

DPI Specialty Foods

INGREDIENTS

RECIPES + INSPIRATION

A COLLECTION OF
RECIPES AND PAIRINGS

Using products that are
available from DPI

WE BRING THE
BEST TO MARKET



DPI Specialty Foods

WE SELL INGREDIENTS

RECIPES + INSPIRATION

DPI's mission is to provide all customers with an extensive variety of specialty foods from around the world, including gourmet, natural, organic, gluten free, local and ethnic foods. The product range spans across all three temperate zones of ambient, chill and frozen.



table of contents

Cheesy Pepperoni Avocado Squares Intro Ingredients on page 85	Tacos With Red Apple Cheese 29 Ingredients on page 86
Apple Butter Fruit Tart 1 Ingredients on page 85	Beef Short Ribs 31 Ingredients on page 86
Urban Accents Mulling Spices 3 Ingredients on page 85	Beemster X-0 Pasta Cheese Bowl 33 Ingredients on page 86
Cheese Spoons 5 Ingredients on page 85	Bulgur Wheat Salad 35 Ingredients on page 87
Fondue Bread Bowl 7 Ingredients on page 85	Tuna Sandwiches 37 Ingredients on page 87
Flatout Pizza 9 Ingredients on page 85	Mac 'N Cheese 39 Ingredients on page 87
Stuffed Mushrooms 11 Ingredients on page 85	Paris Gourmet 41 Ingredients on page 87
Boursin Cheese 13 Ingredients on page 85	Roulette Puff Pastry 43 Ingredients on page 87
Cambozola Black Label Sauce 15 Ingredients on page 85	Seely Mint 45 Ingredients on page 87
Crab Cakes 17 Ingredients on page 86	Pepperlane Preserves 47 Ingredients on page 87
Ile De France Brie Bites 19 Ingredients on page 86	Thaiwala Thai Tea 49 Ingredients on page 87
Glazed Shrimp 21 Ingredients on page 86	Nielsen-Massey 51 Ingredients on page 87
Caprese Bagels 23 Ingredients on page 86	Energy Balls 53 Ingredients on page 88
Beemster Mild Avocado Toast 25 Ingredients on page 86	Bonafide Bone Broth 55 Ingredients on page 88
Fresh Figs 27 Ingredients on page 86	Ruby Jewel Ice Cream Sandwiches 57 Ingredients on page 88

DPI Specialty Foods

Pumpkin Brittle Tart 59 Ingredients on page 88	Biscuit Sandwich 73 Ingredients on page 89
Rogue Fondue Bowl 61 Ingredients on page 88	Chēbē Pizza Crust Mix 75 Ingredients on page 89
Grilled Fresh Figs 63 Ingredients on page 88	Deviled Eggs 77 Ingredients on page 89
RAFT Bitters & Syrup 65 Ingredients on page 88	Prosciutto Wrapped Brie 79 Ingredients on page 89
Waffle Sandwich 67 Ingredients on page 89	Artichoke Parm Dip 81 Ingredients on page 89
Harvey's Banana Bread 69 Ingredients on page 89	Tête De Moine 83 Ingredients on page 89
Chèvre Lollipops 71 Ingredients on page 89	





fruit
tart

INGREDIENTS

Recipe

APPLE BUTTER FRUIT TART

INGREDIENTS

Crust

8 oz Annie's Chocolate Bunny Grahams
4 oz Kerrygold Unsalted Butter

Filling

2 – 12 oz Jars Oregon Growers Apple Butter
2 each Large Eggs
¾ Cup Heavy Cream

INSTRUCTIONS

Pre-heat oven to 325 degrees. Melt butter in saucepan until golden brown. Break up Chocolate Bunny Grahams by placing them in a food processor and grinding them until they are a small crumb. Mix together melted butter and chocolate cookie crumb mixture. Lightly grease 9-inch tart pan. Press crumbs firmly into the pan and let cool in your refrigerator for 10 – 15 minutes. Bake for 15 minutes.

While tart shell is baking, whisk eggs and cream together in a bowl. Once combined add apple butter until completely combined. Once the shell is finished baking, turn the oven up to 345 degrees. Pour filling into the shell and bake for 40 – 45 minutes. The center will still be very soft but will firm up once it cools.

Let the tart cool before serving. Decorate with seasonal berries, nuts and pomegranate seeds.

This and other recipes using Oregon Growers and Shippers products can be found on their website.



SMALL BATCH CRAFTED | GLUTEN-FREE
MADE WITH NATURAL FLAVORS



INGREDIENTS

Urban Accents

MULLING SPICES

WINE & CIDER

Just add cider or wine to this tantalizing combination of cinnamon, orange, lemon, star anise, vanilla and spices for a warm and toasty winter treat. Mulling ball/sachet not included.





CHEESE SPOONS

CRUNCHY SPOONS IN MINUTES

You'll need one Silicone Spoon Mold which can be found online or at your local craft store.

In addition to being utterly adorable, these edible spoons are simply the perfect accompaniment to any party table. The molds are easy to use, can go in the oven or microwave, and are 100 percent non-stick – every spoon comes out perfectly intact every time.

INSTRUCTIONS

Using a Silicone Spoon Mold, spoon grated Parmesan Cheese into the cavities of your mold. Brush off the excess cheese from the surface of the mold. Place the Parmesan filled mold in the microwave. Using the highest setting and allowing the turntable to rotate, microwave for 25 seconds. Allow the cheese spoons to rest for 10 seconds and repeat two more times for a total cooking time of 75 seconds. For extra color and crispness, microwave for an additional 15 seconds for a total cooking time of 90 seconds.

