

CRAFT
Toppings[™]

FROM  **CUSTOM**
CULINARY

Signature

RECIPE
COLLECTION



 **CUSTOM**
CULINARY

BE TRUE TO THE FOOD[®]

GOLD LABEL READY-TO-USE
CRAFT TOPPINGS[™] *and* SAUCES

DELIVERING
Flavor TO
BURGERS
and BEYOND!



Custom Culinary® Gold Label Ready-To-Use Craft Toppings™ and Sauces deliver the signature touch of flavor your patrons are looking for! With unprecedented versatility, these delicious artisan-inspired sauces and condiments will elevate your menu items to premium status.

The chef team at Custom Culinary® has created a brand-new collection of recipes featuring these delicious products, so that you can easily bring exciting flavor to dishes across all dayparts. Custom Culinary® Gold Label Ready-To-Use Craft Toppings™ and Sauces are perfect for adding a handcrafted touch to burgers, sandwiches, side dishes and more.

CUSTOM CULINARY® GOLD LABEL READY-TO-USE
CRAFT TOPPINGS™

**CUSTOM CULINARY® GOLD LABEL
JALAPEÑO RELISH**

Finely diced jalapeño and red bell peppers, blended with tangy red wine vinegar and a hint of sugar, make for a colorful, perfectly crafted sweet and spicy relish.



**CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE**

A sweet and savory marmalade, made with smoky diced bacon and caramelized sweet onions.



**CUSTOM CULINARY® GOLD LABEL
HARISSA**

A slow reduction of roasted red bell pepper, red chilies, guajillo peppers, red onion and garlic, seasoned with cumin, coriander, caraway and habanero pepper for a bit of heat.



**CUSTOM CULINARY® GOLD LABEL
KENTUCKY-STYLE BOURBON SAUCE**

Kentucky-style bourbon glaze has a great balance of brown sugar, cider vinegar, molasses, authentic Kentucky whiskey and a hint of garlic, onion and pepper.



CUSTOM CULINARY® GOLD LABEL

JALAPEÑO RELISH

CARIBBEAN ISLAND- STYLE TURKEY BURGER

Plating Specs

| | |
|-------------|----------|
| Menu Price: | \$ 11.99 |
| Total Cost: | \$ 2.84 |
| Net Profit: | \$ 9.15 |
| Food Cost: | 23.7% |

**CRAFT
Toppings™**
FROM  **CUSTOM
CULINARY**

CARIBBEAN ISLAND-STYLE TURKEY BURGER

SERVING SIZE: 1 EA.

| | |
|---------|---|
| 6 OZ. | TURKEY, GROUND |
| 1 TBSP. | CARIBBEAN JERK SEASONING |
| 3 EA. | BIBB LETTUCE LEAVES |
| 1 TBSP. | CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH (6327) |
| 1 TBSP. | FRESH MANGO SALSA (SEE RECIPE BELOW) |
| 1 EA. | POTATO BUN |

DIRECTIONS

1. Preheat a flat-top griddle to 350°F.
2. In a small bowl, combine Caribbean jerk seasoning with ground turkey meat, blend thoroughly and form into a 5" round even thickness patty.
3. Place turkey patty on preheated griddle. Cook for 12-14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
4. While the burger is cooking, butter the bun halves and place on griddle until lightly toasted. Then remove and reserve.
5. To assemble the burger, place Bibb lettuce on the bottom bun, top with cooked Caribbean seasoned burger patty.
6. Add the **Custom Culinary® Gold Label Jalapeño Relish**, Fresh Mango Salsa and the top bun.

FRESH MANGO SALSA

| | |
|-------|---|
| ½ CUP | TRADITIONAL PICO DE GALLO (SMALL DICED ONION, TOMATOES, CILANTRO) |
| ½ CUP | RIPE MANGO, PEELED, SMALL DICED |

In a small bowl, blend all ingredients, cover and refrigerate until needed.



CUSTOM CULINARY® GOLD LABEL
JALAPEÑO RELISH

CUSTOM CULINARY® GOLD LABEL
JALAPEÑO RELISH



THE RODEO BURGER

SERVING SIZE: 1 EA.

- 4 OZ. ANGUS BEEF BURGER
- 1 OZ. WHITE CHEDDAR, SLICED
- ¼ CUP BABY ARUGULA
- 1 EA. YELLOW TOMATO, ¼-INCH SLICED, GRILLED
- 1 EA. RED TOMATO, ¼-INCH SLICED, GRILLED
- 2 TBSP. JALAPEÑO MANGO RELISH *(SEE RECIPE BELOW)*
- 2 EA. RED ONION, THIN SLICED
- 1 EA. POTATO BUN

DIRECTIONS

1. Preheat a flat-top griddle to 350°F. Place both Angus beef patties on preheated grill. Cook for 12-14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the burger is cooking, butter the inside of the bun halves and place on the hot griddle until lightly toasted. Then remove and reserve.
3. To assemble the burger, place arugula on the bottom bun, top with the red tomato slice, 1 slice of cheese, 1 Tbsp. of the Jalapeño Mango Relish, top with the 1st of the cooked burger patties.
4. Add the yellow tomato, red onion, 2nd cooked burger patty, 2nd slice of cheese, 2nd Tbsp. of Jalapeño Mango Relish and the top bun.

JALAPEÑO MANGO RELISH

½ CUP TRADITIONAL PICO DE GALLO
 (SMALL DICED ONION,
 TOMATOES, CILANTRO)

½ CUP RIPE MANGO, PEELED,
 SMALL DICED

¼ CUP **CUSTOM CULINARY®
 GOLD LABEL JALAPEÑO
 RELISH (6327)**

In a small bowl, blend all ingredients, cover and refrigerate until needed.

BLAZING APPLEWOOD GRILLED CHICKEN SANDWICH

SERVING SIZE: 1 EA.

- 5 OZ. CHICKEN BREAST, BONELESS, SKINLESS
- 2 TBSP. GRILLED PINEAPPLE JALAPEÑO PICO RELISH
(SEE RECIPE BELOW)
- ¼ CUP CRISP FRIED SHAVED ONIONS
- ¼ OZ. FLAKE COCONUT, TOASTED
- 1 EA. BOJILLO ROLL

DIRECTIONS

1. Grill chicken breast over applewood char grill. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the chicken is cooking, butter the inside of the roll halves and place on the hot griddle until lightly toasted. Then remove and reserve.
3. To assemble the sandwich, place the fried onions on the bottom roll, sprinkle with the toasted flake coconut. Add the grilled chicken breast and top with the Grilled Pineapple Jalapeño Pico Relish and top bun.

GRILLED PINEAPPLE JALAPEÑO PICO RELISH

YIELD: 1 QT.

2 CUPS PREPARED FRESH PICO DE GALLO

1½ CUPS FRESH PINEAPPLE, GRILLED,
 ¼-INCH DICED

½ CUP **CUSTOM CULINARY® GOLD
 LABEL JALAPEÑO RELISH (6327)**

In a small bowl, blend all ingredients, cover and refrigerate until ready to serve.

