

One Street Down Café

Jordan Bilyeu, Executive Chef

www.onestreetdowncafe.com



Hazelnut Salad

Description: A great vegetarian salad. No meat but plenty of flavor.

Serving Size: One Salad

Ingredients:

Organic spring mix letus

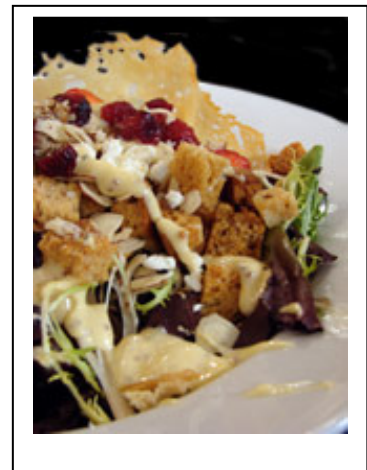
Crumbled feta cheese

Sliced hazelnuts

dried cranberries

Croutons

Strawberries or any seasonal fruit



Instructions: Fill the bottom of a large personal serving bowl with the lettuce. Arrange The remaining ingredients on top. Get creative with the way that you cut your fruit and arrange your salad toppings.

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Apple Bacon Benedict

Description: A unique twist on a traditional eggs Benedict. A perfect recipe for the creative cook.

Serving Size: 2

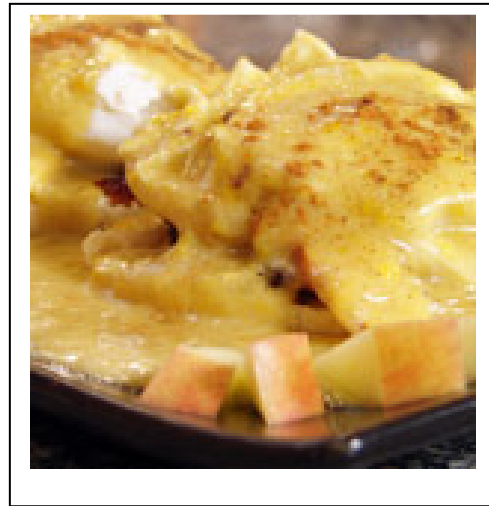
Ingredients:

- 4 whole eggs
- 1/4 cup of vinegar (white)
- 1 tart apple
- 2 English muffins
- 4 strips of peppered bacon
- 1/2 cup shredded jack cheese
- 4 egg yolks
- 2 T. red wine
- 2 T. apple cider vinegar
- 1/4 cup boiling water
- 3/4 cup butter (melted)
- allspice
- cinnamon
- nutmeg

Instructions:

To make Hollandaise: Fill a large saucepan halfway with water. Add a splash of vinegar and bring to a boil. While your water is heating melt your butter and keep it close by. In a very small saucepan heat boil 1/2 of cup of this liquid. Shake well. Turn the water down as soon as it boils and hold it just below boiling. Now your butters hot, your wine/water is hot, and your large saucepan is half full of almost boiling water. Put your egg yolks in a bowl that works as a double boiler on your saucepan. Get your whisk ready. Beat your egg yolks over soft heat while you use your third arm or a helper to add hot butter and wine/water mixture, in small amounts, back and forth. Don't stop whisking. If your egg starts to harden and cook remove the bowl from the heat and continue to whisk while you add the remaining ingredients. You can keep your sauce warm for serving in a insulated cup or thermos. Remove the bowl from your boiling water. you want it ready at a rolling boil to poach your egg.

To plate your Benedict: Preheat your oven to 400. Section your apple into very thin wedges. Cook your bacon until its crispy. Have your jack cheese shredded. Half both of your English muffins put two halves on each plate, crumble one slice of bacon per half, arrange your sliced apples in a pinwheel on top of the bacon. sprinkle jack cheese on top of the apples. The plate goes in the oven for about a minute to melt the cheese. When the plate goes in you drop your eggs into your boiling water. In one Minuit pull both of your plates out. Then dip a slotted spoon into the water and pull out you poached eggs one at a time. Put them on top of the apples and top with your hollandaise.



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The Thanksgiving

Description: Thanksgiving style turkey sandwich.

Serving Size: One Sandwich

Ingredients:

croissant

Cranberry sauce

Lapi cheese

Sliced Turkey

Cream Cheese

Instructions:

Cut the croissant in half. Spread cream cheese on the bottom. Place 5 oz. of turkey on cream cheese. Top with cranberry sauce then lapi. Close and serve.

