

## Thai Noodle Salad

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by Lori Crittenden, Head Cook, 2008 – 2016



### Ingredients for Sauce:

1 cup soy sauce  
½ cup + 2 tbsp tahini  
¾ cup honey  
¾ cup white wine  
1 ½ tbsp. curry red pepper Thai  
paste

### Ingredients for Salad:

1lb fettuccine  
1 red pepper  
½ cup green onions  
Garnish with black sesame seeds

### Directions:

Mix ingredients for the sauce and set aside. While fettuccine noodles are cooking, chop red pepper and green onions. Once the noodles are cooked and drained, toss noodles with dressing and garnish. Serve cold and enjoy!

## BBQ Tofu

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by Lori Crittenden, Head Cook, 2008 – 2016



### Ingredients:

3 lbs tofu  
1 cup peanut butter  
1 cup hot water  
¼ cup soy sauce or tamari  
2 tbsp minced garlic  
1 tsp black pepper and a dash of cayenne

### Directions:

Squeeze as much water out of the tofu as possible. Cut into 1" squares and set aside. Mix or blend the remainder of the ingredients until it reaches a smooth consistency. Pour the mixture over the tofu in a bowl to coat. Place the tofu on a greased baking sheet and bake for 10 minutes. Flip the tofu and bake for 10 more minutes. Remove the tray from the oven and increase the temperature to 440°. Pour BBQ sauce onto the tofu. Bake until the sauce is dried out. Place tray in the broiler until tofu is crispy. Be careful not to burn.

## Roasted Lemon Garlic Chicken Marinade\*

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by Lori Crittenden, Head Cook, 2008 – 2016



### Ingredients:

1 cup Dijon Mustard	¼ cup oregano
1 cup chopped garlic	¼ cup black pepper
½ cup chopped fresh rosemary	1 ½ cups fresh lemon juice
¼ cup salt	4 cups vegetable oil
	½ cup water

### Directions:

Mix the ingredients above until all is blended well and marinade stays together. Brush onto fresh or thawed chicken breasts and let them marinate for a few hours in refrigerator. Roast at 350° to 400° for about 25 – 30 minutes, depending on your oven and size of the chicken breasts.

\*This recipe is written for a serving of eight chicken breasts. Divide as needed.

## Guacamole

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by Deb Lampert, Head Cook, 2017 – Present



### Ingredients:

- 1 cup avocado pulp
- 1 fresh jalapeno, seeded, minced
- ¼ cup minced white or yellow onion
- 2 tbsp minced cilantro leaves
- 2 to 3 tbsp fresh lime juice
- ¼ tsp salt

### Directions:

Smash everything together. This recipe is vegan and gluten free.

## Polish Dill Pickle Soup

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by Deb Lampert, Head Cook, 2017 – Present



### Ingredients:

3 russet potatoes, peeled and cut into ½" cubes	2 cups vegetable stock
3 carrots, peeled and dice	2 tbsp sour cream mixed with 1 tbsp flour or 2 tbsp kvass (sour rye meal)*
1 med onion, diced	½ tsp. salt
1 tbsp butter or vegetable oil*	¼ tsp ground white pepper
2 large dill pickles, diced	1 tbsp minced fresh dill
1 ½ cups pickle juice	

### Directions:

In large pan over medium heat, melt butter. Add potatoes, carrots and onions. Cook until onion is translucent. Add pickles, pickle juice, vegetable broth, salt and pepper. When hot, add 1/3 cup hot liquid to sour cream/flour mix and whisk together. Then whisk that into the pot. Simmer until somewhat thickened, 10 minutes or so. Stir in dill and serve. Good with diced polish/vegetarian sausage added in. \*Replace with vegan substitute if desired.

## Curried Carrot-Coconut Soup

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by Deb Lampert, Head Cook, 2017 – Present



### Ingredients:

1 pound of carrots, peeled and cut into coins  
1 small onion, diced  
2 cups vegetable broth  
½ tsp kosher salt  
2 tbsp mild curry powder  
15 oz. can coconut milk (**not** coconut cream)  
¼ tsp ground white pepper

### Directions:

Simmer everything together until carrots are quite soft. Blendrize the lot. Serve hot topped with a sprinkle of chopped cashews, a drizzle of olive oil and a few shreds of toasted coconut (if desired).

