



Ken's Sauces at IFD

**#100974 • 4/1 gal
Sweet Vidalia Onion
Dressing**



A creamy white dressing made with the distinctive sweet and juicy Georgia Vidalia onions. A delightfully sweet and refreshing gourmet dressing that will add subtle and fragrant flavor to any salad.

**#100970 • 4/1 gal
Apple Cider
Vinaigrette**



Creamy off white vinaigrette of thin viscosity with few pepper particulates. Has apple and vinegar flavors.

**#100971 • 2/1 gal
Chick'n Dip'n
Sauce**



Medium body, orange-red in color with creamy texture having garlic particulates throughout. Flavor consists of tomato, mustard, dill, smoke and is overall sweet and tangy.

**#100973 • 2/1 gal
Remoulade Sauce**



A flavor comprised of Creole mustard, horseradish and onion with mild lemon acidity; aroma has notes of horseradish and Creole mustard. Body is mildly thick with creamy texture and pale in orange-brown color; having fresh chopped onions and abundant mince throughout.

**#100972 • 4/1 gal
Mandarin Orange
Sesame Ginger
Dressing**



A moderate bodied dressing, beige-yellow in color with segments of mandarin oranges, orange marmalade and spices visible through an attractive surface sheen. Flavor and aroma combine sweet citrus and honey characters in a nutty toasted sesame, tangy oriental soy and ginger background.

**#59582 • 4/1 gal
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.

**#68190 • 5 gal
Sweet Baby Ray's
Original**



A brown-reddish sauce with a full bodied appearance. Flavor has a moderate sweetness with a smokey/peppery background that is characteristic to Sweet Baby Ray's.



See the following pages for menu ideas!

**#100974 • 4/1 gal
 Sweet Vidalia Onion
 Dressing**



Ingredients

- 1/2 pound cooked penne pasta
- 1 cup halved cherry tomatoes
- 1/2 cup thinly sliced red onion
- 1 cup cucumber cut into half moons
- 1/2 cup shredded carrot
- 1 cup broccoli florets
- 1 cup Vidalia Onion Dressing

Garden Vegetable Pasta Salad



Directions

1. Cut vegetables and place in mixing bowl.
2. Add cooled pasta to mixing bowl.
3. Add 1 cup of Ken's Sweet Vidalia Onion Dressing. Toss and chill for at least 30 minutes.

California Breakfast Croissant



Directions

1. Place arugula on grilled croissant bottom and drizzle with Apple Cider Vinaigrette.
2. Layer with tomato, avocado, red pepper, cheddar-jack cheese, and crispy bacon.
3. Top with crown and serve.

**#100970 • 4/1 gal
 Apple Cider
 Vinaigrette**



Ingredients

- 1 croissant bun, grilled
- 2 oz baby arugula
- 1 tbsp Apple Cider Vinaigrette, drizzled
- 2 slices tomato
- 2 slices avocado
- 2 slices red pepper
- 1 oz Cheddar-jack cheese, shredded
- 2 slices Applewood bacon, cooked

**#100971 • 2/1 gal
 Chick'n Dip'n
 Sauce**



Ingredients

- 1 bulki roll
- 1 chicken breast, breaded, fried
- 2 fl oz Chick'n Dip'n Sauce
- 3 slices turkey breast
- 2 slices muenster cheese
- 2 slices bacon, cooked
- 4 slices Italian dill pickle
- 3 slices tomato
- 2 oz shredded lettuce

Chick'n Dip'n Club Sandwich



Directions

1. Toast bun and fry chicken to 165°F.
2. Place chicken on heel and top with Chick'n Dip'n Sauce, turkey breast, muenster cheese, bacon, Italian dill pickles, tomato and lettuce.
3. Top with crown and serve.

Take 5 Fish and Chips



Directions

1. Dip cod in a beer batter and fry in oil at 365°F for 4 minutes.
2. Place cooked fries on a serving plate and top with cod.
3. Serve with a side of Ken's Signature Remoulade Sauce for dipping.

**#100973 • 2/1 gal
 Remoulade Sauce**



Ingredients

- 3 Cod strips, 4 oz each, breaded, fried
- 32 fl oz beer batter
- 16 oz fries, fried
- 2 fl oz Ken's Signature Remoulade Sauce

#100972 • 4/1 gal
**Mandarin Orange
 Sesame Ginger
 Dressing**



Ingredients

- 1-cup Ken's Mandarin Orange Sesame Ginger Dressing
- 6-cups Lo Mein Noodles, Cooked
- ½-cup Broccoli, Florets, Small, Blanched
- ½-cup Red Bell Pepper, Julienne, Pan Roasted
- ½-cup Carrot, Match Stick Cut, Blanched
- ½-cup Napa Cabbage, Shredded
- ¼-cup Green Onion, Chopped
- ¼-cup Celery, Bias Sliced
- 1 Tbsp Sesame Seeds, Black

Lo Mein Noodle Salad



Directions

1. Using a large mixing bowl, mix all ingredients well and reserve until needed.

Reuboom Boom Burger



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
- 2 oz Sauerkraut
- 1 tbsp Butter, salted and softened

#59582 • 4/1 gal
**Boom Boom
 Sauce**



Directions

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

#68190 • 5 gal
Sweet Baby Ray's
Original



1. Mix the pulled pork and Sweet Baby Ray's Original BBQ Sauce well.
2. Once mixed spread the pork evenly in a ½ pan.
3. Top the pork with the prepared mac-n-cheese evenly covering the pork.
4. Sprinkle the garlic crumbs over the mac-n-cheese.
5. Bake in a 350 F oven for 30-45 minutes or until the crumbs are browned and you have reached an internal temperature of 165 degrees.

Pulled Pork Mac-N-Cheese



- 2 cups Sweet Baby Ray's Original Award Winning Barbecue Sauce
- 2 pounds Pulled Pork
- 6 cups Mac-n-Cheese, Prepared
- 1 cup Garlic Crumbs

For more recipes visit: <https://www.kensfoodservice.com/recipes>