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CATERING

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CHEF RECIPES 2024

CHEF JENNY BAST, CATERING CREATIONS

FERMENTED TOMATOES

General formula: 2% salt to product weight in grams

INGREDIENTS

½ lb or 227 grams tomatoes - whatever you have on hand*
 4.5 grams kosher salt

Method:

1. Weigh out tomatoes and place in bag for vacuum sealer. In separate small container, weigh out salt and add to the bag. Toss lightly together. Vacuum seal with 35 seconds or roughly 90%.
2. Place on shelf in a warm environment that maintains a temperature between 75 to 80 degrees F. Leave for 6 to 8 days until the bag is stiff. Be careful since leaving it for longer than needed will cause the bag to explode.
3. Open the bag - the aroma should be light and sweet with a slight tang. If there is a foul smell, discard immediately and begin process over. Place contents in blender. Blend until smooth and put through chinois. Keep in airtight container for up to 2 weeks in fridge or place in freezer.

*Use whatever you have from summers best heirloom tomatoes to tomatoes that are borderline going to the wayside in your walk-in. This is a great way to extend the value of products that otherwise could be wasted.

FERMENTED TOMATO VINAIGRETTE

INGREDIENTS

¾ cup	fermented tomato juice
1½ T	tomato paste
1/8	yellow onion
1 T	garlic, chopped
½ T	dried oregano (or fresh)
2 tsp	sugar
1-2 T	water
¾-1 cup	canola oil
1 T	dijon
½ T	black pepper
½ T	Shio koji, optional*

Method:

1. Combine all ingredients in blender except the water and oil. Blend on low for 45 seconds and turn speed up to medium. Slowly drizzle in the canola oil. If it starts to tighten too much add in a bit of the water. Due to the salt content and acidity of the fermented tomato juice, no salt nor vinegar is required in this vinaigrette.
2. Place in a airtight jar and leave to ferment for at least 1 week.

*Koji is an inoculated rice or grain with *Aspergillus oryzae*, another amazing microorganism when it comes to food. Shio koji is made by combining koji, salt, and water.

CHEF JEREMY LANGEMANN, C.C.C., BINGEMAN'S CATERING

MAPLE-CURED, SWEETGRASS SMOKED STEELHEAD

WITH CORN CAKE + SASKATOON + SAGE + WILD RICE

YIELD: ABOUT 300 2-OZ PORTIONS

20 lb	steelhead salmon
2 qt	salt
4 T	ground juniper
½ cup	ground sumac
2 qts	maple syrup
2 cup	agave

METHOD

1. Line multiple 2". full hotel pans with Syran wrap and set aside.
2. Combine brine ingredients.
3. Place salmon filet flesh side down in the hotel pan and lightly rub the skin with the brine.
4. Flip the salmon so the skin side is down, rub the remaining brine into the flesh side of the salmon.
5. Cover the salmon with the Syran wrap, ensure it is touching the flesh, and then fold over the wrap that is lining the pan.
6. Let salmon cure for 12 hours, then flip and cure for an additional 12 hours.
7. Rinse salmon under cold running water and pat dry. Refrigerate for 24 hours, unwrapped to form a pellicle.
8. Cold smoke (75 degrees F) using sweetgrass and maple wood for 45 minutes.

CORN SKILLET CAKES

342g	lard or butter + extra lard for frying
200g	maple sugar
400g	eggs (duck preferred, 6pc)
530g	milk (soy preferred)
234g	brown rice flour
234g	amaranth flour
357g	cornmeal
25g	baking powder
15g	sea salt
½ cup	white sage, chopped
500g	corn kernels (cooked)
10g	xanthan gum (optional)

METHOD FOR BATTER

1. Combine all wet ingredients, lard, and mix.
2. Blend in dry ingredients to form a batter.

METHOD FOR CAKES

1. Preheat a cast skillet to medium heat.
2. Add enough lard to coat the bottom of the pan.
3. Scoop batter into the skillet, approx. 30g (.5-1oz) portion.
3. Cook until lightly golden brown, adding lard as required, flip and cook the second side until lightly golden brown, flip over again for an additional minute, flip one last time and cook for an additional minute.*See *Puffed Rice & Fried Sage, next page*
4. Do not refrigerate, serve at room temperature, or slightly warmed.

