

"All American" Grilled Romaine Salad


Halved hearts of romaine lettuce are grilled for a sweet, smoky flavor. Top with oven dried tomatoes, ancho pepper candied bacon, roasted garlic croutons, shaved red onion, shredded smoked cheddar cheese and a dollop of grandma's homemade ranch dressing.

Yield 6-1/4 oz

Serves 1

Preparation time 1 minute

Cooking time 3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
3.5	oz			Lettuce	split in half
3/4	oz	2	tbsp	Cheddar cheese	smoked
3/4	oz	3	each	Oven Dried Tomatoes - prepared	(see separate recipe)
1/4	oz	5	each	Roasted Garlic Croutons - prepared	(see separate recipe)
1/4	oz			Ancho Pepper Candied Bacon - prepared	(see separate recipe)
1/4	oz			Red onion	shaved
1/2	fl oz	1	tbsp	Grandma's Homemade Ranch Dressing - prepared	(see separate recipe)

Preparation Steps

1. Grill romaine wedge until there is a bit of char on the leaves.
2. Top the wedge with cheese, Oven Dried Tomatoes, Roasted Garlic Croutons, Ancho Pepper Candied Bacon, and onions (or guest's selection of proteins, vegetables, and other garnishes).
3. Top with Grandma's Homemade Ranch Dressing (or guest's choice of dressing).

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	207.8
Energy (KJ)	867.8
Protein (g)	8.4
Carbohydrate, total (g)	10.3
Fats, total (g)	15.3
Sugars, total (g)	3.6
Fats, saturated (g)	6.8
Fiber, total dietary (g)	1.8
Sodium (mg)	334
Calcium (mg)	208.5
Cholesterol (mg)	29.2
Iron (mg)	1.3
Vitamin A (µg_RAE)	440.6
Vitamin C (mg)	20.8

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

Grilled Kale Salad


Hearty grilled kale tossed with forkfuls of tender chicken, diced onion and crunchy julienned carrot. Savory candied bacon crisps balance the biting flavor of radish, earthy candy-striped beets, and sweetly tart pomegranate seeds.

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

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	oz	1-1/2	cups	Kale, plain	stems removed, grilled
1	oz	2	tbsp	Onion	julienned, caramelized
1	oz			Chicken	sliced
1/2	oz			Ancho Pepper Candied Bacon - prepared	(see separate recipe)
1/4	oz	1	tbsp	Carrot	julienned
0.2	oz	1	tbsp	Radishes	sliced
0.2	oz			Beet	Candy striped, sliced
1/4	oz	1	tbsp	Pomegranate	seeds

Preparation Steps

1. Add kale, onions, chicken, Ancho Pepper Candied Bacon, carrots, radishes, beets and pomegranate seeds (or guest's choice of vegetables, grains, and garnishes) to a bowl.
2. Toss with Molasses Mustard Vinaigrette (or guest's choice of dressing).

Chef's tip

Add quinoa, also from the Chenopodiaceae family, for a complementary protein.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	175.2
Energy (KJ)	733.2
Protein (g)	9.1
Carbohydrate, total (g)	13.2
Fats, total (g)	10.2
Sugars, total (g)	6.3
Fats, saturated (g)	3.8
Fiber, total dietary (g)	2
Sodium (mg)	162.6
Calcium (mg)	93.3
Cholesterol (mg)	29.4
Iron (mg)	19.8
Vitamin A (µg_RAE)	510.4
Vitamin C (mg)	72.3

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

Grilled Romaine Wedge


Lightly charred romaine wedge crowned with juicy seared steak, creamy avocado, hearty black beans, chopped tomato and red onion. Finish with a drizzle of a sharp and smokey ancho-blue cheese dressing.

Yield 10 oz

Serves 10

Preparation time 2 minutes

Cooking time 4 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
3	oz			Lettuce	sliced in a wedge
2	oz			Marinated beef flank steak - prepared	seared, sliced (see separate recipe)
2	oz	2	tbsp	Tomato	chopped
1	oz	1/4	cup	Avocado	sliced
1/2	oz	1	tbsp	Black bean, cooked	
1/2	oz	1	tbsp	Red onion	sliced
1	fl oz	1	tbsp	Ancho Blue Cheese Dressing - prepared	(see separate recipe)

Preparation Steps

1. Grill romaine wedge until there is a bit of char on the leaves.
2. Top the wedge with steak, tomatoes, avocado, black beans and onions (or guest's choice of proteins, vegetables, and other garnishes).
3. Top with Ancho Blue Cheese Dressing (or guest's choice of dressing).

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	30.8
Energy (KJ)	129.4
Protein (g)	1.7
Carbohydrate, total (g)	1.3
Fats, total (g)	2.1
Sugars, total (g)	0.5
Fats, saturated (g)	0.4
Fiber, total dietary (g)	0.5
Sodium (mg)	40.7
Calcium (mg)	8.2
Cholesterol (mg)	2.3
Iron (mg)	0.2
Vitamin A (µg_RAE)	41
Vitamin C (mg)	2.7

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

Chipotle Balsamic Vinaigrette (Oil Free)


Puréed 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		Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.	
1	oz	1/2 cup		Scallions	white portion, chopped
1	fl oz	2 tbsp		White wine vinegar	
1	tsp			Minor's Herb de Provence Flavor Concentrate Gluten Free 6x12.8 oz.	
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	<u>Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u>	
1/2	oz		4 tsp	<u>Minor's Herb de Provence Flavor Concentrate Gluten Free 6x12.8 oz.</u>	

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

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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	Minor's Honey Citrus Pepper RTU Sauce 4x0.5 gal.	
16	fl oz	2	cups	Rice vinegar	
4	oz	1/2	cup	Orange juice, unsweetened	concentrate
2	oz	1/4	cup	Minor's Culinary Cream 2x5 lb.	
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

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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	<u>Minor's Bourbon Style RTU Sauce 4x0.5 gal.</u>	
8	fl oz		1 cup	Cider vinegar	
2	oz		1/4 cup	<u>Minor's Culinary Cream 2x5 lb.</u>	
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	Pomegranate 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

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

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

1. Thoroughly blend together the Sesame Sauce, rice vinegar, Culinary Cream and lime juice.
2. 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	<u>Minor's Culinary Cream 2x5 lb.</u>	
3	oz	1/3	cup	<u>Minor's Sun Dried Tomato Pesto Flavor Concentrate 6x13.6oz</u>	
1	oz	2	tbsp	<u>Minor's Gluten Free Vegetable Base made with Natural Ingredients (6x1lb)</u>	
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	Minor's® Sweet & Spicy Plum Sauce RTU 4x05 gal.	
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	<u>Minor's Ancho Flavor Concentrate Gluten Free 6x14.4 oz.</u>	
4	fl oz		1/2 cup	Maple syrup	
4	oz		1/2 cup	<u>Minor's Culinary Cream 2x5 lb.</u>	
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.

