

Holiday Buying Guide

SEASONAL DISCOUNTS FOR BIRITE CUSTOMERS

ALLOWANCES EFFECTIVE
NOVEMBER 13 — DECEMBER 16, 2023



BIRITE
FOODSERVICE
DISTRIBUTORS

Welcome

As a token of appreciation for your partnership with BiRite Foodservice Distributors, we are excited to present our Holiday Buying Guide. This guide, which is centered around holiday-specific items, offers you the opportunity to gain immediate savings from a selection of our featured suppliers. Over the next five weeks, BiRite has teamed up with leading suppliers showcased in the following pages, enabling you to access these exclusive savings. Utilize this guide to prepare for your holiday gatherings, catering needs, and seasonal menu offerings.

We, at BiRite, extend our heartfelt thanks for your ongoing partnership and support. We hope you find great value in this program. Wishing you a joyous holiday season!

* CONTRACT ACCOUNTS EXCLUDED. ALLOWANCES APPLIED TO FULL CASE PURCHASES ONLY.



| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|-----------------------------------------|----------|-----------|
| 93911 | 1/10# Avg | Cheese Gouda Hatch Pepper Holland | Beemster | \$0.50/lb |
| 93910 | 1/8# Avg | Cheese Gouda Vlaskaas 1/4 Wheel Holland | Beemster | \$1.00/lb |
| 94502 | 1/6# Avg | Cheese Gouda Xo Extra Aged 26 Mos 1/4 | Beemster | \$1.00/lb |
| 93211 | 2/6# Avg | Cheese Gruyere Swiss King Cuts Imported | Mifroma | \$0.50/lb |
| 93852 | 1/6# Avg | Cheese Manchego Sheep Loaf | Don Juan | \$0.50/lb |
| 93846 | 1/7# Avg | Cheese Sheep Sherry Cask Spain Wheel | 5Q | \$0.50/lb |
| 319375 | 6/16 Oz | Ham Sliced Prosciutto | Fontana | \$3.00 |
| 297075 | 4/3.3 Lb | Preserves Fig Dalmatia Spread | Dalmatia | \$3.50 |





BelGioioso cheese is committed to the highest standards of quality. They offer a wide array of Italian specialty cheeses delivering great flavors, appealing to operators across all segments. Their goal is to provide quality cheeses that will elevate and build your guests satisfaction, encouraging return visits.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|------------|-------------------------------------|------------|-----------|
| 96506 | 2/3.5# Avg | Cheese Crescenza Stracchino Block | Belgioioso | \$0.24/lb |
| 90622 | 4/4.5# Avg | Cheese Gorgonzola Creamy 1/4 Wheel | Belgioioso | \$0.19/lb |
| 93887 | 6/1 Lb | Cheese Mozz Fresh Stracciatella Cup | Belgioioso | \$1.50 |





Butterball is America's most recognized turkey brand and the most loved in the United States. Since 1954, the company has provided retail and foodservice turkey products to customers and consumers around the world.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|------------|------------------------------------------------|--------------|-----------|
| 405128 | 2/8# Avg | Turkey Breast Mesquite Smoked Prem Skls | Just Perfect | \$0.10/lb |
| 405127 | 2/9# Avg | Turkey Breast Oil Brown Roasted Skinless | Carolina | \$0.10/lb |
| 405134 | 6/3.5#avg | Turkey Breast Oil Brown Slice N Tack Frozen | Butterball | \$0.10/lb |
| 405131 | 2/8# Avg | Turkey Breast Oil Browned Premium Skinless | Just Perfect | \$0.10/lb |
| 405123 | 2/10# Avg | Turkey Breast Roast RTC Foil Wrapped Boneless | Butterball | \$0.10/lb |
| 405125 | 2/12# Avg | Turkey Breast Roast RTC Netted Skin On | Butterball | \$0.10/lb |
| 405133 | 12/1 Lb | Turkey Breast Sliced .75 Oz Oven Roasted | Butterball | \$1.20 |
| 406538 | 12/1 Lb | Turkey Breast Smoked Sliced .75 Oz Fresh | Butterball | \$1.20 |
| 406303 | 30/5.33 Oz | Turkey Burger Savory White Meat Homestyle | Butterball | \$1.00 |
| 405126 | 2/10# Avg | Turkey Combo Roast RTC Netted Skin On Boneless | Butterball | \$0.10/lb |

RECIPE

BLT MEGA TURKEY BURGER

Servings: 1 burger

INGREDIENTS

- 2 patties Savory White Meat Homestyle Turkey Burger, 5.33 oz.
- 2 slices turkey bacon
- 1 slice cheddar cheese
- 1 slice jack cheese
- 1 each buttered and toasted onion roll
- 2 tbsp chipotle mayonnaise
- ¼ cup shredded lettuce
- 3 rings red onion, sliced, ⅛-inch thick
- 1 slice tomato, ¼-inch thick
- 1 each jalapeño popper stuffed with Texas pimento beer cheese, wrapped in bacon

DIRECTIONS

1. Top one cooked turkey burger with a slice of cheddar and the other turkey burger with a slice of jack cheese. Melt the cheeses over the burgers.
2. To build the burger, start with a toasted bottom roll and spread 1 tablespoon of Chipotle Mayonnaise on it. Add the shredded lettuce, sliced red onion and tomato slice.
3. Add the 2 turkey burgers with melted cheeses. Break the 2 slices of bacon in half and arrange them on top of the cheese. Spread 1 tablespoon of Chipotle Mayonnaise on the toasted top roll.
4. Top with the jalapeño popper wrapped in bacon; skewer to hold in place.



| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|----------------------------------------|---------------|-----------|
| 304438 | 8/10.5 Oz | Bev Coffee Almond Latte XX Espresso | Califia Farms | \$0.50 |
| 171108 | 6/32 Oz | Milk Almond Barista Blend Original | Califia Farms | \$0.50 |
| 171105 | 6/48 Oz | Milk Almond Pure Original Extra Creamy | Califia Farms | \$0.50 |
| 171111 | 6/32 Oz | Milk Oat Barista Blend Aseptic | Califia Farms | \$0.50 |
| 171110 | 6/48 Oz | Milk Oat Extra Creamy Orig Unsweetened | Califia Farms | \$0.50 |

RECIPE

CHAI SNICKERDOODLES

Prep Time: 30 min.

Cook Time: 10 min.

