

SEASONAL SPECIALS
YEAR ROUND PROFITS

*Bring Fresh Ideas
to the
Table this Season*

Seasonal Sells!

Consumers say
"seasonal" on the
menu enhances
their opinion
flavor.*

BASIC AMERICAN FOODS

BAF.COM/SIDEWITHPROFIT

GARLIC, SAGE & OLIVE OIL MASHED



SWEET POTATO HUSHPUPIES w/ SPICY MUSTARD DIP

Prep 30 min. • Cook 40 min.

Yield 150, servings

1 pch	Potato Pearls® EXCEL® Sweet Potato Mashed
4 lb	Corn bread mix (add water only mix)
2 qt	Water, hot (170° F -190° F)
1 lb	Bacon, cooked, finely chopped, bacon fat reserved
1½ cup	Eggs, lightly beaten
1 cup	Green onions, thinly sliced

MUSTARD DIP

3 cup	Sour cream
1½ cup	Spicy brown mustard
¾ cup	Honey
¼ cup	Lemon juice

1. Heat fryer to 325° F.
2. Combine corn bread mix and Potato Pearls® EXCEL® Sweet Potato Mashed in a large mixing bowl.
3. Stir in hot water until mixture is evenly moistened and let batter rest for 10 min.
4. Add eggs, bacon, reserved bacon fat and green onions.
5. Scoop batter, in batches, into fryer with a #40 (¾ oz.) scoop and fry until golden brown, about 4 min., turning once during cooking. Place hushpuppies onto paper towels or brown paper to drain.
6. For the sauce, combine sour cream, mustard, honey and lemon juice in a medium bowl and whisk until smooth. Serve immediately.

What Makes a Special So Special?

Here are some tips to make your next special live up to the name.

APPEAL TO COMFORT AND VARIETY

Put a fun new twist on a classic recipe with local ingredients and trending flavors.

FOCUS ON VALUE

Consumers want great quality at a reasonable price. It's easy to add value to a taste-tempting side dish with just a few mix-ins.

TELL A STORY

Highlight the uniqueness of seasonal ingredients or the sourcing of local items.

[Visit baf.com/sidewithprofit](http://baf.com/sidewithprofit) for more tips and recipes



ROSEMARY POTATO CAKES

Prep 10 min. • Cook 5 min. • Yield 48, half-cup servings

- 1 crtn Golden Grill® Premium Russet Hashbrown Potatoes
- 2 Tbsp Rosemary, minced
- Goat cheese, garnish

1. Refresh Golden Grill® Premium Russet Hashbrowns according to package directions.
2. Place hashbrowns into a 4-inch deep, full-size steamtable. Sprinkle dried seasoning over potatoes and fold in.
3. Cover, refrigerate for service.
4. Brown individual potato cakes in a well-oiled skillet at 375°-400° F for 3 to 4 min.
5. Top with fresh goat cheese. Serve.





APPLE & POTATO LATKE

Prep 40 min. • Cook 8 min., per batch
Yield 60, servings

- 1 crtn Golden Grill® Hashbrowns, refreshed
- 1 tsp Cinnamon
- 1/2 cup Flour
- 2 tsp Kosher Salt
- 2 cup Liquid whole eggs
- 6 each Granny Smith apples, julienned, in lemon water, drained

1. Refresh Golden Grill® Hashbrowns, according to carton directions.
2. Heat flat top grill to 400° F.
3. Stir cinnamon, flour and salt together in a large mixing bowl. Whisk in eggs, add hashbrowns and drained apples. Toss with hands until evenly coated.
4. Drop using #16 scoop onto a heavily greased flat top griddle, turning once during cooking, until crisp, about 4 min. per side. Serve immediately.

BAJA SHRIMP & BLACK BEAN BOWL

Prep 45 min. • Cook 5 min. • Yield 10, one-bowl servings

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| <ul style="list-style-type: none"> 1 pkg Santiago® Seasoned Vegetarian Black Beans, prepared 2 Tbsp Chili powder 2 Tbsp Lime juice 5 oz Vegetable oil 2 each Yellow onions, sliced thin 2 1/2 lb Shrimp, peeled, deveined, grilled | <p>CILANTRO GARLIC SAUCE</p> <ul style="list-style-type: none"> 1 bunch Cilantro 1 clove Garlic 1/4 cup Mayonnaise 1 Tbsp Sour cream 1 Tbsp Water Salt & pepper |
|--|--|

1. Prepare Santiago® Seasoned Vegetarian Black Beans according to package directions. Add chili powder and lime, stir to combine.
2. Heat 1 oz canola oil in a large sauté pan or flat top grill over medium-high heat. Add onions and cook until soft and starting to brown, about 10 min. Add grilled shrimp and transfer to steamtable pan and hold warm.
3. Blend cilantro, garlic, sour cream, mayonnaise, water and remaining oil until smooth. Season to taste with salt and pepper. Hold chilled for service.

Bowl assembly: In an individual serving bowl, add 1 cup chili-lime black beans, 1/2-cup shrimp and onion mixture and top with 1 oz cilantro-garlic sauce.

CREMA HABANERO REFRIED BEANS

Prep 10 min. • Cook 10 min. • Yield 40, half-cup servings

- 2 pch Santiago® Refried Beans (any type), prepared
- 2 cup Mexican-style crema or sour cream
- 1 cup Cilantro, chopped
- 1/3 cup Green onions, thinly sliced
- 1 Tbsp Habanero pepper, seeded, minced*
- 3 tsp Cumin, ground

1. Prepare Santiago® Refried Beans according to package directions in a full-sized, steamtable pan.
2. Fold in crema, cilantro, green onions, habanero and cumin, mixing thoroughly with a slotted spoon.
3. Cover and hold, about 5 min. Place in steamtable and serve.