ADDITIONAL RELATED RECIPES AND HOW
 TO COMPOSE THIS DISH ON NEXT PAGE

CHEF JEREMY LANGEMANN, C.C.C., BINGEMAN'S CATERING

SASKATOON BERRY SPREAD

750 ml	fresh or frozen Saskatoon berries
250 ml	maple sugar
125 ml	water, or wild rice broth
6 sprigs	fresh thyme
Pinch	sea salt
60 ml	cornstarch

METHOD

1. Combine berries and sugar in an appropriately sized pot and bring to a simmer.
2. Let cook until the berries are soft and residual moisture has reduced by half, remove from the heat, and stir in salt and fresh thyme. Let steep for 10 minutes, remove thyme and pulse two to three times in a food processor.

PUFFED RICE & FRIED SAGE

250 ml	wild rice
225 g	fresh sage leaves
200 g	micro amaranth, and/or micro chervil

METHOD

1. After frying the corn cakes, remove any left-over batter crumbs.
2. Add 250 ml lard to the skillet and let melt.
3. Add sage leaves, careful they may splatter slightly, fry until dark green in color and translucent, remove and place onto a paper towel to drain.
4. Add wild rice to the lard, stir lightly and let crisp until lightly golden, remove and place onto a paper towel to let dry, lightly season with sea salt.

Procedure to Compose the Dish

Thinly slice the steelhead, spread saskatoon berry spread onto the skillet cake, place sliced steelhead on the cake and top with puffed wild rice and fried sage. Arrange neatly on live edge wood, or natural stone garnished with fresh cedar boughs.

CHEF BORIS SEYMORE, BDS CATERING

LOUISIANA SHRIMP & CHAMPAGNE GOUDA GRITS

YIELD: 5 SERVINGS

6 cups	water
3 cups	grits
½ T	chicken bouillon
3 oz	cream cheese, softened & cut into cubes
1 cup	champagne cheese
1 cup	gouda cheese
6 T	olive oil
1 T	minced garlic
2 cups	spinach
1 cup	onions, julienne
1 cup	green bell pepper, julienne
30	medium shrimp, peeled and deveined
3 tsp	Cajun seasoning
1	lemon
¾ cup	white wine
¾ cup	shrimp/chicken broth
6 cup	heavy whipping cream
to taste	salt & ground black pepper
1 T	green onion, chopped, green parts only

METHOD

1. Bring water and ½ tablespoon chicken bouillon to a boil in a saucepan and slowly mix in the grits, add cream cheese, stirring constantly. Reduce heat to low and simmer grits until tender and smooth, about 20 minutes; add cheese and 3 cups of heavy cream. stir often. Set aside and keep warm.
2. Heat olive oil in a large skillet over medium-high heat; Stir in minced garlic, spinach, onion and green bell pepper and cook until onion is translucent, about 4 minutes. Lightly stir the shrimp and cajun seasoning, salt/pepper with the vegetables and olive oil just until pink, 30 to 45 seconds; remove shrimp spinach, onion and peppers from pan and set aside.
3. Pour white wine and squeeze lemon into the skillet and stir, dissolving any browned bits of food in the bottom of the skillet; reduce, add shrimp/chicken broth to skillet, reduce, slowly add 3 cups of the cream, reduce heat to low, and simmer until thickened, about 10 minutes. Turn off the stove, stir in butter. Season with salt and black pepper.
4. Divide the grits serving plates and line the edge of each plate with shrimp. Pour cream sauce over grits and sprinkle each serving with chopped green onion tops.

