

KEN'S[®]

boom boom sauce



A TASTE COMPRISED FROM A FIERY VARIETAL OF CHILI PEPPERS, WITH SAVORY NOTES FROM GARLIC AND A HINT OF SMOKY PAPRIKA SPICE. BODY IS OF MEDIUM VISCOSITY WITH BRIGHT ORANGE COLOR, HAVING RED PEPPER AND SHALLOT PIECES THROUGHOUT.

INGREDIENTS

- 8SHRIMP, SPLIT
- 8 OZCALAMARI RINGS
- 8 OZBANANA PEPPER RINGS
- 8 FL OZBUTTERMILK
- 1 LBRICE FLOUR
- 1 FL OZLIME VINAIGRETTE DRESSING & MARINADE (KE2018)
- 3 OZSPRING GREENS
- 4 FL OZBOOM BOOM SAUCE (KE1936)
- 1 EACHLIME WEDGE
- 1 TSPTOASTED SESAME SEEDS
- 1 TSPCHIVES

DIRECTIONS

- 1.PLACE SHRIMP, CALAMARI AND BANANA PEPPERS IN BUTTERMILK AND LET SOAK OVERNIGHT. MAKE BREADING AND LET SET UNTIL NEEDED.
- 2.DRAIN BUTTERMILK FROM SEAFOOD AND LEAVE IN BOWL. ADD 3 CUPS OF BREADING, TOSSING MIXTURE UNTIL ALL PIECES ARE COATED. DUMP IN BASKET OVER TRASH CAN AND SHAKE OFF ANY EXCESS FLOUR.
- 3.DROP MIXTURE IN 365 °F FRYER FOR 1 MINUTE. REMOVE MIXTURE AND SPRINKLE WITH SALT AND THEN TOSS IN BOOM BOOM SAUCE (KE1936).
- 4.TOSS GREENS IN LIME VINAIGRETTE DRESSING & MARINADE (KE2018) AND PLACE FRIED CALAMARI, SHRIMP AND PEPPERS PILED ON TOP.
- 5.SPRINKLE WITH TOASTED SESAME SEEDS AND CHIVES.



INGREDIENTS

- 6CHICKEN WINGS
- 1 TBSPSCALLIONS, DICED
- 3 FL OZBOOM BOOM SAUCE (KE1936)

DIRECTIONS

- 1.FRY WINGS UNTIL MINIMUM INTERNAL TEMPERATURE OF 165°F IS OBTAINED.
- 2.PLACE WINGS IN A MEDIUM SIZED BOWL AND TOSS WITH BOOM BOOM SAUCE.
- 3.TOP WITH DICED SCALLIONS AND SERVE.



INGREDIENTS

- 1BRIOCHE BUN, TOASTED
- 1CHICKEN BREAST, BREADED, FRIED
- 3 SLICESAVOCADO
- 2 SLICESTOMATO
- 3 SLICESWHITE ONION
- 1 TSPCILANTRO, CHOPPED
- 1 FL OZBOOM BOOM SAUCE (KE1936), DRIZZLED

DIRECTIONS

1. TOAST BUN AND FRY CHICKEN TO 165°F.
2. PLACE CHICKEN ON HEEL AND TOP WITH BOOM BOOM SAUCE (KE1936) , AVOCADO, TOMATO, ONION AND CILANTRO.
3. TOP WITH CROWN AND SERVE.

INGREDIENTS

- 1 TBSPCANOLA OIL
- 8 OZRED ONION
- 2 CLOVESGARLIC
- 4 OZTHICK CUT SMOKED BACON, COOKED
- 8 FL OZHEAVY CREAM
- 1 EACHTHYME SPRIGS
- 16 OZWHITE CHEDDAR CHEESE
- 16 OZCHEDDAR CHEESE
- 1 LBELBOW MACARONI,, COOKED
- 4 FL OZBOOM BOOM SAUCE (KE1936)

DIRECTIONS

1. PLACE OIL IN MEDIUM SAUCE PAN OVER MEDIUM HEAT. SAUTÉ RED ONIONS, GARLIC AND BACON, UNTIL TRANSLUCENT.
2. ADD HEAVY CREAM, THYME LEAVES, CHEESES AND BOOM BOOM SAUCE (KE1936) TO PAN AND COOK UNTIL MELTED AND NICE SAUCE HAS FORMED. STIR FREQUENTLY.
3. ADD 8 OZ. OF SAUCE TO SAUTÉ PAN OVER MEDIUM HEAT.
4. SHOCK 12 OZ OF PASTA FOR 30 SECONDS IN HOT CHICKEN STOCK, DRAIN AND ADD TO SAUTÉ PAN.
5. FLIP AND STIR PASTA INTO SAUCE, REMOVE TO SERVING BOWL AND TOP WITH FRESH THYME AND FRESHLY GROUND CRACKED BLACK PEPPER.



