

Pulled Pork Slider



An asian take on pork sliders served sweet and spicy with Minor's General Tso's pulled pork. Sweet Plum and wasabi slaw adds crunch and a little bit of a kick.

Yield	4-1/2 oz
Serves	1
Preparation time	2 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1.5	oz			Pork, fresh, loin, whole, cooked, braised	pulled, hot
2	tsp			<u>MINOR'S® General Tso's RTU Sauce 4x0.5 gal.</u>	
1	oz	1/4 cup		Sweet Plum and Wasabi Slaw - prepared	(see recipe)
1.3	oz	1 each		Bread, whole-wheat, slider buns	

Preparation Steps

1. Sauce pulled pork with Minor's General Tso's RTU Sauce.
2. Top with guest's choice of slaw, Signature Sauce and toppings (see recipe for Honey Citrus Pepper Pineapple Salsa and Signature Sauce Matrix).
3. Place bun on top.

Chef's tip

Garnish with crispy onions. For more options, offer a choice of protein or signature vegetable accompanied by a Signature Sauce from the matrix.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	241.3
Energy (Kj)	1141.9
Protein (g)	16
Carbohydrate, total (g)	33.5
Fats, total (g)	5.2
Sugars, total (g)	12.2
Fats, saturated (g)	1.6
Fiber, total dietary (g)	3.3
Sodium (mg)	571.1
Calcium (mg)	22.5
Cholesterol (mg)	33.6
Iron (mg)	1.7
Vitamin A (µg_RAE)	25.7
Vitamin C (mg)	9.8

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.

Grilled Marinated Zucchini



Vegetarian main ingredient option for the slider action station.

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.

Honey Citrus Pepper Pineapple Salsa



Use this versatile, sweet and spicy salsa for topping or dipping with a number of applications.

Yield	1-1/2 qts
Serves	38
Preparation time	3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1.5	lb	1 qt		Pineapple	diced
4	oz	1 cup		Red bell pepper	diced
2	oz	1/2 cup		Red onion	diced
.3	oz	1/2 cup		Cilantro	chopped
.25	oz	1 tbsp		Sesame seed	
8	oz	1 cup		<u>MINOR'S® Honey Citrus Pepper RTU Sauce 4x0.5 gal.</u>	

Preparation Steps

1. Combine the pineapple, peppers, onions, cilantro, sesame seeds and Honey Citrus Pepper Sauce. Marinate for at least 1 hour.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	22.8
Energy (Kj)	98.9
Protein (g)	0.2
Carbohydrate, total (g)	5.4
Fats, total (g)	0.2
Sugars, total (g)	4.2
Fats, saturated (g)	0
Fiber, total dietary (g)	0.4
Sodium (mg)	34.9
Calcium (mg)	5
Cholesterol (mg)	0
Iron (mg)	0.1
Vitamin A (µg_RAE)	10.5
Vitamin C (mg)	12.4

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		<u>MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
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.

Poblano Slaw



A common slaw gets creative with the addition of Minor's Fire Roasted Poblano Flavor Concentrate.

Yield	2 qts
Serves	64
Preparation time	2 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
8	oz		1 cup	Slaw Dressing	
2	oz		1/4 cup	<u>MINOR'S® Culinary Cream® 2x5 lb.</u>	
1.5	oz		3 tbsp	<u>MINOR'S® Fire Roasted Poblano Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
1	lb		2 qts	Cole slaw	

Preparation Steps

1. Combine slaw dressing, Culinary Cream, and Fire Roasted Poblano Flavor Concentrate.
2. Toss slaw dressing with cabbage mix. Keep chilled until service.

Chef's tip

Kick up the heat index by substituting Minor's Fire Roasted Poblano Flavor Concentrate with Fire Roasted Jalapeno Flavor Concentrate.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	22.1
Energy (KJ)	98.1
Protein (g)	0.2
Carbohydrate, total (g)	1.9
Fats, total (g)	1.6
Sugars, total (g)	0.8
Fats, saturated (g)	0.3
Fiber, total dietary (g)	0.1
Sodium (mg)	39.4
Calcium (mg)	4
Cholesterol (mg)	2
Iron (mg)	0.1
Vitamin A (µg_RAE)	13.8
Vitamin C (mg)	3.2

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

Sweet Plum and Wasabi Slaw



This savory slaw made with cabbage, bell pepper, onion and Sweet and Spicy Plum Sauce stands out on any dish, and may be used across a number of applications as an individual side or topping.

