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RECIPES





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## **RASPBERRY & CHOCOLATE CREPES** (yield approx. 8 crepes)

### Crepe Filling

8	ozs.	Cream cheese, softened
2/3	cup	Powdered sugar
3	Tbsp.	<b>Monin Raspberry Syrup</b> (any flavor can be substituted)
1/2	tsp	Lemon zest or lemon juice
1/2	cup	<b>Ghiradelli Chocolate Sauce</b>

### Basic Crepes

1	cup	Unbleached all-purpose flour
1/4	tsp	Salt
2		Large eggs
1 1/4	cups (or more)	whole milk (do not use low or non-fat milk)
		Butter, melted

### Crepe Filling

In a medium size bowl, blend cream cheese, powdered sugar, Monin Raspberry Syrup (any flavor) and lemon juice. With a wire whisk or electric mixer, mix until well combined, smooth and creamy. Set aside or refrigerate until needed. Remove from refrigeration at least 30 minutes prior to use. To serve: spread 2-4 Tbsp of filling onto each crepe, drizzle with 1 Tbsp. Ghiradelli Chocolate Sauce and fold crepe into quarters. Garnish with fresh raspberries and powdered sugar if desired.

### Basic Crepes

In a blender, process flour, salt, eggs and milk until the mixture is smooth. If necessary, add more milk to batter by the tablespoon to thin the consistency of heavy whipping cream. Pour into medium bowl. Cover and let stand in refrigerator for 1 hour. Heat 8-inch nonstick skillet over medium-high heat. Brush with melted butter. Pour 3 Tbsp batter into skillet and swirl to coat bottom evenly. Cook until top appears dry, loosening sides of crepe with spatula, about 45 seconds. Turn and cook until brown spots appear on 2nd side, approx. 30 seconds. Turn crepe out onto plate. Repeat with remaining batter, brushing skillet with butter and stacking crepes on plate. Continue until batter is gone. After cooling stack them and store in sealable plastic bags in the refrigerator for several days or in freezer for up to 2 months. When using frozen crepes, thaw on a rack before use.

## **FLAVORED ICING**

1/3	cup	Unsalted butter
2	cups	Powdered sugar
2	Tbsp.	Heavy whipping cream
2	Tbsp.	<b>Monin Premium Syrup (any flavor)</b>

Melt butter in a saucepan over medium heat. Stir in powdered sugar and heavy whipping cream until smooth. Remove from heat and stir in desired Monin Premium Syrup by the tablespoon until the icing is somewhat thin (do not allow to become watery). Use on cakes, cupcakes, doughnuts or scones.

*Note: Monin Premium Syrups add depth to sugary icings.*

## **FLAVORED OATMEAL** (yield 1 serving)

1 cup Cooked Oatmeal  
2 -3 TBSP **Monin Premium Syrup** (your choice)

Mix desired Monin Premium Syrup with prepared oatmeal. Stir until thoroughly combined. Top with fruit and nuts as appropriate to the selected flavoring. For bolder flavor, add an additional Tbsp. of syrup.

## **CHOCOLATE WAFFLES** (yield approx. 8 waffles) (serve with flavored syrup - recipe below)

1  $\frac{3}{4}$  cup All-purpose flour  
1 Tbsp Sugar  
 $\frac{1}{2}$  cup Cocoa powder  
1 tsp Baking powder  
1 tsp Salt  
 $\frac{1}{2}$  tsp Baking soda  
3 Whole eggs, beaten  
 $\frac{3}{4}$  cup **Ghiradelli Chocolate Sauce**  
4 Tbsp Unsalted butter, melted & slightly cooled.  
1 tsp **Vanilla Bean Marinade**  
1  $\frac{1}{4}$  cups Whole milk, room temp  
Vegetable spray for waffle iron

Preheat waffle iron according to directions. In medium bowl, whisk flour, sugar, cocoa powder, baking powder, salt and baking soda, set aside. In another bowl, beat together eggs, Ghiradelli Chocolate sauce, melted butter and vanilla, then mix in the milk. Add the wet ingredients to the dry and stir until just combined. Allow to rest 5 minutes. Spray waffle iron with vegetable spray and ladle recommended amount of batter on to center of iron. Close iron top and cook until waffle is crispy on both sides and is easily removed from iron. Serve immediately or keep warm in 200°F oven until ready to serve. Top with Monin flavored syrup recipe.

## **FLAVORED SYRUP**

$\frac{3}{4}$  cup Maple syrup  
 $\frac{1}{4}$  cup **Monin Premium Syrup** (your choice)

Whisk ingredients together until thoroughly combined. Serve at room temp.

