

Sysco

FOODIE

THE HEART OF FOOD & SERVICE™



HOLIDAY 2016

RECIPE BOOK

CAJUN TURKEY ROULADE WITH CRANBERRY BASIL RELISH AND FRIED SALAD

Recipe by **Chef Jody Di Sabantonio**
Sysco Nashville



Ingredients

Turkey and Stuffing

- 2 Block & Barrel Raw Boneless Turkey Breasts (4164695)
- 1 ½ lbs caul pork fat, frozen (3051449)
- 2 lbs layflat bacon (373090)
- 3 ea boudin link sausages, 6-ounce packages (4903571)
- 2 c Sysco Classic Japanese Bread Crumbs, coarse (5495460)
- ½ c Creole-style mustard (4006862)
- 1 T gumbo file seasoning (1551510)
- 1 ½ T Sysco Imperial Cajun Seasoning (5328194)
- ¼ c Sysco Natural Garlic, chopped (6651020)
- 2 Sysco Natural Jumbo Red Onions (8399925)
- 2 Sysco Imperial Green Bell Peppers, diced (6686505)
- 2 Sysco Imperial Red Bell Peppers, diced (1387448)
- 2 T Sysco Natural Sage, chopped (2004919)
- 1 T Sysco Natural Thyme, chopped (2005262)
- 2 lbs 100/150ct crawfish tail meat (6417349)
- 6 Wholesome Farms XL Eggs (3602984)
- 12 Sysco Natural Garlic, whole, peeled (6651020)
- 1 bunch Sysco Imperial Pascal Celery, diced (1908300)
- 4 Sysco Imperial Red Onions (8399925)
- 6 Sysco Classic Jumbo Carrots, diced (9588849)

Gravy

- 4 c chicken stock
- 1 c bourbon
- ¼ c Sysco Imperial Maple Syrup (6219349)
- 2 oz Wholesome Farms Butter (5926910)
- 2 oz Sysco Classic Flour (8378111)

Cranberry Relish

- 2 c Sysco Imperial Orange Juice (3865896)
- 1 lb Sysco Imperial Dried Cranberries (8256893)
- ¼ t Sysco Natural Fresh Sage (2004513)
- 3 oz Sysco Classic Granulated Cane Sugar (4782694)
- ½ t Sysco Classic Ground Cinnamon (6639512)

Salad

- 3 T rendered duck fat (9530155)
- 1 pkg salad mix, power blend (3817901)
- 2 T Sysco Natural Chopped Garlic
- 1 c turkey cracklins or pork rinds

Recipe continues on next page

CAJUN TURKEY ROULADE WITH CRANBERRY BASIL RELISH AND FRIED SALAD

(continued)

Directions

Turkey

Remove skin from turkey and reserve. Butterfly turkey and pound to an even thickness. Mix stuffing ingredients. To form roll, lay out the caul fat and top with a layer of turkey bacon followed by a layer of turkey breast. Portion stuffing mix evenly and place in the center of each roll.

Rollup turkey breast halfway. Using 2 pieces of bacon, seal each side. Using the bottom layer of bacon, wrap over the rolled half and continue to roll to the end. Wrap the caul fat around to totally encase the breast and hold it in one piece.

In roasting pan coated with oil, sear both roulades until browned. Remove from pan. Add 3 T of fat and cook garlic and vegetables until caramelized. Place roulades on top of vegetables and add 4 cups stock to the pan. Place in 350° F oven and bake until internal temperature reaches 165° F (approx. 25 minutes). Remove the roulades, set aside and keep warm.

Gravy

Deglaze roasting pan with bourbon. Add stock and reduce. Thicken with roux. Season with salt and pepper. Strain and keep warm.

Cranberry Relish

Combine all ingredients and cook over medium-low heat until reconstituted. Garnish with ribbons of fresh chopped basil leaves.

Salad

In large pan, heat duck fat until just smoking. Add power blend and sauté until coated and warm. Season with salt, pepper and garlic. Top with cracklins and serve.