Adobo Braised Chicken


Despite being only four ingredients long, this seared and shredded chicken recipe delivers a rich, full bodied flavor normally associated with more time and labor-intensive dishes. The Minor's® Red Chile Adobo braising liquid gets its sweet, earthy flavor from a puree of dried ancho chiles, onions, latin spices and lime juice. Stewed tomatoes provide another punch of umami.

Yield 30 oz.

Serves 20

Preparation time 2 minutes

Cooking time 100 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	lb			Chicken thigh without bone	
16	fl oz		2 cups	Water	
8	oz		1 cup	Tomatoes, whole, canned in juice, low salt	
2	oz		2 tbsp	<u>MINOR'S® Red Chile Adobo Flavor Concentrate Gluten Free (6x13.6oz)US</u>	

Preparation Steps

1. Sear chicken thighs on medium high heat in braising pan.
2. Whisk together the water and Red Chile Adobo Flavor Concentrate, and add it to the braising pan.
3. Add diced tomatoes and bring liquid to a simmer. Cover pan and place in a 350°F convection oven for approximately 90 minutes or until chicken is fork tender.
4. Remove chicken from broth and shred.
5. If the broth hasn't fully reduced to a sauce by the time the chicken has finished cooking, reduce it over medium heat.
6. Toss shredded chicken with thickened adobo sauce.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	101.7
Energy (KJ)	426.8
Protein (g)	8
Carbohydrate, total (g)	0.7
Fats, total (g)	7.2
Sugars, total (g)	0.3
Fats, saturated (g)	2
Fiber, total dietary (g)	0.2
Sodium (mg)	58
Calcium (mg)	9.1
Cholesterol (mg)	38.1
Iron (mg)	0.6
Vitamin A (µg_RAE)	66.1
Vitamin C (mg)	2.8

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

Ancho Pepper Candied Bacon


Possibly the most perfect salad topping. Sweet. Earthy. Savory. Salty. Smoky. Crispy. spicy. Delectable!

Yield	36 slices
Serves	108
Preparation time	3 minutes
Cooking time	20 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
48	oz	36	each	Bacon	thick cut
8	oz	1	cup	Brown sugar	
1	oz	2	tbsp	<u>Minor's Ancho Flavor Concentrate Gluten Free 6x14.4 oz.</u>	

Preparation Steps

1. Lay out bacon on a sheet tray with a roasting rack. If no roasting rack is available, line sheet tray with parchment paper.
2. Thoroughly combine sugar and Ancho Flavor Concentrate. Sprinkle the sugar mix on to the top of each slice of bacon.
3. Place in a cold convection oven (starting in a cold oven keeps the bacon from curling up). Turn on oven to 300°F and bake for approximately 20 minutes. Depending on the thickness of the bacon, more time may be needed. When finished, the bacon should be crisp and the sugar should have melted to coat the bacon.
4. Allow bacon to cool for one half hour or longer before handling.
5. Chop and use as a signature addition to salads.

Chef's tip

Use the same procedure with other Minor's Flavor Concentrates to create several different signature bacons.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	66.4
Energy (kJ)	278.2
Protein (g)	1.5
Carbohydrate, total (g)	2.1
Fats, total (g)	5.7
Sugars, total (g)	2
Fats, saturated (g)	2.7
Fiber, total dietary (g)	0
Sodium (mg)	111.6
Calcium (mg)	2.7
Cholesterol (mg)	8.6
Iron (mg)	0.1
Vitamin A (µg_RAE)	2.7
Vitamin C (mg)	0.1

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

Ancho Portobello Mushrooms


Make an impact on any dish with sautéed portobello mushrooms flavored with cinnamon and Minor's® Ancho Flavor Concentrate.

Yield	1-1/2 cups
Serves	8
Preparation time	5 minutes
Cooking time	12 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
8	oz	1	qt	Portobello mushrooms	minced
1/8	tsp			Cinnamon, ground	
1/2	fl oz		1 tbsp	Water	
1/2	oz		1 tbsp	MINOR'S® Ancho Flavor Concentrate Gluten Free 6x14.4 oz.	

Preparation Steps

1. Sauté minced mushrooms over medium high heat for 3-4 minutes.
2. Whisk together Ancho Flavor Concentrate, cinnamon, and water.
3. Pour flavor concentrate mixture over mushrooms, and toss until thoroughly combined.
4. Continue to cook until excess water has evaporated.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	12.6
Energy (KJ)	54.2
Protein (g)	0.7
Carbohydrate, total (g)	1.5
Fats, total (g)	0.4
Sugars, total (g)	0.7
Fats, saturated (g)	0.1
Fiber, total dietary (g)	0.5
Sodium (mg)	41.4
Calcium (mg)	3.5
Cholesterol (mg)	0
Iron (mg)	0.2
Vitamin A (µg_RAE)	8.8
Vitamin C (mg)	0.3

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

Chipotle Marinated Pork Loin


Slow roasted pork tenderloin marinated with a smoky Chipotle rub for an ultra tender, savory result with hints of garlic, grilled onions and latin spices. The marinade owes its firepower to chipotle chiles, which are smoked and quickly grilled for an amazing flavor and a touch of heat.

