

# YOU WANT IT, WE GOT IT RESTAURANT RECIPES

## **EGGPLANT PARMESAN**

Ingredients:

Eggplant  
Eggs  
Bread Crumbs  
Olive Oil  
Spaghetti Sauce  
Mozzarella Cheese  
Grated Parmesan

Wash eggplants. Peel and slice. Dip in eggs. Coat with breadcrumbs. Brown in olive oil and drain. Spread spaghetti sauce in pan. Layer eggplant and mozzarella cheese over sauce. Top with sauce; sprinkle with parmesan cheese and bake. Remove from oven and cool. Store in cooler overnight. On the next day, cut in squares and reheat individual servings as ordered.

## **CEVICHE**

Ingredients:

Raw Grouper Fillets  
Onion  
Jalapeno Pepper  
Lime Juice  
Cilantro  
Tomatoes

Skin, wash and chop onions; chop peppers; and chop fillets into very small pieces. Mix ingredients and cover up to 3/4 of product with lime juice and store overnight in cooler. On the next day, portion into individual glasses as ordered. Wash and chop tomatoes and cilantro. Add to individual glass of ceviche and serve.

## **BARBECUE PORK CHOPS**

Ingredients:

Pork Chops  
Season Salt  
Barbecue Sauce

Wash pork chops and place in pan. Sprinkle with season salt and add water. Bake in oven. Once chops are almost done, add barbecue sauce and continue to cook. When chops are done, store in warmer until served.

# YOU WANT IT, WE GOT IT RESTAURANT RECIPES

## ***BROCCOLI, RICE AND CHICKEN CASSEROLE***

Ingredients:  
Boneless Raw Chicken Breasts  
Rice  
Shredded Cheese  
Mayonnaise  
Curry Powder  
Cream of Mushroom Soup  
Cream of Chicken Soup  
Lemon Juice  
Breadcrumbs  
Season Salt  
Butter

Sprinkle breasts with season salt and bake. Drain, cool and then chop. Cook rice. Remove from heat and cool. Mix rice, soups, lemon juice, mayonnaise and curry powder. Steam broccoli until tender. Butter bottom and sides of casserole dish. Layer food in dish in order of broccoli, chicken, rice mixture and cover with cheese. Repeat layering. Cover with breadcrumbs and bake. Place in hot holding cabinet. Cool leftovers and store in cooler overnight. Reheat in oven on the next day. Store in holding cabinet.

## ***TUNA SALAD***

Ingredients:  
Canned Tuna  
Mayonnaise  
Relish  
Onion

Skin, wash and dice onion. Drain tuna and place in bowl. Mix in mayonnaise, relish and onions. Chill in cooler.  
Remove what is needed for lunch and hold in reach-in cooler on prep line.  
Keep remainder in walk-in cooler.

## ***FRIED OYSTERS***

Ingredients:  
Shucked Oysters  
Buttermilk  
Flour  
Cormmeal  
Salt

Rinse and drain oysters. Mix flour, salt and cormmeal. Dip oysters in buttermilk and roll in dry batter. Deep fry, drain and serve.

## SUTTON'S CAFÉ RECIPES

### **LASAGNA**

#### Ingredients:

Garlic Cloves  
Ground Italian Sausage  
Oregano  
Basil  
Salt  
Olive Oil  
Pepper  
Canned Tomatoes  
Tomato Paste  
Ricotta Cheese  
Eggs  
Lasagna Noodles  
Mozzarella Cheese  
Grated Parmesan Cheese

Cook noodles; drain. Chop onions and garlic. Saute' in olive oil. Add sausage and cook until crumbly; drain. Stir in seasonings, tomato sauce and tomato paste. Simmer. Combine ricotta cheese and eggs. Layer noodles, sausage mixture, ricotta mixture, mozzarella cheese and parmesan cheese in baking dish and bake until firm. Remove from oven and cool. Store overnight. Next day, cut in squares and hold in cooler. Reheat individual servings as ordered in microwave.

### **SHRIMP COCKTAIL**

#### Ingredients:

Large Precooked Shrimp  
Horseradish  
Ketchup  
Lemon Juice  
Minced Garlic in Oil

Thaw shrimp. Peel and place in cooler. Mix horseradish, ketchup, lemon juice and garlic in bowl. As ordered, partially fill margarita glass with crushed ice. Place cocktail sauce in a ramekin in the center of the ice. Drape shrimp around the rim of the glass. Serve immediately.

# SUTTON'S CAFÉ

## RECIPES

### ***EGG SALAD***

Ingredients:  
Precooked Boiled Eggs  
Mayonnaise  
Relish  
Salt  
Pepper

Dice boiled eggs. Mix with mayonnaise and relish. Add salt and pepper. Place in pan and hold in prep cooler until served.

### ***FRIED CHICKEN***

Ingredients:  
Raw Chicken  
Milk  
Eggs  
Butter  
Flour  
Season Salt  
Pepper

Wash chicken. Season with season salt and pepper. Blend eggs and milk. Dip chicken in liquid batter and roll in flour. Deep fry; drain and serve from buffet line.