While the spoons are still hot, turn the spoons out on parchment paper to cool. Fill the spoons with your favorite sweet or savory toppings.

FONDUE BREAD BOWL

using French Brillat-Savarin

The hollowed out bread becomes fondue dippers once cut into bite-sized pieces.

BRILLAT-SAVARIN AT A GLANCE

Origin
France

Milk Type
Cows'

Rind
Bloomy

Pair with
Champagne

A matured Brillat-Savarin has a typical white, bloomy rind with an interior paste that is buttery-white in color. The texture is dense, moist, and slightly chalky with enough lushness and creaminess for a triple cream cheese. Flavors are of butter, salt and cream with hints of mushroom, nuts and truffles. Brillat-Savarin pairs well with Pale Ale and Champagne and sometimes with a Domaine Chandon Rosé or a Viognier.

1
Carve out the soft center of your favorite round or boule loaf

2
Place the wheel of Brillat Savarin in the carved out center

3
Bake at 350 degrees for 30 minutes

4
Serve with crusty bread squares



STUFFED MUSHROOMS

WITH PARRANO TRUFFLE CHEESE

PARRANO CHEESE
MADE WITH
**truffle
shavings**

INGREDIENTS



Recipe

INGREDIENTS

Uniekaas Parrano Truffle Cheese
1 ½ LB Portobello or Button Mushrooms
2 Tbsp. Butter
2 Cloves Minced Garlic
¼ Cup Breadcrumbs
Kosher Salt
Freshly Ground Black Pepper
¼ Cup Grated Parrano Truffle Cheese
4 oz Cream Cheese, softened
2 Tbsp. freshly chopped Parsley
1 Tbsp. freshly chopped Thyme

INSTRUCTIONS

Preheat oven to 400 degrees.

Grease a baking sheet with cooking spray. Remove stems from mushrooms and roughly chop the stems.

Place mushroom caps on the baking sheet. In a skillet melt butter over medium heat. Add chopped mushroom stems and cook until most of the moisture cooks out. Add garlic and cook until fragrant and then add breadcrumbs and let toast slightly. Season with salt and pepper. Remove from heat and let cool slightly.

In a large bowl mix together the mushroom mixture, shredded Parrano Truffle Cheese, cream cheese, parsley and thyme. Season with salt and pepper. Fill the mushroom caps with filling and sprinkle with more Parrano Truffle Cheese. Bake until mushrooms are soft and the tops are golden, 20 minutes.

**BOURSIN
APPETIZERS**



INGREDIENTS



Recipe

INGREDIENTS

1 LB Cambozola Black Label
8 oz Heavy Whipping Cream
Fresh Ground Black Pepper to taste

INSTRUCTIONS

Remove the rind from the Cambozola Black Label cheese and put in heavy saucepan. On a low temperature setting, melt the cheese, stirring constantly. Add the heavy whipping cream and a generous amount of freshly ground black pepper. Whisk together the ingredients and bring the sauce to a boil.

Serve this sauce over steak or and vegetable.



CAMBOZOLA BLACK LABEL *Sauce*





INGREDIENTS

Recipe

CRAB CAKES

STUFFED WITH CASTELLO DILL HAVARTI

INGREDIENTS

Crab Cake Ingredients

The meat from 8 Baked Potatoes
The juice from one Lemon
The zest from one Lemon
1 Tbsp. Dijon Mustard
2 Tbsp. Mayonnaise
2 Tbsp. Chives
4 oz Corn

1 tsp. Salt
1/2 tsp. Pepper
8 oz Fresh crab meat
12 oz Castello Dill Havarti

Breading Ingredients

Ground Pork Rinds
One Large Egg

INSTRUCTIONS

Mix together all crab cake ingredients by hand for a meatier style crab cake. Press the mixture into palm sized balls. Place a one-inch cube of Castello Dill Havarti in the center of each crab cake. Dip the crab cakes in one beaten egg and roll in ground pork rinds.

Place the coated crab cakes in a hot oiled skillet and toast until golden brown.

Serve immediately with garlic dill mayonnaise, sliced jalapeños and a squeeze of fresh lemon.





INGREDIENTS



Recipe

INGREDIENTS

Kelly's Habanero Pepper Jelly
La Quercia Prosciutto Piccante Sliced
1 pound Fresh Prawns

INSTRUCTIONS

Wrap peeled, deveined raw prawns with La Quercia Piccante Prosciutto and grill until the prawns are pink and the Prosciutto is crispy. Glaze the prawns in a skillet with one of the varieties of Kelly's Pepper Jelly. Our suggestion is the Habanero Pepper Jelly.



KELLY'S - THE PERFECT COMPLEMENT

Kelly's premium, small batch pepper jellies are sourced from only the best local producers. Sweet with the right amount of heat, Kelly's pepper jellies add an element of surprise to your cheese plate, your main dish, or even, your drinks. Oregon made.

GLAZED SHRIMP WITH PROSCIUTTO



WRAP
GRILL
& SERVE

**bagels, pesto,
mozzarella,
basil, olive oil**



INGREDIENTS

Recipe

CAPRESE BAGELS

INGREDIENTS

Udi's Gluten Free Bagels
BelGioioso Mozzarella Fresh Snacking Cheese
Divina Classic Basil Pesto
*Divina Roasted Tomatoes

INSTRUCTIONS

Spread Divina Pesto on Udi's Bagel half's. Layer with BelGioioso Mozzarella and fresh tomatoes. Drizzle with olive oil and toast until the bagel is crispy and the cheese is perfectly melted.

Top with fresh basil and serve warm.

