

Sysco®

FOODIE

CELEBRATION OF
Feasts & Flavors

CATERING MAKES
A COMEBACK ~ P.9

NEW INNOVATIONS
FROM CUTTING EDGE
SOLUTIONS ~ P.12

CULTURAL
CELEBRATIONS ~ P.19



DISCOVER TRENDING SPECIALTIES FOR THE HOLIDAYS

Embrace the celebration of feasts and flavors with seasonal specialties from European Imports to create thoughtfully crafted, global-inspired dishes.

Festive Beverage Mixers

Our 1883 Syrups are perfect for infusing flavors like cinnamon, pumpkin spice, and pistachio into cocktails, coffee, and more.

Holiday-Flavored Cheese

Share the flavor of the season with cranberry and cinnamon-infused Cheddar and goat cheeses.

Apps with Ease

For an easy-to-serve appetizer, try pre-made charcuterie kits from Busseto that include one full pound of assorted meats, cheeses, and more.

Magic of Matcha

Easily incorporate popular matcha flavor into holiday recipes with our culinary grade Matcha Powder or Matcha Milk Jam which is perfect for drizzling over desserts as a sweet finish.

Ready-Made Fancy Appetizers

From bacon-wrapped scallops to raspberry & brie phyllo purses, serve upscale Van Lang hors d'oeuvres that hit the mark for the holidays.

Add Aroma with Lobster Oil

Made from a unique blend of blue lobster, grapeseed oil, and herbs, Groix & Nature Lobster Oil can add the elegant taste of seafood to pasta dishes, salads, fish, sushi, or tartare.



Matcha is +155% over the past four years and ranks in the 100th percentile for future growth potential. ~ Datassential

European Imports has been importing and distributing specialty food to upscale retailers, restaurants, and hotels since 1978. With over 5,000 products in the mix, they represent more than 70 countries, providing Sysco customers with a vast array of international specialties and menu-growing opportunities.



Scan to learn more.

DEAR SYSCO CUSTOMERS,

As we approach the holiday season, our purpose — connecting the world to share food and care for one another — could not be more fitting. It is an exciting time of year when you can feel a palpable sense of energy and excitement. To me, and my colleagues at Sysco, this time of year signals when families, friends, and colleagues gather to share laughs, stories, and friendship over food. A great meal is the central calling point for many of our most celebrated holiday and family traditions. At Sysco, we are proud to support those traditions by having the broadest (and freshest) assortment of food in the industry. We also have the broadest reach through the most capable supply chain. It is our honor to serve you and your end customers this time of year!

We know that you play the ever-important role of “host” for so many customers. Our teams are excited to support you as you prepare for a season of catering, gatherings, and an increase in restaurant patrons. Sysco is committed to being in stock and delivering on time to your business when you need it most; you and your business are what motivates us at Sysco, and our success is your success.

As catered events, weddings, holiday parties, and private gatherings are ramping up, now is the chance to create the celebratory magic as customers and guests are craving more elevated, full-course experiences. Catering and holiday offerings have the potential to boost sales significantly, and operators want creative ways to take events and dining to the next level.

As a global company, we work tirelessly to provide you with the products and services you need, when you need them. This includes offering support through culinary solutions that help your business thrive. Our culinary professionals are at the ready to engage with you on your holiday menus. And that’s what this issue of **Sysco Foodie** is all about — identifying some of the top trends for 2023 that can help guide and inspire you toward a successful season. We are excited to be a meaningful part of your success as we work alongside you to bring elevated dining experiences, facilitate connections, and create even more magic during the holidays.

On behalf of Sysco, I want to say thank you for

your continued partnership.

Cheers to a safe, happy, and healthy holiday season!



Kevin
Kevin Hourican

President and Chief Executive Officer
Sysco Corporation

STORIES AND Features

FROM THE SOURCE

4 THE STORIES BEHIND OUR SYSCO SUPPLIERS

From Pasture to Plate: Cargill Beef

TRENDS

9 CATERING MAKES A COMEBACK

Top trends for a successful catering season

12 BRING SOMETHING NEW TO THE TABLE

Explore Fall '23 Cutting Edge Solutions products

17 REVOLUTIONIZING RESTAURANTS

How robots and AI can redefine dining experiences

TASTE

19 CULTURAL CELEBRATIONS

Stories, timeless flavors, and diverse holiday menu inspiration from our Culinary Specialists

30 3 WAYS TO EXPERIMENT WITH SPICEOLOGY®

Global flavors for the holidays

TIPS

31 COMPASSION IN THE KITCHEN

Prioritizing mental health in foodservice

33 HOLIDAY PREP CHECKLIST

Cost and labor-saving tips for holiday catering

TALENT

34 INSIGHTS & EXPERTISE

Navigating the NYC culinary landscape with Sysco Chef Brian Wilkinson

TRAVEL

36 TRAVEL TIPS FOR FOODIES

Sysco Metro NY Chefs share their recommendations

TECHNIQUE

38 THE ART OF TADKA

Fundamentals of a centuries-old technique

39 ZERO-WASTE COOKING

Why it matters and how to take advantage of this practice

RECIPES

40 FEATURED DISHES

Culturally-inspired menu ideas from our Culinary Specialists

Copyright © 2023 Sysco Corporation. All Rights Reserved. Reproduction in whole or part is prohibited without permission of Sysco Corporation. Printed in the United States.

Please review federal, state and local regulations to ensure your compliance with the law. For safety and sanitation, stay up to date and check the latest information on CDC.gov. Consult your legal advisors regarding any risks associated with starting a new venture or implementing any recommendations. Every effort and care was made in the production of this magazine to ensure that the information included here is true and accurate. Any editorial errors or omissions may be corrected in a future printing.

From Pasture to Plate:

CARGILL
BEEF
SUPPLIER
NURTURES
QUALITY &
TRADITION



In the small sleepy town of Norwich, Kansas, a sunrise bathes **VB Bar Ranch's** 40 acres in a golden hue, and Red Angus cattle graze peacefully on the lush green pastures. This tranquil scene may seem like it's a world away from your reality: juggling a broken dish machine, a missing line cook, and a hyper-demanding schedule, all as your Sysco driver delivers your Fire River Farms burgers and Butcher's Block Reserve Angus steaks. But bridging the gap on these two scenes is essential in today's world where environmental and social issues are king. Tracing the product's path from this picturesque setting to your customers' plates is vital as diners are becoming more aware of their food's origin. Here's one of those stories.

VB BAR RANCH RAISES THE STANDARD

The largest ranch in the U.S. – King Ranch – spans 825,000 acres and houses 35,000 cattle. Despite its iconic status, over 91% of beef operations are family-run, with an average of 50 cattle. Cargill, one of Sysco's trusted suppliers, sources from many small ranchers (under 100 cattle) in the beef supply chain. These family farms are vital, caring for animals, communities, and the environment.

In Cargill's U.S. beef supply chain, VB Bar Ranch shines. Owned by Vonda and Bryan Behrens, this family farm raises Red Angus cattle, with a 20-animal typical herd. Both with agricultural backgrounds, the Behrens aimed to build a ranch life together, teaching their children and community leadership, chores, and respect for life's cycle.

Dedicated to their herd, the Behrens start each day tending to their cattle's needs. Before breakfast, Vonda and Bryan check on their cows and calves, guaranteeing nourishment, providing ample fresh water, and ensuring the herd's overall contentment and health. The cattle's natural diet is supplemented with hay and grain, demonstrating their commitment to nutrition and land care. Balancing nature's contributions with ranch upkeep, they diligently manage day-in-the-life responsibilities.



Vonda's natural affinity for beef led her to Cargill, where she's thrived for 35 years. Managing Sysco's Boxed Beef Trade sales, she understands market trends, beef cuts, and industry dynamics. Vonda's cow-calf operation is a vital link in the food chain. With expertise in genetics and animal husbandry, she breeds optimal cattle for muscle mass and marbling. Vonda's passion for ranching is driven by her love for nature and nurturing animals, not finances. Her hands-on approach and careful monitoring ensure her cattle are top-tier quality. She shares the awe of birthing and saving calves, displaying deep emotional connections. To her and Bryan, cattle are family.



Sysco Team Members pictured (from left to right): Stephanie Sandlin, Chef Neil Doherty, Vonda Behrens, Brad Borchardt, and Dana Southard

BUILDING A BETTER FARMING FUTURE

Amid sustainability talk, Vonda's family walks the walk. They cherish and nurture the land responsibly, allowing cattle to graze, locking carbon in the soil, recycling nutrients, and providing habitats where wildlife can thrive. In Norwich, KS, VB Bar Ranch also boosts the local economy by sourcing and hiring local. Since 1880, their farm has evolved, carrying a legacy of responsible ranching, and the Behrens strive to preserve this heritage for future generations.

For the future of the farming industry, burdens like higher feed, medicine, and equipment costs, along with steep land prices and interest rates, seem daunting. Yet, families like Vonda's persevere. Their deep emotional investment in their livelihood outweighs these obstacles, ensuring their commitment to the industry they cherish.

Their main concern? For family ranches, it's aging ranchers and succession planning. With the average age of

farmers/ranchers near 60-years-old, youth face barriers entering due to expenses and better-paying factory jobs. Vonda and her husband help build youth leaders in agriculture by volunteering with organizations like 4-H and Future Farmers of America. Sysco also proudly supplies the Houston Livestock Show and Rodeo, the world's largest event supporting better agriculture and year-round education for Texas youth. Recent stats show increased youth interest in agriculture, offering hope for the legacy of family farms.



Vonda highlights another challenge: the lack of understanding and appreciation for the commitment behind breeding and raising cattle. While diners savor meals, they often overlook the journey from farm to table. Through supplier stories, operators can educate and inspire humility, gratitude, and more respect toward food.

Vonda's VB Bar Ranch is just one of Cargill's many passionate suppliers. The ranchers' deep commitment to their cattle translates into the quality and performance of Sysco beef, a difference you can both see and taste.