## **FLAVORED YOGURT PARFAIT** (yield 1 serving)

1 cup Yogurt  
2-3 Tbsp **Monin Premium Syrup** (any flavor)  
Your choice fruits, nuts and/or granola

Mix syrup with yogurt at rate of 2 Tbsp. per cup of yogurt. Stir until combined. Layer with fruit, nuts and/or granola as appropriate to the selected flavoring. For bolder flavor, add additional Tbsp. of syrup.

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Be creative with these recipes!

Substitute any flavor syrup or fruit puree to your liking!!

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## **BLOOD ORANGE CHEESECAKE**

### **Crust|**

1 3/4	cups	Chocolate graham cracker crumbs
1/2	cup	Margarine or butter, melted
1/4	cup	Sugar

### **Filling**

1 1/4	cup	<b>Monin Blood Orange Syrup</b> (or your favorite syrup)
3	pkg.	(8 oz. each) cream cheese, softened (room temperature)
1	cup	Sour cream
2	envelopes	Unflavored gelatin
2	tbsp	Water

*Crust:* Preheat oven to 325°F. Stir chocolate graham cracker crumbs and sugar together in bowl. Add butter and stir with fork until mixture resembles wet sand. Transfer crumbs to a deep 9-inch springform pan and firmly press crumbs into even layer over bottom and up the sides of the pan. Bake crust until fragrant and beginning to brown, about 13 minutes. Cool completely on wire rack.

*Filling:* Using an electric mixer, beat cream cheese, sour cream and Monin Blood Orange Syrup in large bowl at medium-low speed until well combined and completely smooth. Pour water into microwave-safe measuring cup and whisk in gelatin. Let stand until gelatin is softened, about 5 minutes, then microwave on high power for about 30 seconds, until gelatin is dissolved. Let cool slightly (about 1 minute). Slowly add dissolved gelatin to mixture, continue to beat at medium-high until smooth and airy, about 2 minutes. Pour filling into cooled crust and, using offset or icing spatula dipped in hot water, spread filling out evenly. Refrigerate for at least 6 hours or overnight. To serve, run a thin blade around the edge of the springform pan to loosen the crust prior to unlocking the pan. Unlock pan and carefully lift off sides. Slip thin metal spatula under crust and carefully slide cheesecake onto serving platter.

## **GRILLED MANGO LIME SHRIMP SKEWERS** (yield 4-5 skewers)

1	lb.	lg shrimp (16-20 count), shelled and de-veined
1/2	cup	<b>Monin Mango Fruit Purée</b>
1/3	cup	Lime juice, freshly squeezed
1/2	cup	Onion, finely chopped
2	cloves	Garlic, minced
2	tsp	Ground coriander
1	tsp	Salt
1	large	Onion, cut into 3/4-inch squares
1 1/2		Bell peppers cut into 3/4-inch squares

In a large zip-lock bag combine, Monin Mango Fruit Purée, lime juice, chopped onions, garlic, coriander and salt. Add the shrimp and toss to coat. Allow to marinate at least 1 hour prior to grilling. Soak your skewers if you are using wood. Remove shrimp from marinade and thread shrimp onto skewers alternately with peppers and onion chunks. Grill about 2 minutes on each side or until shrimp is pink and just cooked through.

## **DECADENT FRENCH TOAST** (yields 6-8 pieces french toast)

(serve with Candied Pecans - recipe below)

1	cup	Whole milk or half & half
4		Large eggs
1/2	cup	<b>Monin Premium Syrup</b> (any flavor)
1/4	tsp	Salt
6 to 8		(1/2 ") slices brioche, challah bread or Texas Toast
4	Tbsp	Unsalted butter
		<b>Ghiradelli Caramel Sauce</b> (optional)

In medium mixing bowl whisk together milk, eggs, syrup, salt. *Prepare ahead of time & refrigerate if desired.* When ready to cook, pour mixture into pie pan, set aside. Preheat oven to 375°F. Dip bread slices into mixture, let sit 1-2 min. Over med-low heat, melt 1 Tbsp. butter in 10" nonstick saute pan. Place 2 slices bread at a time into pan, cook until golden brown. Approx. 2-3 mins. per side. Remove from pan, place directly on rack in oven 5 min. Serve immediately with Ghiradelli Caramel Sauce and candied pecans.

## **CANDIED PECANS**

2 1/2	cups	Pecan halves
2	tsp	Vegetable oil
1	cup	Sugar
1	tsp	Cinnamon
3/4	tsp	Salt
1/4	cup	Water
1	tsp	<b>Vanilla bean marinade</b>

Combine pecans and oil in flat baking pan: stir until coated evenly. Roast in 300° oven 20-25 minutes, stirring frequently. Set aside, let cool. Combine sugar, cinnamon, salt & water in saucepan. Cook, stirring over med. until sugar is dissolved. Boil to 236°F of a candy thermometer or to *soft ball stage*\* Remove from heat, blend with vanilla. Add pecans, stir until smooth in appearance. Put on wax paper, use fork to separate pecans.\*Test for soft ball stage by dropping small amount of syrup into chilled water. Temp is correct when droplet forms a ball, but still soft enough to flatten when pick up with fingers.

