**Roasted Fingerlings**

Blend oil

Salt and pepper TT

1 tsp rosemary chopped

1 tsp parsley chopped

- Toss potatoes together and bake @ 450 for 20 min or until fork tender.

- Smash with flat utensil and plate

**Diane Sauce**

¼ onion chopped

1 cup mushrooms chopped

1 oz bourbon

1 oz red wine

1 oz veggie stock

2oz heavy Cream

Butter to finish

- In a pot heat oil to smoke point, saute onions and mushrooms until onions are

translucent.

- Deglaze with bourbon and reduce volume by half

- Add stock and red wine, reduce to au sec

- Add cream, then finish with butter and salt TT

**Fried Green Tomatoes**

Sliced Green Tomato

For Soak:

1/2 cup buttermilk

1 oz hot sauce

For Breading:

1/2 cup season flour

1/2 cup Panko

1/2 tsp paprika

Egg wash

**Maple Mustard** (batched for 32 people)

Yield=5 cups

2 1/2 cups Mayo

1 ¼ cup maple syrup

3 oz whole grain

3 oz Dijon

2 oz Yellow mustard

- Mix mayo and all the mustards together. Slowly drizzle in maple syrup. NOT ALL AT

ONCE. Mix until combined.

**Dutch Apple Streusels**

2 apples

1/4 tsp cinnamon

1/4 tsp vanilla extract

1 T granulated sugar

- Peel apples then cut into quarters, core them, then slice very thinly.

- Mix apples with the vanilla, sugar and cinnamon. Layer the apple slices in brulee dishes

with two to three layers.

Then cover the top with the streusel topping and bake @350 for 20 minutes.

**Streusel Topping**

2 oz cold butter cut into small chunks

3 oz flour

1 oz rolled oats

1 oz granulated

1 oz brown sugar

1/16 tsp salt

Blend in robot coup until combined