

2026 Recipe Book

Previous years: Earlier recipes are preserved in the [Previous Years Recipe Archive](#).

KBBQ v2 (simplified)

Yield: 70 portions total — 49 meat portions (bulgogi beef) and 21 vegetarian portions (bulgogi tofu and mushrooms).

Components + ingredients

Quantities are scaled for the full 70-portion meal. Shared sauce-customization amounts are procurement ceilings, not a formula requiring every ingredient to be used.

Bulgogi beef — 49 meat portions

Ingredient	Quantity	Notes
Thinly sliced rib eye or another tender, thinly sliced beef cut	25 lb	Raw weight
Yellow onions	10	Large
Neutral cooking oil	As needed	Use from the consolidated camp supply

Bulgogi tofu and mushrooms — 21 vegetarian portions

Ingredient	Quantity	Notes
Super-firm or extra-firm tofu	12 × 14 oz packs	10.5 lb total package weight
Mushrooms	7 lb	Ready-to-cook weight
Yellow onions	5	Large
Neutral cooking oil	As needed	Use from the consolidated camp supply

Bulgogi sauce customization and garnish — shared by both hot components

Ingredient	Quantity	Notes
Bibigo bulgogi marinade	12 × 480 g bottles	Purchased sauce base; do not automatically use every bottle. Contains wheat, soy, and sesame. The selected label also lists disodium inosinate and disodium guanylate; tell the vegetarian diner before service so they can decide whether to eat the tofu component.
Peeled garlic	120 cloves	Customization budget ceiling
Soy sauce	48 fl oz	Customization budget ceiling
Granulated sugar	16 oz	Customization budget ceiling
Toasted sesame oil	16 fl oz	Customization budget ceiling
Green onions	8 bunches	Finely diced green tops for garnishing the beef and vegetarian components
Toasted sesame seeds	15 oz	Optional garnish for the beef and vegetarian components

Steamed rice — 70 portions

Ingredient	Quantity	Notes
Rice	22 cups dry	Use the selected rice
Water	Per selected rice and rice cooker	Follow the verified cooker ratio

Spicy Korean cabbage slaw — 70 portions

Ingredient	Quantity	Notes
Finely shredded green cabbage	20 lb	Start with approximately 18 lb and hold approximately 2 lb undressed as a correction reserve

Ingredient	Quantity	Notes
Shredded or matchstick-julienned carrots	2.5 lb	40 oz from the 5 lb Bonanza bag
Green onions	3 bunches	Separate from the 8 bunches used on the hot components
Diamond Crystal kosher salt	Up to 2.5 Tbsp	Start with approximately 1.5 Tbsp
Gochugaru	Up to 8 oz	Start the dressing with 1.5 cups and reserve the remainder for adjustment
Unseasoned rice vinegar	18 fl oz	Do not substitute seasoned rice vinegar without adjusting sugar and salt
Soy sauce or tamari	18 fl oz	Use a vegetarian product; ordinary soy sauce may contain wheat
Granulated sugar	8 oz	Approximately 1 cup plus 1.5 Tbsp
Lemons	8 medium	Measure approximately 8.75 fl oz juice and adjust for yield
Toasted sesame oil	9 fl oz	Approximately 1 cup plus 1.5 Tbsp
Toasted sesame seeds	6 oz	Approximately 17.5 Tbsp, depending on density
Peeled garlic	20 cloves	Mince finely

Kimchi — 70 portions

Ingredient	Quantity	Notes
Prepared kimchi	3 × 2.5 kg jars	The Costco Business Center Jongga 88.1 oz product matching the spreadsheet row contains fermented anchovy and shrimp and is not vegetarian. Label it clearly and tell the vegetarian diner to skip it.

Ssamjang — 70 portions

Ingredient	Quantity	Notes
Prepared ssamjang	3 × 500 g jars	The selected linked O'Food mild 500 g ssamjang is listed as vegetarian. Check the jar's current allergen label before service.

Prep

Prep – bulgogi sauce and hot-component garnish

- Use the purchased bulgogi marinade as the sauce base. Before any sauce or utensils touch raw beef, pour the amount you expect to need into a clean, sanitized mixing container. Do not begin by emptying all 12 bottles; additional base can be added later if needed.
- Finely dice the peeled garlic and stir it thoroughly into the sauce base.
- Taste the clean sauce. If desired, adjust it in small increments with soy sauce for more salt and savoriness, sugar for sweetness, water to loosen or dilute it, and toasted sesame oil for aroma and richness. Stir thoroughly and taste after each addition. The ingredient-table quantities are budget ceilings, not a formula and not an instruction to use everything.
- Use the labeled tofu-and-mushroom sauce allocation prepared from the same customized Bibigo base. Tell the vegetarian diner before service that the purchased sauce label includes disodium inosinate and disodium guanylate.
- Before raw-beef contact, divide the clean sauce into clearly labeled beef and tofu-and-mushroom containers. If finishing sauce may be wanted, put a clean portion into a third labeled

container now. Never return a utensil from the raw-beef sauce to either clean container.

- Finely dice the green tops of the hot-component green onions. Keep them covered and cold for garnishing the finished beef and tofu-and-mushroom pans. Stage the toasted sesame seeds with the garnish.

Prep – beef

- Thaw the beef completely under refrigeration before the cooking window.
- Separate the slices and cut unusually long slices in half so they are easy to cook and serve.
- Slice the onions into 1/4-inch strips.
- Combine the beef and onions with enough of the labeled beef sauce allocation to coat everything evenly without leaving an excessive pool. Cover and refrigerate for 30 to 60 minutes.

Prep – tofu and mushrooms

- Drain the tofu, pat it dry, and cut it into approximately 1-inch cubes. Do not blanch it.
- Wipe or brush dirt from the mushrooms if needed and slice them into pieces suitable for the griddle.
- Slice the onions into 1/4-inch strips.
- Keep the labeled tofu-and-mushroom sauce allocation separate. It is added after the tofu, mushrooms, and onions have browned.

Prep – slaw

1. **Keep everything cold and dry.** Keep the cabbage, carrots, and green onions refrigerated and undressed until final assembly. If the vegetables are wet, drain or spin them before mixing so they do not dilute the dressing.
2. **Prepare the vegetables.** Use the pre-shredded cabbage and matchstick carrots as supplied. Thinly slice the 3 bunches of slaw green onions and keep them separate for now.
3. **Make the starting dressing in a clean container of at least 4 qt capacity.** Whisk together 1.5 cups gochugaru, 18 fl oz unseasoned rice vinegar, 18 fl oz vegetarian soy sauce or tamari, 8 oz sugar, approximately 8.75 fl oz measured lemon juice, 9 fl oz toasted sesame oil, 6 oz toasted sesame seeds, and 20 finely minced garlic cloves. Whisk until the sugar is dissolved. Use Korean gochugaru, not generic chili powder or standard red-pepper flakes, and do not add fish sauce.
4. **Hold back both heat and dressing.** Keep the remainder of the 8 oz gochugaru supply out of the starting dressing. Transfer approximately one-quarter of the mixed dressing to a clearly labeled reserve container. Cover and refrigerate both containers if they are made ahead.
5. **Set aside the correction cabbage.** Remove approximately 2 lb of the 20 lb cabbage case and keep it cold, dry, and completely undressed. This is the correction reserve if the slaw becomes too spicy, salty, or wet.
6. **Divide and lightly salt the cabbage.** About 30 minutes before service, divide the remaining approximately 18 lb cabbage among 3 or 4 large sanitized mixing containers. Distribute approximately 1.5 Tbsp Diamond Crystal kosher salt across all the cabbage, toss thoroughly, and rest for 5 minutes. Do not use the full 2.5 Tbsp salt ceiling at once. If using a finer or denser salt, start with less. Do not rinse the cabbage.
7. **Add the carrots.** Divide the 2.5 lb carrots evenly among the cabbage batches and toss until the color and distribution are even.
8. **Add the first dressing.** Re-whisk the main dressing, then divide it evenly among the batches. This uses approximately three-quarters of the dressing made above while the labeled

quarter remains untouched for adjustment. Toss from the bottom until every batch is evenly coated; do not leave dry cabbage at the bottom.

9. **Rest, then add green onions.** Let the dressed batches rest for 5 minutes. Add the sliced slaw green onions and toss again.

10. **Taste every batch before making corrections.** Taste a representative handful containing cabbage, carrot, and dressing from each batch. Check heat, salt, acidity, sweetness, garlic, sesame, and overall wetness. The flavor should be lively and spicy but still comfortable as a substantial side portion.