CHEF'S TIP

Grill over any preferred wood or charcoal briquettes for that smoky char flavor element.



THE CHIHUAHUA BURGER

SERVING SIZE: 1 EA.

- 4 OZ. PORK, GROUND
- 2 OZ. CHORIZO
- 1 TBSP. ROASTED POBLANO PEPPERS, PEELED, CHILLED, SEEDED, SMALL DICED
- ¾ OZ. CHIHUAHUA CHEESE
- 1 ½ TBSP. CHIPOTLE JALAPEÑO RELISH *(SEE RECIPE BELOW)*
- 1 EA. LEAF LETTUCE
- 1 EA. TELERA OR BOLILLO ROLL

DIRECTIONS

1. Preheat a flat-top griddle to 350°F.
2. In a small mixing bowl, blend ground pork, chorizo and poblano peppers until evenly blended. Form into a 5" round patty.
3. Place the chorizo pork patty on preheated griddle. Cook for 12–14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
4. While the burger is cooking, butter the inside of the roll halves and place on the hot griddle until lightly toasted. Then remove and reserve.
5. To assemble the burger, place the cooked burger on the bottom roll, and top with the Chihuahua cheese (melt if desired). Top with the Chipotle Jalapeño Relish, lettuce and the top bun.

CHIPOTLE JALAPEÑO RELISH

YIELD: 2 CUPS

- 2 CUPS **CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH** Combine all ingredients in a bowl. Refrigerate until ready to serve.
- 1 TBSP. **CUSTOM CULINARY® MASTER'S TOUCH® CHIPOTLE FLAVOR CONCENTRATE** (OR 1/8 CUP CHIPOTLE PEPPERS, CANNED, FINE DICED)

DRUNKEN JALAPEÑO AVOCADO TORTA BURGER

SERVING SIZE: 1 EA.

- 6 OZ. GROUND BEEF BURGER
- 1 SLICE COLBY-JACK CHEESE
- 2 SLICES AVOCADO, PEELED
- 1 EA. RED ONION, SLICED THIN
- 1 EA. LEAF LETTUCE
- 1 TBSP. DRUNKEN JALAPEÑO RELISH *(SEE RECIPE BELOW)*
- 1 EA. TORTA ROLL

DIRECTIONS

1. Preheat a flat-top griddle to 350°F. Place the beef patty on preheated grill. Cook for 12–14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the burger is cooking, butter the inside of the roll halves and place on the hot griddle until lightly toasted. Then remove and reserve.
3. To assemble the burger, place the cooked burger patty on the bottom roll, add the Colby-Jack cheese, top with Drunken Jalapeño Relish, red onion, lettuce and the toasted top bun.

DRUNKEN JALAPEÑO RELISH **YIELD:** 17 OZ.

- 16 OZ. **CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH** (6327)
- 1 OZ. TEQUILA



CUSTOM CULINARY® GOLD LABEL
JALAPEÑO RELISH

CUSTOM CULINARY® GOLD LABEL
JALAPEÑO RELISH



JALAPEÑO AVOCADO BURGER

SERVING SIZE: 1 EA.

- 6 OZ. GROUND BEEF BURGER
- 1 SLICE CHEDDAR CHEESE
- 2 SLICES AVOCADO, PEELED
- 1 EA. RED ONION, SLICED THIN
- 1 EA. LEAF LETTUCE
- 1 TBSP. **CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH (6327)**
- 1 EA. CLASSIC POTATO BUN

DIRECTIONS

1. Preheat a flat-top griddle to 350°F. Place the beef patty on preheated griddle and cook for 12–14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the burger is cooking, butter the inside of the bun halves and place on the hot griddle until lightly toasted. Then remove and reserve.
3. To assemble the burger, place the cooked burger patty on the bottom bun, add the cheddar cheese and avocado, top with **Custom Culinary® Gold Label Jalapeño Relish**, red onion, lettuce and top bun.

JIVE TURKEY BURGER

SERVING SIZE: 1 EA.

- 5 OZ. TURKEY, GROUND
- ½ TSP. **CUSTOM CULINARY® MASTER'S TOUCH® CHIPOTLE FLAVOR CONCENTRATE (5204)**
- 1 OZ. PEPPER JACK CHEESE, SMALL DICED
- 2 TBSP. JALAPEÑO RELISH COLESLAW (*SEE RECIPE BELOW*)
- 1 EA. CORNMEAL BUN

DIRECTIONS

1. Preheat a flat-top griddle to 350°F.
2. In a small bowl, combine **Custom Culinary® Master's Touch® Chipotle Flavor Concentrate** and diced pepper jack cheese with ground turkey meat, blend thoroughly and form into a 5" round even thickness patty.
3. Place the turkey patty on preheated griddle. Cook for 12–14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
4. While the burger is cooking, butter the insides of the bun halves and place on preheated griddle until lightly toasted. Then remove and reserve.
5. To assemble the burger, place the cooked turkey burger patty on the bottom bun, top with the Jalapeño Relish Coleslaw and the top bun.

JALAPEÑO RELISH COLESLAW

YIELD: 1 QT.

- 3 ½ CUPS SHREDDED CABBAGE MIX
- ½ CUP CILANTRO, FRESH, ROUGHLY CHOPPED
- ½ CUP **CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH (6327)**



CUSTOM CULINARY® GOLD LABEL
JALAPEÑO RELISH

CUSTOM CULINARY® GOLD LABEL
JALAPEÑO RELISH



TRIO *of* PULLED PORK SLIDERS

SERVING SIZE: 3 EA.

| | |
|--------|---|
| 6 OZ. | SMOKED PORK SHOULDER COOKED, PULLED, HOT (3 EA. 2 OZ.) |
| 3 EA. | PEPPER JACK CHEESE (½ SLICES) |
| 3 TSP. | CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH (6327) |
| 3 EA. | 3" SLIDER ROLLS, TOASTED |

DIRECTIONS

1. Butter the inside of the roll halves and place on a hot griddle until lightly toasted then remove and reserve.
2. To assemble the sliders, place 2 oz. of hot pulled pork on each of the slider roll bottoms; top each with the pepper jack cheese, 1 tsp of the Custom Culinary® Jalapeño Relish then the Top Bun.

CHEF'S TIP

Add 1 Tbsp. of **Custom Culinary® Gold Label Bacon Onion Marmalade** to the hot pulled pork for a unique bacon onion flavor layer.

GRILLED PINEAPPLE JALAPEÑO PICO RELISH

BATCH YIELD: 4 CUPS

| | |
|----------------|--|
| 2 CUPS | PICO DE GALLO, FRESH PREPARED |
| 1 ½ CUPS | PINEAPPLE, FRESH, GRILLED, SMALL DICED |
| ½ CUP TO TASTE | CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH (6327) |

DIRECTIONS

1. In a bowl, combine all ingredients.
2. For best flavor, refrigerate for at least 1 hour before serving.

CHEF'S TIP

Custom Culinary® Gold Label Jalapeño Relish is an ideal complete seasoning for signature relishes.