*\* Soft Ball Stage - Cooking sugar syrup to this stage gives you not candy, but syrup - something you might make to pour over ice cream. At this temperature, sugar syrup dropped into cold water will form a soft flexible ball. If you remove the ball from water, it will flatten like a pancake after a few moments in your hand.*

## **FLAVORED CREAM CHEESE** (yield 8 servings)

Mix your favorite **Monin Premium Syrup** with softened cream cheese at rate of 2 Tbsp per cup of cream cheese. Stir until thoroughly combined.

For bolder flavor, add an additional tablespoon of syrup.

## **CHICKEN & STRAWBERRY SALAD** (yield 1 entree salad)

6	oz	Salad mix (romaine and spring mix)
1	oz	<b>Creamy Strawberry Vinaigrette</b> (recipe below)
4-5	oz	Cooked chicken breast or thigh (sliced and served warm)
9-10		Strawberries sliced
1 ½	oz	Large blue cheese crumbles
1	oz	Candied pecans
¾	oz	Dried cherries

In a mixing bowl, toss salad mix with Creamy Strawberry Vinaigrette dressing until evenly coated. Place the dressed greens into the desired serving dish and top (randomly) with remaining ingredients.

## **CREAMY STRAWBERRY VINAIGRETTE**

(yield approx. 1 cup - will dress up to 4 or 5 salads)

1/3	cup	<b>Monin Strawberry Syrup</b>
1/4	cup	Apple cider vinegar
1/4	cup	Extra virgin olive oil
1/4	cup	Mayonnaise
1 ½	tsp	Dijon mustard
1	tsp	Ground cinnamon
1/2	tsp	Kosher salt
	pinch	Cayenne pepper

Mix all ingredients thoroughly, seal and shake if needed. Cover and refrigerate. Use to dress salad greens.

## **PEACH & CHERRY MUFFINS** (yield approx. 18 to 20 muffins)

2		Eggs
1/2	cup	Butter, melted
¾	cup	Sugar
1	cup	Sour cream
1	cup	<b>Monin Peach Fruit Purée</b>
2 ½	cups	All-purpose flour
1	tsp	Baking powder
1/2	tsp	Baking soda
1/2	tsp	Salt
1/4	tsp	Ground cinnamon
¾	cup	Dried cherries, coarsely chopped

Preheat the oven at 350 degrees F. In a medium mixing bowl, stir together the eggs, melted butter, sugar, sour cream and Monin Peach Puree until combined. In another mixing bowl, sift together flour, baking powder, baking soda, salt and cinnamon. Add the chopped dried cherries to the dry ingredients and toss to coat the cherries. Fold cherries and dry ingredients into the egg mixture and mix until just combined. Mixture will appear clumpy. Line muffin tins with paper liners, spoon in mixture to approximately ¾ full. Sprinkle the tops with sugar. Bake for 25 to 30 minutes, or until they begin to turn golden in color.

## **BLUEBERRY CHUTNEY** (yield approx. 1 quart)

1	tbsp	Butter
1/2	cup	Shallots thinly sliced
1/2	tbsp	Garlic, minced
	zest	1 orange
4	cups	Blueberries, washed and drained (or thawed and drained if frozen)
1/2	cup	Balsamic vinegar
1/3	cup	<b>Monin Wildberry Fruit Purée</b>
1	tsp	Dried tarragon
1/2	tsp	Dried red pepper flakes
1/2	tsp	Ground cardamom
1/2	tsp	Salt

In a large, nonstick sauce pan, melt butter over medium heat and cook shallots and garlic for 1 minute. Add orange zest, blueberries, vinegar, Monin Wildberry Fruit Purée, tarragon, red pepper, cardamom, and salt and bring to a boil. Reduce heat to medium low and simmer, stirring occasionally, until thickened -- about 50 minutes. Pour chutney into a pint jar. Cover and store in the refrigerator for up to 1 month. Use to top poultry, pork or fish. Try in sandwiches, wraps and salads.

## **PAN SEARED SALMON w/ BLOOD ORANGE GASTRIQUE**

8	oz	salmon fillet
1/4 - 1/2	tsp	salt
1/2 - 1	tsp	ground black pepper
1/4	cup	corn or peanut oil, for searing
2	cups	sugar
¾	cup	aged sherry vinegar
1/4	cup	water
1/2	cup	<b>Monin Blood Orange Syrup</b>

### **PAN SEARED SALMON** (yield 1 entrée serving)

Preheat a cast iron pan or heavy bottomed skillet over medium high heat. Generously season the salmon with salt and pepper, patting to ensure the seasoning adheres. Add the oil to the preheated skillet and immediately place the salmon skin side down in the pan. Sear salmon until it is just cooked through, about 3 minutes on each side. Remove from pan and drain on paper towel. Serve drizzled or brushed with Blood Orange Gastrique.

