

The Finest Crunch to Munch

Amy Sikora · Hotel F&B; Executive Magazine

Carr's Crackers are renowned worldwide for their fine quality and distinguished taste. While they will always be a sure-fire cheese platter mainstay, they are also ideal for complementing a wide range of flavors.

Marc Waltzer, President of Premiere Culinary Consulting Group LLC, suggests, "It makes sense to serve Carr's Crackers with dips and spreads such as hummus, pestos, goat cheese, and others, as they pair well with the different spreads and flavored dips popular today."

Brooke Vosika, Executive Chef at the Four Seasons Hotel in New York, agrees. "We utilize Carr's Crackers for cheese displays, amenities delivered to guestrooms, banquet functions, and during wine tastings to cleanse the palate," he explained.

The versatility of Carr's Crackers and their classic crunch lend them to imaginative uses. "Variety in a product is a chef's best inspiration," Vosika remarked. He added, "Carr's oatmeal crackers can be included in some desserts, and the black pepper cracker is a great addition to soup."

While the possibilities for using Carr's Crackers are nearly limitless, the quality of the crackers remains firmly grounded. Waltzer commented, "They are known as a pinnacle premium-quality cracker with a refined flavor profile."

"When entertaining at home, Carr's are always included and will always be considered steps above the common cracker," Vosika stated.