### ***BREAKFAST CASSEROLE***

Ingredients:  
Ground Sausage  
Eggs  
Salt  
Sliced Bread  
Cheddar Cheese  
Mushrooms

Brown sausage in skillet, and drain. Let cool. Blend eggs, milk and salt. Cube bread and stir in to egg mixture. Stir in cheese, mushrooms and sausage. Pour in baking dish. Chill overnight. Bake in oven on next morning. Hold on steam table until served.

### ***OYSTER STEW***

Ingredients:  
Shucked Oysters  
Milk  
Butter  
Salt  
Pepper

Drain oysters. Rinse to remove any shell debris. Steam. Mix milk, butter, salt and pepper in saucepan. Heat gently. Add oysters and continue to heat until soup comes to a light boil. Remove from heat and serve immediately.

## JESSICA'S JOINT RECIPES

### **HOT WINGS**

Ingredients:

Chicken Wings  
Season Salt  
Pepper  
Hot Sauce

Thaw wings. Season with salt and pepper. Deep fry wings. Drain. Place in plastic bowl and cover with hot sauce. Shake bowl until sauce covers wings and then serve.

### **BAKED SPAGHETTI**

Ingredients:

Spaghetti  
Butter  
Onions  
Green Peppers  
Canned Tomatoes  
Salt  
Pepper  
Paprika  
Sugar  
Grated Cheese  
Mushrooms  
Ground Sausage

Brown sausage in skillet. Drain and set to the side. Skin and wash onions.

Wash green peppers. Chop onions and green peppers. Melt butter in pan and saute' onion and green peppers until soft. Add tomatoes, salt, pepper, paprika, sugar and sausage. Simmer.

Let cool and store in cooler overnight.

On the next day boil spaghetti in salted water until tender. Drain. Remove

sauce from cooler, and add spaghetti.

Mix well. Add cheese. Pour in baking dish. Cover with remaining cheese.

Bake until dish bubbles. Remove from oven and hold hot in warmer.

### **HAM SALAD**

Ingredients:

Diced Ham  
Mayonnaise  
Chopped Onion  
Relish  
Parsley

Wash and chop parsley. Mix all ingredients together. Chill in cooler. Serve as ordered.

## JESSICA'S JOINT RECIPES

### **HAMBURGER**

Ingredients:  
Ground Beef  
Season Salt

Sprinkle season salt on ground beef. Roll beef in balls and flatten into patties. Partially cook on grill. Place in pan of water with season salt and hold hot on grill until ordered. When ordered, finish cooking, dress and serve.

### **PEA SALAD**

Ingredients:  
Frozen Green Peas  
Mayonnaise  
Shredded Cheese  
Cubed Ham  
Tomatoes  
Lettuce  
Onions minced  
Water chestnut

Thaw peas. Wash and cut lettuce. Skin, wash and mince onion. Wash and chop tomatoes. Drain water chestnuts. Chop in small pieces. Mix mayonnaise, peas, some of the cheese, ham, tomatoes, lettuce, onion and water chestnuts. Cover with remainder of cheese. Chill in cooler and serve.

### **CHICKEN POT PIE**

Ingredients:  
Raw Chicken  
Frozen Peas and Carrots  
Cream of Chicken Soup  
Cream of Mushroom Soup  
Deep Dish Pie Crusts  
Canned Sliced Mushrooms

Wash chicken and boil. Drain. Cool and debone. Thaw peas and carrots and pie crusts. Drain mushrooms. Mix soup and vegetables. Add chicken. Form pie crust in casserole dish and lightly brown in oven. Pour mixture into casserole dish and cover with other pie crust. Bake and hold hot until served. Cool leftovers and store in cooler overnight. Reheat for next day service.

# MARNITA'S CAJUN KITCHEN RECIPES

## *CRAWFISH ETOUFFEE*

### Ingredients:

Oil  
Flour  
Green Onions  
Paprika  
Cornstarch  
Crawfish  
Spices

Wash crawfish, and wash and chop onions. Place oil and flour in a skillet and stir until flour becomes a light brown. Add green onions, crawfish and stir constantly. Add paprika and water and spices to taste. Let simmer. Mix cornstarch with water and add to other ingredients to thicken etouffee. Item cooked to order.

## *CAYENNE TOMATO CUPS*

### Ingredients:

Whole Tomatoes  
Cream Cheese  
Imitation Crab Meat  
Cayenne Pepper  
Celery  
Carrots  
Mayonnaise  
Salt  
Pepper  
Horseradish

Wash tomatoes, cut stems, and scoop out centers. Turn upside down and drain. Wash and grate celery and carrots. Blend cream cheese in electric mixer and add other ingredients. Stuff cream cheese mix in tomatoes and serve.