Servings: 12

INGREDIENTS

- ½ cup unsalted vegan butter, room temperature
- ¼ cup packed dark brown sugar
- ¼ cup granulated sugar
- 2 tbsp Califia Farms Extra Creamy Almond Milk
- ½ tsp apple cider vinegar
- ¾ tsp vanilla extract
- 1 cup + 1 tbsp all-purpose flour
- 1 tbsp cornstarch
- 1 tsp ground cinnamon
- ⅛ tsp ground cloves
- ½ tsp ground cardamom
- ½ tsp ground allspice
- ⅛ ground nutmeg
- ½ tsp ginger
- ½ tsp cream of tartar
- ½ tsp baking soda
- ½ tsp kosher salt
- 4 tbsp granulated sugar, for rolling
- 1 tsp cinnamon, for rolling

DIRECTIONS

1. Heat oven to 350°F. Line two half baking sheets with parchment paper
2. To a large bowl, add the vegan butter and both sugars and beat together for about two minutes or until light and creamy. Add the Extra Creamy Almondmilk, apple cider vinegar, and vanilla to the vegan butter mixture and mix until incorporated. Set aside
3. To a medium bowl, add the flour, cornstarch, cinnamon, cloves, cardamom, allspice, nutmeg, ginger, cream of tartar, baking soda, and salt and whisk together until well combined. Add the flour to the butter mixture, and mix with a wooden spoon or spatula until just combined. Place the dough in the refrigerator for 15 minutes
4. Once chilled, remove the dough and divide into 12 equal-sized balls. In a small bowl, whisk the rolling sugar and cinnamon until combined. Roll each ball in the bowl a few times to coat. Repeat this process for the remaining balls
5. Place the balls on the prepared baking sheets, roughly 2-inches apart. Place in the oven and bake for 10-12 minutes. Remove from the oven and let the cookies cool on the cookie sheet before enjoying!



Campbell's makes real food for real people. They trust them to provide food and drink that is good, honest, authentic, and flavorful—made from ingredients that are grown, prepared, cooked, or baked with care. People love that Campbell's food fits their real lives, fuels their bodies, and feeds their souls.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|----------|-------------------------------------------|----------------------|-----------|
| 171117 | 12/32 Oz | Milk Almond Barista Original | Pacific Natural | \$1.50 |
| 171113 | 12/32 Oz | Milk Almond Organic Unsweetened Aseptic | Pacific Natural | \$1.50 |
| 171129 | 12/32 Oz | Milk Coconut Barista Original Aseptic | Pacific Natural | \$1.00 |
| 171118 | 12/32 Oz | Milk Soy Plain Barista Orig Unsweetened | Pacific Natural | \$1.00 |
| 171126 | 12/32 Oz | Milk Soy Vanilla Barista Original Aseptic | Pacific Natural | \$1.00 |
| 491065 | 4/4 Lb | Soup Baja Chicken Enchilada RTH | Campbell's Signature | \$3.00 |
| 491050 | 4/4 Lb | Soup Butternut Squash RTH Frozen | Campbell's Signature | \$2.00 |



| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|-----------------------------------------|-----------------|-----------|
| 92417 | 1/28 Lb | Cheese Feta Domestic In Brine | Cucina Andolina | \$0.40 |
| 94413 | 4/5 Lb | Cheese Parmesan Grated Domestic | Cortona | \$0.40 |
| 94418 | 4/5 Lb | Cheese Parmesan Grated Domestic | Merchants B&W | \$0.40 |
| 94495 | 4/5 Lb | Cheese Parmesan Grated Fine | Merchants B&W | \$0.40 |
| 90646 | 4/5 Lb | Cheese Parmesan Grated Natural Imported | Cheese Merchant | \$0.40 |
| 90645 | 2/5 Lb | Cheese Parmesan Shaved Imported | Cucina Andolina | \$0.20 |
| 95613 | 4/13# Avg | Cheese Romano Pecorino 1/4 Wheel Italy | Cucina Andolina | \$0.10/lb |
| 96000 | 4/5 Lb | Cheese Romano Percorino Grated Imported | Packer | \$0.40 |
| 94450 | 4/5 Lb | Cheese Shred Asiago Dom With Cellulose | Chef's Choice | \$0.40 |
| 94443 | 4/5 Lb | Cheese Shred Parmesan Imported | Cortona | \$0.40 |





Cuisine Innovations has been reinventing culinary trends for decades. Before being purchased by Ron and Melissa Rexroth, the company, which evolved from several specialty food and hors d'oeuvres manufacturers, experienced growth and acquired many top brands. From Kaptain's Ketch to Mon Cuisine, their diverse and appetizing brands fit any menu or price.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|--------------------------------------------|---------------------|-----------|
| 343633 | 4/25 Ct | App Arancini Smoked Gouda | Cuisine Innovations | \$2.00 |
| 343600 | 4/25 Ct | App Asparagus Wrapped Fillo Fontina Cheese | Cuisine Innovations | \$2.00 |
| 343620 | 4/25 Ct | App Chicken Quesadilla Cornucopia | Cuisine Innovations | \$2.00 |
| 343618 | 10/10 Ct | App Cocktail Frank In Puff Pastry .4 Oz | Cuisine Innovations | \$2.00 |
| 343615 | 98/.65 Oz | App Crab Cake Mini Extra Fancy .65 Oz Ea | Kaptain's Ketch | \$2.00 |
| 343608 | 4/25 Ct | App Empanada Chicken Mini | Cuisine Innovations | \$2.00 |
| 343619 | 4/25 Ct | App Mini Beef Empanada .8 Oz | Cuisine Innovations | \$2.00 |
| 343625 | 4/25 Ct | App Mini Beef Wellington Puff Pastry | Cuisine Innovations | \$2.00 |
| 343602 | 4/25 Ct | App Wild Mushroom Tart Cream Cheese Crust | Cuisine Innovations | \$2.00 |
| 11110 | 1/96 Ct | Petit Fours Assorted Dessert RTS | Mon Cuisine | \$2.00 |





Levering the worldwide experience and passion of their people, the power of their brand, the depth of their culinary expertise and their commitment to innovation, Custom Culinary® is a world-class food company dedicated to meeting their customers' demands for high quality, authentic products with true taste.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|---------|--------------------------------------|-----------------|-----------|
| 40505 | 12/1 Lb | Base Beef Au Jus | Masters Touch | \$2.00 |
| 197042 | 8/2 Lb | Sauce Al Pastor | Custom Culinary | \$5.00 |
| 197014 | 4/4 Lb | Sauce Alfredo Style Vegan RTU | Custom Culinary | \$5.00 |
| 197089 | 8/2 Lb | Sauce Beurre Blanc With Butter RTU | Custom Gold | \$2.00 |
| 197041 | 8/2 Lb | Sauce Citrus Chili Latin Style RTU | Custom Culinary | \$5.00 |
| 197090 | 4/4 Lb | Sauce Demi Glace RTU | Custom Gold | \$2.00 |
| 197043 | 8/2 Lb | Sauce Tomatillo Serrano Vegan Gf RTU | Custom Culinary | \$5.00 |



RECIPE

LATIN CITRUS CHILI FAJITA-STYLE SCRAMBLED EGG SKILLET

INGREDIENTS

Skillet

- ¼ cup red potatoes, large diced, cooked
- ½ cup onions, medium diced
- ½ cup green bell peppers, medium diced
- ½ cup tomatoes, medium diced
- 2 tbsp Custom Culinary®

Latin-Style Citrus Chili Sauce

- 3 each eggs, scrambled, cooked

Topping

- ½ cup mexican melting cheese Or queso fresco
- 2 tbsp Custom Culinary® Latin-Style Citrus Chili Sauce

DIRECTIONS

1. In a hot sauté pan, sauté potatoes, onions and peppers 2-3 minutes.
2. Add tomatoes and 2 tbsp Latin-Style Citrus Chili Sauce. Toss to evenly coat mixture.
3. Add scrambled eggs.
4. Place skillet mixture into hot, fajita-style iron skillet or casserole dish.
5. Top with Mexican melting cheese and drizzle with 2 tbsp Latin-Style Citrus Chili Sauce.
6. Place in 350°F oven or under broiler to melt cheese.