Variations: Substitute any grilled fresh fruit of choice (mango, papaya, strawberries, red grapefruit, etc.).



CUSTOM CULINARY® GOLD LABEL
JALAPEÑO RELISH

CUSTOM CULINARY® GOLD LABEL
**JALAPEÑO RELISH and
HARISSA**



JALAPEÑO RELISH- INFUSED COLESLAW

BATCH YIELD: 6 CUPS

3 ½ CUPS CABBAGE MIX, SHREDDED
1 CUP CILANTRO, FRESH, ROUGH CHOPPED
½ TSP. TO TASTE **CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH (6327)**

DIRECTIONS

1. In a bowl, combine all ingredients.
2. For best flavor, refrigerate for at least 1 hour before serving.

JALAPEÑO CHEESE DIP

BATCH YIELD: 4 CUPS

3 ½ CUPS PREPARED CHEESE SAUCE, HOT
½ CUP TO TASTE **CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH (6327)**

DIRECTIONS

1. In a bowl, combine all ingredients.
2. Hold warm or refrigerate until required.

CHEF'S TIP

Variations: Add chopped green onions or cilantro.

JALAPEÑO DEVILED EGGS

SERVING SIZE: 24 EA.

12 EA. EGGS, HARD-BOILED, CHILLED, CUT IN HALF LENGTHWISE
1 CUP MAYONNAISE
12 EA. EGG YOLKS, RESERVED FROM EGGS ABOVE
2 TBSP. **CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH (6327) #1**
¼ TSP. TO TASTE SALT AND PEPPER
1 TBSP. **CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH (6327) #2, GARNISH**
1 TBSP. **CUSTOM CULINARY® GOLD LABEL HARISSA (9678), PLATE GARNISH**
¼ CUP APPROX. MICROGREENS, BABY ARUGULA OR WATERCRESS

DIRECTIONS

1. Remove yolks from eggs and reserve. For best blending and texture, pass yolks through a fine strainer to remove lumps.
2. In a small mixing bowl, thoroughly blend mayonnaise, strained egg yolks and **Custom Culinary® Gold Label Jalapeño Relish (#1)**. Taste and add salt and pepper if desired.
3. Place mixture into a pastry bag fitted with a smooth or star tip of your choice.
4. Fill each egg half evenly with mixture.
5. Garnish the top of each filled egg with a small amount of **Custom Culinary® Gold Label Jalapeño Relish (#2)**.
6. Refrigerate until needed.

SERVING

- Scrape the length of a dinner plate or small platter with **Custom Culinary® Gold Label Harissa**.
- Sprinkle the microgreens evenly on the plate.
- Place the filled eggs on the plate.
- Serve immediately.

 **Source:**
Custom Culinary® Broker Chef Guild

CHEF'S TIP

Custom Culinary® Gold Label Harissa can be used for the filling seasoning.

MARKET INDULGENCE BURGER

SERVING SIZE: 1 EA.

- 4 OZ. ANGUS BEEF BURGER PATTY
- 3 OZ. TEXAS-STYLE, SLOW-SMOKED BEEF BRISKET,
PULLED-STYLE PIECES, HOT
- 1 OZ. GREEN LEAF LETTUCE
- 1 OZ. ROMA TOMATOES, ¼-INCH SLICED
- 1 OZ. PEPPER JACK CHEESE
- 1 ½ TBSP. **CUSTOM CULINARY® GOLD LABEL BACON ONION
MARMALADE** (6548)
- 1 OZ. BUTTERMILK-BATTERED ONION STRAWS, FRIED
- 1 EA. ONION POPPY SEED BUN

DIRECTIONS

1. Preheat a flat-top griddle to 350°F. Place the beef patty on preheated griddle. Cook for 10–12 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the burger is cooking, butter the inside of the bun halves and place on the hot griddle until lightly toasted. Then remove and reserve.
3. Just before assembling the burger, toss hot brisket with **Custom Culinary® Gold Label Bacon Onion Marmalade** in a small bowl and evenly coat and infuse the brisket in the marmalade.
4. To assemble the burger, place leaf lettuce on the bottom bun, top with the tomato slices and add the cooked burger patty, pepper jack cheese and hot brisket meat.
5. Add the fried onions and the top bun.

CUSTOM CULINARY® GOLD LABEL

BACON ONION MARMALADE

MARKET INDULGENCE BURGER

Plating Specs

| | |
|--------------------|----------------|
| Menu Price: | \$ 13.99 |
| Total Cost: | \$ 5.37 |
| Net Profit: | \$ 8.62 |
| Food Cost: | 38.4% |

CRAFT
Toppings™

FROM  **CUSTOM
CULINARY**



CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE
and **KENTUCKY-STYLE BOURBON SAUCE**

CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE



BOURBON *and* CARMELIZED ONION BACON BURGER

SERVING SIZE: 1 EA.

- 6 OZ. GROUND BEEF BURGER PATTY
- 1 TBSP. **CUSTOM CULINARY® GOLD LABEL KENTUCKY-STYLE BOURBON SAUCE** (9651)
- 1 OZ. SWISS CHEESE
- ¼ OZ. LEAF LETTUCE
- 1 ½ OZ. TOMATO, SLICED
- 1 ½ OZ. RED ONIONS, SLICED THIN
- 1 TBSP. **CUSTOM CULINARY® GOLD LABEL BACON ONION MARMALADE** (6548)
- 1 EA. POTATO BUN

DIRECTIONS

1. Preheat a flat-top griddle to 350°F. Place the beef patty on preheated grill. Cook for 12–14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the burger is cooking, butter the insides of the bun halves and place on the hot griddle until lightly toasted. Then remove and reserve.
3. To assemble the burger, place the cooked patty on the bottom bun, brush the patty with **Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce** and add the Swiss cheese, lettuce, tomato and onion.
4. Spread the **Custom Culinary® Gold Label Bacon Onion Marmalade** on inside of top bun and place on top of burger.

TURKEY BREAST PANINI

SERVING SIZE: 1 EA.

- 4 OZ. ROAST TURKEY BREAST, HAND CARVED STYLE, THICK SLICED
- 2 EA. AGED SWISS CHEESE, SLICED
- 2 TBSP. **CUSTOM CULINARY® GOLD LABEL BACON ONION MARMALADE** (6548)
- ½ OZ. ARUGULA
- ½ OZ. PEARS, RIPE, CORED, THIN SLICED
- 2 SLICES CRACKED-WHEAT BREAD, THICK SLICED

DIRECTIONS

1. Spread 1 Tbsp. of the **Custom Culinary® Gold Label Bacon Onion Marmalade** on each of the bread slices.
2. Take one of the slices, marmalade side up, and top with one slice of cheese, the sliced turkey, arugula, pears and second slice of cheese.
3. With the marmalade spread facing inside, top with second slice of bread.
4. Cook in a panini press for 2–3 minutes until the bread is fully toasted and the cheese is melted.