## *SHRIMP AND SAUSAGE JAMBALYA*

### Ingredients:

Oil  
Bell Peppers  
Tomato Sauce  
Shrimp  
Sausage  
Sugar  
Pepper Thyme  
Parsley Flakes  
Rice  
Onions  
Garlic  
Salt

Skin, wash and chop onions and garlic. Chop bell peppers. Heat oil in a large pot and add chopped onions, bell peppers and garlic. Saute' and then add tomato sauce and water and bring to a boil. Saute' shrimp and sausage in a separate skillet and set aside for later use. Add sugar to sauce and stir in salt, pepper, thyme and parsley flakes and simmer. Cook rice. Add sauteed shrimp and sausage to sauce and simmer. Add cooked rice to sauce and stir until rice is saturated in sauce. Simmer and hold hot until served. Discard leftovers.

# MARNITA'S CAJUN KITCHEN RECIPES

## **CREOLE GUMBO**

Ingredients:

Onions  
Bell Peppers  
Turkey Necks  
Chicken Gizzards  
Chicken Parts  
Smoked Sausage  
Shrimp  
Andouille Sausage  
Flour  
Salt  
Pepper

Wash turkey necks, chicken gizzard and chicken parts. Skin, wash and chop onions. Wash, remove core and chop bell peppers. Boil water, onions, bell peppers, turkey necks, and chicken gizzards. Bake chicken parts. Drain off excess grease and place aside for later use. Peel and wash shrimp. Add smoked sausage, shrimp and andouille to stock and continue to boil. Place grease from baked chicken in large skillet, heat and stir in flour. Stir constantly until flour turns to a golden brown. Add to boiling stock and stir until stock becomes a golden brown and begins to thicken. Add baked chicken parts, salt, pepper, and parsley flakes and let simmer. Skim off excess grease and place gumbo in soup warmer.

Cool leftovers and store in cooler overnight.

On next day reheat in double boiler and hold hot until served.

## **DEVILED CRAB**

Ingredients:

Onion  
Green Bell Pepper  
Butter  
Crab Meat  
Mayonnaise  
Tabasco Sauce  
Dry Mustard  
Salt  
Catsup  
Eggs  
Butter Cracker Crumbs  
Celery

Wash and chop onions, celery and green peppers and then saute in butter until tender. Stir in crabmeat and let cook. Stir in mayonnaise, Tabasco, dry mustard, salt, catsup and eggs. Place in baking dish, sprinkle with cracker crumbs and bake. Hold hot until served. Place leftovers in the cooler. Reheat in steamer on next day as ordered.

## **OYSTER COCKTAIL**

Ingredients:

Small Oysters  
Catsup  
Horseradish  
Lemon Juice  
Celery Salt  
Tabasco Sauce

Open oysters. Discard shallow half of shells. Place deep shells containing oysters on a bed of ice. Mix other ingredients for sauce. Put sauce in ramekin, place in ice with oysters and serve.

# GOOD AS YO MOMMA'S CHINESE AND SOUL FOOD RESTAURANT RECIPES

## ***BAKED FISH***

Ingredients:

Whiting Fish  
Lemon Quarters  
Salt  
Pepper  
Butter

Thaw fish. Season with salt and pepper. Melt butter in saucepan. Brush butter on to fish. Squeeze lemon over fish and bake until flaky. Hold fish in warming cabinet until served.

## ***SWEET AND SOUR CHICKEN***

Ingredients:

Raw Chicken  
Flour  
Cornstarch  
MSG

Thaw chicken. Wash and skin; then cut chicken pieces from the bones. Mix flour, MSG and cornstarch with water. Dip chicken pieces in batter and lightly deep fry until crust is golden. Drain chicken and cool. Portion half of chicken into individual freezer bags and store in freezer. Store the remainder in the cooler overnight. Next day, remove chicken from cooler and deep fry as ordered. As needed, remove other chicken from freezer and thaw. Cook as needed.

## ***DIRTY RICE***

Butter  
Ground Beef  
Rice  
Onion Soup  
Beef Broth

Cook ground beef; drain. Melt butter. Mix butter, beef broth, onion soup and ground beef. Place rice in pan. Pour mixture over rice. Bake until rice is thoroughly cooked. Place on steam table until served. Discard leftovers at end of day.

# GOOD AS YO MOMMA'S CHINESE AND SOUL FOOD RESTAURANT RECIPES

## ***COLD BEAN SPROUTS***

Ingredients:  
Bean Sprouts  
Salt  
Sesame Oil  
Chile

Wash bean sprouts. Boil in wok. Add salt while boiling. Drain and cool. Store in cooler. As needed, remove from cooler and mix with sesame oil, chile and salt. Serve cold as appetizer.

## ***JAZZED-UP POTATO SALAD***

Ingredients:  
Commercial Potato Salad  
Precooked Boiled Eggs  
Red Bell Peppers  
Celery Seed  
Paprika  
Mayonnaise

Slice boiled eggs. Wash peppers, remove core and dice. Remove potato salad from container and place in bowl. Add all ingredients and chill in cooler. Place in drop pan on prep cooler during service.

## ***SHRIMP SALAD***

Ingredients:  
Peeled, Cooked Shrimp  
Green Onions  
Jalapeno Peppers In Vinegar  
Mayonnaise  
Cream Cheese

Thaw shrimp. Chop onions, shrimp and peppers. Mix mayonnaise and cream cheese and add pepper vinegar. Combine all ingredients together. Chill in cooler and serve upon request.