CHEF KEYON HAMMOND, GET PLATED

UNCLE NEAREST BRAISED SHORT RIBS

WITH ROOT VEGETABLES & HERBES DE PROVENCE

INGREDIENTS FOR SHORT RIBS

YIELD: 300 SERVINGS (4 OZ EACH)

75 lbs	Awaze marinated short ribs
750 ml	Uncle Nearest whiskey
2 gal	demi glacé
20 lbs	root vegetables use mirepoix ratio (carrots, celery, onions, parsnips)
4 oz	Herb de Provence bouquet garni
1 cup	olive oil
to taste	salt & pepper
16 oz	beef base
3 gal	water
2 cups	tomato paste

METHOD

1. Sear short ribs in olive oil until browned then remove from pan.
2. Deglaze with Uncle Nearest whiskey, allowing alcohol to cook off.
3. Add root vegetables, demi glacé, and herb de provence.
4. Cover and braise in the oven at 300F for 3 hours or until the meat is tender.
5. Adjust seasoning as needed.

INGREDIENTS FOR AWAZE MARINADE

YIELD: ABOUT 11 CUPS

4 cup	berbere spice
2 cups	whiskey
1 cup	red wine
4 cup	berbere spice brown butter
1½ T	kosher salt

METHOD

1. Place the berbere spice, berbere butter, rum, red wine, and salt in a jar with a lid. Close the container and shake to combine.
2. Store in the refrigerator for up to 3 months. When using awaze, also squeeze the juice of 3 limes onto the marinade.

COCONUT CURRY MILLET RICE CAKES

YIELD: 300 SERVINGS (2 OZ EACH)

6 lbs	millet
6 lbs	jasmine rice
90 oz	coconut milk
to taste (about 4T)	curry powder
to taste	salt
1½ gal	water
5 oz	vegetable base
1 lb	yellow onion, minced
1 cup	garlic, minced

METHOD

1. Rinse millet and jasmine rice thoroughly.
2. In a large pot, sweat onions & garlic until soft and fragrant then combine millet, jasmine rice, coconut milk, curry powder, and salt.
3. Add enough water to cover the millet and rice.
4. Bring to a boil, then reduce heat and simmer until millet and rice are cooked and have absorbed the liquid.
5. Allow the mixture to cool slightly.
6. Preheat the oven to 375°F
7. Grease baking sheets or molds with cooking spray or oil.
8. Form 2 oz portions of the millet and rice mixture into cakes and place them on the prepared sheets or molds.
9. Bake until the edges are golden brown and the cakes are set.

Note: These quantities are estimates and may vary based on factors like the specific rice and millet you use. Adjust the amounts as needed during the cooking process, ensuring the mixture has enough liquid for the grains to absorb and cook properly.

CHEF KEYON HAMMOND, GET PLATED

ROASTED BRUSSELS SPROUTS & WATERCRESS SALAD

WITH BENNE SEED DRESSING

YIELD: 300 SERVINGS (2 OZ EACH)

40 lbs	brussels sprouts split
20 lbs	watercress
10 lbs	grapefruit segments
5 lbs	caramelized shallots
5 lb	sweet bell peppers, sliced
5 lb	goat cheese, crumbled
2 cup	olive oil
2 oz	garlic powder
2 oz	onion powder
1 cup	chopped parsley
½ cup	chopped thyme
½ cup	chopped rosemary
to taste	kosher salt & pepper

METHOD

1. Toss brussels sprouts with herb oil and spices then spread out on sheet trays and roast in a 350F oven until golden brown.
2. Once cooled, toss roasted brussels sprouts with watercress in a large bowl.
3. Add grapefruit segments, caramelized shallots, and diced sweet bell peppers.
4. Gently mix in crumbled goat cheese.
5. Serve and enjoy your flavorful roasted Brussels sprouts and watercress salad!

INGREDIENTS FOR BENNE SEED DRESSING

YIELD: ABOUT 2 GALLONS

2 cup	benne seeds (sesame seeds)
1 qt	vegetable oil
1 cup	apple cider vinegar
1 cup	soy sauce
1 cup	honey
4 cloves	garlic, minced
2 T	dijon mustard
to taste	salt & pepper
1 cup	tahini

METHOD

1. Toast benne seeds in a dry skillet until golden and fragrant.
2. In a blender, combine toasted benne seeds, vegetable oil, apple cider vinegar, soy sauce, honey, minced garlic, and Dijon mustard. Blend until smooth.
3. Season with salt and pepper to taste.
4. Adjust the consistency with water if needed.
5. Store the dressing in airtight containers in the refrigerator.

