

Sysco®

FOODIE



*Dishing
Up* THE NEW YEAR



FROM THE
SOURCE:
PORTICO
OYSTERS ~ P.4

2025
TRENDS ~ P.9

CULINARY
TOURISM ~ P.32



INNOVATIVE IDEAS FOR MAKING THE MOST OF MOZZARELLA

To make high-quality mozzarella, you must start with high-quality milk, which is why California has become the nation's largest producer of mozzarella cheese.

The two most frequently used styles of cow's milk mozzarella are the aged and semi-firm "Low-moisture" form and the soft and pliant, "Fresh" form. Each has its own characteristics, and between them, chefs can create a wide range of textures—from smooth and creamy, and springy and elastic, to firm, crisp, and marvelously melted.

The California Milk Advisory Board asked three experienced chefs who spec California mozzarella to share some of their favorite usage, storage, and menu tips on this must-have cheese.

MENU INNOVATION WITH MOZZ.

"I love really thinking about how versatile my ingredients can be," says Chef Mike Castaneda of Devour and The Dore in Wellington, KS. "For example, if you throw

a handful of mozzarella down on a hot griddle and add some toppings, then fold it over, you have a gluten-free 'Queso Taco.'" According to Chef Rebecca Peizer, owner of All Things Culinary, "It's easy to make a delicious gluten-free, keto-friendly 'chaffle' a waffle made solely from mozzarella and eggs."

Chef Jason Triail, Director of Culinary & Innovation for Habit Burger Grill, makes use of mozzarella all across the menu. "Mozzarella can even do dessert," he claims. "Just infuse it into a gelato base for a rich, indulgent flavor that will surprise your guests."

REDUCING WASTE

Part of Chef Peizer's waste-reduction strategy involves putting even small pieces of leftover mozzarella to good use. "I use bits and pieces to bulk-up and add flavor to meatballs and meatloaf," she says, "or in stuffings for ravioli or poultry."

"Mozzarella is so versatile that when you need to utilize more to avoid waste, you can easily create a daily special," says

Chef Triail. When it comes to storage, he recommends investing in a bag sealer. "Just storing a container of mozzarella covered with plastic wrap won't prolong the life of your cheese nearly as long as if you remove the air and seal partially used bags." Chef Peizer agrees, adding, "I always vacuum-seal any leftover cheese right away."

SAVING LABOR

"If you're proportioning your mozzarella," says Chef Triail, "the labor needed to portion may cost more than what you're trying to save on raw material cost." He recommends that staff members "practice hand grabs with a scale prior to each line service to be able to portion visually." Chef Peizer swears by labor-saving SKUs. "Certain mozzarella products are delicious as is and don't require prep, cutting or many embellishments," she says, "For instance, burrata doesn't need anything more than olive oil and salt to be served with some nice crusty bread, and bocconcini are the perfect size to skewer for hors d'oeuvres or to top a pizza margherita before baking."

Low Moisture
& Fresh Mozzarella
from California
Available with Our
Riserva Brand in
Sysco Shop.



Explore Our New Foodservice Website at realcaliforniamilkfoodservice.com

DEAR VALUED CUSTOMERS,

Happy New Year! As we embark on 2025, we at Sysco know January is a crucial time for you. Let's use this fresh start to recharge, set new goals, and pave the way for an incredible year.

We're committed to being more than just a supplier; we're your partner in success. Sysco recognizes your business's unique challenges and intricacies, and we're here to provide solutions from menu engineering to cost management. Our focus on exceptional customer service, on-time deliveries, and industry insights is designed to simplify your operations and drive your success. From convenient pre-prepped ingredients to expert menu consultations, we're dedicated to empowering you to streamline your operations and achieve your goals.

Our operations team is working hard to ensure we ship on time and in full—every order, every time. We are improving our processes and tools within our supply chain to consistently deliver on that promise. We are increasing our sales professional headcount this year to provide even more dedicated service to our customers. We expect our sales colleagues to be in your kitchen, working to help your business succeed.

As consumers seek unforgettable dining experiences, the food-away-from-home industry continues to thrive. This issue of **Sysco Foodie** empowers you to capitalize on 2025 food trends, from shareable desserts and premium seafood to handheld favorites. We also provide a sneak peek at the latest innovations from our Cutting Edge Solutions (CES), empowering you to stay ahead of the curve and delight your customers.

Sysco's focus on scale and agility equips you with high-quality products, competitive pricing, and on-time deliveries—but we're dedicated to providing more than just operational excellence. This issue explores innovative strategies to drive business growth, from loyalty programs to leveraging culinary tourism. Discover how to enhance the dining experiences you offer and stay ahead of industry trends.



We wish you a prosperous and flavorful 2025. Thank you for your continued trust. Together, we'll make this year one to remember.

Warm regards,

Kevin

Kevin Hourican

Chair of the Board and
Chief Executive Officer

STORIES AND Features

FROM THE SOURCE

4 DIVE INTO QUALITY: THE STORY BEHIND PORTICO OYSTERS

From harvest to the table, learn about Portico's commitment to quality

TRENDS

9 8 CHEF-APPROVED TRENDS TO LOOK OUT FOR IN 2025

Flavors and concepts our chefs see shaping the new year

12 CUTTING EDGE SOLUTIONS

Our newest lineup of exclusive, innovative products

TASTE

16 CREATIVE CONCEPTS FOR THE NEW YEAR

Our Culinary Specialists share their ideas for the season, from standout oysters to shareable desserts

TIPS

26 CUSTOMER LOYALTY PROGRAMS THAT WORK

How to gain repeat customers with an effective loyalty program

30 BUILDING AN ONLINE BRAND IDENTITY

How to establish a strong digital presence to build trust and stand out from competitors

TECHNIQUE

32 CULINARY TOURISM: TRAVELING WITH TASTE BUDS

How to take advantage of this growing movement

TRAVEL

34 TRAVEL TIPS FOR FOODIES

A guide for visiting Louisville with Sysco Chef John Castro

TALENT

36 FROM CHEF TO SYSCO INNOVATOR

Sysco Chef Ojan Bagher's culinary evolution

RECIPES

38 FEATURED DISHES

Get the full details on our menu inspiration



© 2025 All Rights Reserved. Sysco Corporation. 5915842

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.

Dive into Quality:

THE STORY
BEHIND
PORTICO
OYSTERS

Partnering with the ocean means embracing its natural rhythms and honoring its legacy to deliver a product of exceptional quality. This is the philosophy behind Sysco's Portico brand oysters. Portico oysters don't just meet expectations – they redefine them. Harvested from the nutrient-rich waters of the Gulf of Mexico, specifically from coastal beds off Texas and Louisiana, our oysters benefit from the Gulf Stream's unique conditions, developing a rich, meaty texture and distinctive brine that leave a lasting impression and elevate any menu.



GENERATIONS OF OYSTER STEWARDSHIP

Behind every Portico oyster lies a story of unwavering dedication passed down through generations. One of our many suppliers, a family-owned operation, began with a single oyster boat and the vision of an immigrant entrepreneur. Today, they stand as the largest leaseholder of oysters in the U.S., having built their success on an unwavering focus on quality and environmental responsibility.

These fishermen are not just harvesters – they are caretakers of the Gulf's delicate ecosystem. Throughout the year, they meticulously recycle oyster shells back into the bays, creating new reefs that foster oyster spawning and support marine life. Each summer, they lay tons of rock and cultch material, enhancing oyster production while improving water quality. Over the past four years, more than 20,000 tons of these restorative materials have been added, reflecting their deep commitment to the long-term vitality of these waters.

Every Portico oyster embodies this legacy – sustainably harvested by local experts who prioritize exceptional flavor while ensuring environmental stewardship. For chefs and restaurateurs seeking the finest, most responsibly sourced oysters, Portico represents a heritage of passion and preservation that's unmatched.



TASTE THE DIFFERENCE IN NATURE-DRIVEN HARVESTING

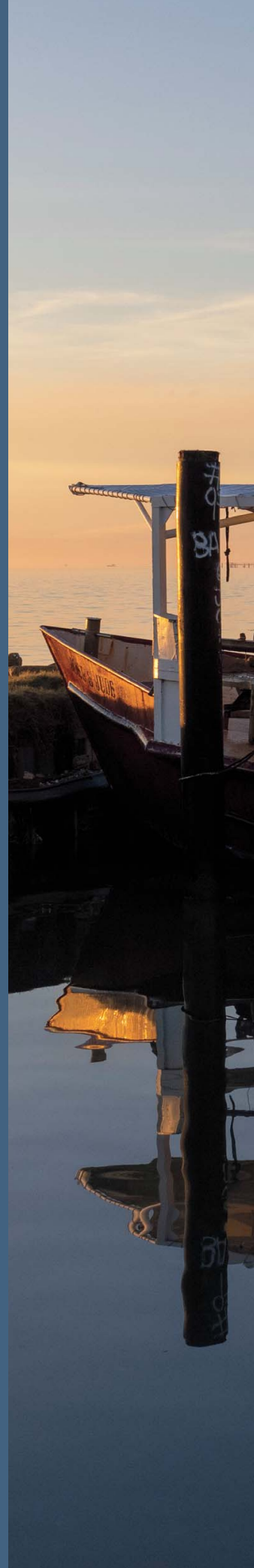
The harvesting process begins by constructing natural beds using river stones to create optimal growing conditions. The oysters mature over a three-year cycle, carefully monitored by Texas Parks and Wildlife, ensuring both sustainability and top quality. Public oyster beds are periodically closed to allow for replenishment, preserving the ecosystem and supporting long-term oyster production. Portico's commitment to sustainability is paired with traceability, offering chefs and diners transparency they can trust. Each box of oysters is fully traceable, with details on the date, time, and location of harvest, guaranteeing true farm-to-table quality.

DIFFERENTIATION IN EVERY OYSTER

Portico oysters are known for their substantial texture and ability to fill the shell beautifully, providing superior plate coverage. The thorough washing process ensures they arrive clean and mud-free – unlike other Gulf oysters that may require additional cleaning. High-pressure processing (HPP) is another component that sets these oysters apart. HPP reduces vibrio bacteria to undetectable levels, making Portico oysters a safer option for raw consumption. For frozen varieties, instant quick-freeze (IQF) technology locks in flavor and extends shelf life, giving chefs the flexibility to serve them at peak quality any time.

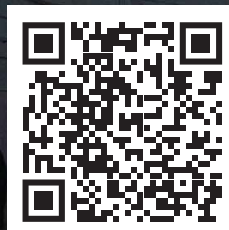
A PARTNER COMMITTED TO YOUR SUCCESS

With Portico, you're not just selecting a top-tier product; you're partnering with a family-owned supplier that upholds your commitment to quality, sustainability, and culinary excellence. Our dedication to safeguarding the Gulf's fragile ecosystem ensures that serving oysters is not only a source of profitability and pride but a contribution to environmental stewardship and a sustainable future.





Whether you already feature oysters on your menu or are thinking about adding them, Portico oysters are the perfect choice. Their bold, unmistakable flavor and unique character bring a touch of excellence that guests will remember. Portico embodies a legacy rooted in passion and a commitment to ocean preservation—proof that sustainable practices and quality can truly elevate every dish.



SCAN TO SHOP
Visit Sysco Shop to
purchase products.

FRESH
TAKE
FROM

The Chef

In our line of work, one thing's certain: the culinary industry doesn't stand still. New ingredients, techniques, and trends constantly emerge, and keeping things fresh is both our challenge and our passion. That's why we've tapped into what's happening now and what's coming next, so you have the inspiration and support to keep wowing guests and driving your business forward.

Throughout the year, our culinary team digs deep to gather insights, track trends, and test what resonates with diners. Rather than chasing fads, we focus on actionable ideas, what works in real kitchens, and what will make a difference in yours.

Our team works tirelessly to provide you with trends that matter, collaborating with industry leaders, conducting business reviews, and getting a real sense of what's truly making an impact. Our goal is to equip your operation with the latest insights and give you the confidence to stay ahead of the curve.

On the next few pages, we're sharing flavors and concepts we see shaping 2025. Plus, in our Taste section starting on page 16, you'll find products, resources, and seasonal tips on the leading edge—from standout oysters to innovative, shareable desserts.

Wherever the culinary world goes next, know that Sysco's right there with you—fueling creativity, pushing boundaries, and working to make every moment at the table one to remember.

Here's to another year of connecting the world to share food and care for one another.

