

HEF Entrée



September 2021

Nebraska Restaurant Association Website

<https://www.nebraskadining.org/hospitality-educational-foundation>

HEF Board of Directors and Advisory Council are located on the website.

NEBRASKA PROSTART SCHOOLS

Alliance	Beatrice
Crete	Elm Creek
Fremont	Gordon-Rushville
Gretna	Kearney
Lincoln East	Lincoln High
Lincoln Northeast	Lincoln North Star
Lincoln Southeast	Lincoln Southwest
Milford	Northwest @ Grand Island
Roncalli	Papillion LaVista
Papillion LaVista South	Plattsmouth
Scottsbluff	The Career Academy

Welcome New ProStart Educators!

Ciera Bremer - Lincoln Southeast

Moriah Reinwald - Lincoln East

Morgan Schulze - Beatrice



Student Engagement Challenges Calendar

September

- Theme 1 - Food Safety (National Food Safety Month)
https://docs.google.com/document/d/1LtgrsgoGhDp9J_HI6EEvbTxeOCjvE6-fiO9psLX9nME/edit
- Theme 2 - Hawaiian Luau Entree Concepts - Food Safety and Sanitation, Mise en Place, Knife Skills, Recipe Development
https://docs.google.com/document/d/1legRXT4DTNgsvPxD_K1A2bw5Dt9AbGoqxWokwR0zMvs/edit
- Due Date for both challenges - **September 30, 2021**

- Hospitality Educational Foundation - Challenge 1
- Redz BBQ (The Eatery) Challenge 2



ServSafe - Food Safety Focus - Several resources available from this website!

https://www.foodsafetyfocus.com/?utm_medium=email&utm_source=marketo&utm_campaign=nfsm_2021&mkt_tok=MDc4LVpMQS00NjEAAAF_EsUhvyBhOZQPai9v9LXPG39f2bmNu3gyp1zc-62saysvZrp874IK7ph3WndZeR_js5_3DUekR4ue1VSteQAgeFRGZF2dNutUhCFYinHM-A



Scholarship information for ProStart Students!

WebstaurantStore Diversity \$5,000 Scholarship and WebstaurantStore Foodservice & Hospitality \$5,000 Scholarship

<https://www.webstaurantstore.com/scholarship/>



Use the following resources to support classroom and competition activities

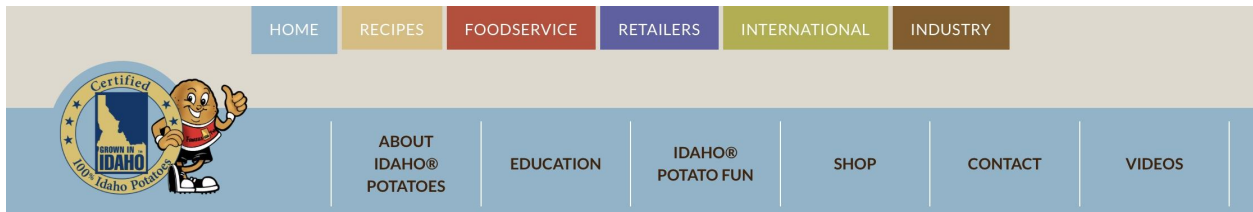
*** "Beef in the Classroom" Reimbursements for 2021-22***

<https://www.nebeef.org/education/beef-for-the-classroom>

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This month we are focusing on sides (why not try potatoes) because the September Student Challenge requires a side!

Let us know if you use this recipe, and how you served it! Take photos of your platings, for next month's **Entrée** edition!



Idaho Potato Commission website: - Excellent videos, recipes and educational resources! Check out this very informative website for your ProStart classes!

<https://idahopotato.com/>

Here's a recipe idea that works with the September Student Engagement Challenge #2 - Hawaiian Luau

Southwestern Chorizo* Filled Idaho® Potato Poppers and Pineapple Salsa**

Yield: 2 Servings - *Remember your challenge requires four (4) servings!*

Ingredients:

2 large Idaho® baking potatoes, peeled and quartered

1 tablespoon butter

1 cup shredded cheddar cheese

2 tablespoons chopped cilantro or parsley

¼ cup all-purpose flour

½ cup small diced cooked chorizo sausage

Salt and pepper to taste

Coating:

½ stick (4 tablespoons) unsalted butter, melted

½ cup panko breadcrumbs

Pineapple Salsa:

½ cup small diced pineapple chunks

1 jalapeño pepper, diced

2 tablespoons diced red onion

2 tablespoons cilantro or parsley

1 tablespoon lime juice

Pinch of salt

Directions:

To make the poppers, add the potatoes to a large pot of boiling water and cook for about 15 minutes or until fork tender. Drain, add the potatoes back to the pot, add the tablespoon of butter and mash until smooth. Stir in the shredded cheese, cilantro and flour. Season with salt and pepper and allow to cool thoroughly or refrigerate for about 30 minutes.

Preheat the oven to 425°F.

Form the mixture into balls using a 1 oz. scoop and, while the mixture is still in the scoop, push about a teaspoon full of the chorizo into the center. Round off the balls and place on a baking sheet lined with parchment paper.

Add the melted butter to one bowl and the breadcrumbs to another. Dip each potato ball into the butter then into the breadcrumbs. Place the balls back on the baking sheet and bake for 25-30 minutes or until they are golden brown. If you're making these the day before, place the breaded potato balls, covered, in the refrigerator until ready to bake.

To make the salsa, combine the pineapple chunks, diced jalapeño, red onion, cilantro, lime juice and salt. This can also be done a day ahead.

*Omit the chorizo if using this recipe as a side for the Student Challenge.

**If you use a salsa with your Student Challenge Entree submission, don't use this salsa recipe with the side, but it would be good with a pork entree!

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