SERVING TIME CAFE

A COOKBOOK COMMEMORATING 13 YEARS OF IMPECCABLE SERVICE

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INTRODUCTION & HISTORY

Pictured: Carolyn Price, the creator and founder of UCI Serving Time Cafe

Prison time should be a chance to learn new skills and learn to make better choices in life when you release. This was the philosophy Carolyn Price stood by throughout her career in the Utah Department of Corrections.

Carolyn carried this philosophy with her in creating and opening Serving Time Cafe - a work skills learning opportunity for offenders, and a restaraunt serving delicious food to the public. For the next 13 years, this would give an opportunity for many incarcerated people to interact with the public in a workplace setting, helping them bridge the gap between prison life and life on the outside.

"A lot of them have low self-esteem. But here, they can see what they are capable of." -Carolyn Price

Carolyn retired in 2019, and will always be a legend to the many lives she impacted during her time with UDC and UCI.

Cody Nowling was the cafe's Production Manager, and was also the head of the Offender Construction Crew that built the cafe - the first project he headed up as a crew boss. In its early years, the cafe was staffed by male offender participants, and they were replaced with female offender participants as a way to expand job opportunities for female offenders.

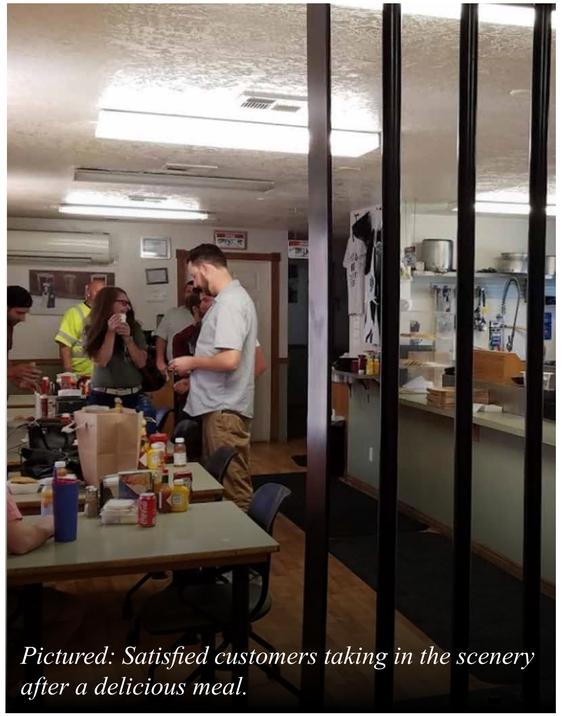
After Carolyn's retirement, the cafe was supervised by Becky Thomas and Cindy Walker until it closed in mid-2020. During its 13-year run, Serving Time Cafe made the news several times, including being featured on NPR's "Radio West Films".

With great sadness and heavy hearts, UCI decided to close the doors of Serving Time Cafe permanently due to the potential risk of the spread of COVID-19 in 2020. This restaraunt became a staple for law enforcement and the community in general during its 13-year run.

Utah Correctional Industries would like to thank the Serving Time staff, offender participants, and good people of the State of Utah's communities that made this opportunity possible for so many. You've made a difference in your community with all of your support over the years.

Please enjoy the most popular dishes from the cafe that we've put together in this cookbook.

Pictured: Offender participants heading back home after an honest day's work.



Pictured: Satisfied customers taking in the scenery after a delicious meal.

Pictured: Carolyn Price and two officers share a laugh with an offender participant.

Pictured: Offender participants hard at work during a lunch rush.

CHAIN OF COMMAND

Mouth-watering hamburgers worth trading your commissary for.

CAPTAIN BURGER

Ingredients

- Toasted Bun
- 2 Beef Patties
- 2 Slices of Cheese
- Bacon
- Lettuce
- Pickle
- Tomato
- Onion Rings

Directions

1. Either bake or deep fry some Onion Rings before you start the Patties.
2. Cook some Bacon either on the grill or in a frying pan.
3. Grill 2 Beef Patties of your choice.
4. While the Patties are cooking, butter and toast a Bun on the grill.
5. Melt Cheese on the Patties when they're close to done.
6. Layer Lettuce, Pickle and Tomato on the Bun.
7. Place the 2 Patties on top of the veggies, top with Bacon and Onion Rings.
8. Serve with Fries, Tater Tots or Onion Rings and enjoy.

"Eat clean, stay fit, and have a burger to stay sane."

-Gigi Hadid

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LIEUTENANT BURGER

Ingredients

- Toasted Bun
- 2 Beef Patties
- 2 Slices of Cheese
- Bacon
- Lettuce
- Pickle
- Tomato
- Red Onion Slices

Directions

1. Cook some Bacon either on the grill or in a frying pan.
2. Grill 2 Beef Patties of your choice.
3. While the Patties are cooking, butter and toast a Bun on the grill.
4. Top Patties with Bacon and melt Cheese on top.
5. Layer Lettuce, Pickle, Red Onions and Tomato on the Bun.
6. Place the 2 Patties on top of the veggies.
7. Serve with Fries, Tater Tots, or Onion Rings and enjoy.