11. **Adjust in small steps.** If a batch is bland or dry, add some reserved dressing. If it needs heat but is otherwise balanced, add reserved gochugaru 1 Tbsp at a time, toss, and retaste. If it is too spicy, salty, or wet, add undressed correction cabbage. If it is too sharp, dissolve and add a small amount of sugar; if it is too sweet or flat, add a small amount of rice vinegar, and add soy sauce only if it also needs salt. Add extra sesame oil or garlic sparingly because both become stronger as the slaw rests.

12. **Finish and hold for service.** Once the batches are balanced, add only as much remaining correction cabbage, dressing, or gochugaru as is actually needed. Transfer the slaw to cold serving pans or bowls, keep it at 41°F or below, and use clean tongs. Do not dress it hours ahead; it is intended for the same meal and will become wetter as it sits.

Prep – kimchi and ssamjang

- Cut the kimchi into bite-size pieces if it is not already cut.
- Transfer the kimchi and ssamjang into separate serving containers and keep them cold until service.

Cook

Cook – rice

- Rinse the rice if appropriate for the selected rice.
- Cook it in the rice cooker using the water ratio specified for that rice and cooker.
- When cooked, fluff the rice, close the cooker, and keep it hot for service.

Cook – tofu and mushrooms

- Cook the vegetarian component before the beef. Preheat the griddle to medium-high and oil it lightly.
- Spread the tofu and mushrooms across separate areas of the griddle in single layers. Work in batches rather than crowding the griddle.
- Allow the mushrooms to release their moisture and both components to brown before moving them frequently.
- Add the sliced onions and cook until softened and lightly browned.
- Combine the tofu, mushrooms, and onions. Add the labeled tofu-and-mushroom sauce gradually and toss just until everything is evenly glazed and hot. Do not flood the griddle with sauce.
- Transfer to a clean covered hotel pan and hot-hold at 135°F or above with a dedicated vegetarian serving utensil.
- Scrape and clean the griddle before beginning the beef.

Cook – beef

- Raise the griddle to high heat and oil it lightly if needed.
- Use tongs or a slotted utensil to transfer the beef and onions to the griddle in a single layer. Do not pour pooled raw marinade onto the griddle.

- Cook in manageable batches, turning and separating the slices until browned and cooked through. Verify representative pieces with a clean thermometer; whole-muscle beef must reach at least 145°F and rest for 3 minutes.
- Discard the used raw-beef marinade. Do not use it as a finishing sauce.
- Transfer the cooked beef to a clean covered hotel pan and hot-hold at 135°F or above. Avoid holding it longer than necessary so it stays tender.

Serve

- Immediately before the hot pans go onto the line, garnish the beef and tofu-and-mushroom pans separately with the finely diced green onion tops and toasted sesame seeds.
- Set the line in this order: rice; beef and tofu-and-mushroom options; slaw; kimchi; ssamjang.
- Serve the slaw as the meal's substantial vegetable side, not as a small garnish.
- Clearly label the beef and tofu-and-mushroom pans and give each its own serving utensil.
- Protect the required vegetarian portions so they remain available to the people who need them.
- Label the Costco Jongga standard kimchi as containing anchovy and shrimp and tell the vegetarian diner to skip it. The selected linked O'Food ssamjang is vegetarian; keep the kimchi and ssamjang utensils separate.

Slaw adapted from [My Korean Kitchen's Spicy Korean Coleslaw](#).

Pesto Pasta Lunch With Chicken, White Beans, And Caprese

Yield: 70 portions total — 49 chicken portions and 21 vegetarian or pescatarian bean-protein portions.

Components + ingredients

Quantities are scaled for the full 70-portion meal. The cannellini beans are both a general side and the protein option for vegetarian and pescatarian diners. Protect 10.5 lb drained beans for those 21 full protein portions before allocating the remainder as a general side.

Amounts labeled “up to” are procurement ceilings, not an instruction to use everything. Use the stated starting amounts, combine and taste the full batch, then add from the held-back quantities only as needed.

Lemon-parsley cannellini bean salad — 70 side portions, including 21 protected protein portions

Ingredient	Quantity	Notes
Canned cannellini beans	36 × 15.5 oz cans	Plan conservatively on approximately 8.5 oz drained beans per can. Equivalent canned white beans are acceptable if needed.
Extra-virgin olive oil	Up to 3 cups	Start with 2 cups; hold 1 cup for adjustment.
Lemons	Up to 24	Start with the zest and juice of 12 lemons; hold 12 for adjustment.
Flat-leaf parsley	12 bunches	Remove damaged leaves and the thickest stems; chop the leaves and tender stems.
Diamond Crystal kosher salt	Up to 6 Tbsp	Start with 2 Tbsp because canned-bean sodium varies. If using a denser salt, start with less.
Ground black pepper	Up to 2 Tbsp	Start with 1 Tbsp; hold 1 Tbsp for adjustment.

Lemon-oregano chicken — 49 chicken portions

Ingredient	Quantity	Notes
Boneless, skinless chicken thighs	25 lb	Raw weight; approximately 0.5 lb per chicken diner.
Extra-virgin olive oil	2 cups	Marinade allocation.
Lemons	Up to 15	Start the clean marinade with the zest and juice of 12 lemons; hold 3 lemons to adjust acidity before the marinade touches raw chicken.
Dried oregano	10 Tbsp	
Diamond Crystal kosher salt	10 Tbsp / approximately 100 g	If using another salt, use approximately 100 g rather than copying the volume.
Ground black pepper	Up to 3.5 Tbsp	Start with 3 Tbsp; hold 1/2 Tbsp for clean-marinade adjustment.

Pesto pasta — 70 portions

Ingredient	Quantity	Notes
Cavatappi	18 lb dry	Plan on five pot batches: 4 lb, 4 lb, 4 lb, 3 lb, and 3 lb.

Ingredient	Quantity	Notes
Finely grated Parmesan for topping	22 oz	Keep separate from the 44 oz used in the pesto and offer as an optional topping at service. Contains milk.
Diamond Crystal kosher salt	Up to 8 Tbsp	Start with 6 Tbsp in the first low-water pot; hold 2 Tbsp for adjustment and replacement water. If using a denser salt, start with less.
Reserved pasta cooking water	As needed	Reserve before draining every batch; use it to loosen the pesto off heat.

House-made nut-free pesto — approximately 11 lb finished

Ingredient	Quantity	Notes
Fresh basil allocated to pesto	100 oz gross	Remaining gross allocation after reserving the nicest leaves for caprese. After sorting, stemming, washing, and drying, weigh 77 oz usable leaves for the pesto. Do not automatically blend all healthy overage.
Finely grated Parmesan	44 oz	Use the full amount unless the selected cheese is unusually salty. Contains milk.
Extra-virgin olive oil	Up to 4 cups	Start with 3 cups; hold 1 cup for consistency adjustment. Reserved pasta water provides the final loosening.
Peeled garlic	Up to 55 cloves	Start with 44 cloves; hold 11 cloves for adjustment after the processor batches are combined.
Lemons	Up to 17	Start with the zest and juice of 12 lemons; hold 5 lemons for adjustment.
Diamond Crystal kosher salt	Up to 4 Tbsp	Start with 2 Tbsp; Parmesan already contributes salt. If using a denser salt, start with less.
Ground black pepper	Up to 2 Tbsp	Start with 1/2 Tbsp; add the remainder only in small increments after tasting.

Tomato-cucumber caprese — 70 portions

Ingredient	Quantity	Notes
Cherry or grape tomatoes	14 lb	Halve shortly before service.
Cucumbers	16	Cut into pieces similar in size to the tomatoes and mozzarella.
Mozzarella pearls or small mozzarella balls	112 oz / 7 lb drained	Quantity is drained cheese weight, not package-liquid weight. Contains milk.
Fresh basil	Up to 11 oz usable leaves	Optional. When the basil arrives, reserve the nicest sound leaves for this salad before allocating the rest to pesto. Inspect again at service and omit it if the late-week quality is poor.
Extra-virgin olive oil	Up to 2 cups	Start with 1 cup; add only enough to coat.
Balsamic vinegar	Up to 1 cup	Start with 1/2 cup; add only after tasting a dressed batch.

Ingredient	Quantity	Notes
Diamond Crystal kosher salt	Up to 5 Tbsp	Start with 2 Tbsp across the full salad; add in small increments shortly before service. If using a denser salt, start with less.
Ground black pepper	Up to 2.5 Tbsp	Start with 1 Tbsp; hold 1.5 Tbsp for adjustment.

