



John Folsie Culinary Institute

Horseradish Remoulade

CULA 315 XA- Chef Jana

Source: Chef Jana (Restaurant Revolution)

Yield: 1 qt, 16, 2oz servings

- 4 Egg Yolks each
- ½ cups Vegetable Oil
- 1 cups Celery
- 1 cups Green Onion
- ½ cups Parsley
- ¾ cup Horseradish
- ½ each lemon, seeded
- 4 Tbsps. Creole Mustard
- 4 Tbsps. Ketchup
- 4 Tbsps. Worcestershire
- 2 Tbsps. Yellow Mustard
- 2 Tbsps. White Vinegar
- 2 Tbsps. Tabasco
- 1 ½ Tbsps. Garlic
- 4 tsps. Sweet Paprika
- ½ tsps. Salt

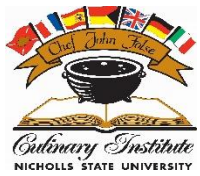
1. In a large robocoupe, combine egg yolk, creole mustard, and yellow mustard.
2. Blend for 1 minute.
3. Slowly stream in oil.
4. Add remaining ingredients.



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Recipe Name: Boudin Boulettes	
Class and Instructor: CULA 315, Chef Jana	
Source: Chef Jana - Boudin, https://www.allrecipes.com/recipe/240805/boudin-balls/ , https://minimalistbaker.com/how-to-cook-white-rice/	
Yield: 42, 3 oz servings	
Ingredients Step 1	Instructions Step 1
<ul style="list-style-type: none"> - 5lbs Cushion Meat - 1.25lbs pork livers - 0.75lbs fatback 	<ol style="list-style-type: none"> 1. Blanch Cushion meat, Fat back and liver for approx. 5 minutes
<ul style="list-style-type: none"> - 0.75lbs bell pepper - 1.75lbs yellow onion - 0.25lbs garlic - 0.5 Tbsp celery seed - 0.5 tbsp msg - 2 tbsp garlic powder - 1 tbsp black pepper - 0.75 tbsp cayenne - 0.5 tbsp white pepper - 3.25 tbsp salt 	<ol style="list-style-type: none"> 2. Puree remaining ingredients and combine them with cushion meat, fat back, and pork liver
	<ol style="list-style-type: none"> 3. Plastic and foil wrap hotel pan and cook at 300F for 3 hrs
<ul style="list-style-type: none"> - 1 qt white rice, dry - ½ gallon water 	<ol style="list-style-type: none"> 4. Add rice and water to a pot and bring to a boil over high heat. 5. Once boiling, turn heat down to low to simmer. Simmer for approx. 15 minutes, until rice is tender
<ul style="list-style-type: none"> - 1 cup parsley, chopped 	<ol style="list-style-type: none"> 6. Grind all through meat grinder 7. Paddle Mix with rice, green onions, parsley and cooked rice

<ul style="list-style-type: none"> - 2 cups green onions, chopped 	<p>8. Scoop with black (1oz) scoop and form into balls</p>
<ul style="list-style-type: none"> - 3 cup AP flour - 3 pinches cayenne - Salt and pepper to taste - 3 cups dry breadcrumb - 6 large eggs, beaten 	<p>9. Whisk together flour and seasonings 10. Set up 3 stage dredging station with flour mix, eggs, and breadcrumbs 11. Dredge through 3 stage breading station, and let sit overnight till service</p>
	<p>12. For Service: Heat oil to 350F and fry until golden brown. 13. Assemble plating with brussel sprout salad in the middle, 3 dollops of horseradish remoulade on the plate, boudin balls on the dollops, with remoulade on top of each ball, and a petite shamrock microgreen</p>