COOKING OPTION: Lightly butter the outside of the bread and cook on a 350°F preheated flat-top griddle for 2–3 minutes on each side until golden and cheese is melted.



CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE



CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE

SOUTHERN-STYLE CHICKEN *and* WAFFLES *with* BACON ONION MAPLE SYRUP

SERVING SIZE: 1 EA.

- 3 OZ. SOUTHERN-STYLE COATED CHICKEN BREAST PATTY OR TENDERLOINS
- 2 EA. 4-INCH-SIZE WAFFLES, PREPARED, WARM
- 1 TBSP. **CUSTOM CULINARY® GOLD LABEL® BACON ONION MARMALADE** (6548)
- 5 TBSP. MAPLE SYRUP

DIRECTIONS

1. Panfry or deep-fry chicken per instructions. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the chicken is cooking, prepare the waffles per instructions.
3. In a small saucepot over medium heat, blend the **Custom Culinary® Gold Label Bacon Onion Marmalade** into the maple syrup. Warm for 2–3 minutes. Do not boil.
4. To assemble, top each of the warm waffles with a piece of cooked chicken.
5. Top each chicken and waffle with 3 Tbsp. of the warm marmalade-syrup mixture.

CRISPY BLUE CHEESE CHICKEN SANDWICH

SERVING SIZE: 1 EA.

- 6 OZ. CRISPY-COATED CHICKEN BREAST PATTY
- ¼ OZ. LETTUCE LEAF
- ½ OZ. BABY PORTOBELLO MUSHROOMS, THICK SLICED, COOKED, WARM
- ½ OZ. ARTICHOKE HEARTS, CANNED, DRAINED, QUARTERED
- ¼ OZ. SUN-DRIED TOMATOES, ROUGH CHOPPED
- ½ OZ. BLUE CHEESE, CRUMBLed
- 1 TBSP. **CUSTOM CULINARY® GOLD LABEL BACON ONION MARMALADE** (6548)
- 1 EA. KAISER OR HERB FOCACCIA BUN

DIRECTIONS

1. Panfry or deep-fry chicken per instructions. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the chicken is cooking, butter insides of bun halves and place on hot griddle until lightly toasted. Then remove and reserve.
3. Top the cooked chicken with mushrooms, artichoke, tomatoes, and blue cheese. Heat under a broiler, or place on a griddle with a cover to melt the cheese (approx. 1–2 min).
4. To assemble the sandwich, place the lettuce on the bottom bun; top with the hot chicken. Spread the **Custom Culinary® Gold Label Bacon Onion Marmalade** on inside of top bun and place on top of burger.



CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE



CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE

APPLE, BACON *and* CARMELIZED ONION- FLAVORED COMPOTE

YIELD: APPROX. 4 CUPS

SERVING SIZE: 1 OZ.

3 ½ CUPS APPLE COMPOTE OR PIE FILLING, PREPARED
½ CUP **CUSTOM CULINARY® GOLD LABEL BACON ONION
MARMALADE (6548)**

DIRECTIONS

1. In a bowl, combine all ingredients.
2. For best flavor, refrigerate for at least 1 hour before serving.

CHEF'S TIP

Substitute your favorite fruit compote for the apple compote or pie filling.

BACON *and* CARMELIZED ONION-FLAVORED BATTERS *and* DOUGHS

BATCH YIELD: APPROX. 4 CUPS

SERVING SIZE: (32) 1 OZ.

3 ½ CUPS PANCAKE, WAFFLE, CREPE, CORN OR FRUIT MUFFIN
BISCUIT BATTER, PREPARED
½ CUP TO TASTE **CUSTOM CULINARY® GOLD LABEL BACON ONION
MARMALADE (6548)**

DIRECTIONS

1. In a bowl, combine all ingredients.
2. Cook batter or dough per package instructions.

CHEF'S TIP

Variation: Add **Custom Culinary® Gold Label Bacon Onion Marmalade** to your favorite batter, cookie dough or biscuit dough.

- Bacon Onion Belgian Waffles
- Bacon Onion Corn Muffins
- Bacon Onion Buttermilk Pancakes
- Bacon Onion Cranberry Muffins
- Bacon Onion Cheddar Biscuits
- Bacon Onion Macadamia Nut White Chocolate Cookies
- Bacon Onion Chocolate Chip Cookies
- Bacon Onion Sticky Buns



CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE



CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE

BACON *and* CARMELIZED ONION– FLAVORED COMPOUND BUTTER

BATCH YIELD: APPROX. 4 CUPS

SERVING SIZE: (32) 1 OZ.

3½ CUPS BUTTER, SOFTENED
½ CUP **CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE (6548)**

DIRECTIONS

1. In a bowl, combine all ingredients,
2. Portion into individual servings or chill in refrigerator.
Can be frozen for advance-prep needs.

CHEF'S TIP

Variation: Add fresh herbs, parsley, cilantro or chipotle of choice for additional variations.

BACON *and* CARMELIZED ONION– FLAVORED MAPLE SYRUP

BATCH YIELD: APPROX. 2 CUPS

SERVING SIZE: (16) 1 OZ.

1¾ CUPS MAPLE SYRUP
¼ CUP **CUSTOM CULINARY® GOLD LABEL BACON ONION
MARMALADE (6548)**

DIRECTIONS

1. In a bowl, combine all ingredients,
2. For best flavor, refrigerate for at least 1 hour.
3. Warm before serving.

CHEF'S TIP

Variation: Substitute any agave or preferred syrup for maple syrup.

PORK BELLY *with* WARM APPLE BACON COMPOTE

SERVING SIZE: 1 EA.

5 OZ. PORK BELLY, ¼-INCH-THICK SLICES
1 OZ. PREPARED APPLE COMPOTE OR CANNED CHOPPED
APPLE FILLING
1 TBSP. **CUSTOM CULINARY® GOLD LABEL BACON ONION
MARMALADE (6548)**
¼ OZ. WATERCRESS
1 EA. ONION KAISER ROLL

DIRECTIONS

1. Preheat a flat-top griddle to 350°F. Place the pork belly slices on the grill. Cook for 6-8 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the pork is cooking, butter the insides of the roll halves and place them on the hot griddle until lightly toasted. Then remove and reserve.
3. In a small sauté pan over medium heat, combine the apple compote or filling with the **Custom Culinary® Gold Label Bacon Onion Marmalade** and blend evenly. Heat for 1–2 minutes until just warm.
4. To assemble, place the cooked pork on the bottom roll half and add the warm apple–marmalade mixture, the watercress and the top half of the roll.

CHEF'S TIP

Substitute a grilled boneless pork loin chop for pork belly.



CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE



CUSTOM CULINARY® GOLD LABEL
BACON ONION MARMALADE

BACON *and* CARMELIZED ONION-FLAVORED MAYONNAISE

BATCH YIELD: APPROX. 4 CUPS

SERVING SIZE: (32) 1 OZ.

3 ½ CUPS MAYONNAISE
 ½ CUP **CUSTOM CULINARY® GOLD LABEL
 BACON ONION MARMALADE (6548)**

DIRECTIONS

1. In a bowl, combine all ingredients.
2. For best flavor, refrigerate for at least 1 hour before serving.

CHEF'S TIP

Variation: Substitute your favorite salad dressing, plain yogurt or sour cream for the mayonnaise.

NEW GERMAN POTATO SALAD

YIELD: 3½ LB.

SERVING SIZE: 3.7 OZ.

2 LBS. McCAIN FARMER'S KITCHEN CHOPPED ROASTED REDSKIN
 POTATOES, DICED, FROZEN
 1 LB. McCAIN HARVEST SPLENDOR SWEET POTATO CHOPPED
 WEDGES, FROZEN

DIRECTIONS

1. Deep-fry redskin potatoes and sweet potatoes per instructions. Hold warm.
2. While the potatoes are frying, prepare the dressing. In a medium saucepan over medium heat, combine the **Custom Culinary® Gold Label Bacon Onion Marmalade** and apple cider vinegar. Bring to a simmer.
3. To assemble the salad, in a large mixing or serving bowl, blend hot fried potatoes with bell peppers, baby spinach, and green onions.
4. Add prepared, warm **Custom Culinary® Gold Label Bacon Onion Marmalade** dressing and toss until evenly mixed.
5. Serve immediately.

DRESSING

1 CUP **CUSTOM CULINARY® GOLD LABEL BACON ONION
 MARMALADE (6548)**
 ¼ CUP APPLE CIDER VINEGAR
 ½ CUP BELL PEPPERS, RED, GREEN, YELLOW, SMALL DICED
 2 CUPS BABY SPINACH, FRESH
 ¼ CUP GREEN ONIONS, SLICED THIN

 **Source:**
 Custom Culinary® Broker Chef Guild

CHEF'S TIP

- Use your own favorite mix of diced potatoes for a unique twist on this classic recipe.
- For crispest texture, do not mix until just needed.

CUSTOM CULINARY® GOLD LABEL

HARISSA

HAND-CUT ALASKAN SALMON BURGER

Plating Specs

| | |
|--------------------|----------------|
| Menu Price: | \$ 14.99 |
| Total Cost: | \$ 6.47 |
| Net Profit: | \$ 8.52 |
| Food Cost: | 43.2% |

CRAFT
Toppings™

FROM  **CUSTOM CULINARY**

HAND-CUT ALASKAN SALMON BURGER

SERVING SIZE: 1 EA.

FRESH CUCUMBER AND FENNEL SLAW

| | |
|---------|--|
| 1 CUP | CUCUMBERS, PEELLED, CUT LENGTHWISE ON A MANDOLIN (SPAGHETTI STYLE) |
| 1 CUP | FENNEL BULB, FINELY SHAVED |
| 3 TBSP. | FENNEL TOP OR DILL, CHOPPED |
| 4 TBSP. | VEGETABLE OIL |
| ¼ TSP. | GROUND BLACK PEPPER |
| 1 TBSP. | FRESH LEMON JUICE |
| 1 TBSP. | CHAMPAGNE OR RICE WINE VINEGAR |
| ¼ TSP. | SEA SALT |

ALASKAN SALMON BURGER

| | |
|-------|---|
| 4 OZ. | ALASKAN SALMON, BONELESS, SKINLESS, MEDIUM DICED |
| 2 OZ. | ALASKAN SALMON, GROUND |
| ¼ OZ. | LEMON ZEST, FRESH |
| ¼ OZ. | DILL, FRESH, CHOPPED |
| 1 OZ. | VALENCIA ORANGE, SEEDLESS, ¼-INCH SLICED, GRILLED |
| ¾ OZ. | CUSTOM CULINARY® GOLD LABEL HARISSA (9678) |
| ½ OZ. | PINE NUTS, TOASTED |
| 1 EA. | SOUSDOUGH BUN, TOASTED |

DIRECTIONS

1. Preheat a flat-top griddle to 350°F. In a bowl, blend all ingredients for Fresh Cucumber and Fennel Slaw, cover and refrigerate until needed.
2. In a small bowl, combine lemon zest and dill with diced and ground salmon. Combine thoroughly and form into a 5-inch round even thickness patty.
3. Place the seasoned salmon patty on preheated griddle. Cook for 12–14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
4. While the burger is cooking, butter the inside of the bun halves and place on the hot griddle until lightly toasted. Then remove and reserve.
5. To assemble burger, place the grilled orange slices on bottom bun, top with cooked salmon patty and **Custom Culinary® Gold Label Harissa**.
6. Add the Fresh Cucumber and Fennel Slaw, toasted pine nuts and the top bun.



CUSTOM CULINARY® GOLD LABEL
HARISSA



CUSTOM CULINARY® GOLD LABEL
HARISSA

MOROCCAN BLACK BEAN BURGER *with* HARISSA MAYO

SERVING SIZE: 1 EA.

| | |
|-----------|---|
| 4 OZ. | SPICY BLACK BEAN VEGAN BURGER |
| 1 LEAF | LEAF LETTUCE |
| 1 EA. | OVEN-ROASTED TOMATO, THICK SLICED, PREPARED, WARM |
| 1 OZ. | CARAMELIZED ONIONS, PREPARED, WARM |
| 1 ½ TBSP. | HARISSA MAYONNAISE (<i>SEE RECIPE BELOW</i>) |
| 1 EA. | HERB FOCACCIA BUN |

DIRECTIONS

1. Prepare Harissa Mayonnaise and refrigerate until ready to use.
2. Bake the burger per instructions. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
3. While the burger is cooking, butter the insides of the bun halves and place on a hot griddle until lightly toasted. Then remove and reserve.
4. To assemble the burger, place the lettuce on the bottom bun, and top with the hot burger. Add tomato slice and onions. Spread the Harissa Mayonnaise on inside of top bun, and place on top of burger.