Scan to learn more about Cargill and read the full story of VB Bar Ranch.

**"TODAY'S
CONSUMERS
CRAVE
TRANSPARENCY
AND THERE
IS MORE OF
A DESIRE TO
KNOW WHERE
THEIR FOOD
COMES FROM."**



FRESH
TAKE
FROM

The Chef

The demand for menu transparency is loud and clear. That's why Sysco is committed to working hand-in-hand with suppliers who champion integrity and authenticity. I visited Vonda Behrens at VB Bar Ranch in Norwich, KS, and let me tell you, raising cattle responsibly and sustainably takes serious dedication. Flip to page 4 for the full scoop on their ethical approach. Their commitment translates into top-notch beef that your customers will absolutely notice. The bottom line is that what we serve is more than just sustenance; it's ingredients cultivated with care, heritage, and artistry.

As chefs, we recognize the value of stories, especially in this season when celebrations are non-stop. On pages 40–43, check out the recipes created by our own Sysco Chefs, inspired by holidays around the world that bring global flavors to the menu. Turn to page 19 for an immersion into the festivities and feasts surrounding these traditions.

Prepping for the holiday rush is no joke, which is why we're providing a variety of resources and tools to help get you ready. Find everything from a holiday prep checklist and labor-saving ideas to exclusive Cutting Edge Solutions products and zero-waste cooking tips.

While this time of year is supposed to be "festive," as a chef, it doesn't always feel that way. Balancing the demands on your plate with preserving your mental well-being is a task we all share, especially in a stressful holiday environment. Head to page 31 for valuable resources we've gathered to support fellow operators and chefs in the industry.

We hope this edition of **Sysco Foodie** brings you insight and inspiration, and you can utilize the thought-provoking stories, recipes, and products to thrive this holiday season.

Cheers to connecting the world to share food and care for one another.

Chef Neil

Chef Neil Doherty
Corporate Executive Chef, Sysco Corporation

Catering MAKES A Comeback

Starting last year, in-person holiday parties were on the rise. The trend is continuing, with many workplaces actively planning catered holiday events to entice staff to return and encourage in-office culture. Weddings, holiday parties, and private events are also ramping back up. For operators, now is the chance to regain some of that pre-pandemic magic as guests crave more elevated, full-course food experiences.

With a competitive landscape, operators will need creative ways to get ahead of the competition. Consider these top trends as you plan for a successful catering season:

CULTURAL CULINARY EXPERIENCES

Go international with your menu and explore unique ingredients, unusual preparations, and diverse flavors to create a sense of cultural immersion for diners.



Catering has the potential to **boost sales by 20% or more**, so foodservice operators of all types should consider it as a lucrative and valuable revenue stream.

Continued on next page...

FARM-TO-TABLE MEALS

Post-pandemic, guests have taken a keen interest in food and beverage origins, presenting great opportunities to showcase local ingredients.



THE EARLY BIRD

Morning meetings and pre-lunch conferences are becoming more popular, with breakfast and “refuel” stations keeping audiences fueled, engaged, and fully involved. Brunch is also on the rise for weddings and private gatherings.

VERTICAL FOOD STATIONS

Leave a lasting impression with this unexpected approach! The popularity of doughnut and pretzel walls soared last year, and this trend looks set to continue.

CHILDHOOD CLASSICS

Embrace the nostalgia of comfort food but add fun, playful twists. Familiar flavors are back in style as people crave dishes that remind them of their childhood and simpler times.



EXPERIENTIAL CATERING

In today's social media-obsessed world, people crave unique and memorable moments through inventive menus, theatrics, and activities. Create a “WOW” factor so that guests remember their experience. Here are some ideas:

- ◆ Hire a cocktail pro for a quick masterclass in mixology.
- ◆ Open-fire or live-fire cooking. What could be more dramatic?
- ◆ Set up DIY pasta, pizza, or sushi stations.

Kenny & Ziggy's Delicatessen in Houston, Texas, has embraced this new movement, hosting a variety of themed nights, from various wine dinners to a Romanian night complete with live entertainment and even a *Marvelous Mrs. Maisel* themed viewing party.



Scan to learn more about Kenny & Ziggy's Delicatessen unique events!



COMING THIS FALL!

BRING SOMETHING
New
to the
Table

As the holiday season approaches, we know how crucial it is for chefs to have the right tools at their disposal. That's why we've meticulously curated a selection of exclusive, new, and innovative products designed to alleviate stress and elevate your menu. From reliable kitchen staples to labor-saving solutions that enhance efficiency, we're excited to share this game-changing Cutting Edge Solutions lineup with you that will be available starting in October.



Scan to learn more about Cutting Edge Solutions products or add them to your next order.



TURN UP THE SWEET HEAT

Hot honey is the fiery flavor upgrade your customers are craving. Use our House Recipe Classic Hot Honey to add sweet heat to pizzas, chicken tenders, salads, cornbread and beyond. Unlike other hot honey, ours contains just honey and ground chili peppers – no vinegar – offering a more natural taste that complements without overpowering. Plus, its squeezable bottle and flip-top spout lid make it convenient for kitchen and tabletop use.

**HOT
HONEY**



ONE OIL, ENDLESS POSSIBILITIES

Responsibly sourced from local family-owned farmers, our non-GMO Arrezzo Imperial Avocado Oil is sustainably made from mature avocados and upcycles those too ripe for guacamole. With a delicate taste and light consistency, it won't overpower the natural flavors of your dishes. Its high smoke point makes it great for high-heat cooking, and it can also be used across the menu in baking, stir-frying, dressings, and as a finishing oil.



AVOCADO OIL



CHANGE-MAKING CHICKEN

Sysco Imperial Do Good Chicken is made from 100% natural chicken and contains no artificial ingredients, antibiotics, hormones, or steroids. Each Do Good Chicken reduces surplus groceries from being diverted to

a landfill and lowers greenhouse gas emissions. Available in breast fillet, tender, and dark meat chicken bites, this lightly breaded chicken is made with domestically hatched chickens raised cage-free in facilities that provide the highest level of care, appealing to diners prioritizing environmental and animal welfare.

DO GOOD CHICKEN





ALL BEEF & ALL FLAVOR

Fully cooked and full of flavor, our Double L Ranch All-Beef Brisket Burnt Ends Sausages are made with hardwood smoked beef and real smoked brisket burnt ends. They offer a cleaner label with no liquid smoke, fillers, or artificial ingredients.

Available in original or jalapeño, these trendy, quarter-pound sausage links provide a smoky sausage option that's consistent, labor-saving, and versatile across dayparts.

ALL-BEEF BRISKET BURNT ENDS SAUSAGE ORIGINAL

ALL-BEEF BRISKET BURNT ENDS SAUSAGE JALAPEÑO



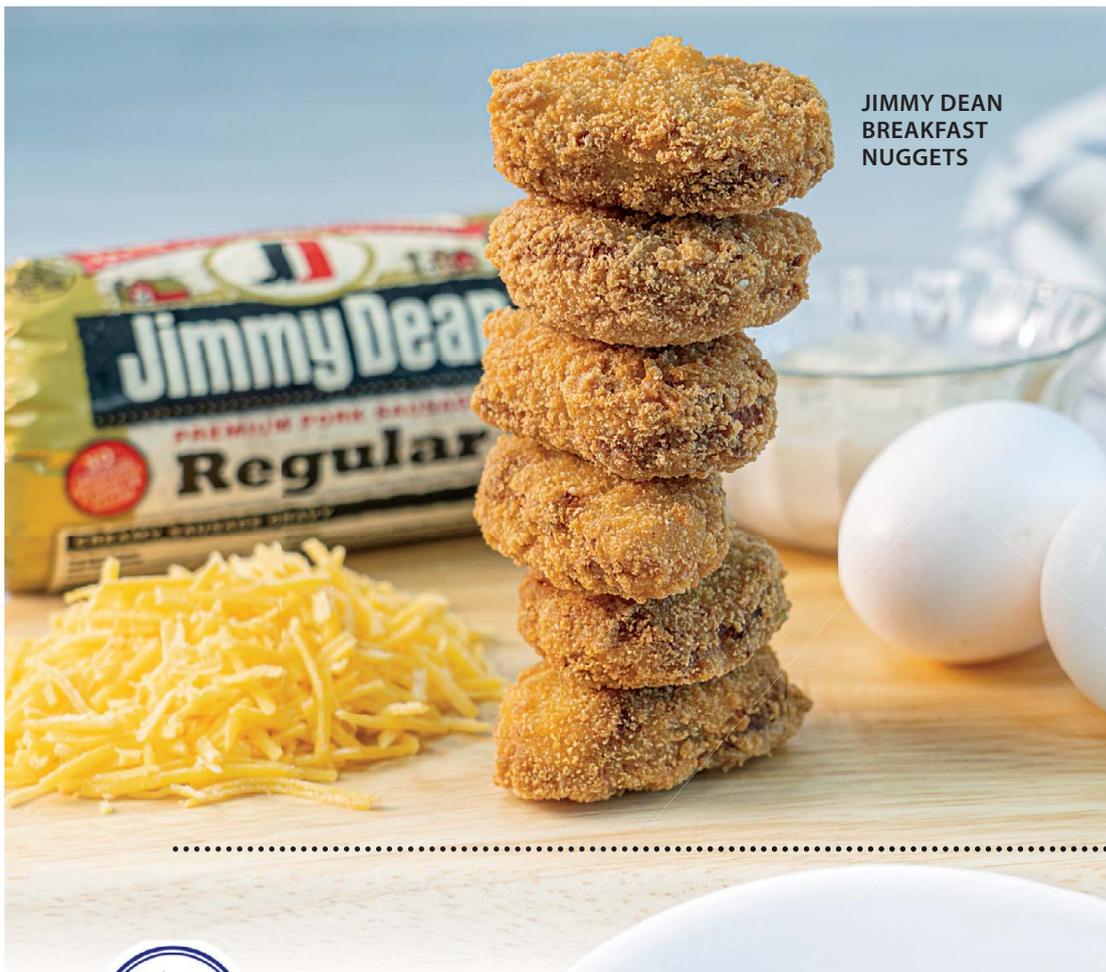
SHELL-EBRATING FLAVOR

Make a splash on your menu with Portico Classic Garlic & Herb Marinated Butterflied Shrimp. These labor-saving shrimp save time, enhance presentation, and ensure consistent quality. Ideal for steam tables, catering, and buffets, these shrimp can be sautéed, baked, broiled, pan-fried, or grilled. Available in two count sizes and conveniently frozen IQF, these shrimp are a cost-effective and waste-minimizing seafood solution.