Yield	2 qts
Serves	64
Preparation time	4 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
1	lb	2	qts	Cabbage, white	
2	oz	1	cup	Red bell pepper	julienne
2	oz	1	cup	Green Bell Pepper	julienne
2	oz	1	cup	Red onion	julienne
8	oz	1	cup	<u>MINOR'S® Sweet & Spicy Plum Sauce RTU 4x05 gal.</u>	
2	fl oz	1/4		Rice vinegar	

Preparation Steps

1. Combine cabbage, red and green peppers, and onions.
2. Combine Sweet & Spicy Plum Sauce and rice vinegar.
3. Toss the plum dressing with cabbage mix. Keep chilled until service.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	11.8
Energy (Kj)	51.7
Protein (g)	0.1
Carbohydrate, total (g)	2.7
Fats, total (g)	0.1
Sugars, total (g)	2.2
Fats, saturated (g)	0
Fiber, total dietary (g)	0.2
Sodium (mg)	42
Calcium (mg)	3.8
Cholesterol (mg)	0
Iron (mg)	0.1
Vitamin A (µg_RAE)	3.9
Vitamin C (mg)	4.7

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Signature Sauces & Condiments



1 Cup

CREATE SIGNATURE SAUCES & CONDIMENTS WITH *MINOR'S*® READY-TO-USE SAUCES

		Bourbon Style	Caribbean	Chile Garlic	General Tso's	Honey Citrus Pepper	Sesame	Stir Fry	Sweet & Spicy Plum	Sweet Chili	Szechuan	Teriyaki	Zesty Orange
Barbeque Sauce	+	3 Tbsp	5 Tbsp	4 Tbsp	4 Tbsp	5 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp	5 Tbsp	5 Tbsp	5 Tbsp	6 Tbsp
Ketchup	+	3 Tbsp	4 Tbsp	5 Tbsp	4 Tbsp	4 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp
Mayonnaise	+	2 Tbsp	4 Tbsp	3 Tbsp	2 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp	4 Tbsp	3 Tbsp	4 Tbsp	3 Tbsp	5 Tbsp
Mustard (Dijon)	+	4 Tbsp	3 Tbsp	4 Tbsp	-	4 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp	-	3 Tbsp	-
Mustard (Yellow)	+	4 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp	5 Tbsp	4 Tbsp	5 Tbsp	6 Tbsp
Sour Cream	+	2 Tbsp	3 Tbsp	3 Tbsp	2 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp	4 Tbsp	3 Tbsp	3 Tbsp	4 Tbsp



1 Cup

CREATE SIGNATURE SAUCES & CONDIMENTS 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
Barbeque	+	2 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	3 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp
Cheese Sauce	+	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Guacamole	+	1 Tbsp	1 Tbsp	1 Tbsp	-	-	-	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp
Ketchup	+	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp	3 Tbsp
Mayonnaise	+	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Mustard (Dijon)	+	2 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	3 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp
Mustard (Honey)	+	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	3 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp
Mustard (Yellow)	+	2 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	3 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	-	-
Pickle Relish	+	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	-	1 Tbsp	1 Tbsp	1 Tbsp
Salsa	+	1 Tbsp	1 Tbsp	1 Tbsp	-	-	-	1 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp

SLIDERS STATION

MENU CONCEPTS

beef

angus burger slider topped with smoked cheddar, barbeque potato chips, bread & butter pickle, and Chipotle ketchup*

shaved corned beef with melted swiss, sauerkraut and Chipotle mustard* on mini pretzel bun

waffle fry topped with mini burger, diced tomato, and Red Chile Adobo ketchup*

breakfast

Fire Roasted Jalapeño scrambled egg with diced bacon on mini cheddar corn muffins

chicken

chicken club slider with swiss cheese, Bacon infused mayonnaise, roma tomato, and arugula

chicken slider with Teriyaki glaze, Sweet and Spicy Plum-wasabi slaw*, and fresh sliced cucumber

grilled chicken with sliced green apple, melted gruyere, and apricot Chipotle mustard*

