

Sysco®

# FOODIE

## Savor the Season

A CULINARY  
JOURNEY  
OF HOLIDAY  
FLAVORS



COCKTAILS &  
MOCKTAILS  
~ P. 9

STRESS-FREE  
GUIDE TO A  
HOLIDAY MENU  
MAKEOVER ~ P.19

TOP  
HOLIDAY  
SELLERS  
~ P. 34

# Sysco | Marketplace



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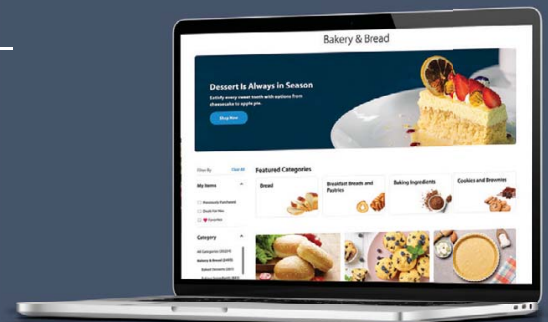
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## DEAR VALUED CUSTOMERS,

Fall brings a new energy and the start of holiday preparations. Food remains the centerpiece of these gatherings, bringing loved ones together around the table. At Sysco, our Purpose is connecting the world to share food and care for one another. Nothing embodies that spirit more than helping bring people together, over a table, at your restaurants.

In this edition of **Sysco Foodie**, you'll find fresh inspiration to elevate your craft. From trendy flavored syrups and striking garnishes for your beverage program, to cutting-edge solutions for new twists on classic dishes, we're sharing ideas to enhance your menu and boost your bottom line. Our sales team is prepared to engage with you – please let us know what you think!

The holiday rush is a prime opportunity to leverage catering, even if it's not a year-round focus. It's a fantastic way to supplement your in-dining business income at this exciting time of year! To help you capitalize on this opportunity, we're spotlighting catering solutions tailored for seasonal success. Find options from grazing platters to dishes that serve well off-premises. We also offer a full range of to-go containers, including sustainable options to ensure your meals arrive, exactly as intended. Our Restaurant Solutions team has materials to help educate your customers about your planned offerings, including setting up an ordering website! Contact them today to help set you up for success.

We recently opened a state-of-the-art distribution facility in Allentown, PA. I grew up in the Northeast and went to college at Penn State University (We Are!) ... but that's not why we opened this new distribution center! We opened our Allentown site to expand our fulfillment capacity and better serve the population-dense and food-away-from-home-dense Northeast corridor. Beyond distribution, the Allentown site will be a hub for culinary consultations designed to spark creativity, develop exciting menu concepts, and provide expert guidance to accelerate your business growth. Let us help bring your culinary vision to life!

Thank you for choosing us as your partner! Here's to a season filled with unforgettable flavors, joyous gatherings, and cherished moments and memories - around your table. I look forward to seeing you in the kitchens.



*Kevin*

**Kevin Hourican**  
Chair of the Board and  
Chief Executive Officer

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THE  
PURSUIT  
OF THE

# Perfect Strawberry

At Sysco, we pride ourselves on partnering only with the best suppliers in the industry. Driscoll's, a prime example of our rigorous selection process, exemplifies the quality we demand from all our produce partners.

Behind every Driscoll's berry is a legacy of passion, meticulous farming, and dedicated research. "Driscoll's captures the taste of summer year-round with our sweet strawberries – that's the magic," says Driscoll's Production Manager Milton Bardmess. After 40 years in the field, he's still thrilled by the delight they deliver, with new, exciting varieties always emerging.

With over a century of berry excellence, Driscoll's network of independent growers has mastered the art of berry production, guaranteeing each punnet bursts with sweetness for your most discerning diners. Their dedication to quality, innovation, and flavor excellence aligns perfectly with the exacting standards at Sysco. By partnering with top-tier suppliers like Driscoll's, we can consistently deliver the exceptional quality and taste you expect and deserve.



**“DRISCOLL’S  
CAPTURES THE  
TASTE OF SUMMER  
YEAR-ROUND  
WITH OUR SWEET  
STRAWBERRIES —  
THAT’S THE MAGIC.”**

Milton Bardmess, Driscoll’s  
Production Manager



## DISCOVER THE DRISCOLL'S DIFFERENCE

"People don't grasp the effort behind producing perfect strawberries. The demand is massive, so we never stop innovating," says Bardmess. Since 1904, Driscoll's has been committed to crafting the "perfect berry." The Driscoll and Reiter families pioneered superior patented varieties and started The Strawberry Institute for research, breeding, production, and more.

Driscoll's works closely with independent growers to uphold standards across regions. Their farmers don't mass-produce in factories – they coax the finest berries from the earth, working with nature's rhythms. From the sweeter more prominent new proprietary varieties that are exclusive to Driscoll's network of independent growers, to succulent raspberries, blackberries and blueberries, each variety is a masterpiece awaiting menu innovation.

**"PEOPLE DON'T GRASP THE EFFORT BEHIND PRODUCING PERFECT STRAWBERRIES. THE DEMAND IS MASSIVE, SO WE NEVER STOP INNOVATING."**

Milton Bardmess



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Visit Sysco Shop to purchase  
Driscoll's products.



## UNCOMPROMISING QUALITY & CONSISTENCY

It all starts with the quality standards in the field – elevated soil beds and plastic mulching for controlled growing conditions. But it's the human touch that truly makes the difference. "Every red strawberry is ready to pick... anything with decay won't make the tray," explains Manny Gomez, a 17-year Driscoll's sales veteran. Each punnet is hand-picked, ensuring optimum quality and inspection. "When you get a Driscoll's product, you're tasting unmatched quality and our commitment to delight," he adds.

## SETTING THE STRAWBERRY STANDARD

From there, Driscoll's uses a rigorous cold chain process with 32°F storage and refrigerated shipping to lock in just-picked freshness. Quality and safety are USDA-inspected, with traceability down to the individual picker. From developing new varieties to pioneering growing techniques, Driscoll's continual innovation sets them apart. "We're striving for

perfection with our strawberries," says Jon Greco, Senior Director of Produce Sourcing for Sysco and **FreshPoint**. "Our goal is to never be satisfied with what's here today, to provide something better tomorrow."

And these aren't ordinary berries—they're antioxidant-packed, vitamin-rich gems ready to elevate any dish year-round. Exclusive patented varieties raise the bar with improved sweetness, firmness, and complex flavors. Driscoll's independent growers are currently and constantly testing new varieties that boast enhanced sweetness, size and flavor, faster harvesting, and better shelf life. You can trust that every Driscoll's berry is meticulously handled and delivered to you at peak perfection.



Scan to learn more about Driscoll's.

## A SYSCO PARTNER WITH EXCELLENCE

When you call for Driscoll's, you know you're getting more than just berries—you're bringing in pure excellence. They have made a name for themselves by really tuning into what chefs and diners want. The berries are grown to hit all the right notes – crazy flavorful, appealing texture, invigorating aroma and yielding like no other.

But Driscoll's doesn't just nail it in the fields. They sweat the small stuff at every step to ensure those berries knock it out of the park when they hit your kitchen. Flavor, texture, shelf life—they obsess over

the details. They bring that same next-level commitment whether you're plating them tableside or featuring them on a dessert menu. Driscoll's just gets that consistent excellence is everything in this game.

They're innovators constantly pushing boundaries and exploring new varieties and growing techniques. But most importantly, they live and breathe keeping chefs like you satisfied. When Driscoll's is in the house, you know you're serving something special.



FRESH  
TAKE  
FROM

# The Chef



As the holidays approach, it's time to elevate your menu with memorable dishes that boost customer satisfaction and profits. So what's the trick? Taking something basic and making it extraordinary.

Mushrooms are an exceptional plant-forward player, offering a meaty bite and umami punch that customers love. From king trumpets and lion's mane to morel and portabellas, each variety brings unique flavors and textures to the table. Incorporate them into shareable appetizers, hearty mains, or meat substitutes to cater to health-conscious diners.

But don't stop there. Vegetables are having their moment in the spotlight. Create Instagram-worthy roasted sides, innovative grain bowls, or gourmet salads that go beyond the ordinary. These dishes appeal to your customers and help keep your food costs down while streamlining prep and making a bold statement for your menu or catering.

Seafood is also a must-have when it comes to the holidays. Perfectly seared salmon, scallops, or zesty shrimp skewers can command premium prices while keeping your food costs in check. Discuss these and many more options with your Sales Consultant and be ahead of the game this holiday season.

The key is to start small and tweak as needed. Remember, in today's environment, adapting is crucial. Utilizing speed-scratch techniques and the myriad of items from Sysco will help lessen the stress, making a profitable and successful holiday season.

Cheers,

*Chef Neil*

Chef Neil Doherty  
Corporate Executive Chef, Sysco Corporation



# Culinary-Inspired

COCKTAILS,  
MOCKTAILS, &  
DESSERTS

This time of year, customers crave cozy vibes in every bite and sip. 'Tis the season to get creative and blur those lines between the kitchen and the bar.

Think beyond the usual suspects. We're talking warming spices that dance on the palate, infusions that capture the essence of the season, and presentations that turn heads. Imagine a cardamom-spiced pear shrub that doubles as a cocktail base and a glaze for your latest dessert. Or a smoked cinnamon syrup that elevates both your signature Old Fashioned and that killer bread pudding you've been perfecting.

Grab your shakers and whisks, because we're diving deep into seasonal drinks and desserts that'll have diners buzzing.

## MEAL IN A GLASS

Elevate your bar game by mixing culinary techniques with drinks. Adventurous food-inspired cocktails are trending. Here are some ideas to get you started:

### ▶ Protein-Packed Punches

Infuse savory elements that offer functional benefits. Think chicken soup hot toddies or beef bone broth bourbon—options that offer unique flavors with a high-profit margin.

### ▶ Pizza in a Glass

A negroni with tomato water, basil, and olives to bring the essence of pizza to your drink menu.

### ▶ Breakfast of Champions

Rum with orange juice, maple syrup, bacon strips, and a waffle stick—because breakfast isn't just for mornings.



## EXOTIC ADDITIONS FOR UNIQUE SIPS

### ► Warm & Toasty

Serve steaming mulled wine or cider spiked with brandy or rum. Or offer hot toddies with maple syrup, lemon, and a blend of seasonal spices.

### ► Unexpected Syrups

Set your menu apart with innovative simple syrups. Craft a bold tamarind ginger fizz using ginger beer syrup or infuse cold brew with pistachio and lavender syrups for a nuanced café experience.

### ► Root Veggies

Add earthy depth to drinks with roasted beets, carrots, or sweet potatoes. Blend them into a Bloody Mary base or mix with warming spices like cinnamon, nutmeg, and ginger for a cozy mocktail.

### ► Eye-Catching Garnishes

Elevate cocktails with high-impact, low-effort garnishes that engage multiple senses and boost perceived value. Try dried blood orange slices, edible flowers, and smoked rosemary sprigs.