TURKEY BRINE

Recipe by **Chef Jonathan McDaniel**

Sysco Houston

Ingredients

- 1 ½ c Sysco Classic Kosher Salt (6040760)
- 6 ea Sysco Imperial McCormick Bay Leaves (5158502)
- 1 ea Sysco Imperial McCormick Cinnamon Stick (5228648)
- 2 T Sysco Imperial McCormick Ground Coriander (5228671)
- 2 T whole juniper berries
- 1 t McCormick Whole Mustard Seed (884536)
- 2 T Sysco Imperial McCormick Ground Black Pepper (5229273)
- ¾ c BakerSource Classic Light Brown Cane Sugar (5593702)
- ½ c Sysco Classic Apple Cider Vinegar (4069373)
- 2 ea Sysco Classic Lemons, sliced (2252039)
- 2 ea Sysco Imperial Yellow Onions, sliced (1094721)
- 2 sprigs rosemary

Directions

- Crush juniper berries and cinnamon stick. In pan, toast with dry spices. Set aside.
- Sauté onions, rosemary and lemons until softened and lightly caramelized.
- Combine all ingredients and simmer for 30 minutes.
- Chill with ice and use when chilled.



Merlot Cranberry
Reduction
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Turkey Brine
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Savory Spiced
Bread Pudding
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Spinach and
Feta Dressing
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SAVORY SPICED BREAD PUDDING WITH MERLOT CRANBERRY REDUCTION

Recipe by **Chef Jonathan McDaniel**
Sysco Houston

Ingredients

Bread Pudding

- 12 oz BakerSource Imperial Croissant Bread, diced ½" (5751151)
- 4 oz Sysco Classic Walnut Halves and Pieces (4645388)
- 4 oz Sysco Imperial Dried Cranberries (7102403)
- 2 oz Wholesome Farms Unsalted Butter (3030117)
- 1 oz shallots, minced
- ½ oz Arrezzo Chopped Garlic, minced (4484408)

Custard

- 6 oz Sysco Imperial Solid Pumpkin Purée (4111498)
- 9 ea Wholesome Farms Large Eggs (2105823)
- 1 oz Sysco Classic Kosher Salt (6040760)
- 2 oz Sysco Classic Granulated Cane Sugar (5087572)
- ½ t Sysco Imperial McCormick Rubbed Sage (5229653)
- ½ t Sysco Imperial McCormick Parsley (5229257)
- 16 oz Wholesome Farms Half & Half Creamer (4828554)
- 16 oz Wholesome Farms Milk (2327740)

Merlot and Cranberry Reduction

- 1 T shallots, minced
- ¼ c Sysco Imperial Dried Cranberries (7102403)
- 1 t Arrezzo Chopped Garlic, minced (4484408)
- ¼ t Sysco Imperial McCormick Cracked Black Pepper (5229299)
- 1 oz Wholesome Farms Unsalted Butter (3030117)
- 2 c Merlot wine
- 2 c veal demi-glace
- Sysco Classic Kosher Salt to taste (6040760)
- Sysco Imperial McCormick Ground Black Pepper to taste (5229273)

Directions

Bread Pudding

In a saucepan, sauté shallots, garlic, walnuts and cranberries until walnuts are lightly toasted.

Remove from heat. Combine mixture with diced croissants. Divide into twenty 4-oz ramekins.

Make custard and fill ramekins. Bake in water bath at 375° F until custard is set and tops are lightly brown (approx. 25–30 minutes).

Merlot and Cranberry Reduction

Add 1 oz butter to saucepan. Sauté garlic, shallots, pepper and cranberries. Deglaze with Merlot and reduce by 60%. Add veal demi-glace and reduce by another 20%.

Season with salt and pepper. Finish with fresh butter.