CHEF TODD ANNIS, CRU CATERING & CHEF JENN MONIZ, LOWCOUNTRY CATERING

CRU CHICKEN BOG PURLOO

YIELD: 8 QUARTS OR ABOUT 10-15 PEOPLE

1 each	whole WOG (chicken without giblets)
1 each	white sweet onion, medium dice
5 each	stalks of celery, medium dice
1 each	carrot, peeled and small dice (some for stock if needed)
1 each	Habanero pepper or poblanos if less heat is desired
3 T	smoked paprika
1 T	Old Bay (optional)
2 each	diced tomatos (optional) use with seafood Purloo
1 T	thyme, fresh chopped
2 each	bay leaves
4 each	garlic cloves, chopped
2 tsp	pepper flakes
2 T	bacon fat
4 T	unsalted butter
1 bunch	fresh parsley
1 each	sprig of fresh oregano (optional)
2 #s	smoked sausage (not andouille) small to medium dice
3 cups	Carolina Gold rice
7-8 cups	chicken stock or broth
to taste	salt and pepper

METHOD

1. Add chicken, chicken stock (or broth/water), carrots, half the garlic, half the onions, half the celery, Habanero, paprika, thyme, bay leaf and a pinch of salt and pepper (tomatoes if it is seafood or if desired) to a pot; bring to a strong simmer for about 5 mins, turn down to medium heat and cook covered for about 2 hours.
2. When chicken is fully cooked, remove and pull meat (discard bones and skin) strain broth and reserve in a separate pot.
3. Add the bacon fat and butter, brown the sausage about 5-8 mins.
4. Add the remaining onion, celery, garlic, and pepper flakes and parsley. Cook until just soft.
5. Add the reserved broth (at least 7-8 cups). Bring to a boil and add rice and chicken (oregano sprig if desired). Bring to a boil and then turn heat down to medium and cover and cook for 20-30 minutes.
6. Remove and let rest for 10 minutes, fluff with fork and serve in pan. For purloo = use 1-2 cups less broth.

CHEF TODD ANNIS, CRU CATERING & CHEF JENN MONIZ, LOWCOUNTRY CATERING

CRU SHE CRAB SOUP

YIELD: 8 QUARTS OR 10-15 PEOPLE

1 each	white onion diced
6 each	celery stalks, diced
8 oz	butter
6 oz	AP flour
4 T	Old Bay seasoning
1 T	blackening seasoning
1 each	fresh bay leaf
1 each	sprig of thyme
3 qts	whole milk
1 qt	heavy cream
2 T	Worcestershire sauce
1 T	hot sauce
2 cup	sherry
2 T	sherry
½ cup	chives. thinly sliced
1 #	crab meat
6 oz	crab roe cleaned
to taste	salt and pepper

METHOD

1. In a heavy bottom sauce pan, melt butter and add the onions and celery, cook until translucent, yet now brown.
2. Add the dry spices and cook for 3-5 mins to open the spices. Add the flour and whisk in, cook for 8-10 minutes on medium heat to cook out the flour flavor and texture.
3. Add the sherry and let cook for another 2-3 minutes. Add the milk, the heavy cream, Worcestershire, and hot sauce. Cook for 30 minutes constantly stirring. looking for soup to thicken.
4. Once you have reached the right consistency, taste for seasoning.
5. Add Crab meat and Crab roe (save some crab meat for garnish if desired) cook for another 5 minutes. Taste again for seasoning and serve.
6. Add chives and a bit of sherry to the top for garnish when serving.