"The man who invented the Hamburger was smart, the man who invented the Cheeseburger was a genius."

-Matthew McConaughey

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SERGEANT BURGER

Ingredients

- Toasted Bun
- Beef Patty
- Cheese Slice
- Bacon
- Lettuce
- Pickle
- Tomato
- Red Onion Slices

Directions

1. Cook some Bacon either on the grill or in a frying pan.
2. Grill a Beef Patty of your choice.
3. While the Patty is cooking, butter and toast a Bun on the grill.
4. Place Bacon on Patty, and melt a Cheese Slice on top.
5. Layer Lettuce, Pickle, Red Onions and Tomato on the Bun.
6. Place the Patty on top of the veggies.
7. Serve with Fries, Tater Tots, or Onion Rings and enjoy.

"I'm into fitness, fit'ness whole burger in my mouth."

-Author Unknown

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ROOKIE BURGER

Ingredients

- Toasted Bun
- Beef Patty
- Slice of Cheese
- Lettuce
- Pickle
- Tomato
- Red Onion Slices

Directions

1. Grill a Beef Patty of your choice.
2. While the Patty is cooking, butter and toast a Bun on the grill.
3. Melt Cheese on the Patty when it's close to done.
4. Layer Lettuce, Pickle, Red Onions and Tomato on the Bun.
5. Place the Patty on top of the veggies.
6. Serve with Fries, Tater Tots, or Onion Rings and enjoy.

"When life throws you a burger, eat it."

-Author Unknown

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PRISON BLUES BURGER

Ingredients

- Toasted Bun
- 2 Beef Patties
- Crumbled Bleu Cheese
- Onion Slices
- Lettuce
- Pickle
- Tomato
- Red Onion Slices

Directions

1. Sautee some Onion Slices in butter in a pan.
2. Grill 2 Beef Patties of your choice.
3. While the Patties are cooking, butter and toast a Bun on the grill.
4. Melt Bleu Cheese between the 2 Patties.
5. Layer Lettuce, Pickle, Red Onions and Tomato on the Bun.
6. Place the 2 Patties on top of the veggies, top with Sauteed Onion Slices.
7. Serve with Fries, Tater Tots or Onion Rings and Enjoy.

"My idea of a balanced diet is a burger in each hand."

-Author Unknown

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PASTRAMI BURGER

Ingredients

- Toasted Bun
- Beef Patty
- Slice of Cheese
- 4 Slices of Pastrami
- Lettuce
- Pickle
- Tomato
- Red Onion Slices

Directions

1. Grill a Beef Patty of your choice.
2. While the Patty is cooking, butter and toast a Bun on the grill.
3. Melt Cheese on the Patty when it's close to done.
4. Layer Lettuce, Pickle, Red Onions and Tomato on the Bun.
5. Place the Patty on top of the veggies, top with Pastrami Slices.
6. Serve with Fries, Tater Tots, or Onion Rings and enjoy.

"It requires a certain kind of mind to see beauty in a hamburger bun."

-Ray Kroc

MUSHROOM BURGER

Ingredients

- Toasted Bun
- Beef Patty
- Slice of Cheese
- Mushroom Slices
- Lettuce
- Pickle
- Tomato
- Red Onion Slices

Directions

1. Sautee some Mushroom Slices in butter in a frying pan.
2. Grill a Beef Patty of your choice.
3. While the Patty is cooking, butter and toast a Bun on the grill.
4. Top Patty with Sauteed Mushrooms, and melt cheese on top when close to done.
5. Layer Lettuce, Pickle, Red Onions and Tomato on the Bun.
6. Place the Patty on top of the veggies.
7. Serve with Fries, Tater Tots, or Onion Rings and enjoy.

"Sacred cows make the best burgers."

-Mark Twain

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SPECIAL OPS

Stick-to-your-ribs sandwiches straight from the cell block.

SPECIAL OPS

PAROLE VIOLATOR

Ingredients

- Toasted Bun
- Breaded Chicken
- Slice of Cheese
- Lettuce
- Pickle
- Tomato
- Onion Rings
- Barbecue Sauce

*either dip your sandwich or spread on the bun

Directions

1. Either bake or deep fry some Onion Rings.
2. Either make your own Fried Chicken, or cook a pre-made piece of Breaded Chicken.
3. While the Chicken is cooking, butter and toast a Bun on the grill.
4. Melt Cheese on the Chicken when it's close to done.
5. Layer Lettuce, Pickle and Tomato on the Bun.
6. Place the Chicken on top of the veggies, top with Onion Rings.
7. Serve with Fries, Tater Tots or Onion Rings and enjoy.

"I only eat in three places: Here, There and Everywhere."