### ► Yuzu

This on-trend, aromatic Japanese citrus adds a refreshing twist to margaritas, gin and tonics, or green tea sour mocktails. Its complex profile—think grapefruit meets mandarin with a hint of lime—can elevate even the simplest drinks.



Chamomile  
Yuzu  
Mar-Tea-Ni  
~ p. 47



Pistachio  
Lavender  
Cold Brew  
Mocktail  
~ p. 47

### ► BEHIND THE RECIPES: FLAVOR NOTES FROM CHEF EMMA SISARSKY

Mocktails are here to stay – they blend culinary creativity with mixology and offer a perfect canvas for trendy ingredients like tamarind, yuzu, and ginger beer. They're great for elevating with fun seasoned glass rims and garnishes that are social media-worthy.

### ► Raise the Rim

Spice up drinks with innovative rim blends. Use our Chile Margarita Spiceology® blend to complement the tartness of margaritas, or mix shichimi togarashi (Japanese seven-spice blend) with salt for a zesty, slightly spicy rim for Asian-inspired cocktails.

### SHOWSTOPPING FLAIR WITH PRESENTATION & GLASSWARE

Invest in unique glassware and garnishes to create visually stunning cocktails and mocktails that elevate the dining experience. Explore [SuppliesOnTheFly.com](https://www.suppliesonthefly.com) for an extensive selection of glassware, bar tools, garnishing supplies, and more to create showstopping drinks that make a statement.



**SCAN TO SHOP**  
Visit Sysco Shop to purchase ingredients.

DEPUIS 1883  
TRENDS  
MOUTH



Tamarind  
Ginger Fizz  
~ p. 47



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## COZY & INDULGENT HOT BEVERAGES

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Heat up your profits this holiday season with cozy drinks. Hot beverages offer high margins, low prep time, and irresistible appeal on cold nights. Turn comfort into cash with these crowd-pleasing, warm libations.

### ► Caffeinated Cocktails

Serve hot drinks like Irish coffees, espresso martinis, or coffee spiked with rum, ginger, and banana liqueur.

### ► Spiked Hot Chocolate

Enhance hot chocolate with bourbon, spiced rum, or peppermint schnapps.

### ► Holiday Warmers

Offer mulled wine and spiked apple cider with holiday spices like ginger, cloves, star anise, and cinnamon.

supplies  
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a Sysco company



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Visit Sysco Shop to  
purchase glassware.

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## BREAD PUDDING: A HOLIDAY DISH THAT DOES IT ALL

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### ► Bread Pudding Building Blocks

Bread pudding is a holiday favorite that's easy to make and perfect for using up leftover bread. Here's a guide for how you can take advantage of this super versatile treat across your menu this season to stand out and stay on-trend.

### ► Bold Breadwinners

Mix different breads for unique textures. Our **Baker's Source** breads serve as great building blocks:

- Texas toast
- Focaccia
- Dinner rolls
- Sourdough
- Brioche
- Croissants
- Sticky buns



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### ► Shape Shifters

Think beyond the traditional square pan.

- **Muffin Tin:** Individual portions, quicker bake.
- **Loaf Pan:** Thick slices for a stunning presentation.
- **9-inch Cake Pan:** Cut into wedges like cake.
- **Ramekin:** Shareable options or individual portions.

### ► Sweet Indulgence

Create a unique version with these additions:

- **Chips:** Milk or dark chocolate, butterscotch, toffee
- **Dried Fruit:** Apricots, dates, cherries, cranberries, candied orange peel
- **Spices:** Cinnamon, nutmeg, ginger, cardamom, allspice, clove
- **Nuts:** Pistachio, almond, hazelnut, macadamia, pumpkin seed
- **Alcohol:** Brandy, spiced rum, bourbon
- **Sauces:** Strawberry coulis, beer caramel, chocolate chili



### ► BEHIND THE RECIPES: FLAVOR NOTES FROM CHEF TSELANI RICHMOND

Bread pudding, with its humble English roots, is well-known in many cultures. This versatile dessert uses leftover bread and common ingredients you already have in the kitchen. Satisfy diners' cravings for classic desserts by creating seasonal combinations that reflect your unique location and brand. It's a great way to showcase your creativity.



Chocolate  
Bread  
Pudding  
with Ginger  
Whipped  
Cream &  
Sugared  
Cranberries  
~ p. 47

## ► 5 Tips for a Successful Bread Pudding

- #1. **Soak Overnight.** Let the bread soak up the custard for a creamier texture.
- #2. **Upcycle Leftover Bread.** Use day-old rolls, croissants, sandwich bread, and loaf ends.
- #3. **Freeze Bread Bits.** Store leftover bread bits in the freezer until you have enough for a batch.
- #4. **Flavor Fusion.** Stick to one dominant flavor and two to three supporting flavors.
- #5. **Low and Slow Baking.** Bake at low temperature (300-325°F) to avoid curdling the eggs.

## ► Savory Twist

Make savory bread pudding (or strata) for a unique side dish or a stunning brunch option.

- **Meat:** Chicken breast, ham, bacon, salami, prosciutto, brisket burnt end sausage
- **Cheese:** Brie, fontina, goat cheese
- **Veggies:** Roasted mushrooms, cherry tomatoes, artichoke hearts, corn
- **Herbs:** Rosemary, thyme, tarragon
- **Seasonings:** Vietnamese Cajun, chili lime, sriracha, chili flakes, chipotle herbs de Provence



BRING SOMETHING

# New to the Table



We understand the pressure of the holiday rush. That's why we've handpicked a lineup of new, exclusive products to alleviate stress and revolutionize your kitchen. From labor-saving bites to showstopping centerpieces, our Cutting Edge Solutions boost efficiency and ignite creativity. They'll help you streamline operations, elevate your menu, and manage the chaos with ease. Get ready to impress guests and simplify your workflow with our game-changing selection.



## LIGHTLY CRUSTED ALASKAN ROCKFISH FILLETS

With a light, crunchy crust and consistent sizing, these tender yet crispy rockfish fillets add an upscale touch to your seafood offerings. They're ready to cook, delivering a balance of convenience and quality.



## HOMESTYLE BREADED MEGA SHRIMP U10

Add a statement piece to any plate with these mega shrimp, featuring a hand-breaded appearance and delectable flavor that provides a unique offering for any menu item. Lightly battered with the tail on, these shrimp offer endless culinary possibilities, driving value while saving time and labor.



## GREEK BRONZINI FILLETS

Also known as Mediterranean sea bass, our all-natural bronzini fillets save time and labor as they are meticulously trimmed and ready for service once thawed. Their mild yet distinctive flavor makes a perfect canvas for sauces and spices, while their short cook time ensures orders will move through the kitchen quickly and efficiently.

With its high-perceived value, our bronzini fillets are a profitable protein that will drive repeat business.



### SMOKED BEEF BRISKET CHILI WITH BEANS

This ready-to-serve chili delivers bold flavor with authentic burnt ends and natural hardwood smoke. With minimal ingredients, this chili is a savory crowd-pleaser that saves time and labor.



### PORK CHILE VERDE

An authentic pork chile verde made with tender chunks of pork that have been seasoned and simmered in a tomatillo sauce. With no additional ingredients or labor required, this versatile product is a simple and convenient way to bring bold international flavors to a variety of applications.

### HOT PEPPER PEACH SAUCE

This versatile sauce balances a blend of sweet diced peaches with a kick of crushed cayenne peppers. Ready to serve and consistently delicious, this cutting edge sauce is a multi-use condiment that elevates dishes from appetizers to desserts.



### SMOKED SLICED ROLLED PORK BELLY

Ready to heat and serve, this pre-sliced smoked pork belly is on-trend and profitable. Smoked over natural hardwood for authentic flavor, it ensures consistent sizing for easy portion control and a clean taste that will make your dishes stand out.



### mézete



### BABA GHANOUSH CHEF POUCH

This traditional Middle Eastern dish combines smoky roasted eggplant, smooth tahini, lemon juice, and garlic for an authentic, all-natural flavor without added oils or preservatives. The proprietary ultra-high temperature production ensures this baba ghanoush is safe for ambient storage in unique chef-designed packaging.





## GLOBALLY INSPIRED APPETIZERS

### SWEET THAI CHILI CHICKEN BITE

These homestyle chicken bites offer made-from-scratch flavor without the labor. Filled with tender chicken breast pieces, flavored with red chili pepper, garlic and sweet Thai chili seasoning wrapped in layers of puff pastry, these bites deliver an on-trend, mouthwatering Asian flavor.

### CHICKEN AL PASTOR BLUE CORN EMPANADA

Filled with flavorful chicken al pastor, these eye-catching blue corn empanadas offer a unique twist on a classic favorite. Ready to heat and serve, they're efficient, cost-effective, and on-trend.

### CHILE RELLENO SPRING ROLL

Cheesy and flavorful, these spring rolls feature a corn chip crunch with a blend of Cheddar, Colby, pepper Jack and cream cheeses. Quick to cook and a customer favorite, they're perfect for appetizers or sides.



Chicken Bite

Empanada

Spring Roll



### LIMONCELLO RICOTTA CHEESECAKE

A refreshing, limoncello-inspired cheesecake made with sweet ricotta and cream cheese with luscious limoncello flavors and shortbread topping on an Italian-style cookie crust. Each cake is pre-sliced and ready to garnish, plate, and serve.



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**CLEAN WITH CONFIDENCE**

Say goodbye to bulky pails and hello to Keystone Unit Dose, a PPE-free, color coded, controlled dosing tablet cleaning program that delivers a professional-grade clean for your guests, and a clear, easy-to-use routine for your staff. Keystone Unit Dose delivers results from the back of the kitchen, to the front of house, and every spot in between. Small tablets with big efficiencies for your business.

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\*Images may not be to scale.



YOUR  
STRESS-FREE  
GUIDE TO A

# Holiday Menu Makeover

There's a lot to consider when it comes to priming your menu for the holidays. From crafting unforgettable dishes to managing the seasonal rush, every detail counts. At Sysco, we understand the unique challenges you face, and we're here to help you juggle it all with ease.

Whether you're looking to streamline your catering with innovative apps, infuse Mediterranean warmth into your dishes, elevate simplicity to an art form, showcase veg-centric creations, or perfect your holiday roasts, we have everything you need to succeed. Flip through the pages in this section to discover inventive ways to keep your menu simple, yet mega-flavorful this season.



## HOLIDAY GRAZING: MEDITERRANEAN STYLE

Fresh, bold flavors and shareable plates are the name of the catering game during the holiday season. That's why Mediterranean cuisine should be at the top of your menu; it provides a fusion of taste, tradition, and trendiness.

Chicken  
Garlic  
Wraps  
~ p. 47



Shawarma  
Hummus  
~ p. 48



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Visit Sysco Shop to  
purchase ingredients.