**Use Divina Roasted Tomato's as a wonderful option to fresh tomatoes.*



Beemster Mild

CAVOCADO TOAST

BREAKFAST OR LUNCH

There's a reason why these toasts are all the rage and topping them with Beemster Mild takes this breakfast staple off the charts.





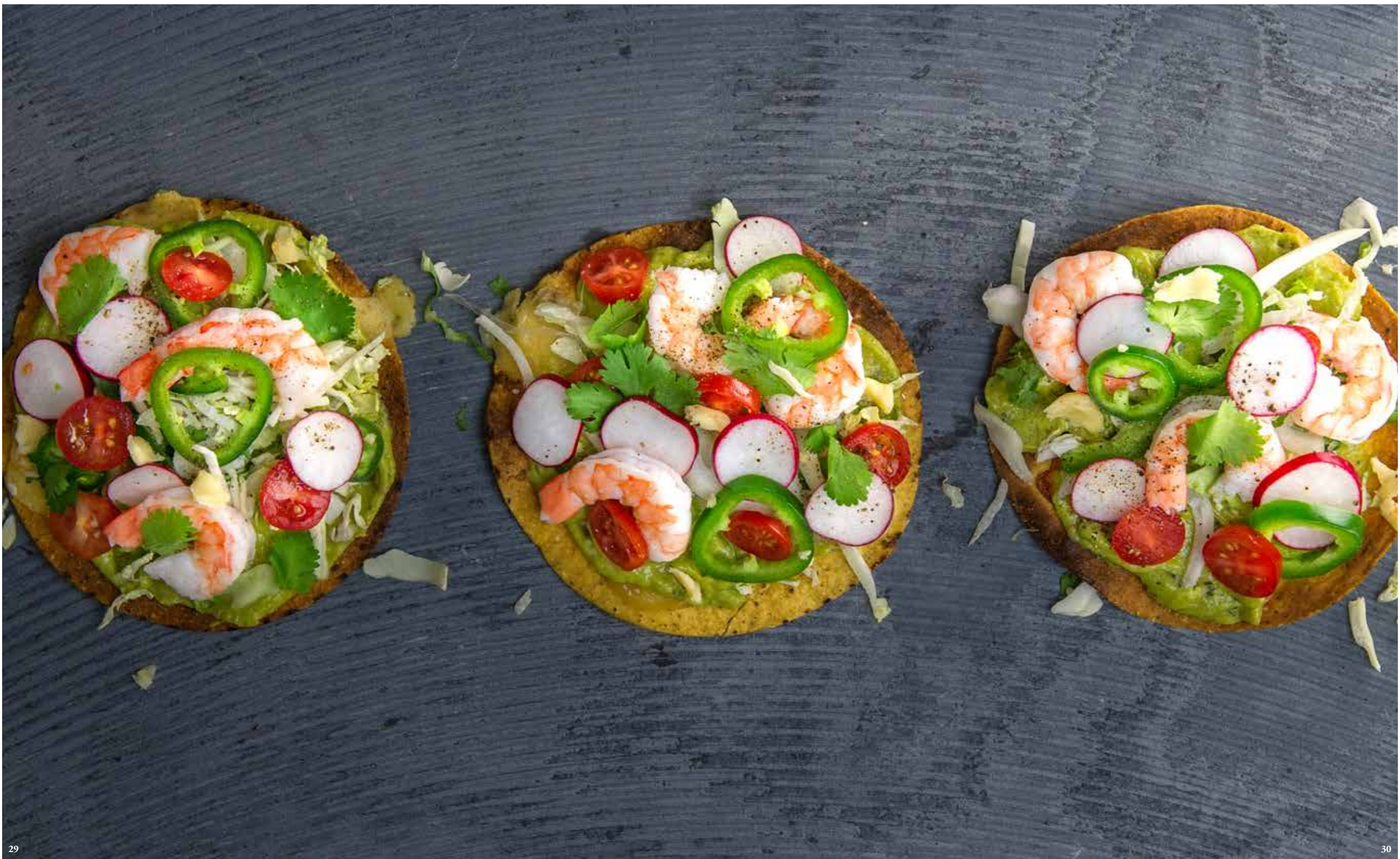
INGREDIENTS

diced pancetta

mascarpone

strawberry fig balsamic

fresh figs





INGREDIENTS

Recipe

BEEF SHORT RIBS

USING LAOGANMA
HOT CHILI SAUCE

SHORT RIBS

2 pounds of beef short ribs
1 bulb fresh garlic, crushed with the skin on
salt and pepper to taste

Season the ribs brown them. Put the ribs and bulb of garlic, in a pot and add enough water to cover them. Bring the water to a boil and then reduce the heat to braise the ribs until tender (approx. 2 hours). Drain ribs and set aside.

SAUCE

8 oz bottle of Laoganma Hot Chili Sauce
3 garlic cloves, chopped
1 TSP salt
1 TBSP light soy sauce

In a saucepan heat salt and garlic until fragrant.
Add in the Laoganma Hot Chili Sauce and light soy sauce.

Next, add the ribs and fry until sauce is thick enough to glaze the ribs.

Serve over rice.



INGREDIENTS



**CHEESE
SAUCE**

Recipe

INGREDIENTS

X-O CHEESE SAUCE

- 1-quart Half and Half
- 16 oz shredded Beemster X-O
- Fresh Ground Black Pepper
- Zest from one small Orange
- 1 ½ Tbsp. chopped Parsley

INSTRUCTIONS

Warm the Half and Half in a heavy saucepan stirring constantly. Slowly add shredded Beemster X-O. Continue stirring constantly. Once these ingredients are combined, add chopped parsley, black pepper and orange zest. Simmer as the sauce thickens.

