

JANUARY

PRICING VALID DELIVERY DATES OF:
JANUARY 2 - 26, 2007



P.O. BOX 17, ROUTE 66 HUDSON, NY 12534 ■ PHONE: (518) 828-4004 or (800) 999-6006
www.ginsbergs.com ■ E-mail us at info@ginsbergs.com **UNIPRO**



COOKED - OVEN ROASTED

Chicken Wings

54512 3/5 lb.

Save \$1.00
per case off
invoice!

WINGS OF FIRE

Jumbo Chicken Wings

54515 1/10 lb.

Save \$1.00
per case off
invoice!

8-10 PER POUND

Chicken Wings - Steamed

54520 1/10 lb.

Save \$1.00
per case off
invoice!

BUFFALO

Boneless Chicken Wings

54526 2/5 lb.

Save \$1.00
per case off
invoice!

Ready to cook, marinated, parfried Buffalo Style chicken breast fritters.

**New Home Style
Supreme Entrees**
Just heat & serve!



PEAR DIJON W/APPLES & PROSCIUTTO

Stuffed Chicken Breast

53976 24/7 oz. portions

Save \$2.00
per case off
invoice!

A velvety-smooth Pear-Dijon Mustard Sauce blankets cured prosciutto, Granny Smith apples and our special Swiss cheese blend. Coated with a crunch layer of seasoned bread crumbs.

HERBED CORDON ROYAL

Stuffed Chicken Breast

53978 24/7 oz. portions

Save \$2.00
per case off
invoice!

Chicken breast meat filled with sliced ham, Swiss and American cheese and a savory blend of garlic & sage. Covered in a bread crumb coating seasoned with rosemary.



GOURMET BROWNED

Turkey Breast - Skin on

58544 2/6 lb. avg.

3⁴⁹ lb.

SELECT

Turkey Breast - Skinless

58608 2/9.5 lb. avg.

2¹⁵ lb.



POUNDED

Veal Leg Cutlet

58826 40/4 oz.

Save \$1.00
per case off
invoice!

POUNDED

Veal Leg Cutlet

58831 32/5 oz.

Save \$1.00
per case off
invoice!

Veal Scallopine

58833 1/10 lb.

Save \$1.00
per case off
invoice!

POUNDED

Veal Top Round Cutlet

58856 32/5 oz.

Save \$1.00
per case off
invoice!

POUNDED

Veal Top Round Cutlet

58858 27/6 oz.

Save \$1.00
per case off
invoice!



Chicken Wing Dings

54495 2/7.5 lb. - 40.95 cs.
Fully cooked breaded wings.

2⁷³ lb.

HOT & SPICY

Chicken Wing Zings

54500 2/7.5 lb. - 43.95 cs.
Fully cooked and batter-coated wing sections just the way customers like them--hot and spicy!

2⁹³ lb.



THICK N JUICY

Black Angus Burgers

38⁹⁵ cs.

55872 60/4 oz. burgers - 65¢ ea.
55876 40/6 oz. burgers - 97¢ ea.
55884 30/8 oz. burgers - 1.30 ea.



Sweet Italian Sausage

57402 48/4 oz. patties - 18.95 cs.

39[¢] patty

Canadian Bacon

53520 4/5 lb. avg.

3⁶⁵ lb.

BREAKFAST



18/22 SLICES PER POUND - FLAT PACK

Hickory Smoked Bacon

53359 1/15 lb.

Save \$1.00
per case off
invoice!

18/22 SLICES PER POUND - HOMESTYLE

Hickory Smoked Bacon

53424 1/30 lb.

Save \$1.00
per case off
invoice!



General Mills
Bakeries & Foodservice

Cereal Bars

31¢ ea.

(96 bars - 29.95 cs.)

- 61875 CHEERIOS
- 61878 TRIx
- 61880 CINNAMON TOAST CRUNCH

JUST THAW & SERVE!



Assorted Large Danish

01350 8/6 ct. - 36.95 cs.

Contains 2 trays of apple, 2 trays cheese and 1 tray each of cherry and cinnamon bear claw.

77¢ ea.

VARIETY PACK

Cake Donuts

01600 8/6 ct. - 21.45 cs.

Contains 2 trays each of iced chocolate chip, sour cream, powdered sugar and glazed devil's food.

45¢ ea.

Butterfly Cheese Danish

01420 24/4 oz. - 18.45 cs.

77¢ ea.

NATIONAL TEA MONTH



CAFFEINE FREE

Chamomile Tea

17842 6/20 ct. bags - 14.50 cs.

12¢ bag

Earl Grey Tea

17844 6/20 ct. bags - 14.50 cs.