Ducktrap of Maine is renowned for its exquisite smoked salmon, offering a premium selection of handcrafted, cold-smoked salmon products. Their dedication to quality and traditional smoking techniques results in a rich and smoky flavor that has made Ducktrap of Maine a beloved choice among seafood enthusiasts.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|--------|------------------------------------------|-----------------|-----------|
| 458010 | 2/2.5# | Salmon Smoked Atl Kendall Brook Skinless | Duck Trap River | \$0.50/lb |
| 458012 | 2/2.5# | Salmon Smoked Atl Spruce Point Skinless | Duck Trap River | \$0.50/lb |





Emmi Roth crafts cheese with heart and develops products made to inspire. From making some of the most awarded cheeses in the United States to importing Switzerland's most beloved cheeses, Emmi Roth works every day to provide the world's best cheeses.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|--------------------------------------------|------------|-----------|
| 90600 | 2/6# Avg | Cheese Blue Iceberg Wheel | Roth Kase | \$0.02/lb |
| 96152 | 4/2.5 Lb | Cheese Cheddar Mild Sliced .75 Oz Colored | Alp & Dell | \$0.20 |
| 96146 | 4/2.5 Lb | Cheese Cheddar White Sharp Sliced .75 Oz | Alp & Dell | \$0.20 |
| 93944 | 1/10# Avg | Cheese Fontina Wheel Mezza Luna | Roth Kase | \$0.10/lb |
| 93904 | 2/6# Avg | Cheese Gouda Smoked Log Van Gogh | Roth Kase | \$0.10/lb |
| 96147 | 4/2.5 Lb | Cheese Jack Monterey Sliced .75 Oz Slonsl | Alp & Dell | \$0.20 |
| 96149 | 4/2.5 Lb | Cheese Pepper Jack Sliced .75 Oz Paperless | Alp & Dell | \$0.20 |
| 96150 | 4/2.5 Lb | Cheese Provolone Sliced .5 Oz Paperless | Alp & Dell | \$0.20 |





RECIPE

PUMPKIN MAC AND CHEESE WITH BACON & KALE

Active Time: 45 min.

Cook Time: 10 min.

Ready In: 55 min.

Servings: 6-8

INGREDIENTS

- 1 pound medium shells pasta
- 4 tbsp butter, divided
- 1 cup diced onion
- 2 cloves garlic, minced
- 3 tbsp flour
- 3 cups whole or 2% milk
- 1 tbsp Dijon mustard
- 1 tsp garlic powder
- pinch of ground nutmeg
- 1 cup pumpkin purée
- 6 oz Roth Gouda cheese, shredded
- 6 oz Roth Grand Cru® cheese, shredded
- 8 slices bacon
- 3 cups chopped, packed kale
- salt and black pepper, to taste
- ¾ cup panko breadcrumbs
- 1 tbsp olive oil

DIRECTIONS

1. Heat oven to 400°F.
2. In a large pot, cook pasta according to package instructions until al dente.
3. In a separate Dutch oven or large pot, melt 2 tbsp butter over medium-low heat. Add onion. Sauté 3 to 5 minutes, or until onion is translucent and begins to brown around the edges. Add garlic, and cook an additional 1 to 2 minutes.
4. Add remaining 2 tbsp butter, and melt. Stir in flour to form a roux. Slowly whisk in milk until fully incorporated. Cook 3 to 4 minutes until sauce has thickened. Whisk in Dijon mustard, garlic powder, nutmeg, and pumpkin until fully incorporated. Add cheese, one handful at a time, whisking between each addition to ensure cheese melts into the sauce. Reduce stovetop heat to low.
5. When pasta reaches al dente, strain and add to the pumpkin cheese sauce. Mix until pasta is coated.
6. While pasta warms, cook bacon in a sauté pan until crispy. Remove bacon from heat, and dice. Add chopped kale to leftover bacon fat. Cook 3 to 4 minutes or until kale begins to wilt and soften. Once kale has wilted, fold into pasta mixture along with bacon. Season with salt and black pepper, to taste.
7. Transfer pasta mixture to a 9- x 13-inch baking pan. Top with an even layer of panko breadcrumbs. Drizzle olive oil over breadcrumbs to help them brown.
8. Bake for 10 minutes or until pasta is bubbling, and breadcrumbs are golden brown.





FGF Brands is a tech company that bakes. Consumer focused and always in harmony with evolving consumer preferences, they master technology to create food people want — affordable, artisan quality with the cleanest possible ingredients.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|---------------------------------------|-----------|-----------|
| 10724 | 48/3.5 Oz | Bread Naan 8" Original Round | Stonefire | \$1.75 |
| 10807 | 1/200 Ct | Bread Naan Mini Dippers Original | Stonefire | \$1.00 |
| 10763 | 64/1.6 Oz | Bread Naan Mini Teardrop Original | Stonefire | \$1.25 |
| 10700 | 24/4.6 Oz | Flatbread Orig Thin Pizza Crust 6x12" | Stonefire | \$1.50 |
| 10761 | 36/3.7 Oz | Flatbread Oval 13x5" Thin RTU | Stonefire | \$1.25 |



| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|-------------------------------------------------|-----------|-----------|
| 91662 | 1/5# Avg | Cheese Cheddar White Mild Farmhouse Traditional | Fiscalini | \$0.45/lb |
| 91699 | 8/6 Oz | Cheese Cheddar Wine Purple Moon | Fiscalini | \$2.00 |
| 91667 | 1/12# Avg | Cheese Cheddar X Mature 1/4 Old World | Fiscalini | \$0.85/lb |
| 91668 | 1/5# Avg | Cheese San Joaquin Gold Aged 12 Months | Fiscalini | \$0.77/lb |



RECIPE

CAULIFLOWER BAKE WITH FARMHOUSE CHEDDAR

INGREDIENTS

- 1 head of cauliflower
- 2 shallots
- 16 oz Fiscalini Farmhouse Cheddar
- 4 oz melted butter
- 3 cups heavy whipping cream
- 1 tbsp cornstarch
- ½ tbsp salt
- 2 tsp crushed black pepper