** Can substitute other peppers such as chipotle, jalapeno or serrano.*



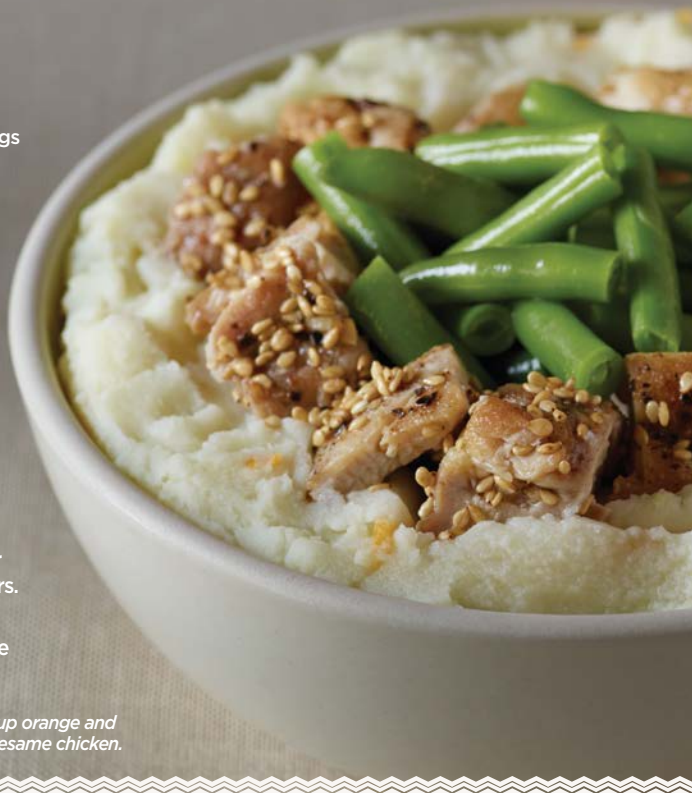
SESAME CHICKEN BOWL w/ ORANGE & GINGER MASHED

Prep 30 min. • Cook 25 min. • Yield 19, servings

- 1 pch Potato Pearls® Smart Servings™
Low Sodium Mashed
- 2 Tbsp Orange zest, grated
- 4 Tbsp Ginger, fresh
(or 2 Tbsp ground ginger)
- 1 gal Hot Water (170°-190°F)
- 4³/₄ lb Chicken thigh boneless/
skinless, cooked
- 2¹/₂ lb Green beans, cooked
- 2 oz Toasted sesame seeds

1. Prepare Potato Pearls® Smart Servings™
Low Sodium Mashed according to package
directions.
2. Add orange zest and ginger to potatoes, stir
completely, making sure to hit all four corners.
Set aside.
3. Cut cooked chicken thighs in half and sprinkle
with sesame seeds.

*Bowl Assembly: In an individual serving bowl place 1 cup orange and
ginger mashed potatoes, top with green beans, then sesame chicken.*



LEMON & GARLIC MASHED

Prep 20 min. • Yield 40, half-cup servings

- 1 pch Potato Pearls® EXCEL® Original
Recipe Mashed Potatoes
 - 1/2 cup Lemon juice, fresh
 - 1 Tbsp Garlic, crushed
 - 2 Tbsp Parsley, finely chopped
 - 1 tsp Pepper
1. Prepare Potato Pearls® EXCEL® Original Recipe
Mashed Potatoes according to package directions.
 2. Add lemon juice, parsley, garlic and crushed black
pepper and mix completely using a whisk.

GARLIC, SAGE & OLIVE OIL MASHED

Prep 5 min. • Yield 40, half-cup servings

- 1 pch Potato Pearls® EXCEL® Original
Recipe Mashed Potatoes*
 - 2 Tbsp Garlic, minced
 - 1/4 cup Olive oil
 - 1 Tbsp Sage, chopped chiffonade
1. Prepare Potato Pearls® EXCEL® Original Recipe
Mashed Potatoes according to package directions.
Hold hot.
 2. Heat olive oil over medium-low heat in a small
saucepan. Add garlic and sage, cook, stirring
frequently, until garlic has softened, about 10 min.
(Be careful not to brown garlic). Remove from heat.
 3. Whisk oil mixture into prepared mashed potatoes.
Place in steamtable and serve.



* May also use Potato Pearls® Premium Mashed Potatoes.



Serve Up Specials, Pile Up Profit

Boost sales with sensational, seasonal recipes from Basic American Foods. These easy-to-execute menu additions come with a sizeable serving of profits. With a few simple mix-in ingredients and no additional labor, you'll craft on-trend specials that will add freshness to your menu, SEASON AFTER SEASON.

Sides Take Center Stage

According to consumers, sides matter – they influence menu selection and value perception.

- 68% are willing to pay a premium for signature sides.*
- 36% OFTEN choose entrées based on the accompanying side.*
- 46% are less likely to order an entrée if it comes with a side they do not enjoy.*

Make your sides work harder with these seasonal side recipes.

* Technomic, Sides 2013



*Everything You Need for
Creating Profit-Building
Specials Year Round*

VISIT BAF.COM/SIDEWITHPROFIT

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 - Consumer Trends
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Potato
Pearls

Golden
Grill

Santiago

Classic
Casserole