CHEF BORIS SEYMORE, BDS CATERING

GEORGIA MAE'S BLUEBERRY CHICKEN

INGREDIENTS FOR CHICKEN

- 8** bone-in, skin-on chicken thighs
- Blueberry Sweet Tea Brine** (recipe below)
- 2 T** blended olive oil
- 1 T** kosher salt
- 1 tsp** coarsely ground black pepper

METHOD

1. Combine the chicken thighs and Blueberry Sweet Tea Brine (recipe below) in a large bowl and refrigerate 4 hours or up to overnight.
2. Heat broiler with oven rack 6 inches from heat.
3. Remove the chicken from the brine, and pat dry with paper towels. Let stand at room temperature for 1 hour. Rub with the oil, and sprinkle with the salt and pepper.
4. Line a rimmed baking sheet with aluminum foil, and top with a wire rack. Place chicken, skin side up, on rack, and broil until skin is golden brown and crisp, about 15 minutes. Turn chicken over, and broil until chicken starts to pull away from the bone, about 10 minutes. Let stand for 10 minutes.

INGREDIENTS FOR SWEET TEA BRINE

Blueberry Sweet Tea (recipe next column)

- 1 cup** kosher salt
- 1 T** black peppercorns
- ¼ tsp** red pepper flakes
- 4** garlic cloves
- 4** star anise pods
- 4** bay leaves
- 2** large thyme sprigs
- 2** medium-size oranges, cut into quarters
- 1** large lemon cut into quarters

METHOD

1. Add the salt, black peppercorns, red pepper flakes, garlic, star anise, bay leaves, thyme sprigs, and orange and lemon quarters to the Blueberry Sweet Tea (recipe below), squeezing the citrus juice into the pan as you add them.
2. Return to medium-high and bring to a simmer. Remove from the heat, and let stand for 1 hour. Remove the solids, and store in an airtight container in the refrigerator for up to 5 days.

INGREDIENTS FOR BLUEBERRY SWEET TEA

- 2 qts** (8 cups) water
- 12** lipton tea bags
- Blueberry Simple Syrup** (recipe below)

METHOD

1. Bring 2 quarts of water to a boil in a medium saucepan over high heat. Add the tea bags, and remove from the heat. Cover and let stand for 7 minutes.
2. Stir in the Blueberry Simple Syrup (recipe below), and cool completely, about 20 minutes.

INGREDIENTS FOR BLUEBERRY SIMPLE SYRUP

- 1 cup** granulated sugar
- 1 T** lemon zest (from 1 lemon)
- 6** black peppercorns
- 1** star anise pod
- 2 cups** (16 ounces) water
- 1 cup** fresh blueberries

METHOD

1. Bring the sugar, lemon zest, peppercorns, star anise, and 2 cups water to a boil in a saucepan over medium. Add the blueberries and reduce the heat to low. Cover and simmer for about 8 minutes.
2. Remove from heat, and let stand for 30 minutes. Mash the blueberries in the syrup using a potato masher or the back of a slotted spoon. Pour the syrup through a fine-mesh strainer into a bowl; discard solids. Store in an airtight container in the refrigerator for up to 2 weeks.

CHEF BORIS SEYMORE, BDS CATERING

LITTLE LYNN'S GREENS

YIELD: 55 PORTIONS

2 lbs	collard greens
2 lbs	mustard greens
2 lbs	turnip greens
3	smoked turkey legs
18 qts	water
1 T	season salt
2 T	salt/pepper
1 cup	chicken bouillon seasoning
½ cup	onion powder
¼ cup	garlic powder
1/3 cup	apple cider vinegar

METHOD

1. Add all seasonings and smoked turkey into a pot with 18 quarts of water. Bring to boil for 30 minutes
2. Wash/rinse and cut up greens (shredded) while smoked turkey is cooking down.
3. Add greens, 1/3 cup apple cider vinegar and 9 more quarts of water to smoked turkey broth.
4. Taste for flavor!!!!