DIRECTIONS

1. Preheat oven to 400°F.
2. Chop cauliflower into medium and small pieces. Rinse of w/cold water to clean and place into a casserole dish. Quarter the shallots and add to dish as well. Sprinkle w/salt and pepper. Pour melted butter over the cauliflower and toss w/tongs.
3. Bake for 5 minutes.
4. Shred cheddar in a large bowl and toss w/cornstarch.
5. Bring whipping cream to a slight simmer on medium heat. Whisk in shredded cheddar a handful at a time until sauce thickens. It should slowly stretch from whisk.
6. Add the cheese sauce to cauliflower covering as much as possible.
7. Finish baking for 25 minutes until browning and bubbling.



| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|------------------------------------------|----------|-----------|
| 242412 | 6/32 Oz | Caperberries 16/22 mm Stems In Vinegar | Divina | \$2.00 |
| 378034 | 2/4.4 Lb | Olives Black Coquillo Nicoise-Style | Barnier | \$2.50 |
| 378306 | 4/2.2 Lb | Olives Green Castelvetrano Natural Whole | Divina | \$3.50 |
| 378308 | 4/2 Lb | Olives Green Castelvetrano Pitted | Divina | \$4.00 |
| 378405 | 4/2.2 Lb | Olives Green Picholine Pitted | Lamedina | \$1.75 |
| 378307 | 4/2.2 Lb | Olives Medley Mediterranean Italy Pouch | Divina | \$1.75 |
| 587222 | 6/4 Lb | Tomatoes Red Roasted Wedges Frozen | Divina | \$5.00 |
| 587223 | 6/4 Lb | Tomatoes Yellow Roasted Wedges Frozen | Divina | \$7.50 |
| 567450 | 12/750 MI | Verjus Blanc Made In Napa | Fusion | \$4.50 |
| 567451 | 12/750 MI | Verjus Rouge Made In Napa | Fusion | \$4.50 |



RECIPE

VERJUS BLANC SPRITZER

INGREDIENTS

- 750 mL Fusion Verjus Blanc
- 3 cups Schweppe's tonic water
- 3 cups Crystal Geyser sparkling water
- Blood oranges and apples, sliced

DIRECTIONS

1. Mix all ingredients in a large pitcher or beverage dispenser.
2. Serve in a stemless wine glass over ice.

FRA'MANI®



Fra' Mani Handcrafted Foods, based in Berkeley, California, was founded by nationally-recognized chef Paul Bertolli. With the culmination of Bertolli's zeal for authentic handcrafted food, Fra' Mani strives to keep old world food traditions alive in both taste and technique.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|------------|--------------------------------------|-----------|-----------|
| 312428 | 2/6# Avg | Mortadella Half Classic | Fra' Mani | \$0.50/lb |
| 312470 | 2/4# Avg | Pancetta Uncured Flat No Antibiotics | Fra' Mani | \$0.50/lb |
| 312422 | 4/2# Avg | Salame Nostrano | Fra' Mani | \$1.00/lb |
| 312423 | 2/6.5# Avg | Salame Rosa With Pistachios | Fra' Mani | \$0.50/lb |
| 312419 | 2/5# Avg | Salame Soppressata Artisan Local | Fra' Mani | \$0.50/lb |
| 312418 | 2/5# Avg | Salame Toscano | Fra' Mani | \$1.00/lb |



| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|------------|------------------------------------------|------------|-----------|
| 14512 | 6/3 Lb | Batter Muffin Blueberry Tubeset | Pillsbury | \$3.00 |
| 16250 | 216/2.2 Oz | Dough Biscuit So Style 2.75" Round | Pillsbury | \$2.50 |
| 10821 | 60/5 Oz | Dough Cinnamon Roll Supreme RTB | Pillsbury | \$2.50 |
| 12265 | 60/3 Oz | Dough Croissant Chocolate Swirled Large | Pillsbury | \$3.00 |
| 13820 | 96/3.75 Oz | Dough Scone Variety Preproofed Oven Redy | Pillsbury | \$3.00 |
| 22430 | 6/5 Lb | Mix Cake Coffee Cinnamon Streusel ZT | Gold Medal | \$3.00 |
| 22408 | 6/4.5 Lb | Mix Cake Devils Food Bakers Plus | Pillsbury | \$3.00 |
| 22420 | 6/5 Lb | Mix Cake White | Gold Medal | \$3.00 |
| 22425 | 6/5 Lb | Mix Cake Yellow | Gold Medal | \$3.00 |
| 27223 | 6/5 Lb | Mix Muffin Cornbread Honey | Gold Medal | \$3.00 |

RECIPE

POUND CAKE

Servings: 108



INGREDIENTS

- 3½ cups cool water, approx. 72 F
- 1 box Gold Medal™ Yellow Cake Mix
- 2 cups Gold Medal™ Hotel & Restaurant™ Bakers Flour All-Purpose
- 9 large eggs
- 1½ cups vegetable oil

DIRECTIONS

1. Combine 1¾ cups water, cake mix, flour, eggs and oil in mixer bowl fitted with paddle attachment.
2. Mix on medium speed for 5 minutes; add remaining water gradually while mixing on low speed.
3. Stop mixer, scrape bowl and paddle; mix an additional 1 minute on low speed.
4. Deposit 1 lb 8 oz batter into greased loaf pan (9 x 4½ x 2⅔-inches); repeat for remaining 5 pans.
5. Bake as directed below; allow to cool and cut each pan into 18 slices.

| BAKE: | TEMP | TIME |
|------------------|------|---------------|
| Convection Oven* | 275F | 45-55 minutes |
| Standard Oven | 325F | 55-65 minutes |

*Rotate pans baked in convection oven one-half turn (180°) after 22 minutes of baking.

*Substitute yellow cake mix with white or Devils Food for variations if desired.





At Ghirardelli, they pride themselves on making quality chocolate so delicious it makes life a bite better. As the longest continually operating chocolatier in America, Ghirardelli has delighted consumers with new chocolate experiences for nearly two centuries.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|------------------------------------------------|-------------|-----------|
| 111265 | 6/3 Lb | Bev Choc Sweet Ground Powder | Ghirardelli | \$4.00 |
| 111270 | 1/30 Lb | Bev Choc Sweet Ground Powder Bulk | Ghirardelli | \$4.25 |
| 111266 | 1/10 Lb | Bev Choc White Ground Powder Sweetened | Ghirardelli | \$2.00 |
| 20952 | 4/2 Lb | Bev Cocoa Hot Instant Premium Double Chocolate | Ghirardelli | \$1.50 |
| 20968 | 12/4 Oz | Choc Baking Bar 100% Cacao Unsweetened | Ghirardelli | \$1.25 |
| 20910 | 1/35 Lb | Choc Dark Drop 500 Ct Bittersweet 60% | Ghirardelli | \$7.50 |
| 20938 | 2/5 Lb | Choc Wafer 250 Ct Unsweetened 100% | Ghirardelli | \$3.50 |
| 233653 | 6/87.3 Oz | Sauce Caramel Pump Bottle | Ghirardelli | \$4.50 |
| 233652 | 6/87.3 Oz | Sauce Chocolate Dark Black Label | Ghirardelli | \$4.25 |
| 233656 | 6/87.3 Oz | Sauce Chocolate White Classic Non GMO | Ghirardelli | \$4.50 |

