

ID,NQUANTUNIT,CI_NAME,C,50

1	4.00 ea	chicken breast
1	1.00 ea	garlic clove - quartered
1	0.00	----MARINADE----
1	0.33 cup	lemon juice
1	0.33 cup	olive oil
1	0.00	salt & pepper to taste
1	3.00 Tbsp	oregano - fresh or 1 Tbsp dried
1	0.00	----BASTING INGREDIENTS----
1	5.00 Tbsp	butter - melted
1	0.33 cup	lemon juice
1	3.00 Tbsp	oregano - fresh or 1 T dried
2	4.00 oz	Semisweet chocolate
2	1.00 oz	Unsweetened chocolate
2	2.33 cup	Sifted all-purpose flour
2	1.50 tsp	Baking soda
2	0.50 tsp	Baking powder
2	0.25 lb	Unsalted butter
2	1.00 cup	Granulated sugar
2	1.00 Tbsp	Vanilla extract
2	2.00 ea	Eggs
2	1.00 Tbsp	Milk
2	0.75 cup	Finely chopped walnuts
3	3.00 ea	Chicken breast/boned/skinned
3	2.00 Tbsp	Olive oil
3	2.00 Tbsp	Butter
3	0.25 cup	Champagne - dry
3	0.50 cup	Heavy cream
3	3.00 Tbsp	Tarragon - fresh (1 T dry)
3	1.00 x	Salt & freshly ground pepper
3	0.00	----OPTIONAL INGREDIENTS----
3	6.00 ea	Prosciutto slices/paper thin
3	3.00 ea	Shallots - finely chopped
3	1.00 Tbsp	Butter or margarine
4	6.00 ea	Chicken breasts
4	6.00 ea	Swiss cheese slices
4	6.00 ea	Ham slices
4	3.00 Tbsp	Flour
4	1.00 tsp	Paprika
4	6.00 Tbsp	Butter
4	0.50 cup	Dry white wine
4	1.00 tsp	Chicken bouillon
4	1.00 Tbsp	Corn starch
4	1.00 cup	Whipping cream
5	4.00 ea	chicken breast halves - skinned boneless
5	0.75 cup	parmesan - freshly grated
5	2.00 Tbsp	parmesan - freshly grated
5	0.75 cup	breadcrumbs - fresh white

Sheet1

5 1.00 Tbsp parsley - minced fresh
5 0.13 tsp salt
5 0.13 tsp pepper - freshly ground
5 1.00 ea egg
5 0.50 cup milk
5 2.00 cup olive oil
5 2.00 Tbsp butter - unsalted
5 2.00 Tbsp lemon juice - fresh
5 1.00 ea lemon - quartered
5 0.00 parsley springs - fresh
6 1.00 ea Envelope unflavored gelatin
6 0.50 cup Sugar
6 1.00 x Dash salt
6 4.00 ea Egg yolks
6 0.50 cup Lemon juice
6 0.50 cup Orange juice
6 0.25 cup Water
6 0.50 tsp Lemon peel - grated
6 0.50 tsp Orange peel - grated
6 4.00 ea Egg whites
6 0.33 cup Sugar
6 1.00 ea 9-in baked pastry shell
7 1.00 ea Onion - Diced
7 1.00 lb Crawfish Tails - Coarsely Chopped
7 0.25 cup Green Onion - Minced
7 0.25 cup Parsley - Minced
7 2.00 ea Garlic - Cloves
7 1.00 Tbsp Salt
7 0.50 ea Bell Pepper - Diced
7 0.50 cup Bread Crumbs - Seasoned
7 2.00 ea Celery Stalks - Diced
7 0.50 tsp Red Pepper
7 0.50 cup Butter
7 1.00 ea Egg
7 0.50 tsp Pepper
7 0.25 cup Tomato Sauce
7 1.00 cup Milk
7 1.00 10" Pie Plate (Double Crust)
8 1.00 cup Basic Mayonnaise recipe
8 0.50 cup sour cream or plain yogurt
8 2.00 tsp Dijon mustard
8 1.00 Tbsp dill - finely chopped, fresh
8 0.00 salt & pepper to taste
9 4.00 ea bacon slices - chopped thick-cut
9 4.00 ea green onions - chopped
9 0.50 cup whipping cream
9 0.50 cup Parmesan - freshly grated
9 0.00 OR:
9 0.50 cup Romano - freshly grated

