





## **RUM CAKE SHAKE**



Recipe provided by Chef Lauren Craig, Sysco West Coast Florida.

## **d** INGREDIENTS

## 1/2 Mike's Pies individual Rum Cake (KINGCHS, 0699047)

## 4 oz. cinnamon ice cream (WHLFARM, 2117430)

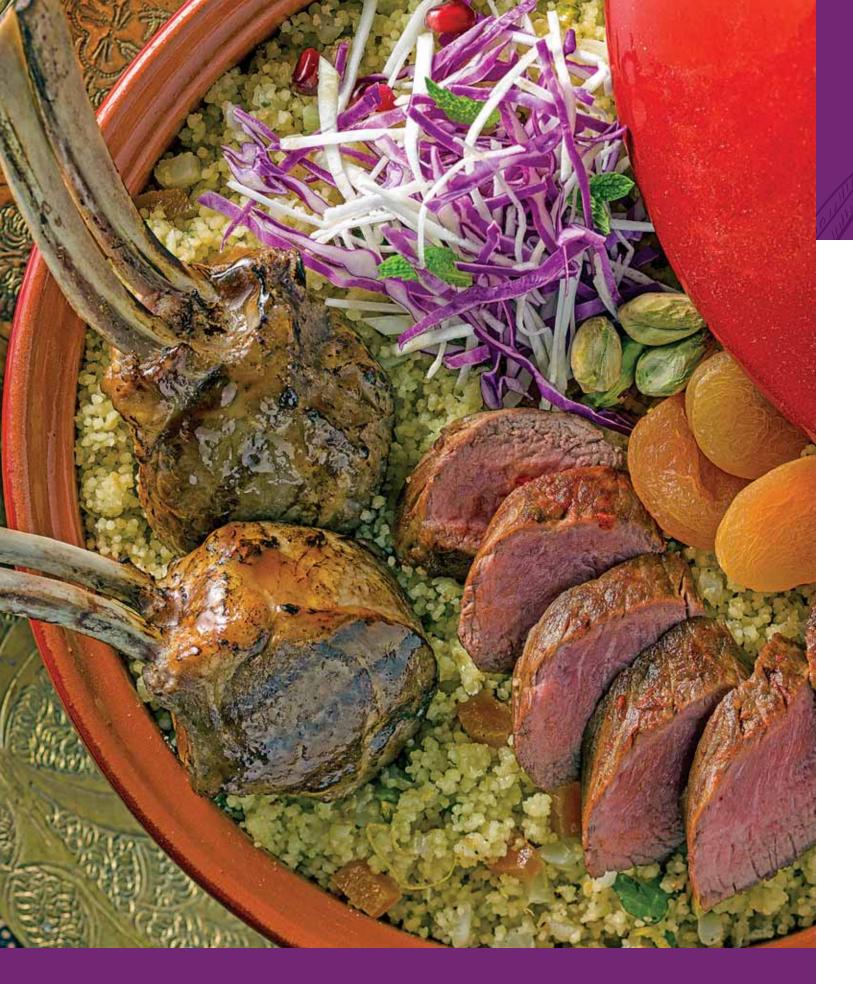
6 oz. 2% reduced fat milk (WHLFCLS, 2327757)

½ oz. glazed pecan pieces (AZAR, 8969822) whipped cream (WHLFCLS, 1251745)

## **□** INSTRUCTIONS

- 1. In a blender, combine ½ of a Mike's Pies individual Rum Cake, 6 oz. milk and 4 oz. of cinnamon ice cream.
- 2. Blend until smooth. Milk quantity can be adjusted to alter consistency if desired.
- 3. Pour into a serving glass.
- 4. Top with whipped cream and garnish with 1/2 oz. of glazed pecan pieces.

RUM CAKE SHAKE





## MOROCCAN LAMB DUO



Recipe provided by Chef Michelle West, Newport Meat of Nevada.