12¢ bag

English Breakfast Tea

17846 6/20 ct. bags - 14.50 cs.

12¢ bag



Chai Tea Dry Mix

18060 8/1.5 lb.

48⁹⁵ cs.

NEW! Chai Tea Dry Mix

18062 6/24 ct. bags - 58.95 cs.

41¢ bag

When mixed with equal parts of milk or soy, our latte concentrate creates a sweet, spicy, creamy beverage that you can enjoy morning, noon or night. To drink hot, heat mixture using stove top or microwave. To drink cold, pour the mixture over ice. Mix equal parts (1 to 1 ratio) of concentrate and milk or soy. Microwave, heat on the stove, or serve over ice.

DESSERTS



MILK CHOCOLATE

Mousse Mix

46585 10/8.75 oz.

44⁹⁵ cs.

NEUTRAL BASE

Mousse Mix

46600 10/5.75 oz.

39⁹⁵ cs.

STRAWBERRY

Mousse Mix

46620 10/5.75 oz.

48⁹⁵ cs.

NEUTRAL MOUSSE IDEAS FOR SIGNATURE DESSERTS

Orange Creme - Prepare mix with 14 oz. half and half and finish with ½ cup orange juice concentrate and 1 Tbsp. vanilla. Fold in 2 cups unsweetened whipped cream.

Minted Lemon - Prepare mix with 14 oz. half and half and finish with ⅓ cup fresh squeezed lemon juice and ¼ cup chopped fresh mint.

Fuzzy Navel - Prepare mix with 12 oz. half and half and finish with ½ cup orange juice concentrate ½ cup peach preserves and 3 Tbsp. peach schnapps.

Blackberry Cobbler - Prepare mix with 12 oz. half and half and finish with ¾ cup blackberry preserves and 1 cup crumbled coffee cake.

Strawberry Rose - Prepare mix with 12 oz. half and half and finish with ¾ cup strawberry preserves and ½ cup Bailey's® Irish Cream.

TEA INFO

ENGLISH BREAKFAST - A full bodied blend, perfect anytime.

EARL GREY - Mild and aromatic, scented with bergamot flavor.

CHAMOMILE - Naturally relaxing.

CHAI - Blend of black tea, honey, vanilla, spices and milk, prepared like a latte. Serve hot or iced.

MINT TEA PUNCH

- | | |
|----------------------|-------------------|
| 3 cups boiling water | ½ cup lemon juice |
| 12 sprigs fresh mint | 5 cups cold water |
| 4 tea bags | 3 orange slices |
| 1 cup white sugar | 3 lemon slices |
| 1 cup orange juice | |

Place the tea bags and mint sprigs into a large pitcher. Pour boiling water over them, and allow to steep for about 8 minutes. Remove and discard the tea bags and mint leaves, squeezing out excess liquid. Stir in sugar until dissolved, then stir in the orange juice and lemon juice. Pour in the cold water. Serve over ice cubes, garnished with orange or lemon slices. Yields 10 servings.

BIG JIM'S MUD IN YOUR CHAI

- | | |
|----------------------|-------------------|
| ⅓ oz. Bailey's | 2 oz. Oregon Chai |
| ⅓ oz. Crème De Cacao | Latte Concentrate |
| ⅓ oz. Kahlua | 2 oz. Milk |
| | Ice |

Pour liqueurs and Chai over ice. Mix together and top it off with milk. Or put it all in a blender and blend until smooth.

BAKED CHAI LATTE CUSTARD

- | | |
|-----------------|----------------------------------|
| 2 eggs | 1 ½ cup of milk, scalded |
| ⅓ + ½ cup sugar | ½ cup of Oregon Chai Concentrate |
| ¼ tsp. of salt | |

Caramelize ½ cup sugar. Pour a little into each custard cup. Heat oven to 350°F. Beat eggs, sugar and salt slightly to mix. Stir in scalded milk and Chai. Pour into 8 custard cups. Set cups in a pan of hot water (1" deep.) Bake 40 minutes or until a knife inserted 1" from edge comes out clean. Remove from oven. Un-mold to serve. 8 servings.

CHEESES

Sorrento®



IMPORTED GRATED

Parmesan Cheese

24335 4/5 lb.

Save \$1.00
per case off
invoice!

SHREDDED

Fresh Parmesan Cheese

24338 2/5 lb.

Save \$1.00
per case off
invoice!