INGREDIENTS

- 1PORTABELLO MUSHROOM, SLICED, MARINATED
- 1FRENCH BAGUETTE, 8", HINGE CUT
- 1 TBSPBOOM BOOM SAUCE (KE1936)
- 1AVOCADO, HALVED, SLICED
- 2ROASTED RED PEPPERS, HALVED, SEEDED
- 6 SLICESCUCUMBER
- 1 FL OZRADISH AND CARROT SLAW
- 3JALAPEÑOS, THINLY SLICED
- 1 TBSPCILANTRO, LEAVES

DIRECTIONS

1. GRILL PORTOBELLO MUSHROOMS UNTIL TENDER. OPEN HINGE CUT BAGUETTE AND PLACE FLAT INSIDE DOWN ON SEASONED GRIDDLE TO TOAST.
2. REMOVE FROM GRIDDLE AND SPREAD BOTH SIDES OF THE INSIDE OF BAGUETTE WITH BOOM BOOM SAUCE (KE1936).
3. LAYER FROM BOTTOM SIDE UP WITH AVOCADO, ROASTED RED PEPPER, CUCUMBER, RADISH CARROT SLAW, JALAPEÑOS AND CILANTRO LEAVES.
4. CLOSE SANDWICH AND SERVE



INGREDIENTS

- 1TRADITIONAL ROUND PIZZA CRUST
- 1 CUPBLEND OF SHREDDED CHEDDAR AND MOZZARELLA
- 8 OZSCRAMBLED EGGS
- 1/2 CUPBACON, COOKED AND CHOPPED
- 2 TBSPSCALLIONS, DICED
- 1 CUPROASTED TOMATOES, DICED
- 2 CUPSBOOM BOOM SAUCE (KE1936)

DIRECTIONS

1. BRUSH CRUST WITH BOOM BOOM SAUCE (KE1936) .
2. TOP WITH CHEESE BLEND, EGGS, TOMATOES,SCALLIONS, AND BACON.
3. BAKE AT 450°F UNTIL CRUST IS SLIGHTLY CRISP.
4. WHEN PIZZA EXITS OVEN, DRIZZLE WITH ADDITIONAL BOOM BOOM SAUCE (KE1936) ANDSCALLIONS.
5. CUT AND SERVE.



INGREDIENTS

- 2 CATFISH FILLETS
- 16 FL OZ BUTTERMILK
- 2 EGGS
- 1 BLACKENED REDFISH MAGIC®
- 24 OZ YELLOW CORNMEAL
- 8 OZ WHITE FLOUR
- 2 FL OZ BOOM BOOM SAUCE (KE1936)
- 2 OZ BLACK BEAN & CORN SALSA
- 2 CUPS CAJUN RICE, COOKED

DIRECTIONS

1. CUT CATFISH FILLETS ON THE BIAS CROSSWISE INTO THREE EQUAL PIECES.
2. COMBINE BUTTERMILK, EGGS, AND BLACKENED REDFISH MAGIC® SEASONING IN A LARGE MIXING BOWL, BLEND WELL. ADD CATFISH AND LET SIT OVERNIGHT
3. IN A LARGE MIXING BOWL COMBINE CORNMEAL, FLOUR AND CORNSTARCH, BLEND WELL.
4. REMOVE CATFISH FROM BUTTERMILK MIXTURE AND DRAIN OFF EXCESS.
5. ROLL CATFISH PIECES IN CORNMEAL MIXTURE, SHAKE OFF ANY EXCESS AND DROP IN 365°F FRYER FOR 3 MINUTES UNTIL FISH IS 150°F CENTER TEMPERATURE.
6. PILE CATFISH ON BED OF CAJUN RICE, DRIZZLE EVENLY WITH BOOM BOOM SAUCE (KE1936) AND SPRINKLE WITH BLACK BEAN AND CORN SALSA.
7. SERVE WITH LEMON.

INGREDIENTS

- 1 POBLANO CHILE, HALVED LENGTHWISE, REMOVE RIBS AND SEEDS
- 3 OZ MEXICAN CHORIZO
- 2 OZ ROASTED CORN
- 2 OZ BLACK BEANS, DRAINED
- 1 OZ RED BELL PEPPER, DICED
- 1/4 OZ RED ONION, DICED
- 1/4 CUP SHREDDED MEXICAN CHEESE BLEND
- 4 FL OZ BOOM BOOM SAUCE (KE1936)

DIRECTIONS

1. PREPARE POBLANO PEPPERS BY HALVING LENGTHWISE AND REMOVING RIBS AND SEEDS.
2. PLACE CHORIZO IN PAN OVER MEDIUM HIGH HEAT TO COOK. DRAIN.
3. COMBINE CHORIZO, ROASTED CORN, BLACK BEANS, RED BELL PEPPER, RED ONIONS, AND CHEESE. STUFF INTO PREPARED POBLANO PEPPERS.
4. BAKE FOR 20 MINUTES OR UNTIL POBLANOS ARE TENDER. LET PEPPERS COOL FOR 5 MINUTES AND DRIZZLE BOOM BOOM SAUCE (KE1936) ON TOP.



