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## ANDALUSIAN SAUCE

### INGREDIENTS:

FISH STOCK	1	QT
TOMATO SAUCE	1	QT
TRI-COLOR PEPPERS, JULIENNE	1	LB
ONION JULIENNE	1	LB
OLIVE OIL	2	OZ
LEMON JUICE	1	OZ
SALT AND PEPPER		TO TASTE

### METHOD:

1. SAUTE PEPPERS AND ONIONS IN OLIVE OIL.
2. DEGLAZE WITH 2 OZ FISH STOCK AND REMOVE PEPPERS AND ONIONS FROM PAN.
3. IN SAME PAN ADD REMAINING FISH STOCK AND REDUCED BY HALF
4. ADD TOMATO SAUCE AND LEMON JUICE AND ADJUST SEASONING WITH SALT AND PEPPER.
5. PUT PEPPERS AND ONIONS INTO FINISHED SAUCE AND USE IMMEDIATELY.

## **APRICOT CHICKEN SKEWER SAUCE**

### **INGREDIENTS:**

Olive oil	2 cups
Balsamic vinegar	1 cup
Chicken jus	3 cups
Honey Mustard sauce	1 cup

### **PROCEDURE:**

Combine all the ingredients in a mixing bowl.

## **APRICOT CHICKEN SKEWER SAUCE**

### **INGREDIENTS:**

Olive oil	2 cups
Balsamic vinegar	1 cup
Chicken jus	3 cups
Honey Mustard sauce	1 cup

### **PROCEDURE:**

Combine all the ingredients in a mixing bowl.

**BALSAMIC RED WINE SAUCE**

**YIELD 4 GAL**

**INGREDIENTS:**

<b>RED WINE</b>	<b>8 GAL</b>
<b>BALSAMIC VINEGAR</b>	<b>10 BOTTLES</b>
<b>CHIX STOCK</b>	<b>3.5 GAL</b>
<b>TABLE GROUND BLACK PEPPER</b>	<b>TO TASTE</b>
<b>WHOLE SOFT BUTTER</b>	<b>3 LB</b>
<b>CORN STARCH</b>	<b>12 OZ</b>
<b>WATER</b>	<b>2 CUPS</b>
<b>SALT</b>	<b>TO TASTE</b>

**METHOD:**

- 1. IN A KETTLE REDUCE THE RED WINE TO A HALF GAL**
- 2. IN A RONDO REDUCE 10 BOTTLES OF BALSAMIC TO 1 QT.**
- 3. COMBINE HALF GAL RED WINE WITH 1 QT OF BALSAMIC REDUCTION, AND 3.5 GAL OF CHIX STOCK BRING TO BOIL, LOWER TO SIMMER.**
- 4. COMBINE 12 OZ OF CORN STARCH WITH WATER AND ADD TO SIMMERING LIQUID, TO THE RIGHT CONSISTENCY ADD PEPPER TO TASTE AND SALT.**
- 5. REMOVE FROM POT AND ADD THE BUTTER MIX WITH WHIP CONSTANTLY, KEEP HOT FOR FURTHER SERVICE.**

**BALSAMIC RED WINE SAUCE**

**YIELD 4 GAL**

**INGREDIENTS:**

<b>RED WINE</b>	<b>8 GAL</b>
<b>BALSAMIC VINEGAR</b>	<b>10 BOTTLES</b>
<b>CHIX STOCK</b>	<b>3.5 GAL</b>
<b>TABLE GROUND BLACK PEPPER</b>	<b>TO TASTE</b>
<b>WHOLE SOFT BUTTER</b>	<b>3 LB</b>
<b>CORN STARCH</b>	<b>12 OZ</b>
<b>WATER</b>	<b>2 CUPS</b>
<b>SALT</b>	<b>TO TASTE</b>

**METHOD:**

- 1. IN A KETTLE REDUCE THE RED WINE TO A HALF GAL**
- 2. IN A RONDO REDUCE 10 BOTTLES OF BALSAMIC TO 1 QT.**
- 3. COMBINE HALF GAL RED WINE WITH 1 QT OF BALSAMIC REDUCTION, AND 3.5 GAL OF CHIX STOCK BRING TO BOIL, LOWER TO SIMMER.**
- 4. COMBINE 12 OZ OF CORN STARCH WITH WATER AND ADD TO SIMMERING LIQUID, TO THE RIGHT CONSISTENCY ADD PEPPER TO TASTE AND SALT.**
- 5. REMOVE FROM POT AND ADD THE BUTTER MIX WITH WHIP CONSTANTLY, KEEP HOT FOR FURTHER SERVICE.**

## BASIC ROUX

Yield: 1 Gallon

### INGREDIENTS:

1 lb. Butter  
1 lb. Flour

### PROCEDURE:

Use a one-gallon pot:

Melt the butter, add the flour then stir with a whisk until it reaches either of the three basic colors desired (light, medium or dark)

Cook 5 to 10 minutes over medium heat.

Cook very carefully to avoid burning.

**BBQ SAUCE****NYMM****Yield: 4 Gallons****INGREDIENTS:**

Butter	½ lb
Onion, ¼” Diced	4 lb
Garlic, chopped	1 cup
Jalapeno, minced	1 cup
Chili Powder	2 cups
Coffee	½ gal
Worcestershire	½ gal
Tomato Paste	½ gal
Apple Cider Vinegar	1 qt.
Brown Sugar	2 lb
Apple Juice	1 qt.

**Method:**

1. Saute the onion in the butter
2. Add the garlic and the jalapeno and saute
3. Add the remaining ingredients and simmer for 20 minutes.

## **BEEF SKEWER SAUCE**

### **INGREDIENTS:**

Bordolaise sauce	1 qt.
Margate Italian dressing	2 cups
Onions diced	2 Tbsp.
Fresh Herbs	1 Tbsp.
Red wine	1 cup
Oil	2 Tbsp.

### **PROCEDURE:**

- 1.Saute in oil, onions and herbs, add red wine reduce.
- 2.Add the bordolaise sauce.
- 3.Add the Italian dressing once chilled.

## BERCY SAUCE

Yield: 4 Gallons

### INGREDIENTS:

1 qt	Vegetable Oil	
5 lb	Chopped Shallots	
8 oz	Tomato Paste	
4 gal	White Wine	
4 oz	Worcestershire Sauce	
4 gal	Veal Demi	
8 oz	Corn starch	}
6 oz	Water	} Mix
To taste	Salt and Pepper	

### METHOD

In Kettle sauteed chopped shallot in vegetable oil until golden brown.