PARMESAN ENCRUSTED SALMON

4-6 oz. salmon steaks 1/2 tsp. grated lemon
2 Tbsp. extra virgin Zest
olive oil 1/2 cup grated Parmesan
Salt and pepper, to taste

Heat broiler. Mix oil, salt, pepper and lemon zest together and rub all over salmon steaks. Broil salmon, turning once - about 3-4 minutes per side. Remove from broiler and spread each piece with grated Parmesan. Return to broiler for 1 minute to melt cheese. Serve with lemon wedges.

SQUARE

Muenster Cheese

24190 1/6 lb. avg.

You'll find Muenster perfectly at home on a veggie tray with tomatoes, baby carrots and zucchini. Add some crackers, rye or whole-grain breads on the side (don't forget the mustard for dipping) and you've got a complete entertaining platter.

MARKET
PRICE!

RASPBERRY CROISSANTS

4 croissants 4-1 oz. slices Muenster
1/4 cup raspberry cheese
preserves 1 Tbsp. butter

Slice croissants in half and evenly spread the preserves on the cut sides of the croissants. Place a slice of cheese over the preserves on the croissant bottoms and replace the tops. Melt the butter in a large skillet over medium-low heat and place the croissants upside down in the skillet. Grill until golden and the cheese has melted, about 3 minutes on each side.

Recipes from www.ilovecheese.com

DAIRY



4% MILK

Cottage Cheese

23652 6/5 lb.

30⁹⁵
cs.

Old-fashioned, Vermont-style cottage cheese is high in protein, low in fat and a good source of calcium

Sour Cream

25574 6/5 lb.

24⁹⁵
cs.

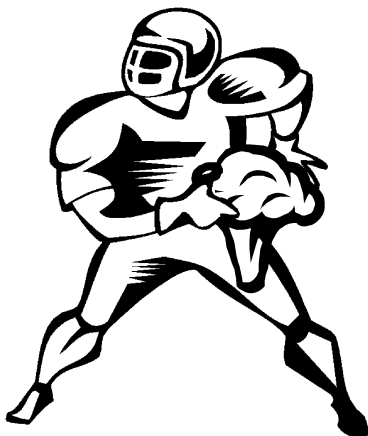
The ultimate, full-bodied sour cream, rich in taste, extravagantly thick, completely fresh and all-natural.

CHOCOLATE SOUR CREAM BROWNIE CAKE

1 cup all-purpose flour 1 cup sugar
1/4 cup unsweetened cocoa 2 large eggs
1 tsp. baking powder 1 tsp. vanilla
1 tsp. baking soda 1 cup Cabot Sour Cream
1/2 tsp. salt 1/2 cup semisweet chocolate chips (optional)
8 Tbsp. butter, softened

Preheat oven to 350°F. Butter and flour 9-by-5-inch loaf pan. Into medium bowl, sift flour, cocoa, baking powder, baking soda and salt. In another bowl, beat butter with electric mixer until light and fluffy. While beating, gradually add sugar. Beat in eggs one at a time. Add vanilla and beat until mixture is smooth. Alternately add some of flour mixture and sour cream; beat just until smooth. Fold in chocolate chips, if using. Scrape batter into prepared loaf pan and bake for 35 to 45 minutes, or until knife or skewer inserted in center comes out clean. Let cool completely in pan (cake may settle in center as it cools.)

SUPERBOWL GAME PLAN



SUPERBOWL XLI

Sunday February 4, 2007
in Miami, Florida

- 72251 Broccoli Florets 3 lb. bag
- 72259 Carrot Sticks 5 lb. bag
- 72262 Celery Sticks 5 lb. bag
- 72263 Cauliflower Florets 3 lb. bag

WARM JALAPENO CHEESE DIP

12 oz evaporated milk 8 oz. shredded pepper
2 Tbsp. butter Jack cheese
3 Tbsp. flour 1 cup prepared salsa
1/2 tsp. ground turmeric 2 Tbsp. fresh lemon juice
Salt and pepper

Microwave milk in a 1-quart measuring cup until steamy. Meanwhile, melt butter in a large saucepan over medium heat. Whisk in flour and turmeric until smooth, then whisk in milk until creamy and thick. Whisk in cheese. (Dip can be refrigerated in an airtight container up to 3 days.) When ready to serve, return cheese sauce to saucepan; stir in salsa and lemon juice, and slowly rewarm. Adjust seasonings, including salt and pepper to taste, and serve.

From www.allrecipes.com

CURRIED HUMMUS

31 oz canned garbanzo bean, rinsed & drained 6 Tbsp fresh lemon juice
2 Tbsp. olive oil 1/2 cup water
3 garlic cloves, crushed Salt, to taste
4 tsp. curry powder Hot sauce, to taste

Put all ingredients in a food processor and blend until smooth. Serve (drizzled with olive oil, if desired) with pita chips.