Yield	9 lbs
Serves	50
Preparation time	2 minutes
Cooking time	30 - 60 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
10	lb			Pork loin	
6	oz	3/4 cup		<u>MINOR'S® Chipotle Flavor Concentrate Gluten Free 6x14.4 oz.</u>	

Preparation Steps

1. Rub pork loin with Chipotle Flavor Concentrate. Marinate, refrigerated, for at least 4 hours.
2. On the day of service, roast at 350°F until doneness is achieved. Allow roast to rest for 10-12 minutes before slicing.

Chef's tip

Rub with marinade the day before service, and marinate overnight.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	138.9
Energy (KJ)	583.4
Protein (g)	19.5
Carbohydrate, total (g)	1.2
Fats, total (g)	5.6
Sugars, total (g)	0.3
Fats, saturated (g)	1.9
Fiber, total dietary (g)	0.1
Sodium (mg)	130.3
Calcium (mg)	18.1
Cholesterol (mg)	53.5
Iron (mg)	0.8
Vitamin A (µg_RAE)	16.6
Vitamin C (mg)	0.6

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

Chipotle Spiced Nut Mix


CROUTON-LIKE CRUNCH WITHOUT THE CARBS. ADD A TOUCH OF SMOKY HEAT TO MEATY WALNUTS AND RICH, BUTTERY PECANS.

Yield	1 qt
Serves	128
Preparation time	5 minutes
Cooking time	20 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	oz		1/4 cup	Butter	
1/2	oz		1 tbsp	<u>Minor's Chipotle Flavor Concentrate Gluten Free 6x14.4 oz.</u>	
4	oz		1/2 cup	Granulated sugar	
1/4	oz		2 tsp	Salt	
4	oz		1 cup	Walnut	chopped
4	oz		1 cup	Pecan nut	chopped
4	oz		1 cup	Cashew nut, unsalted	or salted, chopped
4	oz		1 cup	Peanut, plain	chopped

Preparation Steps

1. Melt butter over medium heat. Once butter has melted, whisk in Chipotle Flavor Concentrate until thoroughly dispersed in butter.
2. Add sugar and salt, and whisk briskly for 30 seconds or until sugar is dissolved. Add nuts and thoroughly toss in butter mixture.
3. Spread nuts on a parchment lined baking sheet, and bake in a convection oven at 325°F for 10-12 minutes or until the nuts are lightly toasted.
4. Cool and store in an air tight container.

Chef's tip

Use this recipe with other Minor's Flavor Concentrates to create your signature flavored nuts.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	28.9
Energy (KJ)	120.6
Protein (g)	0.6
Carbohydrate, total (g)	1.6
Fats, total (g)	2.4
Sugars, total (g)	1
Fats, saturated (g)	0.5
Fiber, total dietary (g)	0.3
Sodium (mg)	28.2
Calcium (mg)	2.8
Cholesterol (mg)	0.9
Iron (mg)	0.2
Vitamin A (µg_RAE)	3.4
Vitamin C (mg)	0

Creamy Roasted Garlic Marinated Potatoes


Savory roasted potatoes tossed with a creamy, garlicky buttermilk dressing for cool, tangy and unique topping.

Yield	1 qt
Serves	32
Preparation time	10 minutes
Cooking time	3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
20	oz	1	qt	Potato	peeled, sliced, blanched
4	fl oz		1/2 cup	Creamy Roasted Garlic Dressing - prepared	(see separate recipe)

Preparation Steps

1. Gently but thoroughly toss potatoes with the Creamy Roasted Garlic Dressing.
2. Allow potatoes to marinate at least 4 hours.

Chef's tip

Serve as an addition to a salad. The potatoes absorb the dressing very well. It may be necessary to toss the potatoes in a touch of additional dressing for visual appearance prior to service.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	19.9
Energy (KJ)	83.8
Protein (g)	0.4
Carbohydrate, total (g)	3.2
Fats, total (g)	0.6
Sugars, total (g)	0.4
Fats, saturated (g)	0.2
Fiber, total dietary (g)	0.4
Sodium (mg)	18.2
Calcium (mg)	4.2
Cholesterol (mg)	0.7
Iron (mg)	0.1
Vitamin A (µg_RAE)	1.7
Vitamin C (mg)	3.5

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

Grilled Marinated Zucchini


Thick cut zucchini grilled tender with a hint of chipotle and roasted garlic.

Yield	8 oz
Serves	8
Preparation time	5 minutes
Cooking time	8 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
.5	fl oz		1 tbsp	Olive oil	
.5	oz		1 tbsp	<u>MINOR'S® Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u>	
1	tsp			<u>MINOR'S® Chipotle Flavor Concentrate 6x14.4 oz.</u>	
8	oz	8 each		Zucchini	sliced into 1" rounds

Preparation Steps

1. Whisk together the olive oil, Roasted Garlic and Chipotle Flavor Concentrates.
2. Toss zucchini rounds with marinade. Marinate for at least 4 hours.
3. Grill zucchini until tender and lightly charred.

Chef's tip

Rub with marinade the day before service and marinate overnight.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	24.5
Energy (KJ)	104.2
Protein (g)	0.4
Carbohydrate, total (g)	1.7
Fats, total (g)	1.9
Sugars, total (g)	0.8
Fats, saturated (g)	0.3
Fiber, total dietary (g)	0.4
Sodium (mg)	77.1
Calcium (mg)	5.1
Cholesterol (mg)	0
Iron (mg)	0.1
Vitamin A (µg_RAE)	7
Vitamin C (mg)	4.8

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

Herbed Pita Croutons


Crispy pita chips punctuated with aromatic infusions of marjoram, thyme, basil, rosemary and garlic.

Yield	2 qts
Serves	50
Preparation time	4 minutes
Cooking time	15 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
4	fl oz		1/2 cup	Olive oil	
1	tsp			<u>Minor's Herb de Provence Flavor Concentrate Gluten Free 6x12.8 oz.</u>	
10	oz	2 qts		Bread, pita, whole-wheat	cut into 1"x1" squares

Preparation Steps

1. Thoroughly whisk together olive oil and Herb de Provence Flavor Concentrate.
2. Toss pita squares in olive oil until thoroughly coated.
3. Lay pita squares in one even layer on a baking sheet, and bake in a convection oven for 12-15 minutes at 375°F.
4. Allow to cool, and place in an airtight container.