HARISSA MAYONNAISE

| | | |
|-------|---|--|
| ¾ OZ. | MAYONNAISE | Blend ingredients and refrigerate for 30–60 minutes for best flavor. |
| ½ OZ. | CUSTOM CULINARY® GOLD LABEL HARISSA (9678) | |

FETA SPINACH LAMB BURGER *with* HARISSA *and* MINT

SERVING SIZE: 1 EA.

| | |
|-----------|---|
| 5 OZ. | GROUND LAMB |
| ½ OZ. | SPINACH, FROZEN, CHOPPED, THAWED, PRESSED IN A SIEVE TO DRY |
| 1 OZ. | FETA CHEESE, CRUMBLLED |
| ½ OZ. | LETTUCE LEAVES |
| 1 ½ TBSP. | CUSTOM CULINARY® GOLD LABEL HARISSA (9678) |
| ½ TBSP. | MINT, FRESH, CHOPPED FINE |
| 1 EA. | YELLOW TOMATO, SLICED |
| 1 EA. | RED ONION, SLICED THIN |
| 1 EA. | CLASSIC POTATO BUN |

DIRECTIONS

1. In a small mixing bowl, blend lamb, spinach and feta until evenly blended. Form into a round patty.
2. Preheat a flat-top griddle to 350°F. Place patty on preheated grill. Cook for 10–12 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
3. While the burger is cooking, butter the insides of the bun halves and place on hot griddle until lightly toasted. Remove and reserve.
4. Blend the **Custom Culinary® Gold Label Harissa** with the mint and spread on the inside of the top bun.
5. To assemble the burger, place the lettuce on the bottom bun and then the burger. Top with tomato, onion and top bun.

CHEF'S TIP

Substitute ground turkey, pork, beef or chicken for the ground lamb.



CUSTOM CULINARY® GOLD LABEL

HARISSA *and* JALAPEÑO RELISH

CUSTOM CULINARY® GOLD LABEL
HARISSA



SPICY CRAB BURGER

SERVING SIZE: 1 EA.

- 5 OZ. JUMBO LUMP CRAB CAKE, PREPARED
- 2 TBSP. HARISSA TARTAR SAUCE (*SEE RECIPE BELOW*)
- 1 ½ TBSP. SMOKED TOMATO, MANGO, GRILLED CORN JALAPENO RELISH (*SEE RECIPE BELOW*)
- 2 TBSP. HARISSA TARTAR SAUCE
- 1 EA. TELERA OR BOLILLO BUN

DIRECTIONS

1. Preheat a flat-top griddle to 350°F.
2. Place the crab cake on preheated grill. Cook for approx. 12–14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
3. While the crab cake is cooking, butter the inside of the bun halves and place on the hot griddle until lightly toasted, then remove and reserve.
4. To assemble, place the cooked crab cake on the bottom bun, top with 1 Tbsp. of the Harissa Tartar Sauce, add the Smoked Tomato, Mango, Grilled Corn Jalapeño Relish and spread the second 1 Tbsp. of the Harissa Tartar Sauce on the top bun.

SMOKED TOMATO, MANGO, GRILLED CORN JALAPEÑO RELISH (1 QT.)

- 1 CUP TOMATO, SLICED, SMOKED, SMALL DICED
- 1 CUP FRESH MANGO, PEELED, SMALL DICED
- 1 CUP KERNEL CORN, GRILLED/ SEARED
- 2 TBSP. **CUSTOM CULINARY® GOLD LABEL JALAPEÑO RELISH** (6327)

HARISSA TARTAR SAUCE (1 QT.)

- 3 CUPS MAYONNAISE
- ¼ CUP DILL PICKLE RELISH
- 2 TBSP. **CUSTOM CULINARY® GOLD LABEL HARISSA** (9678)
- 2 TBSP. FRESH LEMON JUICE

MOROCCAN HARISSA- SEASONED CHARGRILLED SHRIMP *and* MANGO SKEWERS

SERVING SIZE: 2 EA.

- 6 EA. 21/25 SIZE SHRIMP, PEELED, TAIL ON, DEVEINED
- 6 EA. FRESH MANGO, PEELED, LARGE DICE
- 2 OZ. **CUSTOM CULINARY® GOLD LABEL HARISSA** (9678), WARM

DIRECTIONS

1. Place shrimp and mango pieces on each skewer.
2. Char grill for 2–3 minutes on each side until shrimp is fully cooked.
3. Coat evenly with warm **Custom Culinary® Gold Label Harissa**.
4. Serve with fresh salad, coleslaw or grilled pineapple pico de gallo relish.



CUSTOM CULINARY® GOLD LABEL
HARISSA

CUSTOM CULINARY® GOLD LABEL
HARISSA



MEDITERRANEAN–STYLE HARISSA–SEASONED GRILLED FRUIT SALSA

BATCH YIELD: 2 QTS.

SERVING SIZE: 32 (2 OZ.)

| | |
|----------|---|
| ½ CUP | RED ONIONS, GRILLED, SMALL DICED |
| 1 ½ CUPS | TOMATOES, SMALL DICED |
| 1 CUP | RED BELL PEPPER, GRILLED, SMALL DICED |
| 2 CUPS | PINEAPPLE, SLICED, GRILLED, SMALL DICED |
| 1 CUP | PAPAYA, SMALL DICED |
| 1 CUP | CUSTOM CULINARY® GOLD LABEL HARISSA (9678) |

DIRECTIONS

1. In a medium mixing bowl, combine all cut vegetables and fruit.
2. Add **Custom Culinary® Gold Label Harissa**.
3. Mix until well blended, cover and refrigerate until needed.

CHEF'S TIP

During colder months, use fresh prepeeled pineapple available in local grocery stores.

BLUE MOON *and* ORANGE BEER– BATTERED FISH SANDWICH

with HARISSA TARTAR SAUCE

SERVING SIZE: 1 EA.

| | | | |
|------------|--|---------|---|
| 4 OZ. | COD, SKINLESS, BONELESS | 2 EA. | BIBB LETTUCE LEAVES |
| 1 1/2 TSP. | BLUE MOON BEER AND ORANGE TEMPURA BATTER <i>(SEE RECIPE BELOW)</i> | 2 TBSP. | HARISSA TARTAR SAUCE <i>(SEE RECIPE BELOW)</i> |
| | | 1 EA. | POTATO OR BRIOCHE BUN |

DIRECTIONS

1. Deep-fry Blue Moon Beer and Orange Tempura Battered cod for 4–5 minutes. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. Preheat griddle to 350°F. While the cod is frying, butter the insides of the bun halves and place on hot griddle until lightly toasted. Then remove and reserve.
3. To assemble the sandwich, place the lettuce on the bottom bun, and top with the hot fried cod. Spread the Harissa Tartar Sauce on inside of top bun and place bun on top of sandwich.

BLUE MOON BEER AND ORANGE TEMPURA BATTER

| | |
|--------|---|
| 1 CUP | TEMPURA BATTER PREPARED WITH BLUE MOON BEER AND |
| 1 TSP. | CHOPPED ORANGE ZEST |

HARISSA TARTAR SAUCE

| | |
|-------|---|
| ¾ OZ. | PREPARED TARTAR SAUCE |
| ½ OZ. | CUSTOM CULINARY® GOLD LABEL HARISSA (9678) |

CHEF'S TIP

Any fin fish, grilled fish or baked fish or shrimp can substitute for the fried cod.



CUSTOM CULINARY® GOLD LABEL
HARISSA



CUSTOM CULINARY® GOLD LABEL
HARISSA

MOROCCAN-STYLE HARISSA COUSCOUS *or* POLENTA

SERVING SIZE: 1 (4.9 OZ.)