"Chick peas have a very low glycemic index, which means they create steady blood sugar and are especially healthful for diabetics. Curry powder contains curcumin, an antioxidant believed to be anti-inflammatory and anticancer."

USA WEEKEND columnist Jean Carper



Euro Style Butter Blend

25520 30/1 lb. - 35.95 cs.

1²⁰
lb.

83% fat content for creamy, European-style texture. Substitutes 1:1 for margarine for easy recipe conversion.

COUNTRY MORNING
Oleo Blend - 60/40

25507 30/1 lb. - 49.95 cs.

1⁶⁷
lb.

40% LAND O LAKES butter and real butter taste with an 60% fat formulation, can be used just like butter or margarine.

FROZEN SOUPS

**INSIGNIA CHEF SERIES SOUPS
READY-TO-HEAT POUCHES**



WITH BURGUNDY WINE
Mushroom & Beef Soup **1²⁵**
8 oz.

81212 32/8 oz. [4/4 lb.] 39.95 cs.

Slow cooked tender chunks of beef surrounded by a mélange of Crimini, Portobello and button mushrooms. Enhanced with baby pearl onions, roasted Yukon gold potatoes and julienne leeks in a rich beef stock with burgundy wine.

WITH SHERRY
Lobster Bisque Soup **1³⁴**
8 oz.

81213 32/8 oz. [4/4 lb.] 42.95 cs.

This classical lobster bisque, rich in color and indulgent flavor starts with the perfect blend of simmering lobster stock, minced lobster meat and spices, then finished with sherry wine, fresh cream, sweet cream butter to deliver velvety smooth bisque like no other.

WITH SMOKED GOUDA
Roasted Red Pepper Bisque **1³⁴**
8 oz.

81214 32/8 oz. [4/4 lb.] 42.95 cs.

Sun-ripened, fresh roasted red bell peppers pureed with garlic, basil, fresh cream and butter, finished with aged smoke Gouda cheese and diced tomatoes.

GARNISHING TIPS

MUSHROOM & BEEF



■ Create a dazzling display by combining your favorite steak sauce with fresh crème. Drizzle the sauce over the soup and add chopped chives for a bit of color and texture.

■ *Entrée Ideas* - For a rich Beef Stroganoff, add sour cream to soup. Serve in a toasty warm bread bowl.

LOBSTER BISQUE



■ Beginning in the center, squeeze crème fraîche in a spiral over the bisque. Pull a series of spokes from the center to the edge with a toothpick or skewer; repeat, starting from the outside to create a spider-web design.

■ Add dimension by placing a tarragon flan in the center of a wide, empty bowl. Pour the Lobster Bisque slowly into the bowl until it is two-thirds of the way up the flan. Top with a fresh sprig of tarragon and drizzles of paprika butter.

■ *Entrée Ideas* - Pour bisque over poached seafood & top with provolone cheese to create a signature Seafood au Gratin.

ROASTED RED PEPPER



■ Highlight the smoked Gouda flavor with freshly shredded Gouda. Finish off with light drizzles of pesto surrounding the cheese.

■ Accent this bisque by placing a Parmesan crisp in the center. Top with tomato confit and a sprig of thyme.

■ *Entrée Ideas* - Create Mediterranean Chicken by topping a grilled chicken breast with diced artichoke hearts, kalamata olives, sliced scallions and bisque.

SPICES



For full flavor development, add spices near the beginning of the cooking process but reserve 1/4 of the seasoning for adding shortly before serving. For even more flavor, crush the leaves slightly before adding to foods to release the oils and flavors contained within the leaves. Start with 1/4 tsp. per serving and adjust from there.

Whole Basil Leaves **21⁹⁵**
82811 1/26 oz. ea.

Whole Oregano Leaves **19⁹⁵**
84506 1/24 oz. ea.

Parsley Flakes **11⁴⁵**
84641 1/11 oz. ea.
Add parsley to foods after cooking is completed and just before serving to maintain optimum visual appeal.

NUTS



Mixed Nuts w/Peanut **12⁵⁰**
61115 6/56 oz. - 74.95 cs. can

Add dry roasted sunflower kernels, a roasted garlic vinaigrette dressing, ground cumin and crushed red pepper flakes to create a spicy nut mix!

Dry Roasted Peanut **5⁹⁹**
61145 6/52 oz. - 35.95 cs. can

Create Thai Chicken tacos with A.1. Marinade, peanuts, soy sauce, crushed red pepper, chicken breasts strips, cucumber, cilantro and corn tortillas!

Salted Cocktail Peanuts **6⁴⁹**
61175 6/56 oz. - 38.95 cs. can

Perfect ingredient for Asian stir-fry dishes using assorted fresh vegetables, such as bell peppers, mushrooms, onions, broccoli florets and zucchini!