Chef's tip

Menu as Herb de Provence for Italian fare or Za'atar for Middle Eastern offerings.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	35.6
Energy (KJ)	152.9
Protein (g)	0.6
Carbohydrate, total (g)	3.1
Fats, total (g)	2.5
Sugars, total (g)	0.1
Fats, saturated (g)	0.3
Fiber, total dietary (g)	0.4
Sodium (mg)	29.3
Calcium (mg)	1
Cholesterol (mg)	0
Iron (mg)	0.2
Vitamin A (µg_RAE)	0.1
Vitamin C (mg)	0

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

Jalapeño Pico De Gallo


A versatile speed scratch salsa featuring sweet corn, fresh tomatoes, scallions, cilantro and a little heat from Minor's® Jalapeño Flavor Concentrate. Serve as a side dish or fresh topping.

Yield 9 lbs.

Serves 144

Preparation time 15 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
99	oz		4-1/2 qts	Tomatoes	seeded, diced
1	lb		1 qt	Red onions	small diced
3	oz		1/2 cup	<u>MINOR'S® Fire Roasted Jalapeño Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
3	oz		1 cup	Cilantro	chopped

Preparation Steps

1. Add tomatoes, onions, Fire Roasted Jalapeño Flavor Concentrate and cilantro to a bowl. Fold together until thoroughly combined.

Chef's tip

For a milder Pico De Gallo, substitute Fire Roasted Poblano Flavor concentrate.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	5.5
Energy (KJ)	23.2
Protein (g)	0.2
Carbohydrate, total (g)	1.1
Fats, total (g)	0.1
Sugars, total (g)	0.7
Fats, saturated (g)	0
Fiber, total dietary (g)	0.3
Sodium (mg)	11.5
Calcium (mg)	3.1
Cholesterol (mg)	0
Iron (mg)	0.1
Fats, monounsaturated (g)	0
Fats, polyunsaturated (g)	0
Vitamin A (µg_RAE)	10.3
Vitamin C (mg)	3.7
Vitamin D (µg)	0

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

Lemon Herb Marinated Artichokes


Layers of fresh, herbal and zesty flavors play off each other when tender artichokes, Dijon mustard and shards of Parmesan are combined with splashes of olive oil and Minor's culinary cream.

Yield	1 qt
Serves	32
Preparation time	1 minute
Marination time	overnight

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	lb	1	qt	Artichokes	quartered, cooked
8	fl oz		1 cup	Lemon Pepper Herb Vinaigrette - prepared	(see separate recipe)

Preparation Steps

1. Toss artichokes with Lemon Pepper Herb Vinaigrette. Marinate overnight.

Chef's tip

Mix and match Minor's dressings with vegetables to create signature marinated toppings.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	59.9
Energy (KJ)	247.2
Protein (g)	1
Carbohydrate, total (g)	3.2
Fats, total (g)	5.1
Sugars, total (g)	0.3
Fats, saturated (g)	0.6
Fiber, total dietary (g)	1.5
Sodium (mg)	31.2
Calcium (mg)	13.4
Cholesterol (mg)	0.2
Iron (mg)	0.4
Vitamin A (µg_RAE)	3
Vitamin C (mg)	3.8

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

Lemon Herb Marinated Mushrooms


These mushrooms kick it up when paired with marjoram, thyme, basil, rosemary and a squeeze of lemon. The result is bright, tasty, satisfying and simple.

Yield 2 qts

Serves 16

Preparation time 10 minutes

Marination time 4 hours

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
20	oz	2	qts	Button mushroom	sliced
6	fl oz		3/4 cup	Lemon Pepper Herb Vinaigrette - prepared	(see separate recipe)

Preparation Steps

1. Toss mushrooms in Lemon Pepper Herb Vinaigrette until they are thoroughly coated.
2. Allow mushrooms to marinate overnight or for at least 4 hours.

Chef's tip

Serve as an addition to a salad. The mushrooms absorb the vinaigrette very well. It may be necessary to toss the mushrooms in a touch of additional dressing for visual appearance prior to service.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	77.6
Energy (KJ)	320.8
Protein (g)	1.1
Carbohydrate, total (g)	1.4
Fats, total (g)	7.8
Sugars, total (g)	0.6
Fats, saturated (g)	1
Fiber, total dietary (g)	0.4
Sodium (mg)	8.6
Calcium (mg)	2.5
Cholesterol (mg)	0.2
Iron (mg)	0.2
Vitamin A (µg_RAE)	0.6
Vitamin C (mg)	1.5

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

Marinated Steak

Juicy grilled sirloin marinated in a rub of Minor's Natural Gluten Free Beef Base and oil for a robust and savory beef flavor.

Yield 10-1/2 lbs

Serves 40

Preparation time 5 minutes

Marination time 4 to 24 hours

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
4	fl oz		1/2 cup	Olive oil	
4	oz		1/2 cup	<u>Minor's Gluten Free Beef Base made with Natural Ingredients (6x1lb)</u>	
10	lb			Beef sirloin steak	

Preparation Steps

1. Whisk together olive oil and Beef Base.
2. Toss steaks in marinade until all have been coated in the Beef Base mixture.
3. Marinate for 4 – 24 hours.

Chef's tip

Replace sodium with Beef Base for intense flavor.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	245.6
Energy (KJ)	1027
Protein (g)	23.7
Carbohydrate, total (g)	0.4
Fats, total (g)	15.9
Sugars, total (g)	0.3
Fats, saturated (g)	5.6
Fiber, total dietary (g)	0
Sodium (mg)	366.4
Calcium (mg)	27.9
Cholesterol (mg)	47.1
Iron (mg)	1.7
Fats, monounsaturated (g)	7.6
Fats, polyunsaturated (g)	0.8
Vitamin A (µg_RAE)	0.6
Vitamin C (mg)	0
Vitamin D (µg)	0.6

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

Oven Dried Tomatoes


Enjoy the concentrated flavor of sun-dried tomatoes while retaining a bit more of the fresh-off-the-vine juiciness with this intensely flavorful and versatile topping packed with savory garlic and umami.

