

# Harvest Cornbread Dressing

Items:

Saladmaster Machine

EOC

3 Qt Roaster with  
Culinary Basket



## INGREDIENTS:

- 1 box Jiffy Cornbread
- 1 pound turkey sausage
- 1/2 c chopped onion - Cone #3
- 1/3 c sliced celery - Cone #4
- 1 1/2 tsp dried sage
- 1 tsp dried rosemary
- 1/4 tsp dried thyme
- 1 chopped Golden Delicious apple - Cone #3
- 1/2 c dried cranberries
- 1/2 c chopped walnuts (optional)
- 1/4 c chopped parsley
- 2/3 c turkey stock
- 1 egg beaten

## INSTRUCTIONS:

- .Degrease turkey sausage in 3qt roaster with culinary basket for 10 minutes.
- Bake cornbread according to package directions. Let cool and cut into cubes
- In a large bowl, combine degreased sausage, onions, celery, sage, rosemary and thyme. Mix to blend flavors.
- Add cubed cornbread, chopped apple, dried cranberries, walnuts and parsley.
- Lightly spray cold EOC with Pam. Spoon the cornbread mixture in the EOC. Drizzle egg and turkey stock.
- Cook at 325 degrees and when vapo-valve clicks, lower temperature to 250 degrees and cook for 12 minutes.



# Roast Chicken with potatoes

Item: EOC



## INGREDIENTS:

- Chicken
- Cajun spice (paprika, salt, garlic powder, onion powder, dried oregano, thyme, black pepper, cayenne pepper)
- Olive oil

## INSTRUCTIONS:

- Clean chicken, remove the backbone for easy roasting, rub chicken with little bit voo (virgin olive oil)
- Add the Cajun seasoning and marinate over night.
- Pre-heat the EOC for 450' F for 7 minutes, then put the chicken skin side down for 10 minutes to brown , then flip the chicken and cook it for another 30 minutes.
- You can add potatoes around the chicken while roasting.



# 3-Greens Vegetable Medley with assorted meat & Steamed Kabocha squash Green Beans Almondine

Item: 9 Qt Braiser Pan



## INGREDIENTS:

- 2 bundles of kale
- 2 bundles of collard green
- 2 bundles of spinach
- Smoked Turkey
- Shrimps
- Dry fish
- Chicken
- Large red, yellow, orange bell peppers
- One large red onions
- Cayenne pepper
- Mushrooms (optional)
- Salt and chicken bouillon
- Crayfish

## INSTRUCTIONS:

- Prep and cut each vegetable separately. Dice the bell peppers and onions separately.
- Sauté the onions with drops of olive oil, then dump the meats, bell peppers, crayfish, salt, chicken bouillon, cayenne pepper and the greens to cook for 8mins. Then dump spinach for 3 mins and our medley is ready.
- Cut kabocha squash into good size and steam in the 3qt sauce pan & culinary basket for 10 mins.



# Leche Flan

Item:

Saladmaster Machine,  
Salad Bowl

EOC

9" Skillet



## INGREDIENTS:

- 1 large can of Evaporated Milk
- 1 Condensed Milk
- 2 Lime (for zest)
- 4 tbsp Brown sugar
- 12 pcs. eggs (egg yolk only)
- Wax paper