Serve over pasta, steak and vegetables.



MEDITERRANEAN

BULGUR WHEAT SALAD



INGREDIENTS

1 cup bulgur wheat
1 $\frac{3}{4}$ cups boiling water
8 ounces garbanzo beans, rinsed and drained
1 cup grape tomatoes, halved
 $\frac{1}{2}$ cup finely diced celery
 $\frac{1}{2}$ cup Kalamata olives, seeded and halved
 $\frac{1}{2}$ cup pepperoncini peppers, chopped

$\frac{1}{3}$ cup finely diced red onion
1 lemon
 $\frac{1}{4}$ cup chopped parsley
 $\frac{1}{2}$ tsp kosher salt
 $\frac{1}{4}$ tsp black pepper
 $\frac{3}{4}$ tsp dried oregano
2 TBSP olive oil

INSTRUCTIONS

In a medium bowl add the bulgur wheat and boiling water. Cover tightly and set aside for 15-20 minutes to allow the wheat to absorb the liquid.
Uncover the bulgur wheat and fluff with a fork. Add the chopped vegetables and herbs to the bowl. Zest the lemon and add the juice and the zest. Add the olive oil until the salad is coated.
Serve slightly warm or chilled.

INGREDIENTS



BREADLOVERS GERMAN-STYLE SOURDOUGH BREAD BAKING KIT

Add Water – Mix & Knead – Proof & Bake – Enjoy

“We are bread lovers and passionate about not only our sourdough bread, but what’s INSIDE our bread! We have carefully sourced each and every sustainable ingredient to give you the highest quality bread possible.” No Artificial Flavors – All Natural Ingredients – Plant Based – No Preservatives – 100% Organic Flour – Vegan

ARROYABE BONITO DEL NORTE WHITE MEAT TUNA IN OLIVE OIL

Long prized for its exceptional flavor and texture, this white meat Spanish bonito tuna is quite different than regular water-packed tuna you find on supermarket shelves. Pole-caught (and dolphin-free) from the Bay of Biscay in the Basque province of northern Spain, it is hand packed fresh from the ocean and preserved in Spanish olive oil or sunflower oil, with a touch of salt. Serving ideas: Enjoy on sandwiches, salads, and pasta – or stuffed in piquillo peppers with capers and parsley.



ARROYABE BONITO TUNA SANDWICH





INGREDIENTS

Recipe

MAC 'N CHEESE

INGREDIENTS

16 oz Elbow Macaroni, cooked	4 cups shredded Cheddar Cheese
1 TBSP Olive Oil	2 cups shredded Gruyere Cheese
6 TBSP Unsalted Butter	Salt and Pepper to taste
1/3 cup All Purpose Flour	1 ½ cups Panko Crumbs
3 cups Whole Milk	4 TBSP melted Butter
1 cup Heavy Whipping Cream	½ cup shredded Parmesan Cheese

INSTRUCTIONS

Preheat oven to 350 degrees. Lightly grease a large 4-quart baking dish and set aside. Combine shredded cheeses in a large bowl and set aside. Cook pasta one-minute shy of al dente. Remove from heat, drain, and place in a large bowl. Drizzle pasta with olive oil and stir to coat pasta.

Melt butter. Over medium heat whisk in flour. Whisk for about 1 minute until bubbly and golden. Gradually whisk in the milk, heavy cream, salt and pepper. Add two cups of the shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.

Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce.

Pour half of the mac and cheese into the prepared baking dish. Top with the remaining 2 cups of shredded cheese and then the remaining mac and cheese.

In a small bowl, combine panko crumbs, parmesan cheese and melted butter. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.



INGREDIENTS

Recipe

CHOCOLATE MOUSSE

INGREDIENTS

5 ¼ ounces bittersweet chocolate coarsely chopped
14 ounces cold heavy cream
3 large egg whites
1 ounce sugar

INSTRUCTIONS

Place chocolate in a large bowl set over a bain marie or in a double boiler at a low simmer. Stir chocolate until melted.

Turn off the heat and let stand.

Beat the cream over ice until it forms soft peaks. Set aside and hold at room temperature. With a mixer, whip egg whites to soft peaks.

Gradually add the sugar and continue whipping until firm.

Remove the chocolate from the bain marie and using a whisk, fold in the egg whites all at once. When the whites are almost completely incorporated, fold in the whipped cream.

Cover the mousse and refrigerate for approximately 1 hour or until set.



INGREDIENTS



Recipe

INGREDIENTS

Aussie Bakery Puff Pastry
Simply Gourmet German Rougette
Toschi Italian Amarena Cherries

INSTRUCTIONS

Using a quarter sheet of Puff Pastry Dough, wrap Rougette Cheese by pulling together the four corners of the dough and twisting the dough at the top to create a purse. Bake on a parchment lined sheet pan at 350 degrees for 20 minutes or until pastry browns slightly. Serve with a sprinkle of powdered sugar and Italian Amarena Cherries in heavy syrup for an extra special treat.



ROUGETTE - SIMPLY GOURMET

Rougette by Simply Gourmet is a buttery, soft- ripened cheese with a distinctive reddish rind and aromatic character.

WRAP BAKE SERVE

THREE INGREDIENT PUFF PASTRY



Seely Family

SEELY MINT CAKE

TOPPED WITH DARK CHOCOLATE MINT PATTIES

For three generations, the Seely Family has lived and worked on its mint farm near Clatskanie, Oregon, where they grow peppermint and spearmint for tea leaves and essential oil. As mint farmers they use the same agricultural practices their family has used for generations.

