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## GardenFrost® Purées Fresh Ideas for Global Flavors

FOODSERVICE RECIPES FROM GILROY FOODS™



Latin



Mediterranean



Asian



Today's menus are going global, with more Asian, Latin and Mediterranean flavors than ever. The sizzle of fire-roasted jalapeños. The zing of ginger. The distinctive flavor of roasted garlic. These are the kinds of ingredients that make mouths water and add instant menu appeal. And GardenFrost® Purées make it easy to add this fresh flavor to *your* menu.



In addition to our complete GardenFrost Purées line, Gilroy Foods™ will work with you to custom fit a single-vegetable purée or chunky blend to meet your exact menu needs. Wherever you need peak-of-ripeness vegetable flavor, think GardenFrost.

Meanwhile, see how easy it is to use GardenFrost Purées to add instant global flavor to your menu with these trend-forward recipes.

If your menus are going global, we can help.

## Salsas, Dips, Spreads

### Latin Fruit Salsa

In large saucepan, combine 1 20-ounce can crushed pineapple with juice, 1 20-ounce can pineapple slices, drained and diced, 1 cup Controlled Moisture Fire-Roasted Grilled Red Onion (diced), 3 peeled and diced mangos, 6 peeled, cored and diced Granny Smith apples and 1 cup sugar; stir well. Allow to sit for 45 minutes to 1 hour. Place saucepan over medium heat and bring to a boil. Reduce heat; simmer until juices are thick and syrupy. Add 2 cups GardenFrost Latin Blend, 1 1/2 cups white wine, cider

or white balsamic vinegar and 1 tablespoon kosher salt. Bring to a simmer and cook 5 to 10 minutes longer. Serve at room temperature or chill for storage.

### Verde Salsa

In large bowl, combine 4 cups crushed tomatillos, 1 cup Controlled Moisture Fire-Roasted Grilled Bell Pepper (diced), 1/4 cup GardenFrost Fire-Roasted Jalapeño Purée (low heat), 1/4 cup GardenFrost Roasted Onion Purée and 1/4 cup GardenFrost Latin Blend. Add 4 teaspoons jalapeño powder or chipotle powder, depending on desired flavor, and 2 teaspoons salt. Serve immediately or chill for storage.

### Fire-Roasted Chili Queso Dip

In saucepan over low heat, bring 4 cups whole milk to a simmer. Add 1 cup blond roux; stir until milk is thickened. Stir in 1 cup Controlled Moisture Fire-Roasted Grilled Yellow Onions (diced), 1 cup Controlled Moisture Fire-Roasted Grilled Green Chilies (diced), 1 cup Controlled Moisture Fire-Roasted Grilled Red Bell Peppers (diced), and 1/4 cup GardenFrost Latin Blend. Stir in 1 cup smoked cheddar seasoning. Serve hot or chill for storage.

### Roasted Red Pepper Walnut Spread

In food processor, combine 1 cup toasted walnut pieces, 1 cup GardenFrost Roasted Sweet Red Bell Pepper Purée, 1/4 cup coarsely ground plain wheat crackers, 3 tablespoons lemon juice, 2 tablespoons extra virgin olive oil, 1 tablespoon mild molasses, 1 teaspoon ground cumin, 1/2 teaspoon honey, 1/4 teaspoon salt and 1/8 teaspoon cayenne pepper. Process until well blended. Serve immediately or chill for storage.



## Sicilian Flatbread Pizza

INGREDIENTS	MEASURES
Pizza flour	1 pound, 11 ounces
Shortening	1 ounce
Sugar	1 1/2 tablespoons
Salt	1 tablespoon
Yeast, fresh compressed	1 1/2 teaspoons
Water	2 cups
GardenFrost Mediterranean Blend	1 pound, 2 ounces
Controlled Moisture Fire-Roasted Grilled Yellow Bell Peppers, strips	4 ounces
Tomatoes, diced	4 ounces
Kalamata olives, finely chopped	3 ounces
Feta cheese, crumbled	2 ounces
Italian seasoning	2 ounces

### METHOD

In bowl of mixer, combine flour, shortening, sugar, salt and yeast. Add water; with dough hook, mix on 1st speed until ingredients are hydrated. Mix on 2nd speed until fully developed; mixing time may vary depending on size of mixer. Let dough rest at room temperature for 45 minutes to 1 hour.

Roll out dough to 17 x 24-inches; place on greased sheet pan. Spread GardenFrost Mediterranean Blend, bell peppers, tomatoes, olives and feta cheese evenly over dough; sprinkle with Italian seasoning. Bake in 425°F oven 15 to 25 minutes or until golden brown. Cut into 2-inch squares.

YIELD: 48 2-INCH SQUARES

## Steaming Thai Shrimp Soup

INGREDIENTS	MEASURES
Water	3 quarts
Shrimp base	4 ounces
GardenFrost Asian Blend	1 pound, 13 ounces
Coconut milk	2 1/2 quarts
Lime juice	1 cup
Soy sauce, reduced sodium	3 tablespoons
Fish sauce	1 1/2 tablespoons
Cornstarch	1/3 cup
Salt	1 tablespoon
Cilantro, frozen, chopped, IQF	1 tablespoon
Coconut flavor	1 tablespoon
Green chili flavor	1 1/2 teaspoons
Red pepper, ground	3/4 teaspoon
Thin rice noodles, cooked	4 pounds, 8 ounces
Carrots, julienned, IQF	4 ounces
Shrimp, frozen, fully cooked	3 ounces
Green beans, IQF	1 ounce
Mushrooms, sliced, IQF	1 ounce

### METHOD

In stock pot, bring water to a boil. Add shrimp base; stir until dissolved. Add GardenFrost Asian Blend, coconut milk, lime juice, soy sauce, fish sauce, cornstarch, salt, cilantro, coconut flavor, green chili flavor and red pepper. Stir until well blended.

