



Marketplace

Prime Rib Dinner

Sauce for Prime Rib

Yield: 16 – 2 oz. servings

Ingredients:

- 16 oz. Cream Cheese, softened
- 16 oz. Sour Cream
- 1/4 cup Dijon Mustard
- 2 tbsp. Horseradish

Directions:

Mix all ingredients together with an electric mixer until well blended. Salt and pepper to taste. Chill and serve alongside the prime rib for dipping.



Bacon Mushroom Mashed Potatoes

Yield: 24 - 8 oz. servings

Ingredients:

- 3 tbsp. Extra Virgin Olive Oil
- 1 lb. Select Mushrooms, sliced 1/4"
- 6 oz. Cooked Bacon Topping, diced 1/2"
- 12 lb. GFS Fresh Mashed Potatoes



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Directions:

Wash all produce under cool running water; drain well. Heat oil in a large pan. Sauté mushrooms until tender (3–4 minutes). Stir in bacon with mushrooms. Combine mixture with mashed potatoes.

Seasoned Vegetable Blend

Yield: 16 - 4 oz. servings

Ingredients:

- 4 lbs. Sicilian Blend Vegetables
- ½ cup Butter
- 2 tbsp. Canadian Steak Seasoning
- ½ cup Olive Oil
- ½ tsp. Garlic Powder

Directions:

Boil vegetable blend al dente. Drain and return to saucepan. Toss with butter and olive oil, add steak seasoning and garlic powder.