Add tomato paste sauteed for 3 minutes - degrease.

Deglaze with white wine and reduce to 1 qt.

Add demi and worcestershire sauce reduce until 4 gallons thicken with corn starch - season - cool down.

SAUCE BEURRE BLANC

SHALLOT SLICED	3 OZ
CHABLIS	1 QT
LEMON JUICE	1 LEMON
BAY LEAF	2 EA
WHL BLACK PEPPERCORN	1 TBS
CLOVES	2 EA
THYME SPRIG	2 EA
HEAVY CREAM	1/2 C
WHL SOFT BUTTER	2 LB
SALT	1 TS
YIELD	1 QT

## PROCEDURE:

1. Combine the wine with lemon juice, shallots & the spices.
2. Reduce till almost dry.
3. Add cream, reduce to desired consistency.
4. Whip with butter, season to taste & strain.

BOLOGNESE SAUCE

#38

PANCETTA LOAF GROUND	1 EA
VEAL MEAT GROUND	20 LB
BEEF MEAT GROUND	10 LB
OLIVE OIL	1 QT
CARROTS 1/4"DC	1 LB
CELERY 1/4"DC	1 LB
ONION YELLOW 1/4"DC	2 LB
BURGUNDY WINE	2 QT
VEAL GLACE	3 GAL
DICED TOMATO #10 CN	2 EA
TOMATO PASTE # 10 CAN	1 EA
BAYLEAVES	4 EA
THYME DRY	1 TBS
OREGANO DRY	1 TBS
NUTMEG	1 TBS
YIELD	10 GAL

PROCEDURE:

1. Saute the veg in olive oil till al dente.
2. Add the grounds meat already premixed together, stir till cooked.
3. Add tomato paste, deglaze with red wine, reduce till almost dry.
4. Add veal glace & diced tomato, bring to simmer.
5. Add the spices, simmer for approx 20'min.
6. Season as needed, chill down quickly to avoid bacteria growth.

BORDELAISE SAUCE

BEEF & VEAL SCRAPS	30 LB
MIREPOIX	15 LB
SHALLOTS CHOPPED	18 LB
THYME DRY	1 1/2 C
BAY LEAVES	18 EA
GARLIC W/OIL	12 LB
BURGUNDY WINE	15 GAL
REAL DEMI	21 GAL
CORNSTARCH	4 1/2 LB
WATER	4 QT
BEEF BASE	2 LB
SALT & PEPPER	TT
YIELD	24 GAL

## PROCEDURE:

1. Roast in a till frier the meat,add the vegetables & the herbs.
2. Deglaze with wine,reduce till almost dry.
3. Add demiglace,bring to boil.
4. Dilute cornstarch with water,add into the sauce,bring to boil.
5. Season as needed,strain through a fine china cap.
6. Chill down quickly to avoid bacteria growth.

## **Burgundy Balsamic Reduction NYMM - 9 Gal**

### **Ingredients**

Burgundy Red Wine	8 Gallons
Balsamic Vinegar	10 Bottles
Chicken Stock	3½ Gallons
Black Pepper, ground	To Taste
Whole Butter, softened	3 Lb
Cornstarch	12 oz
Water	2 Cups
Salt	To Taste

### **Procedure:**

- Reduce the Red Wine by half.
- Reduce the Balsamic Vinegar to 1 Quart.
- Combine the Red Wine and Balsamic Vinegar.
- Add the Chicken Stock and bring to a boil.
- Mix the cornstarch and water and mix in to the boiling reduction.
- Season to taste.
- Remove from the heat and whisk in the softened butter.

GALS

CABERNET SAUCE

YIELD

4

INGREDIENTS :

CHOPPED SHALLOTS	6	LB
BURGUNDY WINE	4	GAL
CREAM SAUCE BASE	4	GAL
BLACK PEPPER	4	TBS
SALT	2	TSP
BUTTER	2	LB

METHOD :

1. REDUCE RED WINE TO 1 QUART.
2. SAUTE TILL BROWN.
3. ADD CREAM SAUCE BASE AND THE RED WINE REDUCTION WITH 2 TSP OF SALT AND 4 TSP OF BLACK PEPPER.
4. LET SIMMER FOR ABOUT 5 MINUTES THEN WHIP IN THE BUTTER.
5. STRAIN THROUGH A CHINOIS.
6. CHECK SEASONING.

CALVADOS SAUCE

BUTTER WHL	4 OZ
SHALLOTS GROUND	2 LB
APPLE SAUCE	2 CN
APPLE JUICE	2 CN
PEPPER BLACK WHL	1/4 TBS
HEAVY CREAM	4 GAL
CHICKEN BASE	8 OZ
DEMIGLACE	4 QT
CORN STARCH	8 OZ
BRANDY	2 C

YIELD 4 GAL

PROCEDURE:

1. Saute the shallots in butter,add apple sauce,apple juice & blk peppercorn,reduce to 1/4.
2. Add heavy cream,bring to simmer.
3. Add chicken base & demiglace,simmer.
4. Dilute cornstarch with brandy, stir into the sauce,simmer.
5. Chill down quickly to avoid bacteria growth.

## CARBONARA SAUCE

Yield: 1 Gallon

### INGREDIENTS:

5	lb.	Pancetta, ground
1	cup	Shallots, chopped
3/4	cup	Garlic, chopped
1	quart	White Wine
1	gallon	Heavy Cream
3	cups	Parmesan Cheese
To taste		Salt and Pepper

### METHOD:

Saute the Pancetta with the shallots and garlic  
Deglaze with the white wine  
Add the cream and reduce to coating consistency  
Finish with the parmesan cheese  
Season to taste.

## CHICKEN JUS BRODO

YIELD: 8 GAL.

### INGREDIENTS:

Chicken jus	6	gal.
Olive oil	1	qt.
Shallots roughly chopped	1 1/5	gal.
Garlic cloves	1	qt.
Thyme fresh	1	bn.
White wine	1	gal.
Chicken stock	2	gal.
Salt and Pepper		to taste

### METHOD:

Heat oil, add shallots and garlic, roast, and thyme.  
Deglaze with white wine, reduce to 1/2.  
Add chicken jus and chicken stock.  
Season as needed.

