

Yellowfin Recipes

Yellowfin

Recipes

A while back, I worked for a restaurant called “Yellowfin” that went out of business. The head cook had a bunch of recipes on his Google Drive. He gave me his phone, and I sent them to my Google Drive, and now I have them all. Thank Google for making it easier to organize! Now I share them all with the world!

PS:

The head cook was a pussy ass bitch.

Deserts

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White Chocolate Oreo Cheesecake

White Chocolate Oreo Cheesecake

Ingredients

Crust

- ☐ 3 cups Oreo pieces (blended fine)
- ☐ 1/3 cup melted butter

Filling

- ☐ 4 cups Cream cheese
- ☐ 2 cups heavy cream (whipped)
- ☐ 1/2 cup confection sugar
- ☐ 3 cups White chocolate chips

Method

Crust

- ☐ Combine blended Oreo pieces and melted butter in a mixing bowl
- ☐ Spread around the bottom of the cheesecake pan with high sides for the crust
- ☐ Bake at 350° for ten minutes
- ☐ Remove from oven and place in freezer until completely cooled

Filling

- ☐ Whip two cups of heavy cream in a stand mixer with a whisk attachment until the peaks are stiff
- ☐ While the cream is whipping, melt white chocolate in a double boiler
- ☐ Remove the whisk attachment and attach the paddle
- ☐ Add cream cheese and mix with whipped cream in a stand mixer until combined
- ☐ Add melted white chocolate and keep mixing until combined
- ☐ Pour filling into cooled crust and top with chocolate syrup and Oreo pieces
- ☐ Place in freezer to set for no less than 3 hours

Cheesecake

Cheesecake

Ingredients

- ☐ 3 cups Oreos blitzed
- ☐ 1/2 cup unsalted butter melted

Filling

- ☐ 1 2/3 cups white chocolate
- ☐ 1/2 cup heavy cream
- ☐ 1 cup powdered sugar
- ☐ 2 cups cream cheese

Cheesecake Bars

Cheesecake Bars

Ingredients

Crust

- ☐ **1¼ cups graham cracker crumbs (from about 10 whole graham crackers)**
- ☐ **4 tablespoons unsalted butter, melted**
- ☐ **¼ cup packed dark brown sugar**
- ☐ **⅛ teaspoon salt**

Filling

- ☐ **16 oz (2 packages) cream cheese, at room temperature**
- ☐ **1 cup granulated sugar**
- ☐ **1½ tablespoons all-purpose flour**
- ☐ **¼ cup sour cream**
- ☐ **3 large eggs**
- ☐ **2½ teaspoons vanilla extract**
- ☐ **½ teaspoon freshly grated lemon zest (from 1 lemon)**
- ☐ **1 teaspoon fresh lemon juice**
- ☐ **⅛ teaspoon salt**

Instructions

Step 1: Prep the Pan

- ☐ Preheat the oven to 375°F.
- ☐ Set an oven rack in the middle position.
- ☐ Line an 8-inch square baking dish with heavy-duty aluminum foil, leaving an overhang on at least two sides for easy lifting later.
- ☐ Lightly spray the foil with nonstick cooking spray.

Step 2: Make the Crust

- ☐ In a medium bowl, combine the graham cracker crumbs, melted butter, brown sugar, and salt.
- ☐ Mix until well combined, breaking up any brown sugar clumps with your fingers if needed.
- ☐ Press the mixture firmly into the bottom and 1 inch up the sides of the prepared pan.
- ☐ Bake for 10 minutes, until the crust is set.
- ☐ Remove from the oven and set aside.
- ☐ Reduce the oven temperature to 325°F.

Step 3: Make the Filling

- ☐ In the bowl of a stand mixer fitted with the paddle attachment (or use a hand mixer with beaters), beat the cream cheese, granulated sugar, and flour on medium speed until just smooth, about 1 minute.
- ☐ Add the sour cream, eggs, vanilla extract, lemon zest, lemon juice, and salt.
- ☐ Beat on low speed until just combined, about 1 minute.
- ☐ Do not overmix.

Step 4: Bake the Cheesecake

- ☐ Pour the filling into the slightly cooled crust.
- ☐ Make sure the oven has cooled to 325°F.
- ☐ Bake for 40 to 45 minutes, until the filling is set but still slightly jiggly in the center.