RECIPE

SNICKERDOODLE BLONDE MOCHA

Yield: 12 fl oz



INGREDIENTS

- 1 oz Ghirardelli White Chocolate Flavored Sauce
- 1 oz Ghirardelli Caramel Sauce
- ¼ tsp cinnamon
- 2 shots espresso
- 8 fl oz steamed milk
- QS whipped cream
- QS Ghirardelli Caramel Sauce, for drizzling
- ¼ tsp cinnamon sugar

DIRECTIONS

1. Prepare cinnamon sugar in bulk by mixing 1 part cinnamon with 8 parts turbinado sugar. Set aside.
2. Dispense Ghirardelli White Chocolate Flavored Sauce, Caramel Sauce, and cinnamon into a mug. Give a quick stir to incorporate the cinnamon well.
3. Pour espresso and stir to dissolve sauce mixture.
4. Add steamed milk.
5. Garnish with whipped cream, Ghirardelli Caramel Sauce drizzle, and 1/4 tsp cinnamon sugar.





The journey to create fine chocolate begins on the farm and continues in their factory. Crafted from recipes passed down for five generations and made from the best beans sourced from around the world, their chocolate delivers innovative profiles with consistent quality in flavor and performance.

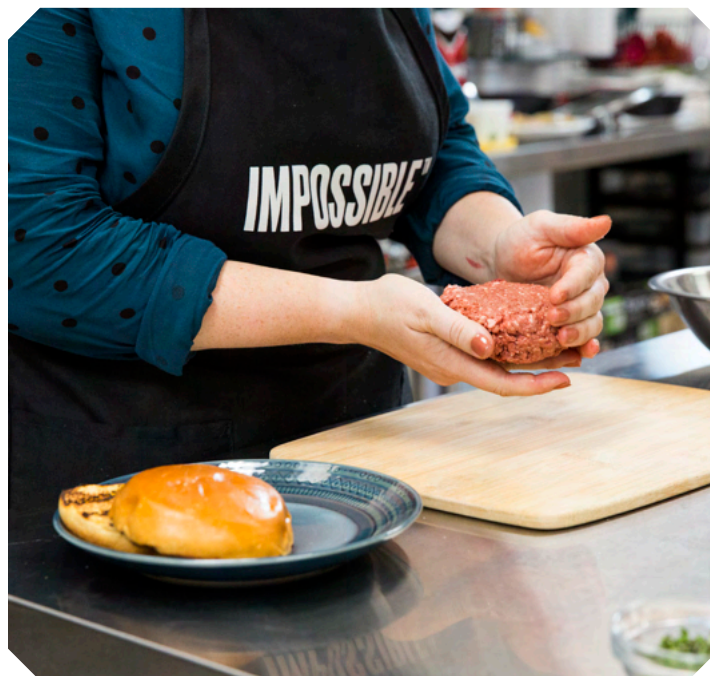
| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|---------|----------------------------------------|------------|-----------|
| 20929 | 1/25 Lb | Choc Dark 61% Semisweet Wafer Bulk | Guittard E | \$5.00 |
| 20937 | 1/25 Lb | Choc Dark 72% Bittersweet #3720 Wafer | Guittard E | \$5.50 |
| 20903 | 1/25 Lb | Choc Drop Dark 1000 Ct Semisweet #0138 | Guittard | \$3.25 |
| 20905 | 1/25 Lb | Choc Drop Dark 4000 Ct Semisweet #0142 | Guittard | \$3.25 |
| 20933 | 1/25 Lb | Choc Milk 38% Soleil D'or #3380 Wafer | Guittard E | \$5.50 |



IMPOSSIBLE™

We're Impossible Foods and our mission is to make the global food system truly sustainable by eliminating the need to make food from animals. In 2016, they launched their first product, Impossible™ Burger Made From Plants. It's delicious, nutritious, and made using but a small fraction of the land, water and energy required to make meat from a cow.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|------------|------------------------------------------|-----------------|-----------|
| 346017 | 1/10 Lb | Veggie Beef Meatball 1 Oz Plant Based Fc | Impossible Food | \$5.00 |
| 346001 | 4/2.5 Lb | Veggie Burger 4-1 Patty Version 2.0 | Impossible Food | \$5.00 |
| 346035 | 4/5 Lb | Veggie Burger Bulk 2.0 Plant Based Raw | Impossible Food | \$8.00 |
| 403830 | 220/.74 Oz | Veggie Chicken Nuggets Plant Based Fc | Impossible Food | \$4.00 |
| 316569 | 6/2.2 Lb | Veggie Ground Pork Plant Based RTC | Impossible Food | \$5.00 |
| 346009 | 100/1.6 Oz | Veggie Sausage Breakfast Patty Plant Bsd | Impossible Food | \$5.00 |





Whether you need breakfast ideas, snacking solutions, or something plant-based and protein-packed, Kellogg has inspiring ways to meet customer cravings all day long. Given their heritage and business today, Kellogg is uniquely positioned to make a difference for their employees, their communities and the world. This is who they are. Kellogg, a company with heart and soul.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-------------|---------------------------------------------|-----------------|-----------|
| 168024 | 12/7 Oz | Cracker Entertainment Collection | Carrs | \$2.75 |
| 162224 | 500/2 Ct | Cracker Individual Variety Favorites 2-Pack | Keebler | \$3.00 |
| 168015 | 24/38 Ct | Cracker Table Water Banquet | Carrs | \$2.75 |
| 162228 | 150/.5 Oz | Crackers Individual Oyster New England | Zesta | \$1.00 |
| 346030 | 48/4.25 Oz | Veggie Burger Black Bean Chipotle Patty | Morningstar Frm | \$3.75 |
| 346020 | 48/3.4 Oz | Veggie Burger Black Bean Patty | Gardenburger | \$3.00 |
| 346005 | 48/3.5 Oz | Veggie Burger Garden Style Patty RTH | Morningstar Frm | \$3.25 |
| 346047 | 64/2.5 Oz | Veggie Chicken Patty Breaded | Gardenburger | \$2.50 |
| 346010 | 48/3.4 Oz | Veggie Gardenburger Original | Gardenburger | \$3.00 |
| 346006 | 112/1.33 Oz | Veggie Sausage Breakfast Patty RTH | Morningstar Frm | \$3.00 |
| 349998 | 144/1.23 Oz | Waffle Eggo Homestyle 4" Round | Eggo | \$1.25 |