Prep

Prep – cannellini bean salad

- Drain the beans in six batches of 6 cans. For each batch, slowly pour approximately 2 qt potable water over the beans in a large colander while gently turning them. This uses approximately 3 gal total instead of leaving a faucet running. If the selected beans are very low-sodium and taste clean after draining, the chef may shorten the rinse.
- Let each rinsed batch drain thoroughly for at least 10 minutes so the salad is not watery.
- Before dressing, weigh 10.5 lb drained beans into a clearly labeled vegetarian/pescatarian protein container. This protects 21 portions of approximately 8 oz drained beans each. Put the remaining beans into the general-side container. If the drained yield is lower than expected, protect the 10.5 lb protein allocation first and reduce the general side.
- Remove the thickest parsley stems and chop the leaves.
- Make the starting dressing with 2 cups olive oil, zest and juice from 12 lemons, the chopped parsley, 2 Tbsp salt, and 1 Tbsp black pepper. Whisk thoroughly, taste, and hold back a small part before distributing the rest between the two bean containers in proportion to their bean weight.
- Fold gently so the beans remain intact. Taste both containers independently. Adjust in small increments with the held-back dressing and, only as needed, up to 1 additional cup oil, 12 additional lemons, 4 additional Tbsp salt, and 1 additional Tbsp pepper. Do not automatically use the ceilings.
- Cover, label, and keep at 41°F or below. Making the salad approximately 1 to 4 hours before service gives the beans time to absorb flavor; retaste shortly before service.

Prep – chicken

- Thaw the chicken completely under refrigeration before the cooking window.
- Trim only large pieces of excess fat or connective tissue; leave the thighs whole for cooking.
- In a clean container, combine 2 cups olive oil, the zest and juice of 12 lemons, 10 Tbsp dried oregano, approximately 100 g Diamond Crystal kosher salt, and 3 Tbsp black pepper. Taste and adjust the clean marinade before it touches raw chicken, using up to the 3 held-back lemons and 1/2 Tbsp pepper. The marinade should taste assertive because it is seasoning 25 lb chicken.
- Combine the chicken with the adjusted marinade, coating all pieces evenly.
- Cover and refrigerate for 30 to 60 minutes. Do not leave the chicken in the lemon marinade for many hours because the acid will damage its texture.

Prep – pasta cooking and mixing station

- Stage the 16 qt pot, colander, pasta spider or basket if available, timer, scale, large mixing containers, covered serving pans, and containers for reserved pasta water.
- Divide the 18 lb dry cavatappi into five labeled batches: 4 lb, 4 lb, 4 lb, 3 lb, and 3 lb. The pot needs enough free volume for a vigorous boil and stirring; do not attempt all 18 lb at once.

- Set aside and label 22 oz finely grated Parmesan for optional service topping. Keep it separate from the 44 oz Parmesan allocated to the house-made pesto.
- Divide the approximately 11 lb pesto for matching batches: approximately 39 oz pesto for each 4 lb dry-pasta batch and approximately 29 oz pesto for each 3 lb batch. Keep a small amount unallocated for final correction.
- Keep the pesto cold until shortly before its matching pasta batch is ready. The first pasta batch is the incorporated calibration batch for salt, doneness, pesto ratio, and pasta-water loosening; apply what it teaches to the remaining four batches.

Prep – basil receiving, storage, and usable yield

- At delivery, sort all the basil before assigning it. First reserve up to 11 oz of the nicest firm, bright-green, unblemished leaves for the caprese; keep them separate, dry, covered, and cold.
- After reserving the caprese leaves, treat the remaining 100 oz gross as the pesto allocation. Use sound but wilted, bruised, or less visually attractive leaves for the pesto. Discard anything that looks rotten, including slimy, moldy, extensively blackened, or sour-smelling leaves, and remove any wet packing material.
- Keep unwashed basil dry, covered, and refrigerated until it is processed. Wash only when ready to make the pesto, then dry it extremely well so water does not dilute the sauce.
- Strip off the thick and woody stems. After sorting, stemming, washing, and drying, weigh out 77 oz usable leaves for the pesto. The difference between 100 oz gross and 77 oz usable is the planned spoilage-and-trimming buffer. Keep any additional sound leaves cold as backup rather than forcing them into the recipe.
- If the basil will not remain sound until the meal on 2026-09-03, make the pesto while the leaves are still good, pack it promptly into shallow covered containers, and freeze it. Thaw under refrigeration. Do not freeze the 11 oz caprese allocation; omit that basil at service if it has deteriorated.

Prep – house-made nut-free pesto

1. Sanitize both processors, scales, containers, blades, and utensils. This pesto contains no pine nuts, tree nuts, or seeds; keep it away from nut-contaminated equipment and ingredients.
2. Plan on approximately eight processor batches total, or four rounds through each of two large Ninja-style processors. Divide the 77 oz usable basil, 44 oz Parmesan, 44 starting garlic cloves, 3 starting cups of olive oil, zest and juice from 12 starting lemons, 2 starting Tbsp salt, and 1/2 starting Tbsp black pepper as evenly as practical among the batches.
3. For each batch, add basil, Parmesan, garlic, and its share of salt and pepper. Pulse in short bursts until finely chopped. Add olive oil in several increments, pulsing between additions; do not rely on being able to stream oil through a Ninja lid.
4. Add that batch's share of lemon zest and juice and pulse only until cohesive but still textured. Stop if the processor or pesto begins to heat; heat dulls the basil.
5. Scrape every batch into one large sanitized container and mix thoroughly before judging the flavor. Do not finalize eight batches separately.
6. Taste the combined pesto. Add held-back lemon for brightness, garlic for bite, salt for seasoning, black pepper for warmth, and olive oil for texture in small increments, mixing thoroughly and retasting after each addition. The pesto may remain thick because hot pasta water will loosen it during service. Do not automatically use the held-back 5 lemons, 11 garlic cloves, 2 Tbsp salt, 1.5 Tbsp pepper, or 1 cup oil.
7. Aim for approximately 11 lb finished pesto. Flavor and texture take priority over forcing every procurement ceiling into the batch. Cover immediately and keep at 41°F or below, or freeze

promptly if made well ahead.

Prep – tomato-cucumber caprese

- Drain the mozzarella thoroughly.
- Halve the cherry or grape tomatoes.
- Cut the cucumbers into bite-size pieces similar in size to the tomatoes and mozzarella.
- Keep the tomatoes, cucumbers, mozzarella, and basil cold and separate until shortly before service.
- At service, inspect the caprese basil and discard any slimy, moldy, blackened, or sour-smelling leaves. Tear or roughly chop sound leaves immediately before assembling so they do not blacken. If the basil quality is poor, omit it rather than compromising the salad.
- Do not salt or dress the salad early; the tomatoes, cucumbers, and mozzarella will release water.

Cook

Cook – chicken

- Preheat the griddle to medium-high and oil it lightly if needed.
- Lift the chicken from the marinade and place it on the griddle in a single layer. Work in batches rather than crowding the surface.
- Cook until the first side is well browned, then turn and cook the second side.
- Verify the thickest pieces with a clean thermometer. Chicken must reach at least 165°F.
- Transfer the cooked chicken to clean covered hotel pans, rest it briefly, then slice it into serviceable strips.
- Hot-hold at 135°F or above without holding it longer than necessary.

Cook – pesto pasta

- Fill the 16 qt pot with the lowest practical amount of water that still leaves room for the first 4 lb pasta batch to circulate when stirred. Bring it to a full rolling boil and add the 6 Tbsp starting salt. Hold back 2 Tbsp.
- Add the first 4 lb batch gradually, stir immediately and frequently until the pasta no longer wants to stick, and keep the strongest practical boil. Lower-water cooking requires more active stirring.
- Begin tasting the pasta about 3 minutes before the package's al dente time. Drain it when it is about 1 to 2 minutes firmer than al dente, without a hard or chalky center. Carryover cooking while it is drained, dressed, and transferred should bring it to al dente for service.
- Before draining each batch, reserve at least 2 qt pasta cooking water. Lift out the pasta with a spider or basket if available so the main pot of water can be reused; otherwise drain in a way that safely captures the cooking water.
- Put the matching pesto allocation in a large mixing container and loosen it with a small amount of hot pasta water. Add the drained pasta to the pesto off heat. Do not cook or fry the pesto.
- Toss until evenly coated, adding reserved pasta water a little at a time until the sauce is creamy and coats the pasta without becoming watery.
- Taste the first dressed batch for salt, doneness, and pesto coverage. Add some of the held-back pesto if it needs more flavor, then use the corrected ratio for the remaining batches.
- Between pot batches, skim loose starch or foam, top up only the water lost to pasta and evaporation, return it to a full boil, and taste before adding any of the held-back 2 Tbsp salt. If the water becomes excessively thick, foamy, or prone to sticking, replace part of it rather than risking the remaining pasta.