### **BLOOD ORANGE GASTRIQUE** (yield approx. 3 cups)

Combine the sugar, sherry vinegar and water in heavy medium saucepan. Heat over medium heat, stirring occasionally until the mixture comes to a boil. Reduce heat and simmer for about 5 minutes to reduce. Remove pan from burner and cool at room temperature (approximately 90 minutes). Slowly whisk in Monin Blood Orange Syrup until desired consistency is reached. Use immediately or store in refrigerator. Allow glaze to return to room temperature before using. Drizzle or brush over grilled salmon, pork, or chicken.

## **RASPBERRY CREAM CHEESE**

1 tbsp **Monin Raspberry Fruit Purée**  
1/3 cup cream cheese, softened

In a medium bowl, combine the Monin Raspberry Fruit Purée with the softened\* cream cheese. Whisk until thoroughly combined and smooth.

\*Soften by placing cream cheese in a microwaveable dish and microwave on HIGH for 10 seconds, or until softened.

## **BACON, PEAR & RASPBERRY GRILLED CHEESE**

(yield 2 sandwiches)

4 slices Sturdy, whole grain or multi-grain bread  
4 tbsp **Raspberry Cream Cheese** (recipe above)  
4 slices Muenster cheese  
8 slices Thick-cut bacon, cooked  
1/4 cup Thinly sliced ripe pear  
(substitute with Granny Smith apple if pears are not available)  
1 - 2 tbsp Unsalted butter

Preheat griddle or panini press to medium-high heat. Prepare the Raspberry Cream Cheese. Assemble sandwiches in this order: bread, Monin Raspberry Cream Cheese (on both slices), Muenster cheese (1 slice on each slice of bread), 4 slices bacon, sliced pear or apple. Spread butter on top and bottom of sandwich and grill for 4 to 8 minutes (turning once), or until cheese is melted and top is golden brown.

## **GRILLED PEACH TERIYAKI SHRIMP SKEWERS** (4-5 skewers)

1 lb. Large shrimp, shelled and deveined  
3/4 cup Teriyaki marinade (homemade or bottled)  
3/4 cup + 2 tbsp **Monin Peach Fruit Purée**  
2 tbsp Fresh lime juice  
2 tbsp 1 tsp Fresh ginger, minced  
2 Fresh peaches cut into 16 chunks  
1/2 Large Red Onion, cut into 1" squares

In a medium mixing bowl combine the teriyaki marinade, Monin Peach Purée, lime juice and minced ginger. Reserve 1/2 cup of the marinade mixture to use as a dipping sauce. In a large zip-lock bag combine finished marinade and the shrimp and toss to coat. Allow to marinate at least 1 hour prior to grilling. Soak your skewers if you are using wood. Thread shrimp onto skewers alternately with peach and onion chunks. Grill about 2-3 minutes on each side or until shrimp is pink basting with the marinade throughout cooking. Serve with reserved sauce on the side.

## **BACON WRAPPED RASPBERRY JALAPENO POPPERS**

(Yield: Approximately 10 to 12 poppers)

8 oz. Cream cheese (room temperature)  
1 1/2 fl. oz. **Monin Wildberry Fruit Purée**  
10-12 Jalapeño peppers (large in size)  
6-9 Bacon strips (thinly sliced)

Preheat oven to 375 degrees F. In a medium mixing bowl, combine the room temperature cream cheese and the Monin Wildberry Fruit Purée and whisk until well-combined and smooth. Set aside. Wear gloves if available to handle the peppers. Slice off the top third of the Jalapeños (reserving top portion for another use if desired) and use a narrow spoon to hull out the middle pith and seeds. If you like them hot, leave some of the seeds inside. Fill each jalapeno with cream cheese blend. Wrap the jalapeno popper with 1/2 to 3/4 slice of bacon. Wrap the popper until the jalapeno pepper is as completely covered as possible. Use toothpicks to secure the ends. Place poppers on a baking sheet using a wire rack, or use a broiling pan. Bake poppers for approximately 15 minutes or until bacon is browned and crisp. Remove toothpicks after cooking. Serve Immediately.