SPINACH AND FETA DRESSING

Ingredients

3 lbs Sysco Natural Chopped Fresh Spinach (1675925)
1 lb Sysco Imperial Feta Cheese (1159383)
1 c Sysco Classic Cracker Meal (4979118)
1 c Sysco Imperial Yellow Onion, diced (1094721)
½ c Arrezzo Chopped Garlic (4484408)
4 oz Wholesome Farms Unsalted Butter (3030117)
Sysco Classic Kosher Salt to taste (6040760)
Sysco Imperial McCormick Ground Black Pepper to taste (5229273)

Directions

In a heavy skillet, sauté butter, onion and garlic. Add the spinach and sweat down. Thicken with cracker crumbs. Season with salt and pepper.

Place in bowl, cover and refrigerate until ready to use.

BUTTERMILK CORN BREAD STUFFING WITH SHRIMP AND ANDOUILLE SAUSAGE

Ingredients

- 1 pkg BakerSource Classic Cornbread Mix (2748905)
- 1 lb Block & Barrel Classic Andouille Sausage (8385520)
- 3 T Wholesome Farms Unsalted Butter (3030117)
- 2 ea medium onions, coarsely chopped
- 2 lb bunch of celery, coarsely chopped
- 8 ea Sysco Natural Green Onions, white and tender green parts, coarsely chopped (7350788)
- 1 lb Portico Bounty Large Shrimp, shelled, deveined and halved crosswise (7025057)
- 1 T Arrezzo Garlic, minced (4484408)
- 1 T sage, chopped
- 1 T thyme, chopped
- 3 c Sysco Imperial Chicken Soup Base (4944534)
- ½ c flat-leaf parsley, coarsely chopped
- Sysco Classic Kosher Salt to taste (6040760)
- Sysco Imperial McCormick Ground Black Pepper to taste (5229273)
- Hot sauce

Directions

Make corn bread according to package instructions. Break into 1-inch pieces.

Preheat the oven to 350° F. Generously butter a 10"x15" glass or ceramic baking dish.

Put corn bread in a bowl. Quarter andouille lengthwise and slice crosswise ½" thick. In a large, deep skillet, cook andouille over moderate heat until lightly browned and the fat is rendered (approx. 10 minutes). Add to the corn bread.

Melt the butter in the skillet. Stir in the onions, celery and half of the scallions and cook over low heat until softened (approx. 10 minutes). Add the shrimp, garlic, sage and thyme and cook, stirring, until the shrimp are just cooked through (approx. 3 minutes). Add the shrimp to the corn bread.

SPINACH-PORCINI STUFFING

Ingredients

- 1 ea Sysco International Supreme Porcini Mushrooms, ½-ounce package (3746682)
- 1 c boiling water
- 2 ea Arrezzo Italian Sausages Links (6–7 oz total), casings removed (2434355)
- 3 shallots, chopped
- 3 ea Sysco Imperial Jumbo Garlic Cloves, chopped (0077172)
- 2 c crustless day-old country-style bread, cubed ½" thick
- 1 ea Sysco Imperial Chopped Spinach, 10-ounce package, thawed, squeezed dry (1025857)
- 1 t fresh rosemary, chopped
- 1 ea Wholesome Farms XL Eggs (2105849)
- Sysco Classic Coarse Kosher Salt to taste (6040760)

Directions

Place mushrooms in small bowl; pour 1 cup boiling water over. Let stand until soft (approx. 45 minutes). Drain, reserving soaking liquid. Chop mushrooms; set aside.

Heat large nonstick skillet over medium heat. Add sausage; sauté until brown, breaking up into small pieces with a fork. Add mushrooms, shallots and garlic. Reduce heat to medium-low; cover and cook until sausage is cooked through, stirring occasionally (approx. 5 minutes).

Transfer sausage mixture and any juices to medium bowl. Stir bread cubes, spinach and rosemary into sausage mixture. Season with coarse salt and pepper. Mix in ¼ cup reserved porcini soaking liquid. Cover and chill stuffing overnight.

Bring stuffing to room temperature. Just before using, whisk egg to blend in small bowl and mix into stuffing.