CHICKEN JUS

1. PANNED UP 5 CS OF CHICKEN BONES ON OVEN TRAYS, ON EACH TRAY PUT 8 EA WHOLE SHALLOTS & 8 EA WHOLE GARLIC CLOVES.
2. ROAST OFF IN CONVECTION OVEN, ON 400 F, UNTIL BROWN
3. TWO MINUTES BEFORE REMOVING, DEGLAZE EACH PAN WITH 1/2 CUP OF WHITE WINE.
4. PLACE THE BONES IN A SWISS KETTLE WITH TWO GALLONS OF WHITE WINE, ONE CUP OF BLACK WHOLE PEPPERCORN, TWO BUNCHES OF FRESH THYME AND WATER TO COVER 4-6 INCHES ABOVE THE BONES.
5. SIMMER OVERNITE AT MINIMUM TEMPERATURE.
6. STRAIN OFF AND REDUCE BY HALF.
7. STRAIN ONCE AGAIN WITH A FINE CHINOIS, ONCE DONE.

YIELD 16 GAL

## CHILI BBQ SAUCE

Yield: 5 Gallons

### INGREDIENTS:

Bacon fat	3 cups
Garlic chopped	6 cups - Saute, brown
Sesame sauce	12 pts.
Cattleman's BBQ sauce	3 gals.
Horseradish	6 cups
Liquid smoke	1/4 cup
Tabasco	1/4 cup
Demi Glace	3 gals. - Add, reduce half, strain, remove

## CITRONATA SAUCE

Yield: 3 gallons

### INGREDIENTS:

Chopped shallots in oil 2 lbs.  
Chablis 1 qt.  
Lemon juice 1 pt.  
Lemon essence 4 Tbsp. - combine, reduce, to almost dry

Cream sauce 4 qt.  
Heavy cream 4 qt.  
Chicken base 3/4 cup - add, bring to simmer

Cornstarch 4 oz.  
Chablis 1 cup - Dilute, stir in, simmer, strain

### Garnish:

Carrots Brunoise 2 cups  
Yellow squash Brunoise 1 cup  
Zucchini Brunoise 1 cup

## Citrus Herb Jus NYMM - 9 Gal

### Ingredients

Butter, Whole	8 Oz
Shallots Chopped W/Oil	2 Lb
Bay Leaves	12 Ea
Cracked Black Peppercorns	4 Oz
Lemon Juice Fresh	3 Qts
Chablis Wine	2 Gal
Chicken Stock	8 Gal
Chicken Base	3½ Lb
Corn Starch	1½ Lb
Chablis Wine	3 Qt
Mirepoix	5 Lb
Parsley, chopped	9 Bunches
Thyme, chopped	9 Bunches
Chives, chopped	14 Bunches

### Procedure:

1. Saute the Butter, Shallots, Spices and Mirepoix in the butter.
2. Give Vegetable A Lot Of Colour.
3. Add Lemon Juice & Chablis, Reduce To ½ Gal.
4. Add Chicken Stock & Chicken Base, Bring To Boil.
5. Dilute Corn Starch With Chablis, Stir In and Simmer For 10 minutes.
6. Add Herbs.
7. Remove, Chill Down Quickly To Avoid Bacteria Growth.

## COQ AU VIN SAUCE

24 GALLONS

### Ingredients

5 lb. Bacon  
2 1/2lb. Garlic (chopped)  
2 1/2lb. Shallots (chopped)  
1 lb. Tomato Paste  
5 lb. Mirepoix  
5 Cases Chicken Bones  
24 Gallon Chicken Stock  
4 Box (4 gal) Red Wine  
2 Bunches Thyme  
4 tbsps Bay Leaves (powdered)  
5 box Cornstarch  
Salt & Pepper

### Method

Render the bacon, add the garlic and shallots

Roast the chicken bones with the Mirepoix and tomato paste until well browned.

Add the bones to the garlic.

Deglaze with the red wine and reduce by 2/3 rd's

Add the chicken stock, bring to a boil and skim.

Add the herbs and simmer for 6 hours.

Strain, then thicken with the cornstarch.

Check seasoning and strain again if necessary.

## CRANBERRY SAUCE

Yield: 10 Gallons

### INGREDIENTS:

Water	4 gal.
Sugar	50 lb.
Orange Juice	3 gal.
Fresh Cranberries	50 lb.
Orange Zest	8 oz.

### METHOD:

Add all ingredients and bring to a simmer until cranberries pop. Adjust thickness if need 1 clear Jel (it may not need it) remove and cool.

## CREAM SAUCE BASE

Yield: 36 gallons

### INGREDIENTS:

Whole Butter	6 lbs.
Shallots Ground	30 lbs.
Mushrooms Domestic sliced	60 lbs.
Chablis Wine	19 1/2 gals.
Chicken base	8 lbs.
Veal Glace	6 gals.
Heavy Cream	30 gals.
Cornstarch	5 lbs.

### PROCEDURE:

- 1.Saute the shallots in butter, add the mushrooms, saute.
- 2.Add chablis and chicken base, reduce, stir frequently to avoid scorching.
- 3.Add veal glace and heavy cream, simmer.
- 4.Dilute the cornstarch with chablis, stir in, simmer and strain.
- 5.Chill down quickly to avoid bacteria growth.

NEW ORLEANS CREOLE SAUCE

OLIVE OIL	1 PT
GARLIC CHOPPED W/OIL	1 LB
SHALLOTS CHOPPED W/OIL	1 LB
YELLOW ONIONS 1/4"DC	4 LB
GREEN BELLPEPPERS 1/4"DC	6 LB
CELERY 1/4"DC	2 LB
CARROTS 1/4"DC	2 LB
MUSHROOM DOMESTIC SLICED	6 LB
CURRY POWDER	1 C
GUMBO FILE	1/2 C
CAJUN SPICES	3 C
DICED TOMATO CANNED	3 CN
CHILLI SAUCE	6 CN
CHICKEN STOCK	3 GAL
LIQUID SMOKED	3 OZ
CHICKEN BASE	1 LB
SALT & PEPPER	TT

YIELD 12 GAL

## PROCEDURE:

1. Saute in oil the garlic & shallots.
2. Add all the vegetables, stir for few minutes.
3. Add all the spices.
4. Add dc tomato, chili sauce, chicken stock, liquid smoke & chicken base, bring to boil, season as needed.
5. Chill down quickly to avoid bacteria growth.

