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.

Deserst

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

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

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

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

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

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

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

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

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

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

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

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

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

Ingredients

- [ ] **3 cups mayonnaise**
- [ ] **1 cup sour cream**
- [ ] **1⁄2 cup raw horseradish**
- [ ] **1 lemon juiced**

Method

- [ ] **Combine all ingredients and chill**

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

Ingredients

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

Method

- [ ] **Combine ingredients and**

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

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

Ingredients

- ☐ **1 small can black beans (drained and washed)**
- ☐ **1 small can yellow corn (drained and washed)**
- ☐ **1 jalapeño (deseeded and diced)**
- ☐ **½ red onion (diced)**
- ☐ **½ red bell pepper (diced)**
- ☐ **½ 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

Ingredients

- ☐ **⅓ cup Worcestershire sauce**
- ☐ **⅓ cup white vinegar**
- ☐ **⅓ cup red wine vinegar. Vr.**
- ☐ **½ 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

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

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

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

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 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

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

Ingredients

- ☐ **10 cups water**
- ☐ **2 cups buttermilk**
- ☐ **1 Tbsp chicken base**
- ☐ **4 cups stone ground grits**
- ☐ **¾ 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

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

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

Ingredients

- [ ] **1 cup salt**
- [ ] **1⁄2 cup ground black pepper**
- [ ] **1⁄4 cup paprika**
- [ ] **3 tablespoons granulated garlic**
- [ ] **2 tablespoons granulated ginger**