APRICOT GINGER DRESSING

Ingredients

- 4 c Sysco Supreme Dried Apricots, diced (8256935)
- ½ c fresh ginger, minced
- 1 c Sysco Natural Matchstick Carrots, julienned (1675750)
- ½ onion, sliced thin
- ¾ c Sysco Natural Celery Branches, bias cut (1939800)
- 2 T garlic, chopped
- 2 T fresh thyme, chopped
- 1 t Sysco Imperial McCormick Crushed Red Pepper Flakes (9806423)
- 1 t Sysco Imperial McCormick Pepper Supreme (1057983)
- 8 c Sysco Classic Seasoned Croutons, ½" cut (7762329)
- 4 oz Wholesome Farms Unsalted Butter (3030117)
- 1 ½ pt Sysco Imperial Chicken Soup Base (4944534)
- Sysco Classic Coarse Kosher Salt to taste (6040760)

Directions

In a heavy skillet sauté carrots, celery, onions, ginger and garlic until softened. Add fresh thyme, apricots and half of the chicken stock.

Stir in the croutons. Adjust the moisture with the remaining chicken stock.

Season with red pepper flakes and pepper supreme. Adjust with kosher salt if needed.

APPLE HONEY ALMOND DRESSING

Ingredients

- 4 c Sysco Imperial Red Delicious Apples, diced ½" (7410608)
- 1 c Sysco Classic Almond Slices, toasted (5963848)
- 1 c Sysco Natural Matchstick Carrots, julienned (1675750)
- ½ c onion, sliced thin
- ¾ c Sysco Natural Celery Branches, bias cut (1939800)
- 2 T Arrezzo Chopped Garlic (4484408)
- 2 T fresh tarragon, chopped
- 1 T Sysco Imperial McCormick Pepper Supreme (1057983)
- 1 c Sysco Classic Organic Honey (5611645)
- 10 c Sysco Classic Seasoned Croutons, ½" cut (7762329)
- 1 pt Sysco Imperial Chicken Soup Base (4944534)
- 4 oz Wholesome Farms Unsalted Butter (3030117)
- Sysco Classic Kosher Salt to taste (6040760)

