

Buffalo Pork Tenderloin
Yield: 4 Portions

Created by: Erik Youngs
Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
2 Each			Pork Tenderloin, Trimmed
		½ Cup	VDC Buffalo Sauce (See Recipe)
		To Season	VDC Dust

How to:

1. Trim the silver skin off the pork tenderloin. Place in a zip lock bag.
2. Add the buffalo sauce to the zip lock bag.
3. Preheat grill to 325°F. Season with oil.
4. Place the pork tenderloin on the grill, and cook until it reaches an internal temperature of 140°F.
5. Turn the grill to high and sear the outside of the tenderloins. Once all sides have received grill marks, remove the tenderloins from the heat and let them rest.

Recipe Title: Blue Cheese Mac
Yield: 4 - 6 Servings

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Count	Weight	Volume	Ingredient
		2 Cups	Bechamel, See Recipe
	8 Ounces		Cheese, Swiss Grated
	2 Ounces		Cheese, Blue Cheese Crumble
		1 Tablespoon	VDC Dust
		1 Tablespoon	VDC Zing
	1 Pound		Pasta, Small Shells Cooked
		½ Cup	Half and Half

How to:

1. Heat the bechamel in a medium pot over medium heat.
2. Once the bechamel begins to bubble, whisk in the Swiss Cheese and Blue Cheese. Whisk vigorously until the cheese is fully melted and incorporated. Remove from the heat.
3. Whisk in the Dust and Zing.
4. Fold in the cooked pasta.

Recipe Title: Bechamel
Yield: 2 Cups

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Count	Weight	Volume	Ingredient
		2 Tbs	Bacon Fat
		3 Tbs	VDC Seasoned Flour
		2 Cups	1/2 & 1/2

How to:

1. In a sauce pot, over medium heat the bacon fat until just melted.
2. Add the flour, whisk until combined. Cook for 3-5 minutes.
3. Add the half and half slowly stirring constantly. Bring to a boil.
4. Reduce to a simmer and cook for an additional 3-5 minutes, stirring constantly.
5. Remove from heat for use, or cool and store for later use.

Recipe Title: Buffalo Sauce
Yield: 2 Cups

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Count	Weight	Volume	Ingredient
		1/2 Cup	Hot Sauce, Crystal
		1/2 Cup	Garlic Butter, Softened (See Recipe)
		1/4 teaspoon	VDC Nashville

How to:

1. In a small saucepan, heat the Hot Sauce and Nashville over medium heat.
2. When small bubbles begin to break the surface remove from heat.
3. Rapidly whisk in the softened garlic butter.
4. Store for service.

Recipe Title: Garlic Butter/BBQ Butter
Yield: 2 Pounds

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Count	Weight	Volume	Ingredient
	2 Pounds		Butter, Unsalted Softened
		1/2 Cup	Parsley, Fresh Chopped
		1/2 Cup	Garlic, Fresh Minced
		1.5 Tbs	VooDoo Chef Dust
1 Each			Lemon, Zest and Juice
		1 Tbs	Worcestershire
		1 Tbs	Crystal Hot Sauce

How to:

1. Place softened butter in mixing bowl. Mix with wire whip on medium speed for 10 minutes.
2. Add remaining ingredients, and whip until fully incorporated.
3. Portion to suite needs.

Notes:

- Soften butter at room temperature prior to mixing.
- After chopping parsley, rinse in cheese cloth under cold running water until the water runs clear. If you do not do this the finished butter will have a green hue.

****To Make BBQ Butter Add 1/2 Cup of VooDoo Chef BLACK**