King's Hawaiian is expertly crafted with chefs in mind to put the irresistible flavor to work across the menu. Their top-notch foodservice partnership program is designed to help every operation experience the premium value and draw of King's Hawaiian. With a variety of products, including a foodservice-exclusive line, and a versatile flavor profile, there is a King's Hawaiian bread for every operation.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|----------|----------------------------------------|----------------|-----------|
| 10769 | 30/2 Pk | Bun Burger Deluxe Sweet 4.5" Sliced | Kings Hawaiian | \$2.50 |
| 10771 | 8/4 Ct | Bun Pretzel Hamburger Split 2.62 Oz Ea | Kings Hawaiian | \$1.25 |
| 10648 | 240/1 Oz | Roll Dinner Hawaiian White | Kings Hawaiian | \$2.75 |

RECIPE

KONA BREAD PUDDING

Servings: 24

INGREDIENTS

- 8 large eggs
- 6 cups whole milk
- 2 cups Kona coffee
- ½ cup dark brown sugar
- 2 teaspoons vanilla extract
- 2 teaspoons cinnamon, ground
- ¼ teaspoon nutmeg, ground
- 2 tablespoons Dutch process cocoa powder
- 48 each King's Hawaiian Original Rolls, dried at room temperature overnight
- 6 cups whipped cream
- 3 cups prepared salted caramel sauce
- 1½ cups praline pecans, roughly chopped
- ½ cup 60% semisweet chocolate, shaved on microplane



DIRECTIONS

1. Preheat oven to 375°F.
2. Prepare custard base. In a large mixing bowl, whisk together eggs, milk, coffee, brown sugar, vanilla, cinnamon, nutmeg, and cocoa powder.
3. Place dried whole rolls into an extra-large mixing bowl and pour custard over rolls, pressing gently with a spatula to help custard absorb into bread. Transfer custard-soaked rolls into greased half hotel pan.
4. Cover with foil and bake for 25 to 30 minutes until custard is set in the middle and bread is starting to brown on top. Remove foil and bake an additional 5 to 10 minutes until golden brown.
5. Remove from oven and let cool until warm or just above room temperature.
6. To serve, cut a 3"x3" square of bread pudding, place on serving plate, and top with ¼ cup whipped cream, 2 tablespoons salted caramel sauce, 1 tablespoon praline pecans, and 1 teaspoon shaved chocolate.



LBA has remained a family company, dedicated to traditional craftsmanship, superior customer service, and maintaining what has become the gold standard for laminated doughs in the industry. Millions of croissants later, without compromise, LBA remains the manufacturer of “the highest quality croissant in America” (Baking Industry).

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|------------|------------------------------------------|-------|-----------|
| 16620 | 20/15 Oz | Dough Puff Pastry 10x15 Butter 1/2 Sheet | LBA | \$3.00 |
| 16625 | 10/32 Oz | Dough Puff Pastry 15x22 Butter Fullsheet | LBA | \$3.00 |
| 16628 | 8/28 Oz | Dough Sheet Croissant 10x15" | LBA | \$5.00 |
| 16335 | 84/2.05 Oz | Pie Shell 5" Deep Dish Unbaked | LBA | \$3.00 |
| 16325 | 240/.56 Oz | Tart Shell 2" Fluted Sweet Unbaked | LBA | \$3.00 |



RECIPE

FONTINA ASPARAGUS TART

Servings: 24

INGREDIENTS

- 1 lb fresh asparagus, trimmed
- 1 sheet frozen puff pastry, thawed
- 2 cups shredded fontina cheese
- 1 tsp grated lemon zest
- 2 tbsp lemon juice
- 1 tbsp olive oil
- ¼ tsp salt
- ¼ tsp pepper

DIRECTIONS

1. Preheat oven to 400°F. In a large skillet, bring 1 in. of water to a boil; add asparagus. Cook, covered, until crisp-tender, 3–5 minutes. Drain and pat dry.
2. On a lightly floured surface, roll pastry sheet into a 16x12-in. rectangle. Transfer to a parchment-lined large baking sheet. Bake until golden brown, about 10 minutes.
3. Sprinkle 1½ cups cheese over pastry to within ½-in. of edges. Place asparagus over top; sprinkle with remaining cheese. Mix remaining ingredients; drizzle over top. Bake until cheese is melted, 10–15 minutes. Serve warm.



Since the inception of Pacific Cookie Company in 1980, their goal has been to give our customers the most value for their purchase by making the best possible cookie at a reasonable price. They use only the finest ingredients available to make cookies that taste like they just popped out of the oven in your mother's kitchen.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|------------|---------------------------------------------|----------------|-----------|
| 11870 | 120/1.4 Oz | Cookie Prebaked Assorted Thaw N Serve | Pacific Cookie | \$2.00 |
| 11880 | 48/2 Oz | Cookie Prebaked Chocolate Chip Thaw N Serve | Pacific Cookie | \$2.00 |
| 11955 | 214/1.5 Oz | Dough Cookie Almond Joe RTB | Pacific Cookie | \$2.00 |
| 11984 | 160/2 Oz | Dough Cookie Peanut Butter | Pacific Cookie | \$2.00 |
| 11993 | 160/2 Oz | Dough Cookie Snickerdoodle | Pacific Cookie | \$2.00 |
| 11951 | 214/1.5 Oz | Dough Cookie Triple Chocolate Dr Midnight | Pacific Cookie | \$2.00 |
| 11987 | 160/2 Oz | Dough Cookie Triple Chocolate Dr Midnight | Pacific Cookie | \$2.00 |
| 11953 | 214/1.5 Oz | Dough Cookie White Choc Macadamia Nut | Pacific Cookie | \$2.00 |





**Schreiber Foods
International, Inc.**

Since 1980, Schreiber Foods International, Inc. (SFI) has been importing AMBROSIA® specialty and commodity canned foods for the Foodservice industry, serving distributors, national restaurant chains and manufacturers nationwide. Today, they are proud to have cultivated a reputation for the highest quality products, consistent supply, dependable service and absolute professionalism.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|-----------------------------------------|----------|-----------|
| 410515 | 4/5 Lb | Couscous Israeli Pearl Toasted | Ambrosia | \$2.00 |
| 343676 | 6/70 Oz | Dolmas Stuffed Grape Leaves 60 Ct | Ambrosia | \$2.25 |
| 246410 | 6/10 | Fruit Pineapple Chunk In Juice | Ambrosia | \$2.25 |
| 398040 | 4/1 Gal | Pepperoncini Sliced In Brine Imported | Ambrosia | \$0.50 |
| 394405 | 6/5 Kg | Pickles Cornichons 150/300 Ct | Ambrosia | \$3.75 |
| 518555 | 1/28 Gram | Saffron Whole Thread Spanish 1 Oz | Ambrosia | \$2.50 |
| 518135 | 1/2 Kg | Spice Dry Ground Mustard English Bulk | Colman's | \$2.00 |
| 565027 | 2/5 Lt | Vinegar Balsamic White Italy Condimento | Ambrosia | \$2.00 |





Sierra Nevada Cheese sources milk from local family dairies committed to pasture-based farming. They use traditional processes to create their wholesome dairy products where the milk and the cultures are all they need. At Sierra Nevada the processes are simple and the milk is full of wholesome goodness, creating deliciously pure cultured dairy products for you everyday enjoyment.