DID YOU KNOW...

Peanuts are naturally 100% cholesterol-free!

BASES



Onion Base **32⁹⁵**
76540 12/8 oz. cs.

NO MSG
Instant Cream Soup Base **30⁹⁵**
76350 6/20 oz. cs.

DRESSING



CHUNKY
Blue Cheese Dressing **45⁹⁵**
29590 4/1 gal. cs.

BUFFALO
Blue Cheese Dressing **26^c**
29625 96/1.75 oz. cups - 25.95 cs. cup

A hearty, full bodied dressing with Blue Cheese chunks and a delicately spiced creamy background just right for dipping wings!



Corvina is a member of the drum fish family but different from the croaker and black and red drums. It is a wild caught fish from Central and South American countries such as Costa Rica, Panama, Nicaragua and Guyana. Known for its firm white meat, Corvina's popularity has been increasing steadily in the United States.

While the flavor and texture of its flesh suggests bass, corvina actually is a member of the croaker family, which also includes the California white seabass, whiting, redfish and drum.

Corvina is a white flaky fish with a high fat content and is suitable for all kinds of preparations. Whether baked, broiled, fried or grilled it creates a delicious and nutritious meal. Corvina has a mild, sweet, delicate flavor and is perfect in all types of marinades and ceviches, a typical South American application. Similar to cod and grouper with a mild flavor and white flaky texture. Stays moist when cooked. Great baked, fried and blackened.

Sources: www.stavis.com
& www.about.com

CORVINA WITH MARGARITA BUTTER

2 6-8 oz. corvina filets	½ cup butter, softened
salt & pepper to taste	1 Tbsp. fresh parsley, chopped
2 Tbsp. vegetable oil	pinch of white pepper
1 Tbsp. lime zest	pinch of chili powder
juice of one lime	
juice of ½ orange	

Season the filets with salt and pepper and then cook in oil in a saute pan over medium heat for three minutes on each side. Remove from pan and set aside.

In a mixing bowl, combine the remaining ingredients and blend together. Spoon out the butter mixture onto a sheet of wax paper or parchment paper and roll up, keeping the diameter of the roll at approximately three inches. Place in the refrigerator. When the butter mixture is firm, remove from the wax or parchment paper and cut slices at 1/4-inch thick. Place three medallions on top of each filet and serve. Yields 2 servings.

FROZEN SEAFOOD



FISHERY PRODUCTS INTERNATIONAL
UPPER CRUST PRODUCTS!

Potato Crusted Cod **1⁸³** ea.

39726 29/5.5 oz. - 52.95 cs.

Delicious white, flaky cod portions, crusted with a potato, chive and cheddar blend, delivers a warm, savory, comfortable experience.

Salsa Crusted Mahi Mahi **2⁴⁴** ea.

41026 27/5-6 oz. - 65.95 cs.

Exotic Mahi Mahi crusted with roasted corn and black beans for a Tex-Mex sizzle bursting with flavor.

WITH CHIPOTLE LIME
Tortilla Crusted Tilapia **1⁶⁶** ea.

41734 27/5.9 oz. - 44.95 cs.

Light and flaky tilapia, crusted with crunchy tortilla, chipotle and lime, provides a nice balance between the heat of chipotle and the zesty smooth sweetness of lime.



AquaStar

Item# 39932 6/3 lb.

Snow Crab Cocktail Claws



Snow crab claws are coveted as the sweetest, most succulent part of the crab. Expertly hand cut to display the delicious meat inside. Fully cooked for thaw and serve convenience. 16 to 20 claws per pound.

Item#41165 1/30 lb.

Salmon Sides

Two to four pound frozen salmon sides packed in each 30 lb. case.

SALADS



NEW ENGLAND

Potato Salad **1⁰⁸** lb.

75568 2/8 lb. - 17.25 cs.

Hard-cooked eggs combine with steamed diced potatoes, celery, carrots and creamy mayonnaise.

Macaroni Salad **1⁰⁸** lb.

75535 3/8 lb. - 25.95 cs.

A family favorite. Short elbow macaroni, cooked to plump perfection, blended with sweet pickles, crunchy celery, colorful red bell peppers in a creamy sweet-tart mayonnaise.

Add bacon and horseradish for a zesty potato salad.

Try cilantro or jalapenos and lime juice for a south of the border flair.

Add cucumbers, tomatoes, red onion and lemon juice for a Greek macaroni salad.

APPETIZERS



Mozzarella Sticks

82220 72/4 oz. [6/3 lb.] - 65.95 cs.