## **MAPLE FRIED CHICKEN** (yield 2 servings)

8 Chicken drumsticks (or thighs/wings etc.)  
4 cups Buttermilk  
2 cups **Monin Maple Spice Syrup**  
2 tbsp Salt  
2 tsp paprika  
1 tsp Cayenne pepper  
All-purpose flour

Combine the buttermilk, syrup, salt and spices and mix well. Put the chicken into a zip-top freezer bag and pour the buttermilk mixture over, getting out as much air as possible in the process. Leave to marinate for at least an hour, preferably overnight. Set a deep fryer to 325°, and an oven to 350°. Drain the chicken of the buttermilk mixture and toss into a bowl of flour to coat, shake off excess and drop each piece into the deep fryer for 5 minutes or until golden brown. Remove the chicken from the fryer and place onto a sheet tray fitted with a cooling rack and insert into the oven to finish cooking for 10 minutes or until the internal temperature has reached 165°.

## **SPICED RUM & MANGO BUTTER** (yield 4 servings)

1 stick unsalted butter, softened (room temperature, not melted)  
1 tbsp **Monin Mango Fruit Purée**  
2 tsp spiced rum  
1/2 tsp **Garam Masala**  
1 tbsp fresh ginger, minced

In a small bowl food processor, mix together the butter, Monin Mango Fruit Purée, spiced rum, Garam Masala, ginger, and pinch of salt until well combined.

## **BANANA BREAD** (Yield: 1, 8" X 4" loaf)

1 ¾	cup	All-purpose flour
1	tsp	Baking soda
1	tsp	Salt
2	large	Eggs
1	stick	Butter, melted and cooled slightly
1	cup	<b>Monin Banana Fruit Purée</b>
1	tsp	Vanilla extract
½	cup	Brown sugar

Preheat the oven to 300° F and spray an 8" by 4" loaf pan with non-stick cooking spray. In a medium bowl mix the flour, baking soda and salt and whisk until thoroughly combined. In another medium bowl mix the butter, eggs, fruit puree, vanilla and brown sugar and whisk until thoroughly combined. Pour the wet ingredients into the bowl with the dry and mix with a rubber spatula until they are just combined. Once the mixture is complete, pour into the loaf pan and bake in the oven for 1 hour, or until a skewer inserted into the middle of the bread comes out clean.

## **CURRIED PEACH & TOMATO KETCHUP** (yield 1 glass)

1	tsp	Vegetable oil
1/2	cup	Onion, coarsely chopped
1	tsp	Fresh ginger, finely grated
1	clove	Garlic, minced
1/2	cup	<b>Monin Peach Fruit Purée</b>
1	large	Tomato (yellow if possible), peeled, seeded and chopped
1/2	cup	Cider vinegar
1/2	cup	Water
1/4	cup	Sugar
1	tbsp	Curry powder
		Salt to taste

In a medium saucepan, heat the vegetable oil. Add the onion, ginger and garlic. Cook for approximately 10 minutes (or until onions are softened) over low heat, stirring occasionally. Stir in the tomato, cider vinegar, water, sugar and curry powder. Simmer over moderately low heat for approximately 15 minutes. Remove from heat and scrape the contents of the saucepan into a blender, add the Monin Peach Fruit Purée and blend until smooth. Season the ketchup with salt and transfer to a bowl. Refrigerate until cool, about 20 minutes. Serve at room temperature or chilled.

## **MANGO LIME MARINADE** (yield 1 ½ cups)

1/2	cup	<b>Monin Mango Fruit Puree Mix</b>
1/2	large	White onion, peeled and sliced thick
2	cloves	Garlic
1/4	cup	Freshly squeezed lime juice
1	tsp	Salt

Place all ingredients in food processor and process until garlic and onion are finely chopped. Pour over shrimp, fish or chicken and let marinade for 20 minutes. Prepare shrimp, fish or chicken as desired.

## **BOURBON MAPLE SAUCE** (yield 1 glass)

3	tbsp	Bourbon of choice
1/4	cup	Unsalted butter
1/4	cup	Sugar
1/4	cup	<b>Monin Maple Spice Syrup</b>
1/4	tsp	Salt
1	tbsp + 1 tsp	Ketchup

In a small saucepan, combine the bourbon, butter, sugar, salt and ketchup. Cook for 8 to 10 minutes over low-medium heat, stirring occasionally. Remove from heat and allow to cool for 5 minutes before stirring in the Monin Maple Syrup until thoroughly combined. Serve warm or at room temperature.

## **EGGS BENEDICT & MAPLE SPICED HOLLANDAISE**

(yield 6 servings)

### **For The Croissants:**

6	each	Croissants, split and warmed
12	thin	Slices smoked ham
12	soft	Poached eggs
1	recipe	<b>Maple Spiced Hollandaise Sauce</b> (see recipe below)
2	tbsp	Minced flat leaf parsley

### **For the Maple Spiced Hollandaise Sauce:**

1/2	cup	prepared <b>Minors Hollandaise Sauce</b>
2	tbsp	<b>Monin Maple Spice Syrup</b>

Make the Maple Spiced Hollandaise Sauce by combining the hollandaise and Monin Syrup and mixing thoroughly. Place two halves (cut side up) of the croissants in the center of the plate. Place ham on top of croissants, followed by one poached egg on each half of croissants. Top with Maple Spiced Hollandaise Sauce and garnish with parsley. Serve.

