



Simply Different, Simply Better.®

Recipes



Pureed Christmas Dinner

Pureed Ham Ingredients

Baked Glazed Ham	20 oz
SimplyThick Gel	5 (15g) Nectar Packets OR 5 strokes
Stock	4 oz
Fine Cracker Meal	2 1/3 Tbsp

Yield: 5 servings

Special Equipment Needed: Food Processor, Rubber Spatula, Sliced Meat Food Mold

Source: Chef Jason Crim-Garden Springs Gourmet

Wash hands before beginning preparation. **SANITIZE** surfaces & equipment.

Pureed Ham Directions:

- 1 Cut ham into ¼ inch pieces and place into food processor.
- 2 Mix the stock and SimplyThick Gel to create a pudding-like consistency.
- 3 Add thickened mixture to food processor and puree with ham on high for 30 seconds.
- 4 Scrape the sides with a spatula, process for another 30 seconds until smooth consistency is reached.
- 5 Pour mixture into a bowl, add cracker meal and mix until smooth.
- 6 Spray sliced meat food mold with pan coating spray.
- 7 Using a rubber spatula place the ham mixture into sliced meat food molds sprayed with food release using the flat edge of spatula to smooth out the surface and completely fill the mold.
- 8 Flip sliced meat mold onto plate and gently press down in the center to release the ham.
- 9 Reheat and serve immediately.

Critical Control Points (CCP):

- Reheat to a minimum internal temperature of 165F for 15 seconds
- Maintain at a minimum internal temperature of 135F for no longer than 4 hours
- Discard any leftover portions

If you have any questions pertaining to the SimplyThick products,
please contact us at: 888.721.2023 / www.simplythick.com



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Recipes

Green Bean Ingredients

Green Beans, Cooked and Drained	20 oz
SimplyThick Gel	2 (30g) Honey Packets OR 4 strokes
Water	2 oz
Fine Cracker Meal	3 Tbsp

Yield: 5 servings

Special Equipment Needed: Food Processor, Rubber Spatula, Disposable Piping Bag and Tip, and Disposable Piping Bag and Star Tip

Source: Chef Jason Crim-Garden Springs Gourmet

Sweet Potato Ingredients

Sweet Potatoes, Cooked and Drained	20 oz
SimplyThick Gel	2 (30g) Honey Packets OR 4 strokes
Water	2 oz
Pumpkin Pie Spice	1 1/2 tsp
Fine Cracker Meal	2 tsp

Wash hands before beginning preparation. SANITIZE surfaces & equipment

Green Bean Directions:

- 1 Shake tap water and 4 strokes of SimplyThick Gel in a 1-pint shaker to make thickened water.
- 2 Add the cooked green beans and thickened water to food processor and puree on high for 30 seconds.
- 3 Scrape the sides with a spatula and process for another 30 seconds until smooth consistency is reached.
- 4 Pour mixture into a bowl, add cracker meal and mix until smooth.
- 5 Using a rubber spatula fill the piping bag with the mixture and begin piping out the mixture onto a plate that has been zeroed out on a scale. Pipe into appropriate number of portions until all mixture is used
- 6 Reheat and serve immediately.

Sweet Potato Directions:

- 1 Shake tap water and SimplyThick Gel in a 1-pint shaker to make thickened water. Set aside.
- 2 In a food processor, place the cooked sweet potatoes and thickened water and puree on high for 30 seconds.
- 3 Scrape the sides with a spatula and add pumpkin pie spice. Process for another 30 seconds until smooth consistency is reached.
- 4 Place mixture into a bowl, add cracker meal and mix until smooth.
- 5 Place the star piping tip in the piping bag and cut tip of bag off so that the star tip will fit securely.
- 6 Using a rubber spatula fill the piping bag with the sweet potato mixture.
- 7 Begin tilting the piping bag at a 45-degree angle and pipe out the mixture onto a plate that has been zeroed out on a scale. Pipe into appropriate number of portions until all mixture is used.
- 8 Reheat and serve immediately.

Critical Control Points (CCP):

- Reheat to a minimum internal temperature of 165F for 15 seconds
- Maintain at a minimum internal temperature of 135F for no longer than 4 hours
- Discard any leftover portions

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