Yield 1 cup

Serves 16

Preparation time 10 minutes

Cooking time 6 to 10 hours

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1	fl oz	2	tbsp	Olive oil	
1/2	oz	1	tbsp	<u>Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u>	
1	lb	1	qt	Tomatoes	Grape, split in half

Preparation Steps

1. Whisk olive oil and Roasted Garlic Flavor Concentrate together. Toss tomatoes with olive oil mixture.
2. Place tomatoes on a parchment lined baking sheet or on a roasting rack cut side up. Place in a 165°F conventional oven or in a warmer with temperature controls for a minimum of 6 hours. The amount of time needed will depend largely on the size and type of tomatoes used.
3. The tomatoes will be almost totally dry and firm to the touch. If the tomatoes are "mushy" they are not finished.

Chef's tip

This technique may be done with any Minor's Flavor Concentrate. Herb de Provence, Roasted Mirepoix, and Fire Roasted Poblano all work particularly well. For more tender oven dried tomatoes, soak prior to service in warm water for 10-12 minutes. Drain off excess water and serve.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	22.2
Energy (KJ)	93.1
Protein (g)	0.3
Carbohydrate, total (g)	1.4
Fats, total (g)	1.9
Sugars, total (g)	0.9
Fats, saturated (g)	0.3
Fiber, total dietary (g)	0.4
Sodium (mg)	31.6
Calcium (mg)	3
Cholesterol (mg)	0
Iron (mg)	0.1
Vitamin A (µg_RAE)	12.9
Vitamin C (mg)	3.6

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

Poblano Marinated Chicken


A gentle toss in savory Fire Roasted Poblano-oil infuses lean chicken with rich flavor while tenderizing the meat. The mellow heat of the roasted chiles is accented by hints of tangy lime, onions, garlic, and a punch of cilantro that drives home the authentic latin taste.

Yield 15 lbs.
 Serves 50
 Preparation time 2 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
16	fl oz	2	cups	Canola oil	
1	lb	2	cups	MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US	
15	lb	50	each	Chicken	thighs

Preparation Steps

1. Whisk together the oil and Fire Roasted Poblano Flavor Concentrate.
2. Add chicken thighs and toss until all pieces are evenly coated.
3. Marinate, refrigerated, for a minimum of 4 hours.

Chef's tip

Rub with Marinade the day before service and marinate overnight.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	386.6
Energy (KJ)	1621.6
Protein (g)	25.6
Carbohydrate, total (g)	1.3
Fats, total (g)	30.5
Sugars, total (g)	0.4
Fats, saturated (g)	6.6
Fiber, total dietary (g)	0.2
Sodium (mg)	248.8
Calcium (mg)	17.4
Cholesterol (mg)	102.1
Iron (mg)	1.4
Fats, monounsaturated (g)	14.4
Fats, polyunsaturated (g)	7.4
Vitamin A (µg_RAE)	170
Vitamin C (mg)	14.8
Vitamin D (µg)	0.3

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

Roasted Carrots

Roasted carrots in a high temperature oven until caramelized and tender-crisp, which brings out their natural sweetness.

Yield 2 cups

Serves 8

Preparation time 2 minutes

Cooking time 25 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1	lb		1 qt	Carrots	peeled, sliced
1/2	oz		1 tbsp	<u>Minor's Roasted Mirepoix Flavored Concentrate Gluten Free 6x1 lb.</u>	
1	tsp			Olive oil	

Preparation Steps

1. Mix the carrots, Roasted Mirepoix Flavor Concentrate and olive oil thoroughly in a bowl.
2. Lay carrots in a single layer on a sheet tray.
3. Roast in a 365°F convection oven until carrots are slightly caramelized and fork tender.

Chef's tip

Other vegetables you can use: parsnips, turnips, sweet potatoes, or virtually any variety of squash.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	29.8
Energy (KJ)	126.2
Protein (g)	0.5
Carbohydrate, total (g)	5.9
Fats, total (g)	0.7
Sugars, total (g)	2.8
Fats, saturated (g)	0.1
Fiber, total dietary (g)	1.6
Sodium (mg)	60.8
Calcium (mg)	19.3
Cholesterol (mg)	0
Iron (mg)	0.2
Fats, monounsaturated (g)	0.4
Fats, polyunsaturated (g)	0.1
Vitamin A (µg_RAE)	482.7
Vitamin C (mg)	3.4

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

Roasted Garlic Croutons


Celebrate the senses with the mouth-watering aroma of roasted garlic when you toss in a handful of crispy croutons on a hearty Caesar salad, or your favorite mixed greens.

Yield	2 qts
Serves	64
Preparation time	10 minutes
Cooking time	45 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
4	fl oz		1/2 cup	Olive oil	
2	tsp			Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.	
1	lb		1 each	Baguette	diced

Preparation Steps

1. Thoroughly whisk together olive oil and Roasted Garlic Flavor Concentrate.
2. Toss diced baguette with garlic oil until all pieces of bread are covered in oil.
3. Bake in a 225°F convection oven for 45 minutes, or until the croutons are crunchy all the way through.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	35.3
Energy (KJ)	147.9
Protein (g)	0.6
Carbohydrate, total (g)	3.7
Fats, total (g)	2
Sugars, total (g)	0.2
Fats, saturated (g)	0.3
Fiber, total dietary (g)	0.2
Sodium (mg)	48.5
Calcium (mg)	5.4
Cholesterol (mg)	0
Iron (mg)	0.2
Vitamin A (µg_RAE)	0.2
Vitamin C (mg)	0

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

Roasted Sweet Potatoes

Sweet, creamy and packed with depth of flavor thanks to a rub in Minor's vegetable mirepoix base.

Yield	2 cups
Serves	8
Preparation time	2 minutes
Cooking time	25 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1	lb		1 qt	Sweet potatoes	peeled, sliced
1/2	oz		1 tbsp	<u>Minor's Roasted Mirepoix Flavored Concentrate Gluten Free 6x1 lb.</u>	
1	tsp			Olive oil	

Preparation Steps

1. Mix sweet potatoes, Roasted Mirepoix Flavor Concentrate and olive oil thoroughly in a bowl.
2. Lay sweet potatoes in a single layer on a sheet tray.
3. Roast in a 365°F convection oven until potatoes are lightly caramelized and fork tender.

