



FLAVOR > FORWARD

FOOD SHOW RECIPES 2025



Artfully curated by the Van Eerden Culinary
Department, Customer & Vendor Chefs





FLAVOR > FORWARD

At Van Eerden Foodservice, we believe bold flavor drives business forward. Flavor Forward is more than a cookbook - it's a celebration of culinary creativity, crafted to inspire restaurant owners and operators with what's next in food. Inside, you'll find innovative recipes developed by Van Eerden's Culinary Team, as well as talented Customer & Vendor Chefs. Each dish is built around Fresh Ideas, Fresh Products & Fresh Solutions - showcasing breakthrough ingredients, craveable trends and forward-thinking techniques that push the boundaries of what's possible on the plate. From new product launches to unexpected flavor combinations, this collection is designed to spark excitement, deliver value, and help you stay ahead in a fast-moving industry. Whether you're refreshing your menu or reimagining your kitchen, Flavor Forward is your guide to what's now - and what's next.





RECIPE, REMIXED

CLASSIC EMPANADAS

YIELDS 1 SHAREABLE PORTION

INGREDIENTS

- 3 Empanada Pastry Dough, Goya, VE 096519
- ½ cup filling of your choice
- 2 oz sauce of your choice

DIRECTIONS

Prepare the filling components. To each pastry, add a heaping 2 tb of filling- fold over the pastry and close with a press. You may also use a fork or other hand tool to crimp the edges shut. Fry the pastries to order, then serve with 2 oz. of accompanying sauce.

VARIATIONS

CAJUN POTATO & CHEDDAR WITH REMOULADE

FILLING | Mix 8 oz chopped Andouille sausage, 3 cups of cooked, diced potatoes, 1 tb Cajun seasoning, 2 cups of shredded cheddar, and 1 tsp each of garlic and onion powder.

SAUCE | Mix 3 cups of mayo, 1 cup of cocktail sauce, ¼ cup of Cajun seasoning, and 2 tb hot sauce.

CHICKEN POT PIE WITH BUTTERMILK RANCH

FILLING | Mix 10 oz condensed cream of chicken soup, 10 oz 4-way frozen vegetable mix, 2 cups chopped, cooked chicken and 1 tsp garlic powder.

BUTTERMILK RANCH | Add contents of Hidden Valley Ranch packet (VE 017501) to 1/2 gallon buttermilk and mix with wire whip or electric mixer at low speed. Add 1/2 gallon mayonnaise and continue mixing until smooth.

MUSHROOM & SWISS WITH CARAMELIZED ONION AIOLI

FILLING | Cook 1 lb ground beef along with 1/4 cup chopped onion, 8 oz chopped mushrooms, and 1 tsp salt. Cool the filling and mix in 8 oz shredded swiss. Season to taste.

CARAMELIZED ONION AIOLI | Mix together 1 cup of caramelized onions and 1 cup of mayo – season to taste.

CHOPPED CHEESE

YIELDS 1 SANDWICH

INGREDIENTS

- 4 oz Ground Meat of your choice
- ¼ cup Onion, chopped
- 2 oz Cheese of your choice
- 1 oz Sauce of your choice
- 8" Scored, Sliced Sub Roll, MI Bread, VE 019482
- Toppings of your choice

DIRECTIONS

Brown the ground meat on a flat top, breaking it up with a spatula as it cooks- season the meat to taste. Top with cheese and melt under a lid, briefly. Scoop the meat and cheese onto the toasted sub bun – top with sauce and appropriate toppings.



VARIATIONS

ITALIAN SAUSAGE AND BURRATA

On a flat top, cook 4 oz of bulk sausage along with the onion- season with fresh black pepper. Add ¼ cup of canned, diced tomato and cook until liquid is evaporated - top with 2 oz Burrata cheese and melt. Spread the roll with 1 oz basil mayo and top with baby spinach. For the sauce, mix 1 cup of mayonnaise with 1/4 cup of basil pesto.



RECIPE, REMIXED

CHOPPED CHORIZO

On a flat top, cook 2 oz of chorizo, 2 oz ground pork along with the onion— top 2 oz shredded monterey jack and melt. Spread the roll with 1 oz of roasted corn mayo and top with tomato & shredded lettuce. For the sauce, mix 1 cup of mayonnaise with 1 cup of flame-roasted corn and season to taste.

CLASSIC CHOPPED CHEESE

On a flat top, cook 4 oz of ground beef along with onion, a pinch of salt and a ¼ tsp Lawry's – top with two slices of American Cheese & melt. Spread the roll with 1 oz of mayonnaise. Top with tomato & shredded lettuce.



