



ANGRY TUNA SUSHI SLIDER

Serving Size	1 SLIDER				
Recipe Yield	24	SERVINGS			
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit	
Red leaf lettuce			8.00	each	
Cucumber, sliced			48.00	slices	
Angry Tuna Mix	Subrecipe		48.00	ounces	
Garlic chips	prepared		72.00	each	
Sweet soy sauce	prepared	Squeeze bottle	12.00	teaspoon	
Tempura Crunch	Subrecipe		24.00	teaspoon	
Sriracha		Squeeze bottle	6.00	teaspoon	
King's Hawaiian Original Slider Buns			24.00	each	

Items needed: including equipment, smallwares, etc

CUTTING BOARD, RUBBER SPATULA, MEASURING SPOONS, MEASURING CUPS, DIGITAL SCALE, PLATING TWEEZERS.

Procedure: including prep, cooking, assembly, finishing

- 1) Place bottom slider bun on cutting board. Squeeze 1/4 teaspoon Sriracha on bun. Add 1/3 piece torn lettuce and then 2 slices cucumber.
- 2) Add 2 ounces Angry Tuna Mix on top of cucumber. Garnish with 1/2 teaspoon sweet soy, 1 teaspoon tempura crunch, and 3 garlic chips in that order. Place top bun on and press down lightly to bring slider together. Plate as desired.

Notes :



(ANGRY TUNA SUSHI SLIDER)

SUB: ANGRY TUNA MIX

Serving Size	2 OZ.			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Tuna, sushi grade		RAW, CUBED 1/2"	8.00	cups
Sriracha Mayonnaise	Subrecipe		1.00	cup
Soy sauce			1/2	cup
Sesame seeds, toasted			2.00	teaspoons

Items needed: including equipment, smallwares, etc

CUTTING BOARD, CHEFS KNIFE, MEASURING CUPS, MEASURING SPOONS, MIXING BOWL, PLASTIC DELI CONTAINER WITH LID.

Procedure: including prep, cooking, assembly, finishing

- 1) Place tuna on cutting board. Using chef knife, cut into 1/2-inch cubes and place into mixing bowl.
- 2) Add soy sauce. Place plastic wrap over bowl and place in refrigerator for 10 minutes.
- 3) Remove bowl with tuna from refrigerator. Add sriracha mayo and sesame seeds to tuna. Stir gently but thoroughly with rubber spatula.
- 4) Transfer tuna mix to deli container with rubber spatula. Label, date, and place in refrigerator until ready to use.

Notes :



(ANGRY TUNA SUSHI SLIDER)

SUB: SRIRACHA MAYO

Serving Size	1 CUP				
Recipe Yield	1+	SERVINGS			
Ingredient	Supplier/Brand	Notes/Prep		Volume	Volume Unit
Mayonnaise				1.00	cup
Sriracha				0.25	cup
Kosher salt				1/4	teaspoon

Items needed: including equipment, smallwares, etc

MIXING BOWL, WHISK, RUBBER SPATULA, MEASURING SPOONS, MEASURING CUPS, STORAGE CONTAINER, SQUEEZE BOTTLE.

Procedure: including prep, cooking, assembly, finishing

1) Scale all ingredients into mixing bowl. Mix thoroughly with whisk. Transfer to storage container (or squeeze bottle) with rubber spatula.

2) Label, date, and keep refrigerated below 40F.

Notes :



(ANGRY TUNA SUSHI SLIDER)

SUB: TEMPURA CRUNCH

Serving Size	1 tsp.			
Recipe Yield	48	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Tempura mix			0.50	cup
Ice water			0.33	cup
King's Hawaiian Original Round Bread		crumbs processed in robot coupe	1.00	Tablespoon
Togarashi			1.00	teaspoon
		Total		

Items needed: including equipment, smallwares, etc

DEEP FRYER AT 350F, MIXING BOWL, WHISK, DIGITAL SCALE, MEASURING SPOONS, MEASURING CUPS, FORK, SAVADAY, WHISK.

Procedure: including prep, cooking, assembly, finishing

- 1) Mix tempura batter according to package directions. Add King's Hawaiian Original Round Bread Crumbs to tempura mixture and stir in with whisk.
- 2) Make sure deep fryer is hot. Take fork and stir tempura bread crumb mix. With fork, get some batter on the fork and drizzle into fryer, 2-3 forkfuls at a time. When tempura floats, it is done.
- 3) Remove tempura crispies from fryer and place into savaday. Repeat this process until all batter is fried into crispies.
- 4) Store at room temperature.

Notes :



SEARED SALMON SUSHI SLIDER

Serving Size	1 SLIDER			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King's Hawaiian Original Slider Buns			24.00	each
Salmon Fillets			36.00	ounces
Ginger-Scallion Cream Cheese	Subrecipe		24.00	Tablespoons
Mango, fresh		Peeled and sliced 1/4"	48.00	slices
Alfalfa sprouts		cut from pod	24.00	Tablespoons
Togarashi Fried Onions	Subrecipe		24.00	Tablespoons
Avocado Oil			0.25	cups
Kosher salt				
		Total		

Items needed: including equipment, smallwares, etc

SAUTE PAN, FISH SPATULA, CUTTING BOARD, CHEF KNIFE, MEASURING SPOONS, DIGITAL SCALE, RESTING RACK, TONGS, OVEN, STOVE, SEASONING PLATE

Procedure: including prep, cooking, assembly, finishing

- 1) Place saute pan on stove and turn heat to low. Preheat oven to 400F.
- 2) Place 1.5 ounces salmon on a plate and season with salt. Pour avocado oil in saute pan and swirl to coat.
- 3) Place salmon in hot saute pan and turn heat up to high. Sear for 30 seconds on each side. Remove from pan with fish spatula and place on resting rack.
- 4) Place bun in oven directly on racks and toast for 2 minutes. Remove from oven and place on resting rack with salmon to cool.
- 5) Place salmon on cutting board and cut in half.
- 5) Place bottom bun on cutting board. Add ingredients in this order: 1 tablespoon ginger scallion cream cheese, 2 mango slices, both salmon slices, 1 tablespoon sprouts, 1 tablespoon togarashi onions & top bun. Plate as desired.

