

SEASONAL SPECIALS  
*Summer*  
YEAR ROUND PROFITS

*Bring Fresh Ideas to  
the Table This Season*



*Puttanesca Mashed*



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## Serve Up Specials, Pile Up Profits!

Appealing to today's diner and adding to the bottom line takes menu creativity and innovation. LTOs and specials keep your menu fresh and your customers coming back for more, but also require time and resources to plan. **Basic American Foods** makes it simple, with these easy-to-execute seasonal recipe ideas.

## Seasonal Sells!

Consumers agree Seasonal Specials add value, interest and flavor to the menu:

- 66% are more likely to order a special menu item if it contains a seasonal flavor\*
- 75% agree that specials give them the chance to try new menu items and ingredients\*
- 73% perceive seasonal as enhancing an item's flavor\*

\* Technomic, Trends 2014



Visit:

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**75%** of Americans said they would be interested in trying spicy peppers, chiles and/or spices in restaurant dishes.

– Mintel, 2014

## Puttanesca Mashed

Prep 10 min. • Cook 15 min. • Yield 40,  $\frac{3}{4}$ -cup servings

1 pch	Potato Pearls® EXCEL® Original Recipe Mashed Potatoes, prepared*
$\frac{1}{4}$ cup	Olive oil
$\frac{1}{4}$ cup	Chili flakes
1 cup	Garlic, roasted, minced
1 qt	Basil, chopped
1 qt	Red peppers, roasted, sliced into strips
1 qt	Yellow peppers, roasted, sliced into strips
1 $\frac{1}{2}$ qt	Roasted tomato sauce
1 cup	Capers
1 pt	Black olives, sliced

1. Prepare **Potato Pearls® EXCEL® Original Recipe Mashed Potatoes** according to package directions, keep warm.
2. Add olive oil and chili flakes in large rondo over medium-high heat, stir 1 min. Add roasted garlic and basil, stir 1 min. Add roasted peppers and tomato sauce, simmer 10 min.
3. Stir in capers and olives, then remove from heat. Spoon out  $\frac{1}{2}$ -cup mashed potatoes and ladle  $\frac{1}{4}$ -cup puttanesca sauce over top. Serve.

\* Can use any Potato Pearls® Mashed.

Sug. Menu Price **\$3.99**  
Approx. Cost **\$0.74**  
**PROFIT \$3.25**



## Spicy Chorizo Hashbrown Bowl

Prep 30 min. • Cook 30 min. • Yield 25, one-bowl servings

1 crtn	Golden Grill® Redi-Shred® Hashbrowns, refreshed*
4 each	Onion, sliced
4 each	Green bell pepper, sliced
2 Tbsp	Garlic, crushed
1 lb	Mexican-style chorizo sausage, cooked
6 ¼ cup	Pepper jack cheese, grated
4 cup	Pico de gallo or salsa

1. Refresh **Golden Grill® Redi-Shred® Hashbrowns** according to package directions. Place refreshed hashbrowns in a large mixing bowl.
2. Cook onion on a well-oiled grill or large skillet on medium heat until soft, about 5 min. Add peppers and garlic and cook until soft and fragrant, about 5 min. Add mixture to hashbrowns. Add cooked chorizo to hashbrown and vegetable mixture. Mix well to combine.
3. Place 1 cup hashbrown mixture on a 375° F well-oiled grill and shape into a roughly 6-inch patty, pressing lightly on the top. Cook until browned, about 2-3 min., and flip. Top with ¼-cup shredded pepper jack cheese and cook additional 2 min.
4. Plate in a bowl and top with ¼-cup pico de gallo. Garnish with cilantro (optional). Serve.

\* Can use any Golden Grill® Hashbrowns.