RECIPE, REMIXED

GRIDDLE FRIED RICE

YIELDS 1 ENTREE PORTION

INGREDIENTS

- 3 cups IQF Rice
- 1-2 cups Vegetables and/or protein of your choice
- 1-2 oz Sauce of your choice

DIRECTIONS

Set your griddle or flattop to medium-high heat. Apply a light, even layer of cooking oil. Add your chopped protein and/or vegetables. Stir and cook for 2 to 3 minutes until heated through and lightly seared.

Scatter chilled, cooked rice over the griddle- press gently with a spatula to break up clumps and spread evenly. Let it sear for 1–2 minutes undisturbed for crispy bits, then fold to mix.

Plate the rice, drizzle with the finishing sauce and garnish generously (ie. crispy garlic, scallions, pickled vegetables, sesame seeds, herbs, chili oil).

VARIATIONS

GREEN GODDESS

RICE & MIX-INS | On the flat top, sauté 2 cups sliced zucchini, snap peas, green beans and onion. Add 3 cups of Good Grains kale & ancient grain mix and season to taste- stir in 1 cup of baby spinach and remove from heat. Plate, garnishing with 1 oz green goddess, ¼ of an avocado sliced, and 2 tb of toasted pumpkin seeds.

GREEN GODDESS DRESSING | Mix 1 cup of mayo, 1/2 cup of sour cream, 1/4 cup of basil pesto, 2 tb lemon juice, and 1 tb chopped fresh parsley together- season to taste.

JERK SHRIMP

RICE & MIX-INS | On the flat top, sauté 1 cup of chopped shrimp, ½ cup of flame-roasted onion & pepper, and ½ cup of pineapple tidbits- add 3 cups cilantro lime rice and season to taste. Plate, garnishing with 1 tb of prepared jerk sauce, 1 tb lime crema, and 1 tb chopped green onion.

CARIBBEAN JERK SAUCE | Combine 1 ½ cups of sour cream, ½ cup of mayo, ¼ cup of lime juice, ½ tsp of garlic powder, and a pinch of cayenne – season to taste.

BREAKFAST

RICE & MIX-INS | On the flat top, sauté 4 oz. of bulk breakfast sausage until cooked. Additionally, cook 1 cup of shredded hash browns until golden and crispy. Add 2 ½ cups cooked and cooled white rice. Plate, garnishing with 1 tb spicy maple, ¼ cup shredded cheddar, 1 tb chopped green onion, and one over-easy fried egg.

SPICY MAPLE SAUCE | Combine 1 ½ cups of maple syrup, 1 tsp kosher salt, ½ tsp cayenne, and ½ tsp paprika. Bring to a simmer on the stove top- remove from heat and steep for at least 5 minutes.

STRAWBERRY TIRAMISU

YIELDS 8 SERVINGS

INGREDIENTS

- 30 Ladyfinger Biscuits, Roland, VE 011488
- 2 cups Frozen Diced Strawberries, Dole, VE 056821
- ½ cup + 2 tb Strawberry Preserves, divided, Freezerves, VE 011103
- 2 tb Lemon Juice, Natalie's, VE 014827
- ¼ cup Water
- 1 cup Mascarpone Cheese, Belgioioso, VE 075304
- 3 cups Whipped Cream, Rich's, VE 019073

DIRECTIONS

For the Whipped Topping | Fold the mascarpone and whipped cream together until fully combined- set aside.

For the Syrup | Combine a half of a cup of strawberry preserves, the lemon juice, and water in a small bowl.

For the Tiramisu | Place the chopped strawberries in a bowl and fold in the remaining two tablespoons of strawberry preserves- reserve this mixture to the side. Using the strawberry syrup, dip each ladyfinger for a few seconds each and lay them flat, lining the bottom of a half hotel pan. Once the bottom layer is complete, spread half of the whipped topping over the ladyfingers, smoothing it evenly, followed by half of the chopped strawberry mixture. Repeat the layers once more, with another full layer of soaked ladyfingers and the remaining whipped topping. Use the remaining chopped strawberry mixture to garnish individual slices when serving.

**SPEED SCRATCH
DESSERTS**





PEANUT BUTTER PIE

YIELDS 3 SIX-INCH PIES

INGREDIENTS

- 1 cup Peanut Butter, VE 054649
- 1 cup Cream Cheese, Philadelphia, VE 074114
- 2/3 cup Powdered Sugar, VE 039809
- 1 cup Whipped Cream, Rich's, VE 019073
- 1 cup Heavy Cream, Prairie Farms, VE 075458
- ½ tsp Vanilla Extract, McCormick, VE 066693
- 6 oz Semi-Sweet Chocolate Chips, Ambrosia, VE 020821
- ½ cup Chopped PB Cups, Toppers, VE 036520
- 3, 6-inch Pie Crusts, Wicks, VE 051422

DIRECTIONS

Preheat oven to 400°F. With a fork, dock (poke a few holes in the bottom of the crust) before baking. Bake the crusts for 12-15 minutes until golden-cool completely.