Today, third-generation mint farmer, Mike Seely, and his wife Candy, operate Seely Family Farm. They grow single-cut, premium-quality heirloom Black Mitcham Peppermint and Native Spearmint. The mint they raise is sustainably harvested and has a unique flavor the cannot be found anywhere else.

The way they grow their mint, the region's climate, the rich soils along the Columbia River and their harvesting methods make their mint extraordinarily smooth and refreshing. The essential mint oils are steam distilled only once to retain the full flavor spectrum and bouquet of real Oregon mint.

In addition to mint oil, one of their most popular creations is the handcrafted Seely Mint Peppermint Patty, a delicious combination of European dark chocolate and Seely heirloom mint oil.



INGREDIENTS



PEPPERLANE PRESERVES

Jalapeño Pepper Jelly has been around for generations. For many, enjoying homemade green pepper jelly poured over a block of cream cheese and served with crackers is a fond holiday tradition.

Pepperlane uses quality ingredients to create 14 delicious flavors to be enjoyed all year long, including Cran-Peño, Raz-Pepper, Hot Blooded Orange and Blackberry Buzz. We can be found in the deli section of your local grocery. Ask for us by name.

Known to many as the condiment with a kick, Pepperlane is used by fine restaurants, chefs and gourmet cooks around the world.

Try it on sandwiches, use it as a glaze on meats, create a dipping sauce for Asian cuisine, or add it to salad dressings. See why we are known as “the secret ingredient.” Add Pepperlane to your favorite recipes to elevate the familiar to fabulous.

The possibilities are endless. Taste for yourself!



ALL-NATURAL THAI TEA
from the
Pacific Northwest

WITH AN ETHICALLY SOURCED
ORGANIC THAI BLACK TEA



INGREDIENTS

New Item

THAIWALA THAI TEA CONCENTRATE

Easy to use — Vegan — Year-round appeal

Serve hot or iced — just add whole milk
or dairy alternative

Versatile — add tapioca for bubble tea,
blend into a frappé or shake into a cocktail



NIELSEN-MASSEY
PURE VANILLA
EXTRACTS





INGREDIENTS

Recipe

ENERGY BALLS

NO-BAKE EASY SNACK

INGREDIENTS

- 1 cup old fashioned rolled oats
- ½ cup nut butter
- ¼ cup honey
- ¼ cup unsweetened shredded coconut
- ¼ cup chocolate chips
- 2 TBSP ground flaxseed
- 1 tsp. vanilla
- Pinch of salt

INSTRUCTIONS

- Combine all ingredients.
- Roll dough into balls and refrigerate.



**BONAFIDE
BONE BROTH**



ICE CREAM SANDWICHES



INGREDIENTS



RUBY JEWEL

Ruby Jewel creates extraordinarily delicious ice cream for all to enjoy. Every flavor is carefully hand-crafted daily in our North Portland kitchen using the best ingredients thoughtfully sourced from farmers and food artisans in Oregon and around the Northwest.

Family owned and operated since 2004, we are committed to supporting our local community, economy, and limiting our impact on the environment wherever possible.





INGREDIENTS

Recipe

PUMPKIN BRITTLE TART

INGREDIENTS

Crust

- 8 oz Ginger Snap Cookies
- 4 oz Kerrygold Unsalted Butter

Filling

- 2 – 12 oz Jars Oregon Growers Pumpkin Butter
- 2 each Large Eggs
- ¾ Cup Heavy Cream

INSTRUCTIONS

Pre-heat oven to 325 degrees. Melt butter in saucepan until golden brown. Break up ginger snap cookies by placing them in a food processor and grinding them until they are a small crumb.

Mix together melted butter and ginger snap cookie crumb mixture.

Lightly grease 9-inch tart pan. Press crumbs firmly into the pan and let cool in your refrigerator for 10 – 15 minutes. Bake for 15 minutes.

While tart shell is baking, whisk eggs and cream together in a bowl. Once combined add pumpkin butter until completely combined. Once the shell is finished baking, turn the oven up to 345 degrees. Pour filling into the shell and bake for 40 – 45 minutes. The center will still be very soft but will firm up once it cools.

Let the tart cool before serving. Decorate with chocolate toffee crumbles.

This and other recipes using Oregon Growers and Shippers products can be found on their website.





STUFFED FRESH FIGS WITH MASCARPONE

INGREDIENTS



Recipe

INGREDIENTS

Grilled Fresh Figs
Diced Pancetta
Mascarpone
Strawberry Fig Balsamic
Orange Zest

INSTRUCTIONS

Cook pancetta and set aside.

Slice Fresh Figs and drizzle cut side with olive oil. Put figs on a hot grill, cut side down. Once the figs are warm throughout, place them on a serving tray

Top the figs with the cooked crumbled pancetta, a dollop of mascarpone and drizzle with balsamic reduction.

Garnish with orange zest.



SLICE
LAYER
SERVE

INGREDIENTS



Recipe

SMOKEY HOT CIDER

INGREDIENTS

- 1.5 oz whiskey
- .25 oz RAFT Smoked Tea Vanilla Syrup
- 4-6 dashes RAFT Aromatic Bitters
- 3 oz hot cider

INSTRUCTIONS

Heat cider, then mix all ingredients in a mug.
Garnish with a cinnamon stick if desired.

*This and many more recipes can be found
on the RAFT website: www.raftsyrups.com*



CRAFT COCKTAIL

INGREDIENTS

SYRUP & BITTERS MADE IN

Portland





INGREDIENTS

Maple

WAFFLE SANDWICH

Prairie City Bakery Maple Sandwich Waffles make the perfect vehicle for your delicious sandwich ideas. Dense and sweet with a hint of maple, these sandwich waffles will have customers saying "WOW!" with every bite from morning to night!