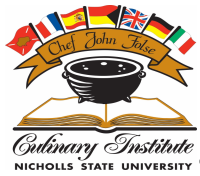
Chef John Folsie Culinary

Institute

Recipe Name: Shave Brussel Sprouts Salad	
Class and Instructor: Chef Vivian Ray	
Source: Chef Ray	
Yield: approx. 8 servings, 2oz	
1 cup pecan halves 2 tbsp unsalted butter, melted 1 tsp honey 1 tbsp fresh sage, chopped 1 tsp kosher salt ¼ tsp cayenne pepper	<ul style="list-style-type: none"> - Preheat oven to 250F - On half sheet pan, spread pecans evenly. Bake until toasted and fragrant; about 30 minutes. Keep sheet pan - In medium bowl, add pecans, and toss with butter, honey, sage, salt, and cayenne until combined. Spread on sheet pan to cool for 15 minutes.
2 tbsp red wine vinegar 3 fl oz extra virgin olive oil 1/2tsp garlic, minced 1/2tsp honey 1/2tsp kosher salt 1/4tsp black pepper, ground	<ul style="list-style-type: none"> - In a blender, combine all ingredients on high till combined. Set aside.

4 cups brussels sprouts,
shaved
1 gala apples, peeled,
cored, and cut into
matchsticks
1 cup celery, thinly sliced
1 cup spiced pecans
1 tsp kosher salt
½ tsp black pepper,
ground

- Toss all ingredients together in a large bowl.
- Serve and enjoy.



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Recipe Name: Honey Yeast Rolls, Cinnamon Honey Butter

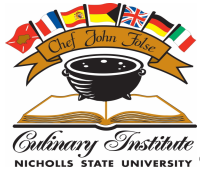
Class and Instructor: CULA 315, Chef Jana

Source: <https://www.julieseatsandtreats.com/texas-roadhouse-rolls/#wprm-recipe-container-88064>,
<https://joyfoodsunshine.com/cinnamon-honey-butter-texas-roadhouse-style/#wprm-recipe-container-8668>

Yield: 36 rolls, 8 1 oz servings

<p>Honey Yeast Rolls</p> <ul style="list-style-type: none"> - 0.75oz active dry yeast - 1 ¼ cup warm milk (105F) - ⅓ cup granulated sugar 	<ol style="list-style-type: none"> 1. Combine milk and sugar in a bowl, sprinkle the yeast over it 2. Let yeast foam until foamy, approx. 5 mins
<ul style="list-style-type: none"> - ¼ cup unsalted butter, room temp - 1 large egg, room temp - 1 tsp salt - 3 ½ - 4 cups AP flour 	<ol style="list-style-type: none"> 3. Combine yeast mixture with ¼ cup butter, egg, salt, and 2 cups flour in a mixing bowl. 4. Beat mixture on medium speed, until smooth 5. Gradually add remaining flour until soft dough ball forms 6. Increase speed to medium high and beat 2-3 minutes longer. dough should be tacky but not sticky, if too sticky then add more flour 1 tbsp at a time
<ul style="list-style-type: none"> - 3 tbsp melted butter - Non-stick spray 	<ol style="list-style-type: none"> 7. Lightly grease large bowl for dough ball to rest in 8. Place dough in large bowl and turn once to coat, set in warm place to rise, about 45-60 minutes. 9. Punch down dough gently, lightly flour work surface and turn dough out of bowl, knead if necessary.

	<ol style="list-style-type: none">10. Line pans with parchment paper11. Cut 35g balls of dough and put into greased mini muffin12. Cover bread again and let rise until doubled in size, 45-60 minutes13. Preheat oven to 350F14. Place rolls into the oven and let bake for 12-15 minutes15. Remove from oven and brush with melted butter
<p>Cinnamon Honey Butter</p> <ul style="list-style-type: none">- 1/2 cups unsalted butter, softened- 1/4 tsp salt- 1 cup powdered sugar- 1 tbsp honey- 1/2 tsp vanilla extract- 1 1/2 tsp ground cinnamon	<ol style="list-style-type: none">1. Add all ingredients to stand mixer with paddle attachment2. Mix well until well combined and fluffy