Sug. Menu Price \$4.99  
Approx. Cost \$1.11  
**PROFIT \$3.88**



# ONE DOUGH, MULTIPLE APPLICATIONS

Featured in **SAVORY POTATO CROQUETTES** & **POTATO PUFFS** with FIG & BRIE

<b>1/4 crtn</b>	<b>Potato Pearls® Extra Rich Mashed Potatoes</b>
(see directions)	Water, boiling
1/4 lb	Butter, diced
2 1/2 qt	Water, additional
2 1/2 cup	Flour, sifted, measured
3 each	Eggs, whole
8 each	Eggs, cracked, whisked

1. In a large pot, bring water to a boil (Potato Puffs use 1 1/2-qt; Potato Croquettes use 4 1/2-qt). Add **Potato Pearls® Extra Rich Mashed Potatoes** to boiling water, stirring constantly. When mixed completely, spread out on sheet pan and place in preheated, 350° F conventional oven for 10 min., allowing extra moisture to evaporate. Remove from oven and set aside to cool.
2. In a large rondo, add butter and additional water, and bring to a boil. As soon as water boils, turn off heat while adding flour. Whisk vigorously until dough is formed. Cook over medium heat for 5 min. to remove excess liquid, stir constantly. Remove from heat.
3. Mix in whole eggs, mixture will appear loose. Add 3/4 of cracked/whisked eggs and fully incorporate, add more egg if mixture appears dry. Mix in cooled mashed potatoes.

THEN FOR EACH RECIPE-

## *Savory Potato Croquettes*

Prep 45 min. • Cook 3-4 min. • Yield 12, 2-roll servings

1 cup	Leeks, melted
1 1/2 lb	Braised short ribs, pulled
2 cup	Braising liquid

**Sug. Menu Price \$9.99**

**Approx. Cost \$1.80**

**PROFIT \$8.19**

4. In a separate bowl, combine leeks and short rib. Shape 2-oz portions into croquette shapes and wrap potato mixture around outside. Fry in preheated, 350° F fryer until golden brown. Plate with side of braising liquid. Serve.

## *Potato Puffs with Fig & Brie*

Prep 30 min. • Cook 25 min. • Yield 25, 4-puff servings

2 cup	Alouette® Crème de Brie
2 cup	Fig preserves

**Sug. Menu Price \$6.99**

**Approx. Cost \$0.77**

**PROFIT \$6.22**

4. Scoop 2-oz portion of dough onto parchment lined sheet pans. Bake in preheated, 350° F conventional oven for 25 min., until golden brown. Pipe Alouette® into center of each puff, spoon 1 tsp. of fig preserve over the top. Serve.

## *Savory Potato Croquettes*



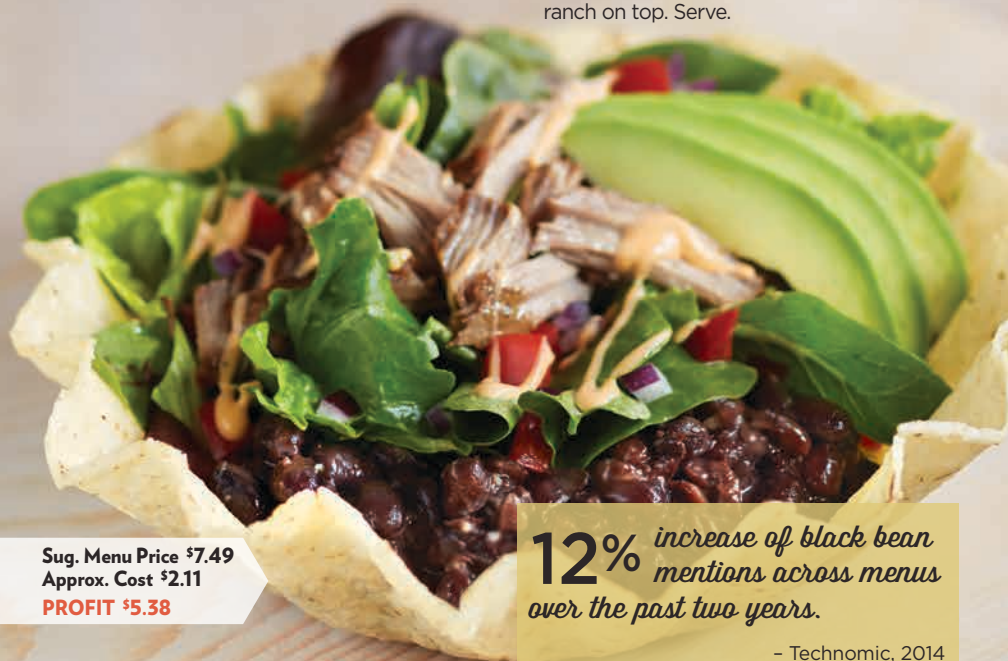
## *Potato Puffs with Fig & Brie*

## *Pulled Pork Taco Salad with Black Beans*

Prep 40 min. • Cook 5 min. • Yield 24, taco salads

1 pch	Santiago® Seasoned Vegetarian Black Beans, prepared
24 each	Tostada bowls
3 lb	Mesclun
6 each	Romaine hearts, chopped
2 cup	Onions, minced
2 cup	Tomatoes, small diced
4 ½ lb	Pulled pork, hot
6 each	Avocados, sliced
9 cup	Chipotle ranch

