

## **Appetizers:**

**Antipasto:** A Simple Recipe that is hard to screw up and is always a crowd pleaser! **Appetizer**

Ingredients:

Red Meat (optional), Tomatoes, Olives, Common Veg (2)[Lettuce and Carrots], Citrus, Oil

Tools:

Knife, Measuring cup

Start by roughly chopping the lettuce.

Then dice the tomatoes, olives, and carrots

Finely slice the Cured meats and citrus

Measure out the olive oil,

And Finally drizzle with olive oil (All chefs must come together in a circle dancing around singing “drizzle-izzle-izzle on the Oli-oli-olive Oil and you gotta Antipasto!” x3 while motioning drizzling olive oil over the antipasto)

## **Arancini Rice Balls: (Difficulty Rating 2)**

This is an involved recipe that involves many simultaneous steps to come out on time.

Ingredients:

Rice, Cheese (Parm, Mozz), Common Veg, Oil, Eggs, Flour/bread crumbs.

Tools:

Grater, Knives, Spoon, Pan, measuring cup

Bring water to a boil

cook risotto for 1 minute

Grate parmesan and dice mozzarella, add fresh peas (common veg) and mix together until incorporated (kneading motion)

Layout rice to cool for 10 seconds (count out loud)

Shape into balls (all chefs must come together and put their fists together to make a large ball out of their hands in whatever arrangement they wish then walk the ball to the fridge to cool and must reform the fist ball when they remove it from the fridge 30 seconds later)

Cool in the fridge for 30 seconds

and then mix with 1 egg and cheese mixture adding breadcrumbs

Heat oil in pan and deep fry rice balls for 30 seconds

Serve with sauce.

## **Entrée:**

### **Pizza: (unique Difficulty 1-2)**

Ingredients:

Dough, Sauce (tomato, alliums), Cheese (Any combo of 1-3), Meats and Produce (1-4)

Tools:

Wooden spoon, Knives (optional), Grater

Stretch dough to a desired size and shape ( all chefs go to the center of the room and join hands and they lean back to stretch out the dough)

If you don't have a sauce token: cook 1 diced tomato, 1 allium, in a pot on medium heat.

Spread the sauce onto the pizza using the wooden spoon, grate and sprinkle on the cheese and cook in the oven for 3 minutes.

Augmentations of this recipe can be made by creating a white sauce\* and adding any number of different types of veg and meat to it. (increases difficulty from 1 to 2)

Plate and serve (to plate the head chef leads a call and response of:

*When the moon hits your eye like a big pizza pie*

*That's amore*

*When the world seems to shine like you've had too much wine*

*That's amore*

*Bells will ring ting-a-ling-a-ling, ting-a-ling-a-ling*

*And you'll sing "Vita bella")*

\*Creating a new sauce, adding more than 2 types of cheese or more than 2 other toppings will increase the difficulty level from 1 to 2.

## **Chicken Parm W/ Side of Pasta: (Difficulty Rating 2)**

Ingredients:

Poultry, Pasta, Tomatoes, Common Veggies, Parm, Alliums, Oil, flour

Tools:

Knives, Pan, Pot

Pound out the chicken: all the chefs must line up and successfully leapfrog over each other twice.

Flour the chicken, and add parm, then let it sit for a minute.

Add some sauce, oil, and preheat the oven and place the chicken in it.

Mime out the cutting of alliums and veggies, and add them on top of the chicken parm.

Cook for 5 minutes.

Boil the pasta on medium heat (two sand timers)

Plate the chicken parm, and pasta and serve, to plate the chicken parm all the chefs must mime being a chicken while marching around in a circle.

## **Linguine alle vongole: (Difficulty 1)**

Ingredients:

Shellfish, herbs (2), Wine (2), Pasta , Citrus, Oil, Parmesan, Allium, pepper

Tools:

Knife, Pot, Pan, wooden spoon

Chop garlic and herbs finely

Clean out shellfish in the sink (roll 4+ failure: lament about how you hate sand listing at least 3 things you hate about it)

Boil water for pasta

Cook clams once on medium and once on high (to change to medium heat all chefs must sit near the stove and mime opening up like a clam (V))

Cook pasta on medium heat

Add olive oil, red pepper flakes, and your chopped garlic and herbs as well as your clams cooking on medium heat

Then add the wine and more olive oil cooking again on medium heat

Finally add the pasta and mix together to serve (All chefs gather up and like a witch coven making a potion in a cauldron stir everything together and say “pasta pasta boil and bubble. Clams, wine and garlic of trouble. Come together on our plate and you will become VONGOLE”)

## **Desserts:**

### **Lemon Ricotta Cookies: (Difficulty Rating 2)**

Ingredients:

Flour, Salt, Sugar (2), Butter, Egg, Citrus (2), Ricotta

Tools:

Spoons, Measuring cups, Juicer, Knife

(A different chef must mix in each ingredient no two chefs can go back to back)

Preheat oven

Combine flour, salt in mixing bowl

add sugar and butter mixing until incorporated

Add 1 egg, mix until incorporated

add lemon zest and ricotta cheese mix until incorporated

Add to fridge for 30 seconds

Place in oven for 1 minute (All chefs must place ingredients in oven with hands like mittens (ie fingers together but the thumb can move independently) and must be present for placing in and removing from the oven)

Stir sugar and lemon juice to make glaze

## **Gelato: (Difficulty rating 1)**

Ingredients:

Milk, Egg, Sugar, Citrus

Tools: Whisk, Measuring Cups, Spoon, Juicer, Pan

Warm milk over medium heat (All chefs must watch the pot to prevent the milk from boiling if a chef is not present and watching the pot you must restart the process)

Beat egg and sugar together until creamy in a mixing bowl with a whisk

Slowly add the warmed milk and continue whisking until incorporated

Add back to heat and stir with wooden spoon on low heat adding diced lemon

Add to freezer (fridge) for 1 minute