

LUNCH MEAT RECIPES

CHILI GLAZED PORK BUTT / NAPA SLAW



QUANTITY	INGREDIENTS	PREPARATIONS
5 Each	Pork Butt	Seared, slow roast
1 Cup	Salt	
1 Cup	Black Pepper	Ground
1/2 Cup	Chili Powder	Ground
5 Btls	Chili Sauce	Mae Ploy
NAPA CABBAGE SLAW		
12 Quart	Napa Cabbage	Julienne
1 Quart	Red Onion	Julienne
2 Cup	Cilantro	Chopped
2 Cup	Scallions	Chopped
1 Quart	Carrots	Shredded
1 Cup	Pickled Ginger	Chopped
1 Cup	Soy Sauce	
1 Cup	Sesame Oil	

METHOD FOR PREPARATION
<ol style="list-style-type: none"> 1) Season pork w/ salt, pepper, chili powder and sear entire butt on a hot griddle on all sides to caramelize. 2) Rub chili sauce all over meat, place in alto-shaam and cook tender. 3) Once tender, remove, cut in half then in this slices to plate. 4) For the slaw, combine & mix all ingredients together, set aside. 5) Place 1.5qt of slaw on bottom of casserole, arrange slice pork over the salad and drizzle chili sauce over sliced pork. 6) Garnish with chopped cilantro over pork and serve on hot plate.

CULINARY NOTES: Pork must be seared on griddle, prior cooking in the alto-shaam to tender. Loin can be used as substitute.

Allergens: Gluten Free

HOT MEATS
Station: B Position: 1 Production: Deck 14 Butchering: Deck 4 Period: Lunch Yield: Shelve Life: 1 Day

ASSIGNED VESSEL

RECTANGULAR CAST ALUMINUM DISH

INCOMPLETE PICTURES

SWEET CHILI GLAZED ROASTED PORK W/ ASIAN CABBAGE SLAW



1 SEASON PORK W/ SALT, PEPPER & CHILI POWDER



2 SEAR PORK ON HOT GRIDDLE ALL SIDES



3 ENSURE TO SEAR TO CARAMELIZE COLOR REMOVE, PLACE ON SHEET-PAN



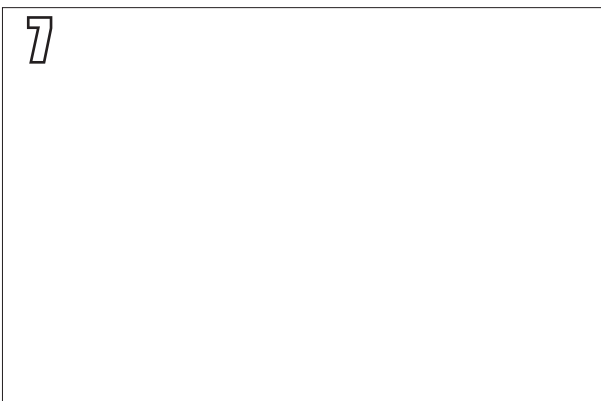
4 USE MAE PLOY CHILI SAUCE FOR PORK



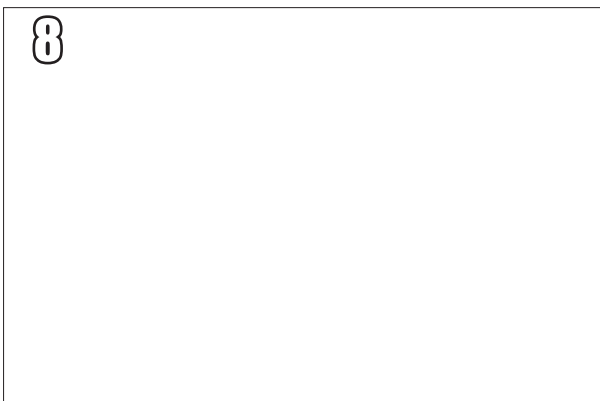
5 DRIZZLE AND RUB SAUCE ALL OVER PORK & PLACE IN ALTO-SHAAM FOR 3 HOURS TO TENDER