GARLIC & HERB MARINATED BUTTERFLIED SHRIMP 13/15

GARLIC & HERB MARINATED BUTTERFLIED SHRIMP 16/20





**JIMMY DEAN
BREAKFAST
NUGGETS**

RISE & SAVOR WITH BREAKFAST NUGGETS

Stuffed and loaded with Jimmy Dean sausage, scrambled eggs, and cheese, our Jimmy Dean Breakfast Nuggets are easy to prep and eat. Super portable, these are great for an on-the-go breakfast or snack, as a complimentary side or add-on. With an excellent hold time under chafers and heat lamps, they're convenient options for breakfast or brunch catering trays.



— Classic —

CRISPY CATCH OF THE DAY

From the freezer to the fryer, no thawing is required with our Portico Classic Crispy Panko Breaded Pollock Fillet, saving time and labor. It offers an irresistible crunch with its unique panko breading and convenience, coming pre-cleaned, portioned, and breaded. This product provides great coverage in sandwiches, po'boys, and hoagies, and its versatility makes it a great option for tacos, katsu and rice bowls, or fish and chips entrées.



**CRISPY
PANKO
BREADED
POLLOCK
FILLET**



**MINI
BROWNIE
CHEESECAKE**



**MINI
STRAWBERRY
CAKE**

FROM-SCRATCH SWEETNESS

Crafted by artisanal bakers, our Sysco Imperial Mini Brownie Cheesecake and Mini Strawberry Cake guarantee a next-level dessert experience. Made with quality ingredients and no cake or icing mix, they

offer an unrivaled homemade flavor and appearance. Customize them effortlessly for your desired plating and presentation without the hassle and expense of preparing from scratch. Each 4.4 oz serving is



labor-saving and perfect for banquets, catering, schools, nursing homes, hospitals, and more.



**HEAT THINGS UP
WITH GHOST PEPPER
& CHILI LIME
FLAVORED WRAPS**

Ditch those dated wrap options and welcome bold, on-trend Sysco Classic Chili Lime and Ghost Pepper Flavored Wraps. Offered in a standard 12-inch size, they're an easy way to quickly revitalize menus. Utilize these wraps to add unique, globally inspired flavors to sandwiches, burritos, quesadillas, pinwheels, and flatbreads or create delicious chips.



**CHILI LIME
FLAVORED
WRAPS**

**GHOST PEPPER
FLAVORED
WRAPS**

REVOLUTIONIZING
RESTAURANTS: HOW
ROBOTICS AND AI

Redefine Dining Experiences

Once the province of sci-fi and dreamy imaginations, emerging technologies like artificial intelligence (AI) and smart robots are rapidly becoming valuable tools for a broad swath of businesses. The restaurant industry is no exception. From enhancing food quality and elevating customer engagement to streamlining operations and overcoming labor shortages, the synergy between human creativity and machine processing power is opening a new realm of possibilities in how foodservice professionals create, serve, and connect with their customers.



EMBRACING AI-POWERED CHATBOTS FOR FRONT- OF-HOUSE

Convenience and personalized experiences are the table stakes for hospitality. And in this digital age, AI-powered chatbots are changing the game. Serving as a virtual concierge, chatbots can help customers navigate through menus, reservations, and recommendations with remarkable ease. They engage with customers immediately, taking orders, answering queries, and even suggesting dishes based on individual tastes.

Imagine walking into a bustling bistro, and before you can say a word, a friendly chatbot pops up on your smartphone, welcoming you back and recommending a dish you enjoyed during your last visit. With AI's ability to analyze vast datasets, chatbots can learn customer preferences and tailor recommendations, creating a more intimate and engaging dining experience.

Beyond direct engagement with customers, chatbots also have great utility as content creators. Generating copy for social media posts or websites can be a bear for time-strapped restaurant operators. But with a simple prompt outlining intent, tone, and audience, free chatbot tools like ChatGPT can generate that content at the push of a button.

Continued on next page...

STREAMLINING BACK-END OPERATIONS

The tech revolution isn't just for front-of-house interactions. It has also taken foot in the restaurant's heart — the kitchen. In high-volume establishments, automation can make a world of difference in efficiency and accuracy.

Take Flippy, a robotic kitchen assistant developed by Miso Robotics. Armed with AI, Flippy can handle the most challenging tasks, from flipping burgers to monitoring cooking times, ensuring consistent and perfectly cooked meals. Integrating such robots into the kitchen can save time and reduce waste, allowing foodservice professionals to focus on culinary creativity.

AI's remarkable ability to process and learn from vast amounts of data makes it a great assistant before the cooking begins, helping create recipes or identify ingredient combinations



that may not be readily apparent. IBM's Chef Watson – a cognitive cooking assistant that collaborates with chefs to generate innovative recipes – analyzes thousands of flavor profiles and cooking styles to produce unexpected combinations and bring unique dishes to life.

These capabilities can be instrumental in developing specials based on available ingredients to reduce food waste and drive bottom-line growth.



Cultural

CELEBRATIONS



Food is one of the most powerful ways we remind ourselves of the rich importance of our heritage and celebrate the uniqueness of every culture. When priming your menu for the holidays, food traditions can breathe new life into your offerings.

From the warmth of a Christmas roast to the vibrancy of Diwali's sweets, we're exploring culinary celebrations from diverse corners of the globe to ignite your creativity this season.

We hope these stories, iconic flavors and timeless traditions inspire you to embrace the spirit of the season and share the emotional connection they bring with your customers.

Continued on next page..

A SICILIAN FEAST

THE FEST

Saint Barbara's Day, observed on December 4th, is a special celebration where people honor the Christian saint known for protecting them from storms and lightning. Santa Barbara was named the co-patron saint of Paterno, Sicily, resulting in grand celebrations and sumptuous feasts on this momentous occasion.

THE FEAST

As part of a traditional Sicilian holiday meal, we've crafted two dishes: Eggplant Lasagna and Veal & Lamb Cannelloni. Sicily's diverse culinary heritage produces meals full of fresh and seasonal ingredients with influences from many cultures that have called Sicily home, such as the Greeks, Arabs, Normans, French, Spanish and North Africans. Whether served as a main entrée or prepared and packaged in bulk trays for off-premise entertaining, these hearty dishes are easy to customize.

Eggplant Lasagna ~ p. 40





► BEHIND THE RECIPE: FLAVOR NOTES FROM CHEF SHEA ZAPPIA

Unique twists on familiar dishes attract customers seeking new and classic options. My cannelloni recipe, inspired by Tuscany's Pasta alla Boscaiola, combines mushrooms, pancetta, lamb, veal, and golden raisins — a nod to my Sicilian roots. Using the ragu as a filling for cannelloni refines the presentation, making it perfect for festive menus. I've also embraced the trend of textured sauces that set dishes apart. For the Eggplant Lasagna recipe, I enhanced traditional basil pesto with chili crisp, adding heat and crunch as an approachable yet unique complement.

Veal & Lamb
Cannelloni ~ p. 40



EASY ACCESS!

Scan to visit Sysco Shop to purchase the recipe ingredients.



TIMELESS TAMALES

THE FEST

A cherished Christmas tradition spanning Latin America and the U.S., the timeless essence of tamales celebrates culture and togetherness. With a sacred history originating from the belief that the Gods provided corn for humanity's nourishment, tamales symbolize the heart of Latin Christmas celebrations and pass joy and unity through generations.

THE FEAST

Whether sweet or savory, tamales present an irresistible combination of flavors, showcasing their respective regions' culinary diversity and creativity. Offer tamales as appetizers, entrées, or part of combination plates, and make it convenient by selling dozens to-go. Sysco International Masa Harina streamlines preparation with its fine texture, shorter prep time, and easy process – perfect for high-volume operations.



▶ BEHIND THE RECIPE: FLAVOR NOTES FROM CHEF STEPHANIE CHAVEZ

Tamales, a Central California staple, reflect our diverse culture. With roots from Jalisco, Oaxaca, and Michoacán, they capture our region's deep-rooted Hispanic heritage and the vibrant array of styles, flavors, and cultures. Tamales unify us through their cherished family traditions and flavorful fillings. The possibilities are endless!

Chocolate
Tamales ~ p. 40



MEXICAN:

In Mexico, tamales boast an array of ingredients and flavors that vary from region to region, some wrapped in banana leaves rather than traditional corn husks.

GUATEMALAN:

Guatemalan tamales feature a distinctive taste with sweet ingredients, usually hints of cinnamon, cloves, and spices.

PUERTO RICAN:

“Pasteles en hoja,” a cousin to Mexican tamales, are made with a base of plantains and root vegetables instead of corn masa. Fill them with aromatic meat stuffing and wrap them in a green banana or plantain leaf.

COLOMBIAN:

Boasting vibrant yellow dough, Colombian tamales are often stuffed with rice, chickpeas, and a hard-boiled egg, all wrapped in a plantain leaf.

VENEZUELAN:

“Hallacas,” traditional Venezuelan tamales, contain a hearty meat stew with raisins, capers, and olives, all wrapped in plantain leaves.



EASY ACCESS!
Scan to visit Sysco Shop
to purchase the
recipe ingredients.



