



**RECIPES  
FROM THE  
DINING HALL  
2020**

*Recipes created by*

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# BAKED FRENCH TOAST CASSEEROLE

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## Ingredients

1 loaf French bread  
8 large eggs  
2 cup half-n-half  
1 cup milk  
1 tbsp. granulated sugar  
1 tsp. vanilla extract  
¼ tsp. ground cinnamon  
¼ tsp. ground nutmeg  
Dash salt  
Praline topping  
Maple syrup

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*Yields 4 Servings*

*Allergens: Gluten, Eggs, Dairy*

## Directions

1. Slice French bread into 1" slices
2. Arrange slices in a generously buttered 2" pan in 2 rows, overlapping the slices
3. In a large bowl combine eggs, half and half, milk, sugar, vanilla, cinnamon, nutmeg, and salt
4. Beat with a whisk until well blended but not too bubbly
5. Pour mixture over the bread slices making sure all are covered evenly with the milk-egg mixture
6. Spoon some of the mixture in between the slices
7. Cover with foil and refrigerate overnight
8. The next day preheat oven to 350°
9. Bake for 40 minutes until puffed and lightly golden
10. Serve with maple syrup



# CRAB CAKES

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## Ingredients

- 2 whole eggs
  - 1/3 cup mayonnaise
  - 1/8 cup mustard
  - 1/8 cup Old Bay seasoning
  - 1/2 case crab meat
  - 1/4 cup bread crumbs
  - 1/8 bag bread crumbs
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*Yields 4-8 Servings*

*Allergens: Gluten, Eggs, Dairy,  
Shellfish*

## Directions

1. Crack eggs in bowl
2. Add mayo, mustard, and old bay to eggs
3. Open crab meat, put in large bowl and add egg mixture
4. Sprinkle 1/4 cup of bread crumbs in crab meat to firm
5. Use 2 oz. Spoodle spoon with holes to shape the crab cake patties
6. Place remaining bread crumbs in pan to roll and coat crab cakes
7. Lay cakes flat on sheet pan lined with parchment paper
8. Put in fryer until golden brown then place in oven at 350° for 5 minutes



# TERIYAKI GRILLED SALMON

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## Ingredients

6 thawed salmon filets  
½ cup minced garlic in water  
2 cups teriyaki marinade  
2 oz. brown sugar (packed)  
2 tbsp. ginger powder  
3 oz. green onions, chopped large pieces

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*Yields 6 Servings*

*Allergens: Soy, Fish*

## Directions

1. In a large bowl, mix together teriyaki marinade, & brown sugar
2. Once mixed add in garlic and green onions
3. Place thawed salmon into a shallow dish, pour marinade over salmon, wrap and refrigerate 3-6 hours
4. Set stove top pan to medium heat and lightly oil
5. Place the salmon in the pan and cook for 6-8 minutes until internal temp reaches 155°