



Chefs Nathan Sheppard Blue Moose Bar & Grill

Asian Coleslaw

INGREDIENTS

- 20oz. Of assorted and rough chopped Asian vegetables (snow peas, celery, bell peppers, bok choy, carrots, cabbage, etc.)
- 10oz. Cooked fettuccini noodles rough chopped
- 1/2cup Corn
- 1cup Sweet Chili Sauce (mai ploy)
- 4 Tbs. kaffir lime vinegar
- 1 tsp. sesame oil
- 1/2 tsp. salt
- 1/2 tsp. pepper

DIRECTIONS

Mix the sweet chili sauce, kaffir vinegar, sesame oil, salt and pepper. Combine the vegetables with the noodles and sauce and mix well.



Kaffir Lime Vinegar

INGREDIENTS

- 2 double fresh kaffir lime leaves
- 1 quart White vinegar

DIRECTIONS

Cut the fresh leaves into thin strips and soak in the vinegar for two days. Then strain the leaves and enjoy.





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Marinated Artichoke Hearts

INGREDIENTS

- 2 (15oz) cans **not marinated** artichoke hearts
- 1/4c. not packed fine chopped fresh basil
- 1/4c. garlic oil
- 2 tablespoons chopped garlic
- 2 teaspoons kosher salt
- 1/2 teaspoon black pepper



DIRECTIONS

Drain the hearts and combine in a bowl with all other ingredients,. Let sit in the fridge over night.