

CF Sauer Maple Spice Cookies	VENUE: CF SAUER		YIELD:		
	CATEGORY: MEAL / APPETIZER		REVISION DATE: 11/2016		
	RECIPE: CF SAUER MAPLE SPICE COOKIES		NOTES: STAND MIXER, OVEN 350°, COOKIE BAKING PAN, PARCHMENT PAPER.		
	ITEM #	ITEM NAME	QTY	UNIT	PROCEDURE
		Butter, salted / softened	3/4	Cup	<ol style="list-style-type: none"> 1. In a large mixing bowl, add in butter and beat on low for 1-2 minutes. 2. Add in the sugars and beat on medium until well combined. This will take about 2-3 minutes. Scrape down the sides. 3. Add in the egg, vanilla, and maple extract and beat on high until light and fluffy. Scrape down the sides. 4. Add in the flour, cornstarch, and baking soda. Mix on medium until just combined. 5. Scoop the dough with a small cookie scoop. Roughly 1 ½" Balls. Yield 15 cookies. Place the cookie dough balls on a plate and cover with plastic wrap. Refrigerate for at least 2 hours before baking them. 6. Place cookie dough on the baking sheet and bake for 10 minutes or until they are done. 7. Let cool for 10 minutes on the baking sheet and then place on a cooling rack to finish cooling.
		Sugar, light brown	1/4	Cup	
		Sugar, dark brown	1/4	Cup	
		Egg, whole / fresh	1	Large	
		CF Sauer Vanilla extract	2	tsp	
		CF Sauer Maple flavor	1	tsp	
	CF Sauer Cinnamon, ground	1/4	tsp		
	CF Sauer Ginger, ground	1	tsp		
	CF Sauer Nutmeg, ground	1/4	tsp		
	Flour, all purpose	2	Cups		
	Cornstarch	2	tsp		
	Baking Soda	1	tsp		



CF Sauer Sage and Fig Meatball	VENUE: CF SAUER		YIELD: 32 - 1 OUNCE MEATBALLS		
	CATEGORY: MEAL / APPETIZER		REVISION DATE: 11/2016		
	RECIPE: CF SAUER SAGE AND FIG MEATBALL		NOTES: STAND MIXER, OVEN 350°, COOKIE BAKING PAN, PARCHMENT PAPER.		
	ITEM #	ITEM NAME	QTY	UNIT	PROCEDURE
		Pork, fresh ground	1 ½	Lbs	<ol style="list-style-type: none"> 1. Using an upright mixer, and in a clean mixing bowl, add pork and salt – begin mixing using paddle, gradually adding water to combine. Mix for roughly 5 minutes until smooth appearance is achieved. 2. Add Rice flour and bread crumbs and mix for 1 minute more. 3. Add balance of ingredients, pulsing the mixer until just folded in. 4. Form meatballs into 1 ounce balls. 5. Bake on lined sheet tray for roughly 8-10 minutes until internal temperature of 160 degrees Fahrenheit is achieved. 6. Serve immediately or freeze for later use.
	Water	¾	Cup		
	Rice flour	6	tsp		
	Salt, kosher	3	tsp		
	Bread crumb	¼	Cup		
	Seasoning:				
	Figs, dried and diced small	¼	Cup		
	CF Sauer sage, rubbed	4	tsp		
	CF Sauer black pepper, course ground	1	tsp		
	CF Sauer garlic powder	4	tsp		



Duke's Mayonnaise Biscuits	VENUE: CF SAUER		YIELD: 12		
	CATEGORY: MEAL / APPETIZER		REVISION DATE: 11/2016		
	RECIPE: DUKE'S MAYONNAISE BISCUITS		NOTES: STAINLESS STEEL BOWL, OVEN 400°, COOKIE BAKING PAN, PARCHMENT PAPER.		
	ITEM #	ITEM NAME	QTY	UNIT	PROCEDURE
	Duke's Mayonnaise	½	Cup	<ol style="list-style-type: none"> 1. In a large mixing bowl, combine mayonnaise and milk until smooth. 2. Fold in and incorporate flour until just mixed - not overmixed. 3. Divide dough into 12 small biscuits and place on greased baking sheet 4. Bake 10-15 minutes until golden brown. 	
	Milk, Whole	1	Cup		
	Flour, self-rising	2	Cups		

