

Pepper Breaded Chicken Drumsticks with Cream Gravy, Green Beans and Toffee Pumpkin Pie

This holiday meal boasts of crispy pepper breaded chicken drumsticks with cornbread apple stuffing, creamy Parmesan gravy and a side of buttered green beans. The final note is a pumpkin pie laden with creamy rich whipped cream and crunchy toffee pieces.

Chef Pierre®



PEPPER BREADED CHICKEN DRUMSTICKS WITH CREAM GRAVY, GREEN BEANS AND TOFFEE PUMPKIN PIE

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sara Lee Frozen Foods	18 oz.	Chef Pierre Jalapeño Cornbread	1.35	8282	
Dole	6 oz.	Apples IQF Sliced, Thawed and Roughly Chopped	.78	100-71202-15111	
Keurig Dr. Pepper	½ cup	Mott's Applesauce	.24	10029844	
	2 tsp.	Thyme Leaf, Dried	.02		
Tyson Foods	12 each	Tyson Pepper Breaded Chicken Drumsticks, Uncooked	.34	10004460928	
Ventura Foods	¾ cup	Sauce Craft Garlic Parmesan	.60	22774-SCR	
Anchor Food Professionals	1 ½ cups	Chef's Cooking Cream	1.44	113769	
NORPAC	18 oz.	Extra Fine Green Beans, Thawed	4.50	04503	
Ventura Foods	1 Tbsp	SunGlow European Style Butter Blend	.05	16593	
Sara Lee Frozen Foods	6 slices	Chef Pierre Pumpkin Pie	4.50	92814	
Conagra Foodservice	3 oz.	Extra Creamy Reddi-wip	.84	7027223208	
	3 oz.	Toffee Pieces	.82		

FOOD COST CALCULATOR	
Menu Price \$	\$55.25
Total Cost \$	\$15.48
Cost Margin %	28%
Net Profit \$	\$39.77

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Liz Ziegler



DIRECTIONS:



YIELD: 6 Servings

Directions for the Operator:

1. Preheat fryer to 350°
2. Crumble the cornbread in a bowl, add in the apples, applesauce and thyme. Mix well, season with salt and white pepper to taste.
3. Using a 3 oz. scoop, scoop six servings onto a lined sheet pan. Add 1/2 cup of water to sheet tray. Wrap tightly with foil. Package to go.
4. To make the cream gravy: In a saucepan combine the Garlic Parmesan sauce and the cream. Bring to a simmer, turn off, cool and package to go.
5. In a bowl toss the green beans with the melted SunGlow. Season to taste with salt and pepper, package to go.
6. Fry the frozen drumsticks at 350° for 18-20 minutes. Cool completely and package to go.

Directions for the Consumer:

1. Preheat oven to 350°. Place the stuffing and chicken drumsticks (both covered with foil) in the oven for 20-30 minutes or until hot.
2. Sauté the green beans in a hot skillet and heat the gravy in a small saucepot.
3. Place each portion of stuffing on each plate. Top each portion with two drumsticks, with legs crossed. Ladle cream gravy over the top of each and serve with the buttered green beans.
4. To serve the dessert, place each slice of pie on each plate, top with whipped cream and evenly divide the toffee over each slice.