3 CUPS WATER
1 CUP **CUSTOM CULINARY® GOLD LABEL HARISSA** (9678)
½ CUP REGULAR OR INSTANT COUSCOUS OR POLENTA

DIRECTIONS

1. In a 2-quart measurer, combine water and **Custom Culinary® Gold Label Harissa**. Blend thoroughly.
2. Use this harissa broth as the liquid with any regular or instant couscous or polenta. Follow package instructions for correct liquid requirements.

CHEF'S TIP

- Use this broth for signature harissa-infused rice, risotto, lentils or any preferred grains.
- Use as a colorful, full-flavored side with your favorite baked, grilled or sautéed entrée.

GRILLED-FRUIT-HARISSA POWER FOOD SLAW

SERVING SIZE: 1 EA.

| | | | |
|---------|--------------------------------------|-----------------|---|
| 4 CUPS | CABBAGE, GREEN, SHAVED THIN | 2 CUPS | MANGO, PEELED, GRILLED, DICED |
| 1 CUP | BRUSSELS SPROUTS, SHAVED THIN | ½ CUP | CUSTOM CULINARY® GOLD LABEL HARISSA (9678), #1 |
| 1 CUP | CARROTS, FINE JULIENNE CUT | DRESSING | |
| 3 TBSP. | CILANTRO, FRESH, ROUGH CHOPPED | 1 CUP | ORANGE JUICE, FRESH |
| ¼ CUP | SCALLIONS, FINE SLICED | ¼ CUP | LIME JUICE, FRESH |
| 3 CUPS | PINEAPPLE, PEELED, GRILLED, DICED | 2 TBSP. | ORANGE ZEST |
| 2 CUPS | NECTARINES, GRILLED, DICED | 1 TBSP. | LIME ZEST |
| | | ½ CUP | CUSTOM CULINARY® GOLD LABEL HARISSA (9678), #2 |
| | | ¼ CUP | GRANULATED SUGAR |

DIRECTIONS

1. In a large serving bowl, combine cabbage, Brussels sprouts, carrots, cilantro and scallions. Toss and refrigerate.
2. Grill the pineapple, nectarines and mango for 1 minute on each side. When the first sides are grilled and turned, brush each piece with **Custom Culinary® Gold Label Harissa** (#1) to season, being careful not to burn the sauce.
3. In a separate bowl, mix all dressing ingredients.
4. Pour the dressing over the greens, and toss all to evenly coat with dressing.
5. Top with the grilled harissa-seasoned fruits.
6. Serve immediately for best crisp textures.



Source:
Custom Culinary® Broker Chef Guild



CUSTOM CULINARY® GOLD LABEL
**KENTUCKY-STYLE
BOURBON
SAUCE**

THE CHAMPION BURGER

Plating Specs

Menu Price: \$ 14.99

Total Cost: \$ 4.35

Net Profit: \$ 10.64

Food Cost: 29.0%

**CRAFT
Toppings™**

FROM  **CUSTOM
CULINARY**

THE CHAMPION BURGER

SERVING SIZE: 1 EA.

| | |
|-----------|--|
| 8 OZ. | ANGUS BEEF BURGER PATTY |
| ¾ OZ. | BLACK FOREST HAM, SLICED |
| 1 OZ. | SWISS CHEESE, SLICED |
| 1 ½ TBSP. | CUSTOM CULINARY® GOLD LABEL KENTUCKY-STYLE BOURBON SAUCE (9651) |
| 1 ½ OZ. | HICKORY-SMOKED BACON |
| 1 EA. | FRIED EGG, SUNNY SIDE UP |
| ½ OZ. | VIDALIA ONIONS, GRILLED |
| 1 EA. | CLASSIC KAISER ROLL |

DIRECTIONS

1. Preheat a flat-top griddle to 350°F. Place the Angus beef patty on preheated griddle. Cook for 12–14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the burger is cooking, butter the inside of the bun halves and place on the hot griddle until lightly toasted. Then remove and reserve.
3. To assemble the burger, fold Black Forest ham on the bottom bun, top with the Swiss cheese, add the cooked burger patty and evenly coat with the **Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce**. Add the bacon, fried egg, grilled onions and the top bun.



CUSTOM CULINARY® GOLD LABEL
KENTUCKY-STYLE BOURBON SAUCE



CUSTOM CULINARY® GOLD LABEL
KENTUCKY-STYLE BOURBON SAUCE

KENTUCKY BOURBON- GLAZED TURKEY BURGER

SERVING SIZE: 1 EA.

| | |
|----------|--|
| 6 OZ. | GROUND TURKEY PATTY |
| 1 TBSP. | CUSTOM CULINARY® GOLD LABEL KENTUCKY-STYLE BOURBON SAUCE (9651) |
| 2 SLICES | BACON, COOKED CRISP, WARM |
| 2 SLICES | AVOCADO |
| 1 OZ. | RADISH OR ALFALFA SPROUTS |
| ¼ OZ. | ONIONS, SLICED THIN, FRIED |
| 1 EA. | CIABATTA BUN |

DIRECTIONS

1. Preheat a flat-top griddle to 350°F. Place patty on preheated grill. Cook for 10–12 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the burger is cooking, butter the insides of bun halves and place on hot griddle until lightly toasted. Then remove and reserve.
3. To assemble the burger, place burger on bottom bun. Coat burger with the **Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce**. Add bacon, avocado, radish or sprouts, onions and the top bun.



Source:
Custom Culinary® Broker Chef Guild

CHEF'S TIP

Substitute ground beef, pork or chicken for the ground turkey.

KENTUCKY BOURBON LACQUERED BRISKET BURGER

SERVING SIZE: 1 EA.

| | |
|---------|--|
| 6 OZ. | BEEF BRISKET, COOKED, PULLED MEAT |
| 1 TBSP. | CUSTOM CULINARY® GOLD LABEL KENTUCKY-STYLE BOURBON SAUCE (9651) |
| 1 OZ. | SMOKED MOZZARELLA CHEESE |
| 1 OZ. | ONIONS, CARAMELIZED, HOT |
| 1 EA. | TOMATO, SLICED |
| 1 EA. | LEAF LETTUCE, WHOLE LEAF SIZED TO THE BUN |
| 1 EA. | RUSTIC-GRAIN BUN |

DIRECTIONS

1. Preheat oven to 350°F. Toss the beef brisket with the **Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce** to evenly coat. Place in oven and bake for 6–8 minutes, until the sauce creates a glaze on the meat. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
2. While the brisket is baking, butter the insides of the bun halves and place on a hot griddle until lightly toasted. Then remove and reserve.
3. To assemble the burger, place the hot lacquered brisket on the bottom bun, and add the mozzarella cheese, onions, tomato, lettuce and the top bun.