Cheers,

Chef Neil

Chef Neil Doherty
Corporate Executive Chef, Sysco Corporation



8 CHEF-APPROVED Trends

TO LOOK OUT FOR IN 2025



As a chef, staying ahead in this fast-paced industry is essential. We know the challenges you face—balancing creativity, efficiency, and guest satisfaction. That's why we've compiled the top 2025 trends to help you stay innovative and prepared for what's next.



#1. Snacks with Benefits

Snacks aren't just fillers anymore—they're functional. Consumers want snacks that do more than satisfy hunger, like collagen-boosting bites and clean proteins that support wellness. Melons and citrus are also having their moment for skin and heart health benefits.

Healthier snacks with a purpose? That's what customers want, and we can help you give it to them.

#2. Sustainability: Cooking Smarter, Not Harder

Sustainability has shifted from trend to necessity. Here are simple ways to take sustainability from the kitchen to the customer:

- > Offer eco-friendly packaging, utensils, and agave straws.
- > Get creative with root-to-stem cooking, using every part of your ingredients, from vegetable trimmings to sauces.
- > Invest in energy-efficient equipment like induction ranges and combi ovens that save energy and cut costs.



#3. Dial Up Bold & Ethnic Flavors

2025 will bring the heat with fire-based techniques, umami-packed ingredients, and bold spice blends. Brands like **Sysco Imperial**, **McCormick**, and **Spiceology** offer time-saving blends that pack serious flavor. With labor shortages and rising costs, it's smart to grab a blend that's almost there, then add your own spin. Whether you're working with global flavors or regional favorites, these brands have nailed the trends so you can focus on making them yours.

#4. Halal Foods: Tap into a Growing Market

With the U.S. Halal Food Market projected to reach \$13 billion by 2028, customers are hungry for ethical, high-quality halal options. This is a huge opportunity, especially for campuses and diverse communities. If you're not offering halal-certified items yet, now's the time to explore the market.



#5. Strategic Menu Modifications

Menu efficiency is crucial. A smaller, more focused menu can help manage rising costs while maintaining creativity.

- > **Smaller Protein Portions:** Offset costs by incorporating more grains and vegetables.
- > **Seasonal Focus:** Emphasize local, in-season ingredients to reduce waste.
- > **Plant-Powered:** Legumes, beans, and nuts are your plant-based protein powerhouses. Guests love it, and your margins will too.
- > **Frozen is Your Friend:** Always ready, seasonal, and cost-effective, frozen vegetables provide consistent quality and reduce waste.
- > **Speed-Scratch:** Combine high-quality prepared foods with scratch-made elements to save labor and time. Sysco's variety of speed-scratch products gives you the flexibility to let your kitchen staff shine where it matters most.



#6. Equipment Innovations: Versatility Meets Efficiency

If you're not optimizing your kitchen with versatile, space-saving equipment, now's the time to make the switch.

- > Combi ovens roast, steam, and smoke all with one unit, saving space and time.
- > CTX infrared ovens consistently deliver perfectly seared meats or grilled items, no matter who's working the line.
- > Ventless equipment is ideal for smaller kitchens or expansion into pop-up spaces. Ventless units open new possibilities without requiring costly infrastructure upgrades.

#7. Grab-and-Go Goes Gourmet

As mini-vacations and remote work continue to trend, consumers want gourmet on the go. Whether you're serving resorts, Airbnbs, or cafés, focus on snackable, chef-driven options that cater to the flexible lifestyle of today's travelers.



#8. Healthcare Dining Gets an Upgrade

Clean labels, local sourcing, and ethnic-inspired flavors are becoming the norm in healthcare. Create customizable menus with community-driven flair and themed dining experiences. You can still be creative while delivering the nutrition patients need.



DON BUILD PROGRAM
Scan for more info on
equipment and supplies.

Fresh Ideas

FOR EVERY SEASON



Success in foodservice means staying agile, inventive, and always one step ahead of trends. Cutting Edge Solutions (CES) makes this easier by offering you exclusive access to innovative ingredients and transformative solutions that elevate both your menu and operations. With four new product launches each year, CES can help attract new guests and keep loyal ones coming back. For operators who want to further excel, CES gives you the strategic edge you need.



BAKER'S SOURCE CLASSIC FILLED MINI MUFFINS

Add a touch of French flair to your offerings with our filled mini muffins. These bite-sized delights feature a satisfyingly soft texture and come in a variety of different flavors, offering a perfect blend of indulgence and convenience. Fully baked and ready to serve, they streamline kitchen prep while delivering maximum satisfaction to your guests. Ideal for fast-paced kitchens, catering, and grab-and-go options, these mini muffins are a versatile addition to any operation.

Available in four flavors:
Cookie Butter
Blueberry
Maple
Chocolate & Caramel

BAKER'S SOURCE CLASSIC
COOKIE BUTTER
BRAIDED DANISH

Transform your pastry offerings with our cookie butter braided Danish. Made with premium Danish margarine, this authentic European pastry features perfectly layered dough, filled with indulgent, cinnamon-spiced cookie butter. Each bite delivers a bold flavor that's sure to delight your customers. Enjoy the benefits of an artisanal touch with minimal preparation.



Baker's[®]
 source

BAKER'S SOURCE CLASSIC
FILLED MINI
BEIGNETS

Crafted from a buttery brioche dough and loaded with rich, gourmet fillings, these light and airy French-inspired pastries bring a touch of indulgence to any dining experience. Fully baked, just thaw and serve for the perfect hassle-free, on-trend dessert or snack option. Add a unique, crowd-pleasing item to your lineup without the extra prep time.

Available in four flavors:
Matcha
Cookie Butter
Chocolate Caramel
Yuzu



SYSCO CLASSIC
BACON
CHEESEBURGER DIP

This fully prepared dip is a flavor-packed experience, combining classic ingredients like browned ground beef, melted cheddar cheese, savory bacon, pickles, red onion, and tomatoes into one craveable, shareable offering. It's the perfect combination of bold taste and ultimate convenience, simplifying kitchen prep without compromising quality.



SYSCO CLASSIC
HASHBROWN CASSEROLE

Our hashbrown casserole is made with shredded potatoes, cheddar cheese, and cream cheese, delivering a rich, comforting flavor with a scratch-made appearance. This fully prepared product offers consistency and versatility to go beyond breakfast with convenience and ease.

SYSCO CLASSIC
CRISPY BREADED
GLUTEN-FREE HALAL CHICKEN

These halal certified, raised without antibiotics, and gluten-free chicken products offer chefs a versatile, high-quality option to cater to diverse dietary needs. Breaded to perfection with a crispy exterior and tender, juicy interior, these tenders and boneless wings are incredibly versatile across the menu.

Available in two options:

- Tenders**
- Boneless Wings**





BUCKHEAD/NEWPORT

GLOBALLY INSPIRED PRE-CUT PREMIUM PORK

Seasoned and marinated in authentic spices, pre-cut, and ready to cook, these premium pork options provide the opportunity for your kitchen to produce fast, flavorful meals with global flair. Highly adaptable to both traditional recipes or fusion dishes inspired by other cuisines, these flavorful pork items make it easy to deliver high-impact dishes with minimal effort.

Available in two options:
Char Siu Julienned
Al Pastor ½" Diced


SYSCO IMPERIAL
SWIRL FRY

Upgrade your fry game with this innovative pre-seasoned, natural-cut swirl fry, with a unique "lock-washer" shape. It delivers a crispy, seasoned exterior with a fluffy, baked potato-like interior, offering a standout menu item perfect for sides, appetizer bases, entrées, and more. Any way it's served, it's guaranteed to impress.



CUTTING
EDGE
SOLUTIONS



SCAN TO SHOP
 Add Cutting Edge Solutions
 products to your next order.



BLT Fried
Oysters
~ p. 38

Parmesan
Garlic
Oysters
~ p. 38

Gulf
Oysters on
the Half
Shell with
Grapefruit
Thyme
Granita
~ p. 38

Oysters
Bienville
~ p. 38

FROM FIRST BITES TO FANS: THE OYSTER APPEAL

Oysters aren't just for upscale menus – they're a versatile, healthy option that appeals to everyone from curious first-timers to oyster enthusiasts, making them a standout, profitable addition when served with a touch of creativity.

VERSATILITY & VARIETY FOR EVERY MENU

Sysco offers an impressive range of oysters that vary from briny classics to more complex, subtly sweet profiles. Our Portico Gulf oysters, for instance, are known for their distinct texture and flavor, making them ideal for raw bars or premium dishes. Check out page 4 for more on what makes Portico oysters unique.

LEVERAGE PEAK SEASON & STRATEGIC PRICING

Winter is oyster season at its best – the optimal time for flavor, availability, and cost-effectiveness. Offer flexible pricing with both half-dozen and full-dozen options, and consider single selections or curated flights. This strategy caters to various budgets, encourages sampling, and increases plate margins.



SCAN TO SHOP
Visit Sysco Shop to
purchase ingredients.

TOP TIPS FOR A STANDOUT OYSTER PROGRAM

Mix It Up: Keep things fresh by rotating 4–6 different oyster varieties regularly to keep your menu exciting.

Step Up Your Plating: Great presentations make oysters even more impressive.

Tell the Story: Provide regional origins and flavor profiles on the menu to spark curiosity.

Highlight the Health

Benefits: Emphasize oysters' zinc, omega-3s, and lean protein content for a nutritional edge.

Run Happy Hour Specials:

Offer discounted oysters during off-peak hours to draw in new customers and boost traffic.

Give Them Options:

Let diners choose between half-dozen and dozen servings.

A TALE OF TWO COASTS: EAST VS. WEST

East Coast: Known for briny, mineral-forward flavors and firm texture, ideal for crisp presentations. Look to varieties like Blue Point (NY) and Chesapeake Bay (VA).

West Coast: Often sweeter with a creamy texture, West Coast oysters bring hints of cucumber and melon. Consider options like Kumamoto (CA) and Fanny Bay (BC) for a milder contrast.



Oysters
Vanderbilt
~ p. 39

Buffalo
Fried Oysters
~ p. 39

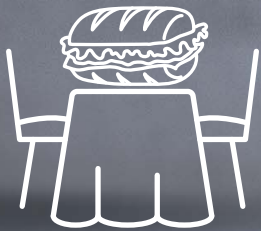
Oysters
Rockefeller
~ p. 39

Chorizo Street
Corn Oysters
~ p. 39



STACK UP PROFITS WITH SANDWICHES

When margins are tight, sandwiches remain a go-to meal for customers. Making up 60% of U.S. restaurant offerings (Datassential), they're a proven powerhouse that delivers strong margins even as food costs rise. From classic grilled cheese to innovative creations, sandwiches consistently hit the sweet spot: value for guests, flexibility for your kitchen, and stable profits for your bottom line. When diners tighten their belts, sandwiches keep them coming back—and keep your margins healthy.



SANDWICHES MAKE UP 60% OF U.S. RESTAURANT OFFERINGS.
(DATASSENTIAL)



Spanish Bocadillos

GLOBAL INSPIRATION MEETS KITCHEN REALITY

Every cuisine offers battle-tested handhelds that combine high-volume execution with solid margins. Vietnamese banh mi with quick-pickle prep, Mexican tortas leveraging your existing protein lineup, and Indian vada pav that cross-utilizes potato prep – these global profit engines have kept kitchens running for generations. With Americans consuming over 3 billion sandwiches annually (NRA), these international builds offer clear differentiation without disrupting your line flow.

Sandwich styles that have stood the test of time balance tradition with evolution. Get inspired by Europe's current sandwich trends: Spain's bocadillos with rich cured meats, Denmark's open-faced smørrebrød with smoked fish and pickled veggies, and Italy's paninis with prosciutto and truffle butter. These global variations offer fresh ideas that elevate your sandwich offerings while maintaining the value diners expect.



Danish Open-Faced Smørrebrød

ELEVATE WITH UNIQUE CARRIERS

Standard bread won't always command premium prices, but introducing unique carriers can. Try Arrezzo Imperial Roman-style Pinsa, herb-infused waffles, flatbreads, and burrito rolls to add distinct flavors and textures that set your sandwiches apart. These carriers allow operators to justify higher price points and boost profitability without sacrificing appeal. With nearly 40% of diners willing to spend extra on premium ingredients (Restaurant Business Online), sandwiches present a golden opportunity for operators to boost margins through creative, high-quality offerings.



NEARLY 40% OF DINERS ARE WILLING TO SPEND EXTRA ON PREMIUM INGREDIENTS.
(RESTAURANT BUSINESS ONLINE)



SCAN TO SHOP
Visit Sysco Shop to purchase ingredients.



