



FRESH-PICKED

SUMMER SIDES



VAN EERDEN
FOODSERVICE



SHIITAKE SHOESTRING FRIES

YIELDS 8 SIDE SERVINGS

INGREDIENTS

2 lb fresh shiitake caps, cut into thin shoestrings, Preferred VE 005178

1½ tb olive oil, Corto VE 034585

1 c. fry mix, Drakes VE 012904

1 c. mayonnaise, Wilsey VE 011790

2 tb fresh lemon juice, ProMark VE 001395

¾ tsp truffle oil, Blis VE 014335

DIRECTIONS

Toss mushrooms lightly with olive oil & salt. Roast at 400°F until tender & moisture has released but mushrooms are not browned, about 8–10 minutes. Spread on a tray and cool completely. Whisk mayo and lemon juice- add truffle oil gradually, tasting as you go to avoid overpowering. Season to taste with salt and pepper. To order, toss cooled mushrooms in seasoned flour, shaking off excess. Deep fry until lightly golden and crisp, about 2–3 minutes. Drain well & season immediately with kosher salt.



WARM POTATO & PEPPER SALAD

YIELDS 8 SIDE SERVINGS

INGREDIENTS

2 ½ lb yukon potatoes, medium dice, ProMark VE 003845

2 tb olive oil, Corto VE 034585

¾ c. mayo, Wilsey VE 011790

1 tsp garlic powder, McCormick VE 039573

2 tb fresh lemon juice, ProMark VE 001395

2 c. mini sweet bell peppers, grilled and charred, chopped, Frog JIT VE 003992

¼ c. parsley, chopped, Western VE 007185

salt & pepper, to taste

DIRECTIONS

Roast potatoes at 425° F with olive oil, salt, and pepper until golden and tender. Cool slightly. Mix mayo, garlic powder, and lemon juice to form aioli. Fold warm potatoes with aioli and grilled peppers. Finish with parsley and adjust seasoning.

CHAR-GRILLED ROMAINE SLAW

YIELDS 8 SIDE SERVINGS

INGREDIENTS

4 romaine hearts, halved lengthwise, Pro Act VE 006732

¼ c. olive oil, divided, Corto VE 034585

2-3 tb fresh lemon juice, ProMark VE 001395

salt & pepper, to taste

½ c. shaved parmesan, Cortona VE 074064

DIRECTIONS

Lightly rub romaine with 1 tb olive oil. Grill cut side down over high heat until lightly charred and just wilted. Flip over and grill on the back side for 1 minute. Cool completely, then cut into ¼" slaw. Toss with lemon juice, olive oil, and black pepper. Finish with shaved parmesan just before serving.



TOMATO PANZANELLA

YIELDS 8 SIDE SERVINGS

INGREDIENTS

2½ lb cherry tomatoes, Pro Act VE 003499

½ c. olive oil, divided, Corto VE 034585

4 brioche burger buns, day old, diced, MI Bread VE 079109

3 tb red wine vinegar, Woeber's VE 046010

salt & pepper, to taste

3 c. baby arugula, Pro Act VE 007408

DIRECTIONS

Roast tomatoes at 400°F with 2 tb olive oil and salt until just beginning to collapse; cool slightly. Toss bun cubes with 3 tb olive oil and toast until golden and crisp; cool. Whisk red wine vinegar, remaining 3 tb olive oil, salt, and pepper. Combine tomatoes, bread, and arugula; dress and toss gently- rest for 2-3 minutes before serving.





CREAMY CUCUMBER SALAD

YIELDS 8 SIDE SERVINGS

INGREDIENTS

2½ lb cucumbers, seeded and thinly sliced, Frog VE 006140

½ c. onion, sliced very thin, ProMark VE 007652

¾ c. sour cream, Prairie Farms VE 011756

¼ c. mayo, Wilsey VE 011790

1 tsp garlic powder, McCormick VE 039573

¼ c. fresh lemon juice, ProMark VE 001395

¼ c. fresh dill, finely chopped, Marano VE 007403

salt & pepper, to taste

DIRECTIONS

Combine sour cream, mayo, garlic powder, lemon juice, salt, and pepper until smooth. Toss cucumbers and onion with dressing until evenly coated. Fold in fresh dill- season to taste with salt & pepper. Chill at least 30 minutes before serving to allow flavors to meld.



SPICY ONION FRITTERS

YIELDS 8 SIDE SERVINGS

INGREDIENTS

3 medium onions, sliced thinly, ProMark VE 007652

1 ½ c. ap flour, Bay St VE 013301

¾ c. rice flour, Producers VE 079272

¾ tsp baking powder, Clabber Girl VE 013909

1 ½ tsp salt, Diamond Crystal VE 066782

2 tb cajun seasoning, McCormick VE 071919

1 ½ tsp cayenne, McCormick VE 071901

3-4 tb water

8 oz prepared cocktail sauce, Ken's VE 033125

8 oz mayo, Wilsey VE 011790

DIRECTIONS

In a large mixing bowl whisk together the flour, rice flour, baking powder, salt, cajun seasoning, paprika & cayenne. Add the sliced onions to the dry mixture, tossing to coat evenly. Gradually stir in water, 1 tb at a time, until a thick batter forms around the onions. Deep fry 1 oz scoops for 3-4 minutes until golden brown and crispy on both sides. Drain well and season with salt.