## **FLAVORED COFFEE ICE POP** (yield 10 ice pops)

8	oz.	Espresso
3-5	oz.	<b>Monin Premium Syrup (your choice)</b>
20	oz.	Vanilla almond milk
10		Popsicle containers

Combine ingredients in a tall container or pitcher and mix well. Fill popsicle containers. Stand the filled, closed bags upright in a tall container and place in freezer. Allow to freeze until solid and enjoy!

### **DREAMY ORANGE CREAMSICLE ICE POP** (Yield: 6 Ice Pops)

4 oz. **Monin Blood Orange Syrup**  
16 oz. Vanilla ice cream (softened)  
6 Zipzicle Pouches

Combine ingredients in a tall container or pitcher and mix well. Zipzicle ice pop pouches to fill line and zip closed. Stand the filled, closed bags upright in a tall container and place in freezer. Allow to freeze until solid and enjoy!

### **PAN ROASTED SEA BASS w/ A FRUIT BEURRE BLANC**

(yield approx. 4 servings)

4 white sea bass fillets or sub grouper  
kosher salt & pepper  
1 tbsp grape seed oil  
1/2 cup white wine  
1/4 cup white wine vinegar  
1 tbsp lemon juice  
1 shallot, finely chopped  
1 tbsp heavy cream  
2 sticks cold butter, cut into 1/2 inch pieces  
2 tbsp **Monin Fruit Purée** (your choice)  
salt & pepper

Preheat oven to 450 degrees F. Pat fish dry. Season with salt and pepper. Heat a large heavy ovenproof skillet over high heat. Add grape seed oil. Add fish; cook without moving, occasionally pressing fish gently with a spatula to keep all of surface in contact with pan, until fish is golden brown and releases easily from pan, 4 - 5 minutes. Turn fish, transfer to oven, and roast until just opaque in the center, 3 - 5 minutes. While the sea bass is cooking, in a small saucepan, cook wine, vinegar, lemon juice and chopped shallot until reduced to 3-4 tablespoons. Add cream and reduce to low heat. Whisk in butter two pieces at a time, removing from heat when half the butter has been added. (Note: it is important to keep the butter pieces very cold until used.) Whisk in Monin Fruit Purée and season with a little salt and white pepper. Serve with fish.

### **EXOTIC ICE POPS** (Yield: 6 Ice Pops)

4 oz. **Monin Flavored Syrup** (your choice)  
16 oz. Sparkling water  
6 Zipzicle Pouches

Combine ingredients in a tall container or pitcher and mix well. Fill Zipzicle ice pop pouches to fill line and zip closed. Stand the filled, closed bags upright in a tall container and place in freezer. Allow to freeze until solid and enjoy!

### **FRUIT ICE POP** (yield 6 ice pops)

4 oz. **Monin Premium Syrup** (your choice)  
16 oz. Sparkling water  
6 Popsicle containers

Combine ingredients in a tall container or pitcher and mix well. Fill popsicle containers. Stand the filled, closed bags upright in a tall container and place in freezer. Allow to freeze until solid and enjoy!

### **STRAWBERRY LEMONADE ICE POP** (Yield: 6 Ice Pops)

4 oz. **Monin Strawberry Syrup**  
16 oz. lemonade  
6 Zipzicle Pouches

Combine ingredients in a tall container or pitcher and mix well. Fill Zipzicle ice pop pouches to fill line and zip closed. Stand the filled, closed bags upright in a tall container and place in freezer. Allow to freeze until solid and enjoy!

### **PEACH BBQ SAUCE** (Yield: Approximately 1 1/2 cups)

1 cup Hickory smoke BBQ sauce  
1/2 cup **Monin Peach Fruit Purée**

In medium size mixing bowl, whisk together ingredients until well combined. Store at room temperature. Suggestion: Smoke and grill ribs. Brush with Peach BBQ sauce and serve. Serve additional sauce on the side if desired.

### **POMEGRANATE PICKLING BRINE** (Yield: 2 Servings)

1/2 cup Apple cider vinegar  
1/2 cup Warm water  
1/4 cup **Monin Pomegranate Syrup**  
1 1/2 tsp Kosher salt  
1 lb. Choice of prepared vegetables

Combine vinegar, water, Monin Pomegranate Syrup, and salt in a medium bowl. Whisk together until salt is fully dissolved. Place vegetables in a jar or bowl. Pour vinegar mixture over the vegetables (making sure fully covered) and let sit at room temperature for at least 1 hour if you're in a rush. Preferably, cover jar or bowl and place in refrigerator for at least 1 day. Pickled vegetables will last for a few weeks stored in the refrigerator.

