

Cup N' Saucer's Parsnip Bisque (Yields 30, 6oz portions)

What You'll Need:

- 3-4 large peeled n' roughly chopped yukon gold potatoes
- 2 bags peeled n' roughly chopped parsnips
- 2 cloves sliced garlic
- 1 medium onion or large leek
- 1 stick of unsalted butter
- 1 tablespoon extra virgin olive oil
- ½ teaspoon cumin seed
- 1 tablespoon toasted ground coriander
- ½ teaspoon chili flake (optional)
- 3 32oz containers of chicken stock
- 2 cups heavy cream
- Salt n' pepper to taste

How To Do It:

In a large stock pot, sweat the onion n' garlic in whole butter with olive oil, cumin, coriander, n' chili flake. Add potatoes n' parsnips and sweat down until tender. Add chicken stock (enough to barely cover the vegetables) n' simmer until everything is soft. Next, add the cream n' puree in a blender until smooth.

Cup N' Saucer's Parsley-Walnut Pesto

What You'll Need:

- 2 bunches of fresh parsley

- 1 cup toasted walnuts
- ¼ cup shredded Parmigiano Reggiano cheese
- 1 clove chopped garlic
- 1 cup extra virgin olive oil

How To Do It:

Toast walnuts on parchment lined sheet pan at 350 degrees for 8 minutes, tossing throughout cooking so walnuts toast evenly n’ do not burn. Set aside to cool.

Add parsley, walnuts, garlic, n’ cheese to food processor n’ begin pulsing. Slowly drizzle the olive oil while pulsing, until well blended, but still slightly crunchy. The consistency should be that of a paste.

Cup N’ Saucer’s Bacon Powder

What You’ll Need:

- 3 tablespoons Bacon Fat
- 1 cup tapioca maltodextrin
- Salt to taste

How To Do It:

Ensure bacon fat is chilled, but liquified. Then, in a food processor, mix with tapioca maltodextrin. Begin with using a ratio of 60% fat to 40% tapioca maltodextrin. To make a ‘fluffier’ powder, add more maltodextrin. Season to taste with salt.

Cup N’ Saucer’s Brown Butter

What You’ll Need:

- 1 stick unsalted butter
- 2 oz fresh lemon juice

How To Do It:

Melt butter in a thick bottomed skillet, on medium heat, whisking frequently. Continue to cook until butter begins to foam n' brown specs start to form on the bottom of the pan. Remove from the heat (the butter should have a nutty aroma) n' whisk in the fresh lemon juice.