

BUTTERNUT SQUASH CONFETTI SALAD



This quick and colorful dish is a wonderful healthy addition to any winter salad repertoire. This salad is served raw, so you can serve it very quickly with no cooking required.

SERVES 50 • PREP 15 MINS • COOKING N/A

SALAD INGREDIENTS

2-4 butternut squash
(~7.5 pounds)
1 ¾ cups dried
cranberries or cherries
salt and pepper, to taste

VINAIGRETTE INGREDIENTS

1/2 olive oil
2.5 Tbsp. balsamic vinegar
2/3 cup maple syrup
1/2 tsp. cinnamon
3.5 Tbsp. dijon mustard
3 Tbsp. water
1/2 tsp. salt
pepper, to taste

PREPARATION

1. Peel the squash. Leaving it raw, grate the squash using the largest holes of a box grater.
2. Combine the squash, dried cranberries, salt and black pepper in a bowl.
3. Add vinaigrette. Toss, taste, and adjust the seasoning.



HARVEST DELIGHT

Inspired by winter vegetables found at farmers markets, Harvest Delight is an irresistible, brilliantly colored roasted vegetable and fruit medley side dish.

SERVES 50 • PREP 25 MINS • COOKING 30 MINS

INGREDIENTS

2 qt 2 cups fresh carrots, 1/4" slices

1 qt 2 cups fresh sweet potatoes, peeled, cubed 1"

1 qt 2 2/3 cups fresh butternut squash, peeled, cubed 1/2"

3 cups 2 Tbsp fresh red onions, diced

2/3 cup extra virgin olive oil

2 tsp sea salt

3 qt 2 2/3 cups fresh green apples, peeled, cubed 1/2"

3 Tbsp fresh thyme, finely chopped

3 Tbsp fresh oregano, finely chopped

3 Tbsp fresh sage, finely chopped

2 Tbsp fresh rosemary, finely chopped

2 Tbsp 1 tsp minced garlic

PREPARATION

1. Place carrots in a perforated steam table pan (12" x 20" x 2 1/2"). Cover and steam for 10 minutes or until tender.
2. Toss carrots, sweet potatoes, squash, and onions with the oil and salt. Line sheet pan (18" x 26" x 1") with parchment paper and spray with pan release spray. Spread vegetables evenly on sheet pan.
3. Roast uncovered until tender and slightly browned. Turn vegetables midway through cooking: Conventional oven: 425 °F for 25 minutes.
4. Combine apples, thyme, oregano, sage, rosemary, and garlic.
Note: Place apples in a bowl of water with a squirt of lemon juice to prevent them from browning. Drain when ready to use.
5. Remove vegetables from oven. Lower heat to 400 °F. Add apple mixture. Spread evenly. Roast uncovered until slightly tender.
6. Remove vegetable/apple mixture from oven. Transfer to a steam table pan (12" x 20" x 2 1/2") lightly coated with pan release spray.
7. Drizzle with maple syrup and toss to coat. Roast until tender: Conventional oven: 400 °F for 8 minutes.
8. Remove vegetable/apple mixture from oven and gently toss in spinach. Mix in cranberries and serve.



MOROCCAN CARROT SALAD



Chopped pineapple can be added here in lieu of, or in addition to, the apples or raisins. Great for salad bars or next to entrées such as Kirk's Grilled Turkey Panini.

SERVES 100 • **PREP** 25 MINS • **COOKING** 30 MINS

INGREDIENTS

6 $\frac{3}{4}$ cups grated carrots, peeled (about 13 pounds)
13 large crispy apples, such as honey crisp, cut into strips
5 $\frac{1}{2}$ cups raisins

Dressing

2 $\frac{1}{2}$ cups orange juice (20 fluid ounces)
3 $\frac{1}{4}$ cups apple cider vinegar
3 tablespoons or 8 cloves minced garlic ($\frac{3}{4}$ ounce) or 1 tablespoon garlic powder
1/3 cup chopped ginger, optional (1 $\frac{1}{8}$ ounce)
4 teaspoons cumin
4 teaspoons cinnamon
1 $\frac{1}{2}$ cups brown sugar
3 $\frac{1}{4}$ cups vegetable oil
4 teaspoons salt
1 tablespoon pepper
8 cups chopped fresh cilantro— include the stems because they are tender and have just as much flavor ($\frac{1}{4}$ pound)

PREPARATION

1. In a large bowl, combine carrots, apples, and raisins for the salad.
2. In a smaller bowl, combine ingredients for the dressing.
3. Add the dressing into the salad mixture, and season with salt and pepper. Add the chopped cilantro at the last minute.
4. Toss and serve.

NOTE: The salad can be made up to 3 hours ahead. Dressing can be made the day before. Do not add the cilantro until serving.



CRUMB BAKED HADDOCK



Haddock is a mild-flavored white fish related to cod. It lends itself to great complementary flavors such as the panko bread crumbs and lemon juice in this satisfying dish.

SERVES 160 • PREP 15 MINS • COOKING 15 MINS

INGREDIENTS

- 2 lbs. butter crackers
- 1 lb. panko bread crumbs
- 1 cup grated parmesan cheese
- 4 Tbsp. garlic powder
- 2 tsp. smoked paprika
- 4 Tbsp. Italian seasoning
- 1 cup Italian parsley, chopped
- 40 pounds of 4 oz haddock filets
- ½ cup lemon juice
- ½ cup water

PREPARATION

1. Preheat the oven to 350 degrees F.
2. Crumb butter crackers in a food processor or by rubbing crackers between your hands. Note: do not blend crackers into dust, as they're best a little chunky.
3. Mix all dry ingredients in a large bowl
4. Slowly heat the butter or butter blend in a sauce pan over low heat. Using a spoon or ladle, remove white impurities from the top of the liquid as it melts, then dispose of it. Remove impurities until you have a golden clear liquid. Remove from heat and do not burn.
5. Pour the butter into the bowl of dry ingredients and toss lightly with your hands or fold with a rubber spatula.
6. Brush two-inch deep full-size hotel pans with clarified butter.
7. Role the fish filets into roulades and place closely together in hotel pan.
8. Encrust the top of each filet with two table-spoons of buttery crumb topping.
9. Add lemon juice and water to the bottom of the pan for moisture.
10. Bake for 15 minutes, or until fish is cooked thoroughly (and flakes easily) and the bread-crumbs turn brown.
11. Before serving, garnish with lemon wedge and fresh parsley.