INNOVATIVE SPREADS THAT WOW

Your spread game is where kitchen creativity meets cost control. These house-made, chef-driven touches transform basic builds into signature items that command premium prices without leaning on costly proteins. Low-cost, high-impact spreads like baba ghanoush, sambal, chimichurri, harissa, muhammara, or za'atar-spiced labneh deliver depth and distinction, driving better margins with minimal investment.

Eggplant
Pinsa
Sando
~ p. 40



THE FUTURE IS IN YOUR HANDHELDS

Every bar and grill operator understands the challenge: customers want great food that complements their drinking, socializing, and sports-watching experiences. That's why handhelds are coming in hot, offering an easy grasp and an even easier way for operators to boost their bottom line. By incorporating globally inspired handhelds into your menu, you offer your guests an accessible adventure—a taste of another culture wrapped in a convenient package.

Harissa
Spiced Lamb
& Chickpea
Sopapilla
~ p. 40



EASY PREP, BIG RETURNS

From Irish pub pasties to Mexican sopapillas to Australian meat pies, every culture has perfected the art of one-handed eating. Why? Because drinks belong in the other hand. Handhelds are time-tested, convenient, and profit powerhouses built for the bar and grill environment. They can be prepared quickly during slow periods and easily mass-produced for game-day rushes, allowing you to accommodate crowds without compromising quality.

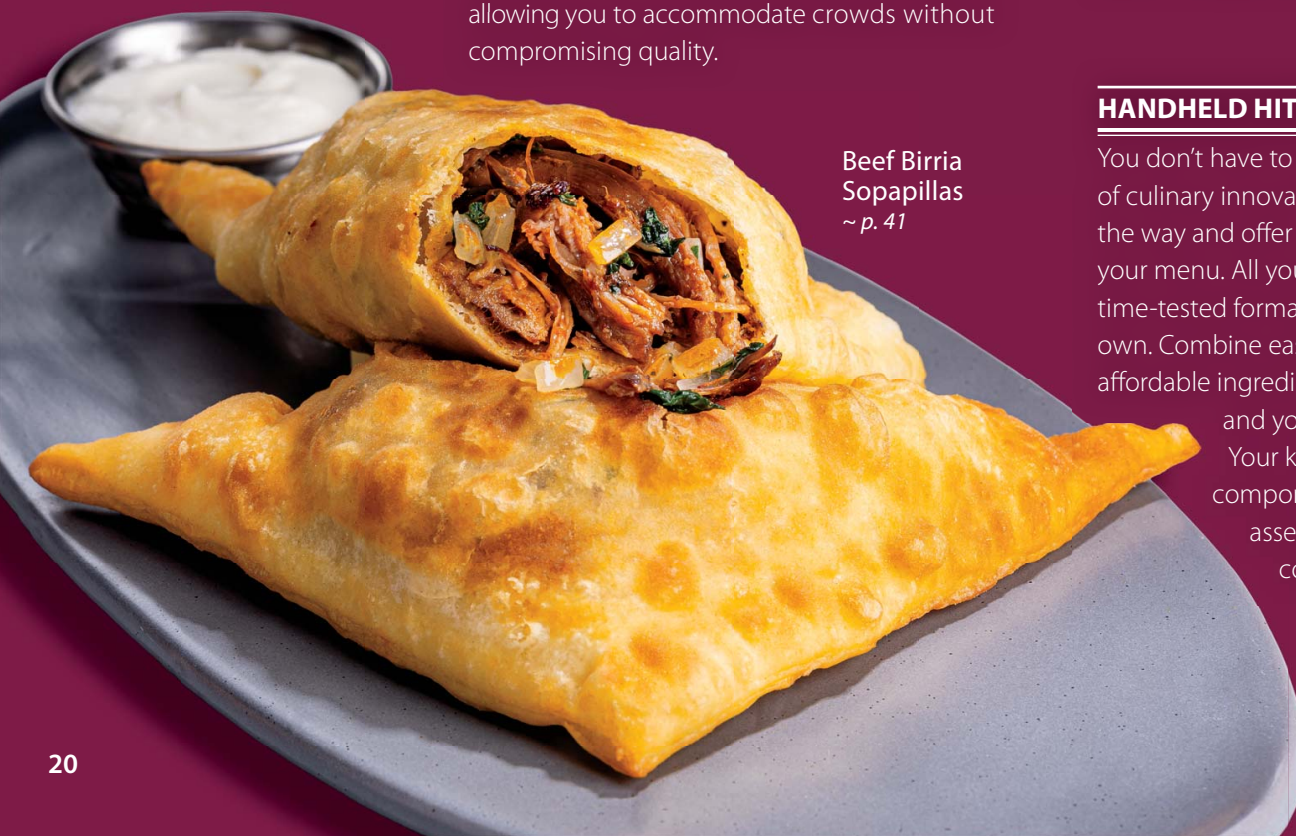
MAKING IT WORK IN YOUR BAR

These aren't delicate plates that require perfect timing—they're built for volume and speed. Your kitchen can prep 100 units in a single shift, store them properly, and serve them quickly when the rush hits. That means more time selling drinks and less time worrying about complex kitchen choreography.

HANDHELD HITS THAT DRIVE PROFITS

You don't have to reinvent the wheel; centuries of culinary innovation have already paved the way and offer a world of inspiration for your menu. All you need to do is take these time-tested formats and make them your own. Combine easily scalable production with affordable ingredients and your creativity, and you have a winning formula. Your kitchen team can prep components during downtime, assemble to order, and deliver consistent quality.

Beef Birria
Sopapillas
~ p. 41





▶ BEHIND THE RECIPES: FLAVOR NOTES FROM CHEF JAMES GIBNEY

As an Irish chef, I've always loved the practicality of hand pies—staples in Irish delis and perfect on-the-go snacks. Inspired by the Mediterranean's bold spices and smoky aromas, I combined those vibrant global flavors with the comforting charm of a hand pie. It's the perfect way to bring two worlds together—something uniquely Irish, yet full of adventure.

Aussie Beef
Bourguignon
Meat Pies
~ p. 41



THE BOTTOM-LINE BENEFITS

The beauty of handhelds isn't just in their portability—it's in their profitability. Here's why they're tailor-made for success:

- Mass preparation during off-peak hours
- Lower labor costs per item with excellent margins on simple ingredients
- Faster table turns during peak periods
- Ideal for takeout and delivery
- Minimal staff training required

Chicken
Mushroom
and Tarragon
Pasties ~ p. 41



SCAN TO SHOP
Visit Sysco Shop to
purchase ingredients.

BEANS MEAN BUSINESS

If there's one ingredient that hasn't quite gotten the spotlight it deserves, it's beans. In a world of fluctuating protein prices, razor-thin margins, and high demands for healthy, sustainable options, beans are a valuable resource.

From comforting cassoulet to vibrant purées, these versatile ingredients have been a cornerstone of diverse cuisines and professional kitchens for generations. But the question isn't whether to use beans – it's how to elevate them from side player to star performer.

Seafood Cassoulet-Inspired
Bouillabaisse ~ p. 42



SCAN TO SHOP
Visit Sysco Shop to
purchase ingredients.

THE HEALTH HALO THAT SELLS

Here's what your guests aren't telling you: They want to feel good about what they're eating, but they won't sacrifice flavor. Beans thread that needle perfectly. They pack the protein and fiber that health-conscious diners crave while giving you the versatility to create everything from elevated comfort food to modern plant-based options. When you can offer both nutrition and craveability, that's when covers and check averages both rise.

MAXIMIZING PROFIT, MINIMIZING EFFORT

Smart protein allocation can mean the difference between profit and loss. Beans aren't just a safety net; they're a strategic tool for building higher margins across your menu while delivering the quality your guests expect. Whether you're extending a premium protein dish or creating a plant-based option, beans deliver serious plate coverage at pennies on the dollar. It's not about cutting corners – it's about innovative cooking that commands premium prices.

A MODERN TAKE ON FRENCH TRADITION

Cassoulet, a traditional French dish from the 14th century, is named after the "cassole" pot in which it was cooked. Variations feature duck confit, lamb, sausages, or seafood, with slow-cooked beans absorbing the flavors of the meat, herbs, and broth, creating a hearty stew. Including cassoulet on a menu provides a cost-efficient yet comforting dish that pays homage to French culinary tradition, offering a high perceived value for diners.

STREAMLINED SOLUTIONS

In high-pressure dinner service, efficiency is everything. When your line is slammed, you need ingredients that won't slow you down. That's why pre-prepped products like **Cutting Edge Solutions FreshPoint Natural Fresh Ready-to-Eat Beans** are ready to deliver:

- Consistent yield and texture every time
- Zero prep labor or soaking time
- Immediate integration into existing recipes
- The same bite and flavor development as house-cooked beans



BEHIND THE RECIPES: FLAVOR NOTES FROM CHEF JEFFREY COX

Creating a seafood-based cassoulet in the Pacific North West is about blending fresh, local ingredients with classic techniques. The region's abundant seafood — salmon, Dungeness crab, mussels — lets me highlight what's special about this region. A lighter, brothy base enhances the natural sweetness of the seafood without overwhelming it, offering a dish that's comforting, vibrant, and perfectly suited to the Pacific North West's seasonal palate.



Sysco | freshpoint

NATURAL

Hand Selected Produce

SINCE 1983



THE NEW SWEET SPOT: DESSERTS MADE FOR SHARING

In 2025, desserts are all about keeping things shareable, creative, and simple. Research shows that 44% of consumers prefer simple desserts (Supermarket Perimeter), meaning you can streamline operations and still create memorable experiences. As Valentine's Day and the increasingly celebrated Galentine's Day approach, offering shareable desserts is crucial for your early-year menus. The key? Keeping them uncomplicated but impactful, so customers will be intrigued and lining up for a taste of something special.

Grand
Marnier®
Tres Leches
~ p. 43

PROFITABLE SWEETS THAT ENCOURAGE SOCIAL DINING

Shared dining is on the rise, and desserts are ideal for this trend. Shareable options like dessert trios, tasting platters, and duos satisfy guests seeking variety and allow for higher price points. Batch preparation reduces plating time while enhancing the guest experience. With unique flavors and striking presentations, these desserts become "splurge" items that guests are willing to share and pay more for at the table and online.

Spicy
Chocolate
Panna Cotta
~ p. 43



SCAN TO SHOP
Visit Sysco Shop to
purchase ingredients.

MAXIMIZE EFFICIENCY WITH PRE-MADE BASES

We're all feeling the time and labor crunch these days, and pre-made desserts come in clutch. They keep things consistent and free up your team to focus on creativity. Add a personal touch with signature garnishes, sauces, or premium European Imports accents, ensuring every dessert feels custom-made without the custom-level effort.

EXPLORE GLOBAL & SPICY FLAVORS

Set your menu apart by infusing bold, unexpected flavors like black pepper, cardamom, and rosemary. Globally inspired ingredients like star anise, chipotle, and turmeric are trending, while refreshing flavors like yuzu, ginger, and passion fruit will captivate your guests and surprise them with something new.

A FRESH, FLORAL TWIST

Floral and botanical flavors are gaining traction, presenting a fresh way to add sophistication to your menu. Versatile ingredients like dried lavender, hibiscus, and elderflower pull double duty: a small amount delivers big impact, and their infusions and syrups can cross-utilize between pastry and bar programs. Best of all, these subtle aromatics help balance sugar levels, letting you reduce sweetness while adding complexity that justifies higher menu prices.

EUROPEAN
— **IMPORTS** —
a Sysco company

Concha
Cream Puff
~ p. 43



BEHIND THE RECIPES: FLAVOR NOTES FROM CHEF CASSY VIRES

I studied in Texas and fell in love with Hispanic cuisine, merging it with my passion for desserts. Tres Leches is a Mexican classic, but adding Grand Marnier and freeze-dried fruits elevates it for a special occasion like Valentine's Day. Or spice things up with cayenne in a traditional panna cotta! With global flavors trending, these twists intrigue customers and add unexpected flair. If you don't have a pastry chef, don't worry! Sysco's speed-scratch options, like pre-made Tres Leches, chocolate mousse mix, and pastry cream bases, make these creations effortless for any kitchen.