Everybody's favorite! Smooth, creamy real mozzarella cheese coated with a delicate layer of draft beer batter! Premium length and appearance add value to any appetizer menu! Outstanding with specialty dips!

92¢
4 oz.

Onion Rings

82262 60/4 oz. [6/2.5 lb.] - 32.95 cs.

Thick Cut 5/8" onion rings double-dipped for big beer batter flavor and extra bite! Best seller with perfect blend of flavor and crunch to suit all purposes makes this the most popular onion ring ever!

55¢
4 oz.

Onion Rings - King Size

82264 40/4 oz. [2/5 lb.] - 23.95 cs.

Huge, extra-thick onion rings with the great-big flavor of beer batter - sure to delight the crowd! Outstanding plate coverage and dramatic visual appeal provide versatility to use as an appetizer, side or garnish!

60¢
4 oz.

French Fries - Skin On

97110 120/4 oz. [6/5 lb.] - 28.95 cs.

24¢
4 oz.

Bottleneck French Fries

97115 120/4 oz. [6/5 lb.] - 28.95 cs.

24¢
4 oz.

ONION SOUP A LA BREW CITY

- ½ cup (½ stick) butter
- 6 onions (about 3 lbs), sliced
- 6 garlic cloves, sliced
- ½ cup dry white wine
- 3 cups canned low-salt chicken broth
- 3 cups canned beef broth
- 1 tsp. Dijon mustard
- 2 oz. shredded Swiss & Parmesan cheese
- 1 oz. **Beer Battered Onion Straws** (Item #82322)
- 1 each - **Brew City Beer Battered King Rings**

In a heavy skillet, cook the onions and the garlic in the butter over moderate heat, stirring occasionally, until the mixture is browned (about 45 minutes). Stir in the white wine, beef broth, chicken broth & mustard; simmer the mixture, covered, for 20 minutes, season to taste with salt & pepper. When soup is ready to be served, fry all onion straws & king rings. Pour soup into bowl and add onion straws. Place king ring on top of soup. Cover with grated Swiss & Parmesan cheese. Serve in salamander until golden brown. Serve. Makes



Golden Tiger®

Egg Roll Wrappers

12980 12/1 lb.

17⁵⁰
cs.

Wonton Wrappers

12986 12/1 lb.

18²⁵
cs.

Pork Potstickers

82052 200/.7 oz. - 39.95 cs.

20¢
.7 oz.



French Fry Frips/Chips

96715 128/3 oz. [6/4 lb.] - 23.95 cs.

19¢
3 oz.

Fresh style chips combining the thin, crispy bite of potato chips with the hot, big potato flavor of French fries.

Compared to ordinary potato chips Frips have a lower portion cost per serving, usually between 17-20%.

McCain Frips will offer a plate coverage that is equal to, or slightly better than, ordinary potato chips.

McCain Frips will provide the following benefits over ordinary potato chips:

- ▶ Home made appearance and taste
- ▶ More whole pieces versus ordinary potato chips
- ▶ Crunchier and more flavorful chips
- ▶ More flexibility to create a signature menu item

SWEET FRIPS

- 6 oz. McCain Frips
- 5 tsp. sugar
- 1 tsp. ground cinnamon

Combine sugar and cinnamon in a small bowl. Fry Frips in 350°F oil for 2-3 minutes or until golden brown. Drain on paper towels. Sprinkle cinnamon and sugar mixture over Frips. Transfer to a small plate. Serve immediately. Great with fruit and ice cream. Makes 1-2 servings.

PIZZA



SELF RISE

16" Pizza Crusts

02690 12/29 oz. crust

Save \$1.00
per case off
invoice!

16" Wheat Pizza Crusts

02688 12 crusts

Save \$1.00
per case off
invoice!



14 SLICES PER OUNCE

Sliced Pepperoni

56635 25 lb. bulk - 54.95 cs.

2²⁰
lb.

1/2" Bacon Topping

56650 1/10 lb. - 38.95 cs.

3⁸⁹
lb.

Crumbled Beef Topping

56652 1/10 lb. - 21.95 cs.

2¹⁹
lb.

Roasted Chicken Topping

56654 4/2.5 lb. - 38.95 cs.

3⁸⁹
lb.

Italian Sausage Topping

56670 1/10 lb. - 22.95 cs.

2²⁹
lb.

Show Us What You Can Do...

You think you're good enough to represent Pizza Today and the United States in Italian Chef Wars 2008 in Las Vegas? Prove it.