1. Prepare **Santiago® Seasoned Vegetarian Black Beans** according to package directions.
2. Once beans are ready, place tostada bowl on each plate and fill with mixture of ½-cup beans, ½-cup mesclun and ½-cup romaine hearts. Place a small amount of onions and tomatoes on top of each tostada bowl.
3. Cover with hot pulled pork. Garnish with 3 slices of avocado and drizzle 3-oz of Chipotle ranch on top. Serve.



Sug. Menu Price \$7.49  
Approx. Cost \$2.11  
**PROFIT \$5.38**

**12%** increase of black bean mentions across menus over the past two years.

- Technomic, 2014



Sug. Menu Price \$3.49  
Approx. Cost \$0.44  
**PROFIT \$3.05**

## Refried Beans with Smoked Bacon

Prep 10 min. • Cook 5 min.  
Yield 18, half-cup servings

1 pch	Santiago® Refried Beans with Whole Beans, prepared
2 lb	Bacon, small diced
1/3 cup	Oregano, fresh, minced
1 qt	Tomatoes

1. Prepare **Santiago® Refried Beans with Whole Beans** according to package directions.
2. In a large rondo, render bacon.
3. Add oregano and tomatoes. Cook for 4 min.
4. Add oregano mixture to beans, mix until fully combined. Serve.

Sug. Menu Price \$3.99  
Approx. Cost \$0.98  
**PROFIT \$3.01**

**18%** *growth in garlic on  
summer menus since  
2012 makes it a top flavor.*

– Mintel, 2013

## Roasted Garlic & Parmesan Hashbrowns

Prep 10 min. • Cook 20 min.

Yield 16, half-cup servings

2 qt	Golden Grill® Hashbrown Potatoes, refreshed
1/2 cup	Roasted garlic, minced
1 cup	Chives, minced
1 pt	Parmesan, shredded

1. Refresh **Golden Grill® Hashbrown Potatoes** according to package directions. Measure 2 quarts and place in a large mixing bowl. Reserve remaining hashbrowns for another use.
2. Add garlic and chives to the hashbrowns, mix well.
3. In a 3-inch deep, half-steamtable pan, add half hashbrown mixture and sprinkle evenly with half parmesan cheese. Cover with remaining hashbrowns and top with remaining cheese.
4. Bake uncovered at 350°F for 18-20 min. in a conventional oven. Serve.





## Summer Pozole Potatoes

Prep 20 min. • Cook 45 min. • Yield 24, servings

1 crtn	Classic Casserole® Scalloped Potatoes
2 each	Onions, sliced thinly
4 each	Tomatoes, plum, chopped
4 each	Jalapeños, small diced
4¼ qt	Water
2 lb	Pork butt, raw, boneless, shaved
½ head	Cabbage, shaved
4 cup	Pico de gallo
5 oz	Crispy tortilla strips

1. In a large rondo, sauté onions until translucent. Add tomatoes and jalapeños, cook for additional 3 min. Add water and bring to boil.
2. Turn off heat and whisk in **Classic Casserole® Scalloped Potatoes** sauce pouches until fully mixed, then add shaved pork.
3. In a full-size steamtable pan, add half sliced potatoes and spread evenly, top with pork and remaining half sliced potatoes. Carefully, pour tomato and jalapeño liquid evenly over top.
4. Bake in a preheated, 400° F conventional oven for 45 min. Allow to cool 20 min. Cut into 24 even portions. Garnish with shaved cabbage, pico de gallo and tortilla strips. Serve.

Sug. Menu Price \$4.99  
Approx. Cost \$1.02  
**PROFIT \$3.97**

**8.3%** more Americans  
consume Mexican  
food at least once every two  
weeks since 2004.

– NPD Group, 2014



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