— **Sysco** —
Classic



Customer Loyalty Programs

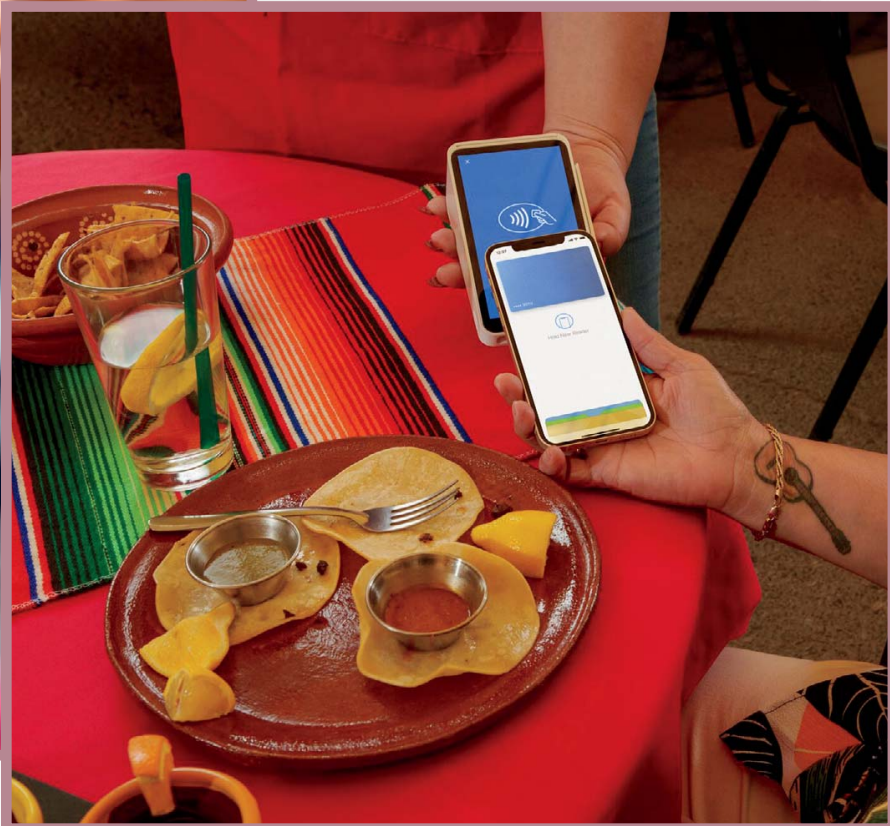
THAT WORK!

Today's restaurant industry is highly competitive. Customers have endless options, and technology has made their ability to decide where to dine quicker and easier than ever before with information readily available at their fingertips.

It's no secret that repeat customers are invaluable as they tend to spend more at your establishment than new customers. Having an effective loyalty program is key when it comes to helping you:

- ☑ **Stand out from competitors**
- ☑ **Improve customer satisfaction**
- ☑ **Boost perceived value**
- ☑ **Build brand allegiance**

Whether you are wanting to revamp an existing customer retention strategy or are looking to implement one, read on for some considerations for building an effective loyalty program.



TYPES OF LOYALTY PROGRAMS

While many operators are familiar with transactional-type programs such as special offers, discounts, and coupons, today's most successful programs incorporate experiences and shared value-type options to deepen relationships with customers.

> Experience-based programs

Strengthen engagement between your establishment, brand, and customers while providing an opportunity for additional interaction and collaboration.

> Shared-value programs

Connect your customers to common values to create a stronger community, such as a mission or values-based interests.



HERE ARE SOME COMMON PROGRAM STRUCTURES:



Point-Based

Customers earn points for every purchase, most commonly 1 point for every dollar spent. Points can be redeemed for rewards like free appetizers or desserts – even merchandise.



Tiered

Each tier you create has its own criteria, such as a total amount spent or a set number of visits.



Paid Membership

Customers pay an annual fee to have access to exclusive benefits, which builds engagement through prime benefits that make them feel like a VIP.



Visit-Based

Rewards points based on the frequency of dining with you, and a set number of points earns a reward. Awards a point per visit, no tracking of spending amounts.

Now that you've determined what type of program you'd like to set up, you can begin to set clear goals and objectives.

Be sure to keep your customers top of mind and focus on what appeals to them. Common goals can include:

- > Increase visits
- > Enhance engagement
- > Increase ticket size
- > Grow customer base

Your program should align with the brand of your restaurant, appeal to the interests of your customer, and support your business goals.



Sysco | RESTAURANT SOLUTIONS

Ready to elevate your loyalty and branding? Scan to learn more about how the Sysco Restaurant Solutions team can help you at solutions.sysco.com.

STEPS TO THE SUCCESS OF YOUR LOYALTY PROGRAM

Choose Software that Integrates with Your POS

Creating a seamless experience for your customers is key, as program complexities can dissuade sign ups. Square Loyalty, a software program from Square and one of Sysco's Solutions Partners, is simple to set up and integrates with Square POS, Square Invoices, and Square Online. Additionally, it supports integration with other point-of-sale systems.

Create Incentives and Rewards

Leverage your POS data to create tailored rewards based on the buying patterns of your customers. Establishing incentives that align with your business goals and their interests help increase the success for your loyalty program.

Engage Your Staff

A well-prepared team is essential to success. Front-of-house staff should be able to speak to the program with confidence, know how to enroll customers, and answer frequently asked questions.

Market Your Loyalty Program

Communicate to your customers using social media channels, email, in-house signage, and your website to highlight program benefits and how to sign up.

Measure and Modify

It's good to review the effectiveness of your loyalty program. Surveys are a great tool for getting feedback that can help refine your program.

Here are some metrics to consider:

- Enrollment – How many customers sign up for membership
- Redemption – How often members redeem rewards
- Average spend per visit – Compared to non-members
- Repeat visit frequency – Compared to non-members



At food and drink businesses, Square Loyalty customers spend 46% more and visit 57% more often – *Based on global Square Loyalty 2022 data*

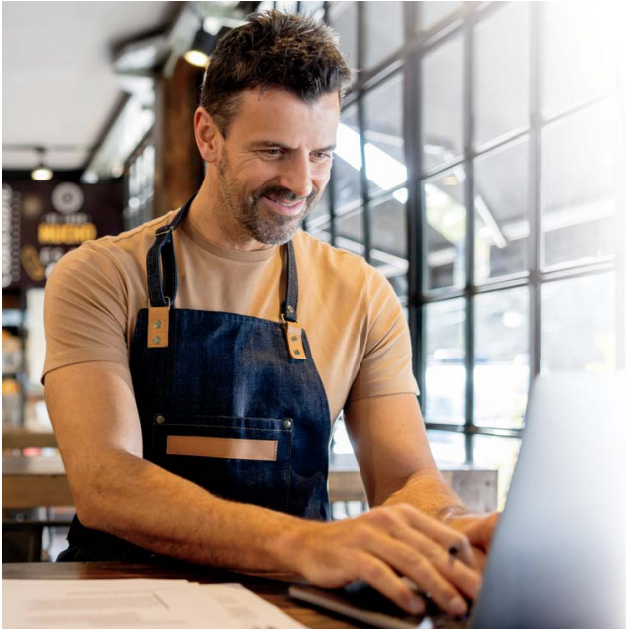
3 MONTHS FREE! ON SQUARE LOYALTY & SQUARE ONLINE

Take advantage of this special offer for Sysco customers. Build strong customer connections and drive online sales with no subscription fees.

Visit solutions.sysco.com/square to learn more.

Standard Square Loyalty plan rates apply, billed automatically on a monthly basis, at the end of the free trial period.





BUILDING AN *Online Brand Identity*

Establishing a strong presence across digital platforms is fundamental for any successful restaurant, yet maintaining a consistent brand across multiple channels can be daunting. Each channel has unique features and, in some cases, different audiences, which require a thoughtful digital marketing strategy.

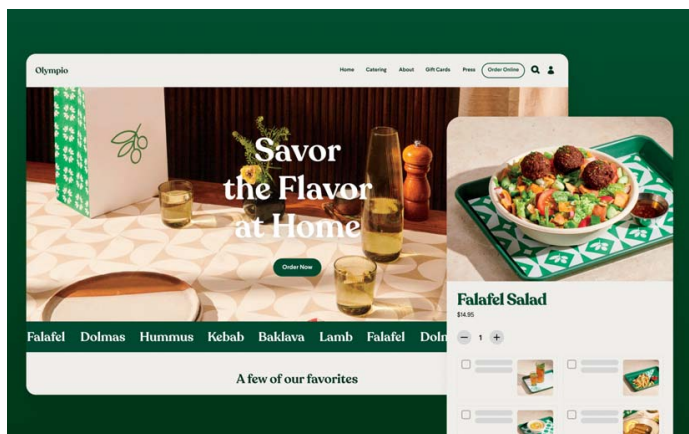
A large monitor displays a coffee-themed advertisement. The text on the screen reads: **roasting** WITH HEART. Below this, it says: We create delicious memories. Try it once, and forget the rest! To the right of the text is a top-down photograph of several coffee cups and a hand holding one. The overall aesthetic is warm and professional.

A smartphone displays a coffee-themed advertisement. The text on the screen reads: GET FRESH brewed. The background image shows a coffee-making setup with a pour-over, a cup, and coffee beans.

A laptop displays a coffee-themed advertisement. The text on the screen reads: FRESHLY brewed. Below this, it says: Indulge yourself in a cup of freshly-brewed coffee. The background image shows a coffee cup on a wooden table next to coffee beans and a bag.

IMPORTANCE OF A COHESIVE DIGITAL BRAND

When it comes to your digital presence, it's important to present a consistent brand across all platforms, just like the service and food quality your customers have come to expect when they dine at your restaurant. Creating a replicable experience helps drive engagement, cultivates brand awareness, distinguishes you from the competition, and builds brand trust.



BUILDING YOUR BRAND'S PRESENCE

As you define your brand, think about your identity. Consider all aspects of your restaurant's goals and values, and highlight what sets you apart from the rest.



> Visual Elements

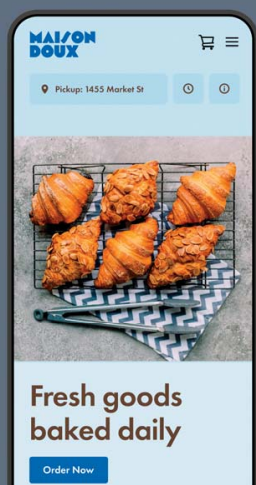
The creative elements of your branding, such as logo design, fonts, and colors, are what your customers will notice the most. Don't skimp on establishing these details, as you can use them on everything from menus to websites.

> Content & Messaging

Your messaging should be tailored to the audience of the given platform. Whether social channels, website, emails, or ads, the tone should be consistent no matter how your brand is represented.

> Evolve & Adapt

A strong digital brand is one that is consistent and engages the audience. Don't be afraid to continually refine your messaging and try new things with your digital presence to meet your audience's interests.



Square Online lets you customize your website to match your brand and manage online orders seamlessly. Menu items and inventory sync automatically with any Square POS, keeping things organized. Integrations with Google, Facebook, and Instagram allow customers to order directly from these platforms, enabling you to streamline operations and expand your brand's reach.

Your brand should leave a lasting impression on your customers regardless of how they engage with you. Sysco's Restaurant Solutions team can help with crafting consistent, eye-catching branding and provide guidance on your social media presence to help you optimize your digital marketing efforts. Learn more about how we can help you at solutions.sysco.com.

Standard Square Online plan rates apply, billed automatically on an annual basis, at the end of the free trial period.

Sysco | RESTAURANT SOLUTIONS



Culinary Tourism:

TRAVELING WITH TASTE BUDS

Culinary tourism isn't just a trend — it's a growing movement that connects food enthusiasts with the soul of a region, using food as the gateway to culture. While some people travel for the views, many are driven by a desire to savor authentic, local dishes. Whether it's slow-smoked brisket in Texas or fresh, flaky halibut in Alaska, food is a powerful motivator for travel.

For chefs and restaurant operators, this presents a unique opportunity. Culinary tourism invites you to turn your operation into more than just a place to eat — it can become a must-visit destination. Travelers want to explore the true taste of a region, and your menu can offer them that journey.

SPOTLIGHT ON LOCAL FLAVORS

Culinary tourists crave food that tells a story. They're no longer interested in familiar items like burgers and fries they can get at home; they want dishes that really reflect the region's identity. Tap into local ingredients that showcase your area's essence. Sysco's local sourcing options make it easy to introduce high-quality regional ingredients that reflect the culinary landscape while allowing you to create a menu that's uniquely yours.