BANANA BREAD

WITH HARVEY'S BUTTER RUM BATTER



INGREDIENTS



Recipe

INGREDIENTS

- 1 11-ounce tub of Harvey's Butter Rum Batter
- 2 Eggs
- 2 Bananas, ripe, mashed
- 2 cups All-Purpose Flour
- ¼ tsp. Salt
- 1 tsp. Baking Powder
- ½ cup Walnuts, chopped

INSTRUCTIONS

- Preheat oven to 375 degrees. Grease and flour loaf pan or line 12 muffin cups with liners.
- Stir together Harvey's, eggs and banana, set aside.
- Stir together flour, baking soda, salt and nuts.
- Fold into Harvey's mixture, just until incorporated.
- Pour into prepared pan or muffin cups.
- If desired, sprinkle with additional chopped nuts.
- Place in oven and bake until loaf or muffins test done in the center. For muffins allow approximately 20 minutes. For loaf allow approximately 50 minutes.



INGREDIENTS



INSTRUCTIONS

Cut chèvre log into 1 inch pieces and roll into a ball shape. Place lollipop sticks in each chèvre ball. Roll in your favorite sweet or savory topping. Top with jams, caramel, nuts, herbs or your choice of ingredients.

(Bottom L to R)

CHOPPED
PISTACHIOS

COCOA NIBS
& CARAMEL

ORANGE ZEST
& PEPPER JELLY

BLACK PEPPER
& SOUR CHERRY

DRIED
CRANBERRIES

WALNUTS
& PUMPKIN

CHÈVRE LOLLIPOPS

*Sweet &
Savory*



INGREDIENTS



SOUTHEASTERN MILLS GRAVY MIX

Southeastern Mills collection of gravy mixes offer the busy cook a simple solution to perfect gravy. Simply mix the pre-measured gravy packet with two cups of water in a saucepan and whisk to blend the dry ingredients and the water together. Cook over medium heat until the mixture comes to a boil, stirring occasionally.

Reduce the heat and simmer uncovered for one minute. The gravy will naturally thicken as it comes to a boil. Enjoy!



BISCUIT *Breakfast* SANDWICH



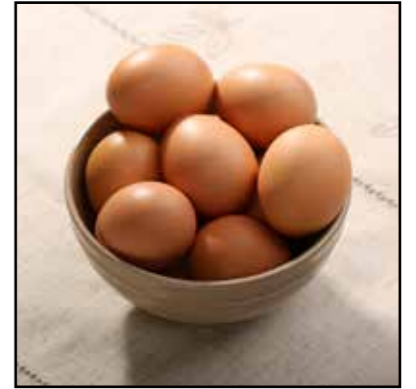
CHÈBÈ PIZZA CRUST MIX
GLUTEN FREE



DEVEILED EGGS



INGREDIENTS



Recipe

INGREDIENTS

- 12 large Eggs
- 3 tsp. Dijon Mustard
- ½ cup Mayonnaise
- 1 BOU Chicken Bouillon Cube
- Chives, chopped
- Paprika

INSTRUCTIONS

Add eggs to a large pot filled with water, bring to a boil over medium-high heat. Once boiling, take off heat, cover, and let sit for 12 minutes. After 12 minutes, transfer eggs to refrigerator for 15 minutes.

After 15 minutes, crack and peel egg shells, cut eggs in half, and carefully scoop yolks into a food processor. Add Dijon mustard, mayo, and BOU chicken bouillon cube to the food processor. Pulse just until smooth.

Transfer egg mixture to a piping bag and pipe the yolk mixture to the center of every egg half.

Top with chopped chives and paprika.



INGREDIENTS



Recipe

INGREDIENTS

La Quercia Sliced Prosciutto Americano
Marin French Petite Breakfast Brie

INSTRUCTIONS

Cut Marin French Brie in half and wrap each half with two pieces of La Quercia Prosciutto.

Wrap the prosciutto in opposite directions across the brie. Place wrapped brie in 450-degree oven for eight minutes or until prosciutto is crispy or heat in a cast iron skillet.

Serve warm with a spring salad mix.



PROSCIUTTO BRIE BITES

PROSCIUTTO + CHEESE



WRAP
BAKE
SERVE

ARTICHOKE

PARMESAN DIP



INGREDIENTS



Recipe

INGREDIENTS

- 1 13.75 oz can Roland Quartered Artichoke Hearts
- 1 cup grated Parmesan
- 1 cup Mayonnaise

INSTRUCTIONS

Heat oven to 375 degrees.

Combine all ingredients in a food processor and pulse until the mixture just comes together. Spread mixture in a baking dish and bake until bubbly and golden brown.

Serve with pita chips, vegetable sticks or baguettes.



TÊTE DE MOINE

Switzerland



INGREDIENTS



TÊTE DE MOINE

Tête de Moine, literally monk's head, is a cylindrical semi-hard, washed rind cheese that has a very fine paste that melts a little in the mouth. It is not cut, but shaved into thin, twirly rosette shaped slices using a special knife such as the "Girole". As it is shaved, the surface of the cheese that comes into contact with the air is increased. Firstly, this alters the structure of the cheese paste and, secondly, it helps the full aromatic, melt-in-the-mouth taste to develop.

The monks in the Bellelay monastery in the modern-day Bernese Jura sliced their Tête de Moine cheese with the same kind of raised knife. According to religious tradition, the monks used the cheese as a means of payment as early as the 12th century.

Tête de Moine AOP gets its unforgettable taste from the mountain milk in its natural state.