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Recipe Name: Bruleed Bananas

Class and Instructor: CULA 315, Chef Jana

Source: <https://food52.com/recipes/38791-hot-fudge-sundae-with-bruleed-bananas-and-salty-sprinkles>

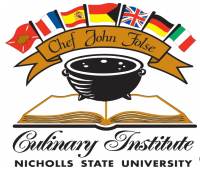
Yield: 6 servings, sets of 3

Ingredients Step 1

2 bananas
4 tbsp sugar

Instructions Step 1

1. Cut bananas into $\frac{1}{4}$ in medallions
2. Sprinkle sugar on both sides of a medallion and use a butane torch to brulee them



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Recipe Name: Fluffed Cream Cheese

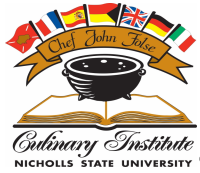
Class and Instructor: CULA 315, Chef Jana

Source: <https://www.lambertslately.com/sweet-cream-cheese-fruit-dip#recipe>

Yield: 21, 1 oz portions

- 8 oz cream cheese, room temp
- 1 cup powdered sugar
- ½ cup heavy cream
- 1 tsp vanilla extract

1. Using beater attachment, combine all ingredients and beat until light and fluffy
2. For service: put into a piping bag for service



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Recipe Name: Salted Bourbon Caramel

Class and Instructor: CULA 315, Chef Jana

Source: <https://www.abeautifulplate.com/salted-bourbon-caramel-sauce/>

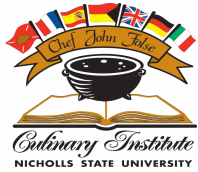
Yield: 4, 2oz servings

- ¾ cup granulated sugar
- 2 tbsp light corn syrup
- 2 tbsp water

1. Combine first 3 ingredients in a heavy-bottomed saucepan, stir to combine
2. Over medium-high heat, swirling the pan but not stirring, until it turns a medium-dark amber color

- ½ cup heavy cream
- 2 tbsp unsalted butter, chopped up
- 1 ⅛ tsp salt
- 3 tsp bourbon
- 1 tsp vanilla extract

3. Remove from heat and immediately whisk in heavy cream and whisk till smooth
4. Add butter and continue whisking until butter is fully incorporated
5. Add salt, bourbon, and vanilla extract and stir to combine, pour into a heat safe container to cool.
6. For service, put into squeeze bottle once cooled



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Recipe Name: Vanilla Wafers	
Class and Instructor: CULA 315, Chef Jana	
Source: https://sugarspunrun.com/homemade-vanilla-wafers-recipe/#recipe	
Yield: 45 cookies; 22 servings	
<ul style="list-style-type: none"> - ½ cup unsalted butter, softened - ⅔ cup granulated sugar - 1 large egg, room temp - 4 tsp vanilla extract - 1 ½ cups AP flour - ¾ tsp baking powder - ½ tsp salt - 1 tbsp milk 	<ol style="list-style-type: none"> 1. Preheat oven to 350F and line baking sheet with parchment paper 2. Cream butter and sugar together till well combined 3. Add egg and vanilla and stir on medium/low speed til completely combined 4. In separate bowl, whisk flour, baking powder, and salt together 5. Add half the flour mixture to butter mixture and stir on low-speed to combine 6. Add milk and stir on low speed until combined 7. Add remaining flour mixture and stir till combined
	<ol style="list-style-type: none"> 8. Using a piping bag with a ¼” round tip, pipe out 2 inch logs on parchment at least an inch apart 9. Bake for 12-14 minutes 10. Allow to cool for 5-10 minutes before trying to move them



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Recipe Name: Vanilla Bean Custard

