



CHEF PRESENTS

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Beer Battered Cod Sliders

Ingredients

#01218 Beer Battered Cod Fillet 3oz - \$1.40 per piece
#04503 Shredded Cabbage ¼ cut \$0.07 per oz
#04760 Marzetti Slaw Dressing \$0.10 per oz
#00023 Jalapeno Bottle Caps \$0.24 per oz
#17989 Rotella Brioche Slider Bun \$0.30 per bun

\$2.12 per slider

Potato Crusted Walleye

Ingredients

#07976 Fresh Walleye \$0.55 per oz
#12446 Tater Tumblers \$0.41 per oz
#04980 Old Fashion Gravy Mix \$0.16 per oz
#04532 Fresh Lemons \$0.40 each
#04443 Fresh Thyme \$0.77 per oz

Rehydrate tater tumblers per instructions, place in a hot skillet with oil/butter. Place the piece of walleye on top. Once potatoes are golden brown flip and finish in the oven at 350 degrees for about 8-10 minutes.

Sauce:

Mix a small batch of gravy, instructions are on the back, Thin it out using a little cream, Zest 4 lemons and use juice in the gravy mix, add 1 oz of fresh thyme, salt and pepper to taste.

\$6.29 per completed dish

Cherry Filled Confetti Cake

Ingredients

#19022 Confetti Bunt Cake \$1.51 per piece
#00190 Cherry Pie Filling \$0.10 per oz
#18304 Chocolate Fudge \$0.13 per oz

\$2.12 per completed dish