- ☐ For accuracy, insert an instant-read thermometer about 1 inch from the edge — it should read 180°F to 190°F.
- ☐ Remove from the oven and cool at room temperature for 30 minutes

Step 5: Chill

- ☐ Transfer the pan to the refrigerator and chill until completely cold — at least 6 hours, preferably overnight.

Step 6: Serve

- ☐ Use the foil overhang to lift the cheesecake out of the pan and onto a cutting board.
- ☐ Cut into squares, wiping the knife clean with a damp cloth between each slice.
- ☐ Keep refrigerated until ready to serve.

Dressings

Dressings

Ranch Dressing

Ranch Dressing

Ingredients

- ☐ 2 cup mayonnaise
- ☐ 2 cup buttermilk
- ☐ 1 cup sour cream
- ☐ 1 tsp garlic powder
- ☐ 2 tsp onion powder
- ☐ 2 tsp dill weed
- ☐ 1/2 tsp celery salt
- ☐ 1/2 tsp dry mustard
- ☐ 1 tsp sugar
- ☐ 2 tsp lemon juice
- ☐ 2 tbsp white vinegar
- ☐ 1 tsp salt
- ☐ 1 tsp ground black pepper

Method

- ☐ Add everything to a mixing bowl

Caesar Dressing

Caesar Dressing

Ingredients

- ☐ 3 egg yolks
- ☐ 1 lemon (juiced)
- ☐ 1 tbsp mustard powder
- ☐ 6 garlic cloves
- ☐ 10 anchovies
- ☐ 1/8 cup whole peppercorns
- ☐ 1/2 cup red wine vinegar
- ☐ 1/4 cup Worcestershire sauce
- ☐ 1/4 cup of Parmesan cheese
- ☐ 2 cups of oil

Method

- ☐ Combine all ingredients except oil into blender and blend until smooth
- ☐ While still blending, slowly add oil to emulsify

Blue Cheese Dressing

Blue Cheese Dressing

Ingredients

- ☐ 2 cups Sour Cream
- ☐ 2 cups mayonnaise
- ☐ 16 oz bleu cheese crumbles
- ☐ 1 cup buttermilk
- ☐ Juice of one lemon
- ☐ Salt and pepper to taste

Method

- ☐ Whisk together all ingredients in a medium sized mixing bowl and chill

Ginger Dressing

Ginger Dressing

Ingredients

- ☐ 1 large carrot (peeled and chopped)
- ☐ 1/2 large white onion (peeled and chopped)
- ☐ 2 ribs celery (chopped)
- ☐ 2 ounces fresh ginger (peeled and chopped)
- ☐ 1/4 cup granulated sugar
- ☐ 1/4 cup soy sauce
- ☐ 1/4 cup oyster sauce
- ☐ 1/2 cup white vinegar
- ☐ 1/2 teaspoon salt
- ☐ 1 cup oil

Method

- ☐ Put all the ingredients except for the canola oil in a blender and blend until smooth.
- ☐ Slowly add the oil and blend until the mixture has emulsified.

Citrus Vinaigrette

Citrus Vinaigrette

Ingredients

- ☐ 1 oranges (juiced)
- ☐ 1 lemons (juiced)
- ☐ 1 limes (juiced)
- ☐ 1/2 cup sugar
- ☐ 1 cup white vinegar
- ☐ 2 ribs celery
- ☐ 1/2 white onion
- ☐ 1 Tbsp red pepper flakes
- ☐ 2 cups Oil

Method

- ☐ Combine all ingredients in blender except oil and blend
- ☐ Add oil slowly to emulsify

Sauces & Gravy

Sauces

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Gravy

Tomato Gravy

Roasted Red Pepper Tomato Gravy

Ingredients

- ☐ 1 large white onion (roughly chopped)
- ☐ 5 cloves of peeled garlic (smashed)
- ☐ 1/2 cup unsalted butter
- ☐ 1/2 cup flour
- ☐ 1/2 can chipotle peppers in adobo sauce
- ☐ 5 roasted red peppers
- ☐ 1 can of stewed tomatoes
- ☐ 1 medium sprig of basil