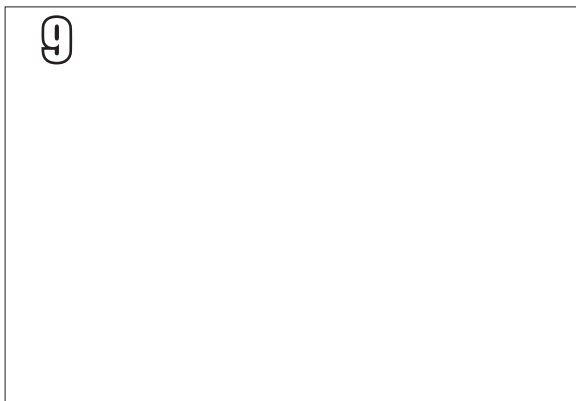
6 ONCE PORK IS TENDER, REMOVE, CUT IN HALF THEN SLICE IN THIS SLICES AS SHOWN



7 ARRANGE NAPA SLAW ON BOTTOM OF THE SERVING DISH & SPREAD OUT



8 ARRANGE THE SLICED PORK IN LAYERS OVER SLAW AND DRIZZLE CHILI SAUCE OVER PORK



9 GARNISH WITH CHOPPED CILANTRO, SCALLIONS AND PRESENT DIRECTLY ON HOT PLATE

CHURRASCO STEAK CHIMICHURRI



QUANTITY	INGREDIENTS	PREPARATIONS
20 Pounds	Flank Steak	Seasoned, seared
1 Cup	Salt	
3/4 Cup	Black Pepper	Ground
1 Cup	Olive Oil	
16 Qt	Fresh Spinach Leaf	Garnish, bottom
INGREDIENTS TO ASSEMBLE		
6 Quart	Roast Red Pepper	Drained, chopped
4 Quart	Red Onions	Chopped
2 Quart	Scallions	Chopped
2 Quart	Cilantro	Chopped
2 Quart	Pickles	Chopped
1 Quart	Garlic Cloves	Chopped
1 Cup	Lime Zest	Chopped
3 Cup	Lime Juice	Fresh
3 Cup	Olive Oil	
4 Tbls	Chili Flakes	
5 Tbls	Salt	
2 Tbls	Black Pepper	Ground

METHOD FOR PREPARATION
1) Cut entire flank steak down center lengthwise into two pieces.
2) Season steak entire surface area, sear hot heat on griddle all sides.
3) Roast in 190C oven 5 min or until medium, let rest before slicing.
4) For Sauce: combine all ingredients in buffalo chopper, chop fine.
5) Remove sauce, set aside until needed.
6) To Plate: place spinach leaves on bottom to garnish, layer sliced steak over spinach & sauce chimichurri over steak.
7) Place additional sauce in front of steak on station.

CULINARY NOTES: Steak must be seared on all sides before roasting. Roast to medium rare and rest before slicing steak.

Allergens: Gluten Free Item

HOT MEATS
Station: B
Position: 1
Production: Deck 14
Butchering: Deck 4
Period: Lunch
Yield:
Shelve Life: 1 Day

ASSIGNED VESSEL

RECTANGULAR CAST ALUMINUM DISH



SEARED FLANK STEAK WITH SPINACH AND CHIMICHURRI SAUCE



1
FLANK STEAK SLICED IN HALF, SEASONED AND SEARED ON A HOT GRIDDLE ALL SIDES



2
PLACE FRESH SPINACH LEAVES ON BOTTOM OF SERVING DISH



3
ARRANGE SLICED STEAK OVER SPINACH



4
CONTINUE ARRANGING STEAK AS SHOWN



5
CHIMICHURRI SAUCE - ALL INGREDIENTS CHOPPED IN BUFFALO CHOPPER



6
SPOON CHIMICHURRI SAUCE OVER STEAK



7
STEAK IS SAUCED AND READY TO BE SERVED



8
ONLY SLICE STEAK RIGHT BEFORE SERVING - DON'T SLICE AND KEEP IN A WARMER!



9
PRESENT CHURRASCO STEAK WITH STEAK FRIES DIRECTLY ON HOT PLATE

CHIPOTLE CRUSTED PORK BUTT



QUANTITY	INGREDIENTS	PREPARATIONS
25 Lbs	Pork Butt / Loin	Seared, roasted
1 Cup	Salt	
1 Cup	Black Pepper	Ground
1 Cup	Chili Powder	Ground
1 Cup	Garlic Powder	Ground
BLACK BEAN SALSA		
12 Quart	Black Beans	Cooked
1 Quart	Red Onion	Chopped
2 Quart	Yellow Corn Kerns	Roast Salamander
2 Cup	Cilantro	Chopped
2 Cup	Scallions	Chopped
4 Quart	Cherry Tomatoes	Sliced 1/2
3 Cup	Lime Juice	
1 Quart	Olive Oil	
2 Cup	Cumin	Ground
1/2 Cup	Salt	

METHOD FOR PREPARATION
1) Season pork butt, sear on hot griddle, place on sheet-pan.
2) Finish cooking in alto-shaam until cooked and tender / 3hrs.
3) For Salsa: Combine all ingredients in container, mix well, set aside.
4) To Plate: Spoon 1 quart salsa on bottom of serving dish, slice pork and layer over the black bean salsa.
5) Garnish sliced pork with Chipotle Aioli & chopped cilantro.
6) Serve directly on hot plate.

