

Chopped Torero Grill Final

Basket Options!

Don't forget to review the instructions to fully understand your team's job during finals. You WILL have a limited amount of time to prepare and cook ONE dish. The dish MUST be presented as described in the instructions.

Carefully examine each column. Your dish MUST contain the indicated numbers of item(s) from each column. **Your group MUST prepare and submit your list to your instructor no later than April 30** for final approval. IF you would like additional items you may submit a single request to be considered (cost and other issues will be included in the final decision). Depending on the rest of the groups, you may be asked to adjust your selections. Remember your grade will depend on describing the science (at the molecular level) of the selections, the reactions if any on cooking and flavor of the final product as well as creativity of your dish.

Meat pick 0-2 items	Aqueous pick up to 3 items	Veggies/Misc Select up to two items	Flavorants/Spices/ Herbs Select up to five items	Thickening Agent up to two. AP flour does not count as a choice	Carbohydrate Select up to two items
 Bacon Chicken Breast Tilapia Strip Steak 	 Vanilla Ice Cream Milk Whipping Cream Apple Juice Buttermilk Pickle Juice Cheddar Cheese (not a liquid) Cooking wine Lemon Juice Lime Juice Unlimited use of water 	 Bell Pepper Asparagus Cilantro Avocado Zucchini Mango Lemon Lime Pineapple Collard Greens Chard Coffee Beans Cabbage Grapefruit Spinach Cucumber Grape Leaves 	 Turmeric Saffron Dried Carolina Reaper Fresh Jalapeno or Habanero Lemon Curry Lime Vinegar Vanilla Onion Garlic BBQ Sauce Paprika Unlimited use of salt, pepper and sugar 	 Regular flour Xanthan gum Locust Bean Gum Agar Corn Starch Rice Flour Semonila flour 	 Rice Egg noodles Potatoes Popcorn Bread (white or whole wheat) Cheerios Plain Lucky Charms Vermicelli Jumbo Pasta Shells