It is produced in less than ten village dairies in its region of origin according to the strict requirements set out in the AOP specifications. It is kept on spruce wood boards for at least two and a half months.

Cheese connoisseurs appreciate Tête de Moine AOP as the icing on the cake of every cheese board, as an aperitif, a dessert or a snack.



CHEESY PEPPERONI AVOCADO SQUARES

[INTRODUCTION](#)



La Brea Dinner Rolls French Take and Bake
12/1 lb #241500

Applegate Pepperoni Turkey
16/4 oz #248898

Applegate Provolone Sliced
12/6 oz #249513

Mee's Kut Tomato Sauce Indian Spice
(West division only)
12/14 oz #253151

APPLE BUTTER FRUIT TART [PAGE 1](#)



Oregon Growers and Shippers Apple Butter Fruit Spread

6/12 oz #82439

Annie's Chocolate Bunny Grahams
12/7.5 oz #2468

Kerrygold Unsalted Butter
20/8 oz #68627

URBAN ACCENTS MULLING SPICES [PAGE 3](#)



Urban Accents Mulling Spices
6/1.25 oz #221772

CHEESE SPOONS

[PAGE 5](#)



Cello Italian Parmesan Reggiano Grated
6/5 LB #49879



FONDUE BREAD BOWL

[PAGE 7](#)



Fromi Brillat-Savarin
3/500 Gram #36481

La Brea Round Rosemary Olive Oil
12/14.5 oz #69521

La Brea Oval Sourdough Country White
12/14.5 oz #203046

FLATOUT PIZZA

[PAGE 9](#)



Flatout Pizza Flatbread Rustic White
12/10.2 oz #223669

La Quercia Prosciutto Americano Sliced
12/2 oz #254360

Point Reyes Original Blue Cheese
1/6.8 LB #258283

STUFFED MUSHROOMS

[PAGE 11](#)



Uniekaas Parrano Truffle Cheese
1/10 LB #247353

Uniekaas Parrano Truffle Cheese
12/6 oz #254658

BOURSIN CHEESE

[PAGE 13](#)



Boursin Pepper 6/5.2 oz #47219

Boursin Shallot and Chive 6/5.2 oz #47220

Boursin Garlic and Herb 12/5.2 oz #86868

Boursin Red Chili Pepper 6/5.2 oz #218420

Boursin Basil and Chive 6/5.2 oz #238816

CAMBOZOLA BLACK LABEL SAUCE [PAGE 15](#)



Champignon Cambozola Black Label
2/4.4 LB #91832

CRAB CAKES

[PAGE 17](#)



Castello Dill Havarti
1/9 LB #30381

Castello Dill Havarti
12/8 oz #51574

ILE DE FRANCE BRIE BITES [PAGE 19](#)



Ile de France Brie Bites
12/4.4 oz #243129

Ile de France Brie Bites
60/1.9 oz #244587

GLAZED SHRIMP [PAGE 21](#)



Kelly's Habanero Pepper Jelly
6/12 oz #223329

La Quercia Prosciutto Piccante Sliced
12/2 oz #254362



CAPRESE BAGELS

[PAGE 23](#)



Udi's Gluten Free Bagels Plain
8/13.9 oz #224668

BelGioioso Mozzarella Fresh Snacking Cheese 10/6 oz #220256

Divina Classic Basil Pesto
12/6 oz #219283

Divina Roasted Tomato
6/4 LB #56278

Divina Roasted Tomato
12/5 oz #112602

BEEMSTER MILD AVOCADO TOAST [PAGE 25](#)



Beemster Mild
12/5.25 oz #222849

Yucatan Guacamole Authentic
6/16 oz #100860

FRESH FIGS [PAGE 27](#)



Columbus Pancetta Diced
12/5 oz #227073

BelGioioso Mascarpone
12/8 oz #9568

Nonna Pias Balsamic Reduction Strawberry Fig
6/8.45 oz #244836

TACOS WITH RED APPLE CHEESE [PAGE 29](#)



Red Apple Cheese Mango Habanero
12/8 oz #239164

Los Pericos Taco Shells
15/4 oz #899

Los Pericos Tostada Sheets
15/4.5 oz #227040

BEEF SHORT RIBS [PAGE 31](#)



Laoganma Sauce Chili Crispy Spicy
12/7.4 oz #242919

BEEMSTER X-O PASTA CHEESE BOWL [PAGE 33](#)



Beemster X-O
1/24 LB #81732

MEDITERRANEAN BULGUR WHEAT SALAD [PAGE 35](#)



Ziyad Bulgur Wheat No 2
6/16 oz #40641

TUNA SANDWICHES [PAGE 37](#)



Arroyabe Bonito del Norte Tuna in Olive Oil 12/9.2 oz #80104

Breadlovers Baking Kit Missoula Nuts
6/23 oz #255106

Breadlovers Baking Kit Grizzly
6/20 oz #255109

Divina Caperberries
6/32 oz #56166

MAC 'N CHEESE [PAGE 39](#)



Barilla Pasta Elbow Macaroni
2/10 LB #44153

Kerrygold Unsalted Butter
20/8 oz #68627

Bob's Red Mill Unbleached White Flour
4/5 LB #14459

Tillamook Cheddar Medium Shredded
4/5 LB #38894

Mifroma Gruyere
2/5 LB #206327

Jason Bread Crumbs Panko Plain
12/9 oz #215033

PARIS GOURMET [PAGE 41](#)



Pastry 1 Chocolate Tulip Cups
Marbled 3 inch
1/36 each #73365

ROUGETTE PUFF PASTRY [PAGE 43](#)



