

Sheet1

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
5	1.00 Tbsp	parsley - minced fresh
5	0.13 tsp	salt
5	0.13 tsp	pepper - freshly ground
5	1.00 ea	egg

Sheet1

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
 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

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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
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

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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