-Daniel L. Worona

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SPECIAL OPS

GRILLED CHICKEN CORDON BLEU

Ingredients

- Toasted Bun
- Grilled Chicken Breast
- Slice of Cheese
- Sliced Ham
- Lettuce
- Pickle
- Tomato

Directions

1. Grill a Chicken Breast of your choice.
2. While the Chicken Breast is cooking, butter and toast a Bun on the grill.
3. Top Chicken with Ham and melt Cheese on top.
4. Layer Lettuce, Pickle, and Tomato on the Bun.
5. Place the Chicken and Ham on top of the veggies.
6. Serve with Fries, Tater Tots, or Onion Rings and enjoy.

"There's going to be food? Okay, I'll come."

-Author Unknown

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SPECIAL OPS

FRENCH DIP

Ingredients

- Roast Beef
- Cheese
- French Roll
- AuJus Dipping Sauce

Directions

1. Heat the Roast Beef on a non-stick frying pan.
2. Melt Cheese on top of Roast Beef
3. Cut open a French Roll and place Roast Beef and Cheese
4. Cook a packet of AuJus sauce according to its instructions.
5. Serve with Fries, Tater Tots, or Onion Rings and enjoy.

"The only thing I like better than talking about food, is eating."

-John Walters

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FELONIES

Desserts so sweet and addicting, you'd think they were illegal.

PEANUT BUTTER BARS

Ingredients

WET INGREDIENTS:

- 1 1/2 C. Peanut Butter
- 1 1/2 C. Butter
- 1 1/2 C. Sugar
- 1 1/2 C. Brown Sugar
- 4 Eggs
- 1 TBSP Vanilla

DRY INGREDIENTS:

- 3 C. Flour
- 1 TSP Salt
- 1 1/2 TSP Baking Soda
- 3 C. Oats

FROSTING:

- 1 C. Butter
- 1/2 C. Cocoa Powder
- 4 C. Powdered Sugar
- 1 1/2 TSP Vanilla
- Milk to Desired Consistency

Directions

1. Cream the Wet Ingredients together.
2. Combine Dry and Wet Ingredients.
3. Spread mixture evenly on a baking sheet.
4. Bake at 350°F for 15-25 minutes.
5. Spread thin layer of Peanut Butter on top and let cool.
6. Mix Frosting Ingredients.
7. Frost, Cut, and Enjoy!

"I don't mean to brag, but I just finished my 14 day diet in 3 hours, 15 minutes."

-Author Unknown

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CHOCOLATE CHIP COOKIES

Ingredients

- 1 C. Butter, Softened
- 1 C. White Sugar
- 1 C. Packed Brown Sugar
- 2 Eggs
- 2 TSP Vanilla Extract
- 3 C. All Purpose Flour
- 1 TSP Baking Soda
- 2 TSP Hot Water
- 1/2 TSP Salt
- 2 C. Chocolate Chips

*CAN SUBSITUTE WHITE CHOCOLATE OR BUTTERSCOTCH CHIPS

Directions

1. Preheat Oven to 350°F
2. Cream together the Butter, White Sugar and Brown Sugar until smooth.
3. Beat in Eggs one at a time.
4. Stir in Vanilla Extract.
5. Dissolve Baking Soda into Hot Water, then add to batter.
6. In a separate bowl, mix together the Salt and Flour.
7. Slowly stir the Flour/Salt mixture into the batter.
8. When the Flour/Salt mixture is thorougly mixed in with the batter, add in chocolate chips.
9. Drop by large spoonfuls onto ungreased pans and bake for 10 minutes or until the edges are lightly browned.

"It's hard to be sad when you're eating a cookie."

-Author Unknown

CHOCOLATE MINT BROWNIES

Ingredients

BATTER:

- 1 C. Melted Butter
- 1/2 C. Cocoa Powder
- 2 C. Sugar
- 4 Eggs, Beaten
- 1 TSP Vanilla
- 1/2 TSP Salt
- 1 1/2 C. Sifted Flour

CREAM CHEESE MINT FROSTING:

- 1/2 C. Butter, Softened
- 4 OZ. Cream Cheese, Softened
- 2 1/2 C. Powdered Sugar
- 1 1/2 TSP Peppermint Extract
- Green or Pink Food Coloring *optional*

CHOCOLATE GANACHE TOPPING:

- 1/2 C. Unsalted Butter
- 1 1/2 C. Semi-Sweet Chocolate Chips

Directions

1. Preheat Oven to 350°F
2. Mix Batter:
   - Whisk together Melted Butter and Cocoa Powder.
   - Add Sugar, Eggs, Vanilla, and Salt. Mix well.
   - Add Sifted Flower *stir in by hand, do not over mix*
3. Pour Batter into a 9x13 greased pan. Bake 25-28 Minutes. Let cool and then place in freezer for 20 Minutes.
4. While Brownies are in the freezer, mix the Cream Cheese Mint Frosting thoroughly. Remove Brownies from freezer, evenly frost and place back in freezer for another 20 Minutes.
5. Melt Chocolate Ganache Topping ingredients together in the microwave for 1 Minute. Whisk together. *be careful not to overheat*
6. Drizzle warm chocolate over brownies and then smooth with a spatula. Put back in freezer another 20 Minutes.
7. Cut, Serve, and Enjoy!

"I'm not gaining weight, I'm retaining food."

-Author Unknown

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