Send three recipes - one each for an appetizer, entrée and dessert - using the 40 ingredients (listed on their website) to this address:

Italian Chef Wars
c/o Pizza Today
908 S. 8th Street
Louisville, KY 40203

For more information visit www.pizzatoday.com

“LOW SODIUM AWARENESS” is well engrained in healthcare. And it will continue to grow and influence other segments as well. Think of it as an opportunity. Maybe it will make your heart beat a little faster ... in a good way. Use on premise signage and menu inserts to point out the nutritional merits of featured foods. As an operator take the time to strike a better balance between flavor and nutrition ... strategically pricing flavorful, healthful, on-trend offerings.



**USE SEASONINGS
INSTEAD
OF TABLE SALT**

Table salt and other prepared seasonings are a major source of sodium in the American diet. Use spices and herbs and enjoy the natural flavor of food. Here are some spices and herbs and the food items with which they are a particularly good flavor match.

Allspice - Lean ground meats, stews, tomatoes, peaches, apple-sauce, cranberry sauce, gravies, lean meat

Basil - Fish, lamb, lean ground meats, stews, salads, soups, sauces, fish cocktails

Bay leaves - Lean meats, stews, poultry, soups, tomatoes

Caraway seeds - Lean meats, stews, soups, salads, breads, cabbage, asparagus, noodles

Chives - Salads, sauces, soups, lean meat dishes, vegetables

Cider vinegar - Salads, vegetables, sauces

Cinnamon - Fruits (especially apples), breads, pie crusts

Curry powder - Lean meats (especially lamb), veal, chicken, fish, tomatoes, tomato soup, mayonnaise

Dill - Fish sauces, soups, tomatoes, cabbages, carrots, cauliflower, green beans, cucumbers, potatoes, salads, macaroni, lean beef, lamb, chicken, fish

Garlic (not garlic salt) - Lean meats, fish, soups, salads, vegetables, tomatoes, potatoes

Ginger - Chicken, fruits

Lemon juice - Lean meats, fish, poultry, salads, vegetables

Mace - Hot breads, apples, fruit salads, carrots, cauliflower, squash, potatoes, veal, lamb

Mustard (dry) - Lean ground meats, lean meats, chicken, fish, salads, asparagus, broccoli, Brussels sprouts, cabbage, mayonnaise, sauces

Nutmeg - Fruits, piecrust, lemonade, potatoes, chicken, fish, lean

meat loaf, veal, pudding
Onion (not onion salt) - Lean meats, stews, vegetables, salads, soups

Paprika - Lean meats, fish, soups, salads, sauces, vegetables

Parsley - Lean meats, fish, soups, salads, sauces, vegetables

Pimiento - Salads, vegetables, casserole dishes

Rosemary - Chicken, veal, lean meat loaf, lean beef, lean pork, sauces, stuffings, potatoes, peas, lima beans

Sage - Lean meats, stews, biscuits, tomatoes, green beans, fish, lima beans, onions, lean pork

Savory - Salads, lean pork, lean ground meats, soups, green beans, squash, tomatoes, lima beans, peas

Thyme - Lean meats (especially veal and lean pork), sauces, soups, onions, peas, tomatoes, salads

Turmeric - Lean meats, fish, sauces, rice

Info from American Heart Association

Definitions For Low Sodium Claims On Food Labels	
Sodium-free	Less than 5 mg sodium per serving
Salt-free	Meets requirements for sodium-free
Low sodium	140 mg sodium or less per serving
Very low sodium	35 mg sodium or less per serving
Light in sodium	50% less sodium per serving when compared to foods with more than 40 calories per serving or more than 3 grams of fat per serving
Unsalted/No added salt	No added salt during processing. The product it resembles is normally processed with salt.

From www.hormelfoodservice.com

NON FOODS ITEMS

Reynolds Food Packaging
an Alcoa business



9" Aluminum Container 11¢ ea.
66215 500 ct. - 54.95 cs.

7" Aluminum Container 11¢ ea.
66185 200 ct. - 21.95 cs.

BOARD LID FOR 9" Aluminum Container 4¢ ea.
66250 500 ct. - 20.95 cs.

WITH LID 9" Aluminum Container 17 1/2¢ ea.
66230 200 ct. - 34.95 cs.

DOMED LID FOR 9" Aluminum Container 6¢ ea.
66255 500 ct. - 29.95 cs.

7" Aluminum Container 6 1/2¢ ea.
66285 500 ct. - 32.95 cs.

BOARD LID FOR 7" Aluminum Container 3¢ ea.
66320 500 ct. - 14.95 cs.

DOMED LID FOR 7" Aluminum Container 4¢ ea.
66325 500 ct. - 19.95 cs.



2 oz. Plastic Souffle Cup 27⁹⁵ cs.
65634 20/125 ct.