Aussie Bakery Puff Pastry
12/17.5 oz #72506

Simply Gourmet German Roulette
10/4.4 oz #230679

Toschi Italian Amarena Cherries
6/18 oz #220233

SEELY MINT [PAGE 45](#)



Seely Mint Patty
10/.98 oz #253703

Seely Mint Patty
12/1 oz #232265

Seely Mint Patty Gable Box
6/5 oz #232264

PEPPERLANE PRESERVES [PAGE 47](#)



Pepperlane Preserves Cran-Peño
12/11 oz #228268

THAIWALA THAI TEA [PAGE 49](#)



Thaiwala Tea Thai Original Concentrate
6/32 oz #258562

NIELSEN-MASSEY [PAGE 51](#)



Nielsen-Massey Extract Vanilla Madagascar
8/4 oz #204716

Nielsen-Massey Extract Vanilla Mexican
8/4 oz #210661

Nielsen-Massey Beans Vanilla Madagascar
6/2 each #213270

Nielsen-Massey Paste Vanilla Bean
Bourbon Madagascar
6/4 oz #232789

ENERGY BALLS [PAGE 53](#)



Bob's Red Mill Old Fashioned Rolled Oats
4/32 oz #255762

Ground Up Almond and Cashew Butter
Cinnamon Snickerdoodle
6/12 oz #250833

Oregon Growers Wildflower Honey
12/12 oz #230436

Enjoy Life Chocolate Chips
Semi Sweet Mini
12/10 oz #206772

Nielsen-Massey Extract Vanilla Madagascar
8/4 oz #204716

Bob's Red Mill Coconut flakes Unsweetened
4/10 oz #251248

Bob's Red Mill Flaxseed Brown GF
6/13 oz #248885

BONAFIDE BONE BROTH [PAGE 55](#)



Bonafide Bone Broth Beef
6/24 oz #241621

Bonafide Bone Broth Chicken
6/24 oz #241622

Bonafide Bone Broth Turkey
6/24 oz #252087

Bonafide Bone Broth Frontier Blend
6/24 oz #255650

RUBY JEWEL ICE CREAM SANDWICHES [PAGE 57](#)



Ruby Jewel Ice Cream Sandwich Dark
Chocolate Mint
10/5 oz #247980

Ruby Jewel Ice Cream Sandwich Lemon
Lavender Honey
10/5 oz #247981

Ruby Jewel Ice Cream Sandwich Chocolate
Chip Vanilla Bean
10/5 oz #247982

PUMPKIN BRITTLE TART [PAGE 59](#)



Oregon Growers and Shippers Pumpkin
Butter Fruit Spread
6/12 oz #82440

Kerrygold Unsalted Butter
20/8 oz #68627

ROGUE FONDUE BOWL [PAGE 61](#)



Rogue Creamery Caveman Blue Cheese
5 LBS #240769

GRILLED FRESH FIGS [PAGE 63](#)



Columbus Pancetta Diced
12/5 oz #227073

BelGioioso Mascarpone
12/8 oz #9568

Nonna Pias Balsamic Reduction
Strawberry Fig
6/8.45 oz #244836

RAFT BITTERS & SYRUP [PAGE 65](#)



Bitters Aromatic 6/3.4 oz #253402

Bitters Cardamom 6/3.4 oz #253392

Bitters Grapefruit 6/3.4 oz #253397

Bitters Orange 6/3.4 oz #253395

Syrup Citrus Rosemary 6/8.4 oz #253391

Syrup Demerara 6/8.4 oz #253399

Syrup Ginger 6/8.4 oz #253393

Syrup Grenadine 6/8.4 oz #253403

Syrup Hibiscus Lavender 6/8.4 oz #2533404

Syrup Lemon Ginger 6/8.4 oz #253398

Syrup Lime 6/8.4 oz #253394

Syrup Simple 6/8.4 oz #253401

Syrup Smoked Tea Vanilla
6/8.4 oz #253396

Syrup Vanilla 6/8.4 oz #253400

WAFFLE SANDWICH

PAGE 67



Prairie City Waffle Sandwich Maple
80/1.4 oz #256890

HARVEY'S BANANA BREAD



Harvey's Butter Rum Batter
12/11 oz #239297

CHÈVRE LOLLIPOPS

PAGE 71



Montchevre Chèvre Log Plain
6/10.5 oz #120306

BISCUIT SANDWICH

PAGE 73



Southeastern Mills Country Gravy Mix
24/2.75 oz #25558

CHÈBÈ PIZZA CRUST MIX

PAGE 75



Chèbè Pizza Crust Mix GF
8/7.5 oz #60394

DEVILED EGGS

PAGE 77



BOU Chicken Gravy Cubes
6/2.53 oz #252055

Grey Poupon Dijon Mustard
12/8 oz #225182

Sir Kensington's Mayonnaise
Gourmet Avocado
6/16 oz #188534

El Rey Spanish Pimenton Smoked
Sweet Paprika
10/750 GM #34080

PROSCIUTTO WRAPPED BRIE

PAGE 79



La Quercia Prosciutto Americano Sliced
12/2 oz #254360

Marin French Breakfast Brie Petite
6/4 oz #233673

ARTICHOKE PARM DIP

PAGE 81



Roland Artichoke Hearts Quartered
Sartori Parmesan Sarvecchio Shredded
4/5 LB #36296
Best Foods Mayonnaise
4/1 GA #20710

TÊTE DE MOINE

PAGE 83



Tête de Moine Wheel
4/2 LB #249428

go
forth &
create



CONTENT & PHOTOGRAPHY: Mark Edwards
LAYOUT & GRAPHIC DESIGN: Mike Pearce