- Repeat with the remaining 4 lb, 4 lb, 3 lb, and 3 lb batches. Transfer the dressed pasta to covered serving pans and serve promptly. Avoid extended hot holding, which will dull the pesto and soften the pasta.

Assemble – tomato-cucumber caprese

- Shortly before service, gently combine the tomatoes, cucumbers, mozzarella, and any sound basil in manageable batches.
- Across the full salad, begin with 1 cup olive oil, 1/2 cup balsamic vinegar, 2 Tbsp Diamond Crystal kosher salt, and 1 Tbsp black pepper, distributed in proportion to the batch size. Do not use prepared vinaigrette.
- Toss gently and taste every batch. Add held-back olive oil, balsamic, salt, and pepper in small increments only where needed. Do not automatically use the full ceilings.
- Transfer to serving pans without letting liquid pool at the bottom.

Serve

- Set the line in this order: pesto pasta; chicken; cannellini bean salad; tomato-cucumber caprese.
- Set out the reserved 22 oz Parmesan as an optional pasta topping with its own serving utensil; do not mix it into the pesto.
- Offer chicken as the standard protein.
- Offer a normal side portion of cannellini beans to any diner who wants one.
- Give pescatarian and vegetarian diners a larger, protein-size portion from the reserved bean salad.
- Once those diners have been served, release any remaining reserved beans to general service.
- Clearly label the chicken and cannellini-bean options and give each its own serving utensil.
- Protect the reserved bean-protein portions until the pescatarian and vegetarian diners have been served.
- Label the pesto pasta and optional Parmesan topping as containing milk, and label the caprese as containing milk from mozzarella. The house pesto intentionally contains no pine nuts, tree nuts, or seeds; maintain that separation through service.

House-made pesto adapted from [Flawless Food's Nut Free Pesto Basil Sauce](#).

Palak Paneer and Chana Masala (Andy '26)

Yield: approximately 70 buffet portions. This is one vegetarian meal in which each diner may take both chana masala and palak paneer with rice.

Dietary note: Both curries contain dairy because the shared masala base is cooked with ghee. The palak paneer also contains paneer and cream.

Components + ingredients

Shared onion-tomato masala base

Ingredient	Quantity for 70
Ghee	Start with 3½ cups; 32 oz allocated
Cumin seeds	10 tbsp
Cinnamon sticks	5 sticks
Large yellow or sweet onions	38, finely chopped
Fresh ginger	8 roots; mince enough to yield about 1¾ cups
Peeled garlic	128 cloves; mince enough to yield about 1¾ cups
Jalapeños or other green chilies	28, chopped; use less if a milder curry is desired
Tomatoes	60, Roma preferred; purée until smooth
Ground coriander	14 tbsp
Ground cumin	10 tbsp
Turmeric	7 tbsp
Conventional chili powder	10 tbsp
Salt	Start with ¼ cup, then adjust to taste

Chana masala

Ingredient	Quantity for 70
Canned chickpeas	28 × 15.5-oz cans, drained and rinsed
Water or reserved chickpea liquid	Start with 12½ cups; up to about 15½ cups as needed
Chana masala spice blend	9 tbsp
Garam masala	4 tbsp
Amchur powder	Start with slightly less than 4 tbsp, then adjust to taste
Fresh cilantro	6 bunches, chopped

Palak paneer

Ingredient	Quantity for 70
Fresh spinach	14 lb
Paneer	20 lb, cubed
Heavy cream	4 × 16-oz containers, or about 8 cups
Garam masala	4 tbsp
Kasuri methi	5 tbsp, crushed
Salt for the paneer soaking water	As needed

Rice

Ingredient	Quantity for 70
Dry jasmine rice	24 cups, approximately 11 lb
Water	Use the ratio specified for the selected rice and rice cooker

Prep

Prep – masala base

- Wash the tomatoes and green chilies.
- Peel the onions and ginger. The garlic is ordered peeled.
- Finely chop the onions and green chilies, keeping them separate.
- Puree the tomatoes until smooth.
- Mince the ginger and garlic, or blend them with only enough water to move freely in the blender.
- Chop the cilantro and keep it separate for finishing the chana masala.
- Measure the whole spices and ground spices into separate containers so they can be added quickly during cooking.

Prep – spinach

- Bring a large pot of water to a boil and prepare an ice bath or several containers of very cold water.
- Blanch the spinach in manageable batches for 30 to 60 seconds, just until wilted and bright green.
- Transfer immediately to the cold water, drain thoroughly, and blend into a smooth puree.

Prep – paneer

- Cut the paneer into bite-size cubes.
- Place it in warm, not hot, salted water and set it aside while the masala cooks.
- Drain the paneer immediately before adding it to the palak sauce.

Prep – chickpeas and rice

- Drain and rinse the chickpeas using a water-efficient basin method. Reserve some chickpea liquid only if it tastes clean enough to use in the curry.
- Rinse the jasmine rice until the water is mostly clear.

Cook

Cook – rice

- Cook the rice in the rice cooker using the water ratio specified for the selected rice and cooker.
- When cooked, fluff the rice and keep the cooker closed until service.

Cook – shared masala base

- Use one very large heavy pot or divide every shared-base ingredient evenly between two pots. If using two pots, cook them identically and account for both when making the final 60/40 split.
- Heat 3½ cups of ghee over medium-high heat. Keep the remaining allocation available if the onions or spices need more fat.
- Add the cumin seeds and cinnamon sticks and cook for 30 to 45 seconds, until aromatic but not burned.
- Add the onions. Cook, stirring and scraping regularly, until uniformly deep golden. The color matters more than the clock; at this scale it may take longer than 20 minutes.
- Add the ginger, garlic, and green chilies. Cook for about 4 minutes, until the raw aroma is gone.
- Add the tomato puree. Cook over medium-high heat, stirring regularly, until the mixture is substantially reduced, thick, and glossy and the ghee begins to separate around the edges.
- Add the ground coriander, ground cumin, turmeric, chili powder, and initial salt. Cook for 4 to 5 minutes so the spices bloom into the masala without scorching.

Cook – split the masala

- Measure or ladle approximately 60% of the finished masala into the chana-masala pot and 40% into the palak-paneer pot.
- Keep the split reasonably accurate: the chana needs more onion-tomato base, while the palak should remain spinach-forward.

Cook – chana masala

- Add the chickpeas, 12½ cups of water or chickpea liquid, and the chana masala spice blend to the larger portion of masala.
- Simmer uncovered for 20 to 25 minutes, stirring occasionally and scraping the bottom.
- Mash some of the chickpeas against the side of the pot to thicken the sauce while leaving most chickpeas whole.
- Stir in 4 tbsp garam masala and start with slightly less than 4 tbsp amchur powder.
- Taste and adjust the salt, acidity, and consistency. Add more amchur for sharpness or more water, up to roughly 15½ cups total, if the curry becomes too thick.
- Fold in the chopped cilantro shortly before transferring to serving pans.

Cook – palak paneer

- Add the spinach puree to the smaller portion of masala and simmer for 8 to 10 minutes.
- Add the cream, stir thoroughly, and simmer gently for another 5 to 7 minutes.
- Drain the paneer and add it with 4 tbsp garam masala and 5 tbsp crushed kasuri methi.
- Simmer gently for about 5 minutes. Do not boil aggressively after adding the cream and paneer.
- Taste and adjust the salt. The finished sauce should be creamy and spinach-forward rather than dominated by the onion-tomato masala.

Serve

- Set the line in this order: jasmine rice; chana masala; palak paneer.
- Encourage diners to take both curries; the batch is designed as approximately 70 buffet portions of each component rather than 140 mutually exclusive entrées.
- Give the chana masala and palak paneer separate ladles.
- Label both the chana masala and palak paneer as containing dairy because the shared masala base is cooked with ghee.

Adapted from Andy Serrano Perez's 2026 parallel recipe for palak paneer and chana masala. Quantities reconciled to the 2026 meal-order sheet.

Thai Green Curry (Andy '26)

Yield: approximately 70 portions — about 49 chicken portions and 21 tofu portions.

The curry base is vegetarian so it can be served with either protein. Keep the chicken and tofu separate throughout preparation, cooking, and service.