CULINARY NOTES: Black bean salsa is served at room temperature, do not heat or cook the salsa!

Allergens: Gluten Free / Dairy

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ASSIGNED VESSEL

OVAL CAST ALUMINUM DISH



CHILI RUBBED PORK W/ BLACK BEAN SALSA, YELLOW CORN, TOMATO, CILANTRO AND A CHIPOTLE AIOLI



1
SEASON & RUB PORK WITH ALL SEASONINGS AND SPICES



2
SEAR PORK ON HOT GRIDDLE PLATE WITH OIL ON ALL SIDES TO GOLDEN COLOR



3
PLACE SEARED PORK ON SHEET-PANS FINISH COOKING IN ALTO-SHAAM



4
ONCE PORK IS COOKED AND TENDER SLICE IN THIN SLICES



5
COMBINE & MIX ALL SALSA INGREDIENTS TOGETHER SPOON ROOM TEMP SALSA ON BOTTOM OF DISH



6
ARRANGE PORK SLICES AS SHOWN OVER BLACK BEAN SALSA



7
CONTINUE ARRANGING PORK UNTIL COMPLETELY PLATED IN DISH



8
DRIZZLE CHIPOTLE AIOLI OVER PORK



9
SERVE PORK DIRECTLY ON HOT PLATE IN SERVING DISH

BEEF ROULADES W/ TOMATOES



QUANTITY	INGREDIENTS	PREPARATIONS
20 Lbs	Chuck Shoulder	Trim 3oz/mallet
1 Cup	Salt	To Season
1 Cup	Black Pepper	To Season
TOMATO STUFFING		
2 Quart	Olive Oil	
1 Quart	Garlic Cloves	Chopped
6 Quart	White Onion	1/2 Diced
10 Quarts	Red Tomatoes	1/2 Diced
1.5 Cup	Salt	
3/4 Cup	Black Pepper	Ground
2 Quart	Parsley	Chopped

METHOD FOR PREPARATION
1) Slice 3-4oz pieces of meat, pound thin with mallet as shown.
2) To Cook Tomato Stuffing: In skillet on medium heat, brown onions garlic and olive oil, then add tomatoes.
3) Add salt, pepper to tomatoes and continue cooking for one hour.
4) Fold in parsley, remove tomato mixture, blast-chil to cool.
5) Season pounded meat portions, place 2 tablespoon of tomato stuffing in each piece of meat, then fold close.
6) Continue filling all meat portions, close and skewer as shown.
7) Sear beef roulades both sides on hot griddle, place on sheet-pan finish cooking in 170C oven for 5 minutes.
8) Spoon demi-glaze on bottom of dish, arrange roulades on top.

CULINARY NOTES: Meat must be pounded properly and seared before roasting in oven. Garnish with chopped parsley.