Method

- ☐ Sweat onions and garlic in butter until soft
- ☐ Add flour to make a roux
- ☐ Once roux is made, add roasted peppers, chipotle peppers with sauce, and tomatoes
- ☐ Simmer for 20 minutes for flavors to combine
- ☐ Remove from heat, add basil, and purée until smooth

Thai Peanut Sauce

Thai Peanut Sauce

Ingredients

- ☐ 1/2 cup peanut butter natural, unsweetened
- ☐ 1 cup soy sauce
- ☐ 1/2 cup white vinegar
- ☐ 1 cup brown sugar
- ☐ 1 cup chili garlic sauce more or less to taste
- ☐ 1 lime juiced
- ☐ 8 garlic cloves minced
- ☐ 2 tablespoons ground ginger
- ☐ 1 1/2 cup warm water

Method

- ☐ Combine all ingredients in a mixing bowl except water
- ☐ Whisk thoroughly until combined
- ☐ Whisk in warm water

Tartar Sauce

Tartar Sauce

Ingredients

- ☐ 3 cups mayonnaise
- ☐ 1 lemon (juiced)
- ☐ 1/2 cup Dijon mustard
- ☐ 2 tbsp Old Bay seasoning
- ☐ 4 cups pickles (chopped)
- ☐ 1 tsp coarse ground black pepper
- ☐ 1 tsp dill weed
- ☐ 1/8 cup Worcestershire sauce
- ☐ 2 Tbsp capers
- ☐ Method
- ☐ Combine all ingredients and blend

Method

Mix together

Spicy Aioli

Spicy Aioli

Ingredients

- ☐ 8 garlic cloves
- ☐ 3 cups mayo
- ☐ 1 lemon (juiced)
- ☐ 1/4 cup honey
- ☐ 1/4 cup sweet Thai Chili
- ☐ 1/4 cup sriracha

Method

- ☐ Put all ingredients into a blender and blend until smooth

Ponzu

Ponzu

Ingredients

- ☐ 2 cups white vinegar
- ☐ 2 cups soy sauce
- ☐ 1/2 cups sugar
- ☐ 2 limes juices
- ☐ 2 lemons juiced
- ☐ 2 oranges juiced

Method:

- ☐ Combine all ingredients in a pot
- ☐ Simmer for about 30 min.
- ☐ Finish with cornstarch slurry

Horsey Sauce

Horsey Sauce

Ingredients

- ☐ 3 cups mayonnaise
- ☐ 1 cup sour cream
- ☐ 1/2 cup raw horseradish
- ☐ 1 lemon juiced

Method

- ☐ Combine all ingredients and chill

Cheese Sauce

Cheese Sauce

Ingredients

- ☐ 1/2 cup unsalted butter
- ☐ 1/2 cup flour
- ☐ 1 qt heavy whipping cream
- ☐ 1 qt water
- ☐ 1 white onion (roughly chopped)
- ☐ 5 large garlic cloves (smashed)
- ☐ 6 cups shredded cheddar
- ☐ 3 cups shredded Parmesan
- ☐ 1/2 bleu cheese crumbles

Method

- ☐ Combine butter and flour to make the roux
- ☐ Slowly temper in cream and simmer until thick
- ☐ Slowly add water
- ☐ Add onions and garlic and simmer for 15-20 minutes
- ☐ Strain liquid to remove vegetables
- ☐ Add cheeses and simmer until desired thickness

Cocktail Sauce

Cocktail Sauce

Ingredients

- ☐ 6 quarts ketchup
- ☐ 3 cups raw horseradish
- ☐ 4 lemons (juiced)
- ☐ 1 Cup Worcestershire sauce

Method

- ☐ Combine ingredients and

Cajun Remoulade

Cajun Remoulade

Ingredients

- ☐ 3 cups Mayo
- ☐ 1 cup pickles
- ☐ 1 lemon (juiced)
- ☐ 1 Tbsp raw horseradish
- ☐ 1 Tbsp granulated garlic
- ☐ 1 Tbsp blackening seasoningii
- ☐ 1 tbsp coarse ground black pepper
- ☐ 1/2 tbsp onion powder
- ☐ 1 tsp old bay
- ☐ 1 tsp paprika