## Curry Sauce – NYMM    Yield: 8 gallons

### Ingredients:

3 lb	Butter	
8 lb	Diced Onion	
4 lb	Diced Celery	
4 lb	Diced Apple, peeled and core	
8 oz	Chopped Garlic	
24 oz	Tomato paste	
32 oz	Coconut Milk	
46 oz	Pineapple Juice	
5 lb	Chopped Ripe Bananas	
2 lb	Curry Powder	}
5 gal	Chicken stock	} 2 cans pineapple pieces
1 can	Chicken base	} 2 jars mango chutney
1 qt	White wine	} 4 hh cilantro
2 qts	Heavy cream	}
AN	Cornstarch	
to taste	Salt and pepper	
8 oz	Tumeric	
4 oz	Cumin	

### Method:

1. Heat butter in steam kettle add garlic lightly brown. Add all vegetables and smother, stirring frequently.
2. Add tomato paste and curry powder, blend well. Stir in bananas, coconut milk pineapple and lemon juice and chicken stock, white wine.
3. Bring to boil and simmer until all vegetables are cooked - 2 hours.
4. Puree mixture - strain through chinoise.
5. Bring back to simmer add pineapple pieces, mango chutney, heavy cream and thicken with cornstarch.
6. Remove 2 qt. In a container - add cilantro and puree - add back to sauce - season.
7. Cooldown.

**DEMI GLACE BALSAMICO YIELD 5 GALLONS**

**INGREDIENTS:**

<b>SHALLOTS</b>	<b>3</b>	<b>LB</b>
<b>BUTTER</b>	<b>1/2</b>	<b>LB</b>
<b>RED WINE</b>	<b>1</b>	<b>GAL</b>
<b>BALSAMIC VINEGAR</b>	<b>3</b>	<b>BOTTLES</b>
<b>BAY LEAVES</b>	<b>3</b>	<b>EA</b>
<b>THYME</b>	<b>1/2</b>	<b>BUNCH</b>
<b>BLACK PEPPERCORNS</b>	<b>1/4</b>	<b>CUP</b>
<b>DEMI GLACE</b>	<b>7</b>	<b>GALLONS</b>
<b>SOFT BUTTER</b>	<b>1</b>	<b>LB</b>

**METHOD:**

**SAUTE THE SHALLOTS IN THE BUTTER UNTIL BROWNE  
DEGLAZE WITH THE RED WINE AND BALSAMIC VINEGAR.  
ADD THE THYME, BAY LEAVES AND PEPPERCORNS AND REDUCE BY 2/3RDS.  
ADD THE DEMI GLACE AND REDUCE BY 1/3RD.  
PASS THROUGH A CHINOIS, WHISKING THE SOFT BUTTER AND SEASON TO  
TASTE.**

FUMET BLANC

DOVER SOLE SCRAPS	48 LB
MUSHROOM STEMS	20 LB
SHALLOTS CHOPPED	10 LB
OLIVE OIL	2 QT
CHABLIS WINE	8 GAL
VERMOUTH DRY	8 GAL
FISH BULLION BASE	1 LB
HEAVY CREAM	20 GAL
CLAM JUICE	10 CN
CLAM BASE	3 LB
LEMON JUICE	2 PT
CORNSTARCH	4 LB
VERMOUTH DRY	4 QT
YIELD	28 GAL

## PROCEDURE :

1. Saute the shallots in oil,add fish bones,mushroom stems,wine & vermouth,reduce to 2 gal.
2. Add heavy cream,fish base,clamjuice,clam base,lemon juice,bring to simmer.
3. Dilute the cornstarch with vermouth,combine with the

sauce, simmer.

4. Chill down quickly to avoid bacteria growth.

## Ginger Chicken Skewer Sauce NYMM

### Ingredients:

Chicken stock	1 qt.
Soy sauce	1 cup
Rice vinegar	4 Tbsp.
Chutney	3 Tbsp.
Ginger fresh ground	3 ozs.
Sesame oil	1 cup
Garlic chopped	2 Tbsp.
Peanut oil	1 cup
Salt and Pepper	to taste

### Procedure:

Combine all ingredients in a bowl mixing with a beurre blender.

**GINGER SESAME SAUCE      Yield: 4 GAL.**

**INGREDIENTS:**

Chicken stock	1 1/5 gal.
Ginger ground	2 cups
Garlic ground	1 cup
Rice vinegar	1 Btl.
Chutney	1 jar
Sesame oil	1/2 can
Peanut oil	2 qts.
Salt and Pepper	to taste

**METHOD:**

Combine all ingredients, aside of the peanut oil.  
Using a beurre mixer, add slowly the peanut oil.  
Season as needed.

GREEN PEPPERCORN SAUCE

DEMIGLACE	4 GAL
CREAM SAUCE BASE	2 GAL
heavy cream	2 GAL
GREEN PEPPERCORN DRAINED	20 CN
BUTTER WHL	8 OZ
DIJON MUSTARD	2 QT
BRANDY	1 QT 2 C
SALT & PEPPER	TT
CORNSTARCH	1 LB
BRANDY	2 C
YIELD	10 GAL

## PROCEDURE:

1. Saute the peppercorn in butter.
2. Deglaze with brandy, reduce till almost dry.
3. Add demiglace, cream sauce base & heavy cream, bring to simmer.
4. Stir in dijon mustard, season.
5. Dilute cornstarch with brandy, stir into the sauce, simmer.
6. Chill down quickly to avoid bacteria growth.

## GREEN PEPPERCORN SAUCE (MEAT)

Yield: 10 Gallons

### INGREDIENTS:

Demi glace	1 gal.
Cream sauce	9 gals.
Green peppercorn, drmd.	20 cans
Dijon Mustard	1 qt.
Brandy	1 1/2 qts.
Salt and pepper	2 Tbsp - combine simmer 30 minutes , remove

GREEN PEPPERCORN SAUCE

DEMIGLACE	4 GAL
CREAM SAUCE BASE	2 GAL
heavy cream	2 GAL
GREEN PEPPERCORN DRAINED	20 CN
BUTTER WHL	8 OZ
DIJON MUSTARD	2 QT
BRANDY	1 QT 2 C
SALT & PEPPER	TT
CORNSTARCH	1 LB
BRANDY	2 C
YIELD	10 GAL

## PROCEDURE:

1. Saute the peppercorn in butter.
2. Deglaze with brandy, reduce till almost dry.
3. Add demiglace, cream sauce base & heavy cream, bring to simmer.
4. Stir in dijon mustard, season.
5. Dilute cornstarch with brandy, stir into the sauce, simmer.
6. Chill down quickly to avoid bacteria growth.

