

Chipotle Balsamic Vinaigrette (Oil Free)



Purée'd raisins are used as a thickener in lieu of traditional oil is well balanced blend of sweet and earthy flavors. The chipotle adds touch of smoky, mellow heat.

Yield	2-1/2 cups
Serves	40
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
8	oz	2 cups		Raisin	
4	fl oz	1/2 cup		Balsamic vinegar	
1	tsp			<u>Minor's Chipotle Flavor Concentrate Gluten Free 6x14.4 oz.</u>	
8	fl oz	1 cup		Water	

Preparation Steps

1. Add raisins, vinegar, and Chipotle Flavor Concentrate to high powered blender.
2. Add about half of the water and puree. Continue to add water until desired consistency is achieved. Season to taste.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	19.2
Energy (KJ)	80.4
Protein (g)	0.2
Carbohydrate, total (g)	4.9
Fats, total (g)	0
Sugars, total (g)	3.7
Fats, saturated (g)	0
Fiber, total dietary (g)	0.2
Sodium (mg)	4
Cholesterol (mg)	0
Vitamin A (µg_RAE)	0.5
Vitamin C (mg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Creamy Garlic & Herb Dressing (Vegetarian*)



Roasted garlic and fresh Italian herbs star in this creamy dressing. Tofu and soy milk are blended for a smooth, silky texture.

Yield	48 fl.oz.
Serves	48
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
28	oz			Tofu	soft
4	fl oz	1/2 cup		Soy Milk	
1.5	oz	3 tbsp		<u>Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u>	
1	oz	1/2 cup		Scallions	white portion, chopped
1	fl oz	2 tbsp		White wine vinegar	
1	tsp			<u>Minor's Herb de Provence Flavor Concentrate Gluten Free 6x12.8 oz.</u>	
1/4	tsp			Tabasco, hot chilli sauce	

Preparation Steps

1. Add the tofu, soy milk, Roasted Garlic Flavor Concentrate, scallions, vinegar, Herb de Provence Flavor Concentrate and cayenne pepper sauce to a high power blender. Purée until smooth.
2. Season to taste.

Chef's tip

Serve as an alternative for Vegan and lactose intolerant diners. *Also does not contain egg or dairy products.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	15.9
Energy (Kj)	67
Protein (g)	1.4
Carbohydrate, total (g)	0.8
Fats, total (g)	0.9
Sugars, total (g)	0.5
Fats, saturated (g)	0.1
Fiber, total dietary (g)	0.1
Sodium (mg)	36.6
Calcium (mg)	61.6
Cholesterol (mg)	0
Iron (mg)	0.9
Vitamin A (µg_RAE)	3.3
Vitamin C (mg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Creamy Roasted Garlic Dressing



An honestly good buttermilk dressing that's cool, creamy, zesty and garlicky - without being overpowering.

Yield	2-1/2 qts
Serves	160
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	lb	1 qt		Mayonnaise	
32	fl oz	1 qt		Buttermilk	
16	oz	2 cups		Sour cream	
4	oz	1/2 cup		<u>Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u>	

Preparation Steps

1. Thoroughly whisk together the mayonnaise, buttermilk, sour cream, and Roasted Garlic Flavor Concentrate. Season to taste.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	31.6
Energy (KJ)	132.5
Protein (g)	0.4
Carbohydrate, total (g)	2.0
Fats, total (g)	2.6
Sugars, total (g)	0.7
Fats, saturated (g)	0.7
Fiber, total dietary (g)	0
Sodium (mg)	71.9
Calcium (mg)	10.8
Cholesterol (mg)	2.9
Iron (mg)	0
Vitamin A (µg_RAE)	7.4
Vitamin C (mg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Creamy Sun Dried Tomato Dressing



This velvety smooth buttermilk dressing with a simple mix of Minor's Sun Dried Tomato Pesto that brings out the boldest intent and great tomato flavor.

Yield	2-1/2 qts
Serves	160
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	lb	1 qt		Mayonnaise	
32	oz	1 qt		Buttermilk	
16	oz	2 cups		Sour cream	
4	oz	1/2 cup		<u>Minor's Sun Dried Tomato Pesto Flavor Concentrate 6x13.6oz</u>	

Preparation Steps

1. Thoroughly whisk together the mayonnaise, buttermilk, sour cream and Sun Dried Tomato Pesto Flavor Concentrate. Season to taste.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	32.1
Energy (Kj)	134.8
Protein (g)	0.4
Carbohydrate, total (g)	1.9
Fats, total (g)	2.6
Sugars, total (g)	0.7
Fats, saturated (g)	0.7
Fiber, total dietary (g)	0
Sodium (mg)	57.6
Calcium (mg)	11.8
Cholesterol (mg)	3
Iron (mg)	0
Vitamin A (µg_RAE)	9.2
Vitamin C (mg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Grandma's Homemade Ranch Dressing



A creamy, rich buttermilk ranch dressing with the zip of mayonnaise, roasted garlic, and fresh herbs.