Class and Instructor: CULA 315, Chef Jana

Source: <https://www.spendwithpennies.com/custard/>

Yield: 17, 1 oz servings

<ul style="list-style-type: none">- ¼ vanilla bean	<ol style="list-style-type: none">1. Use a sharp knife to make a slit down the length of the pod2. Open the bean up and use the back of your knife to scrape out the seeds
<ul style="list-style-type: none">- ¼ cup granulated sugar- ⅛ cup cornstarch- 2 large egg yolks- 1.38 cups whole milk- 0.38 cup half n half- 1 tbsp butter	<ol style="list-style-type: none">3. In medium saucepan, whisk sugar, cornstarch, and a pinch of salt before whisking in the yolks, milk, cream, and vanilla bean.4. Heat the egg mixture over medium-low while whisking until it begins to simmer, around 15 mins. Once boiling, continue to whisk for 1 minute before removing from heat.5. After removing from heat, stir in butter.6. Pour into medium bowl and cover with plastic wrap flush to the custard to prevent skin from forming7. Refrigerate for at least 2 hours



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Recipe Name: Whipped Cream

Class and Instructor: CULA 315, Chef Jana

Source: <https://joyfoodsunshine.com/homemade-whipped-cream/#wprm-recipe-container-19603>

Yield: 16, 1oz portions

- 1 pint heavy whipping cream, cold
- ½ cup powdered sugar
- 1 tsp vanilla extract

1. In a cold large mixing bowl with a whip attachment, combine ingredients and whip together until stiff peaks form.



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Recipe Name: Candied Pecans

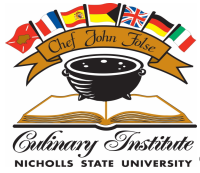
Class and Instructor: CULA 315, Chef Jana

Source: <https://www.allrecipes.com/recipe/230557/candied-pecans/>

Yield: 1lbs

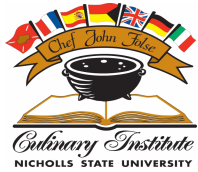
- 1 cup granulated sugar
- 1 tsp ground cinnamon
- ½ tsp of salt
- 1 large egg white
- 1 tbsp water
- 1lbs pecan halves

1. Preheat oven to 250F
2. Mix sugar, cinnamon, and salt together in small bowl
3. Whisk together egg white and water in large bowl till frothy.
4. Toss pecans in egg white mixture to coat before slowly pouring in sugar mixture and stir until pecans are evenly coated. Spread on parchment lined baking sheet.
5. Bake for 10 minutes. Stir pecans and rearrange into a single layer before cooking longer. Stir every 10-15 minutes, until pecans are evenly browned, around 30-50 minutes



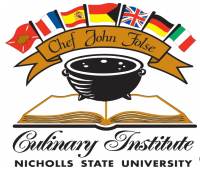
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Recipe Name: Pecan Pie Truffles	
Class and Instructor: CULA 315, Chef Jana	
Source: https://cooking.nytimes.com/recipes/1015214-pecan-pie-truffles	
Yield: 24 truffles	
<ul style="list-style-type: none"> - 2 ½ cups pecans 	<ol style="list-style-type: none"> 1. Preheat oven to 350F 2. On parchment lined baking pan, toast pecans for 5-10 mins
<ul style="list-style-type: none"> - 2 tbsp unsalted butter - ½ tsp salt - 2 tbsp maple syrup - ¼ cup bourbon - 8 whole graham crackers - 1 tsp cinnamon - 1 cup dark brown sugar - 1 tsp vanilla 	<ol style="list-style-type: none"> 3. Combine maple syrup, bourbon, butter, sugar, and salt in saucepan on low heat to dissolve sugar. 4. In food processor, pulse together graham crackers, pecans, brown sugar, and cinnamon 5. Combine both mixtures with the vanilla until well combined 6. Use black scoop to scoop out mixture and roll them into balls before freezing for around 2 hours
<ul style="list-style-type: none"> - 8 oz chocolate, ultra dark rondo - chopped candied pecans 	<ol style="list-style-type: none"> 7. Use double boiler to melt the chocolate 8. Use the melted chocolate to coat the rolled mixture before topping with candied pecans