Components + ingredients

Green curry

Ingredient	Quantity for 70
Full-fat unsweetened coconut milk	24 × 14-oz cans
Maesri green curry paste	8 × 4-oz cans to start, plus up to 4 additional cans reserved for flavor adjustment
Fresh ginger	About 8 oz, or 1 cup, from the 4-root total allocation
Peeled garlic	About 8 oz, or 1 cup, from the 70-clove total allocation
Better Than Bouillon seasoned vegetable base	3 oz, diluted according to the label to make approximately 1-1½ gal mild stock
Palm sugar	From the 26 tbsp total allocation; add gradually and adjust to taste
Vegan fish sauce	20 oz, or 2½ cups
Standard eggplant	20, cut into bite-size strips or wedges
Canned bamboo shoot strips	18 × 8-oz cans or packages; target about 6 lb drained
Red or orange bell peppers	24, cut into thin strips
Fresh regular basil; Thai basil may be used if readily available	24 oz, or 1½ lb
Makrut lime leaves, optional	3 × 0.5-oz packages, approximately 40-50 leaves
Neutral cooking oil	About 1½ cups for the curry, plus more as needed
Salt	To taste

Chicken

Ingredient	Quantity for 70
Boneless, skinless chicken thighs	30 lb
Maesri green curry paste	4 × 4-oz cans; start with 2 cans and add more to taste
Neutral oil for frying the seasoning	1¼-1½ cups
Fresh ginger	About 4-5 oz, or ½ cup, from the 4-root total allocation
Peeled garlic	About 4-5 oz, or ½ cup, from the 70-clove total allocation
Palm sugar	From the 26 tbsp total allocation; add gradually to taste
Regular fish sauce	12 oz, or 1½ cups
Additional griddle oil	As needed
Salt	To taste; likely minimal because of the fish sauce

Tofu

Ingredient	Quantity for 70
Firm tofu	12 × 14-oz packs, or 10½ lb
Cornstarch	32 tbsp, or 2 cups
Salt	Start with 1½ tbsp; use up to 2 tbsp
Neutral cooking oil	½-¾ cup, plus more as needed on the griddle

Rice

Ingredient	Quantity for 70
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Dry jasmine rice	24 cups, approximately 11 lb
Water	Use the ratio specified for the selected rice and rice cooker

Prep

Prep – tofu

- Drain the tofu. Place cotton or paper towels underneath it and press it evenly with a heavy object for at least 20 minutes to remove excess moisture.
- Cut the pressed tofu into flat rectangular pieces about the size of a tic-tac box.
- Mix 2 cups cornstarch with 1½ tbsp salt. Gently coat the tofu lightly and evenly; do not build a heavy paste.

Prep – chicken

- Trim only large pieces of excess fat from the chicken thighs, remove any intact tendons, and cut the chicken into bite-size strips.
- Blend the ginger and garlic allocated to the chicken into a paste.
- Fry 2 cans of Maesri curry paste in the neutral oil with the ginger-garlic paste until highly aromatic. Remove from the heat and add palm sugar and the fish sauce gradually. Taste the cooked seasoning and add up to 2 more cans of fried curry paste if a stronger flavor is wanted.
- Cool the seasoning before mixing it with the raw chicken. Marinate the chicken while the rest of the meal is prepared.

Prep – rice

- Rinse the jasmine rice until the water is mostly clear.

Prep – curry ingredients

- Shake or stir the coconut milk cans before opening them.
- Rinse and drain the bamboo shoots using a water-efficient basin method.
- Cut the standard eggplant into bite-size strips or wedges. Hold the cut eggplant in water if it will sit long enough to discolor, then drain it before cooking.
- Cut the bell peppers vertically into thin strips.
- Pluck the basil leaves from the thick stems; discard any rotten leaves.
- If makrut lime leaves are available, bruise them, tear them into large pieces, and remove the tough center stems.
- Finely chop or grate the palm sugar so it dissolves evenly.
- Blend the ginger and garlic allocated to the curry in equal proportions.

Cook

Cook – rice

- Cook the rice in the rice cooker using the water ratio specified for the selected rice and cooker.
- When cooked, fluff the rice and keep the cooker closed until service.

Cook – tofu

- Cook the tofu before the chicken. Preheat the griddle to medium-high and oil it lightly.
- Spread the tofu in a single layer and cook in manageable batches until golden and crisp on each side.
- Transfer to a covered serving pan with its own utensil, then scrape and clean the griddle before cooking chicken.

Cook – chicken

- Raise the griddle to medium-high heat and oil it lightly if needed.

- Spread the marinated chicken in a single layer and cook in manageable batches, turning until browned. The palm sugar will produce a dark-brown color; watch carefully to prevent burning.
- Verify representative thick pieces reach 165°F, then transfer the chicken to covered serving pans.

Cook – green curry

- Divide the curry ingredients between multiple heavy pots if necessary. Keep the ingredient ratios consistent in every pot.
- Fry 8 cans of Maesri green curry paste with the curry's ginger-garlic paste in about 1½ cups neutral oil for approximately 2 minutes, stirring and scraping constantly, until highly aromatic and slightly darkened. Deglaze with a little coconut milk if it sticks.
- Gradually stir in all 24 cans of coconut milk until smooth.
- Add part of the palm-sugar allocation and part of the vegan fish sauce. If using makrut lime leaves, add them now. Bring the curry to a gentle simmer.
- Add the eggplant and simmer until tender but not collapsing, approximately 15 to 20 minutes depending on the cut, eggplant size, and batch size.
- Add the drained bamboo shoots and simmer just long enough to heat them through.
- Taste the curry. Adjust the salty-umami balance with the remaining vegan fish sauce and the sweetness with the remaining palm sugar. If the curry is too thick, dilute the vegetable base according to its label and add the stock gradually until the consistency is right.
- If the curry flavor is weak, do not add raw paste directly to the pot. Fry some of the 4 reserved cans of curry paste in a little neutral oil until aromatic, loosen it with some curry liquid, simmer briefly, and stir it back into the main batch.
- Remove the large makrut lime-leaf pieces if practical.
- Add the bell peppers and basil. Stir only until the peppers are hot but still crisp and the basil has wilted, then stop cooking.

Serve

- Set the line in this order: jasmine rice; vegetarian green curry; chicken and tofu options.
- Offer the tofu as the vegetarian protein and protect at least 21 tofu portions until the diners who need them have been served.
- Give the chicken and tofu separate serving utensils.
- Use one or two bowls per diner according to the available serviceware and how well it contains the curry.

Adapted from Andy Serrano Perez's revised 2026 recipe, with quantities reconciled to the 2026 meal-order sheet.

Charred Cabbage and Chicken Thighs (Jon '26)

Yield: 70 portions total — 50 chicken portions and 20 vegetarian portions (falafel).

Components + ingredients

Chicken

Ingredient	Quantity	Notes
Boneless, skinless chicken thighs	25 lb	Raw weight, about 0.5 lb per chicken diner
Garlic powder	to taste	From the camp spice bin
Onion powder	to taste	From the camp spice bin
Diamond Crystal kosher salt	up to 40 Tbsp	Shared across the meal with the cabbage. If using a denser salt, start with less
Ground black pepper	up to 20 Tbsp	Shared across the meal with the cabbage
Neutral cooking oil	as needed	Use from the consolidated camp supply

Vegetarian protein — falafel

Ingredient	Quantity	Notes
Frozen uncooked falafel balls	120	Six 1 oz falafel per each of 20 vegetarian diners. Keep frozen until cooking.
Neutral cooking oil	As required by package directions	Use clean oil and equipment suitable for vegetarian service.

Charred cabbage

Ingredient	Quantity	Notes
Green cabbage	20 heads	Quartered through the core so the wedges hold
Extra-virgin olive oil	10 cups	Coating the cut sides, plus the griddle
Diamond Crystal kosher salt	from the shared allocation above	Season the cut sides before charring
Butter	5 lb	About 4 oz per head, added to the hot wedges
Tahini	5 jars (8 oz)	40 oz total
Honey	40 Tbsp	Roughly 1:2 honey to tahini by volume
Paprika	10 Tbsp	Dusting only
Fresh parsley	10 bunches	Finely chopped
Fresh lemons	25	Halved and charred cut-side down
Water	as needed	Only to thin the tahini-honey drizzle

Pita

Ingredient	Quantity	Notes
Pita bread	70	1 per diner

Prep

Prep – chicken

- Trim only large pieces of excess fat from the chicken thighs.
- Season the chicken evenly with garlic powder, onion powder, salt, and black pepper.
- Arrange the thighs in shallow pans so batches can move quickly to the griddle.

Prep – falafel

- Keep the falafel frozen according to the package directions until the cooking window.
- Count out 120 falafel and divide them into manageable cooking batches. Protect the full allocation for the 20 vegetarian portions.
- Stage dedicated vegetarian utensils and a separate serving pan away from the raw-chicken work area.

