

Prep Recipes

**HOMEMADE THOUSAND
ISLAND**

FULL BATCH RECIPE	*½ BATCH RECIPE*
2-Cups Heinz Ketchup	1-Cup Heinz Ketchup
6-Cups Mayo	3-Cups Mayo
¼-Cups Lemon Juice	2-TBSP. Lemon Juice
1-TBSP. Parsley	½-TBSP. Parsley
1-tsp. Black Pepper	½-tsp. Black Pepper

1. In a silver mixing bowl, whisk Ketchup & Mayonnaise for a minimum of 5 minutes until creamy & smooth.
2. Add Lemon Juice, Parsley, & Black Pepper.
3. Continue to whisk until all ingredients are combined evenly together.
4. Using a spatula, transfer the dressing into clear squeeze bottles by scrapping it from the bowl into a funnel to drain into the bottle.
5. Label the dressing with expiration date & your initials.

PESTO AIOLI

1-Cup Basil Pesto Sauce

2-Cups Mayo

1. In a silver mixing bowl, whisk together Basil Pesto & Mayonnaise until creamy.
2. Transfer into clear squeeze bottles.
3. Label with expiration date & your initials.

BAJA SAUCE

(Same Expiration as Ranch)

1-Cup Drained Jalapeños

4-Cups Homemade Ranch
Dressing

¼-Cup Frank's Hot Sauce

1. Place drained Jalapeños in bottom of blender.
2. Add Ranch Dressing to the 4 cup mark on the blender.
3. Add Frank's Hot Sauce on top of the Ranch.
4. Blend ingredients together for 5 minutes, until completely smooth.
5. Transfer into yellow squeeze bottles.
6. Label with your initials & the date the Ranch expires for proper rotation.

GARLIC SAUCE

¾-Cup Garlic Cloves

5-Cups Olive Oil Blend

¼-Cup Parsley

1. Put Garlic Cloves at the bottom of the blender.
2. Fill Olive Oil to 5 cup mark on the blender.
3. Put Parsley on top.
4. Blend for 5 minutes until Garlic Cloves are completely blended.
5. Transfer into clear squeeze bottles.
6. Label with expiration date & your initials.

Prep Recipes

HOMEMADE RANCH

8-Cups Buttermilk

8-Cups Mayo

1-Package Hidden Valley Ranch Mix

1. Whisk together Mayonnaise & contents from Ranch Mix Package in silver mixing bowl until creamy.
2. Whisk in Milk until fully incorporated (at least 5 minutes).
3. Transfer into storage container.
4. Label with expiration date & your initials.
5. Refrigerate for minimum of 12 hours prior to serving.

BBQ Ranch

(Same Expiration as Ranch)

1-Cup BBQ Sauce

1 ½ -Cups Homemade Ranch Dressing

1. In a silver mixing bowl, whisk together BBQ Sauce & Ranch until creamy.
2. Transfer into clear squeeze bottles.
3. Clearly label bottles "BBQ Ranch."
4. Label with your initials & the date the Ranch expires for proper rotation.

AU JUS

1-Package Au Jus mix

2-Quarts Water

1. Pour contents of Au Jus packet & water in a soup bag, shake well.
2. Seal bag with sealer.
3. Place in Nitro until it reaches 165 degrees.
4. Fill Airpot with hot water to prep for Au Jus (empty water before pouring in Au Jus).
5. 1 batch of prepared Au Jus will fill Airpot & keep temperature for 5-6 hours.

HORSERADISH MAYO

1-Cup Prepared Horseradish

1-Cup Mayo

1. In a silver mixing bowl, whisk together Horseradish & Mayonnaise until creamy.
2. Transfer into clear squeeze bottles.
3. Clearly label bottles "Horseradish."
4. Label with expiration date & your initials.

WET CHICKEN SALAD

5-lbs. Diced Chicken (¼ Inch Cubes)
1-Cup of Diced Celery
1½-TBSP. Granulated Onion
1-tsp. Black Pepper
1½-Cups Mayo

1. Cut Chicken Strips into ¼" squares.
2. In a silver mixing bowl, add all ingredients.
3. Mix well using both hands (with gloves) until all is moistened.
4. Label with expiration date & your initials.
5. Refrigerate & store in a covered container.

TUNA SALAD

1-43 oz pouch White Albacore Tuna
¾ - Cup Diced Celery
1 ½ -TBSP Granulated Onion
1 - tsp Black Pepper
1 ¼ - Cups Mayonnaise

1. Drain as needed, use hands to separate tuna chunks.
2. In a silver mixing bowl, add all ingredients.
3. Mix well using both hands (with gloves) until all is moistened.
4. Label with expiration date & your initials.
5. Refrigerate & store in a covered container.

MARINATED CHICKEN STRIPS

5-lbs. Diced Chicken (1 bag)
½-Cup Italian Dressing

1. In a silver mixing bowl, pour dressing on top of Chicken.
2. Mix thoroughly with both hands until evenly coated.
3. Label with expiration date & your initials.
4. Refrigerate & store in a covered container.

♦ **Marinate one bag at a time.**