Allergens: Gluten Free Item

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ASSIGNED VESSEL

OVAL CAST ALUMINUM DISH



BEEF ROULADES FILLED WITH SAUTEED TOMATO, ONIONS AND GARLIC IN A BEEF SAUCE WITH PARSLEY



1

POUND MEAT WITH MALLEET TO THIN LAYER



2

SEASON MEAT W/ SALT & PEPPER



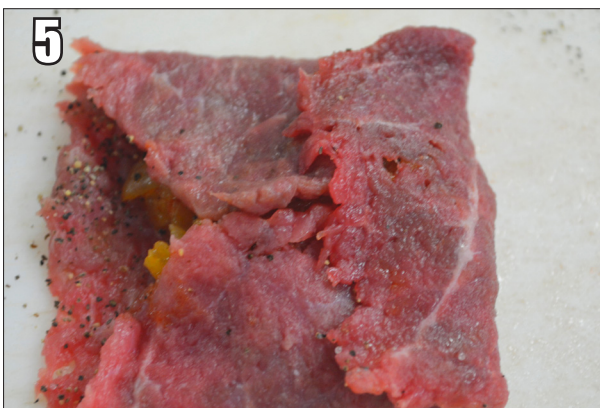
3

SPOON TOMATO FILLING IN CENTER



4

FOLD CLOSE ONE SIDE OF ROULADES



5

FOLD CLOSE OTHER SIDES OF ROULADES



6

ROLL ROULADES COMPLETE CLOSED



7

SKEWER 4EA ROULADES WITH TWO SKEWERS AS SHOWN



8

SEAR ROULADES BOTH SIDES ON A HOT GRIDDLE WITH OIL



9

FINISH ROASTING ROULADES IN OVEN

SIRLOIN SALTIMBOCCA



QUANTITY	INGREDIENTS	PREPARATIONS
20 Lbs 1pc Per 1 Slice Per To Season To Season	Sirloin Sage Leaves Prosciutto Salt Black Pepper	Cut in 3oz pieces 1pc per portion Sliced thin 1pc/prt To Season Ground to season
INGREDIENTS TO ASSEMBLE		
	Saltimbocca Pieces Demi-Glace Parsley	Wrapped, seared Garnish sauce Garnish top

METHOD FOR PREPARATION
<ol style="list-style-type: none"> Using a whole sirloin, trim in 3oz portions, about 3" long, set aside. Season each sirloin portion with salt, pepper. Layout sliced prosciutto, place sage leave on each sirloin portion and wrap closed in prosciutto slices. Once all portions have been wrapped, sear all four sides on hot a hot griddle plate to caramelize all over, place on sheet pan. After seared, roast for 5 minutes in 175C oven, remove and serve. Spoon 1 cup of demi-glace on bottom of dish, arrange sirloin portions in sauce and garnish with chopped parsley.

CULINARY NOTES: Once sirloin portions are wrapped, it must be seared on all four sides on griddle before roasting. Prosciutto must be crispy.

Allergens: Gluten Free Item

HOT MEATS
Station: B Position: 1 Production: Deck 14 Butchering: Deck 4 Period: Lunch Yield: Shelve Life: 1 Day

ASSIGNED VESSEL

OVAL CAST ALUMINUM DISH



SIRLOIN BITES, WRAPPED IN PROSCIUTTO WITH SAGE SERVED IN A DEMI-GLACE SAUCE



1 PORTION ALL SIRLOIN IN 3-4OZ PIECES, SEASON AND PREPARE TO WRAP



2 PLACE SIRLOIN ONE END OF PROSCIUTTO, GARNISH WITH SAGE LEAF, THEN WRAP



3 FOLD OVER PROSCIUTTO AND CONTINUE WRAPPING UNTIL CLOSED



4 SHOWN COMPLETELY WRAPPED



5 WRAP ALL PORTIONS



6 INDIVIDUAL PORTIONS WRAPPED READY TO BE SEARED



7 ON A HOT GRIDDLE, SEAR ALL FOUR SIDES THEN ROAST IN 175C OVEN FOR 5 MINUTES



8 SPOON DEMI-GLAZE IN BOTTOM OF SERVING DISH



9 ARRANGE ROASTED COOKED MEDIUM RARE SIRLOIN PORTIONS IN DISH, GARNISH PARSLEY

BREADED PORK CHOPS



QUANTITY	INGREDIENTS	PREPARATIONS
20 Pounds	Pork Chops	Sliced, pounded
To season	Salt	
To season	Black Pepper	Ground
To coat	AP Flour	
To Coat	Eggwash	Mixed
To Coat	Bread Crumbs	Fresh
To Garnish	Parsley	Chopped
To Cook	Clarified Butter	To Sear

METHOD FOR PREPARATION
1) Slice pork in 4oz portions, lightly pound with mallet.
2) Season all pork portions w/ salt, black pepper and set aside.
3) Following a 3-step breading process, bread all pork, set aside.
4) On a medium hot griddle, sear both sides of pork chops with clarified butter until golden brown, remove place on sheet pan.
5) After chops have been seared, it should be completely cooked, if not cook in 170C oven for 5 minutes .
6) Remove from oven, arrange chops as shown in dish, garnish with sliced lemon, chopped parsley.

CULINARY NOTES: When searing breaded pork chops on griddle, make sure to use enough clarified butter to "shallow-fry" to achieve color.