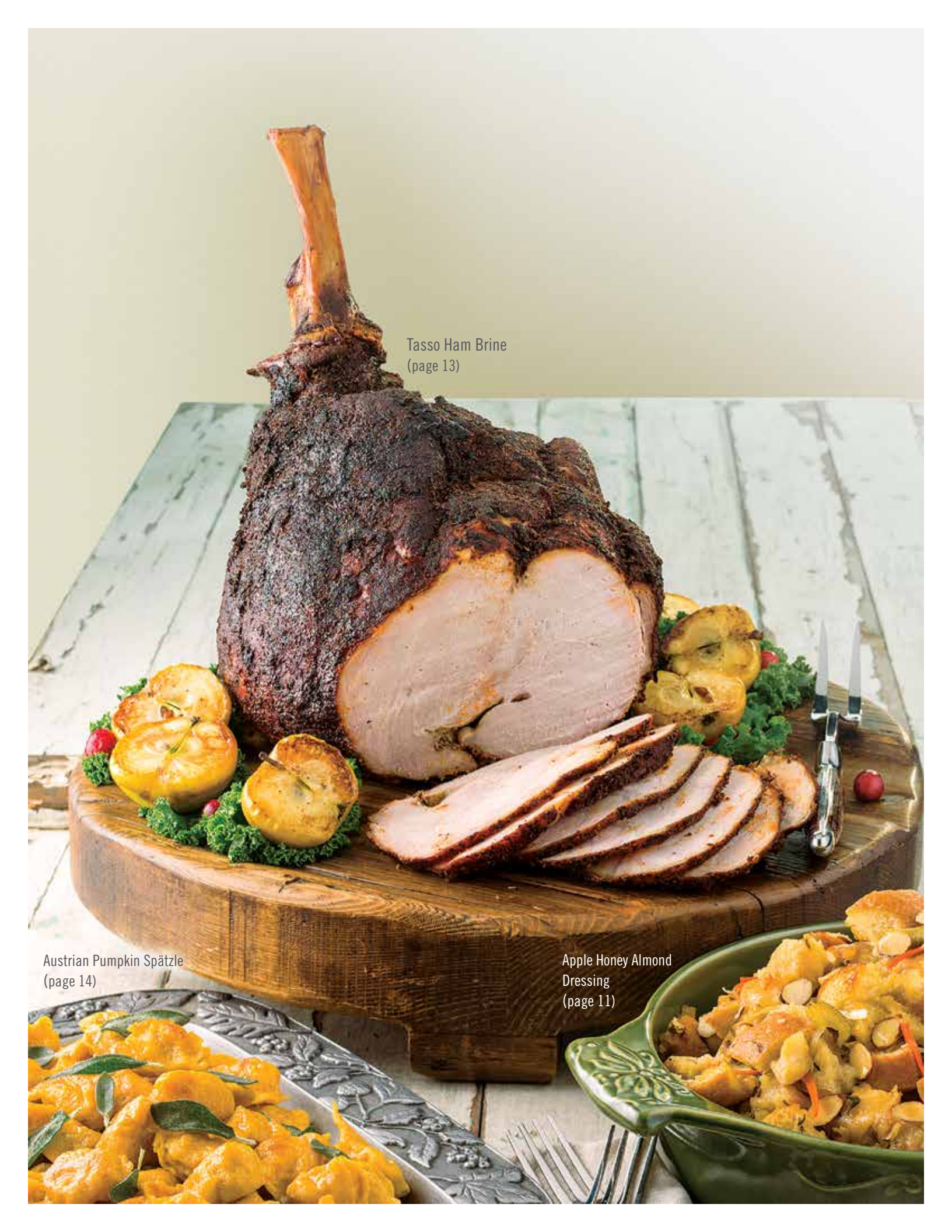
Directions

In a heavy skillet, sauté carrots, celery, onions, garlic and tarragon until softened. Add apples, honey and half of the chicken stock.

Fold in croutons. Adjust moisture with remaining stock.

Add toasted almonds and season with pepper. Adjust with salt if needed.

Place in pan, cover and let cool.

A large, roasted ham with a dark, caramelized exterior and a pinkish interior is the centerpiece, resting on a thick wooden cutting board. Several slices of ham are neatly stacked in front of it. The ham is surrounded by roasted apples, some whole and some sliced, garnished with fresh green herbs and small red berries. A silver carving knife and a red berry are also on the board. The background is a light-colored, textured wall.

Tasso Ham Brine
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Austrian Pumpkin Spätzle
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Apple Honey Almond
Dressing
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TASSO HAM BRINE

Recipe by **Chef Ojan Bagher**
Sysco Houston

Ingredients

Tasso Ham Brine

2 T Arrezzo Olive Oil (6332845)
 ½ ea Sysco Imperial Jumbo Yellow Onion (1094721)
 1 ea Sysco Natural Celery Branches (1939800)
 1 ea Sysco Imperial Carrots (3879962)
 1 ea jalapeño
 ¼ c ancho chili powder
 ¼ c arbol chili powder
 ½ c Sysco Imperial Red Delicious Apples (7410608)
 1 ea Sysco Classic Lemon (2252070)
 2 ea Sysco Imperial Jumbo Garlic Cloves (0077172)
 1 pkg Zataran's Crab Boil (4043428)
 2 T Sysco Classic Hot Sauce (5728191)
 2 T Sysco Classic Worcestershire Sauce (4007894)
 1 qt + 1 c water
 1 qt ice
 2 qt water
 ½ c Sysco Classic Kosher Salt (6040760)
 ¼ c Sysco Classic Granulated Cane Sugar (5087572)
 1 t pink curing salt

Tasso Seasoning

2 c Creole Meat Seasoning (see recipe below)
 ¼ c Sysco Imperial McCormick Thyme Leaves (5913504)
 ¼ c Sysco Imperial McCormick Rubbed Sage (5229653)
 ¼ c Sysco Imperial McCormick Coarse Ground Black Pepper (5229273)
 2 T Sysco Imperial McCormick Paprika (5229208)
 1 t Sysco Imperial McCormick Cayenne Pepper (5229406)