Method

- ☐ Combine all ingredients in blender and blend until smooth

Bleu Cheese Gravy

Bleu Cheese Gravy

Ingredients

- ☐ 1 shallot (minced)
- ☐ 5 cloves of garlic (minced)
- ☐ 1 tbsp coarse ground black pepper
- ☐ 1 sprig of Rosemary (minced)
- ☐ 1/4 cup of butter
- ☐ 1 shot of bourbon
- ☐ 1 qt of heavy cream
- ☐ 2 cups of Bleu cheese
- ☐ Cornstarch slurry

Method

- ☐ Sweat garlic; shallots; Rosemary; and pepper in butter
- ☐ Deglaze with bourbon
- ☐ Add cream and Bleu cheese and reduce
- ☐ Finish with slurry

Black Bean Corn Salsa

Black Bean Corn Salsa

Ingredients

- ☐ 1 small can black beans (drained and washed)
- ☐ 1 small can yellow corn (drained and washed)
- ☐ 1 jalapeño (deseeded and diced)
- ☐ 1/2 red onion (diced)
- ☐ 1/2 red bell pepper (diced)
- ☐ 1/2 bunch of cilantro (rough chopped)
- ☐ 2 tbsp ground cumin
- ☐ 1 tbsp granulated garlic
- ☐ 1 lime (juiced)
- ☐ Salt and pepper to taste

Method

- ☐ Combine all ingredients, mix thoroughly, and chill

Chipotle Dijon BBQ Sauce

Chipotle Dijon BBQ Sauce

Ingredients

- ☐ 1/3 cup Worcestershire sauce
- ☐ 1/3 cup white vinegar
- ☐ 1/3 cup red wine vinegar. Vr.
- ☐ 1/2 cup Dijon mustard
- ☐ 1 7oz. can of chipotle peppers in adobo sauce
- ☐ 2 tsp onion powder
- ☐ 2 tsp granulated garlic
- ☐ 1 tsp coarse ground black pepper
- ☐ 1 tsp white butter

Method

- ☐ Blend all ingredients except for butter in blender until smooth
- ☐ Heat in a sauce pot and simmer on low for 5 minutes
- ☐ Remove from heat and whisk in butter

Tempura Batter

Tempura Batter

Ingredients

- ☐ 4 cups all-purpose flour
- ☐ 3 cups cornstarch
- ☐ 4 cups Sprite

Method

- ☐ Combine dry ingredients in a mixing bowl
- ☐ Slowly mix in Sprite

Shrimp Bisque

Shrimp Bisque

Ingredients

- ☐ 1 white onion
- ☐ 1 medium carrot
- ☐ 3 ribs celery
- ☐ 1 Red bell pepper
- ☐ 1/2 cup butter
- ☐ 1 tbsp tomato paste
- ☐ 3 tbsp shrimp base
- ☐ 1 cup Sherry
- ☐ 1 qt heavy cream
- ☐ 1/2 cup flour
- ☐ 2 qts water
- ☐ Salt and pepper to taste
- ☐ 5 bay leaves
- ☐ 2 medium sprigs of thyme

Method

- ☐ Sweet veggies in butter
- ☐ Add tomato paste and cook until it incorporates
- ☐ Add shrimp base and stir through
- ☐ Deglaze with Sherry and let simmer until the alcohol burns off
- ☐ Add flour to make reaux
- ☐ Stir in cream until thick
- ☐ Stir in water and let simmer until desired consistency
- ☐ Season throughout

Rockefeller Mix

Rockefeller Mix

Ingredients

- ☐ 4 sheets of fatty bacon, or 5 lean
- ☐ 1 quarts cream
- ☐ 1 red onion diced
- ☐ 1/4 cup of sambuca
- ☐ 4 cups parm
- ☐ 4 cups spinach

Method

- ☐ Cook bacon till med done
- ☐ Add onions
- ☐ Flambe sambuca
- ☐ Add cream
- ☐ Add spinach
- ☐ Add parm
- ☐ Cool in a hotel pan

