2014 Philadelphia International Flower Show
Philadelphia Job Corps
Recipes for Afternoon Tea Menu

Job Corps Signature Chicken Salad

5# Cooked Chicken Breast, skinless and boneless, small dice
½ cup Ranch Dressing
½ cup Whole Grain Mustard
4 cups Mayonnaise
2 tsp. Granulated Garlic
1 tsp. Salt
1 tsp. Black Pepper

Tofu "Cheese" Spread

1 – 14 ounce Firm Tofu
1/3 cup Tomato Paste
1 Tbsp. Dijon Mustard
2 Tbsp. Lemon Juice
1 Tbsp. Chopped Parsley
1 tsp. Dry Basil
1 tsp. Chopped Garlic
¼ tsp. Black Pepper
¼ cup Nutritional Yeast

Cream Cheese Icing

1 – 3# Cream Cheese, soft
1/2 cup Milk, more if needed
6 cups Powdered Sugar 10X
1 Tbsp. Vanilla
½ tsp. Salt

Minted Pea Soup

1# Frozen Green Peas
2 cups Stock, vegetable or chicken
1/8 cup Sugar
1 Tbsp. Dry Mint
10 leaves of Fresh Mint
½ Tbsp. Italian Seasoning
½ Tbsp. Onion Powder
½ Tbsp. Garlic Powder
½ tsp. Salt
¼ tsp. Black Pepper

Smoked Salmon Spread

1# Smoked Salmon
1 cup Mayonnaise
½ cup Cream Cheese
½ cup Sour Cream
3 Tbsp. Chopped Fresh Dill
¼ cup Capers, drained
¼ cup Diced Cucumbers, fine
1 Tbsp. Onion Powder
½ tsp. Black Peper

Chef Lotka and the Students at the Philadelphia Job Corps Culinary Kitchen