Prep – cabbage and finishing ingredients

- Quarter each cabbage through the core so the wedges remain intact.
- Coat the cut sides lightly with oil and season with salt.
- Reserve 5 lemons for the sauce. Whisk the tahini and honey together, then whisk in the juice from those lemons and a small pinch of salt. Add water gradually, a few tablespoons at a time. The tahini may tighten at first; keep whisking and adding water until the sauce becomes smooth and flows easily from a spoon. Taste and adjust with more honey, lemon, salt, or water as needed.
- Finely chop the parsley.
- Halve the remaining 20 lemons and remove visible seeds.
- Stage the butter, paprika, parsley, tahini-honey drizzle, and lemons beside the cabbage cooking station.

Prep – pita

- Separate the pita and arrange it in covered pans or baskets for service.

Cook

Cook – falafel

- Cook the falafel from frozen according to the package directions, before the chicken or with separate clean equipment and dedicated tools.
- Cook one test batch first. Confirm that the exterior is browned and crisp and the center is fully hot, then adjust the time for the remaining batches without changing the package-required cooking method.
- Transfer cooked falafel to the dedicated vegetarian serving pan. If it must wait, hot-hold at 135°F or above and avoid covering it tightly enough to trap steam and soften the crust.
- Do not pre-dress the falafel. Offer the tahini-honey drizzle, charred lemon, and chopped parsley at service so the falafel stays crisp.

Cook – chicken

- Preheat the griddle to medium-high and oil it lightly if needed.
- Cook one test thigh first, taste it, and adjust the seasoning on the remaining chicken if needed.
- Cook the thighs in uncrowded batches until deeply browned on both sides and cooked through, approximately 5 to 7 minutes per side depending on thickness and griddle temperature.
- Verify representative thick pieces reach 165°F.
- Rest the chicken briefly, then serve the thighs whole or rough-chop them into large pieces.

Cook – cabbage and lemons

- Place the cabbage wedges cut-side down on a hot griddle. Work in uncrowded batches and press only enough to maintain good surface contact.
- Char both cut sides until the edges are deeply browned to blackened and the centers are tender but still hold together. If using an oven instead, roast at high heat and turn the wedges so both cut sides color.

- Char the lemon halves cut-side down on the griddle until well marked and juicy.
- Transfer the hot cabbage to serving pans. Immediately add small pieces of butter so they melt into the wedges.
- Drizzle with the tahini-honey mixture, dust with paprika, scatter with parsley, and finish with juice from the charred lemons.

Serve

- Set the line with chicken, the protected falafel, charred cabbage, and pita as distinct components.
- Give the chicken and falafel separate serving utensils.
- Serve six falafel to each vegetarian diner and protect all 120 until those 20 portions have been served.
- Dress each cabbage batch only after it is cooked so the wedges do not become soggy while waiting for service.

Burger Night (Jon '26)

Yield: 70 portions total — 50 beef portions and 20 vegetarian portions, two patties each.

Components + ingredients

Burgers

Ingredient	Quantity	Notes
Prepared beef burger patties	100	2 per beef diner, about 25 lb
Plant-based burger patties	40	2 per vegetarian diner, about 10 lb
Sliced American cheese	140 slices	2 slices per assembled double, for both beef and plant-based burgers
Burger buns	80	70 plus spares
Butter	4 lb	Buns and caramelized onions
Diamond Crystal kosher salt	up to 100 Tbsp	Procurement ceiling across the meal, not per-patty usage
Ground black pepper	up to 50 Tbsp	Procurement ceiling across the meal

Caramelized onions

Ingredient	Quantity	Notes
Yellow onions	40 large	Reduce 3–4×, yielding about 1.8 oz of caramelized onion per burger
Butter or neutral cooking oil	from the 4 lb butter allocation	
Diamond Crystal kosher salt	1 Tbsp	A pinch across the batch at the start

Special sauce and toppings

Ingredient	Quantity	Notes
Mayonnaise	10 cups	Sauce base
Ketchup	4 bottles	
Bread & butter pickles	10 oz	Chopped, in place of relish
Dijon mustard	1	
Fresh lemons	2	A squeeze into the sauce
Diamond Crystal kosher salt · black pepper	to taste	
Lettuce	5 heads	About 1.4 oz per diner, one or two leaves
Tomatoes	20	About 2 slices per burger

Fries

Ingredient	Quantity	Notes
Frozen french fries	20 lb	Four 5 lb bags of the selected product; approximately 4.6 oz per diner
Diamond Crystal kosher salt	to taste	Season each batch straight out of the oven

Milkshakes

Ingredient	Quantity	Notes
Vanilla ice cream	22 pints	About 4.7 oz per shake
Lactose-free 2% milk	3 gal purchased	Two packs of three half-gallons. Add gradually to reach a thick, pourable texture; actual use may be closer to 2 gal.

Ingredient	Quantity	Notes
Chocolate syrup	4 bottles	Served on the side, never blended in

The shake contains dairy and is not vegan. The milk is lactose-free, but standard dairy ice cream may still contain lactose. Label the shake as containing milk and communicate a separate option for anyone who cannot have it.

Prep

Prep – caramelized onions

- Halve and thinly slice the onions.
- Stage the onions first; they are the longest active component and should begin cooking before the burger station is fully built.

Prep – special sauce and toppings

- Mix mayonnaise, ketchup, chopped bread & butter pickles, Dijon mustard, salt, black pepper, and a squeeze of lemon into a balanced, tangy burger sauce. Taste and adjust before transferring it to serving containers.
- Separate the lettuce into burger-size leaves.
- Slice the tomatoes and arrange them in shallow trays.

Prep – burgers and buns

- Keep beef patties and plant-based patties clearly separated. Stage the sliced American cheese for both burger types.
- Set aside a dedicated griddle zone, spatula, and serving pan for the plant-based burgers.
- Split the buns if needed and stage them cut-side down for quick toasting.

Prep – fries and milkshakes

- Check the fry package directions and stage enough sheet pans to bake rolling batches without crowding.
- Chill the lactose-free 2% milk and stage the blender, ice cream scoop, cups, and chocolate syrup.

Cook

Cook – caramelized onions

- Heat butter or oil on the griddle or in a wide pan over medium-low heat.
- Add the onions with a pinch of salt and cook slowly, stirring and scraping regularly, until deeply golden, soft, and jammy. Allow approximately 30 to 45 minutes; color and texture matter more than the clock.
- Transfer to a covered pan and keep ready for burger assembly.

Cook – fries

- Bake the fries according to the selected product's package directions in rolling, uncrowded batches.
- Turn or rotate them as directed, season each batch immediately, and keep new batches moving through the oven during service.

Cook – plant-based burgers

- Cook the plant-based patties before the beef, or maintain a separate cleaned griddle zone with dedicated utensils.
- Cook according to the selected product's directions until browned and cooked through.
- Add sliced American cheese near the end and cover briefly if needed to help it melt.

- Transfer to the dedicated vegetarian serving pan.

Cook – beef burgers

- Heat the griddle to high and cook the beef patties in uncrowded batches.
- Season with salt and black pepper as the patties hit the griddle.
- Flip after the first side is well browned, top the patties with American cheese, and cook until the beef is cooked through and the cheese has melted.
- Build each burger with two patties.

Cook – buns

- Lightly butter or oil the cut sides of the buns.
- Toast cut-side down on the griddle until golden, working in batches so they remain fresh for the build line.

Cook – milkshakes

- Blend the vanilla ice cream with a small amount of lactose-free 2% milk until smooth and pourable. Add more milk gradually only as needed; the target is roughly 60% ice cream by volume.
- Make manageable batches that can be served immediately.
- Keep the vanilla base plain and offer chocolate syrup separately.

Serve

- Build a self-serve line with toasted buns, special sauce, lettuce, tomatoes, beef and plant-based burgers, sliced American cheese, and caramelized onions.
- Protect the plant-based burgers for vegetarian diners and use separate serving utensils.
- Serve fries in repeated fresh batches rather than one large batch.
- Serve vanilla milkshakes with chocolate syrup available on the side. Label the shakes as containing milk and note that the milk is lactose-free but the ice cream may not be.

Dinner-Bar Shredded Chicken Thighs (Jon '26)

Yield: pending — deliberately not quantified yet.

Christophe's 70-portion / ~32 lb protein guidance is for **lunch meals**. This is a dinner-bar component, and the dinner bar is already fed by the surplus from eight lunches, each over-provisioned at roughly 1.5× camp size on purpose. Applying the lunch formula here produced 35 lb, which double-provisions the same meal.

