

**UNITED STATES ARMY CULINARY ARTS TEAM
WORLD CUP 2002
RECIPE BOOK**

Grilled Flank Steak with Bayou Barbecue Sauce

Smokey Marinade		
INGREDIENTS	QUANTITY	METHOD
Worcestershire Sauce	1 Cup	Combine all ingredients.
Soy Sauce	1 Cup	Marinate Steak for 36 hours.
Brown Sugar	1 Cup	Heat a skillet or broiler to medium heat.
Mustard	1 Cup	Grill steak to an internal temperature of 130 degrees.
Minced Garlic	1 Cup	Allow steak to rest for five minutes before slicing.
Minced Onions	1 Cup	
White Vinegar	½ Cup	
Olive Oil	½ Cup	
Lemon Juice	½ Cup	
Paprika	2 Tablespoons	
Liquid Smoke	2 Tablespoons	
Salt	1 Tablespoon	
Black Pepper	1 Tablespoon	
Flank Steak	30 Pounds	

Yield: 80 Servings

Serving Size: 5 Ounces

Bayou Bourbon Barbecue Sauce		
INGREDIENTS	QUANTITY	METHOD
Ketchup	3 Cups	Combine all ingredients except butter and simmer for 2 hours.
Cider Vinegar	1 Cup	Finish sauce by stirring in cold butter and check seasoning.
Sugar	2 Cups	
Tomato Paste	¾ Cup	
Orange Juice Concentrate	1 Cup	
Apple Juice Concentrate	1 Cup	
Bourbon	2 Cups	
Minced Garlic	1 Cup	
Minced Onions	1 Cup	
Creole Seasoning	2 Tablespoons	
Emeril Lagasse Essence Seasoning	2 Tablespoons	
Hot Sauce	1/3 Cup	
Beef Stock	4 Cups	
Salt	1 Tablespoon	
Black Pepper	1 Tablespoon	
Demi Glace	1 Cup	
Butter	1 Pound	

Yield: 11 Cups

Serving Size: 2 Ounces

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Crispy Potato Cakes		
INGREDIENTS	QUANTITY	METHOD
White Potatoes	15 Pounds	Peel potatoes and cut into julienne or strips on a mandolin or cutting machine.
Minced Bacon	3 Pounds	Render bacon and reserve fat and bacon.
Salt	1 Tablespoon	Combine bacon, bacon fat, and potatoes, seasoning.
White Pepper	1 Tablespoon	Heat a skillet to medium heat and place ring molds on the skillet. Spray skillet and ring molds with vegetable spray.
Mrs. Dash Seasoning	2 Tablespoons	Place approximately 3 ounces of potatoes into ring molds and brown on both sides until golden in color.
		Place potatoes in 350 degree oven for twenty minutes or until completely finished cooking in the center.

Yield: 80 Servings

Serving Size: 3 Ounces

Seasoned Asparagus		
INGREDIENTS	QUANTITY	METHOD
Pencil Asparagus	400 pieces (20 Pounds)	Blanch the asparagus in salted water until tender.
Salted Water	3 Gallons	Refresh asparagus in ice water to stop from cooking.
Ice Water	3 Gallons	Sauté the asparagus in melted butter and season with salt, pepper, and lemon juice.
Butter	3 Pounds	Sprinkle with fresh chopped chervil.
Salt	1 Tablespoon	
Black Pepper	1 Tablespoon	
Lemon Juice	2 Cups	
Chervil	2 Cups	

Yield: 80 Servings

Serving Size: 5 pieces (3 ounces)

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Vegetable Trinity		
INGREDIENTS	QUANTITY	METHOD
		Dice all vegetables and sausage into small dice.
Red Bell Peppers	3 Each	Sauté vegetables and sausage in Canola Oil for four minutes or until tender.
Green Bell Peppers	3 Each	
Yellow Bell Peppers	3 Each	Deglaze the pan with white wine.
Orange Peppers	3 Each	
Celery	1 Pound	
Onions	1 Pound	
Andouille Sausage	1 Pound	
Salt	1 Tablespoon	
Black Pepper	1 Tablespoon	
Canola Oil	2 Cups	
White Wine	4 Cups	