## **☐** INGREDIENTS

1 ea.	dry aged lamb rack domestic (BCH RSV,				
8202152)					

ea. lamb loin (BKHDRSV, 1504137)

8 oz. harissa (CHEFKIT, 7018764)

2 c. couscous (INTLIMP, 3616455)

1 c. orange juice (SYS NAT, 3943562)

1 t. ginger, minced (1008770)

2 c. chicken broth (SYS CLS, 2906028)

2 T. olive oil (AREZZIO, 5846714)

⅓ t. ras el hanout (D'ALLAS, 0358386)

1 ea. cauliflower head (IMPFRSH, 1243724)

1 ea. red cabbage head (IMPFRSH, 1908375)

1 ea. celery root (1313063)

8 oz. Champagne vinegar (INTLSUP, 4086229)

1 c. wate

½ c. granulated sugar (SYS CLS, 5087572)

16 oz. Greek yogurt, plain (WHLFARM, 4360901)

2 T. ground sumac (D'ALLAS, 3895570)

1 t. ground cumin (IMP/MCC, 5228713)

2 T. honey (SYS CLS, 4361432)

1 c. pomegranate seeds (2858704)

2 T. pistachio (SYS CLS, 5685888)

½ c. apricots, dried (SYS SUP, 8256968) salt and pepper to taste

fresh mint to garnish

- 1. Using a grater, rice the cauliflower then mix with the dry couscous and
- 2. Boil orange juice, ras el hanout, ginger and chicken broth. Pour over couscous mixture, cover with film, and let sit to steam.
- 3. Shave the red cabbage and celery root. Combine vinegar, sugar and water, bring to a boil, then let cool. Add celery root. Once cooled, rinse red cabbage multiple times in iced water to remove surplus color. Drain celery root then toss together with cabbage.
- 4. Combine yogurt, sumac, cumin and honey, reserve.
- 5. Rub harissa on lamb loin, season with salt and pepper, pan sear until desired temperature is reached.
- Season lamb rack with salt and pepper, place in a 350° F oven for approximately 15 min. or until desired temperature is reached. Set aside and let rest.
- 7. Slice lamb rack into individual chops. Slice loin on the bias. Plate cauliflower couscous with lamb loin on top, then garnish with pickled vegetables. Place lamb chops and garnish with apricots, pistachio and fresh mint. Serve yogurt mixture garnish with ground sumac and pomegranate seeds.





freshpoint.

## TOMATO GINGER JAM







Recipe provided by Chef Patrick Britten, Sysco Northern New England.

## **INGREDIENTS**

1	_	ጲ	2	Т	veaetable	oil	(ARF77IO	7264361)	١
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5 ea.	yellow onions, julienned thin (SYS IMP	
	1048222)	

<sup>3</sup> / <sub>4</sub> c. fresh minced g	ginger (1008770)
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12 ea. tomatoes cut into 
$$\frac{1}{2}$$
" cubes (SYS IMP 1763432)

3/4	C.	lemon juice (SYS IMP 7412596)
3/4	_	lima juica (SVS IMP 1276351)

74 C.	iime	luice	(313	IIVIF,	12/0	0331)	
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mint, chopped (SYS IMP, 1679984) 6 T. 6 T. basil, chopped (SYS IMP, 1679919)

cilantro, chopped (SYS IMP, 1679950) 6 T.

6 T. green onion, chopped (SYS IMP, 1908326)

naan flatbread (ATHENTC, 3281094) 1 ea.

1/2" diced firm tofu (SYS CLS, 684936) 1 c.

 $\frac{1}{2}$  c. arugula (7059268)

1 T.

Kalamata olives, quartered

- 1. Sauté the onions in oil until caramelized slightly; do not brown.
- 2. Add the ginger, garlic and sugar, cook over low heat 10–15 min.
- 3. Deglaze with the rice wine vinegar, add the tomatoes, and cook until slightly thickened.
- 4. Cool completely; add the lime juice, lemon juice and fresh herbs.
- 5. Grill naan flatbread for 2 min. per side, or warm in 400° F oven for 5 min., then top with 3 oz. of Tomato Ginger Jam.
- 6. Fry tofu in a pan with 1 T. of olive oil over medium-high heat, spread over naan with jam.
- 7. Garnish with arugula and drizzle with olive oil.
- 8. Serve warm or chilled.





# SOUTHERN COMFORT PANZANELLA SALAD



Recipe provided by Chef Kelly Bean, Sysco Nashville.

## **₫** INGREDIENTS

## Cornbread

3 c. cornbread mix (BRKSCLS, 2748905 cooked and cubed

### Salad

/2 c. diced pickled green tomato (1278126)

½ c. crumbled smoked layflat bacon (SYS CLS, 1005842)

c. char-grilled corn on the cob (SYS CLS, 1025196)

ea. diced fresh jalapeño pepper (7468853)

½ c. diced fresh red onion (IMPFRSH, 1094663)

 $\frac{1}{2}$  c. diced fresh red bell pepper (IMPFRSH, 8397689)

½ c. chopped fresh parsley (IMPFRSH, 7410723)

## Dressing

2 t. Sriracha hot sauce (HUYFONG, 2451417)

3 oz. lime juice (SYS NAT, 3865730)

1 T. honey pure clover (SYS CLS, 4361432)

½ c. olive oil (AREZZIO, 5934302) salt and pepper to taste

## **☐** INSTRUCTIONS

- 1. Bake cornbread according to package directions.
- 2. Cut into  $\frac{1}{2}$ " cubes and bake in oven for 8–10 min. or until crisp.
- 3. For the dressing, combine the Sriracha, lime juice and honey, and whisk until blended. Slowly drizzle in the olive oil until the mixture is well blended.
- 4. In a mixing bowl, add the prepared vegetables and the bacon.
- 5. Add cooled cornbread cubes.
- 6. Stir in the dressing until well coated. For best results allow to sit for 30 min. to soak up dressing.
- 7. If too dry, add a bit more olive oil and/or lime juice, and soak a bit longer
- 8. If you don't have pickled green tomatoes, use bread and butter pickle as a substitution.

SOUTHERN COMFORT PANZANELLA SALAD



## CALLO DE HACHA EN MOLE VERDE



Recipe provided by **Chef Javier Lopez, Sysco Houston**.

## **₫** INGREDIENTS

## Mole

8 oz. water, divided

I ea. onion, white and quartered (IMPFRSH,

2 ea. garlic cloves (SYS NAT, 1821537)

B oz. cilantro leaves (IMPFRSH, 2219095)

2 ea. tomatillo, rough chopped (1101120)

 $\frac{1}{2}$  oz. parsley, flat leaf (2568616)

1 ea. jalapeños, halved (7468853)

2 ea. hoja santa, rough chopped

2 T. chicken base (SYS IMP, 4944450)

Masa Slurry (to be incorporated in the mole)

4 oz. wate

2 T. masa harina tamale mix (MASECA, 7616664)

## Empanadas

34 c. masa harina tamale mix (MASECA, 7616664)

2 T. all-purpose flour (SYS CLS, 8378111)

1 t. baking powder (SYS CLS, 5517701)

Pinch Kosher salt (SYS CLS, 6040760)

2 t. vegetable oil (SYS CLS, 4119061)

3 oz. warm wate

½ lb. pork carnitas (HORMEL, 2814978)

## **Scallops**

30 ea. scallops (PORTSIM, 3360112)

Kosher salt to taste (SYS CLS, 6040760)

pepper to taste (SYS CLS, 3492508)

vegetable oil as needed (SYS CLS, 4119061)

#### Garnish

½ c. crema Mexicana (PICACLS, 4434811)¼ c. pepitas, toasted (AZAR, 2409720)

cilantro as needed (IMPRFRSH, 2219095)

## **☐** INSTRUCTIONS

Preheat fryer to 350° F.

#### Mole

- 1. Place all ingredients except the masa and ½ of the water in a blender in the order listed. Blend until puréed.
- 2. In a heavy-bottomed pot, boil the other ½ of the water and chicken base. Once boiling, turn heat down to simmer. Then make slurry with the masa harina and water, whisking to break up any lumps.
- 3. Carefully add slurry to simmering liquid, whisking continuously; once incorporated, add the puréed vegetables.
- 4. Continue to stir and cook until slightly thickened and the mole turns bright green.
- 5. Adjust seasoning then turn off and set aside.

## **Empanadas**

- 1. In a mixing bowl, mix all dry ingredients then add oil and water; combine until it makes a dough and let it rest for 30 min. at room temperature.
- 2. Cut the pork carnitas into  $\frac{1}{4}$ " squares and set aside; need three per order.
- 3. To form empanadas, take 1 T. of masa, form a disk, place pork in center, seal completely and fry for 3 min.

#### Scallops

- 1. Season the scallops with salt and pepper.
- 2. Heat oil in a cast iron skillet at medium-high heat, then sear scallops on both sides.
- 3. To assemble, place mole in the bed of a bowl and arrange scallops and empanadas.
- 4. Place a dollop of crema Mexicana on top of each empanada; garnish with toasted pepitas and cilantro.







# KOREAN GLAZED MEATBALLS



Recipe provided by Chef Lane Rosenberry, Sysco Lincoln.

## **₫** INGREDIENTS

## Meatballs

- 2 ½ lb. Fire River Farms Pork Beef Blend (FIRERVR, 0672917)
- 1 oz. fresh ginger, peeled and minced (1008770)
- 1 oz. fresh garlic, minced (IMPFRSH, 18215378)
- 1 oz. green onion (white part only), halved and diced (IMPFRSH, 7350788)
- ½ oz. fish sauce, Red Boat preferred (REDBOAT, 3202458)
- 2 oz. sesame oil (SYS SUP, 4086260)
- 1 oz. cornstarch (SYS CLS, 4073441)
- 1 oz. granulated sugar (SYS CLS, 5087572)
- .15 oz. Kosher salt (SYS CLS, 6040760)
- 1 oz. gochujang paste (CJS, 4245272)

## Gochujang sauce

- 7 oz. sweet chili sauce (MAEPLOY, 5807185)
- 7 oz. House of Tsang Korean Teriyaki Sauce (bulgogi sauce) (2246013)
- 2 oz. gochujang paste (CJW, 4245272)

## **☐** INSTRUCTIONS

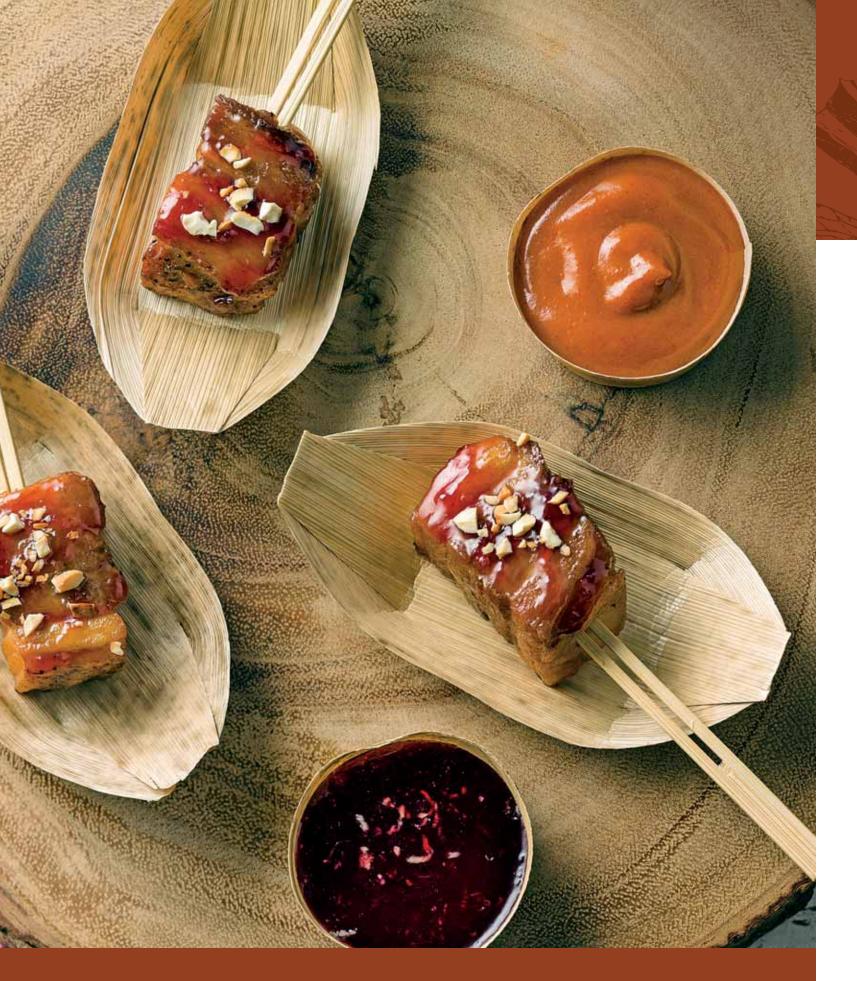
#### **Meatballs**

- 1. Mix all ingredients in a bowl and stir to incorporate.
- 2. With 2 oz. disher scoop, scoop out meatballs and place on half-sheet pan that has been sprayed with Sysco Supreme Pan Spray.
- 3. Bake in convection oven at 375° F for 15-20 min.
- 4. Glaze with Korean gochujang sauce as needed and grill for 30–45 seconds per side.
- 5. Garnish with thin slices of Fresno chilies, lime wedge and cilantro.

## Gochujang sauce

1. Mix all ingredients in a bowl and reserve for service.

For presentation, mix meatballs with gochujang sauce, garnish with lime wedge, Fresno chili slices and fresh cilantro, then serve individually or in a bao or lettuce wrap.





# PORK BELLY PEANUT BUTTER AND JELLY



Recipe provided by Chef Neil Doherty, Sysco Corporate.

## **₫** INGREDIENTS

## **Pork Belly**

- 2 lb. cooked pork belly, 1" x 2" cubes (WTMRBLS, 3365160)
- 1/4 c. peanuts, roughly chopped (SYS CLS, 9541772)

## **Peanut Hot Sauce**

- 2 c. Sysco Classic Peanut Butter (SYS CLS, 4009189)
- 4 c. Sysco Classic Hot Sauce (SYS CLS, 5728191)
- 1 c. Sysco Classic Clover Honey (SYS CLS, 4361432)
- ½ c. Jade Mountain Soy Sauce (SYS CLS, 3252400)

## **Grape Jelly-Ginger Drizzle**

- 3 c. Sysco Classic Grape Jelly (SYS CLS, 4184461)
- 2 T. grated fresh ginger (IMPFRSH, 1185545)

## **☐** INSTRUCTIONS

## For the sauce

1. Combine peanut butter, hot sauce, honey and soy sauce in a blender and blend until smooth. Wrap airtight and store at room temperature.

## For the drizzle

1. Combine grape jelly and ginger in a blender and blend for 60 seconds. Reserve.

## For the pork belly

1. For a single portion, fry six 1"  $\times$  2" pork belly cubes. Toss with 1 c. of peanut hot sauce. Plate and drizzle with grape jelly-ginger and crushed peanuts to finish.

PORK BELLY PEANUT BUTTER AND JELLY





## QUINOA-AND-CHORIZO-STUFFED POBLANO PEPPERS



Recipe provided by Chef Nora Galdiano, CEC, AAC / Sysco Central Florida / Sysco Lincoln.

## **INGREDIENTS**

## Meatballs

4 ea. poblano pepper (1776780)

½ c. quinoa (VILHARV, 2635775)

8 oz. chorizo, bulk (CASASOL, 2434322)

½ c. cremini mushroom, diced small (IMPFRSH, 3758844)

½ c. red bell pepper (IMPFRSH, 8397689)

1 c. chunky mild salsa (CASASOL, 7775693)

1/4 t. spice chili powder (IMP/MCC, 9806498)

½ c. kale, chopped (IMPFRSH, 1985274)

Kosher salt to taste (SYS CLS, 6040760)

pepper to taste (SYS CLS, 3492508)

2 oz. pepper jack cheese, shredded (CASASOL, 7086861)

## Sauce

1 c. heavy whipping cream (WHLFCLS, 4828802)

c. pepper jack cheese, shredded (CASASOL, 7086861)

## Garnish

1 ea. Hass avocado, medium dice (IMPFRSH, 185511)

1 T. red onion, minced (SYSNAT, 1039494)

T. lime juice (1079425) salt to taste (1995125)

4 ea. edible pansy flower, yellow and purple (3009042)

## **☐** INSTRUCTIONS

Preheat oven to 350° F.

- Place poblano peppers on the stove over flames and blister and char all sides; place in a bowl, cover with plastic wrap, and set aside for 15 min. After 15 min., peel all charred skin, make a slit in the center, and carefully remove membrane and seeds. Set aside.
- 2. Cook quinoa following instructions on the box.
- 3. In a sauté pan, crumble chorizo into small pieces and cook thoroughly. Drain excess fat and add cremini mushrooms. Cook for 1 min., and then add red peppers, quinoa, salsa and chili powder. Mix well and cook until heated through. Add kale and cook until just wilted. Taste for seasoning.
- 4. Fill each pepper with about  $\frac{1}{3}$  c. of quinoa chorizo filling. Sprinkle top with  $\frac{1}{3}$  oz. of shredded pepper jack cheese.
- 5. Warm stuffed poblano in oven at 350° F for about three min.

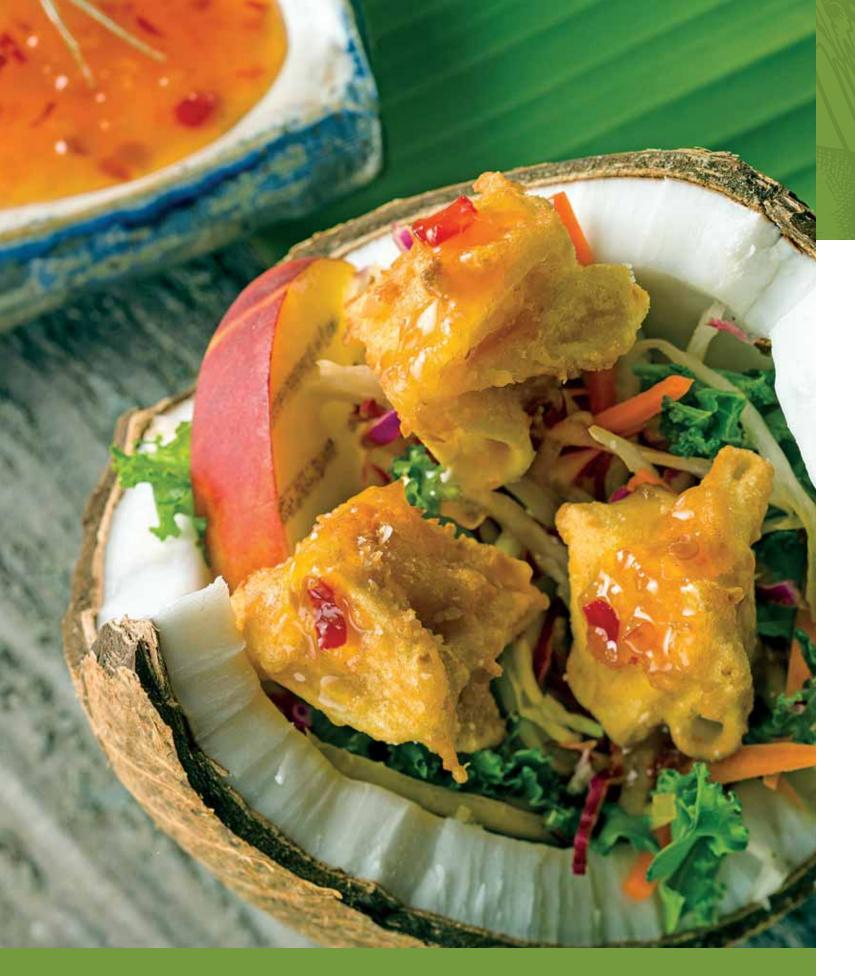
#### Sauce

1. Combine heavy cream and pepper jack cheese in a pot and melt over low heat, stirring with a whisk periodically

#### Garnish

1. Combine diced avocado, onion and lime juice. Season with salt to taste.

For the presentation, ladle 3 oz. of pepper jack cheese sauce in the center of the plate. Place stuffed poblano in the center and about  $\frac{1}{3}$  c. of avocado mix towards the left front. Place 1 each of yellow and purple pansy on top of avocado mix. Serve immediately.







# COCONUT-BATTERED LOBSTER GOCCE BITES WITH LOCAL PEACH CHILI SAUCE



Recipe provided by Chef Christopher Cochran, Sysco Kansas City.

## **INGREDIENTS**

## Meatballs

1 package Lobster Gocce pasta (AREZZIO,

4675067)

1 can unsweetened coconut milk

1 c. wate

1 c. desiccated coconut (BKRSCLS,

4510921)

1 lb. Tempura Batter Golden Flavor Mix (SYS

CLS, 4970927)

2 lb. Salad Mix Power Blend (3817901)

2 ea. lemon (SYS CLS, 2252054)

olive oil (AREZZIO, 5934302) salt and pepper to taste

## Sauce

½ c.

4 oz. peach jam (GD NATR, 1398179)

8 oz. sweet Thai chili sauce (MAEPLOY,

5807185)

1/2 t. crushed red pepper (IMP/MCC, 9806423)

2 T. lime juice

1 T. soy sauce (JADE MT, 3153982)

1 t. fresh chive (SYS NAT, 2058840)

- 1. Boil water and blanch Gocce for 1 min.
- 2. In a separate bowl, mix coconut milk, water, tempura batter and coconut together.
- 3. Dip lobster Gocce directly into coconut batter, use a tooth pick, shake off excess batter.
- 4. Fry Gocce until golden brown, about 2–3 min at 350° F until they float.
- 5. Place on paper towel for 1 min. before plating.
- 6. To make the sauce, mix ingredients in small bowl.
- 7. Toss salad mix with lemon juice and oil. Season with salt and pepper, and plate.
- 8. Top salad mix with Gocce, garnish with chive and a little toasted coconut if desired.







## SRIRACHA MAPLE-GLAZED SALMON OVER VEGETABLE PAJEON



Recipe provided by **Chef Randy Shore**, **Sysco Denver**.

