“Give Thanks” Fall Special

Fresh roasted turkey breast with cranberry compote, maple roasted squash mashed potatoes and mixed greens.

SUGGESTED MENU PRICE ........................................... $12.99
APPROX. COST .................................................. $2.50
PROFIT ................................................................. $10.49

more reasons to menu seasonal at baf.com/SeasonalSpecials
Maple Roasted Squash Mashed Potatoes

YIELD: 42 SERVINGS, #8 SCOOP

1 pouch Potato Pearls® EXCEL® Original Butter Recipe Mashed Potatoes (SKU 76468), prepared
5 qt Acorn squash, peeled, ½” dice
1/4 cup Thyme, fresh, chopped
1/4 cup Garlic, fresh, minced
2 Tbsp Vegetable oil
1/2 cup Maple syrup
1/4 cup Apple cider vinegar

1. Prepare potatoes according to package directions. Hold hot.
2. Preheat oven to 350˚ F. In a large bowl, combine squash, thyme, garlic, oil, syrup and vinegar to coat evenly. Place on a parchment-lined baking sheet and roast for 20 min., until squash is tender. Mix squash mixture into potatoes until combined. Serve or hold hot.

Visit: baf.com/SeasonalSpecials

Steakhouse Hashbrowns

YIELD: 48 SERVINGS

1 carton Golden Grill® Russet Hashbrowns (SKU 10084)
3 qt Hot water (140˚–160˚ F)
2 1/2 cups Steak sauce
1 gal Kale, stemmed, shredded
3 cups Apple cider vinaigrette, prepared
3 qt Breakfast sausage, crumbled, cooked
3 qt Provolone cheese, shredded
48 each Eggs, fried over easy

1. Add hot water and steak sauce to hashbrown carton, close and allow to refresh for 10 min. Drop infused hashbrowns in 4-oz portions on to a 375˚ F, well-oiled grill. Cook for 3-4 min., or until desired crispiness.
2. In a bowl, combine kale and dressing. Massage until evenly coated. Refrigerate for service.
3. To serve, top hashbrowns with ¼ cup each breakfast sausage and cheese, 1 egg and 2 Tbsp kale salad. Serve immediately.
Profitable, Easy Seasonal Specials from Basic American Foods!

Why is Seasonal So Special?

According to consumers, seasonality adds value, interest and flavor to your Limited Time Offer (LTO) menu:

- 73% perceive seasonal as enhancing an item's flavor
- 66% are more likely to order a special menu item if it contains a seasonal flavor
- 54% would pay more for seasonal menu items

–Sources: 1Technomic, 2014; 2Datassential, 2015; 3Technomic, 2013

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Steakhouse Hash Stack

Crispy hash browns infused with steakhouse sauce are topped with sausage, provolone, a fried egg and marinated kale salad.

SUGGESTED MENU PRICE ................................ $7.99
APPROX. COST ........................................... $0.75
PROFIT ................................................. $7.24
Roasted Cauliflower Mashed Potatoes  YIELD: 48 SERVINGS, #8 SCOOP

1 pouch Brilliant Beginnings® Potatoes (SKU 10630), prepared
3 cups Greek yogurt, fat free
1 cup Butter
1 cup Heavy cream
1 Tbsp Kosher salt
6 qt Cauliflower florets, fresh or frozen
3 cups Chives, fresh, minced (garnish)
3 cups Parmesan cheese, grated (garnish)

1. Prepare potato base according to directions. Add yogurt, butter, cream and salt to refreshed potato base.
2. Preheat oven to 350˚ F. Place cauliflower florets on a parchment lined baking sheet and roast for 15 min., or until tender. Remove from oven and place in robot coupe. Pulse 4-5 times until chopped into ⅛” pieces. Fold cauliflower into potato mixture. Garnish with parmesan and chives and serve.

Southern Style Special
Buttermilk battered fried chicken, tangy roasted cauliflower mashed potatoes and sautéed collard greens.

SUGGESTED MENU PRICE ............................... $12.99
APPROX. COST ..................................... $2.75
PROFIT ............................................... $10.24
**Mexico-City Style Bean Flatbread**

**YIELD:** 20 FLATBREADS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 pouch Santiago® EXCEL® Refried Beans Smooth (SKU 82948), prepared</td>
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<tr>
<td>5 cups Fire roasted tomato salsa</td>
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<td>20 each Flatbread, baked</td>
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<tr>
<td>6 1/2 cups Poblano peppers, ¼” diced, sautéed</td>
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<td>5 cups Avocado, ¼” diced</td>
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<td>3 ¾ qt Romaine lettuce, shredded</td>
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<tr>
<td>2 1/2 cups Cotijo cheese</td>
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<tr>
<td>1 ¼ cups Sour cream</td>
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1. Prepare beans according to package directions. Add salsa and stir well to combine. Hold warm.
2. To assemble, top flatbread with ⅔ cup spicy beans, ¼ cup peppers, ¼ cup diced avocado, 2 Tbsp cheese and then drizzle 1.5 Tbsp sour cream. Serve immediately.

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**Fall Fiesta**

Inspired by the huaraches (mini-pizzas) of Mexico-City, crispy flatbread is topped with spicy refried beans, sautéed poblanos, cheese, fresh avocado, lettuce and sour cream.

**SUGGESTED MENU PRICE** $7.99  
**APPROX. COST** $1.50  
**PROFIT** $6.49
Crispy Apple Potato Hash

YIELD: 36 SERVINGS, 8-OZ EACH

1 carton Golden Grill® Russet Hashbrowns (SKU 10084), refreshed (6 qt)
3 qt Apple, Granny Smith, peeled, diced
2 Tbsp Cinnamon, ground
2 Tbsp Sage, ground
3/4 tsp Clove, ground
3/4 tsp Celery seed, ground
3/4 tsp Chipotle powder

1. Refresh hashbrowns according to directions. Mix refreshed hashbrowns with apple and remaining seasoning ingredients. Drop hashbrown mixture in 8-oz portions on to a 375˚ F, well oiled grill. Cook for 3-4 min., or until desired crispiness and serve.
Cheddar Potato Waffle
YIELD: 40 WAFFLES

1 pouch Brilliant Beginnings® Potatoes (SKU 10630), prepared
4 qt Baking mix, dry
10⅔ cups Buttermilk
1 cup Vegetable oil
8 each Eggs
2 qt Sharp cheddar cheese, shredded

1. Prepare potato base according to directions. Cool to room temperature. Heat waffle iron, grease with pan spray.

2. Stir remaining ingredients into cooled potato base until well blended. Pour 5 oz spoodle onto center of hot iron, close lid. Bake about 5 min., or until steaming stops. Carefully remove waffle, hold warm and serve.

Monte Cristo Waffle Sandwich
Sweet & Spicy Special
Rich and buttery potato-cheese waffle, topped with fried chicken tenders and maple hot sauce drizzle.

SUGGESTED MENU PRICE........................ $11.99
APPROX. COST.................................... $2.90
PROFIT............................................... $9.09

Monte Cristo Waffle Sandwich
Savory potato-cheese waffle stuffed with deli ham and Swiss cheese and served with stone ground mustard.

SUGGESTED MENU PRICE........................ $6.99
APPROX. COST.................................... $0.95
PROFIT............................................... $6.04
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