Yield: 80 Servings

Serving Size: 2 Tablespoons

Roasted Chipolini Onions		
INGREDIENTS	QUANTITY	METHOD
Chipolini Onions	80 Each	Peel onions and toss with oil, salt and pepper.
Salad Oil	1 Cup	Place onions in a 350 degree oven for 30 minutes or until golden brown and tender.
Salt	1 Tablespoon	
Black Pepper	1 Tablespoon	

Yield: 80 Servings

Serving Size: 1 Onion

Fried Leeks		
INGREDIENTS	QUANTITY	METHOD
Leeks	10 Pounds	Heat oil to 250 degrees F.
Canola Oil	1 Gallon	Cut leeks into julienne.
Cayenne Pepper	1 Tablespoon	Place leeks into ice water for 3 minutes.
Salt	1 Tablespoon	Shake water off leeks.
		Cook leeks two cups at a time in the oil until they are slightly crisp.
		Remove from oil and season.

Yield: 80 Servings

Serving Size: 1 Tablespoon

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Shellfish Consommé With Corn Royal

Corn Royal		
INGREDIENTS	QUANTITY	METHOD
Corn Ears	12 Each	Cut corn kernels off of ears
Heavy Cream	5 Cups	Combine cream, white pepper, cayenne pepper and add corn kernels
White Pepper	1 tsp	Steep mixture until corn is tender, puree and strain
Cayenne Pepper	1 tsp	
Egg Whites	12 each	Temper corn/cream mixture into beaten egg whites
		Pour custard mixture into muffin tins and bake in water bath at 200°F until firm

Yield: 80 each

Serving Size: 1 Royal

Seafood Sausage		
INGREDIENTS	QUANTITY	METHOD
Scallops	8 oz	Puree the seafood and herbs.
Lobster Meat	6 oz	Add egg whites and cream, incorporate fully.
Shrimp	8 oz	Season to taste
Egg White	2 ea	Fold in crawfish garnish
Cream	3 oz	Form sausage into thin logs and poach until an internal temperature of 145°F is achieved.
White Pepper	To Taste	Remove from heat and slice in half on a bias. Reserve until service
Cajun Seasoning	To Taste	
Parsley	3 sprigs	
Dill	2 sprigs	
Garnish		
Crawfish	8 oz	Roughly chopped

Yield: 80 slices

Serving Size: 1 Slice

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Cajun Spiced Cracker		
INGREDIENTS	QUANTITY	METHOD
Flour	1 qt	Combine flour, shortening, salt, baking soda and Cajun seasoning to form dough.
Shortening	1 cp	Cover and refrigerate for 30 min.
Salt	1 tbsp	Roll dough to 1/8" thickness
Baking Soda	1 tbsp	Using cutter as a template, cut dough to form mask
Cajun Seasoning	3 tsp	Bake cracker until lightly brown (3-5 min). Retain for service.

Yield: 80 Crackers

Serving Size: 1 ea

Shellfish Consommé		
INGREDIENTS	QUANTITY	METHOD
Blue Crab	20 lbs	Combine crab, ½ carrot, ½ leeks, ½ fennel, onions, celery, bay leaves, crab base and water.
Carrot	2 lbs	Bring to a simmer for 20 minutes or until proper flavor is achieved.
Fennel	2 lbs	Strain crab stock and cool down
Onion	1 lbs	Combine remaining leeks, carrots and fennel with seafood shells and finely chop. Stir in egg whites and add to the crab stock and stir over heat until a raft begins to form.
Celery	1 lb	Bring stock and clear meat to a simmer and cook until consommé is clear and flavorful. Season to taste.
Leeks	2 lb	Strain Consommé and keep hot
Bay Leaves	3 ea	
Crab Base	6 oz	Place corn royal into center of
Lobster Shells	3 oz	Bowl. Add remaining garnish
Shrimp Shells	2 oz	And add Consommé.
Craw Fish Shells	2 oz	
Egg Whites	36 ea	
Water	5 gal	
Garnish		
Carrot	6 oz	Slice thinly into fish shapes
Seafood Sausage	80 slices	Sliced
Crawfish Tail	80 slices	Thin sliced
Corn Kernels	1 ear	
Fennel	6 oz	Thinly sliced
Chives	2 oz	Chopped
Dill	80 ea	
Corn Royal	80 ea	