### ► BEHIND THE RECIPES: FLAVOR NOTES FROM CHEF OHAD YOSEF

Growing up in Jerusalem, I helped my uncle in his produce stall, and the aroma wafting from the restaurant stall on the corner always made my mouth water. Influenced by this experience, the Chicken Garlic Wraps capture the market's enticing spices, aromas, and flavors. The Lamb Lahmajoun blends my Yemeni heritage with Mediterranean influences, inspired by cooking with my Aba (dad). Both dishes bring the vibrant tastes of my childhood to your table.

Lamb Lahmajoun  
~ p. 48



### SMALL BITES, BIG FLAVORS

The beauty of Mediterranean appetizers lies in their versatility and ease of preparation. Whether catering intimate gatherings or grand events, traditional favorites can be artfully arranged in snackable portions perfect for mingling. From chicken garlic wraps to meat lamb lahmajoun and shawarma hummus, the options are diverse and the execution is effortless. These flavor-packed, handheld worldly bites impress with their bold flavors and street-inspired flair.

### ELEVATE SHAREABLES WITH ETHNIC INSPO

There's even more untapped potential from the rich Mediterranean region itself. Introduce ethnic flavors to your shareables repertoire: Indian-spiced samosas, Greek spanakopita triangles filled with spinach and feta, or fiery Tunisian merguez sausage skewers. With endless possibilities for infusing global influences, you're guaranteed to leave a lasting impression, spark conversations, and create a truly memorable catering experience.

## ELEVATED SIMPLICITY



There's something undeniably satisfying about a menu that embraces simplicity. It demonstrates your confidence and mastery as a chef, showing that exceptional dishes don't need to be overcomplicated.

In today's culinary landscape, diners hunger for a return to simplicity, seeking wholesome ingredients presented honestly to let each component's true essence shine. Trimmed-down menus not only satisfy this desire for authenticity but also streamline operations, reduce waste, and enhance profitability.



Seared Salmon  
Over Italian-Style  
Lentils ~ p. 48



### ▶ BEHIND THE RECIPES: FLAVOR NOTES FROM CHEF EMMA SISARSKY

Protein has been a staple in our diets for thousands of years. Plant-based proteins, such as lentils, are fantastic ingredients to add value to your dishes. Since they have a neutral flavor profile, you can pair them with almost any cuisine or flavor you desire.



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purchase ingredients.



### THE FUTURE OF FOOD IS SIMPLE

The beauty of simplicity extends to presentation, too. Minimalistic plating highlights the visual appeal of your dishes and makes them Instagram-worthy. A well-presented, straightforward dish captures the attention of your patrons and social media followers alike, bringing new customers to your door.

### LESS IS MORE

Consumers can't get enough of salmon, and this versatile protein is a perfect canvas for simplicity. Take the beloved Faroe Island salmon. Instead of masking its natural richness with heavy sauces, serve it on a bed of Italian-style lentils. A touch of charred lemon adds bright acidity, creating a dish that's elegant and straightforward. Simple, right? But that's the beauty of it. This approach ensures each bite celebrates quality ingredients and craftsmanship, blending flavors and textures that speak volumes without saying too much.



### QUALITY OVER QUANTITY

Quality doesn't have to mean expensive. By focusing on fewer components, you curb waste, streamline prep, and make your kitchen more efficient. You can dedicate your energy to sourcing the freshest, highest-quality ingredients, innovating flavors, and mastering techniques to deliver a satisfying and memorable dining experience without compromising profitability. It's a win-win for your customers and your bottom line.

## MUSHROOMS' MOMENT

Mushrooms are attracting massive curiosity. With their plant-forward power, nutritional supremacy, immune-fortifying potential, and eco-friendly cred, they're a versatile, high-impact menu item.

### MENU MOVERS

Diners can't get enough of mushrooms' umami depth and meaty bite. Tap into these trendy varieties that have expanded their presence on menus since January 2023.

+ **1005%**

#### Morel

Upscale sauces, risottos, meat pairings

+ **392%**

#### Breaded Mushrooms

Appetizers, salads, crunchy toppers

+ **207%**

#### Shimeji

Stir-fries, soups, pasta dishes

+ **195%**

#### Enoki

Asian-inspired dishes, salads, hot pots

*\*Source: Datassential*



Greco Sausage Stuffed Crimini Mushrooms  
~ p. 49



**SCAN TO SHOP**  
Visit Sysco Shop to purchase ingredients.

### THE PLANT PROTEIN ALPHA

Mushrooms pack textural richness into veg-forward plates, making them the ideal plant protein swap. Mushroom-driven dishes offer diners a craveable, familiar meat-free option. Their meat-mimicking qualities and ability to not just carry but enhance flavors make them the ultimate plant protein for flexing creativity.

### IMMUNE FUEL

Health-minded diners want immune-fortifying foods. Mushrooms deliver with B vitamins, riboflavin, niacin, selenium, and vitamin D—all proven immune boosters.

Tempura Mushrooms  
~ p. 49





freshpoint  
a Sysco company

## SUSTAINABLE SHROOM BOOM

Eco-conscious guests examine every bite's impact. Mushrooms are low-footprint powerhouses with a sustainability story worth shouting:

Growing one pound uses only **1.8 gallons** of water and 1 kilowatt hour of energy.

While using 1 gallon of fuel pumps out nearly 20 pounds of CO<sub>2</sub>, growing one pound of mushrooms creates just **0.7 pounds** of emissions.

One square foot of mushroom bed space cranks out **6.55 pounds** of mushrooms.

A single acre yields a staggering **1 MILLION pounds** of mushrooms annually.

*\*Source: AmericanMushroom.org*



King Grits  
~ p. 49



### ► BEHIND THE RECIPES: FLAVOR NOTES FROM CHEF BROOKS BUCHANAN

Mushrooms are incredibly versatile and enhance any dish. Northern California is renowned for its diverse produce, including an impressive variety of mushrooms. Use them in bites, small plates, or as the main attraction. Their earthy, umami flavor and rich vitamins make them stand out. With a history in medicine for thousands of years, the possibilities are endless—explore and enjoy them in exciting new ways.



Porcini  
Mushroom  
Gnocchi  
~ p. 49

## SIDES THAT SPEAK VOLUMES

We all know how much pressure there is to keep things fresh and exciting while dealing with tight budgets and timelines. But here's the thing – unconventional vegetables can really maximize your menu. Dive into the rich tapestry of funky, flavorful, lesser-used produce and let its untapped potential shine.

Braised Fennel,  
Sausage, Olives,  
& Mint ~p. 50

Parsnips,  
Grilled  
Grapes,  
Roquefort,  
Honey ~p. 50



### FROM SIDES TO SUPERSTARS

Whether roasting, caramelizing, or just sprinkling on fresh herbs and spices, side dishes offer an opportunity to make vegetables the star of the show through layers of flavor. It's all about enhancing those natural essences without going overboard on prep or ingredients.



**SCAN TO SHOP**  
Visit Sysco Shop to  
purchase ingredients.



## ► BEHIND THE RECIPES: FLAVOR NOTES FROM CHEF GRIFF DUMEIER

The holiday season welcomes earthy vegetables to our kitchens. I love using unique ingredients to elevate and celebrate these humble vegetables. Sometimes, adding care and finesse can completely transform how we perceive these simple ingredients.

Leeks 3 Ways  
~ p. 50



## INSPIRATIONAL VEGETABLE CREATIONS

Get inspired with insanely flavorful, cost-effective, veg-forward creations that'll make your holiday offerings pop:

**Fennel Fusion:** This budget-friendly beauty marries the delicate anise flavor of fennel with creamy ricotta, savory sausage, briny olives, and refreshing mint. Simple ingredients, mind-blowing flavor.

**Parsnip Pairing Perfection:** This root veggie gets the royal treatment when tossed with grilled grapes, tangy Roquefort, and a honey drizzle. Sweet, savory, sophisticated – it's the total package.

**Squash Spectacle:** Butternut squash brings vibrant color and earthy sweetness when paired with quinoa and tangy pomegranate molasses.

**Leek Trilogy:** Show off your skills by highlighting the depth of leeks in three different preps – charred relish, confit, and crispy garnish. Top it off with savory bacon for a salty stunner.

## FLEX YOUR CREATIVITY, NOT YOUR BUDGET

With a veg-forward approach, you can flex your creative muscles without straining your budget or staff. By emphasizing those fresh, vibrant flavors, you're offering a perspective on plant-based cuisine that your guests won't find anywhere else.

Butternut  
Squash,  
Quinoa,  
Pomegranate  
Molasses  
~ p. 50



## UP YOUR CATERING GAME WITH LARGE CUTS

As the festive season approaches, efficiency and profitability are paramount, especially when it comes to catering. But that doesn't mean you have to compromise on flavor or creativity. Embrace globally inspired proteins that maximize your cost savings, dazzle guests, and streamline operations.

### MAXIMIZE PROFITABILITY

Want to maximize your profits on proteins? Opt for larger, premium cuts of meat and portion them in-house. Larger cuts tend to be more cost-effective per pound and provide greater flexibility in portioning, allowing you to tailor servings to specific event needs and minimize waste. Stretch every ounce by utilizing trim for other menu items like stocks, fillings, or sides. Your food costs stay lean while you pack maximum flavor onto the plate.



**SCAN TO SHOP**  
Visit Sysco Shop to  
purchase ingredients.

Crispy-Skin  
Porchetta with  
Sofrito ~ p. 51

### **SIDES THAT STEAL THE SHOW**

Elevate your mains with trend-forward sides that pop with color and culture. Think golden, crispy fried plantains served with a tangy dip or rustic sofrito, creating an interplay of crunchy and creamy contrasts to your rich roast. These thoughtful touches, inspired by the vibrant and diverse Latin American cuisine, add a layer of sophistication and authenticity to your holiday offerings.