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Recipe Name: 3 cheese mac and cheese	
Class and Instructor: CULA 315, Chef Jana	
Source: https://www.foodnetwork.com/recipes/3-cheese-macaroni-and-cheese-recipe-1948199	
Yield: 8 4 ounce servings	
1 LB large elbow macaroni 3 pinches salt	Preheat oven to 325 degrees. In a large pot filled with water add the salt and the macaroni and place over high heat. Bring to a boil and let cook until al dente, about 8 minutes. Drain. Set aside
6 TBSP butter 6 TBSP AP flour 3 cups milk 1 cup heavy cream 1 TBSP ground black pepper 1 LB white cheddar shredded 4 ounces Romano, shredded 4 ounces Asiago, shredded	In a large saucepan, melt butter. Sprinkle flour over butter and cook 2-3 minutes on medium heat, whisking until a roux or paste forms. Add cold milk and whisk vigorously until dissolved. Cook sauce on medium-low heat until thick and bubbly. Add heavy cream, all cheeses, 1 TBSP salt, and 1 TBSP pepper. Cook until cheeses are fully melted.
2 cups bread crumbs cheese sauce cooked pasta	Add cooked macaroni to cheese mixture and mix thoroughly. Place macaroni mixture in a 13 by 9 baking dish and top with bread crumbs. Place in the oven and bake for 12 to 15 minutes or until golden brown. Top with fresh parsley and serve



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Recipe Name: BBQ Veloute Sauce

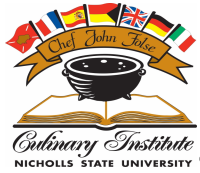
Class and Instructor: CULA 315, Chef Jana

Source: Jacob Scott

Yield: 55 ounces

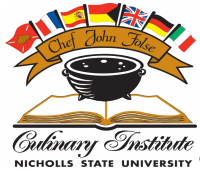
7 OZ butter
6 OZ AP flour
32 oz chicken stock
8 to 10 ounces of BBQ

Create a simple veloute by making a blonde roux and adding chicken stock a little at a time. Let thicken.
Add sauce to taste and add more stock to achieve desired texture.



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Recipe Name: Coleslaw	
Class and Instructor: CULA 315, Chef Jana	
Source: https://www.food.com/recipe/mike-andersons-coleslaw-434526	
Yield: 12 4 ounce servings	
1/2 TBSP minced garlic 10 tablespoons (5 ounces) Mayo 5 tablespoons (2.5 ounces) yellow mustard 1 3/4 TBSP sugar 1/2 TBSP black pepper	Put all ingredients in a bowl and combine and refrigerate.
8 cups shredded green cabbage 1 cups shredded purple cabbage 3/4 cup finely chopped yellow onions 1/4 cup finely chopped green bell pepper 1 TBSP chopped green onions 1 cups coleslaw dressing	Combine all vegetables and toss with dressing.



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Recipe Name: Smoked and Braised Chicken Thighs

Class and Instructor: CULA 315, Chef Jana

Source: Jacob Scott

Yield: 6 each, 2 per portions

12 each 3 oz boneless
chicken thighs
4 Tbsp Salt
1 Tbsp pepper
1 Tbsp red cayenne
pepper
2 Tbsp Smoked
Paprika
1 Tbsp lemon pepper
1 Tbsp onion powder
1 Tbsp garlic powder
½ Tbsp sugar
5 cups BBQ Veloute

Preheat the smoker to 250 degrees. Combine seasonings in a bowl. Season chicken thighs. Place on the smoker and smoke for 20 minutes. Preheat oven to 300. Remove thighs from smoker and place in a pan and cover with Veloute then place in the oven and cook for 20 minutes or until tender.



