

TEXASPETE ON-TREND RECIPES MADE SIMPLE

Freshen Up Your Menu

COMMON INGREDIENTS

For Simple, Delicious Dishes

EASY PREP

COST EFFECTIVE

Maximizing Production Output

CHECK OUT OUR TEXAS PETE® SIMPLE AS RECIPE LIBRARY

Texas Pete® is ready to light up your menu with these stress-free, delicious recipes using a variety of our favorite Texas Pete® products. We're featuring recipes like our Nashville Hot Sauce, Spicy Wing Crunch, and many more that are sure to add extra spice to your menu.

FIND IN OUR COLLECTION:

- · Chef-driven, tested, recipes
- · On-trend regular & LTO menu winners
- · Templated recipes & prep directions
- · Sauce assembly video "how to" instructions
- · 5 ingredients, less than 10 minutes to prep, yields up to 70 servings
- · Multiple ways to use Texas Pete® on your menu

FIND THESE RECIPES AND MORE AT TEXASPETEFOODSERVICE.COM/SIMPLEAS







TEXASPETE SIMPLE AS TEXAS PETE® RECIPES Fire Up The Flavor For Your Menu



CHA! MISO-SOY GLAZE

Using our CHA! By Texas Pete* Sriracha Sauce, you can craft the perfect glaze for any meat, fish, or vegetable dish on the menu! The saltiness of soy combined with the sweet heat and toasted garlic kick of the sriracha creates the perfect Asian fusion option.

SPICY WING CRUNCH

Looking to add a delicious crunch to your dishes? Texas Pete* Dust Dry Seasoning can be mixed with ground pork rinds to create this Spicy Crunch Recipe. This recipe is perfect for coating fish filets for a fish sandwich, as a binding agent for turkey meatballs, or even tossed with roasted vegetables.





NASHVILLE HOT SAUCE

This delicious Nashville Hot Sauce is sure to be a hit on your menu and it's easy to make. It's the perfect combination for tossing fried chicken, adding to breakfast sandwiches, or used as a dipping sauce.

MILITARY MATCHA

Texas Pete* Dust Dry Seasoning adds a spicy kick that is versatile as a topping, rub, seasoning and in many drinks including Bloody Mary, Red Beer, Sangria, and our personal favorite—the Military Matcha.



VISIT OUR WEBSITE AT TEXASPETEFOODSERVICE.COM FOR ALL 12 RECIPES, TUTORIAL RECIPE VIDEOS, AND ALL PRODUCT INFORMATION.

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