Turkey Mole
Tamales ~ p. 41

Birria
Pasteles
~ p. 41

FESTIVAL OF LIGHTS & FLAVORS

THE FEST

Diwali is the Hindu festival of lights — a five-day celebration honoring the triumph of light over dark and good over evil. It's a national festival cherished globally by diverse communities and observed primarily by Hindus, Sikhs, and Jains.

THE FEAST

During Diwali, indulgent sweets steal the spotlight, adding extra sweetness to the festivities.

One traditional favorite is gulab jamun. Serve guests the decadence of little fried milk-based dough balls soaked in a fragrant syrup infused with cardamom, saffron, rose water, and spices. These donut-like treats hold well and can be conveniently stored in the refrigerator for several days, making them an ideal make-ahead option. Serve them warm or at room temperature.

Gulab Jamun ~ p. 41





▶ BEHIND THE RECIPE: FLAVOR NOTES FROM CHEF OJAN BAGHER

Every culture has its sweets, and these little spheres soaked in sweet saffron syrup are at the top of my list. Gulab jamun is one of my favorite desserts and a great way to end the meal with a hot glass of cardamom tea. Sometimes, I would eat them at the beginning of the meal – they're just that good.



EASY ACCESS!
Scan to visit Sysco Shop to purchase the recipe ingredients.

▶ BEHIND THE RECIPE: FLAVOR NOTES FROM CHEF RACHANEE TEIPEN

Mangos are a staple fruit in my culture, and kulfi – a frozen Indian dessert – is one of my favorite ways to eat it. Making traditional kulfi can be a laborious process, but this easy, no-cook recipe combines the flavors of fresh mango, cardamom, saffron, and pistachios for a refreshing frozen treat!



Mango kulfi is a decadent summer treat that can bring joy year-round. This frozen delicacy is made with mango, condensed milk, cream, sugar, cardamom, and saffron, then frozen in molds or cups until firm.

Diversify your dessert offerings by incorporating these unique desserts into your menu.



A VERSATILE VEGGIE WITH A RICH HISTORY

THE FEST

With a rich history spanning several cultures, squash is a true culinary chameleon, boasting unparalleled versatility and global appeal. South Africa, in particular, has embraced squash, cultivating every variety and infusing it into their vibrant cuisine that represents this region's diverse history, culture, and people.

THE FEAST

Many South African butternut squash soup recipes feature ingredients from a mix of cultures, like roasted bananas, coconut milk, curry, nutmeg, allspice, and Peri-Peri seasoning. Squash soup presents a blank canvas for customization, setting the scene to infuse diverse cultural inspirations into your menu through garnishes.

Elevate your menu with this stunning soup that celebrates the essence of winter squash in a way that will excite diners from all backgrounds.



► BEHIND THE RECIPE: FLAVOR NOTES FROM CHEF ANIL CHACKO

With winter around the corner, this squash soup is a definite crowd-pleaser. It's rich, velvety, and infused with festive spices for depth of flavor. It's also neutral enough to be the canvas for various garnishes. I used our FreshPoint produce and different ethnic product lines to elevate this soup's flavor, color, and texture, making it visually striking and delicious.

OTHER SQUASH SOUPS ACROSS THE GLOBE

Haiti's Soup Joumou: Rich and savory, soup joumou features winter squashes, like pumpkin, beef, vegetables, peppers, and spices. During colonial rule, enslaved Africans in Saint-Domingue (now Haiti) prepared and served soup joumou yet were forbidden to eat it. After the revolution, the soup became a symbol of freedom. Now, Haitians worldwide relish it every New Year to celebrate their Independence Day.

AN ASIAN TAKE ON SQUASH SOUP

Kabocha squash, originating in Cambodia and brought to Japan and South America by the Portuguese, is prized for its sweet flavor. It's enjoyed in Japan and South America as a puréed or cubed soup. In Vietnam, their signature soup combines it with pork, while in Thailand, it turns into a creamy coconut soup with ginger and lime.



EASY ACCESS!
Scan to visit Sysco Shop
to purchase the
recipe ingredients.

◀ Hispanic

Winter
Squash
Soup
~ p. 42

▼ Italian

◀ Asian

▼ Mediterranean

◀ Indian

A ROAST TO REMEMBER

THE FEST

For those familiar with British traditions, the standing rib roast evokes the warmth and nostalgia of a “Sunday Roast” dinner, where the feast would slow-cook in the oven as the family attended church, returning home to a bountiful spread. Today, as a cherished Christmas staple, prime rib graces holiday tables across Britain, Australia, New Zealand, Ireland, Canada, the U.S., and beyond. This versatile cut also extends its appeal to

the Jewish celebration of Hanukkah. Similarly, prime rib can be a certified option for Muslim gourmands adhering to halal guidelines.

THE FEAST

As one of the most flavorful and tender cuts of meat, prime rib has an elegance that adds a wow factor to any holiday table and continues to extend its popularity as a special occasion meal across the globe. Nothing beats a quintessential English holiday dinner featuring succulent prime rib, Yorkshire pudding, and classic trimmings.

Looking for the ultimate convenience? Sysco has a fully cooked, deliciously seasoned select beef rib roast, ready to heat and serve.

Standing
Rib Roast
~ p. 43



▶ BEHIND THE RECIPE: FLAVOR NOTES FROM CHEF BRIAN WILKINSON

This is a classier twist on traditional holiday fare. Using roasted bone marrow, shiitake mushrooms, and black garlic elevates a mundane dish. Everyone does prime rib for the holidays, but this takes it up a notch. All you need is a little coaching and product knowledge, and it's easy to recreate. Plus, who can resist fried Brussels sprouts?



Yorkshire
Pudding
~ p. 43

Fried Brussels
Sprouts with
Roasted Garlic
Goat Cheese
~ p. 43



EASY ACCESS!
Scan to visit
Sysco Shop
to purchase
the recipe
ingredients.

THE PROOF IS IN THE PUDDING

The side dish options to accompany prime rib vary, but in Britain, none compare to the favored and cherished companion: Yorkshire pudding. These savory popovers are deeply rooted in British food culture and have a long history as the perfect complement to the roast.

In the 1700s, Yorkshire pudding showcased early upcycling by cooking beneath the roast, catching drippings to preserve essential fat and minimize food waste. Today, this rich, pillowy dish remains a popular and cost-effective choice. For a quintessential British holiday dinner, serve traditional Yorkshire pudding drenched in gravy alongside roast beef and veggies. Try featuring it as a seasonal limited-time offering or a new Sunday special.



3 WAYS TO EXPERIMENT WITH Global Flavors

WITH SPICEOLOGY® THIS HOLIDAY SEASON



GLOBAL FLAVORS & HOLIDAY MUST-HAVES

Greek Freak: Use it on seared scallops, leg of lamb, gnocchi Alfredo, blistered heirloom tomatoes, and a gin basil smash cocktail.

Smoky Honey Habanero: Add to game hen with roasted potatoes and broccolini, cranberry and cornbread stuffing, apple pie, roasted sweet potatoes, and glazed Brussels sprouts.

Berberé: Use it on turkey, beef stew, spiced lamb, roasted root vegetables, and whole white fish.

Ras el Hanout: Add to eggnog, French toast, maple syrup, roasted whole chicken, sweet potato hash, and kabobs.

#1

SPICE UP YOUR BEVERAGE PROGRAM

Restaurants of all sizes are expanding spice usage from kitchen to bar, including spices like turmeric and ras el hanout on drink menus to differentiate from the competition.



Scan here to shop holiday spices from Spiceology®.

“ZERO-PROOF AND NO ABV MOCKTAILS ARE GROWING IN POPULARITY, AND SPICES AND HERBS CAN MIMIC THE BOLD FLAVORS OF COCKTAIL INGREDIENTS.”

- Chef Tony Reed, Executive Director of Culinary at Spiceology

#2

GO BIG AND GO BOLD WITH CHILES

Diners are embracing chiles and bolder heat profiles; pair a tempting flavor with heat – where it’s not just hot for hot’s sake – and it’s game on. Hot honey, chili crunch, and gochujang are everywhere.

#3

SPICEOLOGY’S TOP-SELLING SPICES FOR HOLIDAY MENU PLANNING

Whether you ideate before ordering or vice versa, now is the time to stock up for holiday menu planning. Use the above spice cheat sheet to initiate your flavor exploration and infuse excitement into your dishes.

Compassion in the Kitchen:

PRIORITIZING MENTAL HEALTH IN FOODSERVICE

For those who haven't discovered this gem of a series yet, FX's *The Bear* is an original show based on a young, award-winning fine-dining chef who returns to his hometown of Chicago to run his family's sandwich shop after the tragic suicide of his brother. While there are moments of exaggeration, there's consensus among industry professionals that the show is so accurate, some can't stand to watch. The stress. The sense of urgency. The unrealistic demands for perfection. The verbal assaults. The anxiety.

The series portrays the challenging reality of working in a kitchen and the toll it takes on the staff's emotional and physical well-being. *The Bear* fearlessly uncovers mental health challenges often overlooked in the restaurant

business, including depression, anxiety, addiction, and eating disorders.

Associating worth with the ability to handle pressure leads to shame and stigma for individuals facing mental illness, causing them to suffer in silence. To make matters worse, the lack of health insurance or wellness benefits often makes it financially impossible to seek help, intensifying the struggle.

But the industry is changing. Chefs, restaurant owners, and industry veterans are establishing support groups and organizations for restaurant employees, addressing mental health issues and offering free online resources.

See what these valuable organizations have to offer:

CHEFS WITH ISSUES
chefswithissues.com
facebook.com/groups/chefswithissues/

Founded by former CNN food reporter and food writer Kat Kinsman, this organization supports restaurant workers facing depression or substance abuse.

FAIR KITCHENS
fairkitchens.com/en.html

A movement of chefs supporting chefs striving to make the industry a fairer, more inclusive place. Operators share successes, challenges, and resources to help create a positive kitchen culture.

HEALTHY HOSPO
healthyhospo.com

Founded by Tim Etherington-Judge, this non-profit organization provides virtual training for hospitality workers on sleep, nutrition, mental health, and more as part of a preventative approach.