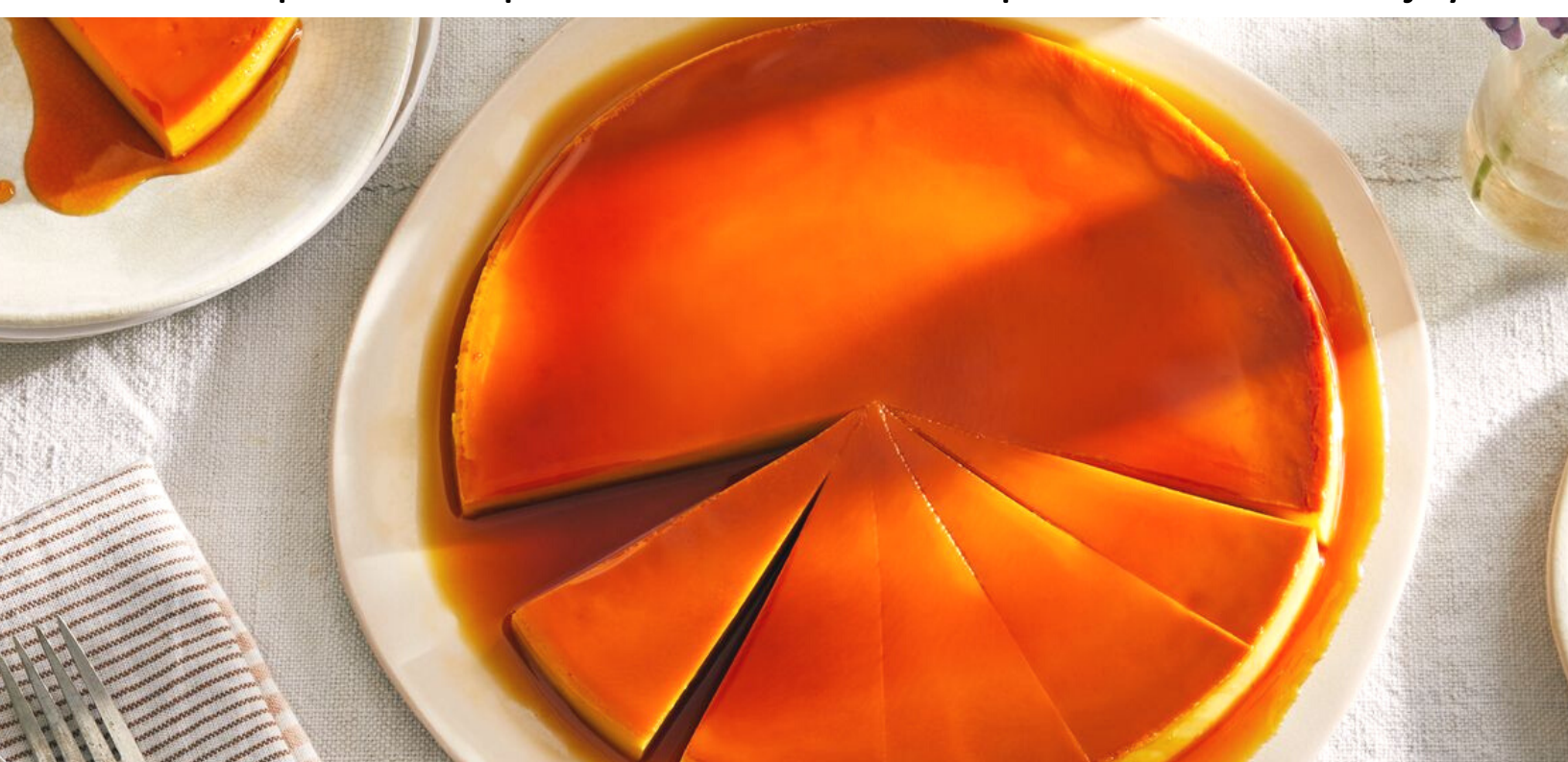
## INSTRUCTIONS:

- Put sugar on 9" Skillet , turn stove to low heat.
- Mix until sugar is caramelized
- Separate egg whites from the yolk.
- Beat egg yolk, add the evaporated milk and mix
- Add condensed milk & mix

**continuation...**

## **INSTRUCTIONS:**

- Zest the lime using the Salad machine Cone #1
- Add 2 cups of water on EOC. Set the temperature to 210' F for 2 minutes.
- Strain the mixture from the bowl into the 9" Skillet with the caramelized sugar.
- Put wax paper on top of the 9" Skillet and seal it with a rubber band
- Place skillet on the EOC. Cover with the EOC Lid. And set temperature to 210' F for 40 minutes.
- Once the vapo valve starts clicking, lower the temperature to 200' F.
- Remove wax paper. Use knife to separate leche flan from the skillet.
- Place a plate on top of the 9" Skillet and flip it over. Serve & Enjoy!





# Baked Brie with Cranberries and Walnuts

Items:

9" Skillet

1.5 Qt Sauce Pan

Basting Spoon



## INGREDIENTS:

- 9" Brie Wheel
- 1 cup fresh cranberries
- 1/4 cup brown sugar
- 1 tbsp orange zest
- 1 stick cinnamon
- 1/4 cup chopped walnuts

## INSTRUCTIONS:

- Pour cranberries, brown sugar, orange zest in 1 qt roaster. Cook on medium-low heat for 6-8 minutes or until cranberries pop. Remove from heat.
- While cranberries are cooking, place brie wheel in 9" skillet lined with parchment paper. Cook on medium-low heat for 10 minutes or until cheese is soft to touch. Remove from heat.
- Spoon the cranberry mixture over the brie. Top with walnuts and orange zest. Serve with crackers or sliced fruit like apples or pears.



# Fruit Salad

Items:

Large Salad Bowl

Saladmaster Machine



## INGREDIENTS:

- Cantaloupe
- Honeydew
- Strawberries
- Bananas
- Apples
- Lemons
- Blue Berries
- lemon
- Orange
- Walnut
- Condensed Milk

## INSTRUCTIONS:

- Cantaloupe and honeydew in to 1/8th slices and cut on #3 cone
- Bananas, strawberries, apples on the #5 Cone
- Add Blue Berries
- Lemon zest on the #1 cone
- Juice of 2 lemons pour over salad and mix
- Add walnuts