Creole Meat Seasoning

¾ c Sysco Classic Kosher Salt (6040760)
 6 ½ T Sysco Imperial McCormick Ground Black Pepper (5229273)
 4 T Sysco Imperial McCormick Cayenne Pepper (5229406)
 9 ½ T Sysco Imperial McCormick Paprika (5229208)
 7 ½ T Sysco Imperial Garlic Powder (9806449)
 6 T Sysco Imperial Onion Powder (5229125)

Tasso Ham

10–15 lb pork sirloin

Directions

Tasso Ham Brine

In a large saucepot over medium heat, heat oil and sweat vegetables for 3 minutes. Add crab boil, hot sauce, Worcestershire sauce and 1 quart + 1 cup water. Bring to a simmer for 30 minutes.

Place salt and sugar at the bottom of large container. Stir in spice.

Tasso Ham

Apply meat seasoning thoroughly to sirloins. Smoke at 180–200° F until the internal temperature is 155° F.

Remove and refrigerate until needed.

Creole Meat Seasoning

Place salt, black pepper, cayenne, paprika, garlic and onion in a medium bowl. Mix thoroughly.

AUSTRIAN PUMPKIN SPÄTZLE

Recipe by **Chef Klaus Mandl**
Sysco Chicago

Ingredients

2 c liquid eggs
2 c 2% milk
1 ½ c pumpkin purée
3 ½ c all-purpose flour
8 oz butter
8 oz oil blend
salt and pepper to taste

Directions

Mix liquid eggs and milk together. Add pumpkin purée and season with salt and pepper.

Slowly add the flour and mix until dough is very smooth and sticky.

Bring 3 quarts of water to a boil. Add salt. Using a teaspoon, form dumplings and place them in the boiling water. Boil for 3 minutes, then remove from pot. Allow dumplings to cool in ice water for approx. 1 minute. Set aside.

When ready to serve, heat equal parts oil and butter. Add the spätzle and cook until crunchy.

THE “UPPER KING” BREAKFAST BOWL

Recipe by **Chef Britney Jerome**
Sysco Columbia

Ingredients

12 oz sweet potato, peeled and diced (5290231)
 12 oz rainbow chard (3821147)
 4 ea Block & Barrel Classic Pecan Smoked Sausage Links (8385555)
 3 oz Arrezzo Olive Oil Blend (7947967)
 1 T Sysco Natural Garlic, minced (1821537)
 2 T Sysco Imperial McCormick Crushed Red Pepper (9806423)
 1 ½ c Sysco Imperial Prepared Chicken Broth (6213359)
 2 oz apple cider vinegar (4045415)
 8 oz sunrise quinoa blend, prepared (6730396)
 4 oz mini sweet pepper, sliced and pickled (8024604)
 4 ea Wholesome Farms Eggs (2105781)
 4 oz Manchego, coarsely grated
 2 oz pumpkin pepitas (2409720)
 Sysco Classic Kosher Salt to taste (6040760)
 Sysco Imperial McCormick Ground Black Peppercorn to taste (6638878)

Directions

In small pot of water, prepare quinoa blend according to package instructions.

Arrange diced sweet potato in a single layer and steam until just tender, careful not to overcook to the point of falling apart. Chill quickly. Using a sharp knife, remove central ribs from chard. Slice on a bias into ½" thick pieces and reserve. Gently chop chard leaves into large pieces and set aside.

Grill sausage links until interior temperature reaches 165° F. Allow to rest 2 minutes before slicing.

Toss cooked sweet potato with olive oil, salt and pepper. Set aside.

Heat a sauté pan over medium heat. Add oil, sliced chard ribs and crushed red pepper. Cook for 1 minute. Increase heat to high. Add garlic, vinegar and chicken broth, and cook until liquid is reduced by half. Add chard leaves and season with salt and pepper. Toss until just softened (approx. 1 minute). Cook egg as desired.

Assemble bowls by mounding Sunrise Quinoa Blend, chard, sweet potatoes and pickled peppers side by side. Top each bowl with eggs and sliced sausages. Finish with Manchego and pepitas.



