

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.

Grandma's Homemade Ranch Dressing



The creamy, rich buttermilk melds with roasted garlic and 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.

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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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.

Roasted Garlic Croutons



Celebrate the senses when you toss in a handful of crispy croutons with the mouth-watering aroma of roasted garlic on sliced tomatoes and vinaigrette, 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			<u>Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u>	
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.