SWEET POTATO FLAN BRULEE

YIELD: 11 5-OZ RAMEKINS

6	egg yolks
6 T	brown sugar, divided
½ tsp	vanilla extract bean
2½ cup	heavy cream
2 T	brown sugar
1 cup	sweet potato pie batter/mix (your favorite)

METHOD

1. Preheat the oven to 300 degrees F (150 degrees C).
2. Whisk egg yolks, 4 tablespoons brown sugar, and vanilla bean extract in a mixing bowl until thick and creamy; set aside.
3. Pour cream into a saucepan and stir over low heat until it almost comes to a boil.
4. Whisk cream into egg yolk mixture; beat until combined.
5. Pour mixture into the top pan of a double boiler. Stir over simmering water until mixture lightly coats the back of a spoon, about 3 minutes.
6. Pour into ramekin.
7. Bake in a preheated oven for 30 mins. Remove from the oven and cool to room temperature. Refrigerate for at least hour or overnight.
8. Combine remaining 2 tablespoons white sugar and brown sugar in a small bowl. Sprinkle mixture evenly over custard. Torch top until sugar melts. Watch carefully so as not to burn.

CHEF JEFFREY SCHLISSEL, THE BACON CARTEL

VEGAN BONE MARROW

YIELD: SERVES 1

2 each	hearts of palm
1 T	zucchini, diced
½ tsp	garlic, minced
1 sprig	thyme, chopped
1 cup	spinach, sautéed
1 tsp	tomatoes, chopped
1 slice	vegan cheese
1/8 tsp	black pepper
1/8 tsp	kosher salt
¼ tsp	yellow onion or shallot

METHOD

1. Take the hearts of palm and split them in half trying to keep it equal as possible. Carefully remove the center part and set the “canoe” part to the side.
2. Take the middle of the hearts of palm and chop them up.
3. Using a medium sauté pan, add in 1 tbsp of grape seed oil and heat the oil on medium. When the oil begins to smoke add in the hearts of palm, garlic, onions and cook until starting to turn brown about six to eight minutes.
4. Next, add in the tomatoes and cook the tomato liquor out, about seven to nine minutes. Add the rest of the ingredients and cook until the spinach is wilted. Let cool.
5. Once the vegetable mixture is cooled, take the canoes and gently fill the middle with the vegetable marrow.
6. Lastly, take a torch and torch the edges of the hearts of palm and serve with pickled red onions.

NOTES

Use a half pan with a cooling rack to torch the hearts of palm. This is the safest way to torch the hearts of palm.

BEEF TARTARE

YIELD: 8 OZ. (VEGAN)

4 cloves	garlic
1½ tsp	salt
2 tsp	capers, drained
4 T	dijon
8 oz	vegan mayo
1 tsp	fresh black pepper
1½ cup	shallots, minced
2 lbs	smoked beets

METHOD

1. Put the garlic, and 1/4 teaspoon of the salt in a chilled medium-size mixing bowl and, with a fork, mash to make a paste.
2. Add the capers and mash them into the paste.
3. Add the vegan mayo whisking constantly until incorporated.
4. Whisk in the remaining 1/2 teaspoon salt, the black pepper. Add the beets and mix well with a wooden spoon.

CHEF TAVEL BRISTOL-JOSEPH, CANJE

CHICKEN CURRY

YIELD: 260 2-OZ PORTIONS

1 cup dried oregano
20 cup chicken stock
18 cup coconut milk
9 lbs red potatoes, diced
3 thyme bundles
2 mango whole, diced
22 green onion, diced
6 yellow onion, diced
10 vine tomatoes, diced
8 oz garlic
12 oz fresh ginger, diced
6 oz chili powder
2 lbs curry powder
16 lbs chicken thighs, diced
4 cup olive oil

METHOD

1. Brine chicken 3% salt brine - pour it over. Let sit for 2-3 hours.
2. Mix chicken and curry powder.
3. Add oil to pan, brown garlic. Add in onions, ginger, and thyme. Simmer together.
4. Add in chicken. Turn stove up to high heat. Simmer for 2 minutes.
5. Add in water and deglaze. Add chili powder, tomatoes, mangos, and potatoes.
6. Simmer together for about 10 minutes
7. Add coconut milk and season to taste with salt and pepper.
8. Cover and simmer on low to medium heat for 30 minutes or until potatoes are cooked.
9. Cool and serve over white rice.