Seasonal menus are another powerful draw. A rotating selection based on what's fresh not only excites tourists but also increases efficiency. Sysco's Restaurant Solutions menu consulting services can help you fine-tune a seasonal menu that caters to this growing demand.

DELIVERING AN EXPERIENCE BEYOND THE PLATE

Today's diners expect more than just a meal — they want an experience. Think beyond the plate by designing an atmosphere that reflects local culture. Make it a full sensory experience by incorporating local art, music, or architecture that immerses guests in the regional vibe.

Storytelling is equally important. Share the origins of your dishes or the backstory of your ingredients. A small detail, like the farm where your tomatoes are grown, adds depth to the guest experience. Offering experiences like chef's tables, food demonstrations, or farm tours deepens that connection.

BUILD LOCAL PARTNERSHIPS

Culinary tourists seek authenticity, and local partnerships are key to delivering it. Collaborate with nearby farmers, artisans, and fishermen to showcase the region's best. Sysco's connections to regional suppliers make it simple to foster these valuable partnerships.

ATTRACT TOURISTS WITH STRATEGIC MARKETING

Great food and unique experiences need to be shared. Social media is your most powerful tool for attracting culinary tourists. Showcase beautifully plated dishes, share the stories behind them, and give behind-the-scenes looks at your kitchen. Use platforms like Instagram to put your restaurant on the map for travelers seeking an authentic food experience.





SCAN TO SHOP
Visit Sysco Shop for
premium dining and
bar tableware.

SYSCO LOUISVILLE CHEF JOHN CASTRO

Travel TIPS FOR Foodies

Louisville, Kentucky, is quickly becoming a must-visit food city. Sysco Chef John Castro, who grew up 30 minutes north of Louisville, shares why this vibrant city should be on your radar: "Louisville's warmth and hospitality is unmatched, and our love for great food will make you feel right at home." Whether you're looking to reinvent classic Southern dishes or infuse global influences into your menu, this city offers endless culinary inspiration.

A FUSION OF FLAVORS & CULINARY HOTSPOTS

Situated at the crossroads of the South and Midwest, Louisville's food scene blends traditional Southern flavors with global influences. "We lean Southern, but there's room to get creative," Chef John says. Don't be afraid to cross the bridges and explore different parts of the city for diverse influences. In New Louisville,

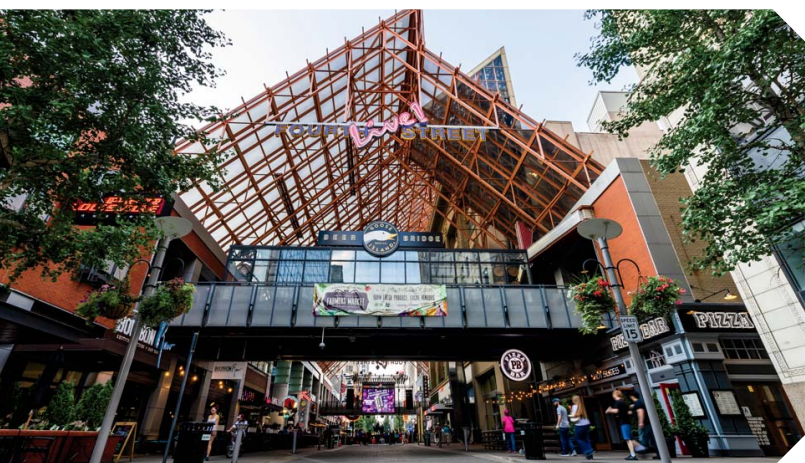
you'll find boundary-pushing restaurants that introduce new techniques and ideas. Head to South Louisville for authentic ethnic cuisine and just across the bridge in Southern Indiana, you'll discover a growing food scene offering modern takes on regional fare.



LOCAL SPECIALTIES

Don't miss out on Louisville's local specialties that include these iconic dishes and ingredients:

- **Derby Pie:** This indulgent chocolate-nut pie offers a luxurious dessert option.
- **Hot Brown:** The legendary open-faced sandwich from The Brown Hotel is perfect for a brunch menu or comfort food special.
- **Benedictine:** A versatile cucumber spread, great for refreshing appetizers and sandwich enhancements.
- **Burgoo:** A Kentucky staple, this slow-cooked stew is ideal for highlighting flavor depth on your seasonal menu.
- **Country Ham:** Salt-cured and intensely savory, it's versatile for breakfast, charcuterie boards, or hearty entrées.





BOURBON BEYOND THE GLASS

As the heart of Bourbon Country, Louisville has woven bourbon into its culinary fabric. But Chef John advises moderation: “Bourbon doesn’t belong in everything—use it to enhance, not overpower.” Here are some innovative ways to add bourbon to your menu:

- **Bourbon-barrel-aged soy sauce:** Adds rich, umami depth to dishes like braised meats or sauces.
- **Bourbon-infused chocolates:** A refined addition to any dessert menu.
- **Bourbon-spiked caramel sauce:** An easy flavor boost for everything from desserts to savory glazes.

EXPLORE LOUISVILLE’S RESTAURANT SCENE

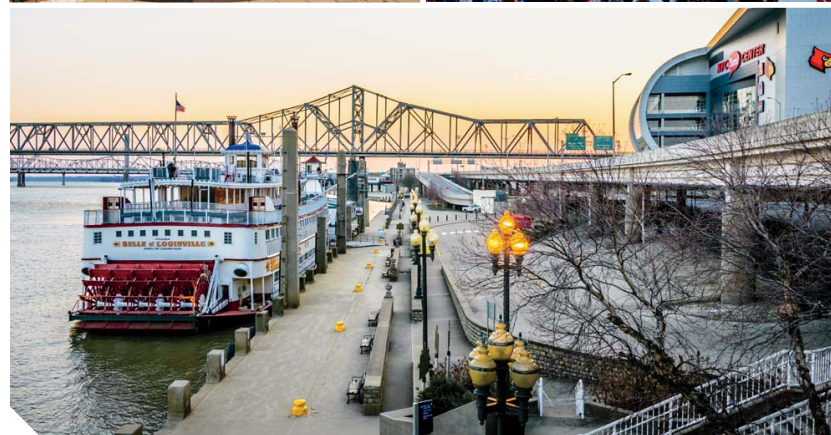
Louisville’s food trends often follow those of larger cities, creating a sweet spot for innovation without losing sight of tradition. Chef John points out, “Chefs here know how to balance both.” Must-visit spots for culinary inspiration include:

- **Volare:** Exceptional Italian cuisine with a modern edge.
- **Steak and Bourbon:** Top-tier steaks paired with an impressive bourbon selection.
- **La Bodeguita De Mima:** Vibrant, authentic Hispanic flavors.
- **Le Moo:** Louisville’s home for perfectly cooked steaks and an ambiance that’s anything but ordinary.

EVENTS & EXPERIENCES

Louisville’s food and event scene offers more than great food—it’s a resource for chefs seeking fresh ideas. Consider attending these events to stay ahead of the curve:

- **Kentucky Derby:** Experience the city’s best culinary talent and regional dishes at this iconic event.
- **Bourbon & Beyond:** A massive music festival celebrating Louisville’s bourbon legacy food pairings.
- **WorldFest:** A celebration of Louisville’s diverse food scene and new global ingredients.
- **Belle of Louisville Cruise:** A river cruise offering snacks and beverages – one of Chef John’s favorite recommendations.
- **Kentucky Derby Museum:** Can’t make it to the actual Derby? Visit the museum to experience the excitement of the Derby and the region’s culinary heritage.



From Chef to Sysco Innovator

CHEF OJAN BAGHER'S CULINARY EVOLUTION

Chef Ojan's journey to becoming a pivotal member of Sysco's corporate culinary team has been as flavorful and nuanced as the dishes he loves to create. He grew up in a home where food and art intertwined. "My father was an artist, and he always put such time, care, and effort into what he cooked," he recalls. "Watching shows like *The Frugal Gourmet* inspired me, but it wasn't until college that I realized food could be my career."

After an early start distinguishing fish varieties at Central Market, he joined Brennan's of Houston, where he advanced to Sous Chef, refining his skills in one of the city's busiest kitchens. In 2008, he transitioned to the Houston City Club, rising to the role of Executive Chef.

However, the long hours began to weigh on him, especially as a father. In 2010, the opportunity to join Sysco allowed him to stay in the industry he loved while

gaining balance for his family. "Meeting Chef Neil on my first day was a turning point," he reflects. "He brought me right into the kitchen, and soon I was a Culinary Specialist. It felt like the beginning of something fresh and impactful."

Now an essential Sysco corporate team member, Chef Ojan's role stretches beyond the kitchen.

"In restaurants, you focus on your team and guests; here, I think regionally, nationally, even globally. It's a different perspective," he shares.

His days are packed with variety. "There's no typical day at Sysco. It's constantly evolving, and that's what I love most." Chef Ojan credits much of his growth to Chef Neil, who mentored him with his wealth of knowledge and experience in this ever-evolving industry. "One of the most valuable lessons I've learned from Chef Neil is to keep moving forward – never put off what you can do today."

A dedicated traveler, Chef Ojan finds inspiration in global culinary hotspots like San Sebastián, Spain, where he and his wife have visited six times in the past three years and would love to live someday. "The food, culture, and tapas scene are incredible. It's where the old world meets new, and it's just one of those places where food is everything."

Chef Ojan's work, from hands-on product development to custom menu strategies, is rooted in a passion for food and a deep respect for the hard work of Sysco's partners. His story is one of evolution, balancing family with career, and staying true to the love for food that first drew him to the kitchen. "Working at Sysco challenges me daily, which keeps me going. It's about evolving, learning, and enjoying every moment."



**“WORKING AT SYSCO
CHALLENGES ME
DAILY, WHICH KEEPS
ME GOING. IT’S
ABOUT EVOLVING,
LEARNING, AND
ENJOYING EVERY
MOMENT.”**

~ CHEF OJAN



GET TO KNOW CHEF OJAN!

Q: What’s your biggest accomplishment in the kitchen?

Chef Ojan: At Sysco, it’s working alongside Chef Neil on product development and company-wide innovations. At Brennan’s, I co-authored *The Kitchen Table* cookbook, where we turned a seven-course meal into a book within six months.

Q: What would people be most surprised to learn about you?

Chef Ojan: I used to have limited time with my daughters, so we started a tradition of going to the nail salon together—just a fun, daddy-daughter thing that stuck. Even now, we keep it up. Right now, I’m rocking Sysco blue!

Q: What’s the most memorable dish you’ve ever created?

Chef Ojan: I created a rose crème brûlée for a breast cancer awareness event. The menu was themed in red and pink, and I used Middle Eastern rose syrup with candied rose petals on top. It took some perfecting, but it was a beautiful dish I’ll never forget.





BLT FRIED OYSTERS

Yield: 1 serving

- 2 leaves **Imperial Fresh** artisan romaine lettuce
- 1/3 cup corn starch
- 1/3 cup **Sysco Classic** enriched bleached malted all-purpose flour
- 1/3 cup **Sysco Classic** yellow corn flour
- 1/3 cup **Sysco Classic** yellow cornmeal
- 12 ea fresh USA Gulf oysters
- 2 tbl **Imperial/McCormick** Cajun seasonings
- Rock salt for garnish
- 1/2 cup **Sysco Imperial** habanero pepper bacon jam

- 24 slices (12 each red and yellow) **Imperial Fresh** mixed medley tomato

1. For the lettuce, fine julienne the romaine and place it in ice water to stay crisp.
2. For the breading, in a bowl, place the corn starch, all-purpose flour, corn flour and cornmeal; mix well.
3. For the oysters, shuck each oyster and place in a bowl; reserve the shells for plating. Season oysters with half of the Cajun seasoning, leaving the

remaining Cajun seasoning for after the oysters have been fried. Place the oysters in the breading and toss until all oysters are well-coated. Deep fry at 350°F for 1-2 minutes and drain very well.

4. For plating, on a platter or plate, place some rock salt and then the oyster shells. Drain the romaine lettuce very well and place a little nest in each shell, followed by 1 oyster. Top each oyster with 2 teaspoons of the bacon jam, and 1 slice each red and yellow tomato. Sprinkle with the remaining half of the Cajun seasoning and serve.