Using a food processor or a stand mixer, whip the cream cheese until smooth, then add peanut butter and vanilla, process all ingredients until smooth and well combined. Add in the powdered sugar. Once the powdered sugar is full incorporated, gently fold in whipped cream. Evenly divide the filling among the cooled pie crusts and smooth the tops. Refrigerate the filled pies for 4-6 hours (or overnight) to allow filling to set.

In a small sauce pan, add heavy cream and heat until the sides begin to bubble. Place chocolate chips in a mixing bowl and pour the hot cream over chocolate- whisk together until fully combined. Once pies are fully set, add ganache over the top of pie and sprinkle with Reese's cups.

CINNAMON ROLL DOUGHNUTS

YIELDS 160 DOUGHNUTS - 16 ORDERS

INGREDIENTS

- 1 Cinnamon Roll Log, Rich's, VE 098036
- 8 oz Cream Cheese, Philadelphia, VE 074114
- 3 tb Powdered Sugar, VE 039809
- ¼ cup Heavy Cream, Prairie Farms, VE 075458

DIRECTIONS

Thaw the cinnamon roll dough overnight in the cooler (covered). Remove the dough from the cooler and with a rolling pin, roll out the dough into a large rectangle, approximately 1-inch thick. Using a knife or pizza cutter, cut dough into 1.5-inch squares.

Place the pieces on a lightly oiled sheet tray and cover with cling wrap- proof the dough pieces for 20-30 minutes in a warm place in the kitchen. Heat the fryer to 350°F. With the fryer basket down, carefully add donuts to the fryer oil and fry for 1-2 minutes until they become light golden brown- drain well. To plate, dust with sugar and serve with cream cheese icing.

To make the cream cheese icing: combine the softened cream cheese, the powdered sugar and the heavy cream. Beat together until smooth.





THE CRUNCH
FACTOR

CHIP WRECK

YIELDS 1 SHAREABLE APPETIZER

INGREDIENTS

- 1 lb Cream Cheese, Philadelphia, VE 074114
- 1 ¼ cups Parmesan, shredded, Fata, VE 074199
- ¾ cup Half & Half, Prairie Farms, VE 075403
- ½ tsp Cayenne, McCormick, VE 071901
- ½ tb Soy Sauce, Kikkoman, VE 033707
- 3 oz Wave Cut Kettle Chips, Great Lakes, VE SPEC 078926
- 1/8 tsp Smoked Paprika, McCormick, VE 086259
- 2 tsp Hot Honey, Mike's, VE 086964
- 1 Green Onion, chopped, Pro Act, VE 006260

DIRECTIONS

Add the cream cheese, parmesan, half & half, cayenne, and soy sauce to a food processor and blend until well combined.

To build the plate, heat a half of a cup of the creamy parmesan mix over gentle heat until melted and viscous. Pour the chips out onto a plate, then drizzle with the parmesan fondue, the hot honey, dust with paprika, and garnish with green onion. Serve immediately.

CHIP CHOP SALAD



YIELDS 1 ENTREE SIZED SALAD

INGREDIENTS

- 4 oz Red & Green Romaine, chopped, Revolution Farms, VE 007442
- 2 oz Grape Tomatoes, halved, Southern, VE 003729
- 1 oz Shredded Cheddar, Fata, VE 074207
- ¼ cup Sweet Pickled Pepper Strips, drained well, Cool Crisp, VE 031141
- 2 ½ oz Bacon Ends & Pieces, cooked, Smithfield, VE 042556
- 1.35 oz Cherry BBQ Chips, Great Lakes, VE 078903
- 2 oz Ranch, Ken's, VE 06728

DIRECTIONS

To build your salad: mix the romaine, tomato, cheddar, pepper strips, and bacon in a bowl. Dress with half the ranch and gently crush half the chips into the salad- mix and stack on a plate. Garnish with a drizzle of ranch and the remaining potato chips.





