



LITTLE DIPPERS

Serving Size	1 1/2 Tablespoons			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King's Hawaiian Original Slider Buns			2.25	cups
Liquid Butter or Margarine		Brush on all cut sides	0.25	cups
Chipotle Cilantro Mayo	Subrecipe		0.25	cup
Cilantro Sprigs		minimal stems, combos of 2-3 leaves	2.00	Cups
Chicken Thigh Portions, 1.5 oz.		no skin, no bones, minimal fat, 2-3 inches square	2.00	each
Seasoned Flour	Subrecipe		2.00	quarts
Beer Batter	Subrecipe	whisk per order	4.00	quarts
Ancho Honey	Subrecipe	keep in squeeze bottle	0.75	cups
Caramelized Maui Onions	Subrecipe	held warm	4.50	cups
Green Chile Queso	Subrecipe	held hot	5.25	quarts
Green Chile Pico de Gallo	Subrecipe		1.50	cups
Cilantro, chiffonade			4.00	teaspoon

Items needed: including equipment, smallwares, etc

Fryer, breading basket, tongs, ladle, flattop

Procedure: including prep, cooking, assembly, finishing

- 1) Brush each bun with liquid butter or margarine and place on 350 degree flattop and toast for 2 minutes. Remove and place on cutting board.
- 2) Spread 1/2 tablespoon of chipotle cilantro mayo on each half, and cover bottom portion of each with approx. 6 cilantro sprigs
- 3) Dredge chicken thighs in seasoned flour, then beer batter, then seasoned flour again. Fry for 3-4 minutes at 350 degrees. Lift basket, allow to drain, transfer to buns with cilantro leaves.
- 4) Drizzle each chicken thigh with 1 1/2 teaspoons of ancho honey and top each with 1 Tablespoon of caramelized onions. Top with top bun. Arrange on proper board/tray.
- 5) Ladle 7 ounces of queso into a cup and top with 1 tablespoon green chile pico and 1/8 teaspoon cilantro. Place on board with sliders and a spoon.

Notes :



(LITTLE DIPPERS)

SUB: CHIPOTLE CILANTRO MAYO

Serving Size	1 1/2 Tablespoons			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Mayonnaise			2.25	cups
Chipotle		if buying whole, blend til smooth (or buy puree)	0.25	cups
Cilantro, chiffonade			0.25	cup
Lime Juice, fresh			2.00	teaspoon
Kosher Salt			2.00	teaspoon
			2.00	
		Total		

Items needed: including equipment, smallwares, etc

Bowl and whisk

Procedure: including prep, cooking, assembly, finishing

- 1) Place ingredients in a mixing bowl and whisk to combine.
- 2) Store cold in small container.

Notes :



(LITTLE DIPPERS) SUB: SEASONED FLOUR

Serving Size	1 1/2 Tablespoons				
Recipe Yield	4	QUARTS			
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit	
Self Rising Flour			2.25	cups	
Cayenne Pepper			0.25	cups	
Iodized Salt			0.25	cup	
Black Pepper, table grind			2.00	teaspoon	
Onion Powder			2.00	teaspoon	
Garlic Powder			2.00	teaspoon	

Items needed: including equipment, smallwares, etc

Bowl and whisk

Procedure: including prep, cooking, assembly, finishing

1) Place ingredients in a mixing bowl and whisk to combine.

2) Place in a 1/6th pan at room temperature.

Notes :



(LITTLE DIPPERS) SUB: BEER BATTER

Serving Size	1 1/2 Tablespoons				
Recipe Yield	4	QUARTS			
Ingredient	Supplier/Brand	Notes/Prep		Volume	Volume Unit
Seasoned Flour	Previous subrecipe			2.25	cups
Beer				1/4	cups
Soda Water				1/4	cup

Items needed: including equipment, smallwares, etc

Bowl and whisk

Procedure: including prep, cooking, assembly, finishing

1) Place ingredients in a mixing bowl and whisk to combine.

2) Place in a 1/6th pan with a whisk to combine when needed. Store cold.

Notes :



(LITTLE DIPPERS) SUB: ANCHO HONEY

Serving Size	1 1/2 Tablespoons				
Recipe Yield	24	SERVINGS			
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit	
Honey			2.25	cups	
Ancho Chile Powder			0.25	cups	

Items needed: including equipment, smallwares, etc

Bowl and whisk

Procedure: including prep, cooking, assembly, finishing

- 1) Place ingredients in a mixing bowl and whisk to combine.
- 2) Store at room temperature in a squeeze bottle.

Notes :



(LITTLE DIPPERS)

SUB: CARAMELIZED MAUI ONIONS AND SCALLIONS

Serving Size	3 Tablespoons				
Recipe Yield	24	SERVINGS			
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit	
Yellow Onions		skin and stem ends removed, julienne	32.00	ounces	
Liquid Butter or Margarine			0.5	cup	
Green Onions		sliced 1/4" slight bias, green and whites, no stems	2	cups	
Kosher Salt			2.00	teaspoons	
Coarse Black Pepper			2.00	teaspoons	

Items needed: including equipment, smallwares, etc

Sautee Pan, knife, cutting board

Procedure: including prep, cooking, assembly, finishing

- 1) Heat saute pan over high heat, add sliced yellow onions and top with liquid butter or margarine.
- 2) Sautee for 10 minutes or until amber in color.
- 3) Add green onions, salt and pepper and toss to combine.
- 4) Remove from heat, allow to cool on a sheet tray in walk in, transfer to a sealed container and hold cold or hold warm on line.

Notes :



(LITTLE DIPPERS)

SUB: GREEN CHILE QUESO

Serving Size	7 oz.			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Golden Velvet Processed Cheese		cut in 2" cubes	6.67	pounds
Pepper Jack Cheese		grated	1.30	pounds
Chipotle Puree		Buy or simply blend whole peppers until smooth	5.33	Tablespoons
Hatch Chiles		frozen or canned, cut 1/4" dice	5.33	Tablespoons
Yellow Onions		stem and skin removed, 1/4" dice	0.66	cups
Whole Milk			4.00	Cups

Items needed: including equipment, smallwares, etc
 Cryo bags, knife, cutting board, bag sealer or cryovac machine, pot with boiling water or rethermalizer

Procedure: including prep, cooking, assembly, finishing

- 1) Place all of the ingredients in 1 cryo bag, folding over to avoid getting anything on the sealable top portion
- 2) Seal bag without removing much air. Store cold until needed.
- 3) When needed, place prepared bag in a pot of boiling water or rethermalizer and heat for 20-30 minutes or until the cheese is completely melted and all of the ingredients are incorporated.
- 4) Remove from water, cut bag open, pour into a 1/6th pan and hold hot on the line for service.

Notes :



(LITTLE DIPPERS)

SUB: GREEN CHILE PICO DE GALLO

Serving Size	1 TBSP				
Recipe Yield	24	SERVINGS			
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit	
Roma Tomatoes		1/4" dice, no stems	4.00	ounce	
Red Onion		skin, stem removed 1/4" dice	2.00	ounce	
Jalapenos		stem and seeds removed, 1/4" dice	1.00	ounce	
Hatch Chiles		frozen or canned, cut 1/4" dice	2.00	ounce	
Lime Juice	fresh		4.00	teaspoon	
Kosher Salt			2.00	teaspoon	
Coarse Black Pepper			2.00	teaspoon	
Cilantro, chiffonade			4.00	teaspoon	

Items needed: including equipment, smallwares, etc

Cutting board, knife

Procedure: including prep, cooking, assembly, finishing

1) Combine ingredients in a small bowl, hold cold on line for service.

Notes :