Yield: 2 ½ Gallons

Serving Size: 4 oz

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**Jackson Square Bread Pudding with
Banana Apple Walnut Flambé**

Chocolate Tuile Leaves		
INGREDIENTS	QUANTITY	METHOD
Unsalted Butter	25 5/8 fluid oz	Sift together cocoa powder and flour
Powdered Sugar	25 5/8 oz	Melt butter on low heat; add powdered sugar, vanilla, egg whites and flour mixture.
Egg Whites	3 ¼ cups	Store, covered in refrigerator.
Vanilla Extract	3 ¼ tsp	
Flour	20 ¾ oz	Remove from refrigerator spread thin layer on pan using leave stencil. Bake at 350°F until lightly done. Remove from pan and form over round shape. Store in airtight container until service.
Cocoa Powder	8 oz	

Yield: 80 Tuile Leaves

Serving Size: 1 Leave

Bananas, Apple and Walnut Flambé		
INGREDIENTS	QUANTITY	METHOD
Bananas (mini)	13 1/3 lbs	Peel and cut the bananas
Apples, Granny Smith	53 1/3 oz	Heat a large skillet to med/high; add the butter, sugar, jelly, walnuts apples and spices.
Light Brown Sugar	3 1/3 lb	Cook until the sugar is melted, add bananas and the rum.
Dark Rum	6 2/3 fluid oz	Serve immediately
Apricot Jam	40 fluid oz	
Walnuts	26 2/3 oz	
Cinnamon	6 2/3 tsp	
Nutmeg	3 1/3 tsp	

Yield: 80 Portions

Serving Size: 2 banana halves, 3 apple balls, 1-2 walnut halve sauce

Raspberry Compote		
INGREDIENTS	QUANTITY	METHOD
Raspberries Fresh	5 lbs	Combine raspberries, sugar and water and place on burner
Sugar, granulated	2 lbs	Add flour
Flour	1 cp	Cook until thickened
Water	1 qt	Place in pastry bag and pipe into bread puddings

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Rum Butter		
INGREDIENTS	QUANTITY	METHOD
Butter unsalted	4lbs	Cream butter, add sugar mixer add spices
Rum Dark	2 oz	Mix on low/med until thoroughly blended
Vanilla Bean	1 ea	Heat rum in skillet, add vanilla reduce by ½ add to butter mixture
Powdered Sugar	½ lb	Form into quenelles and refrigerate until service
Cinnamon	1 tsp	
Nutmeg	½ tsp	

Yield: 80 Quenelles

Serving Size: 1 ea

White Chocolate Bread Pudding		
INGREDIENTS	QUANTITY	METHOD
Bread Cubes	12 Cups	Coat molds with butter and dust with flour, set aside
Milk Scalded	24 Cups	Combine milk, eggs, sugar, salt, cinnamon, vanilla and nutmeg.
Eggs	24 ea	Combine egg mixture with bread and chocolate.
Sugar	4 cups	Pour into prepared molds; carefully pipe prepared raspberry compote into the center of each bread pudding prior to baking.
Salt	2 tsp	Place molds in a hot water bath, cover and bake at 350°F for 45-50 minutes or until set.
Cinnamon	4 tsp	
Nutmeg	2 tsp	
White Chocolate, Chopped	64 oz	
Butter	8 tbsp	
Flour	16 tbsp	
Vanilla Extract	8 tsp	

Yield: 80 Bread Puddings

Serving Size: 1 ea

Guidelines For Plating Desserts

1. Dust each plate using a prepared stencil and raspberry dust.
2. Pipe a 2" line of Marzipan in front of pudding and toast with a torch.
3. Place 1 pudding on each plate
4. Dip bottom of a fresh raspberry in melted chocolate and place at 12 o'clock on plate.
5. Place 2 banana halves, 3 apple balls, walnut halves and sauce next to pudding
6. Stand chocolate tuile leave up against the chocolate dipped raspberry behind the pudding.
7. Place 1 ea rum butter quenelle on top of each pudding
8. Serve immediately.