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Recipe Name: Ubons BBQ Sauce

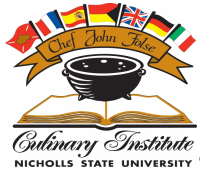
Class and Instructor: CULA 315, Chef Jana

Source: Jacob Scott

Yield: 32 oz

2 cups Ketchup
2 cups white vinegar
¼ cup worcestershire
¼ cup hot sauce
1 cup brown sugar
¼ cup white sugar
¼ cup dehydrated
onion
salt TT
Pepper TT

Combine all ingredients in a bowl. Taste and add salt and pepper as needed.



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Recipe Name: Au Jus

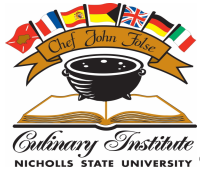
Class and Instructor: CULA 315, Chef Jana

Source: <https://drivemehungry.com/au-jus/>

Yield: 8

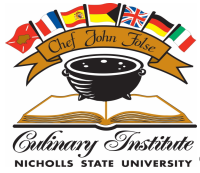
2 cups Beef Broth
2 Tbsp Butter
½ Tbsp Worcestershire
Sauce
Salt and Oeooer
⅛ tsp garlic and onion
powder
1 Tbsp Flour

Melt the butter in a saucepan. Add the Flour, garlic, and onion powder. Cook for 2 minutes. Add beef broth and Worcestershire sauce. Bring to a boil.



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Recipe Name: Chicken Fried Steak	
Class and Instructor: CULA 315, Chef Jana	
Source: https://www.thecookierookie.com/chicken-fried-steak-with-gravy/?msclkid=2148c9d34f6a1c52a137ac62c63b220b&utm_source=bing&utm_medium=cpc&utm_campaign=Rcipes&utm_term=chicken%20fried%20steak&utm_content=Chicken%20Fried%20Steak%20with%20Gravy	
Yield: 5	
5 6 oz Cube Steaks 1 tsp ground black pepper 2 tsp salt 1 ½ cup AP flour 2 eggs 1 ½ cup Whole Milk	In a shallow Bowl, Whisk together milk and egg. In a separate bowl combine flour, salt, and pepper. Coat the steaks in the flour mixture then place it in the milk mixture and finally dredge it through the flour mixture. heat cooking oil and cook the steaks 2 minutes on each side.
½ cup butter ⅔ cup AP flour 4 cups whole milk Kosher TT Pepper TT	Make a roux with the flour and butter and cook until golden. then slowly whisk in milk and season with salt and pepper. Cook until thickened and smooth.



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Recipe Name: Garlic Mashed Potatoes

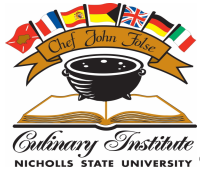
Class and Instructor: CULA 315, Chef Jana

Source: <https://www.foodnetwork.com/recipes/alton-brown/creamy-garlic-mashed-potatoes-recipe-2203634>

Yield: 12

3 ½ pounds russet
potatoes
2 Tbsp Kosher Salt
2 cups half and half
6 gloves crushed garlic
6 ounces grated
Parmesan

Peel and dice the potatoes. Place in a large saucepan, season with salt and cover with water. Bring to a boil and reduce to maintain a rolling boil. Cook until potatoes fall apart when poked with a fork. Heat the half-and-half and the garlic in a medium saucepan over medium heat until simmering. Once tender, remove the potatoes and mash then add the garlic-cream mixture and parmesan.



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Recipe Name: Sauteed Carrots and Broccolini

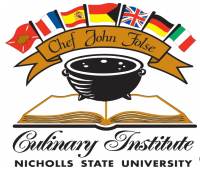
Class and Instructor: CULA 315, Chef Jana

Source: <https://www.cutsandcrumbles.com/easy-sauteed-carrots-green-beans/>

Yield: 4

12 carrots
12 broccolini
1 Tbsp olive oil
2 tsp garlic powder
2 tsp onion powder
1 tsp black pepper

Bring a large pot of water to a boil, then add 12 carrots and cook for about 4 minutes. Then add the broccolini and cook for 3-4 minutes. Once tender remove and plunge in an ice bath. Heat oil in a pan and toss carrots and broccolini and season with garlic and onion powder and pepper. Saute for 2 minutes.



