

March Menu Ideas

Southern Style Pangasius with Pickled Garden Salad

- 10 Southern Style Pangasius fillets (Kohl #03254)
- 3 cups pickled garden salad mix, drained
- 1 cup marinated artichoke hearts, drained
- 1 cup marinated mushrooms whole, drained
- 1/2 cup pitted ripe medium olives drained—set aside pimiento
- 2 cups cucumber, seeded and sliced
- 5 medium tomatoes, quartered
- 6 tbsp green onions, thinly sliced
- 1 1/2 oz. lemon juice
- 2 fresh garlic cloves, chopped
- 1 tsp sugar
- Pinch of salt



In a plastic bowl, combine garden salad mix, artichoke hearts, mushrooms, olives, cucumber, tomato, green onions, lemon juice, pimiento, sugar, garlic and salt until well mixed. Cover and refrigerate for 24 hours before serving. In a heavy bottom skillet or fryer, heat oil to 350 degrees and fry fillet for 4 to 5 minutes until an internal temperature of 160 degrees is obtained. Place 1 cup of salad mix on host plate and affix fish atop.

Maui Chicken Bleu Burger



- Ingredients:
- 4 oz. Buffalo-Style Breast Fillet (Kohl # 02815)
 - 1 piece Canadian bacon (cooked)
 - 1 slice Golden pineapple (sliced and core removed)
 - 1/3 cup Maui or Vidalia onion (cut into strips)
 - 1/4 cup Gorgonzola cheese (chunked)
 - 1/3 cup Romaine lettuce (shredded)
 - 2 tsp. Honey mustard (prepared)
 - 1 ea. Sandwich round
 - 1/2 tsp. Pure olive oil



Instructions:

1. Heat Buffalo chicken breast to specifications, 165 degrees internal temperature.
2. Cook Canadian bacon until it is still tender.
3. In skillet heat oil and sauté onion with 1 tsp. of the honey mustard.
4. Brush sandwich round with remaining honey mustard and warm.
5. Build sandwich using sweet onion sauté, lettuce, and chicken breast.
6. Top with Canadian bacon round, pineapple slice and Gorgonzola cheese.

Individual Brunch Stratas

Ingredients:

- 8 large eggs
- 2 Cup half and half
- 1/4 Teaspoon dry mustard
- salt (to taste)
- freshly ground pepper (to taste)
- 4 slices day-old bread, white or wheat, cut into 1/2" cubes
- 6 Jones sausage patties*, cut into 1/2" cubes (Kohl #01318, 01319, or 01361, 01324)
- Your choice of vegetables**
- 1 Cup shredded Cheddar cheese
- 2 Tablespoon butter, melted
- dash of paprika
- salsa, optional



Directions:

Layer bread cubes into 6 jumbo-size greased non-stick muffin pan. Top with a layer of Jones sausage and selection of vegetables. Sprinkle each cup with 2 tablespoons of cheese. Set aside. In a large bowl, combine eggs, half and half, mustard, salt and pepper. Beat well. Pour egg mixture into each muffin cup until contents are covered. Cover with plastic wrap and refrigerate overnight. Preheat oven to 350°F. Let strata sit at room temperature for 20 minutes. Drizzle top of each muffin with 1 teaspoon melted butter and sprinkle with paprika. Bake 25-30 minutes or until knife inserted near center comes out clean. Cool for 5 minutes. Remove from muffin pan.

Irish Coffee Milkshake

Ingredients:

- 2 oz. Torani Irish Cream syrup (Kohl #26917)
- 2 shots espresso, chilled
- 12 oz. Coffee Ice Cream



Instructions:

Combine espresso, ice cream and Torani in a blender pitcher and blend until smooth.

Almond Roca Mocha

Ingredients:

- 1 oz. Torani Chocolate sauce (Kohl #26813)
- 1/2 oz. Torani Almond Roca syrup (Kohl #26901)
- 8 oz. milk
- 2 shots espresso



Instructions:

Steam milk and Torani together. Pour heated, flavored milk into tall glass and add brewed espresso. Spoon a thin layer of foamed milk over top of beverage.

