**South Seas Recipes**

For the shrimp marinade:

1/2 cup fresh orange juice

1/2 cup fresh lime juice

1 teaspoon Mexican oregano

2 ounces roasted garlic

1 tablespoon salt

8 each 16/20 shrimp peeled and deveined with tail removed, each cut into thirds

4 each corn tortilla

Combine all ingredients for marinade, add shrimp and refrigerate for at least 30 minutes.

**Avocado/tomatillo sauce (batched for 34 people)**

4 ripe avocado

Roughly 24 medium tomatillo, husk removed and rinsed

Juice of 4 limes

Salt to taste

\*\*water if needed

Rough chop tomatillos and avocado, add to blender with lime juice. Blend until smooth adding water a little at a time if needed. Season to taste

**Pickled cabbage slaw:**

1 cup finely Shredded red cabbage

1 oz House pickled red onion

1 oz House pickled jalapeños, chopped

1 T Brine from jalapeños

Salt to taste

Combine all in bowl and let sit 5 minutes or more

Brine for both items, pickled separately

(not scaled down)

2 quarts apple cider vin

½ cup kosher salt

1 cup sugar

1t coriander seed

3 each bay leaf

1 teaspoon peppercorn

Combine all, bring to a boil, strain and pour over item, let sit for 45 minutes at room temp, add 2 quarts ice and transfer to refrigerator at least over night

Entree:

4 each corn tortilla

He is bringing the pork.

**Slaw: (batched for 34 people)**

4 ea small/ medium head of Napa cabbage, halved lengthwise and sliced thin (I cut by hand)

4 small head red cabbage- halved, cored and shredded very thin (I use a mandolin set at about 1/16”)

2 pineapple, peeled cored and small diced

Dressing:

2 teaspoon fresh ginger, grated with microplane

1 cup rice vinegar

2 T balsamic vinegar

2 T & 2 t sesame oil

2 oz tamari

1 T & 1 t black sesame seeds

2 oz fresh lime juice

2 T & 2 t honey

Salt to taste

Combine all dressing ingredients well, pour over other ingredients, mix well and adjust seasonings

**Mac salad:**

4oz dry macaroni

Kosher salt

5 oz Mayo

1 tablespoon Sweet pickle juice

1.5 tablespoons Sweet pickle relish

1/8 of a Sweet onion, grated

1/4 Carrot, peeled and grated

S & P to taste

Cook pasta in salted water, chill, mix well with all other ingredients. Season to taste

**Tres Leches**

For the tres leche: I garnish with toasted coconut and fresh diced mango, drizzled with passion fruit syrup.

**Passion fruit syrup**

2 parts rich simple syrup (2 parts sugar, 1 part water)

1 part passion fruit purée.

-toasted coconut

-diced mango

**Cake**

1/4 cups + 1 T all-purpose flour

1/4 t baking powder

1 large eggs

1/4 cup sugar

1/8 t salt

1 T & 2 t whole milk

1 T butter (melted)

¼ t vanilla

**Topping/Filling**

¼ cup + 2 t sweetened condensed milk

¼ cup evaporated milk

1 T & 1 t milk

¼ t vanilla

**WHIPPED CREAM FOR THE ICING?**

**Directions**

-Preheat oven to 350 degrees F (175 degrees C). Spray (2) 8 oz dessert ramekins.

-Whip egg and sugar together until fluffy. Add the vanilla extract; beat well.

-Add the flour, baking powder and salt to the mixture. Add the melted butter and milk; mix until well blended.

-Pour batter evenly into prepared ramekins.

-Bake at 350 degrees F (175 degrees C) for 30 minutes. Pierce cake several times with a fork.

-Combine the whole milk, condensed milk, and evaporated milk together. Pour over the top of the cooled cake.