SPICY CAESAR SANDWICH

YIELDS 1 ENTREE SIZED SANDWICH

INGREDIENTS

- 2 Chicken Fritters, Perdue, VE 069551
- 1 Mozzarella Slice, Great Lakes, VE 074639
- 1 ½ oz Romaine, shredded, Pro Act, VE 006732
- ½ oz Caesar Dressing, Ken's, VE 017526
- 1 tsp Sriracha, Huy Fong, VE 033714
- 1 tsp Grated Parmesan, Cortona, VE 074066
- 2 Tomato Slices, Southern, VE 006770
- ½ oz Parmesan Ranch Chips, Great Lakes, VE 078905
- 1 Asiago Roll, Michigan Bread, VE 079589

DIRECTIONS

Fry the chicken according to manufacturer's directions and drain well. Split the bun; to the bottom bun, add the chicken fritters and sliced mozzarella cheese. Fire the bun, chicken and mozzarella briefly, in a hot oven, to melt the cheese.

While the sandwich is in the oven, toss the shredded lettuce with the Caesar dressing, sriracha and parmesan – dress liberally. Remove the sandwich from the oven and top with seasoned (salt and peppered) tomato slices, the parmesan ranch chips, the dressed lettuce, and lastly the top bun. Slice the sandwich and serve immediately.

CRISPY FALAFEL CHICKEN

YIELDS 1 SERVING

INGREDIENTS - CRISPY FALAFEL CHICKEN

- 1-piece Flash 180 Chicken Breast, Hormel, VE 081826
- $\frac{3}{4}$ cup Falafel Breading – see recipe below
- $\frac{1}{4}$ cup Avocado Raita – see recipe below
- $\frac{1}{2}$ cup Tabbouleh – see recipe at right

INGREDIENTS - CRUNCHY FALAFEL BREADING

Yields 3 cups

- 2 cup Panko, Kikkoman, VE 050107
- 1 cup Chickpea Flour, Bob's Red Mill SPEC, VE 070718
- 2 tsp Onion Powder, McCormick, VE 071964
- 1 tsp Black Pepper, Highland Market, VE 044638
- 1 tb Coriander, McCormick, VE 071807
- 1 tsp Garlic Powder, McCormick, VE 039573
- 2 tsp Cumin, McCormick, VE 071921
- $\frac{1}{4}$ cup Parsley, chopped, Badia, VE 044667

INGREDIENTS - AVOCADO RAITA

Yields 1 quart

- 2 cups Plain Yogurt, Odyssey, VE 079266
- 1 cup Cucumbers, peeled & seeded, Southern, VE 033561
- 1 cup Avocado Chunks, Wholly, VE 057157
- 2 tsp Cumin, McCormick, VE 071921
- $\frac{1}{2}$ tsp Ground Coriander, McCormick, VE 071807
- $\frac{1}{2}$ cup White Onion, minced finely, Pro Mark, VE 007601
- 1 tsp Salt, Diamond Crystal, VE 066782



GLOBAL FLAVORS,
READY FASTER

INGREDIENTS - TABBOULEH

Yields 4 cups

- ½ cup Water
- ½ cup Bulgar, InHarvest SPEC, VE 091444
- ¼ cup Extra Virgin Olive Oil, Corto, VE
- 1 Lemon, zest and juice, Pro Mark, VE 001385
- ½ tsp Kosher Salt, Diamond Crystal, VE 066782
- ¼ tsp Black Pepper, Highland Market, VE 044638
- ¼ tsp Garlic Powder, McCormick, VE 039573
- 1 cup Roma Tomatoes, cored and finely diced, Southern, VE 006820
- ¼ cup Mint, chopped, Marano, VE 007020
- 2 Scallions, finely sliced, Western, VE 006260
- 2 ½ cups Curly Parsley, finely chopped, Pro Act, VE 003309

DIRECTIONS

For the crunchy falafel breading, combine all ingredients well in a bowl and set aside. For the avocado raita, combine all ingredients well in a bowl and store in a cooler.

For the tabbouleh, in a small pot, bring the water to a boil. Place the bulgur in a mixing bowl and stir the boiling water in. Soak the bulgur for 10-15 minutes, then, fluff with a fork and cool completely. Add the remaining ingredients to the bulgur and mix well- keep refrigerated until ready to use.

Cut the chicken breast up into a few large pieces. Coat the chunks of Hormel® Flash 180™ Chicken in breading, cupping the hand around chicken to form a circular shape- fry until golden brown and crispy. To plate, spread the raita on the bottom of the plate. Place the pieces of the crispy falafel chicken on the raita, and top with the tabbouleh. Garnish with some freshly ground black pepper and a drizzle of extra virgin olive oil.

A close-up photograph of a white bowl filled with a thick, orange-red birria sauce. A piece of shredded chicken is being lifted from the sauce, revealing a yellow corn tortilla underneath. A green banner with white text is in the top left corner.