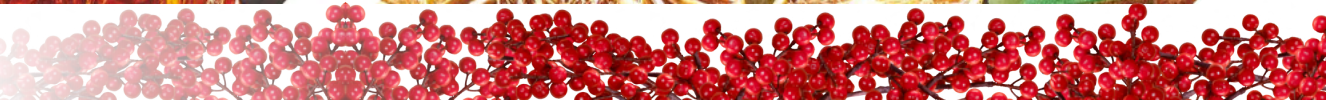
| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|-----------|-----------------------------------------|---------------|-----------|
| 91836 | 4/2 Lb | Cheese Cream Nat'l Orig Farmhouse | Sierra Nevada | \$4.00 |
| 91834 | 12/2.5 Lb | Cheese Cream Natural Log | Gina Marie | \$10.00 |
| 94433 | 2/5# Avg | Cheese Goat Aged Cheddar Smoked Block | Caprae | \$0.50/lb |
| 94432 | 2/5# Avg | Cheese Goat Aged Raw Milk Cheddar Block | Caprae | \$0.50/lb |
| 94429 | 2/5# Avg | Cheese Goat Feta Block | Bella Capra | \$0.25/lb |
| 93922 | 1/10 Lb | Cheese Goat Fresh Trad Chef Chevre | Sierra Nevada | \$3.00 |





Sugar Foods is a multinational food products company servicing all segments of the marketplace. Their products cover a broad range of consumer-known brands to mainstream commodity items.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|---------|-----------------------------------------|---------------|-----------|
| 241625 | 1/5 Lb | Fruit Dried Apricots Halves California | Traina | \$2.50 |
| 241629 | 1/1 Lb | Fruit Dried Blood Orange Wheel Seasonal | Garniche | \$1.25 |
| 242410 | 1/5 Lb | Fruit Dried Cranberries Sweetened | Fresh Gourmet | \$0.75 |
| 241631 | 3/4 Oz | Fruit Dried Grapefruit Wheels 90 Ct | Garniche | \$2.50 |
| 241627 | 1/1 Lb | Fruit Dried Lime Rounds 256 Ct | Garniche | \$1.50 |
| 241628 | 1/1 Lb | Fruit Dried Orange Rounds 128 Ct | Garniche | \$1.00 |
| 241630 | 3/1 Lb | Fruit Dried Pineapple Wheels 180 Ct | Garniche | \$5.00 |
| 517014 | 12/3 Lb | Salt Sea Kosher Grain Natural Unbl | True Salt | \$1.50 |
| 207816 | 1/5 Lb | Tomatoes Sun Dried Julienne Cut Strips | Traina | \$1.75 |
| 202610 | 6/24 Oz | Topping Onions Crispy French | Fresh Gourmet | \$2.25 |





The Power of Good Food Shared™ inspires Sweet Street to innovate and create the finest, indulgent foods served globally. They nurture the idea that offerings are universally enjoyed by family and friends, making them a part of life's celebrations and memories.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|------------|----------------------------------------------|--------------|-----------|
| 11120 | 32/4.25 Oz | Cake Individual Olive Oil Citrus Uniced | Sweet Street | \$2.50 |
| 11350 | 2/4.88 Lb | Cake Salted Caramel Vanilla Crunch 14-sliced | Sweet Street | \$2.50 |
| 11373 | 2/4 Lb | Cake Tiramisu Unsliced | Sweet Street | \$2.00 |
| 11630 | 2/5 Lb | Cheesecake Creme Brulee | Sweet Street | \$2.00 |
| 11065 | 8/2 Lb | Dessert Bar Ez8 Variety | Sweet Street | \$3.00 |
| 11262 | 2/2.88 Lb | Torte Chocolate Flourless Gluten-free | Sweet Street | \$1.50 |



Torn & Glasser has been family owned and operated since 1928. Their location in the wholesale produce market quickly expanded to carry a full line of nuts, dates, candy and dried fruits. Today Torn & Glasser is an importer, processor, and packer of nuts, dried fruits, beans, rice, spices, candies, and grains.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|--------|---------------------------------------|----------------|-----------|
| 351003 | 1/5 Lb | Nuts Almonds Whole Natural | Torn & Glasser | \$1.25 |
| 351493 | 1/5 Lb | Nuts Cashew Pieces Roasted Salted | Torn & Glasser | \$1.00 |
| 351526 | 1/5 Lb | Nuts FilbeRTS Hazelnut Whole Blanched | Torn & Glasser | \$1.75 |
| 351528 | 1/5 Lb | Nuts Macadamia Whole Raw Unsalted | Torn & Glasser | \$2.50 |
| 351530 | 1/5 Lb | Nuts Pecan Halves Raw Unsalted | Torn & Glasser | \$2.00 |
| 355520 | 3/2 Lb | Nuts Pecan Pieces Medium Raw | Torn & Glasser | \$1.25 |
| 357011 | 1/5 Lb | Nuts Walnut Candied Glazed | Torn & Glasser | \$1.00 |
| 351533 | 1/5 Lb | Nuts Walnut Halves Whole Light | Torn & Glasser | \$1.25 |

RECIPE

CANDIED SPICED NUTS

Prep Time: 2 min.
Cook Time: 12 min.

INGREDIENTS

- 1 cup raw pecans
- 1 cup raw walnuts
- 1½ tbsp melted coconut oil or olive oil
- 2 tbsp coconut sugar (plus more for topping)
- 1 tsp ground cinnamon
- 1 healthy pinch cayenne pepper
- 1 pinch ground nutmeg
- ¼ tsp sea salt
- 2 tbsp maple syrup (divided)

DIRECTIONS

1. Preheat oven to 350°F (176°C).
2. Add pecans and walnuts to a bare (or parchment-lined) baking sheet and top with oil, coconut sugar, cinnamon, cayenne, nutmeg, salt, and half of the maple syrup. Toss to coat.
3. Bake for a total of 12-15 minutes, or until golden brown and fragrant, tossing once at the halfway point to ensure even cooking. Then remove from oven and immediately drizzle with remaining maple syrup.
4. Stir to coat and enjoy warm or let dry completely on the pan (they'll crisp up as they dry) before storing in an airtight container at room temperature up to 2-3 weeks (or in the freezer up to 1 month).