Chef's tip

The same ratio of ingredients works well with almost any vegetable. Using the Roasted Mirepoix Flavor Concentrate not only adds the necessary sodium, but it also adds a great well rounded flavor to roasted vegetables.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	55.4
Energy (KJ)	231.7
Protein (g)	0.9
Carbohydrate, total (g)	11.9
Fats, total (g)	0.6
Sugars, total (g)	2.6
Fats, saturated (g)	0.1
Fiber, total dietary (g)	1.7
Sodium (mg)	52.8
Calcium (mg)	17.6
Cholesterol (mg)	0
Iron (mg)	0.3
Fats, monounsaturated (g)	0.4
Fats, polyunsaturated (g)	0.1
Vitamin A (µg_RAE)	407.9
Vitamin C (mg)	1.5

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

Roasted Winter Squash


Delightfully chewy and caramelized on the outside- with a burst of warm, creamy sweetness on the inside.

Yield	2 cups
Serves	8
Preparation time	2 minutes
Cooking time	25 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1	lb	1	qt	Butternut squash	diced
1	oz	1	tbsp	Minor's Gluten Free Vegetable Base made with Natural Ingredients (6x1lb)	
1	tsp			Olive oil	

Preparation Steps

1. Thoroughly toss the squash, Vegetable Base and oil in a bowl.
2. Lay squash in a single layer on a sheet tray. Roast in a 365°F convection oven until squash is lightly caramelized and is fork tender.

Chef's tip

The same ratio of ingredients works well with almost any vegetable. Using the Minor's Vegetable Base not only adds the necessary sodium, but it also adds a great well rounded flavor to roasted vegetables.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	34.4
Energy (KJ)	145
Protein (g)	0.6
Carbohydrate, total (g)	7.4
Fats, total (g)	0.7
Sugars, total (g)	1.5
Fats, saturated (g)	0.1
Fiber, total dietary (g)	1.2
Sodium (mg)	262.2
Calcium (mg)	28.1
Cholesterol (mg)	0
Iron (mg)	0.4
Fats, monounsaturated (g)	0.4
Fats, polyunsaturated (g)	0.1
Vitamin A (µg_RAE)	304.9
Vitamin C (mg)	12.1
Vitamin D (µg)	0

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

Sun Dried Tomato Vinaigrette Marinated Green Beans


Vibrant green beans are served tender crisp, flavored with splashes of savory vinaigrette featuring Minor's Sun Dried Tomato Pesto, red wine vinegar, sautéed onions and Minor's Vegetable Mirepoix.

Yield 1 qt

Serves 32

Preparation time 5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
12	oz		1 qt	Green beans	cut, blanched
2	fl oz		1/4 cup	Sun Dried Tomato Vinaigrette - prepared	(see separate recipe)

Preparation Steps

1. Toss green beans with Sun Dried Tomato Vinaigrette.
2. Allow beans to marinate for at least 4 hours.

Chef's tip

Tomato and green beans are a relatively common pairing in Italy. A generous shower of herbed pita chips adds more texture, turning it into a new twist on panzanella.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	12.9
Energy (KJ)	53.3
Protein (g)	0.3
Carbohydrate, total (g)	0.4
Fats, total (g)	1.2
Sugars, total (g)	0.3
Fats, saturated (g)	0.2
Fiber, total dietary (g)	0.2
Sodium (mg)	3.7
Calcium (mg)	4
Cholesterol (mg)	0.1
Iron (mg)	0.1
Vitamin A (µg_RAE)	6.3
Vitamin C (mg)	1.3

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

Sun Dried Tomato Vinaigrette Marinated White Beans


A sharp and piquant mix of cannellini beans, bright parsley, red wine vinegar, and Minor's Vegetable Mirepoix. The addition of Minor's Sun Dried Tomato Pesto elevates this humble bean into a palate-awaking topping packed with compact tomato flavor and a slightly meaty edge.

Yield 2 qts

Serves 64

Preparation time 5 minutes

Marination time 4 hours

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
42	oz		2 qts	White beans, canned	
10	fl oz		1-1/4 cups	Sun Dried Tomato Vinaigrette - prepared	(see separate recipe)
1/2	oz		1/4 cup	Parsley, fresh	chopped

Preparation Steps

1. Fold the beans, Sun Dried Tomato Vinaigrette and parsley together.
2. Marinate for at least 4 hours.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	47
Energy (Kj)	195.2
Protein (g)	1.4
Carbohydrate, total (g)	3.9
Fats, total (g)	2.9
Sugars, total (g)	0.1
Fats, saturated (g)	0.4
Fiber, total dietary (g)	1
Sodium (mg)	92.6
Calcium (mg)	9.5
Cholesterol (mg)	0.2
Iron (mg)	0.4
Vitamin A (µg_RAE)	2.1
Vitamin C (mg)	0.4

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

Teriyaki Grilled Portobello Mushrooms


Create a filling protein replacement and vegetarian option with plump, grilled portobello mushrooms sautéed with Minor's Teriyaki Sauce.

Yield 10 each

Serves 10

Preparation time 2 minutes

Cooking time 8 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
13	oz	10	each	Portobello mushrooms	
1.5	oz	3	tbsp	<u>MINOR'S® Teriyaki Sauce RTU 4x0.5 gal.</u>	

Preparation Steps

1. Grill, sauté, or roast Portobello mushrooms until tender.
2. Toss the cooked mushrooms in Teriyaki Sauce and reserve until needed.