PARMESAN GARLIC OYSTERS

Yield: 2 servings

- 1/3 cup **Wholesome Farms Imperial** 83% unsalted butter
- 2 tbl chopped **Imperial Fresh** peeled garlic
- 1 tsp **Sysco Classic** ground black pepper
- 12 ea fresh USA Gulf oysters
- 1/4 cup **Arrezzo Imperial** shredded 75-25 imported Parmesan & Romano cheese

- 2 tbl chopped **Imperial Fresh** Italian parsley
- 2 ea **Reliance Fresh** choice lemons, cut into wedges

1. For the butter, melt butter in a saucepot; add the chopped garlic and black pepper, and let steep for 10 minutes.
2. For the oysters, shuck each oyster, and make sure they are free of shells and dirt. Place in the cooler until you are ready to grill.

3. For plating, place the oysters on the grill and brush with the melted butter-garlic mixture. This will take about 10-12 minutes. It is ok if there is a flare-up as it will give you a char flavor for the oysters. When the oysters are 90% cooked, add the cheese and more of the melted butter-garlic mixture. Once the oysters are done, sprinkle with fresh parsley and serve with lemon wedges.



GULF OYSTERS ON THE HALF SHELL WITH GRAPEFRUIT THYME GRANITA

Yield: 2 servings

- 1 cup water
- 10 sprigs **Imperial Fresh** thyme
- 1 ea **Reliance Fresh** choice lemon, zested and juiced
- 1/3 cup **Sysco Classic** extra-fine granulated cane sugar
- 6 ea **Imperial Fresh** ruby red grapefruits
- 12 ea fresh USA Gulf oysters
- Crushed ice for garnish

Micro arugula for garnish

1. For the thyme simple syrup, place 1/2 cup of water in a saucepot with the thyme sprigs (reserve some for garnish), lemon zest, lemon juice and sugar. Simmer for 10 minutes. Take off heat and let it sit until room temperature. Strain the simple syrup.
2. For the grapefruit granita, juice grapefruits; strain the juice, if desired. Mix the juice with the simple syrup and taste for sweetness. Add the remaining 1/2 cup of water until the

desired flavor is achieved. Place in a metal cake or sheet pan and freeze.

3. For the oysters, shuck each oyster, and make sure that they are free of shells and dirt.
4. For plating, place a bed of crushed ice on a platter or plate; place the oysters on top. Remove the granita from the freezer and scrape with a fork to achieve shaved ice texture. Place 1 teaspoon granita on each oyster; garnish with the micro arugula and remaining fresh thyme sprigs.

OYSTERS BIENVILLE

Yield: 2 servings

- 2 strips **Sysco Reliance** Texas smoked slab bacon, diced
- 1/2 cup diced **Imperial Fresh** jumbo yellow onion
- 1 tbl **Imperial Fresh** peeled garlic
- 20 ea **Portico Classic** peeled and deveined 31/40 count tail-off white shrimp, small diced
- 1/3 cup small diced **Imperial Fresh** baby portobello mushroom caps
- 1/3 cup **Wholesome Farms Imperial** 83% unsalted butter
- 1/4 cup **Sysco Classic** enriched bleached malted all-purpose flour
- 2 cups shrimp stock, chilled

- 2 tbl **Sysco Classic** hot sauce
- 1 tbl **Sysco Classic** Worcestershire sauce
- 1 tbl **Imperial/McCormick** Cajun seasoning
- 2 tbl **Imperial Fresh** iceless green onion
- 1/4 cup **Sysco Classic** plain fine breadcrumbs
- 12 ea fresh USA Gulf oysters

1. For the Bienville filling, in a large sauté pan, cook the diced bacon until crispy, then remove from the pan and reserve the bacon grease. Put the onion and garlic in the pan and sweat for 2-3 minutes. Once translucent, add the small diced shrimp and small diced mushrooms. Cook until the mushrooms

and shrimp are 75% cooked. Add 1/4 cup of the butter, and once melted, add the flour to create a blonde roux. Pour your chilled shrimp stock into the pan and mix well with the roux; heat to a boil. When the mixture comes to a boil, it will be at its thickest. Season with hot sauce, Worcestershire sauce and Cajun seasoning. Fold in the chopped green onion and the crispy bacon mixture. Place in a pan to refrigerate. The mixture will be a little thick, but this will make a great topping for the oyster.

2. For the topping, melt the remaining butter in a sauté pan; add the breadcrumbs and toast. Place in a bowl. Keep refrigerated.
3. For the oysters, shuck each oyster,



and make sure they are free of shells and dirt. Place 1-2 tablespoons of the Bienville filling, depending on the size of the shell, on top of the oysters; top with toasted breadcrumbs. Bake at 350°F for 8-10 minutes and serve hot.



OYSTERS VANDERBILT

Yield: 2 servings

- ¼ cup Arrezzo Imperial mascarpone cheese

- ¼ cup French herb Boursin™ cheese
- 1 cup Sysco Classic golden tempura batter mix
- 2 tbl cooked specialty red quinoa
- ⅓ cup diced Sysco Reliance Texas smoked slab bacon
- 2 tbl minced Imperial Fresh peeled shallot
- 1 cup chopped rainbow kale
- ⅓ cup verjus white vinegar
- Sysco Classic salt and pepper to taste
- 12 ea fresh USA Gulf oysters
- ½ cup Sysco Classic enriched bleached malted all-purpose flour

Micro sea fennel for garnish

1. For the cheese mixture, combine mascarpone and Boursin cheese, and reserve.
2. For the tempura batter, combine tempura batter mix with water per package directions; stir in the cooked quinoa. Chill and reserve.
3. For the kale, render diced bacon in a sauté pan. Add minced shallots and continue to sauté until translucent. Add chopped kale and sauté until lightly wilted. Deglaze with verjus; season with salt and pepper, and reserve.

4. For the oysters, shuck each oyster, and make sure they are free of shells and dirt; reserve the shells for plating.
5. To serve, season oysters with salt and pepper. Dust oysters in flour, and then dip in the quinoa tempura batter. Deep fry at 350°F for 1-2 minutes and drain very well. Place a bed of the sautéed kale mixture in each shell; top with a dollop of the cheese mixture. Flash under salamander until the cheese softens. Place the shells on a plate and top with the fried oysters; garnish with micro sea fennel.

BUFFALO FRIED OYSTERS

Yield: 2 servings

- 1 large carrot
- ⅓ cup Sysco Classic hot sauce
- ⅓ cup Sysco Imperial zero trans fat grill-on salt-free butter alternative
- ⅓ cup corn starch
- ⅓ cup Sysco Classic enriched bleached malted all-purpose flour
- ⅓ cup Sysco Classic yellow corn flour
- ⅓ cup Sysco Classic yellow cornmeal
- 12 ea fresh USA Gulf oysters
- 2 tbl buffalo lemon pepper spice blend
- Rock salt for garnish

- ⅓ cup Sysco Imperial blue cheese dressing
- Inside center Imperial Fresh celery leaves for garnish

1. For the garnish, shave the carrot into large slices with a peeler. Cut in very thin julienne and place in a bowl with ice water to create curls for the final plate up. Leave in ice water for 30 minutes.
2. For the sauce, mix equal parts of the hot sauce and grill-on butter alternative in a squeeze bottle; shake vigorously. Once prepared, you can keep at room temperature.
3. For the breading, in a bowl, place the corn starch, all-purpose flour, corn flour

and cornmeal; mix well.

4. For the oysters, shuck each oyster and place in a bowl; reserve the shells for plating. Season oysters with half of the buffalo lemon pepper spice blend, leaving the remaining spice blend for after the oysters have been fried. Place the oysters in the breading and toss until all oysters are well-coated. Deep fry at 350°F for 1-2 minutes and drain very well.
5. For plating, on a platter or plate, place some rock salt and then the oyster shells. Toss the fried oysters in a bowl with the hot sauce mixture. Place 1 oyster in each shell; top each oyster with 1 small dollop of the blue



cheese dressing. Garnish oysters with the julienned carrot curls and place 1 celery leaf on each oyster. Sprinkle with the remaining half of the buffalo lemon pepper spice blend for added flavor.



OYSTERS ROCKEFELLER

Yield: 2 servings

- ⅓ cup Wholesome Farms Imperial 83% unsalted butter

- 1¼ cups diced Imperial Fresh colossal yellow onion
- 2 tbl chopped Imperial Fresh peeled garlic
- 2 cups Wholesome Farms Imperial cream cheese
- 1 cup Wholesome Farms Classic extended shelf-life 40% heavy cream
- 2½ cups Sysco Classic IQF chopped spinach
- ¼ cup Pernod™
- ¼ tsp Imperial/McCormick ground nutmeg
- Sysco Classic salt and pepper to taste

- ⅓ cup Sysco Classic plain medium breadcrumbs
- 1 cup Arrezzo Imperial shredded 75-25 imported Parmesan & Romano cheese
- 12 ea fresh USA Gulf oysters

1. For the filling, in a large sauté pan with 2 tablespoons of butter, sweat the onion and garlic for 2-3 minutes. Once translucent, add the cream cheese and the heavy cream to the pan, and combine until smooth and creamy. Add the drained and dried spinach and mix together. Add the Pernod, and season with nutmeg, salt and pepper.

Once all incorporated, place in a pan and refrigerate.

2. For the topping, melt the remaining butter in a pan. Add the breadcrumbs and toast, then place in a bowl and mix with the cheese. Keep refrigerated.
3. For the oysters, shuck each oyster, and make sure they are free of shells and dirt. Place 1-2 tablespoons of the cream-spinach mixture, depending on the size of the shell, on top of the oysters; top with toasted breadcrumb-cheese mixture. Bake at 350°F for 6-8 minutes and serve hot.

CHORIZO STREET CORN OYSTERS

Yield: 1 serving

- ¼ lb chorizo sausage
- 1½ cups Casa Solana Classic roasted Mexican street corn dip
- ⅓ cup Pica y Salpica Mexican crema
- 12 ea fresh USA Gulf oysters
- ½ cup finely grated Pica y Salpica Cotija cheese loaf

- Chopped Imperial Fresh cleaned & washed fresh cilantro leaves for garnish
- 2 ea limes, cut into wedges

1. For the filling, in a large sauté pan, cook the chorizo and drain the excess oil. Add the corn dip and continue to cook. Once up to temperature, reserve hot.
2. Place the crema into a squeeze bottle if you have one, if not, a spoon of

crema on each oyster when garnishing would work also.

3. For the oysters, shuck each and make sure that they are free of shells and dirt.
4. For the plating, place 1-2 tablespoons of the corn chorizo filling on each oyster. Bake at 350°F for 10-12 minutes. Place oysters on a platter or plate; garnish oysters with Cotija, cilantro and crema. Serve with lime wedges.





EGGPLANT PINZA SANDO

Yield: 4 servings

- ¼ cup **Arrezzo Classic** whole milk ricotta cheese
- ½ cup **Sysco Imperial** feta cheese
- ¼ cup **Wholesome Farms Imperial** cream cheese
- Sysco Classic** salt and pepper to taste
- 1 cup chopped **Imperial Fresh** mint leaves
- ¼ cup **Sysco Classic** shelled raw pistachios
- 1¼ cups **Arrezzo Imperial** robusto extra virgin olive oil
- 2 ea **Imperial Fresh** red bell pepper
- 1 ea **Imperial/McCormick** bay leaf
- ⅓ cup **Jade Mountain** Japanese seasoned rice vinegar
- ⅓ cup **Sysco Classic** extra fine granulated cane sugar
- ¾ cup plus ⅓ cup water
- ½ ea **Imperial Fresh** jumbo red onion
- 1 ea **Imperial Fresh** eggplant
- 6 ea **Wholesome Farms Imperial** cage free large eggs
- 2 cups corn starch
- 2 ea **Arrezzo Imperial** gluten free parbaked pinza pizza crust
- 1 ea **Imperial Fresh** 5 x 5 tomato
- ½ cup **Imperial Fresh** basil leaves
- ½ cup **Imperial Fresh** Italian parsley leaves
- Arugula as garnish

1. For the feta, begin by placing the ricotta in a cheesecloth and letting it drain overnight in the cooler to make sure the excess moisture is taken out. Once done, in a food processor, add the feta cheese and the cream cheese. Process until smooth. Add the dried ricotta to a bowl and fold in the feta mousse. Season with salt and pepper to taste, and place in a pastry bag. Reserve

chilled but softened for assembly.

2. For the mint pesto, clean the mint leaves and blanch very quickly in hot, salted water. Immediately shock in ice water and squeeze dry. In a food processor, add the pistachios and blend. Add the mint, salt, and pepper, and drizzle in 1 cup of oil as blending. Reserve chilled.