Open question for Christophe before this gets a number: how much dedicated protein does the dinner bar actually need on top of lunch leftovers? This also belongs on the [Dinner Bar Components](#) tab of the food spreadsheet rather than [2026 Meals](#).

Components + ingredients

Standard broth method

Ingredient	Quantity
boneless, skinless chicken thighs	
chicken broth, or water and chicken-flavored Better Than Bouillon	
garlic powder	
onion powder	
kosher salt	
black pepper	

Simplest seasoning alternative

Ingredient	Quantity
Lawry's Seasoned Salt	
chicken broth or water	

Optional finishing ingredients

Ingredient	Quantity
fresh limes	
fresh cilantro	

Prep

Prep – chicken

- Trim only large pieces of excess fat from the chicken thighs.
- Choose either the standard broth method or the seasoned-salt alternative before seasoning the batch.
- For the standard method, season the thighs evenly with garlic powder, onion powder, salt, and black pepper. **If using Better Than Bouillon, add no separate salt** — it is already salty. Salt only applies when braising in plain water.
- For the simplest alternative, season the thighs evenly with Lawry's Seasoned Salt and omit the separate salt unless the cooked chicken needs it.

Prep – optional finishes

- Cut the limes into wedges.
- Roughly chop the cilantro.
- Keep both optional finishes separate from the chicken so diners can add them individually.

Cook

Cook – standard broth method

- Arrange the chicken in one or more large heavy pots without packing it tightly.
- Add enough chicken broth to come partway up the thighs. If using Better Than Bouillon, dissolve it fully in hot water before adding it.
- Bring the liquid to a gentle simmer, cover, and braise until the thighs are fork-tender, approximately 25 to 30 minutes depending on batch depth.
- Work through the pot with two forks or sturdy tongs and shred the chicken directly in the cooking liquid.
- Stir thoroughly so the meat absorbs the seasoned juices. If the mixture is soupy, simmer briefly uncovered; if it is dry, add a little broth.

Cook – simplest seasoned-salt alternative

- Arrange the seasoned thighs in one or more large heavy pots and add a splash of broth or water.
- Cover and cook over a gentle simmer until fork-tender, then shred directly in the liquid.
- Taste and adjust only after the chicken and juices are thoroughly mixed.

Serve

- Transfer the chicken with enough cooking liquid to keep it moist, using covered hotel pans for the dinner bar.
- Offer it as a flexible protein for tacos, bowls, wraps, or leftover meal components.
- Put lime wedges and cilantro alongside as optional finishes.

European Summer With Lamb and Veggie Patties (Yannis '26)

Yield: 70 portions total — 50 lamb portions and 20 vegetarian veggie-patty portions.

Components + ingredients

Quantities below are the v3 recipe-use amounts. Larger quantities in the ingredient-order spreadsheet may be retained as pantry and leftovers-bonanza overage, but are not an instruction to add all of an ingredient to the recipe.

Revised oil allocation: 8 cups extra-virgin olive oil and up to 7 cups vegetable oil. Reserve the vegetable oil for the griddle; use the olive oil for the tomato bulgur and roasted eggplant.

Tomato bulgur — 70 portions

Ingredient	Quantity	Notes
Bulgur wheat	7 lb	Use the selected Bob's Red Mill bulgur approved by Yannis.
Extra-virgin olive oil	2 cups	For cooking the bulgur base.
Yellow onions	10 large	Chop into small pieces.
Peeled garlic	35 cloves	Mince.
Ground allspice	12 Tbsp	Recipe-use amount; the larger sheet quantity is acceptable order overage.
Canned diced tomatoes	14 cans	Use the selected can size from the ingredient sheet.
Tomato paste	12 Tbsp	Recipe-use amount; the larger sheet quantity is acceptable order overage.
Water	20 cups	Hold additional hot water for final correction.
Kosher salt	As needed	Add gradually and adjust after the bulgur rests.
Ground black pepper	As needed	Adjust after tasting.

Roasted eggplant — 70 portions

Ingredient	Quantity	Notes
Eggplant	35	Size varies; cut into even large chunks.
Extra-virgin olive oil	Up to 6 cups	Use enough to coat the eggplant evenly without leaving it swimming in oil.
Kosher salt	As needed	Season in batches.
Ground black pepper	As needed	Season in batches.

Lemon-mint yogurt — 70 portions

Ingredient	Quantity	Notes
Greek yogurt	280 oz	17.5 lb total. Contains milk.
Fresh lemons	10	Zest is optional; add juice gradually and taste.
Dried mint	20 Tbsp	V3 corrected the earlier anomalous quantity.
Kosher salt	As needed	Start modestly and adjust after mixing.

Lamb patties — 50 portions

Ingredient	Quantity	Notes
Ground lamb	25 lb	Raw weight; 8 oz per lamb diner.
Yellow onions	10 large	Blend or finely chop.

Ingredient	Quantity	Notes
Peeled garlic	35 cloves	Blend or finely chop.
Vegetable oil	Up to 3 cups	Part of the shared griddle allocation; use only on the cooking surface, not in the lamb-patty mixture.
Ground cumin	25 Tbsp	Yannis explicitly confirmed this amount: 1 Tbsp per lb lamb.
Kosher salt	As needed	Season the clean mixture evenly.
Ground black pepper	As needed	Season the clean mixture evenly.

Veggie patties — 20 vegetarian portions

Ingredient	Quantity	Notes
Prepared veggie patties	20	Use the patties as supplied; do not mash or reform them. Any suitable vegetarian patty already purchased for another meal may be used.
Ground sumac	10 Tbsp	The selected Amazon SKU was approved by Yannis.
Vegetable oil	Up to 4 cups	Part of the shared griddle allocation; use only on the cooking surface, not to coat the patties.
Kosher salt	As needed	Check the patty label before adding salt.
Ground black pepper	As needed	Add to taste.

Prep

Prep – tomato bulgur

- Chop the 10 bulgur onions into small pieces.
- Mince 35 garlic cloves.
- Open the tomatoes and stage the tomato paste, allspice, water, salt, pepper, and bulgur separately.

Prep – eggplant

- Preheat the oven to 425°F.
- Cut the eggplant into even large chunks.
- Working in manageable batches, toss with enough olive oil to coat, salt, and black pepper. Spread in single layers on parchment-lined sheet pans; do not crowd the pans.

Prep – lemon-mint yogurt

- Combine the yogurt and dried mint.
- Add the lemon juice gradually, mixing and tasting between additions.
- Season modestly with salt, taste, cover, and refrigerate until service.

Prep – lamb patties

- Blend or finely chop the 10 lamb-patty onions and 35 garlic cloves. If the mixture is very wet, drain or squeeze out obvious excess liquid.
- In sanitized containers large enough to mix without crushing the meat, combine the lamb, onion, garlic, cumin, salt, and black pepper. Do not add cooking oil to the mixture; reserve the vegetable oil for the griddle.
- Mix just until evenly combined; overmixing will make the patties dense.

- Divide into 50 equal diner portions and form compact patties of consistent thickness. If making two smaller patties per diner, keep the 50 two-patty portions counted and grouped.
- Cover and keep at 41°F or below until cooking.

Prep – veggie patties (vegetarian replacement)

- Use the 20 prepared veggie patties as they come from the package. Do not mash, combine, or reform them.
- Check the selected patty label for cooking instructions, allergens, and vegetarian suitability.
- Season both sides with sumac and black pepper. Add salt only if the patties need it. Do not brush the patties with oil; reserve the vegetable oil for the griddle.
- Stage the patties with dedicated vegetarian utensils and a separate serving pan.

Cook

Cook – eggplant

- Roast the eggplant for approximately 40 minutes, turning the pieces and rotating the pans halfway through.
- Remove it when the pieces are deeply browned at the edges and tender in the center.

Cook – tomato bulgur

- Heat 2 cups olive oil in one or more large sauté pans or heavy pots over medium heat.
- Add the onions and cook for about 8 minutes, stirring regularly, until soft and lightly golden.
- Add the garlic and allspice and cook for 1 minute, until aromatic.
- Add the diced tomatoes, tomato paste, 20 cups water, and an initial amount of salt. Bring to a boil, reduce to low, cover, and simmer for 12 minutes.
- Stir in the bulgur until every grain is coated and evenly distributed. Remove from the heat, cover, and let stand for 20 minutes so the bulgur absorbs the liquid.
- Fluff and taste. If the grain is still too firm, add hot water in small increments, cover, and rest again. If it is too wet, uncover briefly before transferring it to serving pans. Adjust salt and black pepper.