### **LATIN-INSPIRED & LOADED WITH FLAVOR**

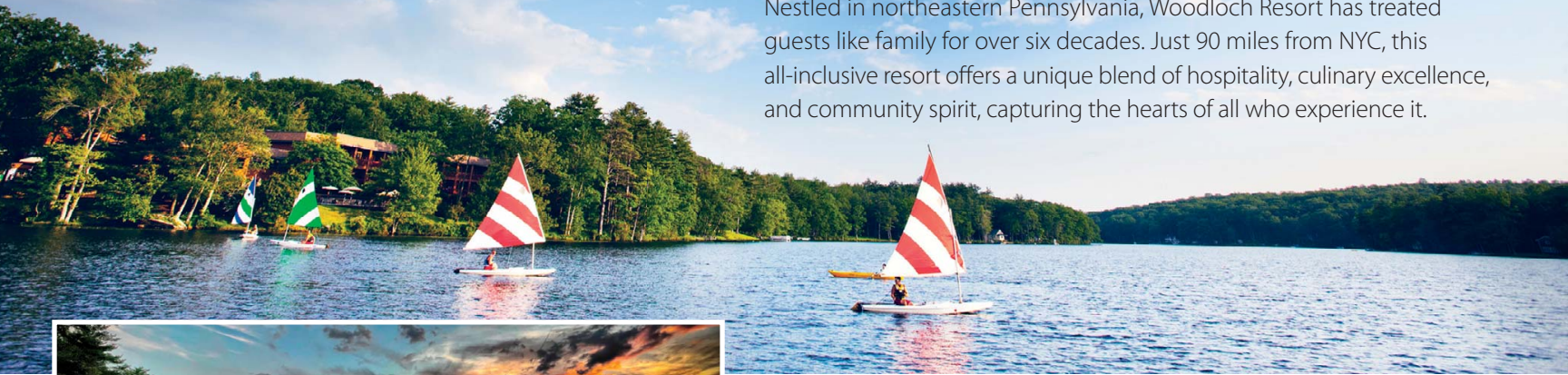
Latin American cuisine offers a wealth of innovative flavors, perfect for chefs seeking global inspiration. Consider a succulent skin-on **Butcher's Block** porchetta featuring a crispy chicharron-style crust and traditional sofrito stuffing. This showstopper can be sliced and served as an upscale special, making it an affordable choice for both dine-in and catering events.



WOODLOCH  
RESORT:

# A Legacy of Family, Food, & Philanthropy

Nestled in northeastern Pennsylvania, Woodloch Resort has treated guests like family for over six decades. Just 90 miles from NYC, this all-inclusive resort offers a unique blend of hospitality, culinary excellence, and community spirit, capturing the hearts of all who experience it.

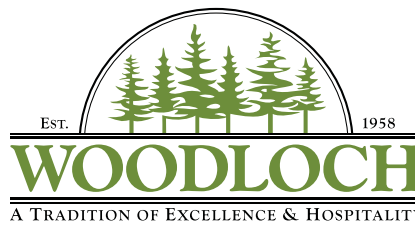


## FAMILY ROOTS & HOSPITALITY HERITAGE

Woodloch's story began in 1958 when the grandparents of current owner Bob Kiesendahl left their Long Island bake shop to buy a small boarding house in the Poconos. From its modest start with 15 acres and room for 20 guests, Woodloch has grown to span 2,000 acres, hosting up to 1,200 guests with 1,200 staff members. Through three generations, the resort remains committed to its mission: making every guest feel at home.

## FROM SUMMER RETREAT TO YEAR-ROUND HAVEN

What started as a small summer getaway has evolved into a year-round sanctuary. The resort includes Woodloch Pines, offering the ultimate family experience with activities and amenities, a golf course, adjacent real estate development, and The Lodge at Woodloch, a spiritual destination spa and boutique hotel on 350 acres for guests 16 and older.



Scan to learn more  
about Woodloch.



**CULINARY CREATIVITY & EXCELLENCE**

Dining at Woodloch is an experience in itself. The resort serves up to 1,200 guests across multiple dining facilities on a seven-day rotating menu. Their menus balance tradition with modern trends, ensuring every guest, from 2 years old to 92, finds something to savor.

Signature items like Scandinavian pancakes, a recipe inherited from the original boarding house days, share the menu with contemporary healthy options. Sysco plays a crucial role in Woodloch’s culinary success, providing custom and innovative items like custom-spec breakfast sausage and proprietary rice and grain blends that elevate the resort’s offerings.

The Lodge at Woodloch maintains an on-site farm where their “farmicists” grow all produce, herbs, and spices to use at the spa sustainably. Guests can also enjoy a unique culinary experience with the Chef’s Table in the middle of the garden, where they can tour the farm, harvest ingredients, and watch as the chef prepares and pairs courses on-site.

**GIVING BACK TO THE COMMUNITY**

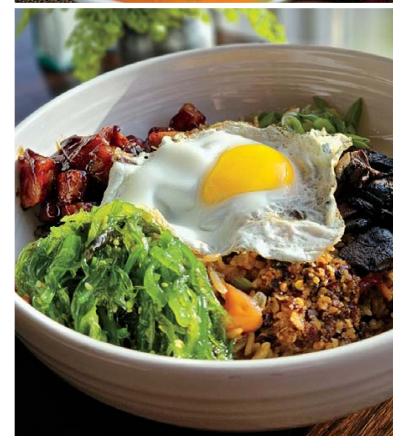
Woodloch’s influence extends beyond its guests. As a major local employer and community supporter, the resort is committed to making a meaningful difference. Supporting Folds of Honor and the Delaware Highlands Conservancy, Woodloch raises nearly \$60,000 annually for land preservation and provides scholarships to families of fallen soldiers.

Cancer research holds a special place in the Kiesendahl family’s hearts. Inspired by Bob Kiesendahl’s battle with leukemia, Woodloch has raised over \$2 million for cancer research. This commitment has led to a partnership with For Pete’s Sake Cancer Respite Foundation. In their groundbreaking project, Woodloch is donating a portion of the land in-kind to build a 20-room facility for cancer patients and their families. This \$25 million project, already underway, will provide a dedicated space for those affected by cancer to create positive, lasting memories.

**THE POWER OF PARTNERSHIPS**

Woodloch’s success and ability to give back are built on solid partnerships, especially with Sysco. This collaboration goes beyond your average supplier, including custom food shows to spark inspiration and kitchen design support. As Kiesendahl notes, “It’s not about the best price; it’s about partnerships and relationships based on service and quality.”

Woodloch Resort exemplifies family tradition and community spirit, offering guests a top destination where lasting memories are made, positive impacts are nurtured, and every guest finds a home away from home.



# Gifts OF THE Season

Have you ever considered extending your restaurant's flavors beyond the dining table? Gift baskets allow customers to share your menu with loved ones while creating a new revenue stream for your business. With strategic planning and execution, these baskets can foster customer loyalty long after the holidays. Here's how to turn this opportunity into a profitable venture.

## WHY GIFT BASKETS MAKE SENSE FOR YOUR BUSINESS

### Convenience & Quality in Every Basket:

Offer hassle-free gift solutions packed with seasonal specialties like sauces, preserves, spice blends, or that addictive garlic confit that regulars can't get enough of. Showcase your signature flavors with trusted, high-quality products that are easy to purchase and irresistible to gift.

**Profitability:** While initial investment is required, the potential returns are substantial, driven by increased holiday spending and the premium nature of gourmet gifts.

**Brand Extension:** Gift baskets are a powerful branding tool, allowing your unique flavors to shine beyond the dining experience, attracting new customers and reinforcing loyalty of existing customers.

**Flexibility in Offerings:** From elaborate baskets to individual artisanal products, tailor your offerings to suit various preferences and budgets. A jar of your famous sauce or a box of ginger snaps can be just as impactful as a full basket.

## MAKE YOUR BASKETS POP WITH EUROPEAN IMPORTS

Create unforgettable gift baskets by combining signature items with carefully selected gourmet products. With over 5,000 gourmet items from European Imports, you can fill your baskets with tempting artisanal cheeses, exotic condiments, and more trendy ingredients. Aim for a mix of familiar comfort and exciting discovery in each basket.

## PRICING STRATEGIES FOR SUCCESS

**1. Cost-Plus Pricing:** Calculate the total cost of ingredients and packaging, then add a markup (typically 50-100% for gourmet items).

**2. Value-Based Pricing:** Set prices based on perceived customer value, especially for unique or exclusive items.

**3. Tiered Pricing:** Offer baskets at different price points (\$50, \$100, \$200) to suit various budgets.

## TIPS FOR MAXIMIZING HOLIDAY SALES

**Visibility is Key:** Place baskets where they catch the eye – near a host stand, entrance, or in a dedicated retail area.

**Promote on Social:** Use social media to showcase basket inspiration, emphasizing quality and convenience. Consider short video tutorials on how to use the products.

**Educate Your Team:** Conduct tastings with your team and implement sales incentives to empower staff to sell passionately.

**Strategic Signage:** Use tasteful signage with QR codes linking to more detailed product information or online ordering.

  
**EUROPEAN**  
— **IMPORTS** —  
a Sysco company





SCAN TO SHOP  
specialty products.

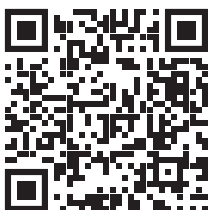
# Top Holiday Sellers:

PREPARING  
FOR  
CATERING  
SUCCESS



Holiday catering isn't just about the food—it's about crafting experiences that allow hosts to focus on cherished moments while you orchestrate the feast. But beyond creating memories, there's a significant business opportunity.

With 37% of consumers preferring to order their entire holiday meal from restaurants and 64% planning to include at least one restaurant item (HungerRush), the demand is clear. To ensure your holiday offerings hit the mark, we had our team compile a list of last year's bestsellers. By incorporating these into your menu, you'll maximize sales and deliver on expectations, keeping diners coming back year after year.



SCAN TO SHOP  
holiday best sellers.

## SEAFOOD SELECTIONS

Wow customers with a dramatic seafood tower or a modern take on the Feast of the Seven Fishes that includes these top-sellers:

- Bronzino Whole
- Portico Cove U10 Scallops
- Skin On Seabass Fillets
- Live PEI Mussels
- Fresh Calamari Rings and Tentacles
- James River Oysters
- Lobster Live





## BEEF BESTSELLERS FROM BUCKHEAD | NEWPORT

Center your menu around these crowd-pleasers:

**Tenderloins:** Perfect for elegant plated dinners.

**Lipon Ribeyes:** Ideal for impressive carving stations.

**Ham:** Versatile for both upscale and casual events.



## ELEVATE APPETIZERS & DESSERTS WITH EUROPEAN IMPORTS

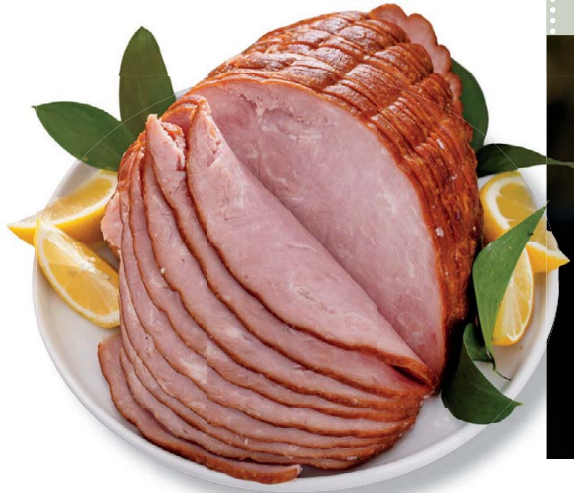
Utilize these items to create signature holiday offerings or a "grazing table" for a trendy, interactive experience:

- Hickory Smoked Spiral Ham
- Small Charcuterie Kits
- Pate de Campagne Slice
- Petits Fours
- Specialty Cheese
- Mini Dessert Cups

## TOP PRODUCE PICKS

Make sure you order plenty of these seasonal favorite vegetables to build your dishes around:

- Celery
- Onions
- Potatoes
- Green Beans
- Broccoli
- Brussels Sprouts
- Asparagus
- Fresh Herbs



## SUSTAINABILITY SELLS: ZERO WASTE SOLUTIONS

Today's diners are increasingly conscious of sustainability, and incorporating eco-friendly practices can set your catering apart. From compostable straws to durable serving containers, Sysco Earth Plus solutions allow you to minimize your kitchen's ecological footprint without compromising on presentation or performance.