Notes :



(SEARED SALMON SUSHI SLIDER)

SUB: GINGER-SCALLION CREAM CHEESE

Serving Size	1 TABLESPOON				
Recipe Yield	24	SERVINGS			
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit	
Ginger puree			1.50	Tablespoons	
Scallions		Julienne on bias	0.33	cup	
Cream cheese			1.50	cup	

Items needed: including equipment, smallwares, etc
 STAND MIXER WITH WHISK, RUBBER SPATULA, CHEF KNIFE, CUTTING BOARD, STORAGE CONTAINER, MEASURING SPOONS, MEASURING CUPS.

Procedure: including prep, cooking, assembly, finishing

- 1) Scale and prep all ingredients as noted above.
- 2) Place cream chesse in stand mixer with whisk attachment. Whip on high for 2 minutes on high speed. Scrape down sides well with rubber spatula. Whip for an additional minute.
- 3) Add ginger and scallions to cream cheese. Whip for 1 minute on high speed.
- 4) Transfer to storgae container with rubber spatula. Label, date, and refrigerate.

Notes : For best flavor, let sit overniht in refrigerator for flavors to come together.



(SEARED SALMON SUSHI SLIDER) SUB: TOGARASHI FRIED ONIONS

Serving Size	1 tablespoon				
Recipe Yield	24	SERVINGS			
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit	
Fried Onions			1.50	cups	
Togarashi spice			2.50	teaspoons	

Items needed: including equipment, smallwares, etc

CONVECTION OVEN, NON STICK SAUTE PAN, COOLING PLATE, AIRTIGHT STORAGE CONTAINER

Procedure: including prep, cooking, assembly, finishing

- 1) Preheat oven to 400F.
- 2) Place onions into non stick pan. Place in oven for 2 minutes. Remove from oven and add togarashi to pan. Toss thoroughly to coat onions.
- 3) Remove onions from pan and put on cooling plate. Cool to ambient temperature.
- 4) When cooled to ambient, place in air tight storage container, label,date, and store at room temperture.

Notes :



CALIFORNIA ROCK N' ROLL SUSHI SLIDER

Serving Size	1 EACH			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
California Crab Mix	Subrecipe		36.00	ounces
Bacon slices		Cook to desired doneness	12.00	each
Iceburg lettuce leaves			6.00	each
Tomato			24.00	slices
Avocado			48.00	slices
Wasabi Mayonnaise	Subrecipe		24.00	teaspoons
King's Hawaiian Original Slider Buns			24.00	each

Items needed: including equipment, smallwares, etc

CHEF KNIFE, CUTTING BOARD, DIGITAL SCALE, CLEAR DELI CONTAINERS W/ LIDS, RUBBER SPATULA.

Procedure: including prep, cooking, assembly, finishing

- 1) Preheat oven or toaster oven to 400F.
- 2) Gather chef knife, cutting board, scale and containers. Scale out all ingredients.
- 3) Place bun in oven directly on racks and toast for 2 minutes. Remove from oven to cool.
- 4) Place bottom bun on cutting board and add ingredients in this order: 1/4 piece of iceberg lettuce, 1/2 strip bacon, halved, 1.5 ounces crab mix, 1 slice tomato, & 2 avocado pieces.
- 5) Spread 1 teaspoon wasabi mayo on top bun and place on top of sandwich. Plate as desired.

Notes :



(CALIFORNIA ROCK N' ROLL SUSHI SLIDER)

SUB: CALIFORNIA CRAB MIX

Serving Size	1.5 OZ			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Surimi Crab Flakes			28.00	ounces
Mayonnaise			15.00	Tablespoons
Tobiko	H-MART		5.00	teaspoons
Sesame seeds, toasted			5.00	teaspoons

Items needed: including equipment, smallwares, etc

FOOD PROCESSOR, MEASURING SPOONS, DIGITAL SCALE, MIXING BOWL, RUBBER SPATULA,

Procedure: including prep, cooking, assembly, finishing

- 1) Place surimi seafood in food processor. Pulse on high 4-5 times until surimi is well broken up.
- 2) Using rubber spatula, transfer surimi from food processor to mixing bowl.
- 3) Add mayonnaise, tobiko, and sesame seeds. Fold together gently with rubber spatula until well incorporated, about 2-3 minutes.
- 4) Transfer from mixing bowl to storage container. Label, date, and refrigerate for at least one hour before using.

Notes :



(CALIFORNIA ROCK 'N ROLL SUSHI SLIDER)

SUB: WASABI MAYONNAISE

Serving Size	1 TEASPOON			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Mayonnaise			0.50	cup
Wasabi powder			2.00	teaspoons

Items needed: including equipment, smallwares, etc

MIXING BOWL, WHISK, RUBBER SPATULA, STORAGE CONTAINER OR SQUEEZE BOTTLE.

Procedure: including prep, cooking, assembly, finishing

1) Scale out wasabi and mayonnaise into mixing bowl. Whisk together well.

2) Transfer to storage container or squeeze bottle. Label, m date, and refrigerate. Let rest for 30 minutes before using to let flavors come together.

Notes :