INGREDIENTS

- 1 SPRINKLE FLOUR
- 110" PIZZA DISK, PAR-BAKED
- 2 FL OZ SWEET RED CHILI WING SAUCE & GLAZE (SJ2347HF)
- 2 OZ RED ONION, SLICED
- 2 OZ ROASTED CORN, KERNELS
- 2 OZ BLACK BEANS, COOKED
- 2 OZ CHEDDAR CHEESE, GRATED
- 2 OZ MONTEREY JACK CHEESE
- 4 OZ CHICKEN BREAST, DICED, BREADED, FRIED
- 4 FL OZ BOOM BOOM SAUCE (KE1936)
- 1 TBSP CILANTRO, CHOPPED
- 2 TSP PUMPKIN SEEDS, TOASTED

DIRECTIONS

1. LIGHTLY SPRINKLE WOODEN PEEL WITH FLOUR, PLACE DOUGH ON PEEL, PORTION SWEET RED CHILI WING SAUCE & GLAZE (SJ2347HF) ONTO DOUGH EVENLY LEAVING 1" RIM.
2. EVENLY DISTRIBUTE ONIONS, CORN, BEANS AND CHEESES OVER PIZZA.
3. SLIDE PIZZA INTO OVEN AT 400°F AND BAKE FOR 6 MINUTES, ROTATING UNTIL CRUST IS GOLDEN BROWN.
4. REMOVE PIZZA FROM OVEN AND SLIDE ONTO CUTTING BOARD.
5. TOSS FRIED CHICKEN IN 3 FL OZ OF BOOM BOOM SAUCE (KE1936) AND DISTRIBUTE EVENLY OVER PIZZA. SPRINKLE WITH CHOPPED CILANTRO AND TOASTED PUMPKIN SEEDS.
6. DRIZZLE REMAINING BOOM BOOM SAUCE (KE1936) IN ZIG ZAG PATTERN OVER PIZZA.
7. CUT INTO 6 EQUAL PORTIONS AND SLIDE ONTO SERVING PAN.



INGREDIENTS

- 2 KAISER ROLLS, TOASTED
- 2 LEAVES ROMAINE LETTUCE, HALVED
- 2 SLICES TOMATO
- 2 BEEF PATTIES, 6 OZ EACH
- 2 SLICES PEPPER JACK CHEESE
- 2 ONION RINGS, LARGE, CRISPY FRIED
- 2 FL OZ HONEY HOT WING SAUCE & GLAZE (SJ2993HA)
- 2 FL OZ BOOM BOOM SAUCE (KE1936)

DIRECTIONS

1. GRILL BURGERS TO DESIRED TEMPERATURE.
2. MELT CHEESE ON BURGERS.
3. PLACE 1 FL OZ OF BOOM BOOM SAUCE (KE1936) ON HEEL OF EACH BUN.
4. PLACE 1 FL OZ OF HONEY HOT WING SAUCE & GLAZE (SJ2993HA) ON HEEL OF EACH BUN.
5. PLACE BURGERS ON BREAD HEEL.
6. TOP WITH ROMAINE AND TOMATO.
7. SERVE REMAINING SAUCES ON THE SIDE FOR DIPPING.





INGREDIENTS

- 2 FL OZBOOM BOOM SAUCE (KE1936)
- 8 OZTATER TOTS
- 3 OZHOME MADE FRIED ONION PETALS, CAN SUBSTITUTE ONION RINGS
- 2 FL OZWHITE QUESO
- 3 FL OZCHEDDAR JACK CHEESE, SHREDDED
- 3 STRIPSCRISPY BACON, CHOPPED
- 1 TSPCHOPPED CHIVES

DIRECTIONS

1. FRY TOTS & ONION PETALS UNTIL CRISPY, DRAIN AND PLATE.
2. TOP WITH QUESO, SHREDDED CHEESE, BACON, AND BOOM BOOM SAUCE (KE1936).
3. GARNISH WITH CHOPPED CHIVES AND SERVE.

INGREDIENTS

- 3 SLICESOURDOUGH BREAD
- 4 EACHSHRIMP 16/20 CT., SEASONED
- 2 OZBOOM BOOM SAUCE (KE1936)
- 2 SLICESBACON, COOKED
- 3 SLICESTOMATO
- 1 CUPMIXED GREENS
- 1/2 FL OZKEN'S METROPOLITAN SELECT RED WINE VINAIGRETTE (KE1052)

DIRECTIONS

1. GRILL SHRIMP.
2. SPREAD BOOM BOOM SAUCE (KE1936) ON EACH SLICE OF BREAD.
3. TOSS THE GREENS WITH KEN'S METROPOLITAN SELECT RED WINE VINAIGRETTE (KE1052).
4. LAYER THE SANDWICH AS FOLLOWS: BREAD, SAUCE, GREENS, BACON, TOMATO, BREAD, GREENS, SHRIMP AND BREAD.
5. CUT SANDWICH IN HALF AND PUT ON ONE HALF OF THE PLATE.
6. PLACE THE ACCOMPANIMENT ON THE OTHER SIDE OF THE PLATE.





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