Yield	2-1/2 qts
Serves	160
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	lb	1 qt		Mayonnaise	
32	fl oz	1 qt		Buttermilk	
16	oz	2 cups		Sour cream	
2	oz	1/4 cup		Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.	
1/2	oz	4 tsp		Minor's Herb de Provence Flavor Concentrate Gluten Free 6x12.8 oz.	

Preparation Steps

1. Thoroughly whisk together the mayonnaise, buttermilk, sour cream Roasted Garlic and Herb de Provence Flavor Concentrates. Season to taste.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	31.4
Energy (KJ)	131.8
Protein (g)	0.3
Carbohydrate, total (g)	1.9
Fats, total (g)	2.6
Sugars, total (g)	0.7
Fats, saturated (g)	0.7
Fiber, total dietary (g)	0
Sodium (mg)	63.4
Calcium (mg)	10.8
Cholesterol (mg)	2.9
Iron (mg)	0
Vitamin A (µg_RAE)	7.1
Vitamin C (mg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Honey Citrus Vinaigrette



Citrus and honey. Cracked black pepper and red chili pepper flakes. Savory and sweet. Like a warm blast of sunshine on a gray, chilly day.

Yield	2 qts
Serves	128
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
32	fl oz	2 qts		<u>Minor's Honey Citrus Pepper RTU Sauce 4x0.5 gal.</u>	
16	fl oz	2 cups		Rice vinegar	
4	oz	1/2 cup		Orange juice, unsweetened	concentrate
2	oz	1/4 cup		<u>Minor's Culinary Cream 2x5 lb.</u>	
16	fl oz	2 cups		Vegetable oil	

Preparation Steps

1. Thoroughly whisk together the Honey Citrus Pepper Sauce, vinegar, orange juice concentrate and Culinary Cream.
2. Vigorously whisk while slowly drizzling in the oil to form emulsified vinaigrette. Season to taste.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	47.8
Energy (KJ)	201.7
Protein (g)	0.1
Carbohydrate, total (g)	3.5
Fats, total (g)	3.7
Sugars, total (g)	2.9
Fats, saturated (g)	0.5
Fiber, total dietary (g)	0
Sodium (mg)	41.6
Calcium (mg)	0.6
Cholesterol (mg)	0.2
Iron (mg)	0
Vitamin A (µg_RAE)	5.9
Vitamin C (mg)	0.5

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Lemon Pepper Herb Vinaigrette



A light and tangy dressing of lemon juice, cracked black pepper, olive oil, and grated Parmigiano with hints of rosemary, thyme, marjoram, basil, and garlic that gently coats and brightens every dish.

Yield	2 qts
Serves	128
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
16	fl oz	2 cups		Lemon juice, fresh	
		2 tsp		Black pepper, cracked	
1/2	oz	1/4 cup		Parmesan cheese, grated	
2	oz	1/4 cup		<u>Minor's Culinary Cream 2x5 lb.</u>	
1/2	oz	1 tbsp		Dijon mustard	
1/2	oz	2 tsp		<u>Minor's Herb de Provence Flavor Concentrate Gluten Free 6x12.8 oz.</u>	
48	fl oz	1-1/2 qts		Vegetable oil	
		2 tbsp		Lemon zest	

Preparation Steps

1. Thoroughly blend together the lemon juice, Culinary Cream, cheese, mustard, Herb de Provence Flavor Concentrate, lemon zest and black pepper.
2. Continue blending while slowly drizzling in the oil to form emulsified vinaigrette. Season to taste.

Chef's tip

Pairs great with fresh seafood.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	98.5
Energy (Kj)	405.5
Protein (g)	0.1
Carbohydrate, total (g)	0.4
Fats, total (g)	10.8
Sugars, total (g)	0.1
Fats, saturated (g)	1.3
Fiber, total dietary (g)	0
Sodium (mg)	9.6
Cholesterol (mg)	0.3
Vitamin A (µg_RAE)	0.8
Vitamin C (mg)	1.7

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Molasses & Mustard Vinaigrette



Sweet and tangy with a southern vibe. Dark molasses and brown sugar are balanced by the pungent heat of Dijon mustard, the subtle tartness of apple cider vinegar, and the savory notes of roasted onion, aged bourbon and cayenne pepper.