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Recipe Name: Blackened Redfish

Class and Instructor: CULA 315, Chef Jana

Source: <https://cooking.nytimes.com/recipes/11612-paul-prudhommes-blackened-redfish>

Yield: 6; 5oz servings

Ingredients Step 1

1 tablespoon paprika
2½ teaspoons kosher salt
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon ground
cayenne
½ teaspoon dried thyme
½ teaspoon dried oregano

Instructions Step 1

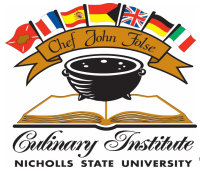
1. In a small bowl mix together paprika, salt, onion powder, garlic powder, cayenne, thyme, and oregano. Mix well and put aside.

Ingredients Step 2

Instructions Step 2

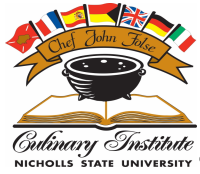
2. Place a large cast-iron skillet over high heat until very hot, about 10 minutes.

<p>Ingredients Step 3 1½ cups unsalted butter, melted 6 skinless redfish, each 8 to 10 ounces and about ½ inch thick</p>	<p>Instructions Step 3 3. Meanwhile, pour 2 tablespoons of melted butter in each of 6 small ramekins; set aside and keep warm. Pour the remaining butter into a shallow bowl. Dip each filet in the butter so that both sides are well coated. Sprinkle the spice mix generously and evenly on both sides of the fish, patting it on by hand.</p>
	<p>Instructions Step 4 4. When the skillet is heated, place the filets inside without crowding and top each with 1 teaspoon of melted butter. Cook, uncovered, until the underside looks charred, about 2 minutes. Turn the filets over and again pour 1 teaspoon of butter on top; cook until done, about 2 minutes more. Transfer to warmed plates and repeat with the remaining fish. Serve immediately, with a ramekin of butter on each plate.</p>



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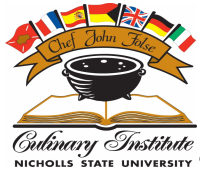
Recipe Name: Cornbread	
Class and Instructor: CULA 315, Chef Jana	
Source: https://www.bettycrocker.com/recipes/cornbread/8990e15c-fc1d-4a8d-b8b3-4b37f45eca49	
Yield: 12	
Ingredients Step 1 ¼ cup butter (1/2 stick)	Instructions Step 1 1. Heat the oven to 400°F. Spray the bottom and sides of an 8-inch square pan or 9-inch round cake pan with the cooking spray. 2. In a 1-quart saucepan, heat the butter over low heat until melted.
Ingredients Step 2 1 cup of milk 1 large egg 1 ¼ cups, yellow, white, or blue cornmeal 1 cup Gold Medal all purpose flour ½ cup graduated sugar 1 tablespoon baking powder ½ teaspoon salt	Instructions Step 2 3. In a large bowl, beat the melted butter, milk and egg with a fork or wire whisk until well mixed. Add the cornmeal, flour, sugar, baking powder and salt all at once; stir just until the flour is moistened (batter will be lumpy). Pour batter into the pan; use a rubber spatula to scrape batter from the bowl. Spread batter evenly in pan and smooth top of batter.
	Instructions Step 3 4. Bake for 20 to 25 minutes or until golden brown and a toothpick inserted in the center comes out clean. Serve warm.



