**Kale Slaw Dressing Recipe**

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| Ingredients | Large Batch |
| Mayo | 1 Gallon |
| 100 % Maple Syrup | 5 ¼ Cup |
| Apple Cider Vinegar  | 2 ¾ Cup |
| Dijon Mustard | 2 ¾ Cup |
| Lemon Juice  | 3 ¾ Cup |
| Black Pepper  | 1 ½ Tbsp |
| Salt | 1 ½ Tbsp |

1. In a big deep bowl empty a Gallon of Mayo. Make sure to scrape the container with a spatula so we do not waste product.
2. Add 5 ¼ Cup of 100% Maple Syrup.
3. Add Apple Cider Vinegar to the mix and whisk.
4. Add 2 ¾ Cups of Dijon Mustard.
5. Add 3 ¾ Cups of Fresh squeezed lemon Juice.
6. Add 1 ½ Tablespoon (TBSP) of Black pepper.
7. Add 1 ½ Tablespoon (TBSP) of Salt.

**Measuring bulk cup is best tool to use for large batch.**

**Store Mix in Bottles for easy pouring.**

**Kale Slaw Recipe (Shredded produce)**

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| Ingredients | Large Batch |
| Chopped Kale | 2 QT |
| Green Cabbage | 6 QT |
| Red Cabbage | 2 QT |
| Shredded Carrots | 1 QT |

Start by washing the Kale thoroughly under running water, remove the stems and put aside to drain any excess water. Once washed Kale will only last 4 days before it spoils.

1. Measure on a bulk measuring cup 6 QT of green shredded cabbage in a large deep bowl.
2. Add 2 QT of red cabbage.
3. Add 1 QT of shredded carrots.
4. Add 2 QT of Chopped kale to the mix (Kale must be chopped in 1-inch pieces).

**Add 2 Cups of Bird Slaw Dressing to the mix and toss by hand until all is covered with dressing.**

**Bird Sauce**

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| Ingredients | Large Batch |
| Mayo | 1 Gal |
| Ketchup | 8 Cup |
| Worcestershire | ¾ Cup |
| Sriracha Sauce | 1/3 Cup |
| White Sugar | 1 ½ Cup |
| Pepper  | 3 Tbsp |

1. Empty a Gallon Container on a deep aluminum bowl. Make sure to use a spatula to scrape as much mayo as possible.
2. Using a bulk measuring cup empty 4 cups of Ketchup in the bowl
3. Add ¾ Cup of Worcestershire sauce to the mix (make sure to shake Worcestershire sauce before measuring)
4. Add 1/3 Cup of Sriracha Sauce
5. Add 1 ½ Cups of white sugar
6. Add 3 Tablespoons (TBSP) of black pepper.
7. Using a whisk mix sauce for 5 minutes to dissolve the sugar.

**Egg Wash for Chicken**

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| Ingredients  | Large Batch |
| Liquid Egg | 8 Cup |
| Liquid Egg Whites | 8 Cup |
| Hot Sauce | 8 Cup |
| Pepper | 3 TBSP (tablespoons) |

**Liquid Egg = Crack enough whole eggs and whisk to make 8 cups of mix.**

1. Measure all ingredients using an 8-cup jar and mix in a container with lid.
2. Label and Date with use by date.
3. Place in refrigerator in bottom shelf

**Mix should be used on a needs base as it cannot be reused.**

**Mix should be discarded after 2 days.**

**Chicken Brine**

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| Ingredients | Large Batch |
| Water | 16 Qt |
| Brown Sugar | 4 Cups |
| Kosher Salt | 2 Cups |

1. Fill up a 16 Qt container with cold water.
2. Add 4 Cups of brown sugar
3. Add 2 Cups of Kosher salt.
4. Using a whisk mix until all salt is dissolved.