## Grilled Shrimp Sauce NYMM

### Ingredients:

Fish fumet reduction	1 qt.
Basil chopped	3 Tbsp.
Balsamic Vinegar	1 cup
Herb Olive oil	1 cup
Hickory flavor	to taste
Salt and Pepper	to taste

### Procedure:

Combine all in a mixing bowl, strain.

## HONEY LIME MINT LAMB JUS

Yield: 8 gal.

### INGREDIENTS:

Olive oil	1 qt.
Shallots roughly chopped	1 1/2 gal.
Garlic cloves	2 cups
Rosemary fresh	1 bn.
Thyme fresh	1 1/2 bn.
White wine	2 gal.
Honey	1 jar
Lime juice	1 1/2 qt.
Lamb jus	8 gal.
Mint fresh	1 bag.

### METHOD:

Roast shallots and garlic in oil, add rosemary and thyme.  
Deglaze with white wine, reduce to 1/2, add honey.  
Add lamb jus, bring to boil, add lime juice and mint.  
Reduce to desired consistency.

## HONEY LIME MINT LAMB JUS

Yield: 8 gal.

### INGREDIENTS:

Olive oil	1 qt.
Shallots roughly chopped	1 1/2 gal.
Garlic cloves	2 cups
Rosemary fresh	1 bn.
Thyme fresh	1 1/2 bn.
White wine	2 gal.
Honey	1 jar
Lime juice	1 1/2 qt.
Lamb jus	8 gal.
Mint fresh	1 bag.

### METHOD:

Roast shallots and garlic in oil, add rosemary and thyme.  
Deglaze with white wine, reduce to 1/2, add honey.  
Add lamb jus, bring to boil, add lime juice and mint.  
Reduce to desired consistency.

HONEY MUSTARD CHIX JUS

YIELD 4 GALS

INGREDIENTS:

OLIVE OIL		3	CUPS
SHALLOTS		4	LB
WHITE WINE	2	GALS	
CHIX JUS		4	GALS
DIJON MUSTARD		4	CUPS
HONEY	4	CUPS	
SALT AND GROUND BLACK PEPPER			TO TASTE

METHOD:

1. HEAT OLIVE OIL, AND SAUTE SHALLOTS UNTIL BROWN ADD WHITE WINE, REDUCED TO ALMOST DRY.
2. ADD CHIX JUS, MUSTARD AND HONEY. BRING TO BOIL LOWER TO SIMMER FOR FEW MINUTES AND STRAIN.

LAMB JUS

OIL	1 C
GARLIC CLOVES CRUSHED	10 LB
ONIONS UNPEELED, CHUNCKS	10 LB
CELERY, CHUNCKS	5 LB
CARROTS, CHUNKS	5 LB
THYME DRY	3 C
ROSEMARY DRY	4 C
BAY LEAVES	20 EA
PEPPERCORN BLK CRACKED	1 1/2 C
TOMATO PASTE	1/2 CN
CHABLIS WINE	2 GAL
LAMB BONES, ROASTED	50 LB
DEMIGLACE	5 GAL
LAMB REFILL (chicken stock)	12 GAL
BEEF BASE	1 LB
CORNSTARCH	1 LB
CHABLIS	2 C
 YIELD	 15 GAL

LAMB REFILL

LAMB JU BONES & CONDIMENTS	FROM LAMB STOCK
WATER	TO REFILL
BEEF BASE	1 LB
 YIELD	 12 GAL

## PROCEDURE:

1. Sweat in a till kettle garlic & the vegetables till golden brown.
2. Add all herbs & tomato paste stir for 5"min.
3. Add wine reduce till almost dry, add lamb bones.
4. Add Demiglance & lamb refill, simmer for 2 & 1/2 hr, skim off frequently.
5. Add beef base, dilute cornstarch with wine, stir in, bring to simmer for 15'min.
6. Strain through a fine china cap.
7. Chill down quickly to avoid bacteria growth.

## Lemon Sauce NYMM - 9 Gal

### Ingredients

Butter, Whole	8 Oz
Shallots Chopped W/Oil	2 Lb
Bay Leaves	12 Ea
Cracked Blk Peppercorn	4 Oz
Lemon Juice Fresh	1 Qt
Chablis Wine	2 Gal
Chicken Stock	8 Gal
Chicken Base	3½ Lb
Corn Starch	1½ Lb
Chablis Wine	3 Qt
Mirepoix	5 Lb

### Procedure:

1. Saute In Butter The Shallots, Add Spices and Mirepoix, Give Vegetable A Lot Of Color.
2. Add Lemon Juice & Chablis, Reduce To 1/2 Gal.
3. Add Chicken Stock & Chicken Base, Bring To Boil.
4. Dilute Corn Starch With Chablis, Stir In, Simmer For 10 minutes.
5. Remove, Chill Down Quickly To Avoid Bacteria Growth.

**LOBSTER/SALMON NAGE      YIELD: 12 GAL.**

**INGREDIENTS:**

Fennel Julienne		20	lb.
Onion Yellow sliced		15	lb.
Tomato diced canned	2	cn.	
Carrot sliced		10	lb.
Garlic ground	8	oz.	
Olive oil		2	qt.
Clam juice		1 1/2	cs.
Thyme fresh chopped	1	bn.	
Anise seed		1/2	cup
Bay leaf		2	Tbsp.
Salt and Pepper			to taste

**METHOD:**

Saute the vegetables in olive oil.  
Add herbs and spices, add clam juice.  
Bring to simmer, add diced tomato.  
Season as need.  
Chill down quickly to avoid bacteria growth.

**MADEIRA SAUCE****INGREDIENTS :**

SHALLOTS GROUND	3 LB
BACON GRIND	4 LB
MADEIRA WINE	6 QT
REAL DEMI	4 GAL
BLACK PEPPER GRIND	1/2 C
CORN STARCH	TO THICKEN

**YIELD****4 GAL****PROCEDURE :**

1. Brown the bacon, add ground shallots, brown.
2. Deglaze with madeira wine, reduce till almost dry.
3. Add demiglace, bring to simmer.
4. If needed use cornstarch to thicken the sauce.