## ROASTED BOURBON PEACHES W/ SMOKED SALT

(Yield: Approximately 4 cups roasted peaches)

1	lb.	Frozen peach slices, thawed
1/3	cup	<b>Monin Peach Fruit Purée</b>
½	tsp	Ground cinnamon
1/4	cup	Bourbon
1	tsp	Vanilla extract
2	tbsp	Butter, unsalted
		Smoked salt (for garnish)

Heat the oven to 425 degrees F. In a large mixing bowl, combine the peaches, Monin Peach Fruit Purée, bourbon, cinnamon and butter. Transfer to a lightly greased baking dish and roast the mixture for 10 minutes, then remove the dish from the oven and stir, brushing the peaches with syrup from the bottom of the dish. Return the dish to the oven and roast for approximately 20 minutes more. Let cool for at least 15 minutes and stir in the vanilla before serving. Sprinkle a pinch of the smoked salt over each serving. Serve a la carte, with ice cream or as a topping/side for sweet or savory dishes.

## PEACH TERIYAKI WING SAUCE (Yield: Approximately 1 1/2 Cups)

1/2	cup	<b>Monin Peach Fruit Purée</b>
1/2	cup + 2 tbsp	<b>Minor's Ready To Use Teriyaki Sauce</b>
1	tbsp	Fresh lime juice
1	tbsp	Fresh ginger, minced

Combine all ingredients in a medium sized mixing bowl. Whisk until thoroughly combined. Use immediately or refrigerate until ready to use. Note: Allow to come to room temperature before using. Use to toss cooked chicken wings or serve with tempura shrimp as a dipping sauce.

## PEACH BBQ BAKED BEANS (Yield: Approximately 22 cups BBQ beans)

4	1-inch	Strips of bacon
1		Seeded and chopped red bell pepper
1		Peeled and chopped large yellow onion
3	28 oz.	Cans of baked beans
1	cup	<b>Monin Peach Fruit Purée</b>
1/4	cup	Hickory smoke BBQ sauce
1	tbsp	Favorite BBQ Rub

Preheat the oven to 325 degrees F. Heat a large skillet over medium heat. Add the bacon pieces and cook, stirring, until somewhat crispy and its fat has rendered. Using a slotted spoon, transfer the bacon to a paper towel-lined plate to drain, leaving the fat in the skillet. Add the pepper and onion to the skillet and cook, stirring, until softened, about 6 minutes. Transfer the mixture to a large baking pan. Add the bacon, beans, Monin Peach Fruit Purée, barbecue sauce, and rub to the pan. Mix to combine and bake, uncovered, until hot and bubbly, about 1 hour. Serve immediately or refrigerate until needed. To re-heat, use slow cooker on low setting for 45 minutes to an hour, stirring occasionally.

## PEACH, HAM, & VIDALIA ONION DEVILED EGGS

(Yield: 24 deviled eggs)

12	large	Eggs
1/3	cup	Mayonnaise
2	oz	Cream cheese
1/2	cup	Ham, finely chopped (divided)
3	tbsp	<b>Monin Peach Fruit Purée</b>
1	tbsp	Fresh parsley, finely chopped
1	tsp	Vidalia onion, minced
2	tsp	Dijon mustard
1/2	tsp	Apple cider vinegar
1/4	tsp	Pepper
1/8	tsp	Salt
1/4	cup	Toasted pecans, finely chopped

Place eggs in a single layer in a stainless steel saucepan. Add water to depth of 3 inches. Bring to a rolling boil; cook 1 minute. Cover, remove from heat, and let stand 10 minutes. Drain. Place eggs under cold running water until just cool enough to handle. Tap eggs on the counter until cracks form; peel. Refrigerate eggs to cool them. Once cool, slice eggs in half lengthwise and carefully remove yolks. Mash together yolks, mayonnaise, half of the minced ham (reserving the other half for topping the eggs) and remaining ingredients until smooth using a fork. Spoon yolk mixture into egg white halves. Top with remaining chopped ham. Serve immediately, or cover and chill 1 hour before serving.

## SPICY MANGO WING SAUCE (Yield: 2 Servings)

1/2	cup	Unsalted butter
1	cup	<b>Monin Mango Fruit Purée</b>
2/3	cup	Tabasco® Sauce
2	tsp	Crushed red pepper

Melt the butter in a small pot over medium heat. Add the crushed red pepper and the hot sauce and stir until the mixture bubbles gently. Remove from the heat and allow to cool 5 mins. Whisk in the Monin Gourmet Flavoring and continue whisking until thoroughly combined. Toss cooked wings with sauce, drain off excess sauce and serve.

