

## BBQ Rubbed and Coca Cola® Braised Sterling Silver Chuck Flap

30#	Sterling Sliver®	Chuck Flat
1		BBQ Rub
as needed		Vegetable Oil
5#	Cross Valley Farms®	Shallots, ¼'d, Fresh
15 Ea	Cross Valley Farms®	Garlic Cloves, Rough Chopped
1 C	Roseli®	Tomato Paste
¼#	Cross Valley Farms®	Thyme, Fresh
10 Ea		Bay Leaves, Fresh
1 Gallon		Veal Stock
1 Gallon		Coca Cola®
To taste		salt
To taste		Black pepper



1. The day before braising, rub the flats liberally with the BBQ Rub and place into a cooler uncovered to allow the meat to dry slightly and the spices to begin to penetrate the meat.
2. Remove from the cooler and allow to come to room temperature.
3. In a large rondeau or tilt skillet, heat a small amount of vegetable oil and brown the meat until golden brown on all sides. Do not do multiple batches.
4. Remove the meat from the braising pan and add the shallots, garlic, tomato paste thyme and bay leaves. Allow to cook until the shallots and garlic become soft.
5. Add the flats back to the pan and the veal stock and coca cola to just come to the top of the meat. Wrap in foil (or close lid) and allow to simmer for 4-6 hours, until fork tender. If doing in the oven, keep the temperature at 225 degrees.
6. Remove from heat and allow to cool in the braising liquid overnight.
7. Remove the flats from the cool liquid, removing all the fat. Bring to a simmer and then puree everything together. Run through a fine mesh strainer. Reserve the braising liquid for service. At service time, heat the sauce and mount in a small amount of butter and adjust seasoning as necessary with salt and black pepper.

### BBQ Rub

½ C		Ancho Chile Powder
½ C	Monarch®	Chipotle Chile Powder
2 C	Monarch®	Kosher Salt
½ C	Monarch®	Restaurant Grind Black Pepper
3 T	Monarch®	Cinnamon
1 T		Fresh Ground Nutmeg
½ C		Smoked Hungarian Paprika
½ C		Hot Hungarian Paprika
3 C	Monarch®	Light Brown Sugar
¼ C	Monarch®	Granulated Garlic
¼ C	Monarch®	Granulated Onion

1. Combine all ingredients and reserve.



Courtesy of US Foods Atlanta Division

## White Cheddar Grits

3 C	Glenview Farms®	Whole Milk
1 #	European	Butter, Cubed
1 C	Logan Turnpike®	White Grits, Stone Ground
1 C	Glenview Farms®	Cheddar, Grated Sharp White
as needed		Grey Salt
as needed		Black Pepper



1. Bring the milk and ½ the butter to a boil.
2. Add the grits and stir constantly for the first 5 minutes.
3. Allow to simmer for 35-45 minutes or until tender.
4. Stir in the remaining butter and the cheese. Adjust consistency, if necessary, using whole milk or heavy cream.
5. Salt and pepper to taste

Courtesy of US Foods Atlanta Division

# Polynesian Poisson Cru: Pacific Rim Style Ceviche

Yield: 24 x 6ounce portions

<b>Quantities</b>	<b>Brand</b>	<b>Ingredient</b>
1 x 2.5#pkg.	Harbor Banks	Calamari, Cleaned
2#	Harbor Banks	Scallops, 80-100 count
1oz.	Cross Valley Farms	Ginger, Fresh
4ea.	Cross Valley Farms	Limes, Fresh
8oz.	Pacific Jade	Water chestnuts
6oz.	Rykoff/Sexton I/Gold	Pineapple, Tidbits
2cn.	Pacific Jade	Cream of Coconut
4oz.	Geisheigan	Sake, Aged
4oz.	Pacific Jade	Rice Wine Vinegar
8oz,	Sea Salad	Wakame Seaweed salad
2oz.	Pacific Jade	Sesame Seeds
1bu.	Cross Valley Farms	Scallions, sliced



## Production Method:

1. Blanch the thawed calamari and scallops in a court bouillon for 45 seconds and refresh in an ice bath.
2. Grate the fresh ginger into a large mixing bowl. Add the zest and juice of the limes.
3. Slice the water chestnuts into a julienne and add to the bowl.
4. Add the pineapple tidbits. Add the can of coconut cream and whisk ingredients together.
5. Add the Sake and the rice wine vinegar and mix well. This is the marinade.
6. Fold the chilled cooked seafood into the marinade.
7. Cover the mixture and refrigerate for 4 hours or over night.
8. Fold in the wakame seaweed salad and distribute through the mixture, just before service.
9. Garnish with sliced scallions and sesame seeds

Courtesy of US Foods Atlanta Division

## Blackened Sea Bass with Navy Bean Ragout

4 oz.	Roseli®	Pancetta, diced (402734)
2 stalks		celery, diced fine (042581)
2 oz.	Roseli®	Garlic, chopped in oil (042286)
1/2 cup		carrots, diced fine (042945)
1/2 cup		red onion, diced fine (040175)
3 T.	Roseli®	Tomato Paste (170192)
1 t.		Classic Tureen® Chicken Base (301661)
1 cup		water
14 oz.		navy beans, cooked (212510)
2 T.		kosher salt (204495)
2 T.	Monarch®	Black Pepper, cracked (207206)
4 each	Harbor Banks®	Sea Bass Filets (574378)
4 oz.	Monarch®	Aegean® Dressing (254072)

### Method:

1. Render the pancetta in a small saucepan.
2. Add the celery, garlic, carrots, and onion; sauté till translucent.
3. Add the tomato paste and incorporate it fully.
4. Add the chicken base and water, then add the navy beans. Simmer until water has dissipated. Season with the salt and pepper.
5. Season the sea bass with the Cajun seasoning.
6. Sauté until a nice crust forms on top; finish in the oven.
7. Puree the dressing in a blender until smooth. Warm the sauce.



Courtesy of US Foods Atlanta Division