Allergens:

HOT MEATS
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ASSIGNED VESSEL

RECTANGULAR CAST ALUMINUM DISH



BREADED PORK CHOPS WITH LEMON AND PARSLEY



1 SPOON CLARIFIED BUTTER ON HOT GRIDDLE



2 PLACE BREADED PORK CHOPS ON GRIDDLE COOKING ON SIDE



3 ONCE GOLDEN BROWN, TURN PORK CHOPS OVER AND COOK OTHER SIDE



4 MAKE SURE PORK CHOPS ARE COOKED A GOLDEN BROWN CARAMEL COLOR



5 ARRANGE PORK CHOPS IN SERVING DISH



6 CONTINUE ARRANGING PORK CHOPS AS SHOWN IN CASSEROLE



7 GARNISH PORK CHOPS WITH PARSLEY



8 ARRANGE LEMON SLICES OVER PORK



9 PRESENT CHOPS ON HOT GRIDDLE AS SHOWN

MUSHROOM HERB FLANK STEAK ROLL



QUANTITY	INGREDIENTS	PREPARATIONS
20 Pounds To season To season	Flank Steak Salt Black Pepper	Portion & pounded To season To season
MUSHROOM STUFFING		
16 Quart 2 Quart 1 Quart 1 Cup 3/4 Cup 2 Quart 2 Quart	Button Mushrooms Garlic Clove Olive Oil Salt Black Pepper Parsley Parmesan Cheese	Chopped Chopped Ground Chopped Grated
2cup/per	**Mushroom Sauce	PCL recipe

METHOD FOR PREPARATION
<ol style="list-style-type: none"> 1) Cut flank steak in 3-4oz portions and pound thin with mallet. 2) Set aside all pounded flank steak. 3) To Prepare Mushroom Stuffing: In container, combined chopped mushrooms, garlic, olive oil, salt, pepper, mix well and spread out on a sheet-pan in 1/2" layer. 4) In 180C oven roast mushrooms until golden brown and slightly crispy with no visible liquid - approximately 10-15 minutes. 5) Remove roasted mushrooms, let cool, mix w/ parsley & parmesan . 6) Season steak portions salt, pepper and spoon mushroom stuffing in center of steak, fold close as shown. 7) Skewer roulades, sear hot griddle, roast 175C oven 5 minutes.

CULINARY NOTES: Don't stack chopped mushroom 1' high or will sweat instead of roasting. Must obtain brown color on mushrooms.

Allergens: Gluten Free Item

HOT MEATS
Station: B Position: 1 Production: Deck 14 Butchering: Deck 4 Period: Lunch Yield: Shelve Life: 1 Day

ASSIGNED VESSEL

RECTANGULAR CAST ALUMINUM DISH



FLANK STEAK ROULADES FILLED WITH ROASTED MUSHROOMS GARLIC, PARMESAN CHEESE IN A MUSHROOM SAUCE



1

CHOPPED MUSHROOMS AS SHOWN, PLACE IN CONTAINER



2

ADD GARLIC TO MUSHROOMS, MIX SALT, PEPPER OLIVE OIL, ROAST IN 180C OVEN



3

ONCE MUSHROOMS HAVE BEEN ROASTED GOLDEN BROWN, REMOVE, COOL DOWN



4

MIX ROASTED MUSHROOMS (COLD) WITH PARSLEY PARMESAN CHEESE, ADJUST SEASONING IF NEED



5

PLACE MUSHROOM STUFFING IN CENTER OF STEAK PORTION



6

FILL ALL PORTIONS WITH MUSHROOM STUFFING



7

ROLL CLOSE, SKEWER 4PC ROULADES PER SKEWER



8

SEAR ON HOT GRIDDLE BOTH SIDES, THEN ROAST IN 175C OVEN TO MEDIUM



9

SPOON MUSHROOM SAUCE ON BOTTOM OF DISH, ARRANGE ROULADES ON TOP

SHAVED LEG OF LAMB MIX



QUANTITY	INGREDIENTS	PREPARATIONS	METHOD FOR PREPARATION
INGREDIENTS TO ASSEMBLE			CULINARY NOTES:
INCOMPLETE PICTURES			Allergens:

HOT MEATS	ASSIGNED VESSEL
Station: B Position: 1 Production: Deck 14 Butchering: Deck 4 Period: Lunch Yield: Shelve Life: 1 Day	SIZE

PLATED / PRESENTATION / INGREDIENTS

1

STEP

2

STEP

3

STEP

4

STEP

5

STEP

6

STEP

7

STEP

8

STEP

9

FINAL PRESENTATION

FUTURE MEAT RECIPE



QUANTITY	INGREDIENTS	PREPARATIONS	METHOD FOR PREPARATION									
INGREDIENTS TO ASSEMBLE			CULINARY NOTES:									
			Allergens:									
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HOT MEATS												
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day												
ASSIGNED VESSEL												
SIZE												
			PLATED / PRESENTATION / INGREDIENTS									

1

STEP

2

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FINAL PRESENTATION