## MADEIRA SAUCE

Yield: 4 gallons

### INGREDIENTS:

Real Demi	4 gals.
Madeira Wine	7 cups
Truffles peelings	40 oz.
Shallots sauted	16 lbs.

### METHOD:

To the hot demi add Madeira wine and chopped truffles, blend well bring to simmer.

**Note:** Truffles are optional, ID used saute slightly in butter.

MARSALA SAUCE

SHALLOTS GROUND W/OIL	4 LB
MUSHROOM DOMESTIC SLICED	8 LB
BLK PEPPER GRIND	8 TBS
MARSALA WINE	4 GAL
DEMIGLACE	4 GAL
CORN STARCH	2 C
MARSALA WINE	2 C

YIELD 9 GAL

## PROCEDURE:

1. Saute shallots, mushrooms, add pepper.
2. Add marsala wine, reduce to 1/2.
3. Add demiglace bring to simmer.
4. Dilute cornstarch with marsala, stir in, bring to simmer.
5. Chill down quickly to avoid bacteria growth.

## OSSOBUCO SAUCE

Yield

### INGREDIENTS:

Olive oil	1 qt.
Garlic ground	1 lb.
Celery Brunoise	10 lbs.
Carrots Brunoise	10 lbs.
Onions Brunoise	10 lbs.
White wine	3 gals.
Demiglace	8 gals.
Lemon zestes	5 each
Orange zestes	5 each
Bay leaves	6 each
Black Peppercorn	2 Tbsp.
Thyme	2 Tbsp.
Cloves	1 Tbsp.
Fresh Tomato diced	25 lbs.
Salt and Pepper	to taste
Beef base	to taste

### PROCEDURE:

- 1.Heat oil in the Kettle
- 2.Sweat the vegetables, add wine, reduce to half
- 3.Add the spices in a sachet
- 4.Add the demiglace, add the zestes
- 5.Cook for 20 minutes approximately
- 6.Add the diced tomatoes
- 7.Season to taste

PAPRIKA BELLPEPPER SAUCE

BACON FAT	1 OZ
GARLIC BROWN	1 TBS
SHALLOTS BROWN	3 OZ
GREEN PEPPER 1/4"DC	4 OZ
PAPRIKA POWDER	1 1/2 OZ
CREAM SAUCE BASE	1 QT
HEAVY CREAM	1 QT
TOMATO SAUCE	1 C
PIMENTO CANNED	1/2 #10 CN
PIMENTO JUICE	1/2 C
TABASCO	1 1/2 TBS
LEMON JUICE	3 TBS
CHICKEN BASE	2 OZ
BACON FAT	1 OZ
PARSLEY COARSELY CHOPPED	3/4 C

YIELD 2 1/2 QT

## PROCEDURE:

1. Lightly saute shallot & garlic in bacon fat.
2. Add Bellpeppers, saute, add combine paprika powder.
3. Add cream sauce, heavy cream, tomato coulis, pimento w/juice, tabasco, lemon juice & chicken base, bring to simmer, simmer for 10'min.
4. Puree till smooth, monte w/bacon fat just prior to service & add parsley.

PEANUT SAUCE Yield 4 GAL

SESAME OIL	1 C
GARLIC CHOPPED W/OIL	2 C
TABASCO	4 OZ
GINGER CHOPPED	1 C
CHICKEN STOCK	4 GAL
ANISE GROUND	4 TBS
SOY SAUCE	3 QT
BROWN SUGAR	4 LB
ALL SPICES	2 TBS
PEANUT DRY ROASTED (unsalted)	5 LB
SALT	TT

PROCEDURE:

1. Saute in oil the garlic & ginger,add tabasco.
2. Add chicken stock, soy sauce, brown sugar, anise & all spices
3. Bring to simmer.
4. Grind in a buffalo chopper the peanuts until crunchy peanut butter.
5. Add to sauce, simmer till thickened.
6. Season as needed.
7. Chill down quickly to avoid bacteria growth.

## PEANUT SAUCE

Yield: 2 1/2 gallons

### INGREDIENTS:

Sesame oil	1 cup	
Garlic with oil	2 cups	
Shallots with oil	2 cups	
Ginger chopped	2 cups	
Anise	4 Tbsp.	saute all above
Fowl stock	5 qts.	
Soy sauce	3 1/2 cups	
Brown sugar	4 cups	
All spice	4 Tbsp.	
Tabasco	5 Tbsp	- add bring to simmer
Peanuts dry roasted, grnd.	3 qt.	- add simmer 30 minutes - blend

PICCATA SAUCE

BUTTER WHL	8 OZ
SHALLOTS CHOPPED W/OIL	2 LB
BAY LEAVES	12 EA
CRACKED BLK PEPPERCORN	4 OZ
CAPERS W/JUICE (32 oz jr)	2 JR
LEMON JUICE FRESH	1 QT
CHABLIS WINE	2 GAL
CHICKEN STOCK	8 GAL
CHICKEN BASE	3 1/2 LB
CORN STARCH	1 1/2 LB
CHABLIS WINE	1 QT
BUTTER SOFT	8 LB

YIELD	9 GAL
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## PROCEDURE:

1. Saute in butter the shallots, add spices.
2. Add capers w/juice, lemon juice & chablis, reduce to 1/2 gal.
3. Add chicken stock & chicken base, bring to boil.
4. Dilute corn starch with chablis, stir in, simmer for 10' min.
6. Stir in butter soft little by little.
7. Remove, Chill down quickly to avoid bacteria growth.

## **Pinot Noir Chicken Jus NYMM - 4 Gals, 1 Qt**

### **Ingredients:**

4 Gallons Brown Chicken Jus

1 Gallon Burgundy Red Wine

Salt and Pepper, to taste

### **Procedure:**

Reduce the red wine to 1 quart.

Add the chicken jus and blend.

Blend in butter and seasoning to taste before service.