GLOBAL FLAVORS,
READY FASTER

CHICKEN BIRRIA TACOS

YIELDS 3 TACOS

INGREDIENTS

- ¼ cup Oil Blend, St Lucia, VE 035229
- ¼ tsp Black Peppercorns, McCormick, VE 071920
- 1 Bay Leaf, McCormick, VE 039416
- 1/8 tsp Cinnamon, McCormick, VE071918
- ¼ tsp Cumin, McCormick, VE 071921
- ¼ tsp Coriander, McCormick, VE 071807
- 1 Roma Tomato, large dice, Southern, VE 006820
- ¼ cup White Onion, large dice, Pro Mark, VE 007601
- 1 Garlic Clove, Pro Act, VE 077099
- 1 tb Dark Chili Powder, McCormick, VE 071916
- 1 tb Ancho Chili Powder, McCormick, VE 071816
- 3 cups Chicken Stock, Majors, VE 096072
- 12 oz Hormel® Fire Braised™ Chicken Thigh, shredded, Hormel VE 012381
- 2 tb White Onion, small dice, Pro Mark, VE 007601
- 3 tb Fresh Cilantro, chopped, Pro Act, VE 007196
- 6, 6" Corn Tortillas, El Milagro, VE 044516
- ¾ cup Chihuahua Cheese, shredded, Supremo, SPEC VE 089994

DIRECTIONS



To prepare the consommé, heat a small pot with the vegetable oil. Add the peppercorns, bay leaf and cinnamon- toast until fragrant, about 1-2 minutes. Then, stir in the cumin and coriander, tomato, onion, garlic and both ground chili powders- mix and cook for about 5 minutes.

Add chicken stock and simmer for 10 minutes. Remove from heat and puree broth and solids until smooth and well combined- reserve.

In a medium bowl, add the shredded Hormel® Fire Braised™ Chicken Thigh, white onion and cilantro. Fold ingredients together until well combined.

Dip each tortilla in consommé and place on a flat top. Add 2 tablespoon of chihuahua cheese to each tortilla followed by 2 ounce of chicken mixture. Fold each taco in half and cook until golden brown, then flip and press slightly. Serve with additional consommé on the side for dipping.



CLASSIC SMASH BURGER

YIELDS 1 BURGER

INGREDIENTS - BURGER

- 3.3 oz. Smash Burger Puck, Wolverine, VE 055099
- 1, 4" Potato Roll, MI Bread, VE 013396
- 2 Slices American Cheese, Bongards, VE 074179
- ½ oz Burger Sauce – see below
- 3-4 Pickle Chips, Gielow, VE 031098

INGREDIENTS - BURGER SAUCE

- ½ cup Mayonnaise, Ventura, VE 011790
- 1 tb Dijon Mustard, Rema Foods, VE 082993
- 1 tb Ketchup, Red Gold, VE 043740
- 1 tsp Dill Pickle Brine, Gielow, VE 031144
- ⅛ tsp Cayenne, McCormick, VE 071901
- Salt & pepper, to taste

For the sauce, combine all ingredients - mix well until smooth and creamy.



DIRECTIONS AND PRO TIPS

Pre-heat your flat top grill or a cast iron griddle to high heat. Use a **blazing hot surface** — the griddle should lightly smoke when ready. You want the surface to hit 500°F+ so the beef sears instantly and forms that signature Maillard crust. Place the cold burger puck on the hot surface and **smash immediately** using a stiff spatula or burger press (use parchment between spatula and beef). Press hard for 10 seconds — goal is a thin, jagged-edged patty. **Don't touch it after smashing-** let it sear undisturbed to develop maximum crispness and flavor. Season with salt and pepper after smashing.

Cook without touching for 1.5–2 minutes, until edges are deeply browned and crisp. Flip once — you should see that well established crispy and dark golden crust. Add a slice of cheese on top and cook another 30–45 seconds until cheese melts and interior is juicy but cooked through. **Use American cheese** — it melts perfectly and complements the beef crust. Add it immediately after flipping for max melt.

Toast buns cut side down in leftover burger fat (or separately in butter) until golden. Assemble the burger: add sauce to the bottom bun followed by the burger, pickles, and finally the top bun. **Keep it simple-** smash burgers are best with a minimal stack: beef, cheese, pickles, and maybe a tangy sauce.

STEAK BURGER WITH CARMELIZED ONION AND STEAKHOUSE AIOLI

YIELDS 1 BURGER



INGREDIENTS - BURGER



- 8 oz. