



Fall 2021

# The Edge

FRESH IDEAS AND INNOVATION TO HELP YOU  
RUN YOUR BUSINESS AND DRIVE PROFITS

## Recipe Book

**CUTTING EDGE**  
SOLUTIONS





Sysco is your partner in providing irresistible menu options inspired by consumer-driven food trends. We proudly present Cutting Edge Solutions products that offer turnkey solutions that streamline back-of-house operations, and significantly reduce labor costs. Many of our Cutting Edge Solutions items allow operators to refresh their menu with exciting new menu offerings that can appeal to both existing and new consumers alike. Our products are sourced from outstanding suppliers at the forefront of foodservice innovations that meet the highest quality standards. Cutting Edge Solutions is offered exclusively to Sysco customers as part of our commitment to being your most valued and trusted business partner

### *Consumer-Driven Flavors*

Elevate your menu offerings with chef-approved, on-trend ingredients that give you the freedom and inspiration to create one of a kind signature dishes.

### *Customer Satisfaction*

Keep up with consumers' ever-changing dietary preferences with better-for-you products that will easily complement your current menu.

### *Cost-Saving Solutions*

Minimize labor costs and save time with done-for-you products that offer superior value, versatility, and maximize profit potential.





# Cauliflower

## *Pulled Oats Curry Wrap*

### INGREDIENTS:

1 ea. Sysco Simply Plant Based Cauliflower Tortilla 12"  
6 oz. Sysco Simply Plant Based Protein (Pulled Oats)  
½ cup Wholesome Farms Vanilla Greek Yogurt  
2 tbsp. Imperial Fresh Shredded Carrots  
½ tsp. Imperial Fresh Grated Fresh Ginger  
⅓ cup Imperial Fresh Arugula  
½ tsp. Imperial Curry Powder  
1 oz. Imperial Fresh Garlic Peeled Fresh Jar  
8 oz. Imperial Fresh Red Onion Jumbo  
½ oz. Imperial Fresh Ginger Root  
¾ lb. Imperial Fresh Idaho Baking Potatoes  
¾ lb. Reliance Fresh Sweet Potato Jumbo  
3 cups Jade Mountain Milk Coconut Unsweetened  
¼ cup Roland Yellow Curry Paste  
2 cups Sysco Reliance Cut Green Beans  
½ lb. Sysco Imperial Fresh Carrot Jumbo  
½ lb. Sysco Imperial Red Bell Pepper  
1 oz. Imperial Fresh Cilantro  
½ Imperial Fresh Lime  
.15 cup Sysco Classic Kosher Salt  
1 Wholesome Farms Large Egg  
1 oz. Sysco Classic Coconut Oil



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## METHOD:

Heat half the oil in a saucepan over medium heat. Add garlic, onion and ginger; cook until garlic starts to brown, about 5 minutes, stirring frequently. Add potatoes, coconut milk, curry paste and salt; reduce heat to medium-low. Cover and cook until potatoes are tender and sauce is slightly thickened, about 45 minutes, stirring occasionally; cool.

Heat the other half of oil, add plant-based oat protein and begin to brown, 2-3 add beans, carrots; and peppers, cook until golden brown and starting to char, about 6 minutes.

Add the Thai Massaman Curry blend, fold in the cilantro and lime juice, adjust season. Makes about 6 cups.

Cook the Cauliflower Tortillas over a grill until soft and pliable, it will have a slight sheen

Place 6oz's of the Curried plant-based pulled Oat protein in the center of the tortilla and roll and fold in ends just like a burrito. Dampen the edge and the steam seal on the griddle, this will stop the tortilla from unwrapping.

In a bowl build a cooling Riata using the shredded carrot, minced ginger and curry powder, spoon into a ramekin.



## INGREDIENTS:

3 ea. Sysco Simply Plant Based  
Cauliflower Tortilla 6"  
6 oz. Sysco Simply Plant Based Protein (Pulled Oats)  
3 tablespoons avocado oil  
4 Imperial Fresh Garlic Cloves, minced  
2 chipotle peppers in adobo sauce  
1 cup vegetable stock  
2 tbsp. Sysco Natural Fresh Lime Juice  
½ tbsp. Sysco Imperial  
McCormick Dried Oregano  
½ tbsp. Sysco Imperial Ground Cumin  
½ tsp. Sysco Classic Kosher Salt  
½ tsp. Sysco Imperial Fresh  
Ground Black Pepper  
8 tsp. Sysco Imperial McCormick  
Ground Cloves  
½ ea. Imperial Fresh Avocado  
1 ea. Imperial Fresh Radish thinly sliced.  
1 ea. Imperial Fresh Lime sliced into 8 wedges.  
4 sprigs Imperial Fresh Cilantro  
2 oz. Imperial Fresh Salsa Verde  
2 oz. Casa Solana Taco Salsa  
1 tbsp. Pica y Sal pica Cotija Cheese

## METHOD:

Cook the Cauliflower Tortillas over a grill until nice and pliable.

Heat oil in a saucepan over medium-high heat; add plant based protein and cook until golden brown, about 5 minutes, stirring frequently.

Add garlic and chipotle peppers; cook until fragrant, about 2 minutes, stirring frequently.

Add remaining ingredients and cook until liquid is mostly absorbed, about 20 minutes. Refrigerate in an airtight container up to 6 days. Makes about 2¼ cups.

Fill each taco with the 2 oz. pulled oats and top with sliced avocado, thinly sliced radishes, cilantro sprigs and grated cotija cheese if desired.

Garnish with salsas and lime wedges.



# Cauliflower Pulled Oats Tacos

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# *Sprouted* Veggie Burger



## INGREDIENTS:

- 1 ea. Sysco Simply Plant Based Sprouted Grain Hamburger Wheatberry Buns
- 2 ea. ¼" slices Imperial Fresh Tomatoes
- 6 ea. Block & Barrel Pickles
- 1 ea. Arrezzio Imperial Fresh Mozzarella Cheese
- Imperial Fresh Spring Mix
- 3 ea. ¼" slices Sysco Imperial Yellow Zucchini
- 2 ea. ¼" slices Imperial Fresh Yellow Squash
- 1 ea. ¼" Sliced Imperial Fresh Eggplant
- 1 tbsp Arrezzio Pesto
- 1 ea. 1/8" slice Imperial Fresh Red Onion
- ¼ cup Sysco Imperial Mayonnaise

## METHOD:

Cut bun in half and butter with 1 tbsp. of mayonnaise and toast.

On a hot grill, grill the eggplant, zucchini and yellow squash, season with salt and pepper, drizzle with a little olive oil when cooked, let cool.

Combine the mayonnaise and pesto to make a sandwich spread.

Slice fresh mozzarella into ¼" slices, season with salt and pepper.

Smear the basil spread on both sides of the bun.

Build the sandwich starting with the grilled eggplant, sliced tomato, fresh mozzarella, grilled squash, and sliced onion top with a little spring mix.

Toothpick the lid on and serve with your favorite Block and Barrel potato chips.

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# Ashville Hot Chicken Sandwich

## INGREDIENTS:

- 1 Sysco Simply Plant Based Sprouted Grain Hamburger Wheatberry Buns
- 2 oz. Sysco Classic Hot Sauce
- 6 oz. Sysco Classic Chicken Thighs Boneless Skinless Jumbo Frozen
- 2 oz. Sysco Classic Homestyle Coleslaw
- 1 oz. Block & Barrel Chip Bread & Butter Pickles
- 2 oz. House Recipe Ketchup
- ¼ lb. Sysco Imperial Fries
- ½ oz. Imperial Fresh Arugula
- 3 oz. Sysco Imperial Spice Pepper Cayenne Ground
- 1.5 oz. Sysco Classic Sugar Brown Light Cane
- .15 oz. Sysco Imperial Spice Chili Powder Light
- .15 oz. Sysco Imperial Spice Garlic Powder
- .15 oz. Sysco Imperial Spice Paprika Extra Fancy
- 64 oz. Fry-On Shortening Liquid Zero Trans Fat
- 1 lb. Sysco Classic Flour All Purpose Hotel & Restaurant Bleached Enriched Malted
- ¼ lb. Sysco Classic Corn Starch
- ¼ lb. Sysco Classic Breadcrumbs Plain Fine
- 1 oz. Sysco Imperial Spice Pepper Supreme
- 8 oz. Wholesome Farms Classic Buttermilk
- 1 Wholesome Farms Classic Egg Shell Extra Large White
- 1 oz. Sysco Imperial Mayonnaise Culinary Premium







### METHOD:

To make the Ashville sauce begin by mixing the first 5 ingredients in a medium size bowl then add one cup of hot oil (at least 300 degrees) and mix set aside.

Get your breading and wash station ready. Mix the buttermilk, egg and hot sauce together set aside. Place the flour, corn starch, bread crumb, and pepper supreme in a large bowl mix together. Put the chicken thigh meat in the buttermilk wash and marinate for 30-45 minutes

Pre-heat the deep fryer to 350. Once oil is ready take the thigh meat from buttermilk mixture place in to the dry mix and repeat buttermilk and then dry. Place into the hot oil slowly and cook until an internal temperature of 165 degrees. When cooked take out and place on wire rack until ready to build sandwich

Dress the Sprouted Grain Bun with mayonnaise, bread & butter pickles, and coleslaw. Drizzle the Asheville hot sauce on the fried chicken thigh place on top of bottom bun place top bun on and skewer with toothpick serve with Cutting Edge Solution fries

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## INGREDIENTS:

1 ea. Sysco Simply Plant Based Sprouted Grain Hamburger Oats Buns  
1 oz. Sysco Imperial Mayonnaise  
1 ea. ¼" slice Imperial Fresh Tomatoes  
1 ea. Leaf of Boston Bibb Lettuce.  
4 ea. Block & Barrel Pickles  
1 ea. Block & Barrel American Cheese yellow sliced  
1 ea. Buckhead Dried Aged Buckhead Chuck Patty  
2 ea. slices Sysco Imperial Fresh Red Onion  
3 oz. Sysco Imperial Steak Fries  
2 oz. House Recipe Ketchup

## METHOD:

Place burger on hot griddle or grill and cook to desired temperature.

Butter the oat grain bun both side with the mayonnaise and toast.

Add a slice of American cheese to burger and let melt.

Build the sandwich, start with the bibb lettuce, tomato, onion, and pickles.

Top with the burger, add top and toothpick.  
Serve with Sysco Imperial Steak Fries and House Recipe ketchup.

# Dried Aged Burger *on Sprouted Oats Buns*



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# Sprouted Salmon Sandwich



## INGREDIENTS:

1 ea. Sysco Simply Plant Based Sprouted Grain Hamburger Oats Buns  
2 oz. Portico Classic Smoked Salmon  
1 oz. Wholesome Farms Classic Cream Cheese  
1 ea. Wholesome Farms Eggs  
2 ea. 1/4" sliced Imperial Fresh Tomatoes  
1/4 cup Imperial Fresh Arugula  
2 ea. sliced Imperial Fresh Red Onions  
1 oz. Sysco Imperial Mayonnaise  
Salt & Pepper to taste

## METHOD:

Butter the oat grain bun both sides with the mayonnaise and toast on griddle.

Poach the egg in boiling water with a tsp. of white vinegar to set the white.

Build the sandwich by spreading cream cheese on the bottom slice, top with Arugula, sliced tomatoes, and red onion rings.

Top with the slices of smoked salmon and the warm poached egg, season with salt and pepper, (optional) garnish with capers and serve open faced.

Sysco

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# Grilled Tamari Butter Sirloin Steak

## INGREDIENTS:

### Tamari Butter

- ¾ cup Wholesome Farms Imperial unsalted butter, softened
- 2 tbsp. reduced sodium Tamari
- 2 tbsp. White Miso Paste

### Sriracha Roasted Vegetables

- 1 lb. Imperial Fresh Wild Mushrooms, coarsely chopped
- 3 Imperial Fresh Leeks, trimmed and quartered lengthwise
- 2 cups Imperial Fresh Shaved Carrots
- 2 tbsp. Sysco Supreme Sesame Oil
- 2 tbsp. Sriracha Chili Sauce

### For Serving

- 4 Sysco Classic Sous Vide Sirloin Steaks
- 2 tbsp. Sysco Supreme Sesame Oil
- toasted Sysco Imperial Sesame Seeds for garnish





## METHOD:

**Tamari Butter:** Whisk all ingredients in a bowl; refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**Sriracha Roasted Vegetables:** Toss all ingredients in a bowl; roast on a sheet tray at 425°F until vegetables are tender and starting to brown, about 20 minutes. Refrigerate in an airtight container up to 6 days. Makes about 6 cups.

