Risotto Cakes

Ingredients

8 cups of chicken stock
3 tablespoons oil
½ cup of chopped shallots
3 cups Arborio rice
1 cup of white wine
½ grated Parmesan cheese
1 tablespoon of dry thyme
2 tablespoons of parsley
Salt & black pepper

Instructions

1. Melt butter and oil.
2. Saute shallots around 2-3 minutes.
3. Add rice, saute for 3 minutes.
4. Add white wine.
5. Add chicken stock.
6. Stir until liquid is fully absorbed.
7. Cool down.
8. Form into cake shape.
9. Sear to a nice golden brown.
10. Reheat in the oven to 165º.

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Roasted Butternut with Butterscotch Sauce

Roasted Butternut Squash Ingredients

- 10 lbs of Butternut Squash
- 2 tablespoons of salt
- 1 tablespoon of black pepper
- 3 tablespoons of dry thyme
- 1 cup of oil

Roasted Butternut Squash Directions

1. ¼ inch dice butternut squash.
2. Add all ingredients to a bowl.
3. Roast until tender.
4. Add butterscotch sauce over butternut before service.

Butterscotch Sauce Ingredients

- 4 tablespoons of butter
- 1 cup of dark Brown Sugar
- ½ teaspoon kosher salt
- ¾ cup of heavy cream
- 2 teaspoons vanilla extract

Butterscotch Sauce Instructions

1. Melt butter.
2. Add brown sugar and salt.
3. Cool until bubbly.
4. Add cream.
5. Add vanilla.
Maple Chipotle BBQ Salmon (Entree)

4lbs Salmon

BBQ Rub Ingredients

4 tablespoons of granulated onion
4 tablespoons of granulated garlic
1 tablespoon of cinnamon
6 tablespoons of ground cumin
6 tablespoons of hickory bacon spices
4 tablespoons of brown sugar
4 tablespoons of chili powder
1 tablespoon of salt
1 tablespoon of black pepper

BBQ Sauce Ingredients

1/2 cup of real maple syrup
1 cup of brown sugar
1 cup of apple cider vinegar
2 oz of chipotle peppers
2 cups of ketchup
1/4 cup of BBQ rub

Instructions

1. Mix BBQ rub.
2. Puree chipotle peppers.
3. Simmer all ingredients for the BBQ sauce for about an hour.
4. Cut salmon in 4 oz portions.
5. Rub BBQ rub on them.
7. Finish salmon in the oven with BBQ sauce to 155C.