3. For the roasted red pepper, rub the red pepper with oil and place on the grill or open flame. Char on all sides, then wrap with plastic wrap and place in the cooler. After 10-15 minutes, the skin will come right off, then deseed and cut into filets for the sandwich. Reserve chilled.

4. For the pickled red onions, in a saucepot, place bay leaf, rice vinegar, sugar and ⅓ cup water; heat to a boil and make sure the sugar is dissolved. Slice the red onion and place in the saucepot. Turn off the heat and let onion steep. Once cooled, store in the cooler.

5. For the eggplant, peel and slice the eggplant ¾-inch thick and place in a colander; sprinkle with salt and let sit for 30 minutes. For the batter, in a bowl, mix eggs with a corn starch slurry of 1 cup corn starch and ¾ cup water; season with salt and pepper. In a separate bowl, place 1 cup of corn starch that will be the dry dredge for the battering procedure.

6. For the tomato garnish, slice the tomato, season with salt and pepper, and reserve.

7. Begin by frying the eggplant. Pat the eggplant dry, place in the dry dredge corn starch, and then in the wet batter; place in the fryer. Do not crowd the fryer. As the eggplant is frying, you can drizzle extra batter on, as this will give the eggplant slices extra crunch and a beautiful texture. While the eggplant is frying, brush the pinza crust with olive oil, season with salt and pepper, and grill.

8. To assemble, begin with the mint pesto on the bottom pinza crust and layer with eggplant slices. Next, add the whipped feta and top with the roasted red pepper filets, basil leaves and parsley leaves. Add another layer of the fried eggplant and top with whipped feta, followed by the sliced tomato, arugula, and pickled red onions. Last, drizzle on more mint pesto and top with the remaining pinza crust.



HARISSA SPICED LAMB & CHICKPEA SOPAPILLA

Yield: 10 servings

- 1 ct **Imperial Fresh** seedless English cucumber
- 1 ct **Reliance Fresh** lemon, zested and juiced
- 1 cup **Wholesome Farms Classic** plain whole fat Greek yogurt
- 2 tbl **House Recipe Classic** true source hot honey infused with chili peppers
- 2 tbl chopped **Imperial Fresh** mint
- Sysco Classic** salt and pepper to taste
- 1½ lb **Sysco Imperial** New Zealand halal rolled and netted boneless lamb leg
- 2 tbl **Sysco Imperial** no msg added or hvp beef soup base
- 2 cups water
- 5 tbl **Arrezzo Imperial** avocado oil
- 2 cups small dice sweet bell pepper medley
- 1½ cups small dice **Imperial Fresh** jumbo yellow onion
- ¼ cup smoky harissa chili paste
- 1 tbl **Imperial/McCormick** ground coriander
- 1 tbl **Imperial/McCormick** ground cumin
- 2 cups **Sysco FreshPoint Natural** ready-to-eat garbanzo beans
- 1 cup **Sysco Imperial** Midwest tomato sauce
- 2 tbl **Wholesome Farms Imperial** 83% unsalted butter
- 2 tbl **Sysco Classic** bleached bromated malted high-gluten flour
- 1 tbl chopped **Imperial Fresh** cleaned & washed fresh cilantro
- 3 ct **Wholesome Farms Classic** white large eggs
- 20 ct sopapilla dough

1. For the yogurt sauce, in a bowl, mix the cucumber, lemon juice, lemon zest, yogurt, hot honey and mint. Season with salt and pepper to taste. Refrigerate.

2. Cut lamb into 1-inch cubes and season with a pinch of salt. Leave to rest for 10 minutes.

3. In a small saucepan, combine the beef soup base and water over medium heat, whisking to dissolve completely.

4. Sear the lamb on all sides in a skillet on medium heat with 2 tablespoons of the oil, making sure to get good color on the lamb. This should take 10 minutes. Set aside to rest on a sheet tray.

5. Heat the remaining 3 tablespoons of the oil in the same skillet. Sweat the vegetables with a pinch of salt for 5 minutes or until translucent. Next, add the harissa paste and spices; cook for at least 2 minutes so the spices can bloom.

6. Add the lamb back to the skillet and combine with the vegetables. Add the garbanzo beans, tomato sauce and dissolved beef soup base. Simmer for 10 minutes.

7. Transfer everything to a casserole dish and bake at 300°F for 50 minutes.

8. In a small saucepan, make a small roux with the butter and flour.

9. After the lamb is cooked, strain the sauce into a saucepan. Stir in the roux and cook for 2 minutes. Add lamb mixture back to the saucepan and cook on low heat for 10 minutes. Finish with the cilantro, and season with salt and pepper. Completely cool down.

10. Beat the eggs in a small bowl. For the sopapillas, temper the dough slightly, just enough so that you can roll it out and it has doubled in size. Place about 1 ounce of the lamb filling on the dough; fold over into triangles and brush the corners with the egg wash. Use your hands to seal the sopapillas; make sure to remove as much of the air out as possible so that you have a tight seal.

11. To plate, deep fry at 350°F for 3-5 minutes or until golden brown and the internal temperature reaches 145°F.



BEEF BIRRIA SOPAPILLAS

Yield: 10 servings

- 1½ cups diced **Imperial Fresh** colossal yellow onion
- ¼ cup chopped **Imperial Fresh** cleaned & washed fresh cilantro
- 1 **tbl Arrezzo Imperial** avocado oil
- 10 **oz Casa Solana Classic** cooked frozen shredded beef birria
- 2 **ea Wholesome Farms Imperial** pasteurized white large eggs
- 10 **ct sopapilla** dough
- ¼ **cup Pica y Salpica crema** Mexicana

1. For the filling, in a large saucepan, sweat the diced onions and chopped cilantro in avocado oil for 2-3 minutes until translucent. Add the cooked, shredded birria and just enough liquid to moisten the filling. Chill down for filling the savory sopapillas.

2. Beat the eggs in a small bowl. For the sopapillas, temper the dough slightly, just enough so that you can roll it out and it has doubled in size. Place 1½ ounces of the birria filling on the dough; fold over into triangles and brush the corners with egg wash. Use your hands to seal the sopapillas; make sure to remove as much of the air out as possible so that you have a tight seal. Place in the freezer for 10-15 minutes to get a hard chill.

3. To plate, deep fry at 350°F for 6 minutes, until the internal temperature reaches 165°F. Remove and serve with some of the birria consommé or crema Mexicana.



AUSSIE BEEF BOURGIGNON MEAT PIES

Yield: 15 servings

- 2 **lb Butcher's Block Imperial** split & tied choice top inside round beef
- Sysco Classic** salt and pepper to taste
- 2 **tbl Sysco Imperial** no msg added beef soup base
- 2 **cups water**
- 5 **tbl Arrezzo Imperial** avocado oil
- 3 **cups small diced Imperial Fresh** crimini mushrooms
- 2 **cups small diced jumbo** carrots
- 2 **cups small diced Imperial Fresh** jumbo white onion
- ½ **cup Sysco Imperial** chunky diced California tomatoes in juice
- 1 **tbl gluten-free roasted garlic** flavor concentrate
- 1 **tsp Sysco Imperial** Dijon mustard with white wine
- 2 **sprigs Imperial Fresh** thyme
- ¼ **cup red cooking wine**
- ¼ **cup Wholesome Farms Imperial** 83% unsalted butter
- ¼ **cup Sysco Classic** enriched bleached malted all-purpose flour
- 5 **ea Wholesome Farms Imperial** pasteurized cage free large eggs
- 30 **ct 6¾-inch pie crust** dough rounds

1. Dice the beef into ½-inch cubes and season with salt.

2. Combine the beef soup base and water, whisking to dissolve completely.

3. In a large saucepan, sear the beef on all sides in 3 tablespoons oil on medium to high heat, making sure to get good color on the beef. Let rest on a sheet tray.

4. In a medium saucepan, heat the remaining 2 tablespoons oil. Sweat the mushrooms, carrots and onion in the

saucepan for 10 minutes on low heat, then add the diced tomatoes, garlic concentrate, mustard and thyme.

5. Add the beef back to the large saucepan and add the red wine. Reduce the wine by half, then add the dissolved beef soup base. Cover the saucepan with a lid and simmer for 45 minutes on low heat.

6. In a small saucepan, make a small roux with the butter and flour. Add the roux to the saucepan with the beef and cook for 10 minutes. This will result in a thick mixture. Season with salt and pepper.

7. Remove the thyme sprigs and let cool down.

8. Beat eggs in a small bowl.

9. Using a nonstick, 4-ounce muffin pan, place 1 tempered dough round on the bottom and press down until a shell is formed. Place a sheet of parchment paper in each shell and layer with uncooked beans; par bake for 8-10 minutes at 350°F. Once done, remove parchment and beans; bring to room temperature. Place 2½-3 ounces of beef mix in each shell. Place a second dough round on top and make sure it is sealed tightly. With a knife, make a few slits on top to release the steam as it bakes. Brush the pies with the egg wash. Bake in a preheated oven at 350°F for 18-20 minutes.



CHICKEN MUSHROOM AND TARRAGON PASTIES

Yield: 10 servings

- ¼ **cup Wholesome Farms Imperial** 83% unsalted butter
- ¼ **cup Sysco Classic** enriched bleached malted all-purpose flour
- 1¼ **lb Sysco Classic** boneless, skinless jumbo chicken breasts

Sysco Classic salt and pepper to taste

- 2 **tbl Arrezzo Imperial** avocado oil
- 3 **cups small dice Imperial Fresh** crimini mushrooms
- 2 **cups small dice Imperial Fresh** jumbo yellow onion
- 1 **cup Wholesome Farms Classic** extended shelf-life 40% heavy cream
- 1 **tsp gluten-free roasted garlic** flavor concentrate
- 1 **cup white cooking wine**
- 2 **tbl Sysco Imperial** no msg added low sodium chicken soup base
- 1 **cup water**
- 1 **tsp chopped Imperial Fresh** tarragon
- 3 **ea Wholesome Farms Imperial** pasteurized cage free large eggs
- 10 **ct 6¾-inch pie crust** dough rounds

1. In a small saucepan, make a small roux with the butter and flour; chill down and reserve.

2. Cut the chicken into small ½-inch cubes; season with salt and let rest.

3. In a saucepan, heat the avocado oil. Sweat the mushrooms and onions on medium heat for 3-5 minutes. Add the heavy cream and reduce by one-third to intensify the flavor.

4. Stir in the garlic concentrate and add the wine; let reduce for 5 minutes.

5. Combine the chicken soup base with the water and add to the saucepan.

6. Add the chicken and poach until cooked and tender. Add the roux to your saucepan and cook on low for 10-15 minutes.

7. Add in the tarragon, and season with salt and pepper. Let the mixture cool down.

8. Beat eggs in a small bowl.

9. Lay out the dough rounds on a work surface. Place 2½ ounces of mixture on each dough round; brush the sides with egg wash and fold, making sure to remove as much of the air out so that you have a tight seal. Crimp with a fork, if desired. Bake pasties at 350°F for 18-20 minutes.



SEAFOOD CASSOULET-INSPIRED BOUILLABAISSE

Yield: 4 servings

- 1 **tbl Sysco Imperial** no msg added low sodium chicken soup base
- ½ **lb Sysco Imperial** dried cannellini or Northern beans
- 2 **qt water**
- 2-3 **ea Imperial/McCormick** bay leaves
- ¼ **cup Arrezzo Imperial** robusto extra virgin olive oil
- ¼ **cup Wholesome Farms Imperial** 83% unsalted butter
- 5½ **cups Tomato-Saffron Shrimp Broth** (see recipe)
- 2 **cups diced Imperial Fresh** jumbo carrots
- 2 **cups diced Imperial Fresh** onion
- 1½ **cups thinly sliced fennel bulb** plus fennel fronds for garnish
- 2 **tbl minced Imperial Fresh** peeled garlic
- 1 **ea Reliance Fresh** choice orange, zested and juiced
- 1 **tbl chopped Imperial Fresh** thyme
- ½ **cup white cooking wine**
Sysco Classic salt and pepper to taste
- 1 **lb Portico Imperial** IQF chemical-free 8-ounce Atlantic cod loins
- 1 **lb Salmon Sausage** (see recipe)
- 1 **lb 9/12 count** head-on shrimp
- 1½ **lb Portico Imperial** vacuum-packed blue mussels
- 1 **lb 14/17 count** king crab legs and claws
- 4 **tbl Chapelure** (see recipe)
Herb oils for garnish
Micro flowers for garnish

1. For the chicken broth, mix the chicken base with 2 quarts of boiling water until dissolved. Chill and reserve.

2. For the beans, soak the dried beans overnight in cold water. The next day, drain and rinse the beans. In a large saucepot, cover the beans with 1 quart of the chicken broth, and then fresh water as needed to cover the beans by 1 inch; add the bay leaves and simmer until tender, about 1-1½ hours. The beans should be tender and smooth without falling apart. Drain and chill.

