

ASSORTED SKEWER PLATE



THIS CAN USED FOR A APPETIZER SAMPLER OR BUTLER PASSED FOR A BANQUET

Prep time : 15 minutes

Cook time: 15 minutes

Yield : 4 ea.

Portion : 8 oz

INGREDIENTS :

1. 1- PIECE OF PINEAPPLE CUT IN HALF AND PEELED. (#5198791)
2. 4 -EACH SEASONED SKEWERS / FROM CALLISON. (#5954646)
3. 1- PIECE OF MANGO / IQF MANGO HALVES (#7258155)
4. 2 -SHRIMP PEELED AND DEVEINED 16/20. (#5480985)
5. 4- PIECES OF BEEF TIPS / BUCKHEAD BEEF TIPS (#6464547)
6. 8- PIECES OF PEELED SHALLOTS (#1473206)
7. 8-PIECES OF FISH TRIMMINGS / FROM SEAWORLD- DEMAND STATUS (#2259497)
8. 2-OZ BEAN THREAD NOODLE /CELLOPHANE NOODLE –ROLAND (#2236784)

PROCEDURE:

1. Season lightly with salt and pepper all the proteins.
2. Toss shallots with a little olive oil and a tsp of sugar and bake in 350° oven for 20 minutes let stand and cool.
3. Skewer one piece of diced beef and one caramelized shallot.
4. Skewer one piece of shrimp and one piece of diced mango.
5. Skewer one piece of diced sword fish.
6. Let all the products sit for at least a half hour so the flavors of the skewer marinate the products.
7. Cook the skewers on a seasoned grill or griddle for about 10-15 minutes.
8. Place pineapple half on the plate.
9. Fry the bean thread noodle for about 10 seconds, so it puffs up.
10. Skewer the pineapple with the skewered proteins, and top the pineapple with the fried noodles.
11. ENJOY!