PEANUT BUTTER CRUMBLE

(DUSTIN WARD RECIPE)

YIELD: 1 QUART

- 1 cup AP Flour
- 1 cup light brown sugar, firmly packed
- ½ cup unsalted butter, cold
- ½ cup creamy peanut butter
- 1 cup salted peanuts, chopped

METHOD

1. Stir together flour & sugar in a bowl.
2. Cut cold butter and peanut butter into flour & sugar mixture with a fork until mixture resembles small peas.
3. Stir in peanuts.
4. Lay out on a sheet pan with parchment.
5. Bake at 375 degrees Fahrenheit until golden brown.
6. Once golden brown cool on a rack then break apart by hand.

RASPBERRY HABANERO JAM

(DUSTIN WARD RECIPE)

YIELD: 2.5 QUARTS

- 1½ cups vinegar, champagne
- 1 each yellow bell pepper, halved & seeded
- 4 each habanero peppers, stemmed & seeded
- 6 cups sugar, white
- 24 oz raspberries, frozen
- 3 T pectin, powdered
- 5 each pint canning jars with lids & rings

METHOD

1. Process vinegar, bell pepper, & habanero peppers together in a blender until smooth.
2. Transfer mixture to a large stockpot.
3. Add sugar, raspberries, & pectin to the pepper mixture, bring to a boil then lower to a simmer. Cook until jam is smooth & sugar is dissolved.
4. Sterilize the jars and lids in boiling water.
5. Pack jam into the hot, sterilized jars, filling to 1/4 inch of the top. Run a thin spatula around the inside of the jars to remove any air bubbles. Wipe the rims of the jar with a moist paper towel to remove any food residue. Top with the lids and screw-on rings.
6. Place rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower the jars into boiling water using a holder. Leave a 2 inch space between the jars. If needed, pour in more water to bring water level to at least 1 inch above the top of the jars. Bring to a rolling boil, cover the pot for 15 minutes.
7. Remove the jars from the stockpot and place them onto a cloth-covered, wooden, or metal table several inches apart, until cool.
8. Once cool, press the top of each lid with a finger, ensuring that the seal is tight. Store in a cool, dark area.

RASPBERRY FRENCH MACAROON

YIELD: SEE: 1X, 2X, 3X BELOW

Ingredients	1x	2x	3x
Water	75g	150g	300g
Sugar	300g	600g	1200g
Fresh Egg whites	110g	220g	440g
Carton egg whites	110g	220g	440g
10x powdered sugar	300g	600g	1200g
Almond flour	300g	600g	1200g
Raspberry Powder	30g	60g	90g

METHOD

1. Combine almond flour and 10x powdered sugar. Sift twice. Place sifted mixture into kitchen aid mixing bowl. With paddle attachment in a Kitchen-Aid stand mixer, add in carton egg whites on low to medium speed (speed 4 on Kitchen Aid). Mix for about 2 minutes until a smooth paste is formed. Scrape down sides of bowl. Mix for an additional minute if needed. Set aside.
2. Combine water and sugar into a heavy bottom, stainless steel pot. The mixture should have the consistency of "wet sand." Cook your sugar water to softball stage (248 degrees F). If no candy thermometer present, use metal measuring cup to check for correct temp. Carefully dip the edge of the metal cup in the sugar mixture and try to blow a bubble.
3. While your sugar water mixture is cooking, add your fresh egg whites into a clean mixing bowl and place onto kitchen aid mixer. Using the whisk attachment, whip on high speed until frothy. Start whipping egg whites when your sugar hits about 215-220 degrees F. Continue whipping.
4. Once your sugar water has reached the desired temp, pour slowly and VERY carefully into frothy egg whites and whip until lukewarm to the touch, roughly 115 degrees F. Once your meringue is combined, transfer 1/3 of that meringue into your paste mix set to the side in step 1. Transfer the paste and 1/3 meringue into a clean kitchen aid mixing bowl. Using the paddle attachment, beat the mixture for about 30 seconds until well combined, scraping the sides of the bowl as needed. Transfer to a stainless steel mixing bowl and carefully fold in the rest of your meringue using a rubber spatula. You want the mixture to come to a "V" shape off your spatula, that is when you know the batter is ready to pipe. Fold raspberry powder into cooled meringue.
5. Pipe using an 802 tip on flat sheet pans with parchment paper. Once piped, carefully tap/slam the sheet trays on the table 4-5 times to help remove any air bubble and have them settle. Allow cookies to dry at room temperature for 30 minutes or until they form a smooth skin.
6. Bake at 280 F, low fan for 14 minutes. Check, add another 2 additional minutes if the cookie does not come immediately off the parchment paper.

