

Stoneforge Foxboro's Cooking Class Recipes

CHICKEN & BACON JALAPENO POPPERS

Appetizer: serves 5 - serving size 2 poppers

5 jalapeno peppers
6 oz chicken
1/4 cup Cajun seasoning
1 small red onion
4 oz cheddar cheese
5 slices bacon (cut in half)
3 oz ranch dressing
toothpicks

Vegetable or canola oil for deep-frying

Recipe by: Corporate Chef Scott, Stoneforge Restaurants

PULLED PORK SLIDERS

serves 10

5 lb Pork Butt
2 cups packed Light Brown Sugar
1/4 cup Cajun seasoning
3 oz oil, canola or vegetable
1 gallon BBQ Sauce
2 qts molasses
1.5 gallons water
1 large white whole onion (skinned)
5 cloves garlic (peeled)
10 soft fresh bulkie rolls (recommended Calise)

Recipe by: Corporate Scott, Stoneforge Restaurants

ALL-IN-ONE GRILLED BURGER

serves 4

2.5 lb 80/20 ground beef or
(4 - Stoneforge Market 10 oz Angus Burgers)
4 oz cheddar cheese
4 slices cooked bacon
1/4 cup roasted peppers (diced)
1/8 cup roasted garlic (minced)
1/4 cup cooked mushrooms (diced)
4 fresh bulkie rolls (recommended Calise)

Recipe by: Corporate Chef Scott, Stoneforge Restaurants

FRIED CANDY BAR

serves 4

4 regular size candy bars with caramel & chocolate
(ea. bar approx. 2 oz) ex: Snickers, Oh Henry or Twix
1/2 cup crushed graham crackers
1/2 cup crushed corn flakes
1 tsp cinnamon
1/4 cup sugar
1 qt oil, vegetable or canola
ice cream

Recipe by: Corporate Chef Scott, Stoneforge Restaurants

FRYING CLAMS ON THE GRILL

Appetizer: serves 4

1 lb frying clams
1 lb Fis-Chic Wonder Batter or any similar dry batter
1 qt water (for crispy recipe)
1 qt oil, canola or vegetable
1 lemon (cut in 8ths for serving)
1 cup tartar sauce (1/4 cup per serving)
1 cup Cole slaw (1/4 cup per serving)

Recipe by: Corporate Chef Scott, Stoneforge Restaurants

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PULLED PORK SLIDERS

- First season pork butt with brown sugar and Cajun spices
- In large stock pot heat oil to almost smoking, add pork butt and sear all sides
- Add next five ingredients to stock pot, bring to boil, cover and reduce heat to simmer for 2 to 3 hours.
- Stir occasionally, adding water as necessary to keep pork covered
- Pork is done when it starts to come apart easily
- Remove the pork butt from pot, cool to room temperature
- Reduce the liquid in the pot until it thickens to a flavorful sauce
- When pork is cool enough to handle, shred with fork and mix in sauce to add flavor
- Place a heaping portion on a bulky roll and enjoy

CHICKEN & BACON JALAPENO POPPERS

- First slice jalapenos in half and seed, make sure stems are gone
- Slice chicken into 10 small pieces and season with Cajun seasoning
- Slice onions & cheddar cheese into small julienne pieces
- In the jalapeno half, lay down a slice of cheese, a slice of onion and a piece of seasoned chicken
- Wrap tightly with bacon and place on toothpicks (1 wrapped jalapeno per toothpick)
- To cook drop into a 350° fryolator until bacon is crisp and chicken is cooked to 165° or deep-fry in 2 qt pot with 1 cup of vegetable or canola oil
- Serve with ranch dressing

FRIED CANDY BAR

- First mash candy bar and roll back into bar shape
- In medium bowl, mix together corn flakes, graham crackers, sugar and cinnamon
- Dredge candy bar in mixture until completely coated
- In large pot heat oil and drop candy bar into oil
- Fry until lightly browned
- Serve with ice cream

ALL-IN-ONE GRILLED BURGER

- Mix all ingredients together and form 4 - 10 oz patties
- Cook on grill to desired doneness

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FRYING CLAMS ON THE GRILL

- In a medium sized stock pot heat oil to at least 350° on the grill
- Dredge clams in dry batter until fully coated
- Sift the clams of excess dry batter and drop into pot, clams will sink and then sizzle to the top of the oil
- Fry for about two minutes or until lightly browned
- Pull clams from oil with a perforated spoon
- Serve with tartar, Cole slaw and lemon wedge

For Crispier Batter: Dredge clams in dry batter, moisten with water, dredge in dry batter again