6 oz
Fontina Cheese, shredded	1 Lb
Parmesan Cheese Grated	8 oz
Tomato, diced	2 Cups
Parsley, chopped	2 Tbspns
Chives, chopped	2 Tbspns
Balsamic Vinegar	3 Tbspns
Mayonnaise	2 Cups
Paprika Powder	2 Tbspns
Chili Powder	2 Tbspns
Salt & Pepper	To Taste

Pepper Relish - NYMM

Green Pepper, diced	2 Lb
Canned Red Pepper, diced	1 Lb
Red Onion, diced	1 Lb
Cilantro, chopped	½ Bunch
Cider Vinegar	½ Cup
Rice Vinegar	½ Cup
Olive Oil	2 Cups
Salt and Pepper	To Taste

Pinenuts Herb Crust - NYMM

Ingredients:

Pine Nuts	4 Lb
Thyme, finely chopped	1 Bunch
Parsley, finely chopped	1 Bunch

Method:

Toast the pine nuts in the oven at 350°F until golden brown.

Chop them roughly in the Buffalo Chopper.

Mix with the thyme and parsley.

Prime Rib Seasoning Mixture - NYMM

Ingredients:

Salt	6 Lbs
Garlic Chopped	1 Lb
Thyme	1 Lb
Rosemary	1 Lb
Paprika	1 Lb
Oregano	1 Lb
Bay Leaf (Ground)	1 Tbspn

Method:

Combine All Ingredients

Provençale Mix - NYMM

Ingredients:

Breadcrumbs	1 Lb
Garlic Powder	2 Tbspn
Herbes de Provence	3 Tbsp
Parsley, finely chopped	1 Bunch
Salt and Pepper	To Taste

Method:

Combine all the ingredients together.

Roasted Garlic - NYMM

Yield: 4 Gallons

INGREDIENTS:

Garlic, ground 4 Gallons

Salad Oil 4 Quarts

Olive Oil 1 Quart

METHOD:

Heat the oil in a kettle.

Add the garlic and roast until golden brown.

Shallot Pepper Confit - NYMM

Ingredients:

Red Peppers, sliced #5 Blade	1 Lb
Shallots, thinly sliced	1 Lb
Italian Parsley, roughly chopped	1 Bunch
Herb Olive Oil	2 oz
Salt and Pepper	to taste

Method:

Toss the red peppers with the olive oil, season then roast them under a salamander until golden brown.

Deep-fry the shallots in vegetable oil until crispy and place on a dry towel to absorb the extra oil.

Toss the peppers, shallots and parsley together prior to service.

Season to taste.

TOMATO CHIVE RELISH - NYMM

Yield: 2 gallons

Ingredients:

Tomato Concasser	25 Lb
Chives, chopped	2 Bunches
Olive Oil	2 Quarts
Balsamic Vinegar	½ Bottle
Salt and Pepper	To Taste

Method:

Mix all ingredients together well.
Season as needed.
Refrigerate.

Small Batch:

Tomato Concasser	5 Lb
Chives, chopped	1 Bunch
Olive Oil	6 oz
Balsamic Vinegar	3 oz
Salt and Pepper	To Taste

Tomato Cucumber Onion Relish – NYMM

Yield: 2 Quarts

Ingredients:

Tomato Concasser	12 oz
Cucumber, 1/8" diced	2 Lb
Red Onions, 1/8" diced	1 Lb
Capers	1½ Jars
Dill, chopped	1 Cup
Olive Oil	1 Cup
Salt and Pepper	to taste

Method:

Mix all of the ingredients together.

Season as needed.

Tomato Lemon Capers Parsley Relish - NYMM

Ingredients:

Tomato, fresh diced	5 Lb
Lemon, fresh chopped	2 Lb
Capers	2 Jars
Parsley, finely chopped	2 Bunches
Olive Oil	8 oz
Salt and Pepper	to taste

Method:

Combine all ingredients together.

Season as needed refrigerator.

Turkey Stuffing with Sage and Onion - NYMM

Ingredients:

8 oz Clarified Butter
5 each Onions, diced
3 Tbspns Garlic, chopped
2 Lb Chestnuts, roughly chopped
5 Tbspns Sage, chopped
4-5 Cups Fresh White Breadcrumbs
½ Cup Chicken Stock
4 Lb Pork and Veal (or Sausage Meat)
½ Cup Parsley, chopped
15 Each Eggs
To Taste Salt and Pepper

Method:

Sautee the onion and garlic in the clarified butter until opaque.

Add the chestnuts and sage, then the breadcrumbs.

Mix in the stock and cool.

Finish by mixing in the pork and veal, parsley and then the eggs to bind.

Season to taste and use to stuff turkeys prior to cooking or roll in buttered foil and cook separately.

*** Turkey legs may be removed from the whole turkey, boned out, filled with the stuffing then rolled in foil and steamed or poached for 1½ hours then sliced for a nice presentation. Legs may be prepared in advance, sliced and re-heated as needed.