



## Signature Appeal

Sauces have the power to turn a menu standard into a specialty of the house. That's why the saucier has always had such an important role in the foodservice kitchen—the person who simmers the bones and trimming to make the demi-glace that serves as the foundation for so many traditional sauces, who whisks together the perfectly emulsified hollandaise or creates a one-of-a-kind specialty sauce.

Few kitchens these days, however, have the resources to devote to making sauces from scratch. And that's where Custom Culinary® food bases, Master's Touch® Sauce and Gravy Concentrates, and Gold Label Ready-To-Use Sauces come into play. Developed by our culinary specialists to deliver made-from-scratch taste and inspired results in just minutes, Custom Culinary® delivers True Taste, bringing exceptional aroma, flavor and consistency to all signature dishes.

Custom Culinary® sauces have the quality and authenticity to be used as-is to produce a menu favorite—from the hollandaise on Eggs Benedict to the marsala sauce that brings interest to sautéed or grilled chicken—or they can be customized with additional flavors and ingredients. That hollandaise, for instance, can be enriched with



fresh lime juice and chopped fresh cilantro to create a luscious Southwestern-style sauce for a grilled fish specialty. A classic au jus or demi-glace can be modified in all sorts of ways, with port wine and orange marmalade for a duck dish, for instance, or rosemary and sautéed shiitake mushrooms to enhance rack of lamb.

In addition to these classic "mother" sauces, Custom Culinary® also offers an array of distinctive new ready-to-use specialties such as Gold Label Sun-Dried Tomato Pesto and Mediterranean-Style Ragout Sauce. New Ready-To-Use sauces tap into important ethnic trends, from Japanese-style Wasabi Ginger Ponzu and Thai-Style Red Curry to Latin-influenced Dulce de Leche and Fire-Roasted Ranchero Sauce.