Yield	2 qts
Serves	128
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
32	fl oz	1 qt		Minor's Bourbon Style RTU Sauce 4x0.5 gal.	
10	oz	1-1/4 cups		Dijon mustard	
8	fl oz	1 cup		Cider vinegar	
2	oz	1/4 cup		Minor's Culinary Cream 2x5 lb.	
16	fl oz	2 cups		Vegetable oil	

Preparation Steps

1. Thoroughly blend together the Bourbon Style Sauce, mustard, vinegar and Culinary Cream.
2. Continue to blend while slowly drizzling in the oil to form emulsified vinaigrette. Season to taste.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	51
Energy (KJ)	215.6
Protein (g)	0
Carbohydrate, total (g)	4.2
Fats, total (g)	3.7
Sugars, total (g)	2.9
Fats, saturated (g)	0.5
Fiber, total dietary (g)	0
Sodium (mg)	98.4
Calcium (mg)	0.3
Cholesterol (mg)	0.2
Iron (mg)	0.1
Vitamin A (µg_RAE)	0.5
Vitamin C (mg)	0

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Pineapple Bourbon Vinaigrette



This Polynesian-Cajun mash up infuses fresh pineapple with the sweet and savory notes of brown sugar, roasted onion, aged bourbon and fruity apple cider vinegar for a light and refreshing dressing.

Yield	2 qts
Serves	128
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
24	oz	3 cups		Pineapple	crushed with juice
16	fl oz	2 cups		Minor's Bourbon Style RTU Sauce 4x0.5 gal.	
8	fl oz	1 cup		Cider vinegar	
2	oz	1/4 cup		Minor's Culinary Cream 2x5 lb.	
16	fl oz	2 cups		Vegetable oil	

Preparation Steps

1. In a blender, thoroughly blend together the pineapple Bourbon Style Sauce, vinegar and Culinary Cream.
2. Continue to blend while slowly drizzling oil to form emulsified vinaigrette. Season to taste.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	43.5
Energy (KJ)	182.1
Protein (g)	0.1
Carbohydrate, total (g)	2.6
Fats, total (g)	3.7
Sugars, total (g)	2
Fats, saturated (g)	0.5
Fiber, total dietary (g)	0.1
Sodium (mg)	23
Calcium (mg)	0.9
Cholesterol (mg)	0.2
Iron (mg)	0.1
Vitamin A (µg_RAE)	0.7
Vitamin C (mg)	1.9

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Pomegranate Chipotle Vinaigrette



Equal parts sweet, tart and smoky, this full bodied dressing features balsamic vinegar, honey, pomegranate molasses and juice. A touch of heat and added depth of flavor is derived from smoked chipotle peppers, onions and jalapeno.

Yield	2 qts
Serves	128
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
8	oz	1 cup		Pomaganrate Molasses	
8	fl oz	1 cup		Pomegranate juice, bottled	
8	fl oz	1 cup		Balsamic vinegar	
2	oz	1/4 cup		<u>Minor's Culinary Cream 2x5 lb.</u>	
1	oz	2 tbsp		Honey	
1/2	oz	1 tbsp		<u>Minor's Chipotle Flavor Concentrate Gluten Free 6x14.4 oz.</u>	
36	fl oz	1-1/4 qts		Vegetable oil	

Preparation Steps

1. Thoroughly blend together the pomegranate molasses, pomegranate juice, vinegar, Culinary Cream, honey and Chipotle Flavor Concentrate.
2. Continue blending while slowly drizzling in the oil to form emulsified vinaigrette. Season to taste.

Chef's tip

Pairs great with sweet fruits like pears.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	86
Energy (Kj)	357.8
Protein (g)	0
Carbohydrate, total (g)	0.7
Fats, total (g)	8.1
Sugars, total (g)	2.5
Fats, saturated (g)	1
Fiber, total dietary (g)	0
Sodium (mg)	3.8
Cholesterol (mg)	0.2
Vitamin A (µg_RAE)	1
Vitamin C (mg)	0

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Sesame Dressing



A symphony of Asian influences that hits all the right notes - sugarcane molasses, miso, soy, lime juice, a hint of garlic, and the nuttiness of toasted sesame oil.

Yield	7-1/2 cups
Serves	120
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
32	fl oz	1 qt		Minor's Sesame Sauce RTU 4x0.5 gal.	
8	fl oz	1 cup		Rice vinegar	
2	oz	1/4 cup		Minor's Culinary Cream 2x5 lb.	
2	fl oz	1/4 cup		Lime juice, fresh	
1	fl oz	2 tbsp		Sesame seed oil	
16	fl oz	2 cups		Vegetable oil	

Preparation Steps

- Thoroughly blend together the Sesame Sauce, rice vinegar, Culinary Cream and lime juice.
- Combine the sesame and vegetable oils. Slowly drizzle the oil into the sauce while blending to form an emulsified vinaigrette. Season to taste.