## WILDBERRY BUFF-A-QUE WING SAUCE

(Yield: Approximately 2 Cups)

1/3	cup	Unsalted butter
1/2	cup	Franks Red Hot (brand) hot sauce
3/4	cup	BBQ Sauce
1/4	cup	<b>Monin Wildberry Fruit Purée</b>

Melt the butter in a small pot over medium heat. Add the hot sauce and BBQ sauce and stir until the mixture bubbles gently. Remove from the heat and allow to cool 5 mins. Whisk in Monin Wildberry Fruit Purée and continue whisking until thoroughly combined. Toss cooked wings with sauce, drain off excess sauce and serve.

## **WILDBERRY NAPOLEONS** (Yield: 6 servings)

8	oz	cream cheese, room temperature
1/2	cup	<b>Monin Wildberry Fruit Purée</b>
3/4	cup	powdered sugar, divided
1	tsp	pure vanilla extract
1	tsp	powdered gelatin, unflavored
1 to 2	tbsp	cold water
2/3	cup	whipping cream, chilled
1	sheet	frozen puff pastry, thawed (half of 17.3-ounce package)
3 1/2	pint	containers fresh berries (mixed varieties)
		fresh mint sprigs (garnish)

Preheat oven to 375°F. In a medium mixing bowl, use an electric mixer to beat cream cheese, Monin Wildberry Fruit Purée, 1/2 cup powdered sugar, and vanilla extract until fluffy. Set aside. Sprinkle 1 teaspoon of gelatin over 2 tablespoons of cold water. Let the mixture sit for 5 minutes, allowing gelatin to absorb the water. Microwave the gelatin mixture for 5 to 10 seconds on full power. Allow the mixture to cool slightly to room temperature, remaining in liquid form (avoid allowing mixture to become cold/firm). In a separate medium bowl, beat the whipping cream with an electric mixer until it is barely stiff. Add the cooled gelatin to the cream in a steady stream, while continuously mixing. Whip until soft peaks are formed. Fold whipped cream into cream cheese mixture in 3 additions; cover mousse and refrigerate. Roll out pastry sheet on lightly floured surface to approximately a 14x10 1/2-inch rectangle. Cut sheet into twelve 3 1/2-inch squares. Pierce squares all over with fork. Sift 1/4 cup powdered sugar over squares. Place squares on ungreased baking sheet and bake for 12 minutes. Using metal spatula, flatten squares and continue baking until crisp and brown, about 5 minutes longer. Cool pastry squares on sheet. Place 6 pastry squares on work surface. Spread each with 1/4 cup prepared mousse. Top with 6 to 8 berries. Cover with remaining pastry squares. Dust napoleons with remaining 1/4 cup powdered sugar. Top each with berry and mint sprig if desired.

## **VANILLA WHIPPED CREAM**

3	oz.	<b>Monin Vanilla Syrup</b>
1/2	pint	Heavy whipping cream

Add Monin Syrup and heavy whipping cream to a professional whipped cream canister. Attach gas cartridge and shake. Test squirt; if not firm, shake again before dispensing. Use to top mochas, lattes, milkshakes and more.

## **WILDBERRY BBQ SAUCE** (yield 8 ounces)

1	cup	Hickory BBQ sauce of choice
2 -3	tbsp	<b>Monin Wildberry Fruit Purée</b>

Mix all ingredients thoroughly. Cover and store at room temperature.

## **SPICY PASSION FRUIT WING SAUCE** (Yield: 1 2/3 Cups)

1/2	cup	Butter
2/3	cup	Hot Sauce
1/2	cup	<b>Monin Passion Fruit Purée</b>

Melt the butter in a small pot over medium heat. Add the hot sauce and stir until the mixture bubbles gently. Remove from the heat and allow to cool 5 minutes. Whisk in the Monin Passion Fruit Puree and continue whisking until thoroughly combined. Toss cooked wings in sauce, drain and serve.

## **POULTRY SAUSAGE** (Yield: 16 Patties)

1	lb.	ground poultry
1/2	tsp.	dried sage
1/2	tsp.	dried marjoram
1/2-3/4	tsp.	dried thyme
1/4	tsp.	ground cayenne pepper
1/4	heaping tsp.	ground allspice
1/4	tsp.	freshly ground black pepper
3/4	tsp.	kosher salt
1	clove	Garlic, finely minced
1/4	cup	<b>Monin Maple Spice Syrup</b>
2-3	tsp.	olive oil for cooking patties

Lightly mix all ingredients together until the herbs/spices are well incorporated. Do not over mix or sausage will be tough. Divide the mixture into 4 equal parts, and then make 4 (or 2, for 2-oz. patties) patties from each part. Heat a nonstick pan over medium heat and add 1 tsp. of oil. Put 1/3 or 1/2 of the patties (depending how big your pan is) into the pan and cook about 2 minutes per side or until browned and cooked through. Repeat with the next 1-2 batches, adding an additional teaspoon of olive oil per batch.