Sheet1

9	0.33 cup	basil - chopped fresh
9	0.50 lb	fettuccine
9	0.00	Salt and freshly ground pepper
9	0.00	Parmesan - freshly grated
9	0.00	Romano - freshly grated
10	18.00 oz	Semisweet chocolate
10	2.00 cup	Heavy cream - well chilled
10	6.00 ea	Eggs
10	2.00 Tbsp	Confectioner's sugar
10	2.00 Tbsp	Creme de Cacao
10	1.00 Tbsp	Vanilla extract
11	1.00 cup	olive oil
11	0.50 cup	sherry vinegar
11	0.00	OR:
11	0.50 cup	wine - red or white
11	0.00	OR:
11	0.25 cup	lemon juice
11	2.00 Tbsp	soy sauce
11	2.00 ea	garlic cloves - sliced
11	0.00	coarsely ground pepper
11	2.00 Tbsp	freshly chopped herbs
11	1.00 tsp	Italian seasoning
11	0.00	red peppercorns - if desired
11	1.00 Tbsp	Worcestershire sauce
11	1.00 tsp	sugar
12	1.50 lb	Beef - Roast
12	0.50	Onion - Diced
12	0.50	Bell Pepper - Diced
12	5.00 oz	Hickory Smoked Worcestershire Sauce (French's)
12	2.00 Tbsp	Peanut Oil
12	1.00 tsp	Seasoning Salt
12	3.00 Tbsp	Mayonaise
12	8.00	Swiss Cheese - Sliced
12	2.00 ea	Soft French Bread
13	2.00 lb	potatoes - new (approximately)
13	1.00 ea	Dill Cream Dressing recipe
13	5.00 ea	green onions - finely chopped
13	0.00	salt & pepper to taste
14	0.67 cup	safflower or corn oil
14	0.25 cup	lime juice
14	2.00 Tbsp	orange juice
14	2.00 Tbsp	orange rind - grated
14	2.00 Tbsp	honey
14	2.00 Tbsp	onion - minced
14	1.00 Tbsp	poppy seeds
14	1.00 x	salt & pepper to taste
15	0.50	Butter - Stick
15	3.00 ea	Eggs
15	1.00 cup	Sugar

Sheet1

15 1.00 cup Karo - White
 15 3.00 Tbsp Corn Meal
 15 1.00 tsp Vanilla
 15 1.00 Salt - Pinch
 15 1.00 cup Pecans - Chopped
 15 1.00 Pie Shell
 16 1.50 cup Sugar
 16 0.25 cup Enriched flour
 16 0.75 tsp Nutmeg
 16 3.00 ea Eggs - slightly beaten
 16 4.00 cup Rhubarb in 1" slices (1 lb)
 16 1.00 ea Pastry for 9" lattice crust
 16 2.00 Tbsp Butter or margarine
 17 1.00 ea sweet red pepper - medium-sized *OR*
 17 0.50 cup prepared roasted red peppers
 17 0.33 cup red wine vinegar
 17 1.00 ea garlic clove - medium minced
 17 1.00 cup olive oil
 17 0.33 cup finely chopped fresh chives
 17 1.00 x salt
 17 1.00 x white pepper - freshly ground
 18 1.00 ea 9-inch baked pie crust
 18 0.50 cup Slivered - blanched almonds
 18 1.00 ea Recipe Cream Filling
 18 2.50 cup Fresh strawberries
 18 0.50 cup Water
 18 0.25 cup Sugar
 18 2.00 tsp Cornstarch
 18 1.00 x Few drops red food coloring
 18 0.00 -----CREAM FILLING-----
 18 0.50 cup Sugar
 18 3.00 Tbsp Cornstarch
 18 3.00 Tbsp Enriched flour
 18 0.50 tsp Salt
 18 2.00 cup Milk
 18 1.00 ea Egg - slightly beaten
 18 0.50 cup Heavy cream - whipped
 18 1.00 tsp Vanilla
 19 15.00 oz tortellini - cheese
 19 1.50 cup whipping cream
 19 0.00 nutmeg - freshly grated pinch
 19 6.00 Tbsp parmesan - freshly grated
 19 0.75 cup peas - frozen tiny thawed drained
 19 1.50 oz prosciutto - fat trimmed cut julienne
 19 0.00 Salt and freshly ground pepper