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Recipe Name: Cornbread dressing	
Class and Instructor: CULA 315, Chef Jana	
Source: https://tastesbetterfromscratch.com/cornbread-stuffing/	
Yield: 12	
<p>Ingredients Step 1</p> <p>1 french loaf, cubed small Cornbread, baked cubed small</p>	<p>Instructions Step 1</p> <p>1. Spread bread cubes onto large baking sheets and leave them out to dry at 250 degrees F for about 30-45 minutes, tossing every 10 minutes, until the bread is dry and stale.</p>
<p>Ingredients Step 2</p> <p>3/4 cup butter 1 medium onion , chopped 4 ribs celery , chopped 1/2 teaspoon dried basil 1/2 teaspoon dried thyme 1 Tablespoon fresh rosemary, chopped 1/2 cup fresh chopped parsley, chopped salt and freshly ground black pepper , to taste</p>	<p>Instructions Step 2</p> <p>2. Preheat the oven to 350° F. Saute vegetables: Add the butter to a large skillet over medium heat. Once the butter has melted add the onion, celery, basil, thyme, and rosemary and cook for a few minutes until softened.</p>
Dried bread and cornbread	Instructions Step 3

<p>3-4 cups low sodium chicken broth Vegetable mixture</p>	<ol style="list-style-type: none">3. To a large mixing bowl add dried bread cubes. Pour in butter and Vegetable mixture.4. Gradually ladle the broth mixture onto the bread, tossing lightly as you go. Add more broth, just until everything is evenly moistened. Don't add too much broth or it will be more mushy and dense. Taste and add more herbs or salt, if needed.5. Pour mixture into a 9×13 inch baking dish and bake at 350 degrees F for 20 to 25 minutes, or until golden brown on top.
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John Folse Culinary Institute

Recipe Name: Honey Garlic Glaze

Class and Instructor: CULA 315, Chef Jana

Source: <https://www.thechunkychef.com/honey-garlic-glazed-salmon/#wprm-recipe-container-16307>

Yield: 4, 2 oz servings

Ingredients Step 1

3 Tbsp butter
2 tsp olive oil
6 cloves garlic,
minced
1/2 cup honey
3 Tbsp water
3 Tbsp soy sauce
1 Tbsp sriracha
sauce
2 Tbsp lemon juice

Instructions Step 1

1. Add butter and oil to a large, oven-safe skillet over MED-HIGH heat. Once butter is melted, add garlic, water, soy sauce, sriracha, honey and lemon juice and cook 30 seconds or so, until sauce is heated through



John Folsie Culinary Institute

Recipe Name: Mustard Greens	
Class and Instructor: CULA 315, Chef Jana	
Source: https://www.africanbites.com/southern-mustard-greens/	
Yield: 6	
Ingredients Step 1 2 pound mustard greens	Instructions Step 1 1. Remove mustard green leaves from the stem. Then wash, rinse and chop into large chunks. Repeat until all mustard greens have been removed from its stem. Discard stem and reserve chopped leaves.
Ingredients Step 2 4-5 strips thick sliced bacon	Step 2 2. Heat up a medium or large dutch oven. Then add chopped bacon, cook for about 5-6 minutes or until brown.
Ingredients Step 3 1 tablespoon or (14 ml) oil 1 medium onion , chopped 1 tablespoon or (8 g) garlic, minced 1-2 cups (8-16 oz) smoked turkey chopped	Step 3 3. Add about 1 tablespoon of oil – there should be about 2 -3 tablespoons of grease in the pot. Add onions, garlic, chopped smoked turkey, and sauté for about 3-5 minutes.
Step 4	Step 4

<p>2-3 teaspoon Creole seasoning 1 cup chicken broth or water 1-2 teaspoons red pepper flakes crushed</p>	<p>4. Gently stir in the mustard greens (a little at a time, until wilted) followed by Creole seasoning. 5. Add smoked turkey bone to the pot with chicken broth or water. Add pepper flakes , if desired</p>
<p>Step 5</p>	<p>Step 5 5. Bring to a boil and simmer for about 20 minutes or until desired tenderness has been reached. Return bacon back to the pot, stir. 6. Remove from the stove and discard bone. 7. Serve warm</p>