Chef's tip

Serve it as a dipping sauce.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	58.5
Energy (Kj)	247.7
Protein (g)	0.1
Carbohydrate, total (g)	5
Fats, total (g)	4.2
Sugars, total (g)	4.2
Fats, saturated (g)	0.5
Fiber, total dietary (g)	0.1
Sodium (mg)	82.4
Calcium (mg)	1.8
Cholesterol (mg)	0.3
Iron (mg)	0
Vitamin A (µg_RAE)	0.8
Vitamin C (mg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Sun Dried Tomato Vinaigrette



A light and flavorful favorite featuring umami-packed Minor's Sun Dried Tomato Pesto, splashes of red wine vinegar, and hints of Parmesan and herbs. Makes even the simplest salads a culinary treat.

Yield	2 qts
Serves	122
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
16	fl oz	2 cups		Red wine vinegar	
4	oz	1/2 cup		Minor's Culinary Cream 2x5 lb.	
3	oz	1/3 cup		Minor's Sun Dried Tomato Pesto Flavor Concentrate 6x13.6oz	
1	oz	2 tbsp		Minor's Gluten Free Vegetable Base made with Natural Ingredients (6x11lb)	
1	oz	2 tbsp		Ketchup	
40	fl oz	5 cups		Vegetable oil	

Preparation Steps

1. Thoroughly blend together the vinegar, Culinary Cream, Sun Dried Tomato Pesto, Vegetable Base and ketchup.
2. Continue to blend while slowly drizzling oil to form emulsified vinaigrette. Season to taste.

Chef's tip

Perfect addition to so many salads, pastas - even doubling as a sandwich dressing.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	88.3
Energy (Kj)	364.4
Protein (g)	0.1
Carbohydrate, total (g)	0.3
Fats, total (g)	9.6
Sugars, total (g)	0.2
Fats, saturated (g)	1.2
Fiber, total dietary (g)	0
Sodium (mg)	31
Calcium (mg)	1.4
Cholesterol (mg)	0.5
Iron (mg)	0
Vitamin A (µg_RAE)	4
Vitamin C (mg)	0.1

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Sweet & Spicy Plum Wasabi Vinaigrette



A rich and tangy blend of sweet plum, spicy wasabi, and umami-rich ingredients builds a completely savory vinaigrette.

Yield	3 qts. + 1 cup
Serves	104
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	qt	8 cups		<u>Minor's® Sweet & Spicy Plum Sauce RTU 4x05 gal.</u>	
8	oz	1 cup		Rice wine vinegar	
17	oz	2 cups		Water	cold
17	oz	2 cups		Olive oil	or Vegetable oil

Preparation Steps

1. In a bowl, combine all ingredients. Mix well with a wire whip.

Chef's tip

Use for Asian style salads, skewers, etc.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	92.1
Energy (KJ)	397.7
Protein (g)	0.1
Carbohydrate, total (g)	11.4
Fats, total (g)	4.9
Sugars, total (g)	9.8
Fats, saturated (g)	0.7
Fiber, total dietary (g)	0.1
Sodium (mg)	212.8
Calcium (mg)	0.6
Cholesterol (mg)	0
Iron (mg)	0
Fats, monounsaturated (g)	3.4
Fats, polyunsaturated (g)	0.5
Vitamin A (µg_RAE)	8.9
Vitamin C (mg)	0.1
Vitamin D (µg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Sweet Ancho Vinaigrette



Sweet maple syrup and balsamic vinegar are whisked together with the smoky Latin zing of ancho peppers and roasted onion.

Yield	2-1/4 qts
Serves	144
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
24	fl oz		3 cups	Balsamic vinegar	
10	oz		1-1/4 cups	Minor's Ancho Flavor Concentrate Gluten Free 6x14.4 oz.	
4	fl oz		1/2 cup	Maple syrup	
4	oz		1/2 cup	Minor's Culinary Cream 2x5 lb.	
32	fl oz		1 qt	Vegetable oil	

Preparation Steps

1. Thoroughly blend together the vinegar, Ancho Flavor Concentrate, maple syrup and Culinary Cream.
2. Continue to blend while slowly drizzling in the oil to form emulsified vinaigrette. Season to taste.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	69.2
Energy (KJ)	287.3
Protein (g)	0
Carbohydrate, total (g)	1.2
Fats, total (g)	6.8
Sugars, total (g)	1.3
Fats, saturated (g)	0.9
Fiber, total dietary (g)	0.1
Sodium (mg)	45.3
Cholesterol (mg)	0.4
Vitamin A (µg_RAE)	10.7
Vitamin C (mg)	0.4

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.