Scan to
shop now!



The holidays will be here before you know it!
As the busiest time of year for catering,
it's important to plan ahead so you can execute
a successful season.



SUPPLIES ON THE FLY HAS EVERYTHING YOU NEED TO GET HOLIDAY READY, PLUS WE HAVE A SPECIAL OFFER!

Take **15% off** your next Supplies On The Fly order
using coupon code **CATERING23** now through December 31, 2023



Over 170,000 products
at your fingertips



Procurement & purchasing
strength



Free & fast shipping
on hundreds of items



Consolidation &
warehousing available



Expert teams to help you
in every step to purchase



Delivery & set in place
services available



Kitchen design & layout
services are available



Post installation help
and support

*Coupon code is only valid 9/1/23 through 12/31/23. Coupon is only valid on online orders placed on SuppliesOnTheFly.com and can only be redeemed one time per location. Coupon only applies to order subtotal. Maximum coupon savings is \$150. Coupon value is non-refundable and cannot be extended or reissued if items are returned. Coupon cannot be combined with any other coupons or special pricing. Coupon cannot be used on refrigerated food or cut-weight items. Excludes food, beverage, heavy equipment and any orders placed through the Bids Team and Product Team. Product pricing and availability are subject to change at any time.

Holiday Prep

CHECKLIST

The holiday season is the busiest time of year for the catering industry, so getting ahead of the game is essential to execute a successful season. Here are some helpful tips!

1. LOOK FOR COST SAVINGS

Watch Employee Labor Costs

- > Eliminate labor where possible. Intimate events like boardroom meetings or executive dinners might not require servers. Prepare the food, arrange the space, and offer monitoring tips to save clients and operators money.
- > Save time and labor with washed and cut salads, trimmed produce, ready-made sauces, pre-shredded cheeses, and pre-breaded, portioned proteins. Thaw-and-serve sheet cakes can be cut to any size and easy to plate at buffet-style events.
- > We can't say it enough: train and cross-train staff for flexibility and coverage.

- > Buffet or plated? This decision can determine the number of staff needed, so plan appropriately.
- > Keep events short and sweet. Cocktail receptions last about three hours, while seated dinners with dessert can extend to five hours. Shorter events mean reduced labor requirements.
- > Forgo the coffee service. Serve it at the bar to save on costs for items like sugar, creamers, cup rentals, and display urns.

Control Portion Sizes

- > Offer plated meals for cost-effectiveness and slower eating pace.
- > Use small plates to achieve an exclusive presentation.
- > Offer plenty of fillers like bread to satisfy guests.
- > Serve buffet food in batches based on service speed.
- > Present food properly, starting with vegetables, starches, and sides, then proteins.

Avoid Food Waste

- > Get a firm head count and track and analyze waste. Donate extra to local charities to reduce waste, give back, and potentially receive tax benefits.

2. ORDER SUPPLIES NOW

Equip yourself for success with equipment that will be in high demand, like insulated pan carriers, chafing dishes, and holding cabinets. Take inventory, make a list of items needed, and order 10 to 12 weeks ahead for production, shipping, and customization.

3. REVIEW STAFFING

Plan ahead to secure seasonal hires in today's competitive labor market. It's more than just having enough help; it's about having well-trained help. Allow at least six weeks for thorough training. Attract talent with accessible applications, reaching out to previous seasonal workers and students, and promoting jobs on social media. Consider partnering with a local staffing agency for additional support.



NAVIGATING
THE NEW YORK
CITY CULINARY
LANDSCAPE:

Insights & Expertise

FROM OUR CULINARY SPECIALIST **CHEF BRIAN WILKINSON**

Raised by a single mother in Birmingham, AL, Chef Brian Wilkinson started cooking at a young age, inheriting his grandpa's marinara recipe that fueled his culinary passion. Assuming leadership at family cookouts was instinctual for him, and it was here he recognized that both teaching and cooking were his creative outlets.

Chef Brian gained his vast expertise from NYC's cultural melting pot. Most proud of his experience as a pastry sous chef at 11 Madison Park, a 3-Michelin-star gem, he's learned to thrive in an environment that fosters culinary excellence and innovation.

Aside from enjoying movies at home with his wife and expanding his vast Lego® collection, Chef Brian is incredibly passionate about creating strategic solutions to help his customers thrive in the most competitive restaurant scene in the country.

Admittedly frugal himself, Chef Brian translates that into his role of helping chefs operate more efficiently and sustainably. He champions resource consolidation and waste reduction, focusing on elevating plate value while minimizing food costs. "I love showing people the breadth of what we offer," says Chef Brian. For him, Sysco's offerings extend far beyond what meets the eye, and he takes great pride in demonstrating how to utilize Sysco products to create fine dining dishes and experiences.

As a Culinary Specialist in the NY-Metro region, Chef Brian finds immense satisfaction in guiding restaurants toward uncharted culinary territories. With a keen eye for innovation, he asserts he "spends more time on Sysco Shop than anyone else," scouring the inventory and unearthing exciting new products. Sharing his discoveries with clients brings him joy, as he takes pleasure in showcasing the endless possibilities Sysco offers.

**"AS A CHEF, MY
CALLING EXTENDS
BEYOND THE
KITCHEN. I'M
DEDICATED TO
COACHING AND
EMPOWERING
PEOPLE TO
ELEVATE THEIR
BUSINESSES."**

See next pages for some of Chef Brian's favorite NYC spots!

Q & A WITH CHEF BRIAN WILKINSON

WHAT DOES IT TAKE FOR A RESTAURANT TO BE SUCCESSFUL IN NEW YORK?

It's all about controlling your margins. No one can control rent or rising food costs, so you're left with controlling what you can — minimize waste, maximize profit, and cross-utilize.

WHAT DO YOU LOVE MOST ABOUT BEING A CHEF IN NEW YORK?

The beauty of New York is that you can get whatever you're craving whenever you want it. The city's rich diversity, especially its wide range of ethnic cuisines, influences culinary trends even in the heart of middle America — it's a "trickle-down effect." Think about iconic dishes like Delmonico steaks, steak tartare, and baked Alaska, all deeply rooted in NYC's history. Having the world at your fingertips from a culinary standpoint makes working in the city second to none.



FROM OUR METRO NY CULINARY SPECIALISTS

Travel TIPS FOR Foodies

In the city that never sleeps, where the skyline touches the sky, and every street corner weaves a unique narrative, New York City stands as a global melting pot — a destination that offers a world tour within a single city. But it's more than that; it's a state of mind.

Ready to savor NYC at its finest? Chefs Brian Wilkinson, Shane LeBlanc, and William Brooks provide insights into some highlights of New York City.

WHAT I LOVE MOST ABOUT NEW YORK CITY

"NYC'S GLOBAL REACH MAKES ALL THEIR DISHES ICONIC. IT'S A MASSIVE MELTING POT WHERE COUNTLESS RESTAURANTS ARE DISHING OUT A VARIETY OF FLAVORS."

- CHEF BRIAN WILKINSON *(Pictured on previous page.)*

"100% THE VIBE! THERE'S NO WAY TO DESCRIBE THE FEELING OF BEING IN NYC DURING CHRISTMAS. THERE'S SPIRIT EVERYWHERE."

- CHEF SHANE LEBLANC

"HAVING A SLICE OF PIE ON THE SIDEWALK AT 3 IN THE MORNING – NOTHING WILL COMPETE WITH THAT."

- CHEF WILLIAM BROOKS



WHAT TO SEE & DO

CHEF WILLIAM BROOKS

New York has everything, which gives it endless diversity. Whether it's vibrant Little Italy or bustling Chinatown, every subculture has its own story to tell. From Queens to Brooklyn to Manhattan, the city has an ever-evolving scene. Don't miss:

- Times Square. Immerse yourself in the spectacle and just take it all in.
- Discover the heart of the city at Central Park.
- Catch a show if you can – the magic of each performance is unparalleled.
- Take an iconic tour. Hop on a ferry or visit the Statue of Liberty for a dose of history.
- It's a no-brainer: explore the restaurants. The food scene is incredibly diverse and there's always something new to try.

WHAT TO EAT

CHEF SHANE LEBLANC

The city's heartbeat is in its food, and with every bite, you're not just eating — you're experiencing NYC's essence that celebrates diversity and embraces the world on a plate. If you're exploring the scene, here are a few spots I'd recommend.

➤ TOP 3 ICONIC NY FOODS

- 1) Pizza by the slice
- 2) Dirty water dogs
- 3) Chicken over rice by the Halal carts

➤ SWEET CHICK IN BROOKLYN, NY

Sweet Chick nails it all! Flawlessly executed concept. You won't regret ordering the chicken and waffles. Don't shy away from anything that's Nashville Hot and do yourself a favor by indulging in the shrimp and grits — you'll thank me!

CHEF BRIAN WILKINSON

➤ FAV SPOTS IN NEW YORK, NY

- Pho Bang
- Cosme
- miss KOREA BBQ
- Union Square Café



Sweet Chick



miss KOREA BBQ



THE ART OF Tadka

Tadka, the centuries-old technique at the heart of Indian cuisine, layers dishes with unrivaled flavor and texture using fat, spices, and intense heat. Also called “chaunk,” “phanna,” “baghar,” and “tarka,” this practice can take your food – Indian or not – to the next level. Here are the fundamentals you need to know.

▶ CHOOSING THE PERFECT FAT

The fat is the vehicle for the tadka’s flavor and deciding which type plays a pivotal role. Whether rich and nutty ghee, coconut, sesame, or neutral oils, each contributes its distinct essence. The choice of fat depends on regional preferences and the desired outcome of the dish.



▶ THE SCIENCE BEHIND TADKA

Tadka involves briefly roasting whole or ground spices in hot fat to extract their essential oils, intensifying the flavors and aromas and elevating them to new heights.