* see recipe under the Sliders tab

* see the Signature Flavor matrix under the Sliders tab

pork

pork tenderloin slider with Bourbon Style molasses sauce, ham, and muenster cheese

pulled pork slider with Red Chile Adobo barbeque sauce*, Fire Roasted Poblano slaw*, and crispy black pepper onion hay

sweet potato waffle fries stuffed with shredded Bourbon Style barbeque pork and coleslaw

thinly sliced ham, grilled pineapple, and melted swiss cheese with Sweet and Spicy Plum Sauce on a biscuit

salmon

salmon cake slider glazed with Caribbean Sauce and topped with Honey Citrus Pepper-pineapple salsa*, and finely shredded cabbage

turkey

roast turkey with arugula, brie and Chipotle cranberry sauce on mini raisin nut bread rolls

vegetarian

black bean burger with caramelized onions, baby lettuce and Sun Dried Tomato Pesto vinaigrette* on corn dusted mini bun

Featured Minor's RTU Sauces: [Bourbon Style](#) RTU Sauce 4x0.5Gal US, [Caribbean](#) RTU Sauce 4x0.5Gal US, [Honey Citrus Pepper](#) RTU Sauce 4x0.5Gal US, [Sweet & Spicy Plum](#) RTU Sauce 4x0.5Gal US, [Teriyaki](#) RTU Sauce 4x0.5Gal US,

Featured Minor's Products: [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, [Red Chile Adobo](#) Flavor Concentrate Gluten Free 6x13.6oz US, [Sun Dried Tomato Pesto](#) Flavor Concentrate Gluten Free 6x13.6oz US



SLIDERS STATION

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- ☐ 4 jugs Minor's® Ready-to-Use (RTU) Sauces for creating Signature Sauces and Condiments (see Signature Sauces & Condiments matrix for ideas)
- ☐ 1 jug Minor's Honey Citrus Pepper RTU Sauce
- ☐ 1 jug Minor's Sweet & Spicy Plum RTU Sauce
- ☐ 50 slider buns, whole wheat
- ☐ 1 tablespoon sesame seed
- ☐ 1 oz rice vinegar

> Produce

Be sure to ask your distributor about local seasonal produce.

- ☐ 1 lb coleslaw mix
- ☐ 2 pineapples
- ☐ 2 red bell peppers
- ☐ 1 green bell pepper
- ☐ 2 red onions
- ☐ 1 oz cilantro
- ☐ 1 lb napa cabbage
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^

^Additional produce ideas: arugula, avocado, baby kale, grilled or crispy onions, jalapeño, kimchi, mushrooms, relishes, shredded lettuce, spinach, tomatoes, and various pickles can all be added to increase guest customization.

> Protein

- ☐ 5 lbs protein^

> 4 lbs Minor's grilled marinated zucchini can be added as an alternative to main ingredient proteins.

> Additional protein ideas: chicken thighs or breasts, ground beef, ground turkey, pork loin, shrimp or steak marinated in Minor's Flavor Concentrates or Ready-to-Use Sauces 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.

> Refrigerated

- ☐ 1-2 tubs Minor's Bases for marinating proteins.
- ☐ 2-3 tubs Minor's Flavor Concentrates for marinating proteins and creating Signature Condiments.
- ☐ 1 tub Minor's Fire Roasted Poblano Flavor Concentrate
- ☐ 1 tub Minor's Culinary Cream
- ☐ 8 oz slaw dressing

SLIDERS STATION

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

- ☐ Prepare honey citrus pepper pineapple salsa recipe
- ☐ Prepare poblano slaw recipe
- ☐ Prepare sweet plum wasabi slaw recipe
- ☐ Prepare 3 Signature Condiment options (see Minor's® Signature Condiment matrix for ideas)
- ☐ Prepare 5 lbs chipotle marinated pork loin recipe (and/or additional Minor's marinated proteins or signature vegetable recipe)
- ☐ Secure 50 slider buns
- ☐ Secure 4 Minor's Ready-to-Use (RTU) Sauces with pumps
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce

> Day of Service

- ☐ Cook and slice protein(s) or signature vegetables according to recipe

> Station Set Up

- ☐ Chaffer for holding protein(s) hot
- ☐ Tongs for proteins
- ☐ Containers for holding ingredients cold (7)
- ☐ Serving utensils for cold ingredients (7)
- ☐ Spreaders for Signature Condiments (3)
- ☐ Basket with liner & cover for buns
- ☐ Tongs for buns
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container