Add rice noodles, carrots, shrimp, green beans and mushrooms. Bring to a boil, reduce heat and simmer 15 minutes.

YIELD: 24 8-OUNCE SERVINGS

## Cold Antipasto Salad

INGREDIENTS	MEASURES
Penne pasta, cooked	1 pound
Controlled Moisture Fire-Roasted Grilled Red Bell Peppers, diced	7 ounces
Controlled Moisture Fire-Roasted Grilled Green Bell Peppers, diced	7 ounces
Controlled Moisture Fire-Roasted Grilled Yellow Bell Peppers, diced	7 ounces
Controlled Moisture Fire-Roasted Grilled Red Onions, diced	7 ounces
Artichoke hearts, quartered	9 ounces
Black olives, sliced	2 ounces
Pepperoni, 1/4-inch diced	9 ounces
Yellow banana peppers, sliced	9 ounces
Feta cheese	2 ounces
Olive oil	1 cup
GardenFrost Mediterranean Blend	8 ounces
Red wine vinegar	3/4 cup
Salt	To taste
Pepper	To taste

### METHOD

In large bowl, combine pasta, bell peppers, onions, artichoke hearts, black olives, pepperoni, banana peppers and feta cheese.

In large sauté pan, heat olive oil; add GardenFrost Mediterranean Blend and sauté 3 minutes. Transfer to bowl; whisk in vinegar, salt and pepper. Add to pasta mixture; stir until well mixed.

YIELD: 24 SERVINGS

## Ceviche with Asian Wonton Crisps

INGREDIENTS	MEASURES
Bay scallops	2 pounds, 8 ounces
Lime juice, fresh	4 cups
Shrimp, 12–14 count, raw	2 pounds, 8 ounces
GardenFrost Latin Blend	8 ounces
Olive oil	1 cup
Controlled Moisture Fire-Roasted Grilled Red Bell Peppers, diced	10 ounces
Controlled Moisture Fire-Roasted Grilled Green Chilies, diced	10 ounces
Wonton wrappers	1 package
Chinese five-spice powder	To taste

### METHOD

To make ceviche, in non-reactive container, marinate scallops in lime juice overnight. In separate container, marinate shrimp in GardenFrost Latin Blend and olive oil overnight.

In large sauté pan over medium heat, sauté shrimp mixture until shrimp turn pink in color. Combine shrimp, scallops, bell peppers and chilies. Chill 1 hour before serving.

To make wonton crisps, deep-fry wonton wrappers until golden brown; while still hot, sprinkle with Chinese five-spice powder. Serve ceviche with wonton crisps.

YIELD: 24 SERVINGS

## Gazpacho and Red Pepper Sorbet

INGREDIENTS	MEASURES
Fresh cucumbers, seeded and diced	10 ounces
Controlled Moisture Fire-Roasted Grilled Red Bell Peppers, diced	1 pound, 4 ounces
Controlled Moisture Fire-Roasted Grilled Yellow Bell Peppers, diced	1 pound, 4 ounces
Controlled Moisture Fire-Roasted Grilled Green Bell Peppers, diced	1 pound, 4 ounces
Controlled Moisture Fire-Roasted Grilled Red Onions, diced	1 pound, 4 ounces
Controlled Moisture Fire-Roasted Grilled Roma Tomatoes, diced	1 pound, 4 ounces
Tomato juice	3 pints
Olive oil	1/2 cup
Salt	1 tablespoon
Pepper	1 1/2 teaspoons
GardenFrost Roasted Sweet Red Bell Pepper Purée	1 pound
Water	1 1/4 teaspoons
Sugar	1 teaspoon
Mint leaves, fresh	As needed

### METHOD

To make gazpacho, in large bowl, combine cucumbers, bell peppers, red onions, Roma tomatoes, tomato juice, olive oil, salt and pepper. Chill. To make sorbet, combine GardenFrost Roasted Sweet Red Bell Pepper Purée, water and sugar. Freeze in ice-cream machine. For each serving, place 3 ounces gazpacho in bowl; top with 1-ounce scoop sorbet. Garnish with mint leaf.

YIELD: 24 4-OUNCE SERVINGS



## Chinese Dumplings

INGREDIENTS	MEASURES
Ham, diced	1 pound, 7 ounces
Controlled Moisture Mushrooms, pizza cut	9 ounces
Controlled Moisture Fire-Roasted Grilled Red Bell Peppers, diced	8 ounces
GardenFrost Asian blend	1/4 cup
Chinese five-spice powder	1 1/2 tablespoons
Dough balls, frozen pre-made	24 each

### METHOD

In food processor, pulse all ingredients except dough balls until well blended.

Thaw dough balls according to package instructions; let rise. Once dough has thawed and risen, roll each ball into a 2-inch circle; place a spoonful of filling in the center of each circle. Wrap dough around filling while sealing along the top, then invert each dumpling to hide crease. Place on greased sheet pan; bake at 350°F for 7 minutes or until golden brown.

YIELD: 24 SERVINGS