



January Menu Ideas

Rio Grand (Bourbon Chicken & Chili Cheese Fries)

Ingredients:

- 6 each Wild Turkey Chicken Wingettes (Kohl #03088)
- 3 oz. French Fries
- 3 oz. House Chili (heated)
- 1/3 cup Shredded cheese (Jack & Cheddar)
- 1/4 cup Tomato
- 2 Tbsp. Green Onion
- 1 Tbsp. Jalapeno (Sliced)



Instructions

- Heat chicken per specifications and toss in warm Struttin' sauce made with real Wild Turkey Bourbon.
- Deep fry the French Fries to golden brown.
- Place fries down on a serving platter, top with heated chili.
- Top chili with cheese, diced tomato, green onion, & jalapeno.
- Place under broiler to melt cheese.
- Finish by placing the chicken wings around the base of the chili fries.

Baked Potato Pan Pizza

Ingredients:

- 2.5 lb. Pizza or bread dough
- 1 cup Stouffer's Alfredo Sauce (Kohl #04400), thawed
- 12 oz. New Potatoes, baked, peeled
- 4 oz. Cheddar Cheese, shredded
- 2 oz. Bacon pieces, medium diced, cooked
- 1/2 cup Sour Cream
- 1 oz. Scallions, green onion, sliced thin



Instructions:

- Place pizza dough on a well-greased half sheet pan.
- Spread dough with Alfredo Sauce.
- Shingle potatoes over sauce.
- Sprinkle potatoes with cheddar cheese sauce and bacon.
- Bake in convection oven at 400°F 10-15 minutes or in a conventional oven at 450°F 12-17 minutes.
- Garnish pizza with sour cream and top with scallions.
- Cut 3x6 (4 1/2" x 3").

Santa Fe Pizza

Ingredients:

- Step #1 (Chipotle Pesto)
- 14 oz. Pesto Sauce, prepared
- 3 1/2 fl. oz. Olive Oil
- 4 1/2 oz. Chilies, chipotle in adobo, canned

Step #2

- 6 ea. 14" Pizza Crust, proofed
- 36 oz. Cheddar / Jack Cheese, shredded
- 30 oz. Chicken, cooked, sliced
- 24 oz. RoastWorks Flame-Roasted Corn & Black Bean Fiesta (Kohl #06186)
- 6 oz. Parmesan Cheese, shredded
- 3 oz. Cilantro, fresh, chopped
- 48 oz. Simplot Extreme Supreme Guacamole, thawed (Kohl #05684)



Instructions:

- Puree the chilies with the olive oil in a blender or food processor until smooth. In a mixing bowl, combine the chilies with the pesto. Blend until combined thoroughly. Cover and refrigerate until ready to use.
- Place a proofed crust on a pizza screen. Spread 3 1/2 oz of the chipotle pesto from Step #1 over the crust, leaving a 1" edge. Sprinkle with 5 oz of the cooked chicken, 6 oz of shredded cheddar/jack cheese, 5 oz of chicken, 4 oz of RoastWorks Flame-Roasted Corn & Black Bean Fiesta and 1 oz of parmesan cheese. Bake in a preheated pizza oven for 5-10 minutes or until golden brown. Remove from oven and sprinkle with 1/2 oz fresh chopped cilantro. Serve each pizza with 8 oz of the guacamole.

Dessert Scoops

Ingredients:

Strawberry Shortcake:

- 4 Blue Bunny® Vanilla Scoops (Kohl #08512)
- 3 cups ground yellow cake crumbs
- 1 cup dehydrated strawberries
- 1/4 cup (2 fl. oz.) strawberry sauce
- Whipped cream for garnish

Tiramisu:

- 4 Blue Bunny Vanilla Scoops (Kohl #08512)
- 3 cups lady fingers ground
- 1 cup coffee beans ground
- 1/4 cup (2 fl. oz.) coffee fudge sauce
- Chocolate covered coffee beans for garnish

Triple Chocolate:

- 4 #10 scoops (1lb.) Blue Bunny® Chocolate Ice Cream (Kohl #08514)
- 1 1/2 cups white chocolate chunks
- 1 1/4 cups dark chocolate chunks
- 1/4 cup (2 fl. oz.) chocolate sauce
- Chocolate shavings for decorations



Instructions:

For the Strawberry Shortcake Scoops, unwrap Scoops and set them on a frozen sheet tray. Place cake crumbs and dehydrated strawberries in a metal bowl and mix well. Toss scoops in bowl making sure to coat them well. Place back on frozen sheet tray until ready to serve. Repeat steps for Tiramisu Scoops & Triple Chocolate. Decorate and serve immediately.

Makes: 12 servings (1 scoop per person)