# Chicken Tikka Marsala

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by Deb Lampert, Head Cook, 2017 – Present



## Spice Blend Ingredients:

Mix together spice blend in a small bowl:

- 3 tbsp grated garlic
- 2 tbsp grated peeled ginger
- 4 tsp ground turmeric
- 1 tbsp garam masala
- 2 tsp ground cumin
- 2 tsp ground coriander

## Marinade for chicken:

- ½ of spice blend
- 1 ½ cup whole milk plain yogurt
- 1 tsp kosher salt
- 2 lbs skinless chicken chunks

## Directions:

Whisk together marinade in a medium-sized bowl. Add chicken, turning to coat. Cover and chill in refrigerator 4 – 6 hours. Cover and chill remaining spice blend.

## Final Preparation:

- ¼ cup ghee or vegetable oil
- 1 medium onion, thinly sliced
- ¼ cup tomato paste
- 6 cardamom pods, crushed
- 1 tsp red pepper flakes
- 28 oz. can whole peeled tomatoes
- 2 cups whipping cream

## Directions:

In heavy pot over medium heat, heat ghee/oil. Add onion, tomato paste, cardamom, chilies and cook stirring often until onion is soft – about 5 minutes. Add remaining half of above spice blend and cook 5 minutes more. Add tomatoes with juice, crushing them in your hand as you go. Reduce heat and simmer 10 minutes. Add cream and simmer for another 30 minutes. Arrange chicken on a foil-lined pan and broil about 10 minutes, until it starts to blacken in spots. Add to sauce and simmer 10 minutes.

Serve final dish with basmati rice and fresh cilantro (if desired).

## Sushi Salad

by Deb Lampert, Head Cook, 2017 – Present



### Ingredients:

2 cups cooked and cooled sushi rice  
½ cup Tsurumi “crab” flakes or  
½ cup Korean BBQed tofu pieces  
½ cup green onions, whites and greens  
¾ cup julienned bell pepper – any color  
¾ cup julienned or shredded carrot  
½ cup peeled, seeded, julienned  
English cucumber

2 tbsp furikake rice seasoning  
2 sheets roasted laver/sushi nori wrap  
cut with scissors into fine strips  
¼ cup shredded pickled sushi ginger  
1 cup fresh bean sprouts

### Dressing:

1/3 cup seasoned rice vinegar  
2 tbsp water  
1 tsp each black, toasted sesame seeds  
1 tbsp soy sauce (or Bragg's amino – GF)

### Directions:

Toss above ingredients together in large bowl with dressing. Serve with a side of wasabi.

## Tartes aux pommes caramelisees\*

by Deb Lampert, Head Cook, 2017 – Present



### Ingredients:

½ pound puff pastry  
1/3 cup sliced, blanched almonds  
3 tbsp sugar  
1 small egg  
¼ cup butter, softened

1 tbsp flour  
1 tsp rum or brandy  
4 small apples or 2 larger  
2 tbsp butter  
confectioner's sugar

### Directions:

Roll out the puff pastry until 1/8-inch thick. Cut into 5 ½-inch rounds. Transfer to a sheet pan and chill at least 15 minutes. Preheat oven to 425°

### Make almond cream in a food processor:

Chop almonds and sugar unit fine. Add egg, ¼ cup butter, flour, rum, and process until smooth. Spread about 2 tbsp onto each round, mounding in the center, leaving a narrow rim.

Core, peel, and halve apples. Thinly slice and transfer onto the mound of almond cream. Flatten slightly. Dot each with ½ tsp of butter. Bake until pastry puffs and browns around the apple, about 15 minutes. Dust each baked pastry with confectioner's sugar and torch or broil to caramelize. Serve with whipped cream or ice cream. \*Recipe makes four pastries.

