

# Grilled Buffalo Sliders

## with Roasted Garlic Aioli



### INGREDIENTS

#### *For the Buffalo Sliders:*

- 1lb Ground Buffalo
- 2 oz Worcestershire
- 2 Eggs
- Salt & Pepper

#### *For the Roasted Garlic Aioli:*

- 2 oz whole roasted garlic
- 2 Pints Roasted Garlic Oil
- 1 oz White Balsamic Vinegar
- 1 Tablespoon Dijon
- 1 Whole Egg
- 2 Egg Yolks
- 1 Tablespoon Lemon Juice
- 1 Tablespoon Cracked Black Pepper
- 1 teaspoon of Kosher Salt
- 1 Dash of Tabasco

### DIRECTIONS

#### *For the Buffalo Sliders:*

In a stainless Steel bowl mix all ingredients. Refrigerate for a hour. Then make 8 Small Patties. Grill only to medium rare or they will be dry.

#### *For the Bread:*

Use any type of bread you like. Cut with a cookie cutter to match your buffalo sliders. Brush with butter on one side. Grill lightly toasted.

#### *For the Roasted Garlic Aioli:*

In a food processor, place the roasted garlic, pulse. Add the 1 whole egg. Run until the garlic and egg are fluffy. Add the 2 egg yolks. Run machine for 1 minute. Slowly add the roasted garlic oil while motor is running. After adding the first pint, add the vinegar while the motor is running. Then add remaining oil. Stop the motor and season, then a dash of Tabasco. Run the motor again and add the lemon juice. Once the mixture is thick, taste. Adjust seasoning. Refrigerate.

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specialty of:  
Executive Chef Tim Johnson

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# *Baby Heirloom Tomato Salad* *with Citrus-Vodka Vinaigrette*



## INGREDIENTS

### *For the Salad:*

2 lbs Baby Heirloom Tomatoes  
1 Medium size Cucumber  
1 small red onion  
1/4 cup of Italian or Regular Parsley

### *For the Vinaigrette:*

1/4 cup of white balsamic vinegar  
3/4 cup of citrus vodka  
1/2 cup tomato juice  
2 teaspoons minced garlic  
2 teaspoons celery salt  
2 teaspoons cracked black pepper  
1 Tablespoon sugar  
1 Pint extra virgin olive oil  
Zest of 1 lemon  
Juice of 1 lemon

## DIRECTIONS

### *For the Salad:*

Cut the tomatoes into quarters or halves depending on the size. Cut the cucumber in half and then the 2 pieces in half again. Take your knife and remove the seeds. Then cut crosswise. Remove outer peel of onion. Cut in half. Then julienne the onion very fine. Chop parsley.

### *For the Vinaigrette:*

Mix all ingredients. Combine the tomatoes, cucumber, onion and parsley. Toss with the vinaigrette with the tomato mixture. Season with a little kosher salt. Refrigerate.

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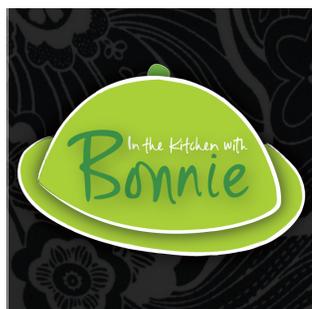


# Roasted Andy's Sweet Corn

with Cayenne Parmesan butter

# Grilled Potato Salad

with a Dijon Caper Dressing



## INGREDIENTS

*For the Grilled Potato Salad:*

6 Medium Yukon Potatoes  
6 Medium Red Potatoes  
3 large summer squash  
Salt & Pepper  
Olive oil  
Olive oil spray

*For the Dijon Caper Dressing:*

1/2 cup white balsamic vinegar  
3 tablespoons Dijon vinegar  
1/2 cup sour cream  
1/2 cup mayonnaise  
1 cup of green onions  
2 tablespoons tarragon  
2 tablespoons capers  
1 Tablespoon cracked black pepper  
1/2 tablespoon kosher salt  
1/2 cup extra virgin olive oil

*For the Corn:*

4 to 6 ears of sweet corn  
2 cups of melted butter  
1 tbsp cayenne pepper  
1 cup of parmesan  
1 teaspoon kosher salt

## DIRECTIONS

*For the Grilled Potato Salad:*

Slice potatoes length wise about a 1/4 inch thick. Line of a sheet pan. Brush both sides with olive oil and season with salt and pepper. Grill until the potato turns golden on each side. Place back on sheet pan and bake in a 350 degree oven for 5 minutes. Cut the squash on the bias, and repeat grilling procedure. Chill both potatoes and squash.

*For the Dijon Caper Dressing:*

Combine the vinegar and Dijon mustard, plus the seasons. Mix in the sour cream and mayonnaise. Slowly mix in the olive oil. Fold in the capers and green onion. Adjust the seasoning to taste. Add more Dijon if you want a more intense flavor.

Gently toss the dressing with the potatoes. Refrigerate for at least 3 hours.

*For the Corn:*

Remove husks from corn, but leave some of the inside husk for a more rustic look. Brush the corn with the butter. Roast on the grill until there is a little browning of the kernels. Remove from grill and place in aluminum foil. Brush the corn one more time. Close foil and roast in oven for 10 minutes at 300° or place on a cool part of grill.

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