**For serving,** let 1 steak stand at room temperature 10 minutes; grill over high heat until lightly charred, about 8 minutes, turning occasionally and brushing with a portion of Tamari Butter. Heat a portion of oil in a sauté pan over medium heat; add a portion of Sriracha Roasted Vegetables and cook until heated through, about 3 minutes, stirring frequently. Serve steak over vegetables garnished with sesame seeds along with additional Tamari Butter.

*with Sriracha Roasted Vegetables*

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# Steak Frites

## INGREDIENTS:

### Pink Peppercorn Béarnaise

¼ cup Sysco Classic White Wine Vinegar  
2 tbsp. minced Imperial Fresh Shallots  
½ tsp. Sysco Imperial Fresh Ground Pink Peppercorns plus additional for serving  
2 Wholesome Farms Imperial Large Egg Yolks  
¼ cup Wholesome Farms Imperial Unsalted Butter  
3 tbsp. Wholesome Farms Classic Heavy Cream  
1 tbsp. Imperial Fresh Chopped Chives  
2 tbsp. Imperial Fresh Lemon Juice  
½ tsp. chopped Imperial Fresh Tarragon  
½ tsp. Sysco Classic Kosher Salt

### For Serving

4 Sysco Classic Sous Vide Sirloin Steaks  
2 tsp. Sysco Classic Kosher Salt  
1 tsp. Sysco Imperial Fresh Ground Black Pepper  
¼ cup Wholesome Farms Imperial Unsalted Butter  
6 cups Sysco Imperial Shoestring-Cut Frozen French Fries  
1 cup micro-herbs such as Bull's Blood, Cilantro, and/or Pea Shoots

## METHOD:

**Pink Peppercorn Béarnaise:** Cook vinegar, shallots, and peppercorns in a sauté pan over medium heat until vinegar is completely absorbed, about 5 minutes, stirring frequently; remove from heat and cool slightly. Heat 1 quart water to a boil in a saucepot fitted with a metal bowl; reduce heat to low. Add egg yolks and shallot mixture to bowl; whisk constantly until thickened and doubled in volume, about 6 minutes. Whisk in butter 1 tablespoon at a time; whisk in remaining ingredients. Hold warm in a steam table for service.

**For serving,** sprinkle 1 steak with salt and pepper; let stand at room temperature 10 minutes. Heat a portion of butter in a sauté pan over medium-high heat; add steak and cook until seared, about 4 minutes, turning once. Deep-fry a portion of French fries at 350°F until golden brown and crisp, about 3 minutes; toss with salt in a bowl. Slice steak against the grain; serve topped with Pink Peppercorn Béarnaise along with fries garnished with micro-herbs and additional pink peppercorns.



*with Pink Peppercorn Béarnaise*

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## INGREDIENTS:

¼ cup Sysco Supreme Sesame Oil  
4 cups Sysco Simply Plant Based Protein  
(Pulled Oats™)  
2 tablespoons Imperial Fresh Ginger, julienned  
¼ cup Chili Black Bean Sauce plus  
additional for serving  
4 Imperial Fresh Scallions, julienned  
4 Imperial Fresh Celery Stalks, julienned  
2 Imperial Fresh Chili Peppers, julienned  
2 Imperial Fresh Medium Carrots, julienned  
½ cup Shaoxing Wine  
¼ cup Low-Sodium Tamari  
1tbsp. Sysco Classic Granulated Sugar  
1 tsp. Cracked Szechuan Peppercorn  
1½ tsp. Sysco Imperial Red Pepper Flakes  
steamed Asian-style Noodles

## METHOD:

For serving, heat a portion of oil in a sauté pan over medium-high heat. Add a portion of each plant based protein and ginger; cook until golden brown and starting to char, about 5 minutes, stirring occasionally. Add a portion of chili bean sauce and ½ cup water; heat to a simmer, stirring occasionally. Stir in a portion of scallions, celery, chili peppers, and carrots; cook just until tender, about 3 minutes. Add a portion of wine, tamari, sugar, peppercorns, and red pepper flakes; cook until slightly reduced, about 2 minutes. Serve stir-fry with a portion of noodles and additional chili black bean sauce.



