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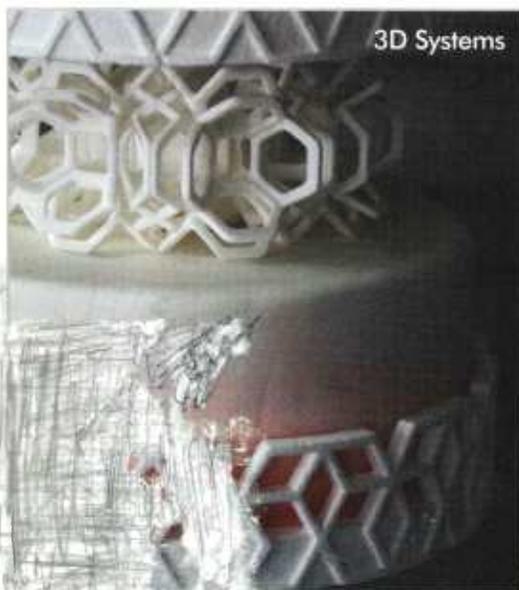
Chef Andrea Litvin of Atlanta-based The Spence



Taylor Shellfish Farms, Washington



On The Move



3D Systems

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Across the Board

Protein items are finding their home on charcuterie boards. *pg. 8*

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Take the road less traveled to find the essence of a no-frills meal. *pg. 16*

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SPICY SZECHUAN CHICKEN WOK BOX

Yield: 12 servings

For Chile Garlic Stir-Fried Chicken:

3 lb. UC Tyson cut & ready
100-percent all natural diced
chicken thighs
2 oz. chile garlic sauce
1 ¼ oz. brown sugar
½ t. ground cayenne pepper
1 T. kosher salt

1 T. vegetable oil
1 T. sesame oil

For Ginger Sesame Sauce:

4 oz. warm water
2 ¼ oz. vegetable oil
3 ½ oz. tahini paste
3 ½ oz. creamy peanut butter
2 ½ oz. soy sauce
1 ½ oz. freshly grated ginger
2 ½ oz. honey

1 ¼ oz. dry sherry
1 ¼ oz. sherry vinegar
2 T. freshly minced garlic
2 T. sesame oil
½ t. ground cayenne pepper

For Sesame-Scented Noodles:

4 ½ lbs. Chinese egg noodles,
cooked and drained
2 oz. sesame oil
2 T. soy sauce

For assembly:

2 T. vegetable oil
2 T. sesame oil
6 oz. freshly shredded carrots
12 oz. freshly diced tricolor bell
peppers
6 oz. diced red onion
6 oz. fresh snow peas
3 oz. fresh mung bean sprouts
1 t. kosher salt



For Chile Garlic Stir-Fried Chicken: Store the diced chicken between 32 and 36 degrees Fahrenheit prior to use. Combine the chicken, chile garlic sauce, brown sugar, cayenne pepper, and salt in a bowl; toss to coat. Heat the vegetable oil and sesame oil in a wok or sauté pan over medium-high heat. Add the seasoned chicken and sauté for 8-10 minutes or until the internal temperature reaches 165 degrees. Transfer to another container, cover and hold at 135 degrees.

For Ginger Sesame Sauce: Combine all sauce ingredients in a blender and blend until smooth. Transfer to another container, cover and hold at or below 40 degrees.

For Sesame-Scented Noodles: Combine egg noodles, sesame oil and soy sauce in a bowl; toss to coat. Cover and hold at 135 degrees.

Single-serving preparation: Heat ½ teaspoon each of the vegetable oil and sesame oil in a wok or sauté pan over medium-high heat. Add ½ ounce of the shredded carrots, 1 ounce of the bell peppers, ½ ounce of the onion, ½ ounce of the snow peas, ½ ounce of the bean sprouts, and ⅙ teaspoon of the salt; sauté 3-4 minutes or until vegetables are tender-crisp. Add 2 ounces of the ginger-sesame sauce and 3 ½ ounces of the chile-garlic stir-fried chicken; stir fry an additional 2 minutes and set aside. Arrange 6 ounces of sesame-scented noodles on a plate and top with reserved chile-garlic stir-fried chicken and vegetable blend.

Wine Pairing: Northwest Cellars Merlot 2012, Washington State

A smooth, seductive merlot with plum and blackberry flavors will enhance the richness of the dark meat chicken and stand up to this gingery Szechuan preparation.

Recipe courtesy of Tyson Food Service

SHRIMP & GRITS

Yield: 3-4 servings

1 small red bell pepper
1 sprig thyme, picked & chopped
2 minced garlic cloves
24 shrimp
2 t. minced shallots
3 oz. Tasso, diced small
5 oz. heavy cream
4 oz. shrimp stock
4 oz. white cheddar
3 oz. canola oil
4 servings of grits (suggest instant
grits for the home cook)
salt and pepper to taste

Method: Cook grits according to box instructions. Once cooked, fold in white cheddar cheese and set aside. In 10-inch sauté pan, heat oil and sauté shrimp. While shrimp are cooking add red peppers, garlic, shallots, thyme, and Tasso and cook for one minute. Add shrimp stock and heavy cream. Let the sauce reduce to desired consistency. Spoon over grits.

Wine Pairing: The Winery-SF Sauvignon Blanc 2013, California

This creamy, spicy take on shrimp and grits will sing when paired with the fresh acidity of citrus and melon flavors in a classic California sauvignon blanc.

Recipe Courtesy of Superior Seafood and Oyster Bar New Orleans

