



menu ideas

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(603) 692-4990



Ingredients

- 4 slices Seeded Rye bread
- 4 oz Shaved corned beef
- 2 Angus Beef Patties, 6 oz each
- 2 slices Swiss cheese
- 4 fl oz Boom Boom Sauce (KE1936)
- 2 oz Sauerkraut
- 1 tbsp Butter, salted and softened

Directions

- Grill burgers to desired temperature and grill corned beef to heat.
- Place sauerkraut on burger patties.
- Melt Swiss cheese on burgers.
- Spread Boom Boom Sauce (KE1936) between heel and crown of each slice of rye.
- Place burgers on bread heel and top with corned beef.
- Butter and grill sandwiches until toasted and crispy.

Rueboom Boom Burger





Barbecue Brisket Macho Tacos

Ingredients

- 1 Flour tortilla, 12" round, fried into taco shell
- 6 oz Smoked brisket, Chopped
- 2 fl oz Cannonball Barbecue Sauce (KE0784)
- 3 oz French fries, Cooked, seasoned
- 2 oz Pico de gallo
- 1 tbsp Cilantro, leaves

Directions

- Place large fried taco shell on serving plate and fill with hot smoked chopped brisket.
- Drizzle with {KE0784} , top with hot fresh French fries and finish with pico de gallo and fresh cilantro leaves.

Ingredients

- 1 Bun, five-inch
- 1 Chicken breast, breaded, fried
- 2 fl oz Jalapeno Honey Mustard
- 4 slices Pickle
- 2 oz Fresh lettuce, shredded
- 2 slices Tomato, ripe

Directions

- Toast bun and fry chicken to 165°F.
- Place chicken on heel and top with Jalapeno Honey Mustard, pickles, lettuce and tomato.
- Top with crown and serve.

Jalapeno Honey Mustard Chicken Sandwich





Buffalo Chicken Flatbread

Ingredients

- 3 fl oz Buffalo Wing Sauce (SJ1736HF)
- 1 Flatbread dough, 4x12
- 1/2 cup Cheddar jack cheese, shredded
- 2 tbsp Red onion, sliced
- 3 oz Chicken, grilled, sliced
- 2 tbsp Blue cheese, crumbled
- 1 tbsp Hot Sauce (SJ3127HH)
- 1 tbsp Celery, chopped
- 1 tbsp Green onion, chopped
- 3 fl oz Chunky Blue Cheese Dressing (KE0865)

Directions

- Top the flat bread with the Buffalo Wing Sauce (SJ1736HF) getting ¼ inch from each side.
- Top the sauce evenly with the cheddar jack cheese, grilled chicken and blue cheese crumbles.
- Bake at 425°F until the crust is golden brown and the cheese has melted.
- Drizzle with Hot Sauce (SJ3127HH) , garnish with celery and green onion, and serve with a side of the Supreme Blue Cheese Dressing (KE0855).

Ingredients

- 8 oz fried wedge potatoes
- 4 oz black angus strip steak, sliced thin, marinated
- 2 fl oz Gorgonzola Vinaigrette
- 2 fl oz Bleu Cheese Dressing
- 2 fl oz blue cheese crumbles

Preparation

- Place two pieces of sourdough bread next to one another on a plate
- Top with honey jalapeno bacon, followed slice of fried green tomato, mixed greens, poached eggs
- Finish with a ladle of Cajun aioli over the top.
- Repeat for second plate.

Fried Green Tomato:

- Combine egg and milk
- In a bowl, combine 1/4 cup flour, cornmeal, 1 tsp. salt, and pepper
- Coat both sides of tomato slices in flour, dip in egg mixture, dredge in cornmeal mixture
- Heat oil in skillet, cook tomatoes until golden brown on each side
- Drain on paper towels

Blue Cheese Loaded Fries





Buffa-Cue Wings

Ingredients

- 6 Chicken wings
- 2 slices
- Carrots
- 2 slices
- Celery
- 2 fl oz Home Style Ranch Dressing (KE0777)

Buffa-cue Sauce

- 6 fl oz Cannonball Barbecue Sauce (KE0784)
- 6 fl oz Buffalo Wing Sauce (KE0443)

Directions

- Fry chicken wings to 165°F internal temperature for 15 seconds, drain and place in mixing bowl.
- Toss wings with freshly made Buffa-cue Sauce.
- Remove to serving plate, garnish with celery, carrots, and side of Home Style Ranch Dressing (KE0777).



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