# Szechuan-Style Plant Based Stir-Fry



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## INGREDIENTS:

### Pasta

- 1 lb. Pasta LaBella Rigatoni
- 1 tbsp. Arrezzio Imperial Olive Oil

### Vegan Pomodoro Sauce

- 1tbsp. Arrezzio Imperial Olive Oil
- 2 Imperial Fresh Garlic Cloves, minced
- 2 Imperial Fresh Shallots, minced
- ½ tsp. Sea Salt
- ¼ tsp. Sysco Imperial Fresh Ground Black Pepper
- 3½ cups Sysco Imperial Canned Diced Tomatoes, undrained
- 8 tsp. Baker's Source Cane Sugar
- ½ cup raw Sysco Imperial cashews
- 1 tbsp. Sysco Imperial Tomato Paste

### For Serving

- ¼ cup Arrezzio Imperial Olive Oil
- 4 cups Sysco Simply Plant Based Protein (Pulled Oats™)
- 4 Imperial Fresh Garlic Cloves, thinly sliced
- 2 cups diced Imperial Fresh Zucchini
- 4 cups Imperial Fresh Escarole, Curly Kale, and/or other Hearty Greens
- 2 cups Imperial Fresh Cherry Tomatoes
- ½ tsp. Sysco Imperial Fresh Ground Black Pepper

## METHOD:

**Pasta:** Prepare pasta as label directs; reserve 1 cup pasta water for sauce. Drain pasta and drizzle with oil. Refrigerate in an airtight container up to 4 days. Makes about 8 cups.

**Vegan Pomodoro Sauce:** Heat oil in a saucepan over medium-low heat. Add garlic, shallots, salt and pepper; cook until fragrant and tender, about 3 minutes, stirring frequently. Add tomatoes and sugar; increase heat to medium, cover and cook until sauce begins to thicken, about 5 minutes. Add cashews, tomato paste, and pasta water; cook until cashews are tender, about 15 minutes. Cool slightly; purée in a blender until smooth. Refrigerate in an airtight container up to 6 days. Makes about 4 cups.

**For serving,** heat a portion of oil in a sauté pan over medium-high heat. Add a portion of each plant based protein, garlic, and zucchini; cook until golden brown and zucchini are tender, about 5 minutes, stirring occasionally. Add escarole and tomatoes; cook just until wilted, about 2 minutes, stirring frequently. Add a portion of pasta and sauce; cook 3 minutes or until heated through, stirring frequently. Serve garnished with pepper.

# Creamy Vegan Pomodoro Rigatoni



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# Caramel Apple Cheesecake

— Sysco —  
Imperial

## INGREDIENTS:

### Chocolate-Root Beer Sauce

1/3 cups Root Beer  
1/2 cup Wholesome Farms Classic Heavy Cream  
1/2 pound Dark Chocolate Pistoles

### Salty Peanut-Ginger Brittle

2½ cups Sysco Classic Granulated Sugar  
¼ cup Sysco Classic Corn Syrup  
¼ cup Water  
2 tbsp. Wholesome Farms Imperial Unsalted Butter  
1½ cups Sysco Classic Roasted Unsalted Peanuts  
1 tsp. Sysco Classic Baking Soda  
1 tsp. Imperial Fresh Grated Ginger  
1 tsp. Sysco Classic Kosher Salt  
2 tsp. Flaky Sea Salt

### For Serving

1 Sysco Imperial Dessert Mashup -  
Caramel Apple Cheesecake

## METHOD:

**Chocolate-Root Beer Sauce:** Heat 1 cup root beer to a simmer in a saucepan over medium-high heat; cook until reduced by half, about 10 minutes. Whisk in cream; heat to a simmer. Place chocolate pistoles in a bowl; whisk in root beer-cream mixture until smooth. Whisk in remaining 3 cup root beer. Refrigerate in an airtight container up to 2 weeks. Makes about 2 cups.

