



HOUSE-MADE GENERAL TSO'S CHICKEN

Try this student-favorite recipe at home! Serves 12

Ingredients

For the House-Made General Tso's Sauce:

2 teaspoons frozen unsweetened orange juice concentrate
2 ¼ tablespoons brown sugar
1 ½ tablespoons seasoned rice vinegar
½ cup ketchup
1 ½ tablespoons water
2 ½ teaspoons soy sauce
⅛ teaspoon hot sauce
⅛ teaspoon ground cayenne pepper

For the main dish:

Vegetable oil (for frying)
2 pounds boneless, skinless chicken thighs
¾ cup cornstarch
¾ teaspoon garlic powder
¾ teaspoon onion powder
½ teaspoon ground ginger
¼ teaspoon salt
¼ teaspoon ground black pepper

Preparation

1. To prepare the House-Made General Tso's Sauce: Thaw the orange juice concentrate. Over medium heat, mix the brown sugar and rice vinegar until dissolved. Add the remaining ingredients and mix well. Continue cooking until evenly heated throughout. Keep warm until it's ready to use.
2. Fill a heavy-bottomed pot with 2 to 3 inches of vegetable oil. Heat oil to 350°F.
3. On a clean and sanitized cutting board, remove the excess fat from the chicken and cut into strips.
4. Whisk all the dry ingredients together. Dredge the chicken in the dry mixture, shaking off any excess.
5. Working in batches, fry the chicken in the hot oil until it's properly cooked (165°F). Transfer to paper towels.
6. Toss the chicken with the sauce to coat.



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BUFFALO CHICKEN WINGS

Try this student-favorite recipe at home! Serves 12

Ingredients

Vegetable oil (for frying)
3 pounds bone-in, skin-on chicken wings
1 ¼ cups buffalo wing sauce

Preparation

1. Fill a heavy-bottomed pot with 2 to 3 inches of vegetable oil. Heat oil to 350°F.
2. Fry the wings in the hot oil until they're properly cooked (165°F).
3. Heat sauce. Add wings and toss.



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BANANAS FOSTER BARS

Try this student-favorite recipe at home! Serves 12

Ingredients

3 medium bananas
2 ¼ tablespoons brown sugar
½ stick salted butter
3 cups yellow cake mix (dry mix only)

Preparation

1. Preheat oven to 325°F. Prepare a 9-by-13-inch pan with nonstick spray.
2. Allow butter to soften for 1 hour.
3. On a clean and sanitized cutting board, peel and slice the bananas. In a bowl, toss the bananas with brown sugar.
4. In another bowl, combine the softened butter with the cake mix until it's crumbly. Press half of the mixture evenly into a sprayed, clean, and sanitized sheet pan, then top with sliced bananas. Crumble the remaining half of the cake mix and butter mixture over the top of the bananas.
5. Bake for 20 minutes or until golden brown. Cover and keep refrigerated until ready to serve.



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