## POMODORO TOMATO SAUCE

Yield: 42 Gallons

### INGREDIENTS:

Plum Tomato	10 cs.
Fresh Basil	20 bags
Oregano dry	3 cups
Chopped Shallots	10 lbs.
Chopped Garlic	4 lbs.
Olive oil	2 gals.
Sugar	4 lb
Salt and Pepper	1 lb 10oz
Tomato paste	1 1/2 cn.

### PROCEDURE:

- 1.Sauteed the shallots and garlic in olive oil
- 2.Put the basil and the tomato in a bucket, puree
- 3.Add to the shallots and garlic the tomato
- 4.Bring to a boil add sugar, salt and pepper
- 5.Boil for 45 minutes, thicken with tomato paste.

YIELD 8 GALS JUS

FOR PRIME RIB

INGREDIENTS:

ROAST MEAT SCRAPS	10	LB	20	LB
BEEF OR VEAL NONES cut into 2" chunks	20	LB	40	LB
ONIONS, DICED COARSE	3/4	GAL	1.5	GAL
CARROTS, DICED COARSE	1/2	GAL	1	GAL
CELERY, DICED COARSE	1/2	GAL	1	GAL
LEEKS, DICED COARSE	1/2	GAL	1	GAL
TOMATO PASTE	1	CUP	2	CUPS
STOCK (BEEF)	6	GALS	12	GALS
BAY LEAVES, MEDIUM SIZE	5		10	
CLOVES	10		20	
WHOLE BLACK PEPPER, CRUSHED	2	TBSP	4	TBSP
DOUBLE BEEF CONSOMME BASE TO FORTIFY ONLY OF CLEAR OXTAIL BASE.				

METHOD:

1. PLACE BONES MEAT AND TOMATO PASTE INTO LARGE ROASTING PAN AND BROWN IN PREHEATED 375F OVEN. TURN BONES OCCASIONALLY. DO NOT BURN, THEN ADD ALL VEGETABLES (MIREPOIX) AND ROAST WITH BONES.
2. DEGLAZE WITH 1/2 GAL OF STOCK SEVERAL TIMES TO GET MAXIMUM FLAVOR OUT OF BONES.
3. ADD BAY LEAVES, CLOVES AND CRUSHED PEPPER. CONTINUE ROASTING FOR ABOUT 20 MORE MINUTES, THEN ADD STOCK. SIMMER FOR 4-5 HOURS. IT SHOULD BE REDUCED BY THEN TO APPROXIMATELY 4 GALS. STRAIN THROUGH FINE CHINA CAP WITH CHEESE CLOTH INLAY. SEASON TO TASTE.
4. USE BONES FOR THE PRODUCTION OF BEEF GLAZE (GLACE DE VIANDE).

PROVENCALE SAUCE

YIELD 4 GALS

INGREDIENTS :

OLIVE OIL		3 CUPS
SLICED DOMESTIC MUSHROOMS	6 LB	
GROUND GARLIC		2 CUPS
DRY THYME		1/2 CUP
DRY OREGANO		1/2 CUP
DRY VERMOUTH		3 BOTTLES
CHIX STOCK	3 1/2 GALS	
FISH BOUILLON		1/2 CUP
LEMON JUICE		2 CUPS
TOMATO PASTE		5 CUPS
TABASCO SAUCE		1/2 BOTTLE MID SIZE
GROUND BLACK PEPPER		3 TSP
WHOLE BUTTER		4 LB
DICED TOMATOES		40 LB
SALT		TO TASTE

METHOD :

1. SAUTE THE MUSHROOM AND HERBS IN OLIVE OIL, ADD GARLIC .  
ONCE BROWN ADD VERMOUTH, LET REDUCE TILL ALMOST DRY.
2. ADD CHIX STOCK BRING TO BOIL.
3. ADD THE REST OF INGREDIENTS, BRING TO BOIL REDUCE TO SIMMER.
4. MIX IN THE BUTTER AND CHECK SEASONING.

## Red Hot Sauce - NYMM

Yield: 8 Gallons

### INGREDIENTS:

1 Quart Vegetable Oil  
2 Lbs Shallots  
2 Lbs Garlic  
1 Gallon White wine  
6 Gallons Demi -Glacé  
2 Gallons Red Hot Sauce  
1 Gallon Heavy Cream

### METHOD:

Sauté the garlic and shallots in oil.

Deglaze with wine and reduce by half.

Add demi and hot sauce, simmer for 15 minutes.

Finish with cream, strain and refrigerate.

At service finish with butter.

## **RED WINE DEMI**

3 QT. RED WINE  
1 QT. PORT WINE  
2 C. SHALLOTS, MINCED AND SAUTEED  
1 C. GARLIC, MINCED AND SAUTEED  
8 BAY LEAVES  
1 CIGAR SIZED BUNDLE THYME  
½ C. WHOLE BLACK PEPPERCORNS  
2 CONTAINERS VEAL REDUCTION

SAUTE MINCED SHALLOTS AND GARLIC. ADD RED AND PORT WINES TO DEGLAZE. REDUCE BY HALF AND ADD THE BAY LEAVES, THYME, PEPPERCORNS AND VEAL REDUCTION SIMMER FOR 1 ½ HOURS STIRING OFTEN. PULL FROM HEAT AND STRAIN THRU CHINOIX.

## **Rosemary Sage Veal Jus NYMM - 4 Gals, 1Qt**

### **Ingredients:**

4 Gallons Demi-Glace  
8 oz Shallots, chopped  
1 Gallon Burgundy Red Wine  
4 oz Fresh Rosemary  
4 oz Fresh Sage  
Salt and Pepper, to taste

### **Procedure:**

Reduce the red wine with the shallots to 1 quart.  
Add the veal jus jus and blend.  
Blend in butter and add the herbs and seasoning to taste before service.

## SAUSAGE GRAVY

Marquis Yield: 10 Gallons

### INGREDIENTS:

20	lbs.	Cooked Sausage (rough chopped)
10	lbs.	Diced Onions
6	gallons	Half and half
To taste		Salt
To taste		White Pepper
1/4	cup	Dried Thyme
1/4	cup	Dried Rosemary
To taste		Table ground Black Pepper
2	Tbspns	Anise Seed
1/8	cup	Crushed Red Pepper flake
1/4	cup	Dry Basil
4	lbs.	Roux

### PROCEDURE:

Ground sausage in Buffalo chopper

Saute onions with sausage to render fat

Add flour and roux to heat

Add cold half and half - bring to a boil, reduce heat simmer 40 minutes - adjust thickener with chicken stock.