**Salty Peanut-Ginger Brittle:** Heat sugar, corn syrup, and water to a simmer in a saucepan over medium heat; cook until light amber color, about 10 minutes. Stir in butter; stir in peanuts, baking soda, ginger, and kosher salt. Pour onto silpat-lined sheet tray; sprinkle with sea salt. Cool completely; break into 3-inch pieces. Store in an airtight container up to 6 days. Makes about 40 pieces.

**For serving,** garnish 1 slice cheesecake with a portion of Chocolate-Root Beer Sauce and Salty Peanut-Ginger Brittle.

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*with Chocolate-Root Beer Sauce  
& Salty Peanut-Ginger Brittle*





## INGREDIENTS:

### Brown Butter-Almond Streusel

¾ cup Wholesome Farms Imperial Unsalted Butter  
1 cup Sysco Classic All-purpose Flour  
¾ cup Sysco Classic Sliced Almonds  
½ cup packed Sysco Classic Brown Sugar  
½ tsp. Sysco Imperial Cinnamon  
½ tsp. Sysco Classic Kosher Salt  
Blueberry Whipped Cream  
1 cup Wholesome Farms Classic Heavy Cream  
¼ cup Blueberry Preserves  
1 tsp. Sysco Imperial McCormick Vanilla Extract

### For Serving

1 Sysco Imperial Dessert Mashup -  
Lemon Poppy Seed Bread Cheesecake  
1 cup Imperial Fresh Blueberries  
Imperial Fresh Mint Sprigs

## METHOD:

**Brown Butter-Almond Streusel:** Cook butter in a saucepot over medium heat until golden brown; remove from heat and cool slightly. Toss flour, almonds, brown sugar, cinnamon, salt, and brown butter in a bowl until large crumbs form; refrigerate 30 minutes. Spread almond mixture on a sheet tray; bake at 350°F until golden brown, about 20 minutes. Cool completely; store in an airtight container up to 6 days. Makes about 3½ cups. **Blueberry Whipped Cream:** Beat cream, preserves and vanilla extract with mixer on medium-high speed until soft peaks form, about 2 minutes. Refrigerate in an airtight container up to 2 days. Makes about 2½ cups.

**For serving,** garnish 1 slice cheesecake with a portion of Brown Butter-Almond Streusel, Blueberry Whipped Cream, blueberries, and a mint sprig.

# Lemon Poppy Seed Bread Cheesecake



*with Brown Butter  
Almond Streusel*

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Quinceañera

# Cotton Candy Cheesecake

*with Raspberry  
Cream Coulis*

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## INGREDIENTS:

### Raspberry Cream Coulis

2 cups Imperial Fresh Raspberries  
3 cup Sysco Classic Granulated Sugar  
2 tbsp. Sysco Natural Fresh Lemon Juice  
3 tbsp. Wholesome Farms Classic Heavy Cream

### Vanilla Whipped Cream

1 Vanilla Bean, seeded  
1 cup Wholesome Farms Classic Heavy Cream  
¼ cup Sysco Classic Powdered Sugar  
1 tsp. Sysco Imperial McCormick Vanilla Extract

### For Serving

14 Waffle Ice Cream Cones  
1 Sysco Imperial Dessert Mashup -  
Cotton Candy Swirl Cheesecake  
Metallic Sprinkles  
Kettle Corn for garnish

## METHOD:

**Raspberry Cream Coulis:** Cook raspberries, sugar and lemon juice in a sauté pan over medium-low heat until slightly thickened, about 5 minutes. Remove from heat and strain through fine-mesh sieve. Whisk cream into raspberry mixture. Refrigerate in an airtight container up to 6 days. Makes about 1 cup.

**Vanilla Whipped Cream:** Beat vanilla bean seeds, cream, sugar, and vanilla extract with mixer on medium-high speed until soft peaks form, about 2 minutes. Refrigerate in an airtight container up to 2 days. Makes about 2½ cups.

**For serving,** scoop Vanilla Whipped Cream into 1 ice cream cone. Serve 1 slice cheesecake sprinkled with metallic sprinkles alongside Vanilla Whipped Cream filled cone; garnish plate with Raspberry Cream Coulis and kettle corn.

— Sysco —  
Imperial



SAVR<sup>PAK</sup>

— Sysco —  
Classic

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FRESHNESS PACK

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