CUSTOM CULINARY® GOLD LABEL
KENTUCKY-STYLE BOURBON SAUCE

CUSTOM CULINARY® GOLD LABEL
KENTUCKY-STYLE BOURBON SAUCE
and HARISSA



BOURBON CHERRY SALMON BURGER

SERVING SIZE: 1 EA.

| | |
|----------|--|
| 4 OZ. | ALASKAN SALMON, BONELESS, SKINLESS, MEDIUM DICED |
| 2 OZ. | ALASKAN SALMON, GROUND |
| 1 TBSP. | LEMON ZEST, FRESH |
| 1 TBSP. | DILL, FRESH, CHOPPED |
| 1 TBSP. | CUSTOM CULINARY® GOLD LABEL KENTUCKY-STYLE BOURBON SAUCE (9651) |
| 1 TBSP. | SWEET TART CHERRIES, COMPOTE OR CANNED |
| 2 SLICES | BLACK PEPPER BACON, COOKED, CRISP |
| 3 EA. | ROMAINE HEART LEAVES |
| ½ OZ. | CUCUMBERS, PEELED, SLICED |
| 1 EA. | BRIOCHE BUN |

DIRECTIONS

1. Preheat a flat-top griddle to 350°F.
2. In a small bowl, combine diced salmon and ground salmon with lemon zest and dill. Combine thoroughly and form into a 5-inch round even thickness patty.
3. Place the patty on preheated griddle. Cook for 12–14 minutes, turning 3 times for even cooking. Always cook to well done: 165°F internal temperature measured by a meat thermometer.
4. While the burger is cooking, butter the insides of the bun halves and place on the hot griddle until lightly toasted. Then remove and reserve.
5. To assemble the burger, place the cooked salmon patty on the bottom bun, and top evenly with the **Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce**.
6. Add the cherries, bacon, romaine, cucumbers and the top bun.

KENTUCKY BOURBON-GLAZED SALMON

with LIGHT HARISSA VINAIGRETTE GREENS SALAD

SERVING SIZE: 4 EA.

| | | |
|---------|--|---|
| 4 EACH | ALASKAN SALMON, BONELESS, SKINLESS, 5 OZ. | VINAIGRETTE |
| ½ CUP | CUSTOM CULINARY® GOLD LABEL KENTUCKY-STYLE BOURBON SAUCE (9651), WARM | 2 TBSP. CUSTOM CULINARY® GOLD LABEL HARISSA (9678) |
| ½ CUP | ENGLISH CUCUMBER, PEELED, SPIRAL SLICED | 3 OZ. CANOLA SALAD OIL |
| 3 OZ. | MESCLUN FRESH GREENS MIX | ½ OZ. GREEN ONIONS, THIN SLICED |
| 1 OZ. | RADISHES, THIN SLICED | 2 TBSP. CILANTRO, ROUGH CHOPPED |
| 2 TBSP. | CILANTRO, ROUGH CHOPPED | 1 TBSP. LIME JUICE, FRESH |

DIRECTIONS

1. Preheat a chargrill.
2. In a small bowl, combine salad dressing vinaigrette ingredients: **Custom Culinary® Gold Label Harissa**, salad oil, onions, cilantro and lime juice. Blend and refrigerate.
3. Place salmon on preheated grill. Cook for 10–12 minutes, turning after 5 minutes for even cooking—single line or cross mark as desired.
4. When done to your preferred temperature, remove from grill and glaze the salmon pieces with the warm **Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce**.
5. While the salmon is cooking, prepare the salad by combining cucumber, mesclun, radishes and cilantro in a mixing bowl.
6. Toss the salad with the chilled dressing to evenly coat.
7. Portion salad onto 4 serving plates, and top with the hot glazed salmon.



Source:
Custom Culinary® Broker Chef Guild



CUSTOM CULINARY® GOLD LABEL
KENTUCKY-STYLE BOURBON SAUCE
and **HARISSA**

CUSTOM CULINARY® GOLD LABEL
KENTUCKY-STYLE BOURBON SAUCE



KENTUCKY BOURBON PORK TENDERLOIN

with **SHRIMP HARISSA WHITE CHEDDAR GRITS**

SERVING SIZE: 8 EA.

- 1½ LB. PORK TENDERLOIN, RAW, TRIMMED
- ¼ TSP., EA. SALT AND BLACK PEPPER #1
- 1 LB. SHRIMP, 16/20 SIZE, PEELED AND DEVEINED, TAIL ON, RAW
- ¼ TSP., EA. SALT AND BLACK PEPPER #2
- 1 TBSP. VEGETABLE OIL
- 4 OZ. HARISSA WHITE CHEDDAR GRITS, PREPARED, HOT (*SEE RECIPE BELOW*)
- 6 OZ. **CUSTOM CULINARY® GOLD LABEL KENTUCKY-STYLE BOURBON SAUCE** (9651), WARM

DIRECTIONS

1. Preheat oven to 350°F.
2. Season the pork tenderloin with salt and pepper #1. Bake for 20–25 minutes to medium done: 145°F internal temperature measured by a meat thermometer. Remove and allow the pork to rest for 10 minutes and for internal temperature to reach 165°F.
3. While the pork is baking, season the shrimp with salt and pepper #2, and sauté seasoned shrimp in vegetable oil for 2–3 minutes, turning to evenly sear but not overcook.
4. Glaze both the cooked pork and shrimp with the warm **Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce**.
5. For each portion, serve 3 oz. of pork tenderloin and 2 oz. of shrimp over 4 oz. of Harissa White Cheddar Grits.



Source:
Custom Culinary® Broker Chef Guild

HARISSA WHITE CHEDDAR GRITS (APPROX. 32 OZ.)

- 2½ CUPS WATER
- ½ CUP **CUSTOM CULINARY® GOLD LABEL HARISSA** (9678)
- 1 CUP INSTANT GRITS
- ¼ CUP WHITE CHEDDAR CHEESE

DIRECTIONS

1. In a medium saucepan, bring water and Gold Label Harissa to a boil, add instant grits, reduce heat to a simmer and cook per package instructions.
2. When done, fold in cheddar cheese and serve immediately.

KENTUCKY BOURBON- GLAZED CHICKEN WINGS

SERVING SIZE: 2 EA.

- 12 EA. TRADITIONAL RAW CHICKEN WINGS, DEEP-FRIED, HOT
- ¼ CUP **CUSTOM CULINARY® GOLD LABEL KENTUCKY-STYLE BOURBON SAUCE** (9651)
- 2 TBSP. GREEN ONIONS, THIN SLICED

DIRECTIONS

1. Coat hot crisp fried chicken wings with **Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce**.
2. Toss to coat evenly.
3. Garnish with green onions and serve immediately.

CHEF'S TIP

- Substitute your favorite grilled or baked boneless wings for traditional deep-fried wings.
- To complement the rich **Custom Culinary® Gold Label Kentucky-Style Bourbon Sauce** and to add a layer of flavor, smoke the wings prior to grilling or baking.



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Crafted by our team of industry-leading culinary experts, our products ensure outstanding performance in a variety of easy-to-use formats.

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