mcewan catering

Box Option # 2 Turf Box

4 x 10oz PEI Grass Fed Striploins, truffle compound butter
2 x 14oz Rib eye Steaks, herb & mustard BBQ sauce

BBQ Sauce Recipe

½ cup ketchup
2 tablespoons brown sugar
2 tablespoons Worcestershire sauce
1 tablespoon cider vinegar
1 dash hot pepper sauce
1 teaspoon garlic powder
¼ teaspoon mustard powder
¼ teaspoon salt
2tbsp yellow mustard

In a small saucepan over medium heat, stir together the ketchup, brown sugar, Worcestershire sauce, vinegar, hot pepper sauce, garlic powder, mustard powder and salt. Bring to a simmer, then remove from heat and allow to cool slightly before brushing on your favorite meat.

4 Stuffed PEI Potatoes with bacon, butter and chives

Baked potato Recipe
4 large Russet potatoes
1/4 c. butter
1/4 c. sour cream
1/4 c. freshly chopped chives
2 green onions, thinly sliced with white & green parts divided
3/4 c. shredded Cheddar
6 slices crispy bacon, crumbled
kosher salt

DIRECTIONS

Preheat oven to 400°. Prick potatoes all over with a fork or sharp knife and wrap tightly in foil. Bake until soft, about 1 hour.

Carefully unwrap potatoes and cut lengthwise slits in the top of each. Carefully scoop out flesh from center of each potato into a medium bowl, then add butter, sour cream, chives, green onion whites, half the cheddar, and half the bacon. Season with salt and pepper.

Spoon filling back into each potato, mounding it on top. Sprinkle with remaining cheese and return to oven until melted, about 5 minutes. Top with scallion greens and remaining bacon.

PEI Potato Salad, celery with horseradish vinaigrette (this comes already prepared).
Trimmed ready to grill asparagus with chili parmesan sauce (this comes already prepared).