**Each Brown Chicken box must be split evenly in 2 white brining boxes.**

**Pour 12 cups of brine solution into each white brining box and stir the chicken around to allow the brine to get to all chicken tenders.**

**Breading**

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| Ingredients | Large Batch |
| Flour | 1 Container (12 QT) |
| Breadcrumbs | 1 Container (12 QT) |
| Seasoning Kit | 1 Ziplock bag Packet |

1. Ensure the breading machine is clean and the sifting brush is dry.
2. Using the marked measuring container measure Flour and empty in top white bin.
3. Measure the breadcrumbs and empty in top white bin
4. Add 1 Ziplock bag of secret seasoning kit
5. Open red covering and run the mix through the machine 2x to ensure proper mixing.
6. Add to large white container.

**The large Breading container fills up with 3 batches of Breading mix**

**Belgian Waffle Mix**

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| Ingredients | Whole Batch |
| Pancake Mix | 5 Lb (one box) |
| Whole Eggs  | 8 Eggs |
| Water | 8 Cups |
| Oil  | 2 ½ Cups |

1. Mix all ingredients in a deep large bowl and using a whisk beat thoroughly to dissolve any clumps.
2. Mix is ready when little to no clumps are visible.
3. Label and date container, make sure to add use by date.
4. Place mix in a container with lid and store in the refrigerator.

**DO NOT put mix in a container where the mix barely fits, the mix will raise, and the mix will spill all over.**

**Cheese Sauce**

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| Ingredients | Whole Batch |
| Cheese Loaf | 1/2 Cheese Loaf |
| Hatch Chilies | 1/4 Cup |
| Milk | 1 Cup |

1. Warm & Mix ½ Cheese Loaf with 1/4 cup of hatch chilies and 1 cup milk.
2. Label and date container and make sure to add use by date.
3. Place mix in a container with lid and store in the refrigerator.

**Ranch Dressing**

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| Ingredients | Large Batch |
| Mayo | 2 Quarts or 1/2 Gallon |
| Buttermilk | ½ Gallon |
| Ranch Packet (3.02oz) | 1.5 Pack |

1. Empty 1/2 Gallon of Mayonnaise in a deep aluminum bowl. Make sure to use a spatula to scrape as much mayonnaise as possible.
2. Empty ½ Gallon of Buttermilk into the bowl with Mayonnaise.
3. Add 1.5 packs of Ranch Dressing to mix.
4. Using a Spatula mix all ingredients completely.

**Maple Siracha Sauce**

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| Ingredients | Large Batch |
| Maple Syrup | 4 Quarts |
| Siracha | 2 Quarts |
| Butter Flavored Oil | 1 Quart |
| Minced Garlic | 1 Cup |
| Crushed Red Pepper Flakes | ¾ Cup |

1. Add 4 Quarts Real Maple Syrup (NOT Waffle Syrup) to an aluminum bowl.
2. Add 2 Quarts of Siracha in the bowl.
3. Add 1 Quart Butter Flavored Oil (NOT Liquid butter that we use for bread) into the bowl.
4. Add 1 Cup of Minced Garlic into the bowl.
5. Add ¾ Cup of Crushed Red Pepper Flakes into the bowl
6. Using a wire whisk mix all ingredients completely.

**Chipotle Aioli Sauce**

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| Ingredients | Large Batch |
| Chipotle Chilies in Adobo | 3 x 11oz cans (30-33 oz)  |
| Lime Juice | ½ Cup |
| Kosher Salt | 3 Tbsp |
| Pepper | 3 Tbsp |
| Minced Garlic | 3 Tbsp |
| Mayonnaise | 2 Quarts |

1. In the Robot – Coupe combine Chipotle Peppers (with sauce), Lime Juice, Kosher Salt, Pepper, and Minced Garlic into the blending container. Turn on and blend until smooth.
2. Using a mixing bowl add 2 Quarts of Mayonnaise and mix all blended ingredients from Robot -Coop with a wire whisk until smooth.