Chef's tip

Various main ingredient vegetables and RTU Sauces may be mixed and matched using this same procedure. See Signature Sauce Matrix.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	15.5
Energy (KJ)	66.6
Protein (g)	1
Carbohydrate, total (g)	3.1
Fats, total (g)	0.2
Sugars, total (g)	1.6
Fats, saturated (g)	0
Fiber, total dietary (g)	0.6
Sodium (mg)	42.9
Calcium (mg)	3.2
Cholesterol (mg)	0
Iron (mg)	0.2
Vitamin A (µg_RAE)	0
Vitamin C (mg)	0

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

Signature Dressings



CREATE SIGNATURE DRESSINGS WITH *MINOR'S* FLAVOR CONCENTRATES

	Ancho	Chipotle	Cilantro Lime	Fire Roasted Jalapeño	Fire Roasted Poblano	Herb de Provence	Red Chile Adobo	Roasted Garlic	Roasted Mirepoix	Sun Dried Tomato Pesto
Balsamic +	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp
Basic Vinaigrette +	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp
Blue Cheese +	1 Tbsp	1 Tbsp	1 Tbsp	3 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Caesar +	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	-	1 Tbsp	1 Tbsp	1 Tbsp
French +	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	3 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Greek +	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp
Honey Mustard +	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Italian +	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp
Ranch +	2 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp
Slaw Dressing +	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	1 Tbsp	-	1 Tbsp	1 Tbsp	2 Tbsp
Thousand Island +	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp

Signature Dressings



CREATE SIGNATURE DRESSINGS WITH MINOR'S® READY-TO-USE SAUCES

	Balsamic Vinegar	Basic Vinaigrette	Cider Vinegar	Lemon or Lime Juice	Red Wine Vinegar	Rice Wine Vinegar	White Vinegar
Bourbon Style +	2 Tbsp	4 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Caribbean +	2 Tbsp	5 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Chile Garlic +	2 Tbsp	5 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
General Tso's +	3 Tbsp	4 Tbsp	3 Tbsp	2 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp
Honey Citrus Pepper +	3 Tbsp	5 Tbsp	3 Tbsp	2 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp
Sesame +	2 Tbsp	4 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Stir Fry +	1 Tbsp	4 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Sweet & Spicy Plum +	2 Tbsp	5 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Sweet Chili +	1 Tbsp	5 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Szechuan +	1 Tbsp	4 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Teriyaki +	2 Tbsp	5 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Zesty Orange +	3 Tbsp	5 Tbsp	3 Tbsp	2 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp

GRILLED SALADS

MENU CONCEPTS

ancho blue cheese steak

grilled romaine half topped with sliced steak,
chopped cucumber, and diced tomato tossed
in an Ancho blue cheese dressing*

baha shrimp

grilled romaine half topped with seared
shrimp, avocado wedges, and diced tomato
tossed in a Poblano ranch dressing*

smoky vegetarian

grilled romaine half topped with Chipotle
roasted chopped vegetables tossed in a
Roasted Garlic vinaigrette*

southwest chicken caesar

grilled romaine half topped with shredded
chicken and charred tomatoes tossed in a
Fire Roasted Jalapeño caesar dressing*

* see recipe under the Signature Dressings Matrix

Featured Minor's Products: Ancho Flavor Concentrate Gluten Free 6x14.4oz US, Chipotle Flavor Concentrate Gluten Free 6x14.4oz US, Fire Roasted Jalapeño Flavor Concentrate Gluten Free 6x13.6oz US, Fire Roasted Poblano Flavor Concentrate Gluten Free 6x13.6oz US, Roasted Garlic Flavor Concentrate Gluten Free 6x1Lb US



GRILLED SALADS

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- Minor's® shelf-stable Ready-to-Use (RTU) sauces for crafting premium dressings (see House-made Dressings or Signature Dressing Matrix for recipes and ingredient lists)
- 1 lb dried fruit and/or nuts and seeds
- 1.5 lbs dry ancient grains, optional (see ancient grains cooking table)*
- 1.5 lbs dry ancient grains, optional (see ancient grains cooking table)*
- 1 qt Minor's House-made Toppings (see recipes for ingredient lists)

*Additional grain ideas: amaranth, barley, farro, kamut, millet, quinoa, rice, wheat berries, wild rice, and many other grain and/or noodle options may all be added to increase guest customization.

> Produce

Be sure to ask your distributor about local seasonal produce. See the Seasonal Produce Guide for reference.

- 3 lbs local seasonal produce
- 3 lbs local seasonal produce
- 3 lbs local seasonal produce
- 25 heads romaine lettuce
- 3 lbs local seasonal produce
- 3 lbs local seasonal produce
- 3 lbs local seasonal produce

^Additional ideas for salad greens: arugula, baby beet, bibb or boston lettuce, cabbage, chard, dandelion greens, endive, escarole, frisee, kale, iceberg, little gem lettuce, leaf lettuce varieties, mesclun, mizuna, radicchio, romaine, spinach, shaved brussels sprouts, baby tat soi, and watercress all work well on this station. For increased guest customization, offer a variety of items and let your guests decide which options they would like.

> Protein

- 5-8 lbs protein^

^Additional protein ideas: bacon, beef, chicken, fish, ham, pork, sausage, shellfish, tempeh, and tofu marinated in Minor's Flavor Concentrates all work well on this station. For increased guest customization, use a combination of meats and let your guests decide which options they would like.

> Dairy

- 3 lbs cheese (optional)^

^Additional cheese ideas: blue cheeses, cheeses with inclusions like peppers or herbs, cojita, feta, fresh mozzarella, goat cheese, halloumi, paneer, parmesan, queso fresco, smoked cheeses, and many other options may all be added to increase guest customization.

> Refrigerated

- 1 tub Minor's Roasted Mirepoix Flavor Concentrate (Gluten Free) or Low Sodium Chicken Base (Gluten Free) for cooking grains
- Minor's Flavor Concentrates (see House-made Dressings or Signature Dressing Matrix for premium recipes and ingredient lists)
- 1 tub Minor's Culinary Cream (see Signature Dressing Matrix for recipes and ingredient lists)



SEASONAL PRODUCE

ORDER GUIDE

Seasonal produce availability varies by region. Be sure to ask your distributor about local seasonal produce. For increased guest customization, use a combination of vegetables and fruits and let your guests decide.