Cook – veggie patties

- Cook the vegetarian patties before the lamb, using a clean griddle lightly oiled with vegetable oil and dedicated utensils.
- Follow the selected product's cooking instructions, working in batches without crowding.
- Transfer all 20 patties to the dedicated vegetarian serving pan and protect them for the vegetarian diners.

Cook – lamb patties

- Scrape and clean the griddle after the veggie patties, then return it to medium-high heat and oil lightly with vegetable oil if needed.
- Cook the lamb patties in uncrowded batches until deeply browned on both sides and cooked through.
- Verify representative patties reach 160°F, then transfer them to clean covered serving pans.

Serve

- Set the line with tomato bulgur, roasted eggplant, lemon-mint yogurt, lamb patties, and veggie patties as separate components.
- Recommend bulgur topped with roasted eggplant and lemon-mint yogurt, with either lamb or a veggie patty alongside.
- Protect all 20 veggie patties until the vegetarian diners have been served.

- Give the lamb and veggie patties separate serving utensils.
- Label the lemon-mint yogurt as containing milk and display the selected veggie-patty allergen information.

Souvlaki Kotopoulo (Yannis '26)

Yield: 70 portions total — 50 chicken portions and 20 vegetarian tofu portions. Plan two skewers per diner: 100 chicken skewers and 40 tofu skewers.

Components + ingredients

Quantities below are the v3 recipe-use amounts. Larger quantities in the ingredient-order spreadsheet may be retained as pantry and leftovers-bonanza overage, but are not an instruction to add all of an ingredient to the recipe.

Revised oil allocation: up to 5 cups extra-virgin olive oil for the marinade, watermelon-salad dressing, and non-griddle adjustment; and up to 5 cups vegetable oil reserved for the grill or griddle.

Chicken kebabs — 50 portions

Ingredient	Quantity	Notes
Boneless, skinless chicken thighs	25 lb	Raw weight; 8 oz per chicken diner.
Skewers	100 required	Two chicken skewers per chicken diner.

Tofu kebabs — 20 vegetarian portions

Ingredient	Quantity	Notes
Firm or extra-firm tofu	10 lb	8 oz per vegetarian diner. The ingredient sheet's twelve 14 oz packs provide 10.5 lb, covering the 10 lb recipe need with a small package-rounding buffer.
Skewers	40 required	Two tofu skewers per vegetarian diner.

Shared kebab vegetables, marinade, and garnish

Ingredient	Quantity	Notes
Large red onions	10	Cut into skewer-friendly pieces.
Bell peppers	30	Cut into approximately 1-inch flat pieces.
Extra-virgin olive oil	1.5 cups marinade, plus up to 1 cup reserve	The reserve is for non-griddle recipe adjustment only. Together with the 2.5-cup salad allocation, total olive oil is capped at 5 cups.
Fresh lemons	12	Juice for the shared clean marinade.
Garlic powder	20 tsp	Use teaspoons as stated in v3; the sheet's tablespoon units are order overage, not the recipe dose.
Paprika	20 tsp	Use teaspoons as stated in v3.
Ground cumin	10 tsp	Use teaspoons as stated in v3.
Kosher salt	8 tsp	For the shared marinade.
Ground black pepper	8 tsp	For the shared marinade.
Italian flat-leaf parsley	5 bunches	Chop; use in the marinade and reserve some for finishing.
Vegetable oil	Up to 5 cups	Reserved for the grill or griddle; apply only as needed to prevent sticking.
Skewers	140 required; 200 ordered	The order-sheet overage covers breakage and loading variation.

Watermelon salad — 70 portions

Ingredient	Quantity	Notes
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Large watermelon	4	Usable yield varies; keep cold before cutting.
Cucumbers	20	Cut into bite-size pieces.
Crumbled feta	80 oz	5 lb total. Contains milk.
Fresh mint	35 Tbsp chopped	Use the v3 volume quantity; omit the contradictory 10 oz parenthetical.
Extra-virgin olive oil	2.5 cups	Recipe-use amount.
Fresh lemons	12	Juice for the dressing.
Honey	20 Tbsp	Use the v3 volume quantity; omit the contradictory 5 oz parenthetical.
Kosher salt	5 tsp	Start with less if the feta is salty.
Ground black pepper	4 tsp	Adjust after tasting.

Hummus and pita — 70 portions

Ingredient	Quantity	Notes
Prepared hummus	210 oz	3 oz per diner. The sheet's seven 34 oz jars provide 238 oz with package-rounding buffer.
Pita bread	70 pitas	One whole pita per diner.

Prep

Prep – shared kebab marinade and vegetables

- If using wooden skewers, soak at least 140 skewers before assembly. The ingredient order carries 200 to cover breakage and loading variation.
- Chop the parsley, reserving some for finishing the cooked kebabs.
- Cut the bell peppers into approximately 1-inch flat pieces and the red onions into similarly sized skewer-friendly pieces.
- In a clean sanitized container, whisk together 1.5 cups olive oil, juice from 12 lemons, 20 tsp garlic powder, 20 tsp paprika, 10 tsp cumin, 8 tsp salt, 8 tsp black pepper, and most of the chopped parsley.
- Before the marinade, vegetables, utensils, or containers touch raw chicken, divide the clean marinade approximately 5:2 by volume into clearly labeled chicken and tofu containers. Allocate the peppers and onions in the same approximate ratio, adjusting as needed while threading.

Prep – tofu kebabs

- Drain and pat the tofu dry, then cut it into approximately 2-by-1-inch pieces thick enough to hold on a skewer.
- Gently coat the tofu with its labeled marinade allocation and marinate for 30 minutes.
- Thread 40 tofu skewers with alternating tofu, bell pepper, and red onion, leaving a little space between pieces so heat can circulate.
- Keep the tofu skewers, utensils, and serving pan separate from the raw-chicken path.

Prep – chicken kebabs

- Cut the chicken thighs into approximately 2-by-1-inch pieces of even thickness.
- Coat the chicken with its labeled marinade allocation and marinate under refrigeration for 30 minutes.
- In a separate raw-chicken work area, thread 100 chicken skewers with alternating chicken, bell pepper, chicken, and red onion, leaving a little space between pieces so heat can circulate.

- Discard marinade that has contacted raw chicken.

Prep – watermelon salad

- Cut the watermelon and cucumbers into bite-size pieces.
- Crumble the feta if needed and pluck or chop the mint leaves.
- Keep the watermelon, cucumber, feta, and mint cold and separate until close to service.
- In a separate container, whisk together 2.5 cups olive oil, juice from 12 lemons, 20 Tbsp honey, an initial portion of the 5 tsp salt, and 4 tsp black pepper. Cover and keep cold.

Prep – hummus and pita

- Transfer the bulk hummus to serving bowls or shallow pans and keep it cold.
- Check and display the current hummus allergen label. The selected bulk hummus contains pine nuts; keep its serving utensil contained and tell the affected diner to avoid the hummus. No separate pine-nut-free hummus is planned.
- Keep the 70 pitas whole and covered so they do not dry out.

Cook

Cook – tofu kebabs

- Cook the tofu before the chicken, or use a separate cleaned grill zone with dedicated tools.
- Preheat the grill or griddle to medium-high and grease the cooking surface lightly with vegetable oil.
- Grill the tofu skewers, turning every few minutes, until the tofu and vegetables are browned on several sides and hot throughout.
- Transfer all 40 skewers to the dedicated vegetarian serving pan and finish with reserved chopped parsley.

Cook – chicken kebabs

- Grill or griddle the chicken skewers over medium-high heat for approximately 10 to 15 minutes, turning every few minutes so all sides brown evenly. Reapply the reserved vegetable oil sparingly only if the cooking surface begins to stick.
- Verify representative thick pieces reach 165°F, then transfer all 100 skewers to clean serving pans and finish with reserved chopped parsley.

Assemble – watermelon salad

- Shortly before service, combine the watermelon, cucumber, feta, and mint in large mixing bowls.
- Re-whisk the dressing and add only enough to coat the ingredients lightly.
- Toss gently so the watermelon does not break down. Taste and adjust lemon, salt, and black pepper before transferring to serving bowls.

Warm – pita

- Serve the pita at room temperature, or warm it briefly in covered pans if the kitchen schedule and oven space allow.

Serve

- Set the line with chicken and tofu kebabs, watermelon salad, hummus, and pita as separate components.
- Protect all 40 tofu skewers until the vegetarian diners have been served, and give the chicken and tofu separate serving utensils.
- Serve each diner two chicken or two tofu skewers, watermelon salad, 3 oz hummus, and one whole pita.

- Label the watermelon salad as containing milk from feta. Label the bulk hummus as containing pine nuts and its other current allergens, and remind the affected diner to avoid it.
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