3. For serving, add the olive oil and butter to a large saucepot. Add the carrots, onion, fennel and garlic; sauté until they soften and begin to caramelize. Add the bay leaves, orange zest and thyme. Pour in the white wine and orange juice, and reduce by half. Add the beans, 1 quart of chicken broth, and 1½ cups of the Tomato-Saffron Shrimp Broth. Heat to a boil, then lower the heat and simmer for 10 minutes to develop the flavors. Season with salt and pepper.

4. For the seafood, heat the remaining 4 cups of the Tomato-Saffron Shrimp Broth to just under a boil in a separate saucepot. Poach the cod chunks and Salmon Sausage in the broth until just cooked through. Remove with a slotted spoon and set aside. Add the shrimp and poach for 3 minutes, then add the mussels and crab. Increase heat to a boil. When the mussels open, remove the shrimp, mussels and crab to the same container as the cod and sausage. Reserve hot.

5. For assembling the cassoulet, in a large, shallow serving dish, create a base layer with the cooked beans. Arrange the poached cod, sausage, shrimp, mussels and crab artfully on top of the bean base. Ladle broth generously over the seafood and beans.

6. Serve the cassoulet with a side of Chapelure, allowing guests to add it to their dish as desired. Drizzle herb oils over the dish for added color and flavor, if desired, and garnish with fennel fronds and micro flowers over the top for a vibrant presentation, if desired.

TOMATO-SAFFRON SHRIMP BROTH

Yield: 1 serving

- ½ **tsp saffron**
- 1 **tsp kosher salt**
- ¼ **cup Arrezzo Imperial** robusto extra virgin olive oil
- ½ **lb shrimp shells**
- 3 **tbl gold label** fish soup base
- 3 **cups chopped fennel bulb**
- 2 **cups diced Imperial Fresh** colossal yellow onion
- ¼ **cup chopped Imperial Fresh** peeled garlic
- 2 **cups white cooking wine**
- 8-10 **Imperial Fresh** thyme sprigs
- 3 **ea bay leaves**
- 2 **ea Reliance Fresh** choice oranges, zested and juiced
- 2 **qt water**
- 1 **qt Sysco Imperial** California fancy tomato purée
Sysco Classic salt and pepper to taste

1. For blooming the saffron, in a mortar and pestle, place the saffron and kosher salt, and blend together. Combine the ground saffron with a few tablespoons of warm water. Let it steep for about 10 minutes to release its flavor and color.

2. For sautéing the aromatics, heat the olive oil in a large saucepot over medium heat. Add the shrimp shells, fish soup base, fennel, diced onion and garlic; sauté until the vegetables are softened and slightly caramelized, about 10 minutes.

3. For deglazing, add the white wine, stirring to deglaze the saucepot and release any caramelized bits from the bottom. Cook until the wine is reduced by half, about 5-7 minutes.

4. Stir in the thyme, bay leaves, orange zest, orange juice, water and tomato purée. Add the bloomed saffron, including the soaking liquid. Heat the mixture to a boil, then reduce the heat to low and let it simmer for 30-40 minutes to allow the flavors to meld.

5. Season the broth with salt and pepper. Strain the broth through a fine-mesh sieve to remove the solids, leaving a smooth, flavorful liquid. Adjust seasoning, if necessary, and keep warm until ready to use, or cool and refrigerate for later use.

SALMON SAUSAGE

Yield: 10 servings

- 1 **lb IQF** chemical-free 4-ounce boneless, skinless Pacific cod tails
- 1 **lb Portico Pride** skinless Atlantic Chilean salmon fillets
- 2 **ea Wholesome Farms Imperial** pasteurized cage free large egg whites
- ¼ **cup Wholesome Farms Classic** extended shelf-life 40% heavy cream
- 1 **ea Reliance Fresh** choice lemon, zested
- 2 **tbl Imperial Fresh** Italian parsley
- 1 **tbl Imperial Fresh** baby dill
- 1 **tbl Sysco Imperial** Dijon mustard with white wine
- 1 **tsp smoked paprika**
- 1 **tsp minced Imperial Fresh** peeled garlic
Sysco Classic salt and pepper to taste
- ¼ **lb sheep casings**

1. Cut fish into 1-inch cubes and chill in the freezer for 15-20 minutes. This will help in the sausage making process.

2. For the sausage filling, add the cod, half of the salmon, egg whites and cream to a food processor; pulse until coarsely chopped (5-6 pulses). Add in the lemon zest, fresh parsley, fresh dill, Dijon mustard, smoked paprika, minced

garlic, salt and pepper; pulse 3-4 more times until mixed well. Transfer mixture to a mixing bowl. To the mixing bowl with the pulsed cod/salmon mixture, add the remaining cubed salmon and mix to combine.

3. For the sausage, soak the casings in warm water for 30 minutes, then rinse them thoroughly inside and out. Stuff the casings with the cod/salmon mixture using a sausage stuffer or piping bag, twisting every few inches to form sausages.

4. For poaching, heat a saucepot of salted water to a gentle simmer, not boiling. Poach the sausages for 8-10 minutes until firm and fully cooked. Finish them with a quick sauté or grill for added color and flavor. Chill and reserve cooked sausage for reheating or grilling as needed at service.

CHAPELURE (BREADCRUMB TOPPING)

Yield: 50 servings

- ½ **cup Wholesome Farms Imperial** 83% unsalted butter
- 2 **tbl minced Imperial Fresh** peeled garlic
- 3¾ **cups Sysco Classic** plain medium breadcrumbs
- 2 **tbl chopped Imperial Fresh** Italian parsley
- 1 **tbl chopped Imperial Fresh** thyme
Sysco Classic salt and pepper to taste
- 1 **ea Reliance Fresh** choice lemon, zested

1. For infusing the butter, in a large skillet, melt the butter over medium heat. Add the minced garlic and sauté for 1-2 minutes until fragrant, but not browned.

2. For toasting the breadcrumbs, add the breadcrumbs to the skillet, stirring to coat them evenly in the butter and garlic mixture. Continue to cook over medium heat, stirring frequently, until the breadcrumbs are golden brown and crisp, about 5-7 minutes.

3. For the herbs and seasoning, remove the skillet from the heat. Stir in the chopped parsley, chopped thyme, salt, pepper, and lemon zest, if desired. Mix well to distribute the herbs evenly throughout the breadcrumbs.

4. Transfer the toasted breadcrumbs to a plate or baking sheet to cool completely. This prevents them from becoming soggy. Once cooled, serve the chapelure in a small bowl or dish alongside your cassoulet or other dishes, allowing guests to sprinkle it over their portions as desired.



GRAND MARNIER® TRES LECHES

Yield: 24 servings

- 2¾ cups Sysco Classic enriched bleached malted all-purpose flour
- 1 tbl Sysco Classic double acting baking powder
- 6 ea Wholesome Farms Classic USDA Grade AA large white eggs
- ½ tsp Sysco Classic coarse kosher salt flakes
- 2 cups Sysco Classic extra fine granulated cane sugar
- ½ cup Wholesome Farms Classic whole milk
- ¼ cup Grand Marnier
- 1¾ cups Casa Solana Classic sweetened condensed milk
- 1½ cups Sysco Classic evaporated milk
- ¾ cup Wholesome Farms Classic extended shelf-life 36% heavy whipping cream

1. Preheat oven to 325°F and grease a 9 x 13-inch pan.
2. In a small bowl, combine the flour and baking powder and set aside.
3. Separate the eggs, placing the yolks in a small bowl and the whites in the bowl of a stand mixer fitted with the whisk attachment. Add the salt to the egg whites and whip until combined. Slowly add the granulated sugar and continue to mix until stiff peaks form. Add the egg yolks and mix until combined.
4. Reduce the speed to low and add the flour mixture and whole milk, alternating the 2 in 3 additions (flour, milk, flour, milk, flour, milk). Add 2 tablespoons of the Grand Marnier, reserving the remaining 2 tablespoons for the topping.
5. Pour the cake batter into the prepared pan and bake for 30 minutes. The cake should be golden brown and spongy.

6. While the cake is baking, combine the condensed milk, evaporated milk, heavy cream and remaining 2 tablespoons Grand Marnier. Stir to combine.
7. Once the cake is removed from the oven, use a small skewer to poke holes all over the cake and drizzle the milk mixture over the warm cake. Allow to cool at room temperature.



SPICY CHOCOLATE PANNA COTTA

Yield: 6 servings

- 3 cups Wholesome Farms Classic extended shelf-life 36% heavy whipping cream
- 1 ct Imperial Fresh orange
- 1 tbl granulated ancho chile powder
- 1 tbl Imperial/McCormick ground cinnamon
- 1 cup plus 2 tbl Wholesome Farms Classic whole milk
- 2 tbl plain gelatin
- ⅓ cup cayenne pepper flavored syrup
- ¼ cup Sysco Classic extra fine granulated cane sugar
- ½ tsp Sysco Classic coarse kosher salt flakes
- 12 oz #811 bittersweet chocolate discs

1. Combine the heavy cream, zest of 1 orange, chile powder, cinnamon, and salt in a small saucepan. Heat the mixture, and allow to infuse and steep for 10 minutes. Do not boil.
2. In a separate saucepan, add the milk and sprinkle the gelatin over the milk. Let sit at room temperature to bloom for 5 minutes. Once the gelatin is bloomed, place the pot over low heat and melt the gelatin into the liquid. Do not boil.
3. Once the gelatin is completely dissolved, add the cayenne syrup and sugar. Remain over low heat to melt sugars.

4. Using a fine mesh strainer, strain the spices from the heavy cream and pour the cream into the milk mixture.
5. Place the chocolate discs in a metal bowl and pour the warm cream mixture over the chocolate. Let sit for 2-3 minutes before whisking. Make sure the mixture is very smooth.
6. Portion the mixture into 6 serving glasses and refrigerate for at least 2 hours before serving.



CONCHA CREAM PUFF

Yield: 1 serving

- 2¼ oz pink concha bun
- ¼ cup Ruby Chocolate Mousse (see recipe)
- ¼ cup Hibiscus Cream Cheese Filling (see recipe)

Split the concha bun in half and pipe the ruby chocolate mousse and hibiscus cream into the bun.

Chef Tip: Garnish with edible blossoms and freeze-dried raspberries.

RUBY CHOCOLATE MOUSSE

Yield: 91 ounces

- 2 tbl plain gelatin
- ¼ cup cold water
- 5¼ cups Wholesome Farms Classic 40% fresh heavy whipping cream
- 1½ cups Wholesome Farms Classic whole milk
- 35 oz Belgium ruby chocolate

1. Sprinkle the gelatin over cold water and set aside to bloom.
2. Combine 1½ cups of the heavy cream and the milk in a small saucepan and bring to a simmer.
3. Place the chocolate in a heat-proof bowl. Pour the hot milk over the chocolate and let sit for 2 minutes, then whisk to combine. Add the bloomed gelatin and continue to mix until smooth.

4. Place the remaining heavy cream in the bowl of a stand mixer fitted with a whisk attachment. Whisk the cream until stiff peaks form. With the motor running, slowly add the chocolate mixture.

5. Pour the mixture into a pastry bag and refrigerate.

HIBISCUS CREAM CHEESE FILLING

Yield: 36 ounces

- 16 oz Wholesome Farms Imperial cream cheese loaf
- 1½ cups Wholesome Farms Classic 40% fresh heavy whipping cream
- ¼ cup Sysco Classic 10x confectioners cane sugar
- ¾ cup petite hibiscus flavored syrup

1. Bring the cream cheese to room temperature.
2. In the bowl of a stand mixer fitted with a whisk attachment, combine the room temperature cream cheese with the heavy cream and confectioners sugar. Whisk the ingredients together until stiff peaks form. With the motor running, slowly add the hibiscus syrup.
3. Pour the mixture into a piping bag and place in the fridge to chill.

Scan to visit [SyscoFoodie.com](#) for these recipes and more.

SEA IT TO BELIEVE IT.



Wild, Natural & Sustainable®

The best burgers, aren't burger.
Bold claims from a wild place, but don't take
our word for it. Alaska Seafood on the menu
speaks for itself.

AlaskaSeafood.org