CHEFS JASON SUTTON AND JAY VARGA

JUNIPER BERRY, FENNEL & BOURBON REDUCTION

YIELD: 2 GALLONS

8 lbs juniper berries -
 12 fennel bulbs, julienned
 1.75L bottle bourbon
 4 T juniper berry extract
 4 lbs unsalted butter
 1 tsp black peppercorns
 6 oz fresh thyme
 4 bay leaves
 1 gal water
 8 cups Knorr Demi Glaze powder

METHOD

1. Combine juniper berries, fennel, butter, thyme and peppercorns and let simmer for 15 minutes. Turn pot to high heat and add in bourbon and then let reduce 75 percent. You must be patient in this process.
2. After bourbon has reduced, add in water and bring to a boil. Once your mixture is boiling, add in demi powder slowly while whisking vigorously. Add in your bay leaves, reduce heat and let simmer for 1 hour. Strain sauce when complete.

UMEBOSHI UMAMI SAUCE

YIELD: 2 GALLONS

96 oz umeboshi paste
 1 gal Chinese cooking wine
 64 oz soy sauce
 4 oz lime juice
 64 oz rice wine vinegar
 1 cup ginger paste
 1½ cup honey

METHOD

1. Put your Chinese cooking wine and reduce by half. Add in your ginger paste and soy and let simmer for 20 minutes.
2. Next add in the umeboshi paste, honey, lime juice, and vinegar and let simmer for an additional 20 minutes or the sauce can coat the back of a spoon.

CRANBERRY & SMOKED ROSEMARY AGRODOLCE

YIELD: 1 QUART

1 T olive oil
 5 oz dry onion, sweet - small diced
 ½ oz dry garlic, chopped
 4 oz red wine vinegar
 6 oz dry apricots, dried, chopped
 4 oz dry cranberries, dried, chopped
 4 oz dry pecans - chopped
 2 oz agave
 4 T butter
 1 tsp red pepper flakes
 zest of one lemon
 ½ oz dry rosemary - burnt over fire

METHOD

1. Sauté onion then garlic in olive oil. Deglaze with red wine vinegar and add in apricots, cranberries, and pecans. Let warm and flavors mesh.
2. Take full stem of the rosemary and burn over an open flame until the edges of the rosemary are burnt.
3. Remove rosemary stem and grind leaves in spice grinder. Fold ground rosemary into fruit/nut mixture and finish with agave, butter, red pepper flakes and lemon zest. S/P to taste. Serve warm or room temp.

AJI AMARILLO COULIS

YIELD: ABOUT 1 QUART

3 cup canned roasted red peppers, drained well & roughly chopped
 3-4 cloves garlic
 2 shallots, sliced into thick rings
 2 T neutral oil
 ½ cup aji amarillo paste
 ½ cup red wine vinegar
 3 tbsp honey
 ½ tsp coarse kosher salt
 2 tsp smoked paprika
 ½ cup extra virgin olive oil

METHOD

1. In a saucepan, sauté the whole cloves of garlic and shallots until garlic is lightly browned. Allow to cool completely.
2. Add all ingredients except olive oil to a blender and blend until smooth. While blending on high, slowly stream in the olive oil.