> Spring

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> Artichokes | <input type="checkbox"/> Arugula | <input type="checkbox"/> Asparagus | <input type="checkbox"/> Baby greens |
| <input type="checkbox"/> Belgian endive | <input type="checkbox"/> Bibb lettuce | <input type="checkbox"/> Broccoli | <input type="checkbox"/> Cauliflower |
| <input type="checkbox"/> Chives | <input type="checkbox"/> Fennel | <input type="checkbox"/> Fiddlehead ferns | <input type="checkbox"/> Green beans |
| <input type="checkbox"/> Jicama | <input type="checkbox"/> Mushrooms | <input type="checkbox"/> Peas | <input type="checkbox"/> Radicchio |
| <input type="checkbox"/> Red leaf lettuce | <input type="checkbox"/> Spring snow peas | <input type="checkbox"/> Spinach | <input type="checkbox"/> Sugar snap peas |
| <input type="checkbox"/> Vidalia onions | <input type="checkbox"/> Watercress | | |

> Summer

Vegetables

- | | | | |
|--|--|---|--------------------------------------|
| <input type="checkbox"/> Artichokes | <input type="checkbox"/> Beets | <input type="checkbox"/> Bibb lettuce | <input type="checkbox"/> Broccoli |
| <input type="checkbox"/> Cucumbers | <input type="checkbox"/> Eggplant | <input type="checkbox"/> Endive | <input type="checkbox"/> Green beans |
| <input type="checkbox"/> Hot peppers | <input type="checkbox"/> Radish | <input type="checkbox"/> Red leaf lettuce | <input type="checkbox"/> Snow peas |
| <input type="checkbox"/> Sugar snap peas | <input type="checkbox"/> Summer squashes | <input type="checkbox"/> Swiss chard | <input type="checkbox"/> Tomatoes |
| <input type="checkbox"/> Zucchini | | | |

Fruits

- | | | | |
|---------------------------------------|--------------------------------------|--|--|
| <input type="checkbox"/> Apricots | <input type="checkbox"/> Asian pears | <input type="checkbox"/> Berry varieties | <input type="checkbox"/> Cantaloupes |
| <input type="checkbox"/> Cherries | <input type="checkbox"/> Figs | <input type="checkbox"/> Grapes | <input type="checkbox"/> Honeydew melons |
| <input type="checkbox"/> Peaches | <input type="checkbox"/> Pineapples | <input type="checkbox"/> Plums | <input type="checkbox"/> Raspberries |
| <input type="checkbox"/> Strawberries | <input type="checkbox"/> Watermelon | | |

> Fall

Vegetables

- | | | | |
|--|---|---|---------------------------------------|
| <input type="checkbox"/> Acorn squash | <input type="checkbox"/> Arugula | <input type="checkbox"/> Belgian endive | <input type="checkbox"/> Bibb lettuce |
| <input type="checkbox"/> Broccoli | <input type="checkbox"/> Brussels sprouts | <input type="checkbox"/> Butternut squash | <input type="checkbox"/> Cauliflower |
| <input type="checkbox"/> Daikon radish | <input type="checkbox"/> Endive | <input type="checkbox"/> Hot peppers | <input type="checkbox"/> Jicama |
| <input type="checkbox"/> Kale | <input type="checkbox"/> Kohlrabi | <input type="checkbox"/> Mushrooms | <input type="checkbox"/> Pumpkin |
| <input type="checkbox"/> Radicchio | <input type="checkbox"/> Sunchokes | <input type="checkbox"/> Sweet potatoes | |
| <input type="checkbox"/> Swiss chard | <input type="checkbox"/> Winter squash | <input type="checkbox"/> Zucchini | |

Fruit

- | | | | |
|---------------------------------|--------------------------------------|---------------------------------|-----------------------------------|
| <input type="checkbox"/> Apples | <input type="checkbox"/> Cranberries | <input type="checkbox"/> Grapes | <input type="checkbox"/> Kumquats |
| <input type="checkbox"/> Pears | <input type="checkbox"/> Pomegranate | | |

> Winter

Vegetables

- | | | | |
|---|---|---|---|
| <input type="checkbox"/> Acorn squash | <input type="checkbox"/> Belgian endive | <input type="checkbox"/> Brussels sprouts | <input type="checkbox"/> Butternut squash |
| <input type="checkbox"/> Cauliflower | <input type="checkbox"/> Collard greens | <input type="checkbox"/> Jicama | <input type="checkbox"/> Kale |
| <input type="checkbox"/> Sweet potatoes | <input type="checkbox"/> Winter squash | | |

Fruit

- | | | |
|-------------------------------------|--------------------------------------|-------------------------------------|
| <input type="checkbox"/> Citrus | <input type="checkbox"/> Dates | <input type="checkbox"/> Grapefruit |
| <input type="checkbox"/> Kiwi | <input type="checkbox"/> Oranges | <input type="checkbox"/> Pear |
| <input type="checkbox"/> Pineapples | <input type="checkbox"/> Pomegranate | |



GRILLED SALADS

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- Cook 1.5 lbs of ancient grains, optional (see ancient grain cooking table)
- Cook 1.5 lbs of ancient grains, optional (see ancient grain cooking table)
- Crumble/grate 3 lbs cheese
- Prepare 5-8 lbs Minor's® marinated proteins (and/or signature vegetable recipes)
- Prepare 3 Minor's premium dressing recipes (using House-made Dressing recipes or Signature Dressing matrix)
- Prepare 1 qt Minor's House-made topping(s)
- Secure and prepare 18 lbs local seasonal produce (3 lbs each of 6 varieties)
- Secure and prepare 25 heads romaine lettuce
- Secure and prepare 1 lb croutons, dried fruit and/or nuts and seeds
- Secure and prepare 3 squirt bottles filled with 8 oz olive oil

> Day of Service

- Trim and split 25 heads of romaine lettuce. Place lettuce in containers that can be easily transported from the cooler to the action station. Stock the station based on volume. Keep the remaining lettuce refrigerated.
- Chop fresh herbs and/or highly perishable vegetables for station
- Heat (optional) and chop protein and/or signature vegetable

> Station Set Up

- Portable burner
- Check the burner's function, power and/or fuel
- Appropriately sized griddle pan
- Heat proof spatula
- Tongs
- Containers for holding ingredients cold (12)
- Serving utensils for cold ingredients (12)
- Containers for holding dressings cold (3)
- Ladles for dressings (3)
- Risers, point-of-sale materials, and station decorations
- Clean uniform
- Gloves
- Sanitation bucket with towel
- Additional towels (3)
- Refuse container