PERSIMMON CRÈME BRÛLÉE

Recipe by **Chef Neil Doherty**
Sysco Corporate

Ingredients

4 c heavy cream
2 t cardamom
½ t ground allspice
1 ½ c sugar
2 t pure bourbon vanilla extract
12 ea large egg yolks
8 ea large ripe persimmons

Directions

Heat oven to 300° F. Cut tops off persimmons, scoop out flesh and set empty persimmon shell aside.

In a medium saucepan, heat cream, persimmon flesh, cardamom, allspice and ½ cup sugar over medium heat. Bring to simmer and remove from heat. Strain mixture through a chinois, pushing persimmon flesh through with a wooden spoon. Add vanilla to strained mixture and stir. Cool to 90° F.

In large bowl, whisk together egg yolks and ½ cup sugar. Gently whisk in cream mixture to form a custard.

Pour custard into half hotel pan and set in the center of a roasting pan. Transfer to middle rack of oven.

Pour hot water into roasting pan until it reaches halfway up the side of hotel pan. Bake until set but slightly soft in the center. Cool overnight.

Whip cooled custard and spoon into reserved persimmon shells. Sprinkle 1 t of sugar over top of each. Using a torch, melt sugar until bubbling and golden brown. Let rest until sugar hardens to crisp shell. Serve with whipped cream and berries. Tilt persimmon top to the side for presentation.



BROWNIE TRUFFLE SKEWERS

Recipe by **Chef Greg Meeker**,
Sysco Seattle

Recipe by **Chef Dimitri Ponomarchuk**,
Continental Mills

Ingredients

6 lbs BakerSource Fudge Brownie Mix (5913058)
20 oz water
48 ea Sysco Natural Fresh Strawberries (2434710)
1 c Sysco Imperial Chocolate Chips, melted (5335724)

Directions

Place water and BakerSource Fudge Brownie Mix in mixer. Using a paddle, mix on low for 30 seconds.

Scrape bowl and paddle. Mix on low for another 30 seconds. Pour batter into greased sheet pan.

Bake at 350° F for 25–30 minutes.

Let brownies cool. Scoop 1 oz brownie and roll into balls.

For presentation, skewer one brownie truffle, one strawberry, then another brownie. Drizzle with melted chocolate and serve.



HOLIDAY BEVERAGES

Recipes by **Chef Eric Nakata**
S&D Coffee

Pecan Pie Latte

- 6 oz medium roast coffee, brewed
- ½ oz Monin Praline Syrup
- 1 oz maple syrup or dark brown sugar
- ½ t vanilla extract
- 2 oz milk, steamed
- whipped cream for garnish
- toasted pecans for garnish
- graham crackers for garnish

Brew coffee. Add syrups, vanilla extract and steamed milk. Garnish with whipped cream, chopped pecans and graham crackers.

Brûléed Pumpkin Latte

- 6 oz medium roasted coffee, brewed
- ¾ oz Monin Pumpkin Spice Syrup
- ¼ oz Monin Toasted Marshmallow Syrup
- 2 oz almond milk, steamed
- whipped cream for garnish
- mini marshmallows for garnish
- pumpkin spice for garnish

Brew coffee. Add Monin syrups and almond milk. Garnish with whipped cream, toasted marshmallows and pumpkin spice.

Wintermint Mocha

- 6 oz medium roasted coffee, brewed
- ½ oz Monin Peppermint Syrup
- 1 oz chocolate syrup
- whipped cream for garnish
- candy canes for garnish

Brew coffee. Add Monin syrup. Garnish with whipped cream, chocolate syrup and crushed candy canes.

Churrito Coffee (Mexican Churro Coffee)

- 6 oz medium roasted coffee, brewed
- 1 oz Monin Cinnamon Bun Syrup
- ¼ oz Monin Vanilla Syrup
- 1 oz almond milk
- whipped cream for garnish
- cinnamon for garnish

Brew coffee. Add Monin syrups and almond milk. Garnish with whipped cream and cinnamon.