## **₫** INGREDIENTS

## Salmon

1 side salmon (PORTFSH, 3161589)

½ c. maple sugar (CRWNMPL, 3585386)

T. Sriracha seasoning (MC CORM, 3776531)

1 T. Dijon mustard (INTLIMP, 4064978)

1 ea. cedar plank board

## Pajeon

2 c. rice flour (PRODUCR, 4638441)

 $1 \frac{1}{2}$  c. ice water

1 ea. egg, beaten (WHLFCLS, 2105823)

2 c. Salad Mix Power Blend (3817901)

2 T. green onion, sliced (IMPFRSH, 7350788)

salt and pepper to taste oil for cooking

#### Sauce

1 T. soy sauce (JADE MT, 3153982)

1 T. rice vinegar (INTLSUP, 4086195)

<sup>3</sup>/<sub>4</sub> t. honey (SYS CLS, 4361432)

1 t. Sriracha hot sauce (HUYFONG, 2451417)

½ t. crushed red pepper (IMP/MCC, 98066423)

1 t. ginger, minced (1008770)

1 t. green onion, sliced (IMPFRSH, 7350788)

1/4 t. spiced sesame seeds (IMP/MCC, 2473132)

## **☐** INSTRUCTIONS

#### Salmon

- 1. Coat salmon with mustard.
- 2. Mix maple sugar and Sriracha together and top salmon.
- 3. Place on presoaked cedar plank. Roast at 400° F in oven until medium.

## Pajeon

- 1. Mix flour, egg, salt and water until smooth. If too thick, add a little water.
- 2. Stir in salad.
- 3. Heat oil in a 6" non-stick pan until hot.
- 4. Ladle 2 oz. of pancake mixture into pan.
- 5. Cook on both sides, approximately 2 min., until crispy.

## **Spicy Dipping Sauce**

1. Mix ingredients together to use as a dipping sauce.

Plate pajeon. Rest salmon on top and garnish with salad and green onion.



AUTUMN-SPICED BEEF BURGER WITH MAPLE BACON, APPLE, CRANBERRY, ONION MARMALADE AND GINGER SRIRACHA AIOLI



## **AUTUMN-SPICED BEEF** BURGER WITH MAPLE BACON, APPLE, CRANBERRY, ONION MARMALADE AND GINGER **SRIRACHA AIOLI**

Easy Maple Bacon, Apple, Cranberry,

Onion Marmalade (recipe 1 of 4)

## Recipe provided by Chef Richard Boone, Sysco Hampton Roads.

## **INGREDIENTS**

- 15 ea. applewood smoked bacon (SYS CLS, 4571234), cooked, drained and chopped into small bits; reserve bacon fat
- 1 ea. yellow onion, small diced (IMPFRSH, 1094747)
- 1 ea. Granny Smith apple, small diced (IMPFRSH, 2795896)
- dried cranberries, chopped (SYS IMP, 7102403)
- maple or maple-flavored syrup (SYS IMP, 6219331)
- ground cinnamon (IMP/MCC, 6639512)
- ½ c.

- 1. In a large saucepan, heat 2 T. of bacon fat and begin to fry the apple
- 2. Once soft, add the bacon, cranberries, water, cinnamon and syrup. Simmer on low heat until it all comes together. Be careful not to burn sugars. It should not take long for water to evaporate, so don't leave it unattended.

## Ginger Sriracha Aioli (recipe 2 of 4)







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## **INGREDIENTS**

- ½ c. pineapple juice (SYS NAT, 4391274)
- 1/4 c. minced garlic (IMPFRSH, 1821537)
- ½ c. minced onion (IMPFRSH, 1094747)
- 1 c. pickled ginger, drained (3283090)
- 1 c. Champagne vinegar (INTLSUP, 5492640)
- ½ gal. mayonnaise (SYS IMP, 4002416)
- ½ c. sesame oil (SYS SUP, 4086260)
- 4 oz. Sriracha hot sauce (HUYFONG, 2451417)
- 1/4 c. soy sauce (JADE MT, 9153982)
- 1 c. sugar (SYS CLS, 5087572)
- 1 ea. cilantro, bunch (IMPFRSH, 2219095)

## **☐** INSTRUCTIONS

- 1. In a robot coupe, purée ginger, onion, garlic, cilantro, Sriracha and pineapple juice until smooth.
- 2. In a large mixing bowl, mix purée with all the remaining ingredients until smooth.
- 3. Label, date and refrigerate.