▶ A SYMPHONY OF SPICES

The magic of tadka lies in the combination of spices. Use any whole or ground spice, various chiles, ginger, garlic, and shallots to add layers of flavor, texture, and depth. Indian tadkas commonly feature a medley of cumin, cinnamon, curry leaves, mustard seeds, and red chilies, but there’s a world of possibilities.



▶ TIMING IS EVERYTHING

Making tadka is a swift process; the sizzle and crackle of spices signal its readiness within seconds. To execute it flawlessly, be prepared to act fast. Whether you’re using tadka as the foundation of a dish, adding it during your cooking process, or showcasing it as a finishing touch, the ingredients will receive a punch of vibrant flavor and incredible aroma.

FROM
WASTE
TO WOW:
TIPS FOR

Zero-Waste Cooking

As professionals in the food industry, we are no strangers to the challenges of waste and excess in restaurants. The zero-waste cooking movement has been gaining momentum, offering benefits beyond sustainability. From cost savings to attracting eco-conscious customers, these strategies have the potential to revolutionize your operation.

WHY ZERO-WASTE COOKING MATTERS

- Maximize ingredient value with a zero-waste philosophy.
- Save on labor through efficient food handling and storage.
- Cut costs by purchasing only what's needed and minimizing disposal expenses.
- Reduce methane emissions and lower your carbon footprint.
- Benefit your community with safe, donated food.

TAKE ADVANTAGE OF ROOT-TO-STEM COOKING

- Upcycle apple and pear scraps into jelly or butter and infuse skins into spirits for a sparkling wine aperitif.
- Repurpose citrus rinds with candying techniques.
- Transform watermelon rinds into pickles.
- Utilize papaya seeds as an alternative to pepper.
- Infuse vinegars with strawberry tops.
- Save kiwi skin to make a meat tenderizer.
- Create innovative ravioli fillings from vegetable scraps.



SWEETEN YOUR PROFITS WITH REPURPOSED PIES

Elevate your dessert category by creatively repurposing pie leftovers. Add broken pie pieces to tempting shakes and dessert bowls. Explore cross-utilization opportunities, like using pie as a filling for cannoli, parfaits, or donuts. These innovative approaches reduce waste and boost the appeal of your unique sweet offerings.

Embrace zero-waste cooking to boost your bottom line, satisfy your customers, and contribute to a more sustainable future.



EGGPLANT LASAGNA WITH GRECO ITALIAN SAUSAGE

Yield: 9 servings

- 3 cups Imperial Fresh jumbo yellow onion
- ¼ cup Imperial Fresh peeled garlic
- ⅓ cup Arrezzio Classic 75/25 extra virgin olive/canola oil
- 2 lb Greco & Sons frozen raw hot bulk Italian sausage
- 7½ cups Sysco Imperial California whole peeled tomatoes in juice
- ¼ cup Imperial Fresh basil
- Salt and pepper to taste
- 6 tbl Sysco Classic extra-fine granulated cane sugar
- 3 ct eggplant
- 1 lb Arrezzio Imperial grated dry Parmesan cheese
- 1 lb Arrezzio Riserva Supreme shredded premium whole milk mozzarella and provolone cheese

1. Begin by making the sauce. Chop the onions and the garlic; sweat in a large pot with 2 tbl of oil. Add the bulk sausage to the pot and cook down. Crush the whole peeled tomatoes in a bowl; add them to the pot. Tear the basil leaves with your hands and add to the sauce; lower to a simmer and let cook for 30 minutes. Taste and adjust seasoning with salt, sugar and pepper, if needed. Reserve warm.

2. While the sauce is simmering, thinly slice the eggplant, about ⅛-inch, and spread them on a sheet tray with a rack on it. Sprinkle the eggplant with salt; let sit for about 20 minutes. Pat dry and deep fry for 1 minute in small batches. Drain well so there is no excess oil. Reserve for the assembly of the lasagna.

3. In a ½ hotel pan, rub eggplant with a little oil and begin layering the lasagna. Place about 8 ounces of your sauce on the bottom and begin layering the eggplant shingle style (it is ok if they overlap). Once covered, place another 6 to 8 ounces of sauce over eggplant and sprinkle with the 4 ounces of the cheese. Repeat until ¾ the way up,

there should be 3 layers. The last layer will be the final, 4 ounces of cheese.

4. Bake at 300°F for 30 minutes, covered with foil; remove foil during the last 10 minutes so the cheese can brown. Once it is finished, take out of oven and let stand 15 minutes to set, then you can portion.



VEAL & LAMB CANNELLONI WITH WILD MUSHROOMS AND TRUFFLE CREAM

Yield: 5 servings

Pasta

- 8 oz "00" flour
- 5 Wholesome Farms Classic egg yolks
- 1 Wholesome Farms Classic whole egg
- 1 pinch Sysco Classic salt
- No stick pan spray

Truffle Cream

- 3 oz Wholesome Farms Imperial unsalted butter
- 3 oz flour
- 2 qt half and half
- 2 sprigs Imperial Fresh thyme
- 6 oz auricchio pecorino tartufo
- Salt and pepper to taste

Veal and Lamb Filling

- 2 oz 75/25 blended oil
- 1 lb Arrezzio Classic ground veal (or veal, pork and beef mixture)
- 1 lb Sysco Imperial ground lamb
- 8 oz mirepoix (4 oz Imperial Fresh minced onion, 2 oz Imperial Fresh minced celery & 2 oz Imperial Fresh minced carrot)
- 6 oz Arrezzio pancetta, small dice
- 1 oz Imperial Fresh garlic, minced
- 1 qt Sysco Classic chicken stock
- 5 oz Sysco Imperial golden raisins
- 3 oz Sysco Classic pine nuts
- 1 pinch Imperial/McCormick crushed red pepper
- 3 oz Arrezzio Riserva Supreme fresh grated pecorino Romano
- Salt and pepper to taste

For Serving

- 6 oz Truffle Cream
- 1 oz Wholesome Farms Imperial unsalted butter
- 3 oz Reliance Fresh shiitake mushrooms, sliced
- 1 sprig Imperial Fresh thyme plus additional chopped for garnish
- Salt and pepper to taste
- Arrezzio Classic olive oil
- ½ oz Imperial Fresh Italian parsley, chopped
- Arrezzio Riserva Supreme fresh grated pecorino Romano

1. Pasta: Prepare pasta dough by combining flour, eggs and salt, and kneading until a smooth ball is formed. Set aside for 30 minutes at room temperature. Bring a large stockpot of water to a boil. Roll the pasta into sheets using a pasta machine and prepare an ice bath. Cook the pasta sheets in the boiling water for 1 to 2 minutes and place in ice bath to stop cooking; remove from the ice bath and lay flat on a sheet pan lined with parchment paper, sprayed with no stick spray. Repeat for each pasta sheet. (Pasta sheets can be held overnight, wrapped tightly with plastic wrap and refrigerated.)

2. Truffle Cream: Melt butter on low heat and stir in flour; cook on medium-low for 2 minutes. Add half and half and thyme; whisk until thickened and smooth. Add pecorino and stir on low heat until melted; simmer for 10 minutes. Season with salt and pepper; strain and reserve.

3. Veal and Lamb Filling: Heat the oil in a large skillet and brown the veal and lamb; remove from pan and reserve. Add mirepoix, pancetta and garlic; cook on low heat until vegetables are soft. Add veal and lamb back to skillet; add chicken stock, raisins, pine nuts and crushed red pepper. Reduce chicken stock until almost evaporated; add in pecorino, and season with salt and pepper.

4. Cannelloni: Square off the pasta sheets and cut into 4 equal rectangle pieces (should yield approximately 15 to 16 cannelloni). Fill each pasta square with approximately 3 oz of the Veal and Lamb Filling and roll neatly. Set, crease side down, on a greased sheet tray (can be done ahead of time).

To Serve: Top cannelloni with about 3 oz Truffle Cream and bake at 375°F for 12 to 15 minutes on a greased baking

tray. While cannelloni is baking, melt butter in a sauté pan on medium-high heat. Add mushrooms and thyme; sauté for 3 to 4 minutes, and season with salt and pepper. Spoon a few oz of the Truffle Cream onto a plate; neatly place 3 cannelloni on top. Spoon mushrooms over cannelloni; finish with a drizzle of olive oil, fresh thyme or parsley and pecorino Romano. Serve immediately.



CHOCOLATE TAMALES WITH CHERRY PECAN WHITE CHOCOLATE CONFITURE

Yield: 15 servings

- 5 oz Sysco Imperial dried cherries
- 2 g Imperial Fresh orange zest
- 5 oz Sysco Classic medium fancy raw pecan pieces
- 1 lb block white chocolate
- 2 oz enconchada tamale corn husk
- 14 oz Casa Solana Classic sweetened condensed milk
- 1½ lb Sysco International Imperial #1 white corn masa
- ½ oz ancho chile powder
- 2 oz Sysco Imperial high fat cocoa powder
- ⅓ oz Imperial/McCormick ground baker cinnamon
- 4 oz 70% feves Andoa dark chocolate
- 8 oz #823 block 32% milk chocolate
- 32 oz Wholesome Farms Classic extended shelf-life stabilized 40% heavy cream
- ¼ oz bean vanilla paste

1. Add the cherries to hot water to soften in a large bowl; leave for about 5 minutes until they are soft but not completely rehydrated.

2. Drain the cherries and pat dry very well. In a large bowl mix with the orange zest and pecans.

3. In a medium size pot, fill halfway with water and bring to a boil, then lower to a simmer. In a large bowl, place the small chunked white chocolate and melt; once melted, fold in the cherry mixture.

4. Once they are combined, pour onto a foil-lined ¼ sheet tray; you want it to be at least ½-inch thick. Let the bark come to room temperature. When the white chocolate has become solid, remove from the sheet tray. Cut with a serrated knife into ½-inch x 2½-inch bars and freeze.

5. Place the corn husks in a bowl and pour hot boiling water over until they soften, about 15 minutes.

6. In a large pot to steam the tamales, place your water and begin heating. Place your tamale rack in the pot.

7. Combine sweetened condensed milk, masa, ancho chile powder, cocoa powder, cinnamon, and 70% dark chocolate in a stand mixer. Mix until creamy, about 5 minutes. Add the small chunked milk chocolate and mix just to combine.

8. Dry the corn husks. Spread ¼ cup dark chocolate mixture (but you can do up to ½ cup) evenly on the husk, leaving a ½-inch space on the long side of the husk and 2 inches on the top of the triangle. Add 1 of the white chocolate bars in the middle; wrap around and fold the top part up. Repeat.

9. When you have wrapped all of your tamales put them in your steamer standing with the open end up; steam for 15 to 20 minutes. Timing depends on the size of your tamales and steamer. After 15 minutes, take 1 tamale out and check to see if it's firm; they should be firm but can still look wet.

10. While the tamales are steaming, make your Chantilly sauce in a bowl. Whip the heavy cream with the vanilla paste, but not to stiff peaks, you want it to be similar to double cream. Notice there is no sugar in the sauce because the tamale is going to be sweet enough. When plating, place the tamale in the middle of the plate and unfold the corn husk, leaving the tamale in the husk, and drizzle with a little of the Chantilly sauce and garnish with cocoa powder.

TURKEY MOLE TAMALES

Yield: 12 servings

- 3 units smoked turkey drumsticks
- 8 lb Imperial Fresh jumbo yellow onions
- 1 lb Imperial Fresh peeled garlic
- 1 lb Sysco Imperial real chicken soup base

- 1 cup red mole base sauce
- 9 lb masa harina corn flour
- ½ tsp salt
- 12 units dried corn husks

1. Defrost turkey legs. Peel meat off the bone; set the bones aside and discard the skin.

2. Dice 1 yellow onion; chop garlic. Sweat the onions in a saucepot with the garlic. Add 1 lb of chicken base and whisk in 2 quarts of water.

3. Place the turkey leg bones on a half sheet tray. Roast at 300°F for 25 minutes. Add the bones to the pot with the chicken base-onion mixture to create a stock. On low heat, let the stock simmer for 1 hour. Strain stock with a fine chinois.

4. In a saucepan, add 1 cup of mole and slowly whisk in 3½ cups of your turkey stock. Let simmer on a low heat until it's a thick consistency. Reserve.

5. Shred the turkey meat into thick pieces. Put turkey meat in a bowl and add 1 cup of mole mixture. Mix well.

6. In a bowl, mix 2 cups of masa harina, salt, 2 cups turkey stock and 2 tbl mole mixture together until completely incorporated. Consistency should be paste-like.

7. Put 12 corn husks in a bowl and pour hot boiling water on top of the husks and let soak for 15 minutes, then drain. Pat the husks dry.

8. Open the corn husk and spread approximately ¼ cup of the masa mixture evenly in the middle of the corn husk, leaving about 3 inches of space on the narrow side of the husk, and a ½-inch of space on the longer flat end of the husk for cooking. Put 2 oz of the turkey mixture in the middle of the corn husk and roll the tamale so that the mixture is not exposed. Fold the narrow end.

9. **To steam tamales:** Add water beneath rack in tamale steamer; place tamales, seam side down, in pot. Cover and cook over low/medium heat 2 hours or until masa is fully cooked.

BIRRIA PASTELES WITH HOJA SANTA

Yield: 24 servings

- 2 lb Casa Solana cooked frozen beef birria
- 1 lb Arrezzio Riserva Supreme shredded premium whole milk mozzarella and provolone cheese

- 1 oz Wholesome Farms Imperial 83% minimum butterfat European unsalted butter
- 1 oz Sysco Classic malted bleached enriched all-purpose flour
- 4¼ lb green bananas
- 2 lb taro root
- 2 lb Imperial Fresh 90 count Idaho baking potatoes
- 1¾ lb yucca
- 1¼ lb green plantains
- 3 units Sazón cilantro/achiote seasoning
- 1 oz premium achiote paste
- Vegetable oil
- ¼ lb hoja santa
- 1½ lb banana leaves

1. Defrost 1 bag of Birria; separate the beef from the consommé. Shred the beef Ropa Vieja style into a large bowl and combine with the mozzarella and provolone cheese.

2. In a sauté pan, melt butter and whisk in flour to make a roux; cook out until it is golden brown. Slowly add 1 cup of the birria consommé to make a thickened sauce; chill the sauce, then mix in with the shredded beef and cheese mixture.

3. For the masa, peel and cut the green bananas, taro root, potatoes, yucca and plantains into 2 to 3-inch pieces. Place all items in a large bowl of water to keep from discoloring.

4. Hand grate or process all the vegetables in a food processor with the grater attachment. In small batches, pulse masa to a smooth purée; place in the large bowl. Season with the Sazón seasoning and mix together until well combined.

5. Take the achiote paste and mix with 2 oz of warm oil. You will use this later as you make the pasteles to brush on the banana leaf.

6. Set up your station with your birria and cheese, the hoja santa leaves, achiote oil and the masa. Cut the banana leaves into 10-inch squares and quickly heat on the range until they look shiny and waxy. This will help the leaf become more pliable and ready for making pasteles.

7. **To steam tamales:** Add water beneath rack in tamale steamer; place tamales, seam side down, in pot. Cover and cook over low/medium heat 2 hours or until masa is fully cooked.



GULAB JAMUN

Yield: 25 servings

- ¼ cup water
- 28 oz Sysco Classic extra-fine granulated cane sugar
- 1 oz bottled rose water
- 6 g coarse cardamom
- 2 g saffron threads
- 6 oz dry nonfat dairy milk powder
- 2 oz Sysco Classic malted bleached enriched all-purpose flour
- ¼ oz Sysco Classic baking soda
- 2 oz Wholesome Farms Imperial 83% minimum butterfat European unsalted butter, melted
- 4 oz Wholesome Farms Classic plain low-fat yogurt
- 1 lb Wholesome Farms Classic clarified butter
- Rose petals, toasted pistachios and/or fresh mint for garnish

1. In a pot, mix water, sugar, rose water, cardamom and saffron; bring to a boil. Lower heat and simmer until consistency is syrupy.

2. Mix milk powder, flour and baking soda in a bowl. Mix in melted butter and yogurt until dough comes together. Rest for 10 minutes. Roll into ½-inch diameter balls. Should have 25 dough balls.

3. Deep-fry the Gulab balls in the clarified butter at 350°F for about 1 to 2 minutes, stirring carefully, until dark golden brown on all sides. Drain on a paper-towel.

4. Heat syrup back up to a boil and add the fried Gulab. Turn off heat and let them soak in the syrup, covered, for at least 1 hour. You can garnish with rose petals, toasted pistachios and/or fresh mint.



MANGO KULFI

Yield: 6 servings

- .12 g saffron threads
- 8 oz fresh mango
- 8 oz **Wholesome Farms Classic extended shelf-life stabilized 40% heavy cream**
- 7 oz **Casa Solana Classic sweetened condensed milk**
- .04 oz ground cardamom
- 1 pinch **Sysco Classic coarse kosher salt flakes**
- 1 oz **Sysco International Imperial raw pistachios**

1. Soak the saffron in 1 tablespoon hot water for about 5 minutes.
2. Wash and peel the mango. Cut the mango into 1-inch pieces, removing the flesh from the seed. Add the mango to a blender.
3. Add the heavy cream, sweetened condensed milk, cardamom, salt, and the saffron and water. Blend until smooth and combined.
4. Heat the pistachios in a dry sauté pan over medium heat until toasted and fragrant. Chop up the pistachios into fine pieces. Stir half of the pistachios into the mango kulfi mix. Reserve the other half for garnishing.
5. Transfer the mixture into kulfi molds, steel cups or ice pop molds and insert ice pop sticks. Let freeze overnight or until set.
6. To serve, gently loosen and remove the mango kulfi. Garnish with the remaining chopped pistachios and serve immediately.



WINTER SQUASH SOUP

Yield: 24 servings

- 4 lb butternut squash
- 2 lb acorn squash
- ½ lb **Sysco Imperial no msg added vegetarian soup base**
- ½ gal **Wholesome Farms Classic extended shelf-life stabilized 40% heavy cream**
- ½ gal water
- 2 units **Imperial/McCormick cinnamon sticks**
- 2 units star anise
- ½ tsp anise seed
- Sysco Classic coarse kosher salt flakes to taste**
- Imperial/McCormick ground white pepper to taste**
- Imperial/McCormick ground cayenne pepper to taste**
- 1½ oz **Asian Garnish for Winter Squash Soup**
- 2 oz **Hispanic Garnish for Winter Squash Soup**
- 2 oz **Mediterranean Garnish for Winter Squash Soup**
- 2 oz **Italian Garnish for Winter Squash Soup**
- 3 oz **Indian Garnish for Winter Squash Soup**

1. In a large rondeau, combine squash, soup base, heavy cream, water, and sachet of cinnamon sticks, star anise and anise seed.
2. Bring to a low simmer and cook until the squash is very tender, and then remove sachet.
3. Using a blender, purée the squash mixture using as much of the cooking liquid needed to make it smooth and velvety thick.
4. Season to taste with salt, white pepper and cayenne. Garnish accordingly. This recipe yields 1½ gal of soup.

Chef Tip: The weight listed in this recipe for the squash is cut, usable product. The squash should be cut into consistent, 1-inch cubes.

ASIAN GARNISH

Yield: 1½ oz

- 2 oz **Sysco Classic chicken thigh boneless skinless**
- ¼ oz gochujang hot pepper paste
- 1 oz **Chaokoh unsweetened coconut milk**
- ¼ oz lemongrass
- 1 fl oz **Sysco Classic canola salad oil**
- 2 oz corn starch
- .10 oz **Imperial Fresh Thai basil**
- .10 oz **Imperial Fresh cleaned & washed cilantro**
- .10 oz fresh mint

1. Dice your chicken into ½-inch pieces and marinate overnight in the gochujang paste. Place the can of coconut milk in the cooler overnight. This will help to make the whipped coconut cream the next day.
2. Take the lemongrass and beat with the flat side of your knife to break the cell structure. Next, place in a pot filled with oil and bring to a simmer. Once simmering, shut off and let steep. Strain and put in a squeeze bottle once it has reached room temperature.
3. The next day, add the corn starch to the chicken and work together. Deep fry for 3 minutes and remove from fryer; upon pick up, fry again for another 3 minutes to achieve that ultimate crunch.
4. For the coconut whipped cream, take can out of cooler, open, remove the thick layer of coconut fat and place in a bowl; save the clear water for other uses. Begin to whip just as you would whip heavy cream; keep cold to hold shape.
5. Clean and rough chop all the herbs; mix together.
6. To garnish soup, place the fried chicken in the soup, sprinkle with fresh herbs, spoon on some of the whipped coconut cream and finally drizzle with the lemongrass oil.

HISPANIC GARNISH

Yield: 2 oz

- .25 ct **Imperial Fresh Hass avocado**
- .10 ct **Imperial Fresh bunch cilantro**
- 1 oz **Sysco Pica y Salpica crema Mexicana**
- ½ oz **Block & Barrel Classic pork skin rind for frying**

½ g smoky chile cumin seasoning rub

1. Using a blender, combine avocado, cilantro and crema until smooth.
2. Fry pork rind according to instructions. Once cooked, immediately dust with chile cumin rub. Once completely cool, break into rough ¼-inch pieces.
3. To garnish soup, spoon the cilantro avocado crema in the middle and sprinkle with the spice-dusted chicharron.

MEDITERRANEAN GARNISH

Yield: 2 oz

- ½ g **Imperial Fresh mint**
- .10 oz **Sysco Imperial seedless golden raisins**
- .10 oz **Sysco Imperial seedless raisins**
- 1 oz **Wholesome Farms Classic whole fat plain Greek yogurt**
- ½ oz **Sysco Classic raw shelled pistachios**
- ½ fl oz **Arrezzio Classic olive oil**
- ½ g za'atar

1. Chiffonade mint; gently toss with the golden raisins, black raisins and yogurt until well combined.
2. Toss pistachios in olive oil and za'atar; spread evenly onto parchment-lined sheet tray. Toast at 350°F until nuts are light golden brown. Once completely cooled, transfer to robot coupe and grind into crumble.
3. To garnish soup, spoon the yogurt mixture in the middle and sprinkle with the pistachio dust.

ITALIAN GARNISH

Yield: 2 oz

- 1 g **Imperial Fresh sage leaves**
- 3 fl oz **Arrezzio Classic olive oil**
- ½ oz **Sysco Classic raw shelled pine nuts**
- ½ oz **Arrezzio Imperial tomato garlic pesto sauce**

1. In a sauté pan, shallow fry sage in olive oil until crispy; drain well on paper towels. Once completely cooled, gently crumble into large pieces.
2. Spread pine nuts evenly on a parchment-lined sheet tray and toast at 350°F until nuts are golden brown.

3. To garnish soup, place the pesto in the middle, sprinkle with pine nuts and place the sage leaves on top.

INDIAN GARNISH

Yield: 3 oz

- 1 oz paneer cheese
- ½ oz Sysco Imperial raw unsalted whole cashews
- ½ fl oz Arrezzio Classic olive oil
- 2 g Sysco Classic coarse kosher salt flakes
- .10 g ground cardamom
- 2 oz Wholesome Farms Classic extended shelf-life stabilized 40% heavy cream
- ½ oz Imperial Fresh baby spinach

1. Cut paneer into small dice cubes.
2. Toss cashews in olive oil and salt; spread evenly on a parchment-lined sheet tray. Toast at 350°F until golden brown. Once completely cooled, rough chop nuts.
3. Steep cardamom in hot heavy cream for 10 minutes. Blanch spinach in salted water and shock in salted ice water bath. Squeeze out excess liquid from spinach; add to blender with heavy cream. Purée until smooth and silky; strain through a fine chinois and place in a squeeze bottle.
4. To garnish soup, sprinkle the diced paneer and cashews around the soup bowl; top with spinach purée in a dot formation.



STANDING RIB ROAST

Yield: 8 servings

Shiitake-Black Garlic Rub

- 3 oz dried shiitake mushrooms
- 3 oz Imperial/McCormick black garlic seasoning

Roasted Bone Marrow

10 lb beef bones split with marrow

Bone Marrow Butter

- 2 lb Wholesome Farms Imperial 83% unsalted butter, room temperature
- 1 lb roasted bone marrow

Standing Rib Roast

- 6 to 8-lb Butcher's Block Reserve bone-in ribeye roast, frenched
- Salt to taste
- 3 lb Imperial Fresh peeled baby carrots
- 2 Imperial Fresh yellow onions, large dice
- 1 bulb Imperial Fresh garlic, cut in half
- 6 oz shiitake black garlic rub
- 1 lb bone marrow butter

1. Shiitake-Black Garlic Rub: Grind dried shiitakes in a spice grinder or blender. Place in a mixing bowl, add the black garlic seasoning and mix.

2. Roasted Bone Marrow: Soak beef bones in cold water in the refrigerator overnight. Strain the water and place beef bones on a wire rack in a hotel pan. Bake at 225°F for 45 minutes; strain and pass bone marrow through chinois.

3. Bone Marrow Butter: Place all ingredients into bowl of a stand mixer; mix on low speed with the paddle attachment until fully combined.

4. Standing Rib Roast: Place the roast on a wire rack in a hotel pan; pat dry. Season lightly with salt and let rest in the refrigerator for 12 to 24 hours. After resting, pat dry. Season beef with an even coating of the Shiitake-Black Garlic Rub. Place beef on a wire rack on a half sheet tray. Bake at 200°F for 1 hour per lb. Remove from oven and let rest for at least 30 minutes. Turn the oven up to 450°F. Place carrots, onions and garlic in a large roasting pan. Cover the roast evenly with the Bone Marrow Butter and place on top of vegetables. Finish the roast at 450°F for 15 minutes. Let rest for 15 minutes. Slice and serve.



YORKSHIRE PUDDING

Yield: 8 servings

- ½ cup grapeseed oil for cooking
- 8 oz Sysco Classic all-purpose flour
- 4 Wholesome Farms Classic large eggs
- 8 oz Wholesome Farms Classic whole milk
- Salt to taste
- 12-hole muffin tin

1. Place about 2 tbl grapeseed oil into each hole of the muffin tin. Place in 450°F oven for at least 10 minutes. Place flour into a large mixing bowl; add the eggs and slowly mix using a whisk until smooth. Slowly add the milk while continuing to whisk. Season with salt; strain through a fine chinois to remove any lumps. Remove muffin tin from oven; carefully and evenly pour the batter into each hole. Bake for 20 to 25 minutes, undisturbed, until the puddings have puffed up and browned. (Batter can be made up to 24 hours in advance.)



FRIED BRUSSELS SPROUTS WITH ROASTED GARLIC GOAT CHEESE

Yield: 8 servings

Roasted Garlic

- 8 oz grapeseed oil
- 8 oz Imperial Fresh peeled garlic cloves

Roasted Garlic Goat Cheese

- 8 oz roasted garlic
- 21 oz Block & Barrel Imperial goat cheese, room temperature

Fried Brussels Sprouts

- 2 lb Sysco Classic Brussels sprouts
- 3 oz hot honey

For Serving

Maldon salt to taste

1. Roasted Garlic: Place oil and garlic in a small saucepan, making sure the garlic is fully submerged in oil. Bake at 350°F for 20 to 25 minutes. Let cool at room temperature.

2. Roasted Garlic Goat Cheese: Place roasted garlic into a food processor. Blend until garlic is smooth. Add the goat cheese logs to the food processor. Pulse until mixture is combined. Be careful not to overblend or mixture will become runny. Place in a piping bag or plastic container.

3. Fried Brussels Sprouts: Place cleaned Brussels sprouts into deep fryer baskets and drop. Fry at 350°F until tender and golden brown, about 2 to 3 minutes; drain and transfer to a large mixing bowl. Drizzle hot honey over Brussels sprouts; toss to coat evenly.

To Serve: Spread 4–6 oz of the Roasted Garlic Goat Cheese on the bottom of a large serving dish; top with the Brussels sprouts, drizzle with more hot honey and finish with Maldon salt.

Scan to visit
foodie.sysco.com
 for these recipes and more.



YOU'RE
Invited!

SYSCO'S TEAM OF EXPERT CULINARY SPECIALISTS IS COMMITTED TO YOUR SUCCESS.

With extensive real-world industry experience, they offer in-depth consultations that can provide the support and resources you need to help manage and propel your business forward.



- ✓ LOCALLY-SOURCED ITEMS/VENDORS
- ✓ NEW/ON-TREND ITEMS, RECIPES & IDEAS
- ✓ FINANCIAL PLANNING
- ✓ FOOD COSTING/MENU PRICING
- ✓ MENU ANALYSIS
- ✓ COST EFFECTIVE MENUS
- ✓ MARKETING & PROMOTIONS
- ✓ TIME MANAGEMENT
- ✓ SOCIAL MEDIA ASSESSMENT
- ✓ LABOR-SAVING OPTIONS

CHOOSE THE TYPE OF CONSULTATION THAT WORKS BEST FOR YOU!

VIRTUAL BUSINESS CONSULTATIONS

Join us for a unique virtual experience as we partner with you to help create new and exciting profit generating opportunities.

SYSCO TEST KITCHEN

Sysco's local chefs are available to test new menu items, sample new products, review current trends and more. Join us in our test kitchen today!

AT YOUR LOCATION

Culinary Specialists can offer expert product guidance, assist with optimizing kitchen efficiencies, and conduct product testing at your location.



Contact your Sales Consultant to make your reservation today!



NOT A CUSTOMER?

Scan to learn more about how we can help your business.