Red Cabbage Slaw

Red Cabbage Slaw

Ingredients

- ☐ 1/4 head of green cabbage
- ☐ 1 large head of red cabbage
- ☐ 1 large carrot (ribboned)
- ☐ 1/2 Lg red onion (thinly julienned)
- ☐ 1 jalapeño (deseeded and diced)
- ☐ 1 bunch of cilantro (roughly chopped)
- ☐ 2 tbsp of minced ginger
- ☐ 5 garlic cloves (minced)
- ☐ 1/2 cup of mayonnaise
- ☐ 1/2 cup of sour cream
- ☐ 1 lime (juiced)

Method

- ☐ Combine vegetables and herbs in a large bowl
- ☐ Carefully fold in lime juice, sour cream, and mayonnaise

Hush Puppy Mix

Hush Puppies

Ingredients

- ☐ 1 red pepper
- ☐ 3 jalapenos
- ☐ 1 white onion
- ☐ 8 cups H.P. mix
- ☐ 2 eggs
- ☐ 3 cups water

Method

- ☐ Dice all veggies
- ☐ Add water until cakelike

Creamy Slaw

Creamy Slaw

Ingredients

- ☐ 5 cups green cabbage (shredded)
- ☐ 1 carrot (ribboned)
- ☐ 1/2 white onion (julienne)
- ☐ 1 Tbsp Old Bay
- ☐ 1 cup mayonnaise
- ☐ Splash of red wine vinegar

Method

- ☐ Combine all ingredients and chill

Cream Cheese Grits

Cream Cheese Grits

Ingredients

- ☐ 10 cups water
- ☐ 2 cups buttermilk
- ☐ 1 Tbsp chicken base
- ☐ 4 cups stone ground grits
- ☐ 3/4 lb unsalted butter
- ☐ 1 cup cream cheese
- ☐ Salt and pepper to taste

Method

- ☐ Combine water, butter, buttermilk, chicken base, and seasoning in a large
- ☐ pot and bring to the boil
- ☐ Stir in grits, remove from heat, and let grits cook in residual heat
- ☐ Stir in cream cheese when grits are thick and return to heat to finish
- ☐ cooking if needed

For Grit Cakes

- ☐ Pour finished grits into a shallow hotel pan and chill until grits are firm
- ☐ Cut out grit cakes using a circular cookie cutter and place in a 1/2 pan lined
- ☐ with parchment paper

Crab Cake Mix

Crab Cake Mix

Ingredients

- ☐ 2 cups mayonnaise
- ☐ 2 cups sour cream
- ☐ 4 eggs
- ☐ 2 tbsp Old Bay
- ☐ 2 Tbsp Dijon mustard
- ☐ 1/4 cup parsley
- ☐ 1 red onion (diced)
- ☐ Zest and juice of 1 lemon
- ☐ 1/4 cup Parmesan cheese
- ☐ 4 cans of claw crab meat
- ☐ 5 cups bread crumbs

Method

- ☐ Add lemon zest, red onion, mayo, sour cream, eggs, old bay, lemon
- ☐ juice, parsley, Dijon, and parm together in a medium mixing bowl and

mix

- ☐ CAREFULLY fold in crab meat so as to not break up the meat
- ☐ Slowly fold in bread crumbs a little at a time until the mixture is firm

Chicken Egg Rolls

Chicken Egg Rolls

Ingredients

- ☐ 2 lbs chicken - diced
- ☐ 2 teaspoons Chinese 5-spice
- ☐ 1 teaspoon paprika
- ☐ 1 teaspoon garlic powder
- ☐ Salt and pepper

Slaw:

- ☐ 1/4 head of each cabbage shredded
- ☐ 1 orange - juiced
- ☐ 5 cloves minced garlic
- ☐ 1 tablespoon minced ginger
- ☐ 1 carrot - julienned
- ☐ 4 chopped green onions
- ☐ 2 tablespoons honey

Method

- ☐ Beer braise seasoned chicken and cool
- ☐ Lay out 12 wontons and Egg wash
- ☐ Evenly distribute slaw and chicken
- ☐ Roll and par fry at 350
- ☐ Cool seam side down on a wire rack

Egg Roll Seasoning

Egg Roll Seasoning

Ingredients

- ☐ 1 cup salt
- ☐ 1/2 cup ground black pepper
- ☐ 1/4 cup paprika
- ☐ 3 tablespoons granulated garlic
- ☐ 2 tablespoons granulated ginger