## Autumn Spice Rub (recipe 3 of 4)



## **INGREDIENTS**

- 1 T. Kosher salt (SYS CLS, 6040760)
- 1 t. ground cinnamon (IMP/MCC, 5228606)
- ½ t. ground allspice (IMP/MCC, 5228275)
- 1/4 t. ground clove (IMP/MCC, 5228655)
- 1/2 t. ground nutmeg (IMP/MCC, 5229067)
- 1 t. ground ginger (IMP/MCC, 5228887)
- 1 t. ground black pepper (IMP/MCC, 5229356)
- 4 T. granulated sugar (SYS CLS, 2926727)

## **□** INSTRUCTIONS

1. In a bowl, mix all the ingredients well. Store in an airtight container until needed.

## **INGREDIENTS**

- 4 ea. Pub beer buns (BBRLCLS, 3761727)
- 32 oz. ground beef 80/20 (FIREANG, 0566461)
- 6 T. Autumn Spice Rub
- ½ c. Maple Bacon, Apple, Cranberry, Onion Marmalade
- 8 ea. American cheese slices (BBRLCLS, 6697890)
- 8 oz. ginger Sriracha aioli
- 8 ea. dill pickle chips (BBRLCLS, 4041018)
- 4 ea. Kosher pickle spears (BBRLCLS, 1131960)
- 2 lb. CES Waffle Waffle Fries (SYS IMP, 20001399)

- 1. In a large bowl, combine the ground beef and 3 T. of Autumn Spice Rub. Mix well so the spices are evenly distributed throughout the meat.
- 2. Divide the meat into 8–4 oz., 4 ½"-wide patties and refrigerate for at least 2 hrs. or overnight.
- 3. Meanwhile, make the marmalade and the aioli, and set aside until needed.
- 4. When ready to serve, griddle the burgers to medium rare and top with cheese.
- 5. Toast buns, then spread the top and bottom buns with aioli, place two pickle chips on the bottom bun, and add marmalade on the top bun. Don't be shy!
- 6. To assemble, place a burger on each bottom bun, and then place top bun on the burger patty.
- 7. Serve the burgers with a pickle spear and Autumn Spice Rub-seasoned Waffle Waffle Fries.





## BACON-WRAPPED CENTER CUT PORK LOIN



Recipe provided by Chef Erik Gosswiller, Sysco San Diego.

## **☐** INGREDIENTS

6 ea. garlic cloves, peeled (IMPFRSH, 1821529)

2 ea. fresh thyme sprigs (IMPFRSH, 2005296)

1 ea. shallot, chopped (1473206)

1 t. dried cherry (SYS IMP, 7102205)

1 c. pomegranate juice (1534791)

1 c. veal demi-glace (CULINRT, 5948765)

2 ½ oz. olive oil (AREZZIO, 5934302)

10 oz. pork loin (WTMRBLS, 2589307)

2 ea. Texas smoked bacon slices (SYS CLS, 1359413)

1 t. unsalted butter (WHLFCLS, 1295213)

2 oz. brown beech mushrooms (7447469)

3–4 ea. assorted baby carrots, blanched (IMPFRSH, 7700404)

2 ea. Broccolini (8647349)

2 ea. garlic cloves, sliced (IMPFRSH, 1821529)

½ c. butternut squash, cut into julienned curls (1283662)

 $\frac{1}{2}$  c. Brussels sprouts (1608913)

½ c. kale, chopped (IMPFRSH, 1985274) salt and pepper to taste

## **☐** INSTRUCTIONS

Preheat oven to 350° F.

- Roast garlic cloves with thyme in a 300° F oven until lightly browned and soft. Add to a saucepan with chopped shallot, dried cherries and pomegranate juice. Reduce juice by ¾ and add veal demi-glace.
   Season with salt and pepper. Strain and keep warm.
- 2. In a sauté pan over medium heat, drizzle 2 oz. olive oil blend. When hot, add pork with bacon wrapped around the sides and held together with toothpicks.
- 3. Turn once and put it into a 350° F oven for 10 min., turning once halfway through the cooking process.
- 4. Rub carrots in olive oil and season with salt and pepper. Roast carrots at  $400^{\circ}$  F for 10 min.
- 5. While the pork is cooking, drizzle ½ oz. of oil and butter in a sauté pan over medium heat; add mushrooms and cook for 1 min. Remove and then toss blanched Broccolini with garlic slices quickly and remove from pan.
- 6. Quick-blanch butternut squash curls then toss with kale, arrange in center of plate.
- 7. Top kale mixture with pork and arrange mushrooms, carrots, Broccolini and Brussels sprouts around it. Finish with cherry pomegranate sauce.

BACON-WRAPPED CENTER CUT PORK LOIN