Making better chocolate is simple. Source ethically. Treat growers fairly. Preserve the land. Doing it the TCHO way results in a better tasting chocolate you can believe in.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|----------|-----------------------------------------|-------|-----------|
| 20911 | 3/6.6 Lb | Choc Dark 60.5% Semi Sweet Drops Charms | TCHO | \$12.00 |
| 20901 | 1/25 Lb | Choc Dark 66% Drops Organic Vegan | TCHO | \$17.00 |
| 20920 | 3/6.6 Lb | Choc Dark 70% Drops Fudgy | TCHO | \$13.00 |
| 20917 | 3/6.6 Lb | Chocolate Dark 68% Combo Disc Coins | TCHO | \$17.00 |
| 20946 | 3/4.4 Lb | Cocoa Powder Org Unsw Natrl 20-22% | TCHO | \$10.00 |





RECIPE

BROWNIE COOKIES WITH SALTED CARAMEL CRÈME

Cook Time: 1.5 hrs.

Servings: 24

INGREDIENTS

Caramel

- 1 cup sugar
- 6 tbsp water
- 4 tbsp butter
- ¼ cup heavy cream
- ¼ tsp salt (optional, for salted caramel sauce)

TCHO Brownie Cookies

- 12 oz TCHO Choco Charms 60.5% Dark Chocolate Baking Discs
- 3 tbsp butter
- 2 eggs
- ⅔ cup sugar
- 1 tsp vanilla extract
- ¼ cup all-purpose flour, sifted
- ¼ tsp baking powder, sifted
- pinch salt

Caramel Creme Filling

- 1 cup butter
- 2 cups confectioners sugar
- ¼ tsp salt
- ¼ cup caramel (from recipe)

DIRECTIONS

Caramel

1. Dissolve sugar and water in a saucepan over medium-low heat until sugar has completely dissolved.
2. Increase to high heat.
3. Regularly swirl the pot, using the handle, to keep the mixture moving. It will soon begin to bubble, but do not stir the mixture directly.
4. After about 3-4 minutes, the mixture will turn to a light amber color, then to medium and finally a dark amber in color. Once the mixture begins to smoke, add the heavy cream and butter. Watch out! The mixture may bubble a lot.
5. Whisk everything to combine, then set aside to cool completely.

Brownie Cookies

1. Preheat oven to 350°F. Line baking sheet with parchment paper.
2. Place 7 ozs (just over half) of the TCHO chocolate and the butter in a saucepan over low heat, gently stir until melted and smooth. Set aside.
3. In a separate bowl, beat eggs, sugar, and vanilla for 15 minutes (or until pale and creamy).
4. Add in flour, baking powder, melted TCHO and the remaining 5 ozs of solid chocolate (that's right, chunks of TCHO ... in TCHO chocolate brownie cookies!). Thoroughly mix all ingredients.
5. Let mixture sit for 10 minutes.
6. Spoon 1 tablespoon of the mixture onto the parchment-lined baking sheet.
7. Bake 8-10 minutes (or until puffed and cracked).
8. Allow to cool completely before removing from tray.

Caramel Creme Filling

1. Beat butter on high until creamed.
2. Add in confectioner sugar and salt, beat until lightly combined
3. Fold in caramel, beat until well-mixed.

Assembly

1. Spread about a teaspoon and a half of caramel crème filling on the underside of one brownie cookie.
2. Place a second brownie cookie (bottom side down) on top of the frosting layer.
3. Enjoy!!

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|----------|----------------------------------------|-----------------|-----------|
| 71022 | 36/1 Lb | Butter Blend European Style Tff | Sun Glow | \$2.00 |
| 71025 | 6/3.5 Lb | Butter Blend Whipped European Style | Sun Glow | \$2.00 |
| 185019 | 4/1 Gal | Mayonnaise Premium Heavy Duty Tff | Classic Gourmet | \$2.00 |
| 185020 | 1/30 Lb | Mayonnaise Premium Whole Egg Cartn Tff | Chef's Pride | \$2.00 |
| 420481 | 4/1 Gal | Sauce Bbq Smoky | Smokehouse 220 | \$2.00 |
| 420482 | 4/1 Gal | Sauce Bbq Sweet And Smoky | Smokehouse 220 | \$2.00 |

RECIPE

WILD MUSHROOM RISOTTO

Cook Time: 15 min.

Servings: 24-28 cookies

INGREDIENTS

- ½ cup liquid SunGlow butter blend
- 2 oz white truffle oil
- 2 qt. water
- 5-6 tbsp classic gourmet chicken or vegetable base
- ½ yellow onion, ¼" diced
- 2 tbsp shallots, ¼" diced
- 1 tbsp garlic, chopped
- ½ cup white wine
- 3 cups Arborio rice
- ¼ cup heavy cream
- 3 cups parmesan cheese, shredded
- ground black peper as needed
- truffle salt as needed
- ¼ cup fresh herbs, chopped



DIRECTIONS

1. Heat a pot for the water to start the base stock for the risotto.
2. Heat a sauce pot, add the SunGlow along with the truffle oil.
3. Stir in the onions, garlic, shallots. Cook for 2 minutes until the ingredients are soft and the onions are translucent.
4. Stir in the white wine and cook till nearly evaporated. Add in the Arborio rice and stir.
5. Turn down the flame to medium heat, add the 6 oz hot flavored stock. Stir the rice mixture and do not add in any more stock until the previous stock has totally evaporated. Continue to same exact steps until the raw rice has all been used for the recipe.
6. Add in the remainder of the ingredients and fold them in gently. Salt and pepper are there if you need them. If you don't need it just set it to the side.



Violife is a range of award-winning plant-based products made from coconut oil. All Violife products are free from dairy, preservatives, casein, lactose, gluten, nuts and soya. Violife comes from the Greek word “Vios”, which means “life”. So it’s actually life squared – live life to the full! Violife brings people together by making food for everyone. Violife is 100% plant-based and 100% delicious – everyone can enjoy it!

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|---------|-----------------------------------|---------------|-----------|
| 93679 | 36/1 Lb | Vegan Butter Unsalted Plant Based | Violife Vegan | \$4.00 |
| 93677 | 5/2 Lb | Vegan Cheese Shred Mozzarella | Violife Vegan | \$2.50 |
| 171243 | 8/1 Ltr | Vegan Cream Non-dairy Plant Based | Violife Vegan | \$1.75 |





As the nation's third-largest poultry producer, Wayne Farms' more than 26,000 team members and over 2,000 family farmers are dedicated to delivering high-quality, affordable poultry products to customers and consumers around the world.

| ITEM # | PK/SZ | DESCRIPTION | BRAND | ALLOWANCE |
|--------|---------|----------------------------------------------------|--------------|-----------|
| 400577 | 2/5 Lb | Chicken Breast 4 Oz Grill Mark Fully Cooked | Wayne Farms | \$2.00 |
| 400142 | 24/6 Oz | Chicken Breast Cooked Sous Vide NAE Frozen | Chef's Craft | \$1.00 |
| 400567 | 2/5 Lb | Chicken Diced 1/2" Natural Proportion Fully Cooked | Wayne Farms | \$1.00 |





*All items are subject to stock on hand.
We reserve the right to correct printing errors.
Allowances applied to full case purchases only.*

Allowances effective November 13th through December 16th, 2022.

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