- Caterware with 20% less plastic
- Durable and flexible serving trays
- Spill-resistant and grease-proof options



## CHECKLIST FOR HOLIDAY CATERING SUCCESS

**✓ Plan Early:** Secure your inventory now to avoid last-minute scrambles.

**✓ Leverage Expertise:** Consult with your Sysco Culinary Specialists for product insights.

**✓ Diversify Your Offerings:** Balance tradition with innovation to cater to varied tastes.

**✓ Elevate Presentation:** Remember, we eat with our eyes first.

**✓ Market Strategically:** Use social media to showcase your creations and build buzz.



# 5 TIPS FOR HOLIDAY MARKETING AND Customer Engagement

The holiday season is just around the corner, which means it's time to get ahead of the marketing game and plan early. Using strategies tailored to your business will help you keep your head above water during the hustle and bustle of the holidays while capitalizing on every opportunity this joyous time presents.



## HERE ARE FIVE PRACTICAL TIPS TO HELP YOU ELEVATE YOUR MARKETING PLANS AND STAY AHEAD OF THE COMPETITION.

### TIP #1: ELEVATE YOUR HOLIDAY MENU WITH TRADITION & INNOVATION

Balancing nostalgia and innovation creates a festive experience that resonates emotionally and encourages return visits. **Long-time Sysco Chef Klaus Mandl** advises, “The winter holiday season is incredibly emotional for guests. Add exciting twists to traditional items – unique stuffings for turkey, wasabi horseradish with prime rib, or bring back Beef Wellington. Profitable soups are great too. Most importantly, elevate presentation with thoughtful garnishes and new plating – Sysco has endless options.”



### TIP #2: EMBRACE THE POWER OF PARTNERSHIPS

Holidays are all about coming together, so team up with local businesses or suppliers for some cross-promotional magic. Collaborate with a nearby brewery for a beer pairing dinner or partner with a local bakery for a memorable holiday dessert sampler. You’ll tap into new customer bases and create buzz around your unique offerings.

### TIP #3: LEVERAGE SYSCO’S CULINARY EXPERTISE

You don’t have to navigate the holiday rush alone – tap into the wealth of knowledge offered by our Sysco Culinary Specialists. These seasoned professionals are ready to assist with everything from menu ideation and product consultations to crafting unique holiday dishes. They can also provide insights on holiday promotions, effective social media strategies, and eye-catching menu designs to attract more customers. By partnering with our chefs, you can ensure your restaurant is fully prepared to exceed expectations and stand out during this emotionally charged season.

### TIP #4: POP-UP LIKE A PRO

Got a killer holiday dish that deserves the spotlight? Take it on the road with a pop-up event. Set up shop at a local holiday market or partner with a retailer to offer seasonal specials in an unexpected setting. It’s a great way to generate buzz and introduce your offerings to a whole new crowd.



### TIP #5: UNLEASH THE HOLIDAY INFLUENCERS

In today’s world, social media influencers hold a lot of sway over their followers’ decisions. By inviting local foodies or influencers to a special tasting event featuring your holiday menu, you can leverage their influence to reach a wider audience, giving your restaurant some serious exposure.



# Lost

IN THE

# Sauce

BRIDGING TRADITION & INNOVATION

In French cuisine, the five mother sauces—béchamel, velouté, espagnole, hollandaise, and tomato—have long reigned supreme. These time-honored preparations lay the foundation for countless iconic dishes, from velvety gratins to rich beef bourguignon. However, as the culinary world continues to evolve and embrace global flavors and modern techniques, it begs the question: Are these labor-intensive, traditional sauces still practical for today's fast-paced kitchens? Do we still have the time—or the energy—to make these tedious sauces from scratch? Or have we adapted to a new repertoire of flavor-packed condiments and finishing sauces that better suit the realities of modern cuisine?

While the mother sauces will always hold a place of honor, their core techniques—thickening, binding, and layering flavors—can be adapted to craft a new generation of sauces that reflect our contemporary, globally inspired palates. This holiday season, seize

the opportunity to explore a world of unique sauces that push flavor boundaries and make your kitchen more efficient. Elevate dishes with vibrant chutneys bursting with fruits, vinegars, and spices, from tangy-sweet mango chutney perfect for roasted meats and holiday cheese plates to rich, nutty romesco or pipián ideal for roasted vegetables or earthy mushroom dishes. Experiment with East Asian staples like gochujang or sambal to infuse holiday meals with fermented umami and heat. Playfully blend global inspirations—think cranberry-pomegranate gastrique to brighten duck or curried pumpkin seed sauce to revitalize winter squash. With an open mind for bold flavors, the holidays are an ideal time to impress guests with sauces that defy tradition and adapt the core techniques of classic mother sauces to our contemporary, globally inspired palates.



# CHEF STARTER SAUCES

For those moments when you need a convenient head start, Sysco's premium **Chef Starter Sauces** – available in **Bulgogi**, **Miso-Mustard**, and **Tandoori** varieties through **Cutting Edge Solutions** – offer versatile bases to add dynamic layers of flavor to any dish, from glazes to marinades, without overpowering.

TANDOORI



MISO-MUSTARD



BULGOGI



# SAUCES THAT SCREAM INNOVATION

Don't limit condiments to their traditional uses. When you get creative, these humble staples can become flavorful building blocks for standout signature sauces. Use these application ideas and quick tips to create sauces that leave a lasting impression.

## SLAY WITH SALSAS

- ▶ Showcase fruit salsas like pomegranate or cranberry on elegant, yet approachable appetizers like crostini, lettuce wraps, and polenta rounds.
- ▶ Highlight roasted tomatillo salsa in stuffed mushrooms, quesadillas, or chorizo-stuffed peppers.
- ▶ Bring salads to life by tossing in intriguing salsas, like persimmon salsa, that complement the greens and create a vibrant, flavorful holiday salad.

## MOJO ON THE MENU

- ▶ Marinate grilled chicken or fish in zesty mojo for a burst of citrusy brightness.
- ▶ Achieve melt-in-your-mouth perfection by braising beef or pork ribs in a rich mojo sauce.
- ▶ For bright, full-flavored sides, try roasting potatoes or root vegetables after tossing them in an herbaceous green mojo.
- ▶ Empower diners to customize their experience and explore bold Caribbean flavors by drizzling mojo over tacos, burritos, or bowls. You can also offer it as an addictive dipping sauce for empanadas or tostones.

## THE ART OF SAUCERY

- ▶ Draw inspiration from world cuisines like harissa aioli, yuzu mayo, and chipotle-lime mayo.
- ▶ Play with textures like nuts, bacon, and velvety vegetable purées.
- ▶ Infuse herbal vitality with basil aioli, cilantro-lime mayo, and rosemary hollandaise.

## MUSTARD & MAYO MAKEOVERS

- ▶ Use mustard's emulsifying power for creamy vinaigrettes and dressings.
- ▶ Infuse mayo with global flavors like sriracha, harissa, yuzu, or miso for instant flair.
- ▶ Binding rich textures makes mayo ideal for remoulades and dips.

## AMP UP UMAMI

- ▶ Finish sauces with a drizzle of truffle or mushroom oil.
- ▶ Use roasted root vegetables like parsnips or beets for an earthy dimension.
- ▶ Fold in crispy fried shallots or roasted nuts/seeds for crunch and nuttiness.
- ▶ Add umami seasonings like nutritional yeast or mushroom powder.





# Passion Meets Purpose:

## HONING IN ON HOSPITALITY WITH CULINARY SPECIALIST CHEF JEFF BELL

In the foodservice world, having a seasoned guide can make all the difference for chefs and operators. Meet Chef Jeff Bell, a Sysco Culinary Specialist whose dedication to aiding others has defined his career.

For Chef Jeff, the path to culinary mastery began with a simple realization – his mother’s cooking left something to be desired. “If I wanted something tasty, I had to make it myself,” he recalls. From experimenting with pasta to decorating cakes, Chef Jeff’s passion took root.

It was a stint at a summer camp kitchen that cemented his trajectory. “I realized cooking wasn’t just a hobby; it was my calling,” he reflects.

An unexpected chapter caring for his ailing mother deepened Chef Jeff’s sense of purpose in nourishing others through food.

Staying close to home to attend culinary school in Philadelphia and care for his mother, he immersed himself in the culinary community, finding belonging amidst chefs. “This unfortunate chapter in my life brought me so much purpose,” he reflects. Chef Jeff learned that being a great chef isn’t just about techniques but embodying a spirit of service.

Once hooked, Chef Jeff committed 100% to foodservice. Now leading Sysco’s newest venture in Allentown, Pennsylvania,

he brings unmatched experience and enthusiasm. “As a chef and a longtime customer, I’ve always admired Sysco and fostered great relationships within the organization,” Chef Jeff explains. “Leading the charge in Allentown feels like fate.”

His knack for problem-solving has guided countless customers in pushing their businesses forward, like the renowned steakhouse he assisted with a successful brunch launch that they could leverage for Easter, Mother’s Day, and beyond.

As the holidays approach, Chef Jeff emphasizes meticulous planning for operators. “Anticipating guest needs is crucial during the

holiday rush,” he advises, recommending speed-scratch items for added efficiency.

His top Sysco pick? The tender, flavorful **Butcher’s Block Prime Bone-In Pork Chop**. “It solves common pork chop issues for many folks, making it a go-to for me.”

From humble roots to culinary innovator, Chef Jeff Bell’s passion and dedication to hospitality are unmatched. He is a force whose love for food knows no bounds.



**“AS BOTH A CHEF AND A LONGTIME CUSTOMER OF THE COMPANY, I’VE ALWAYS ADMIRERD SYSCO AND FOSTERED GREAT RELATIONSHIPS WITHIN THE ORGANIZATION.”**



## SYSCO ALLENTOWN: THE NEWEST HAVEN FOR CULINARY INNOVATION

Sysco Allentown's grand opening has been Chef Jeff Bell's labor of love. "We're creating more than a distribution center – it's a culinary hub," he beams. "I can't wait to reveal its full potential."

Chef Jeff's passion is evident in every step, from consultations to media hosting. With deep ties to Sysco as a longtime customer and chef, he sees this opportunity as fate.