LID FOR 2 oz. Plastic Souffle Cup 33⁹⁵ cs.
65643 20/125 ct.

3.25 oz. Plastic Souffle Cup 41⁹⁵ cs.
65703 20/125 ct.

4 oz. Plastic Souffle Cup 42⁹⁵ cs.
65810 20/125 ct.

5.5 oz. Plastic Souffle Cup 53⁹⁵ cs.
65846 20/125 ct.

LID FOR 3.25, 4 & 5.5 OZ. Plastic Souffle Cup 41⁹⁵ cs.
65858 20/125 ct.

RUBBERMAID Proserve™ Professional Delivery Bags
Designed especially for food delivery professional.



- Nylon construction equals years of performance and two inches of polyester insulation for maximum thermal performance.
- Bags use nylon thread that will not deteriorate with use, commercial-grade zippers & closures and a large content labeling window
- Hanging loop for drying and storage and reinforced carry handles

68343 21x20x8 bag **\$29.95** ea. 68341 18x17x8 bag **\$26.95** ea.

MERCHANDISING SOLUTIONS



SARA LEE FOODSERVICE
SLF XPRESS PRINT-ON-DEMAND (POD) SYSTEM

Customize print clings, counter cards and table tents and then print what you need! Log on to www.SLSF-SalesSupport.com



SPARK MORE HIGH-MARGIN SNACK SALES

Create custom full-color menus and table tents online! Add seasonal/special promotions. Up to 50 pieces shipped FREE within 5 days More FREE pieces available each quarter with proof of purchase of McCain products. Find simple, flavorful dip recipes using only 2 to 3 ingredients. Visit www.1800poppers.com



MENU ALLOWANCE PROGRAM

When you dress up your menu with Farmland products, you'll receive up to \$150. Plus, you'll be using the power of this great brand to satisfy your customers.

Here's how it works: feature one Farmland item on your menu and receive \$50.00. Feature 2 Farmland items and receive \$100. And, if you feature 3 Farmland products, you'll receive \$150!

If you would like to receive the EASY-TO-USE Farmland Menu Kit or a digital copy of the logo via e-mail, please call our toll-free DSR/Operator Help Line at 1-888-FARMLAND (327-6526) or contact your Ginsberg's Sales Consultant.



Foodservice REWARDS.com
SELL A CASE. EARN A BUNDLE™

Purchase decision makers are eligible to enroll for the program. Operators accumulate points based on submission on designated products from other participant manufacturers.

Operators can use redeemed items to:

- Motivate employees as the Employee of the Month with a prize
- Increase Sales with excitement & participation building raffles and promotions
- Increase Productivity with new equipment
- Twice a month, operators receive menuing ideas, product customization ideas and promotion information from **CAMPBELL'S** and other top brands in foodservice (*General Mills, Nestle, Hormel, Unilever Food Solutions, Barber and Mrs. Friday's*).

Go to www.foodservicerewards.com to sign up to-day!

EXAMPLE OF LABEL ON PRODUCT



MENU ALLOWANCE PROGRAM

Take advantage of attention-grabbing merchandising tools and the menu allowance program to show patrons you offer top-quality dairy products from Land O'Lakes! Did you know that 96% of consumers recognize the LAND O LAKES brand? Let them know you offer the leading brand they use at home.

Take advantage of their menu allowance program to earn \$100 [per unit (up to \$2,500)]. Go to www.landolakesfoodservice.com or ask your sales consultant for more details.



Order 1 free copy of up to 6 items from the Resource Room at the Cattlemen's Beef Board Foodservice Professionals website. You qualify for free material if you are an operator, chef, distributor, marketing executive or research and development specialist in the foodservice industry. Items available include:

Recipe Cards - Flavorful Rubs and Marinades

Recipe Brochures - Ground Beef Recipes for School Foodservice and Successful Roasting of Beef Round Roasts for School Foodservice

Beef Product Information - Beef Facts, Beef Grading, Beef Facts for Foodservice Folder, newsletters focused on one cut and including information about beef foodservice trends

Food Safety Information - Foodservice Ground Beef Safety Guidelines Brochure and Tips for Checking Temperatures

Training Kits

Go to www.beeffoodservice.com to order materials.

Portion Prices Featured are by the case only.

**Not Responsible For Typographical Errors • Products Listed Are Subject To Availability



P.O. BOX 17, ROUTE 66
HUDSON, NY 12534

PRSR STD
U.S. POSTAGE
PAID
PERMIT NO. 361
HUDSON, NY

JANUARY SALES 2007

A Member of
UNIPRO
FOODSERVICE, Inc.
Unified Professionals In Distribution