## SESAME SAUCE

Yield: 8 gallons

### INGREDIENTS:

Sesame oil	1 qt.
Chopped Garlic	2 1/2 lbs.
Ground Ginger	2 lbs.
Jalapenos chopped	6 ozs. Saute all above
Tomato puree	4-#10 cans
Soy sauce	5 qts.
Brown Sugar	8 lbs.
Anise	Pinch
Cardamom	Pinch
Coriander	Pinch
All spice	Pinch
Cinnamon	Pinch
Chicken stock	3 gals. - Add, simmer, 40 minutes. Strain

## SHERRY MUSHROOM

### INGREDIENTS:

OLIVE OIL	1 OZ
SHALLOTS CHOP	8 OZ
MUSHROOM, DOM, SLC	3 LB
SHERRY	1 PT
FISH STOCK	1 PT
CHICKEN JUS	12 OZ
PARSLEY, CHOP	1/2 BUNCH
PAN DRIPPINGS	1 PT
SALT & PEPPER	TO TASTE

### METHOD:

1. SAUTE SHALLOTS IN OLIVE OIL.
2. ADD MUSHROOMS AND SAUTE UNTIL DRY.
3. DEGLAZE WITH SHERRY AND REDUCE ALL THE WAY.
4. ADD FISH STOCK AND JUS AND REDUCE BY HALF.
5. ADD PARSLEY, ADJUST SEASONING WITH SALT & PEPPER.
6. FINISH WITH PAN DRIPPINGS.

## SHRIMP SCAMPI SAUCE

Yield: 1 Pint

### INGREDIENTS:

White wine	1 cup
Lemon Juice	2 Tbsp.
Garlic chopped	1 Tbsp.
Worcestershire sauce	1 Tbsp.
Herb Olive oil	1 cup
Salt and Pepper	to taste

### PROCEDURE:

Mix all ingredients in a mixing bowl, using an immersion blender.

## STEAK SAUCE

YIELD: 4 GAL.

### INGREDIENTS:

Oil	1	qt.
Shallots ground	1 1/5	gal.
Thyme fresh	1	bn.
Red wine	2	gal.
Demi glace	6	gal.
Balsamic vinegar	1	blt.
Salt and Pepper		to taste

### METHOD:

Saute shallots in oil, add thyme.

Deglaze with red wine reduce to 1/3.

Add demi glace, reduce to 2/3, add balsamic vinegar.

Season as needed.

## Stir Fry Sauce Base – NYM      Yield: 5 Gallons

### INGREDIENTS:

Garlic (minced)	1	Cup
Ginger (minced)	1	Cup
Chili Sauce	1/2	Cup
Hoisin Sauce	1/2	Cup
Oyster Sauce	1/2	Cup
Sherry	2	Cups
Soy Sauce	3	Cups
Vinegar	1	Cup
Sugar	2	Cups
Chicken Jus	1	Gallon
Chicken Stock	4	Gallons
Sesame Oil	1	Cup
Cornstarch	2	Cups

### METHOD:

Mix all the ingredients except the Sesame Oil and Cornstarch.

Bring to boil.

Add the Sesame Oil and thicken with Cornstarch.

Cool and Refrigerate.

Heat as needed to bind stir fry items for service.

## SUPREMA SAUCE

Yield: 20 gallons

### INGREDIENTS:

Heavy cream	17 gals.
Sherry dry	1 gal.
Nutmeg	1/4 cup
Chicken base	1 lb.
White Pepper	1/2 cup
Grated Parmesan	15 lbs. - Combine, simmer, 20 minutes
Sherry	1 cup
Cornstarch	1 lb. - Dilute, stir in simmer, 20 minutes.

TARRAGON BORDELAISE

YIELD 4 GALS

INGREDIENTS :

BORDELAISE	4	GALS
RED WINE	1 1/2	GAL
DRY TARRAGON	4	CUPS
RED VINEGAR	2 1/2	CUPS
WHOLE BUTTER	2	LB
TARRAGON FRESH FOR GARNISH	1	CUP

METHOD :

1. REDUCE RED WINE WITH TARRAGON AND VINEGAR TO 1 1/2 QT.
2. ADD BORDELAISE SAUCE, BRING TO BOIL AND SIMMER FOR 10 MINUTES THEN STRAIN.
3. FINISH BY WHISKING IN THE BUTTER, A LITTLE AT A TIME AND ADDING THE CHOPPED FRESH TARRAGON.
4. SEASON TO TASTE.

## Teriyaki Sauce - 4 Gallons

### Ingredients

Sesame Oil	1 Pint
Garlic Chopped w/Oil	2 Cups
Shallots Chopped w/Oil	2 Cups
Ginger Fresh Sliced	2 Cups
Water	1¼ Gallons
Soy Sauce	4 Qts
Rice Wine Vinegar	1 Qts
Sugar	2 Lbs
Cornstarch	24 ozs.
Sherry Dry	1½ Pints
Crushed Red Pepper	½ oz
Sesame Seeds	8 oz.
Scallions	2 Lbs.

### Method

- Saute the garlic, shallots & ginger in the sesame oil.
- Add the water, soy sauce, rice wine vinegar & sugar.
- Simmer for 30 minutes.
- Stir in the cornstarch diluted with sherry and simmer for 15 minutes.
- Strain and remove from heat.
- Chill down quickly to avoid bacteria growth, cover, date & label.
- Add the crushed pepper, sesame seeds and scallions when using.

**TOMATO GARLIC COULIS    Yield: 52 Gallons**

**INGREDIENTS:**

Olive oil	2 qt.	
Chopped garlic	8 jars	
Yellow onions }	20 lbs.	
Carrots        } grd. thru,	8 lbs.	
Celery         } smallest,	6 lbs.	
Parsley        } blade, of	10 bun.	
Basil fresh        } meat grinder	20 bun.saute	
Tomato paste	4 cans	add and saute
Plum tomato pureed	20-#10 cans	
Fresh tomato	4 cases	
Cracked black pepper	4 cups }	
Dry oregano	4 cups } sachet	
Thyme dry	4 cups }	
Bay leaves	20 each}	
Chicken stock	10 gals.	
Chicken base	6-1/2 jars - add simmer 30 minutes	
Olive oil	4 qts.	
Cornstarch	2 lbs.	- Combine add to thicken