Under Chef Jeff's guidance, Sysco Allentown promises to inspire culinary innovation. It'll offer tailored solutions for success, serving as a hub for consultations where chefs can find the support they need to thrive. "The chance to share my passion and help others is incredible," he remarks. "It's all about creating meaningful culinary connections."



If it's not *Certified*, it's not the best.®



# A Toast TO THE New Year

FEATURING CHICAGO, LA, & NYC CHEFS

Raise your glasses and get ready to ring in the New Year with an adventure through three of America's most vibrant cities: Chicago, Los Angeles, and New York City. Our trusted Sysco Culinary Specialists share insider tips, must-visit hotspots, and valuable insights to make your New Year's Eve memorable. Whether you're a chef seeking fresh inspiration or a traveler searching for the ultimate NYE experience, we've got you covered.

## CHICAGO

Chef Klaus Mandl



### THE COLD CALLS FOR HOT COCKTAILS—WHAT LOCAL BARS DO NYE DRINKS BEST?

For a fancy night out, the Aviary is the elite spot. Other great choices include Moxy Chicago Downtown, Three Dots and a Dash, or SPIN if you want games with your craft cocktails.

### FOR FAMILIES, WHAT ARE SOME SPOTS TO ENJOY A KID-FRIENDLY CELEBRATION?

Chicago offers plenty of family-friendly options, like the Shedd Aquarium, Field Museum, Museum of Science and Industry, and Navy Pier.

### WHAT ARE THE CAN'T-MISS HOT SPOTS IN CHICAGO FOR NYE?

Navy Pier is the place to be. It fills up fast every year, so it's a good idea to arrive early to make sure you get in.

# LOS ANGELES

Chef Steven Mary



## WHAT ARE SOME CASUAL SPOTS TO EAT FOR THOSE LOOKING TO DO NYE ON A BUDGET?

Grand Central Market is perfect for affordable global flavors right in the heart of the city.

## WHAT ARE LA'S HOTTEST NYE DINING EXPERIENCES?

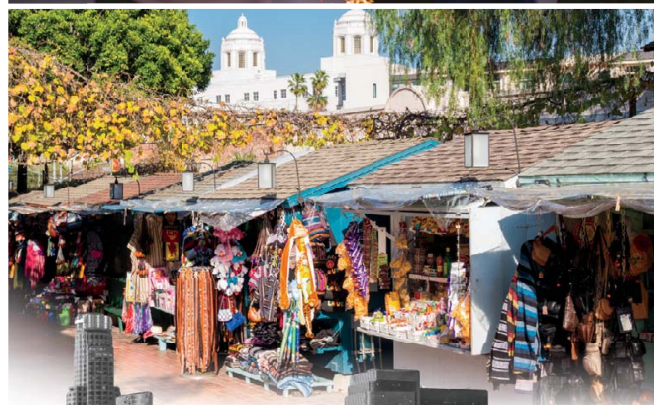
Dinner at Sendero in the Ritz Carlton Downtown LA offers incredible rooftop views of the city and fireworks along the coast. Perch is another impressive rooftop experience downtown. The Beverly Hilton is also known for their NYE party under the stars.

## WHAT ARE THE CAN'T-MISS FOOD SPOTS FOR SHORT VISITS?

Don't miss Philippe's Beef Dip, Father's Office Burger, Langer's Deli, or all-you-can-eat in K-town.

## BEYOND RESTAURANTS, WHAT OTHER UNIQUE LA EXPERIENCES WOULD YOU RECOMMEND?

Explore the Arts District's microbreweries, art galleries, and shopping. Visit Olvera Street for a walk through Old Mexico, or enjoy a concert and dinner at the Hollywood Bowl.



# NEW YORK CITY

Chef Shane LeBlanc



## WHAT OVER-THE-TOP NYE EXPERIENCES CAN WE FIND IN NYC?

NYC pulls out all the stops for NYE. High-end restaurants and hotels host exclusive dinners with multi-course, chef-crafted menus, live entertainment, and midnight Champagne toasts. Rooftop bars and restaurants, with stunning skyline and Times Square views, feature live DJs, dancing, and open bars.

## ANY QUINTESSENTIAL NYC DISHES FOR RINGING IN THE NEW YEAR?

NYC's food scene is a melting pot of global flavors, but nothing beats a classic slice of New York-style pizza. For many locals, grabbing a slice from their favorite pizzeria is a non-negotiable part of the celebration.

## WHERE SHOULD YOU EAT IF YOU HAVE A SHORT LAYOVER IN NYC ON NEW YEAR'S DAY?

Hit up a bagel shop like Ess-A-Bagel for a bagel with cream cheese, lox, and all the fixings. Don't miss out on New York City's iconic street food—a halal cart chicken and rice platter is a must-try.





## CHAMOMILE YUZU MAR-TEA-NI

**Yield: 1 serving**

- 1 ct cozy chamomile herbal tea bag
- 1 tbl yuzu juice - Marugoto Shibori
- 1 tbl Sysco Supreme 7% acidity Ardenne Champagne vinegar
- 140 ct dried blood orange for garnish

1. Brew tea: 1 tea bag per 4 ounces of water. Steep for 5 minutes. Firmly (but carefully) press tea bag(s) to extract all remaining tea. Reserve.
2. To a cocktail shaker, add ½ cup of chamomile tea, yuzu juice, Champagne vinegar and fill halfway with ice. Stir until chilled.
3. Strain into a martini glass and place a slice of blood orange garnish on top of the drink.

## PISTACHIO LAVENDER COLD BREW MOCKTAIL

**Yield: 1 serving**

- 2 tbl Citavo coffee cold brew concentrate
  - ¼ cup barista blend oat milk
  - 1 tbl lavender flavored syrup
  - 1 tbl pistachio flavored syrup
- Simple syrup and coffee grounds for garnish (optional)

1. Make cold brew according to recipe.
2. To a shaker, add ½ cup cold brew concentrate, milk, lavender syrup and pistachio syrup; fill the shaker halfway with ice. Add the shaker cap and shake at least 20 times (the goal is to pour with a little foam to garnish).
3. Optionally garnish rim of martini glass with simple syrup and coffee grounds (preferably Turkish coffee grounds). Strain cold brew into glass and serve.

## TAMARIND GINGER FIZZ

**Yield: 1 serving**

- 2 tbl tamarind paste
- 2 tbl Sysco Classic extra fine granulated cane sugar
- 2 tbl ginger beer syrup
- 2 tbl Sysco Natural pasteurized ultra-premium lime juice plus additional for rim
- ¾ cup club soda

Salt free spice chile margarita seasoning

Imperial Fresh mint sprig for garnish

1. Hydrate tamarind paste: In a mixing bowl, pour 0.75 fluid ounce of hot water over the tamarind paste; wait about 5 minutes for the water to cool and start to massage the paste until liquidy, and there are no clumps and only the seeds remain. Strain, only reserving the tamarind pulp, discarding the seeds.

2. Make a simple syrup: In a small saucepot, combine equal parts sugar and water. Cook over medium-high heat, stirring frequently until the sugar dissolves and the syrup is clear. Cool and reserve.

3. In a cocktail shaker, combine 2 tablespoons of the tamarind, ginger beer syrup, lime juice, 2 tablespoons of simple syrup, and club soda. Add ice halfway up the cocktail shaker and stir to combine.

4. Rim the glass with lime juice and chile margarita seasoning. Add ice to the glass and pour the mixture over. Garnish with a mint sprig.



## CHOCOLATE BREAD PUDDING WITH GINGER WHIPPED CREAM & SUGARED CRANBERRIES

**Yield: 12 servings**

- 4 ea Baker's Source Classic bun brioche slice
- 6 Wholesome Farms Imperial cage free AA white large eggs
- 1¾ cups Wholesome Farms Classic extended shelf-life 36% heavy whipping cream
- 1 cup Wholesome Farms Classic extended shelf-life half & half
- ¾ cup Sysco Classic light brown cane sugar
- ¼ cup carbon black cocoa powder
- 1 tbl vanilla Sysco Classic coarse kosher salt flakes to taste
- 4 oz #811 bittersweet chocolate discs
- 1 cup plus 1 tbl Sysco Classic extra fine granulated cane sugar
- ¼ cup Sysco Imperial whole IQF cranberries
- 1 tbl ginger syrup

1. Tear hamburger buns into 1-inch pieces. Whisk together eggs, 1 cup cream, half & half, brown sugar, cocoa powder, vanilla and salt. Toss custard with bread until well combined. Let stand 15 minutes. Fold in chocolate and spoon into muffin tins that have been sprayed well with Sysco Imperial cooking spray. Cover and refrigerate overnight.

2. Bring ¾ cup water and ¾ cup cane sugar to a simmer, whisking until sugar is dissolved. Remove from heat and let cool 5 minutes. Pour syrup over cranberries and let sit 15 minutes. Remove cranberries and place on a parchment-lined baking sheet and let dry 1 hour, uncovered. Place ¼ cup cane sugar in a bowl and add cranberries. Toss well; remove from bowl and let dry on a parchment-lined baking sheet 1 hour.

3. Whip together remaining ¾ cup heavy cream, 1 tablespoon granulated sugar and ginger syrup until peaks form.

4. Preheat oven to 300°F convection or 325°F fan. Bake bread pudding uncovered until custard is set and slightly puffy for about 15 minutes. Let pudding cool 20 minutes for easier removal. Top with whipped cream and cranberries.

**Chef Tip:** I love using deZaan Carbon Black cocoa powder for a distinctive color. Since the custard doesn't penetrate all the bread pieces, you'll get a fun marbled effect.



## CHICKEN GARLIC WRAPS

**Yield: 1 serving**

- ¼ ea Imperial Fresh whole eggplant
- 8 oz Sysco Classic controlled vacuum packed boneless, skinless chicken thighs
- ½ tsp ras el hanout seasoning
- ½ tsp Sysco Classic coarse kosher salt flakes
- 2 tbl Arrezzio Imperial olive oil
- 4½ oz Saluf Flatbread (see recipe)
- 2 tbl Garlic Sauce (see recipe)
- ¼ cup Mediterranean Tomato Salad (see recipe)
- 2 tbl Tahini Sauce (see recipe)

1. Cut eggplant into lengthwise wedges depending on size of the eggplant, you want about 1½ x 1½-inch. Deep fry at 350°F until golden brown, about 2-3 minutes. Reserve hot.

2. Place chicken in a mixing bowl; add ras el hanout, salt and oil, and toss. Grill until internal temperature reaches 165°F; slice.

3. Take Saluf Bread and spread with Garlic Sauce. Add sliced chicken and Mediterranean Tomato Salad; drizzle with Tahini Sauce and add eggplant wedge. Wrap the bread around fillings.

## SALUF FLATBREAD

**Yield: 4½ ounces**

- 19 oz Arrezzio Classic pizza dough ball
- 1 tbl Arrezzio Imperial avocado oil
- 1 tsp Sysco Classic coarse kosher salt flakes

1. Proof the dough ball in the walk in for 12 hours. Cut into 4 balls weighing 4½-5 ounces each.

2. Stretch the dough with oil until it is ¼-inch thick and season with salt. Grill for 10 seconds on each side.

3. When it cools down, wrap it and keep in the walk in.

## GARLIC SAUCE

**Yield: 32 ounces**

- 8 oz Imperial Fresh peeled garlic
- ½ cup Sysco Natural fresh pasteurized lemon juice
- 1 tbl Sysco Classic coarse kosher salt flakes
- 2 cups Arrezzio Imperial avocado oil

1. Add and mix all the ingredients, except the oil, in a robot coupe.

2. Drizzle avocado oil in a slow and steady stream into the robot coupe while ingredients are mixing.

## MEDITERRANEAN TOMATO SALAD

**Yield: 1 pound**

- 1 lb fresh pico de gallo salsa
- ¼ cup Sysco Imperial Delicato 100% extra virgin olive oil
- 2 tsp Imperial Fresh mint
- 2 tsp Sysco Classic coarse kosher salt flakes

In mixing bowl, add all the ingredients and toss. Transfer to a container and keep it cold.

## TAHINI SAUCE

**Yield: 32 ounces**

- 2 cups tahini paste
- ¼ cup Imperial Fresh lemon, juiced
- 2 tsp Sysco Classic ground cumin
- 1 tbl Sysco Classic coarse kosher salt flakes

Add all the ingredients and 2 cups water to a robot coupe. Mix until smooth and creamy.



## LAMB LAHMAJOUN

**Yield: 1 serving**

- 4½ oz Arrezzo Classic pizza dough ball
- ¼ cup Lamb Mix (see recipe)
- 1-2 tbl Mediterranean Tomato Salad (see recipe)
- 2 tbl House Recipe Hot Honey Yogurt (see recipe)

1. With a rolling pin, flatten the dough ball to 6-inch diameter. Place the dough on a sheet pan.

2. Add the Lamb Mix on top of the dough. Spread it evenly and leave a ½-inch border.

3. Brush the edges of the dough with oil and place it in a 350°F oven for 8 minutes. Make sure the dough edges are golden brown.

4. Once finished cooking, add Mediterranean Tomato Salad and top it with House Recipe Hot Honey Yogurt.

## LAMB MIX

**Yield: 5 pounds**

- ¼ cup Arrezzo Imperial avocado oil
- 2 lb Imperial Fresh ¾-inch diced yellow onions
- 3 tbl Sysco Classic coarse kosher salt flakes
- 2 tbl Sysco Classic ground cumin
- 1 tbl Imperial/McCormick ground turmeric
- 1 tbl ras el hanout seasoning
- 5 lb Sysco Imperial NAMP 296 fine ground domestic lamb
- 2 lb Imperial Fresh ½-inch diced tomato

1. Heat a large skillet over medium heat. Add oil and diced onion; cook until it is caramelized.

2. Add all the spices and mix for 30 seconds. Then, add the ground lamb and diced tomatoes, and cook for 10 minutes.

**Chef Tip:** When done cooking, place the mixture in a perforated hotel pan and strain the fat before cooling the mixture down.

## HOUSE RECIPE HOT HONEY YOGURT

**Yield: 2 pounds**

- 2 lb Wholesome Farms Classic plain nonfat Greek yogurt
- ⅓ cup House Recipe Classic certified grade A true source hot honey infused with chili peppers

1. In a mixing bowl add the ingredients and whisk.

2. Transfer to a container, label and place in the refrigerator.



## SHAWARMA HUMMUS

**Yield: 1 serving**

- 4 oz Sysco Classic shawarma shredded chicken
- 2 cups Hummus (see recipe)
- ½ cup Tahini Sauce (see recipe)
- 1 ea Wholesome Farms Imperial dry pack cage-free hard-cooked egg
- 2 tbl Sysco Imperial Delicato 100% extra virgin olive oil
- 2 tbl Imperial Fresh diced green onions
- ¼ tsp Sysco Classic ground domestic paprika
- ¼ tsp za'atar spice
- 1 ea Baker's Source Classic 6-inch pita bread

1. In a nonstick pan, add shawarma chicken; heat for 4 minutes, no need to add oil.

2. On a plate, add the Hummus (shape it the way you want). Add Tahini Sauce, shawarma chicken and the cage-free egg; drizzle with extra virgin olive oil, and sprinkle with the green onions, paprika and za'atar spice.

3. Heat the pita and serve it with the hummus.

## HUMMUS

**Yield: 36 ounces**

- 24 oz Sysco Classic traditional hummus dip
- 1 cup tahini paste
- ½ cup Sysco Natural fresh pasteurized lemon juice
- 2 tbl Sysco Classic coarse kosher salt flakes
- 1 tbl Imperial Fresh peeled garlic

1. Add all the ingredients to a robot coupe.

2. Turn on the robot coupe and add 1 cup water; purée until smooth and creamy.

3. Transfer to container, label and place in the walk in.



## SEARED SALMON OVER ITALIAN-STYLE LENTILS

**Yield: 1 serving**

- 2 tbl Arrezzo Imperial robusto extra virgin olive oil
- 1 tbl Imperial Fresh peeled shallot
- 1 oz black beluga lentils
- Sysco Classic coarse kosher salt flakes to taste
- 1½ oz fresh delicata squash
- 1 tsp Sysco Classic canola salad oil
- 6 oz Portico Pride Faroe skin-on salmon filet portion
- Fresh radicchio for garnish
- 1 tbl Lemon Relish (see recipe)
- ¼ cup Brown Butter Cauliflower Purée (see recipe)

1. Add ½ fluid ounce of extra virgin olive oil to a medium saucepot over medium heat. Once hot, add thinly sliced shallots and sweat; add ½ cup lentils, ½ teaspoon kosher salt and 1½ cups water; cook over medium-low heat for about 20 minutes, or until lentils are tender, yet firm in texture.

2. While the lentils are cooking, core and cut squash into rings. Toss with ½ teaspoon of neutral oil and a pinch of salt. Bake at 350°F until tender and golden brown, about 12 minutes.

3. In a preheated, medium sauté pan with oil, season and sear salmon, skin side down; cook to an internal temperature of 145°F.

4. In a small mixing bowl, add the black lentils (4 ounces cooked weight), radicchio, squash, a drizzle of the extra virgin olive oil and season to taste. Toss well and mound on the plate. Drizzle about 1 tablespoon of the Lemon Relish over the lentils and plate the fish overtop.

## LEMON RELISH

**Yield: 9 ounces**

- ½ ea Reliance Fresh choice lemon
- 3 oz Castelvetrano green olives
- 2 tbl Imperial Fresh chives
- 2 tbl Imperial Fresh Italian parsley
- ¼ cup Arrezzo Imperial robusto extra virgin olive oil

1. Chop the entire lemon (avoiding the seeds and stems) and olives; slice the chives and chiffonade the parsley.

2. Add the olive oil and stir well. Can be made ahead of time; flavors will concentrate over several days.

## BROWN BUTTER CAULIFLOWER PURÉE

**Yield: 48 ounces**

- 1 ct Imperial Fresh cauliflower
- 3 cups Wholesome Farms Classic extended shelf-life half & half creamer
- 3 tbl Wholesome Farms Imperial 83% unsalted butter
- ¼ tsp Sysco Classic coarse kosher salt flakes

1. Trim and discard leaves from cauliflower; cut remainder into floret sized pieces, including the stem. Add to a saucepan and cover with half & half. Simmer until paring knife tender; drain, keeping the cooking liquid and transfer to a blender.

2. While the cauliflower is cooking, brown the butter and reserve.

3. Blend the cauliflower on high for 2 minutes until creamy, adding some of the cooking liquid, if needed, 1 tablespoon at a time, and stopping the blender the last 30 seconds to add the brown butter and salt.





## GRECO SAUSAGE STUFFED CRIMINI MUSHROOMS

**Yield: 1 serving**

- 1/2 lb Imperial Fresh crimini mushrooms unsized fresh
- 2 oz Greco & Sons frozen raw hot Italian sausage
- 1 ea Block & Barrel Imperial white Cheddar cheese slice
- 1/4 cup Sysco Supreme California marinara spaghetti sauce

- 1 tbl Arrezzo Imperial shredded Parmesan cheese
- Sliced fresh basil for garnish

1. Remove stems from mushrooms; stuff with sausage. Bake mushrooms at 375°F for 5 minutes.
2. Pull mushrooms from oven. Break Cheddar cheese into pieces and top mushrooms with cheese. Place mushrooms back in oven for 1 minute.

3. Pull mushrooms from oven. Heat marinara sauce until boiling.

4. Pour marinara into skillet. Place mushrooms in skillet. Garnish with Parmesan cheese and fresh basil, then serve.

**Chef Tip:** These mushrooms can be prepped ahead of time and stored in your fridge/walk-in until plated.



## TEMPURA MUSHROOMS

**Yield: 1 serving**

- 1 cup extra crispy tempura batter mix
- 1/2 cup club soda
- 1/4 lb chef's fresh mushrooms mix
- Imperial Fresh washed & cleaned fresh cilantro for garnish
- 1/4 cup Sriracha Hot Honey Aioli (see recipe)

1. Whisk tempura batter and club soda together until no clumps remain in batter; reserve chilled.

2. Clean mushrooms, using an assortment from the chef's mushroom mix.

3. Dip mushrooms into tempura batter, shaking off excess batter, and drop into 350°F fryer.

4. Fry until golden brown. Garnish with cilantro and serve with Sriracha Hot Honey Aioli.

**Chef Tip:** Make sure you keep your tempura chilled. This will allow a more even coating of tempura batter on your mushrooms.

## SRIRACHA HOT HONEY AIOLI

**Yield: 30 fluid ounces**

- 8 oz sriracha hot chili sauce
- 4 fl oz House Recipe Classic true source certified grade A hot honey
- 2 cups Sysco Imperial culinary premium mayonnaise
- 2 fl oz Sysco Natural ultra-premium pasteurized lime juice

Combine all ingredients in a bowl and mix well. Keep refrigerated. Can keep up to 2 weeks.



## KING GRITS

**Yield: 1 serving**

- 2 oz mushroom fresh king trumpet
- Oil as needed
- Salt and pepper to taste
- 1/2 tsp Imperial/McCormick whole thyme leaves
- 1 cup Sysco Imperial cheese grits entrée
- 2 tbl Block & Barrel Imperial log chèvre goat cheese
- 1 tbl Kanzuri black garlic chili sauce
- 1/8 tsp fresh micro cilantro

1. Cut king trumpet mushrooms into quarters. Toss mushrooms with oil, salt, pepper and dried thyme.

2. Heat oil in sauté pan. When oil is about to smoke, add trumpet mushrooms to the pan.

3. Allow mushrooms to cook and render. Don't move the mushrooms and let them cook long enough to brown and caramelize. Remove from heat when caramelized.

4. Heat grits. When grits are hot, add goat cheese and allow goat cheese to melt and incorporate into grits.

5. Pour grits into bowl, place seared mushrooms on top of grits. Garnish with black garlic chili sauce and micro cilantro.

**Chef Tip:** Make sure when searing the king trumpets that you allow enough time for them to caramelize. Sear them on both cut sides to get rich browning of the mushrooms.



## PORCINI MUSHROOM GNOCCHI

**Yield: 1 serving**

- 4 oz Arrezzo Classic precooked potato gnocchi pasta
- 1/4 cup Sysco Imperial grade A pearl onions
- 1/2 cup chef's fresh mushrooms mix
- 6 oz Porcini Cream Sauce (see recipe)
- 1 tbl Imperial Fresh basil sprig
- 2 tbl Arrezzo Imperial shredded Parmesan cheese

1. Add gnocchi to a pot of boiling water. Cook until gnocchi are floating (3-4 minutes).

2. Heat a sauté pan with oil; add pearl onions and chef's mushrooms to the pan. Sauté until onions and mushrooms have browned.

3. After the mushrooms and onions have browned, your gnocchi should be floating in the boiling pot. Add gnocchi to the pan with onions and mushrooms.

4. Add Porcini Cream Sauce to pan; allow sauce to heat and coat onions and mushrooms well. Season with salt to taste.

5. Pour gnocchi into a bowl; garnish with fresh basil and shredded Parmesan. Serve.

**Chef Tip:** Make sure you get enough caramelization on your onions and mushrooms to really bring out the depth of flavor they provide.

## PORCINI CREAM SAUCE

**Yield: 48 fluid ounces**

- 1 qt culinary alternate butter cream
- 2 cups Wholesome Farms Classic extended shelf-life stabilized 40% heavy cream
- 4 tbl Sysco Imperial extra AA porcini mushrooms
- 1 tbl Sysco Classic granulated garlic
- 1 1/4 tsp Sysco Classic coarse kosher salt flakes

Combine all ingredients in a pot on medium heat. When sauce comes to a boil, cool and store in refrigerator until ready to heat and use.



## BRAISED FENNEL, SAUSAGE, OLIVES, & MINT

**Yield: 6 servings**

- 1 lb **Arrezzo Imperial** Italian garlic sausage
- 3 ct fresh anise fennel bunch
- 1 cup white wine cooking
- ½ tsp **Sysco Classic** coarse kosher salt flakes
- 1 tbl pitted Kalamata olives
- ½ cup **Arrezzo Classic** ricotta cheese
- 1 tsp **Imperial Fresh** mint

1. In a large sauté pan, brown the sausage, using a spoon to break up any clumps to achieve an even browning. Once cooked, use a slotted spoon to transfer the sausage to a bowl and reserve the fat in the pan.

2. Remove the tops from the fennel and quarter the bulbs. Trim off most of the core but leave a small amount so the layer stays intact. Sear the quarters in the reserved sausage drippings.

3. Once the fennel is seared, deglaze with the wine and allow to cook until the alcohol aroma has gone away. Add 1 cup water and salt, and cover, cooking on low heat until the fennel is fork-tender.

4. Place the fennel on a plate. Sliver the olives and place 2-3 pieces on each fennel quarter. Sprinkle the browned sausage over the plate. Spoon over the ricotta cheese in small portions on the fennel. Remove the tops from the mint and place around the plate for the final garnish.

## PARSNIPS, GRILLED GRAPES, ROQUEFORT, HONEY

**Yield: 4 servings**

- 2 lb fresh parsnips
- 2 tbl **Sysco Classic** grade A pure wildflower honey
- 4 oz **Imperial Fresh** red seedless grapes
- 1½ oz **Societe** Roquefort halves
- Sea salt crystal flakes to taste

1. Place the parsnips, whole, into a fryer set at 300°F for 10 minutes. Once cooled, carefully remove the skin with a paring knife. Place the skin back into a fryer set at 350°F for 2-3 minutes until crispy. Set aside.

2. Cut the flesh of the parsnip into wedges and toss with the honey.

3. Place the grapes (still on the vine) on the grill for 1-2 minutes until just blistered.

4. Place the parsnips on the plate. Remove the grapes from the stem and place around the parsnips. Gently crumble the Roquefort cheese on top and sprinkle the plate with the sea salt. Place the fried parsnip skin on top to complete the garnish.

## BUTTERNUT SQUASH, QUINOA, POMEGRANATE MOLASSES

**Yield: 1 serving**

- ½ cup red quinoa
- 1 lb fresh butternut squash
- 2 tbl **Arrezzo Imperial** extra virgin oil olive bag in box
- 2 tbl pomegranate molasses
- Sea salt crystal flakes, **Sysco Classic** chopped pistachios and sliced **Imperial Fresh** green onions for garnish

1. Place 1 cup water into a pot and bring to a boil. Season the water; add the quinoa, cover and reduce to a simmer. Cook for 10-15 minutes until most of the water is absorbed.

2. Remove the top of the squash and cut into planks. Cut the planks into wide batons and then into diamonds. Steam the squash for 7 minutes.

3. Combine cooked quinoa, steamed squash, and olive oil in a bowl and mix well. Transfer to a plate. Drizzle with the pomegranate molasses, sprinkle with the sea salt, toasted chopped pistachios and chopped green onions.

## LEEKS 3 WAYS

**Yield: 6 servings**

- 4 ct bunch iceless fresh leeks
- 1 qt **Arrezzo Imperial** extra virgin oil olive bag in box
- Diced applewood smoked bacon slab for garnish
- Imperial Fresh** parsley for garnish
- ½ cup **Charred Leek Relish** (see recipe)
- 1 cup **Crispy Leeks** (see recipe)
- Sea salt crystal flakes to taste

1. Trim the leeks down to the whites. Cut into 1-inch cylinders and place into a half-hotell pan. Pour in the olive oil, making sure everything is coated. Place the pan in the oven at 300°F for 40 minutes.

2. In a separate pan, cook the diced bacon lardons. Once crispy, drain and place in a towel-lined container and leave at room temperature. Finely chop parsley for garnish.

3. Gently transfer the confit leeks to a towel to drain. Spoon the Charred Leek Relish around the bottom of the plate. Place the confit leeks on the plate. Top the dish with the Crispy Leeks; garnish with crispy bacon lardons and chopped flat leaf parsley.

**CHARRED LEEK RELISH**

**Yield:** ½ cup

- 2 ct bunch iceless fresh leeks
- 2 tbl sherry wine vinegar
- 2 tbl Arrezzo Imperial extra virgin oil olive
- Sysco Classic coarse kosher salt flakes to taste

1. Trim the leeks so that only 2-3 inches of the white remain. Place the leeks on the grill until charred on all sides.

2. Cut the leeks into a small dice and place in a mixing bowl. Add remaining ingredients and stir well. Set aside until ready to use.

**CRISPY LEEKS**

**Yield:** 2 cups

- 2 ct bunch iceless fresh leeks
- Sysco Imperial salt and Imperial/McCormick black pepper to taste

1. Trim the leeks so that only 2-3 inches of the white remain. Cut the leeks in half top to bottom. Flatten out a few layers at a time and julienne as fine as possible. Soak in cold water until use.

2. With the fryer set at 300°F, cook the leeks until the bubbles just start to slow down and they are still bright in color. Drain on a food-safe towel and set aside until use. Season with salt and pepper to taste.

**CRISPY-SKIN PORCHETTA WITH SOFRITO**

**Yield:** 12 servings

- 12 lb Butcher's Block skin-on pork belly
- 8 cups mojo criollo marinade
- ½ cup Sysco Classic coarse kosher salt flakes
- 1 lb Imperial Fresh colossal yellow onion
- 8 oz Imperial Fresh large green bell pepper
- 8 oz Imperial Fresh red bell pepper



- 3 oz Imperial Fresh peeled fresh garlic
- 2 oz Imperial Fresh washed & cleaned fresh cilantro
- 2 oz Imperial Fresh iceless green onion
- 8 oz Reliance Fresh Roma tomato
- ¼ cup Imperial/McCormick pepper supreme spice

1. First, pat the pork belly dry and flip the belly so that the flesh side is up and make crisscross cuts. Be careful not to cut all the way through. This is for the marinade to penetrate and give more flavor. Flip over the pork belly, skin side up; with a meat tenderizer or Jaccard, poke many holes in the skin, but do not go through the skin. This will allow the skin to dry out so that you will get the crispy chicharron texture you are looking for.

2. Place the pork belly, skin side up, in a shallow pan; pour in enough marinade to come just up the sides, but do not completely submerge. You want the skin to dry and not touch the marinade. Place ½ the salt on top of the pork belly on the skin, and spread a thin layer evenly, as this will help to dry and release the moisture in the skin. Place in the cooler for a minimum of 24 hours.

3. For the sofrito, it's best to make this at least one day in advance so that the flavors have a chance to marry well. Rough chop all the vegetables like for a stock; combine in a bowl and mix.

In a food processor, in batches, pulse the mixture 3-5 times, but do not purée. You want the texture, and small bits of the peppers and onions. Your mixture should resemble a rustic salsa. Refrigerate and this will keep for 5 days.

4. For the pork belly, remove from the marinade and scrape the salt off the skin. Pat the pork belly dry and place in a fresh pan with a trivet or wire screen rack. Place back in the refrigerator for a minimum of 6 hours to dry completely.

5. For the porchetta, on a cutting board, place a towel to make sure the skin stays dry as you wrap the porchetta. Depending on the length of the pork belly, cut 12-15 pieces of butcher's twine, about 18 inch long. Spread them 1 inch apart on the towel-covered cutting board. Lay down the pork belly, skin side down, and season with the salt, pepper supreme and a generous layer of about 3 cups of the sofrito. Make sure to spread it all through the crevasses. Begin by rolling the pork belly lengthwise and a full rotation. Make sure the roll is very tight, then begin tying the butcher's twine, making sure twine is tight. The seam should be at the bottom. Place in the cooler for 1 hour to firm up and make sure the skin is dry.

6. Place the porchetta on a trivet or wire screen rack and roast in the oven at 350°F for 3 hours or until the internal temperature reaches 170°F.

7. Once the roast is done, remove from the oven and let rest for 15 minutes. The final step is to ladle hot oil on top while the porchetta is in a deep hotel pan on top of a fresh trivet or wire screen rack. This will give you the chicharron texture all around the porchetta. Once completed, slice with a serrated knife into 1-inch slices.

**Chef Tip:** This is a twist on a porchetta with a sofrito stuffing and marinated in mojo (a bitter orange, onion, and garlic marinade). Traditionally served with arroz con gris (rice with black beans), arroz con gandules (rice with pigeon peas), maduras tostones (plantains both ripe and unripe), and yuca.

Scan to visit [SyscoFoodie.com](https://www.SyscoFoodie.com) for these recipes and more.



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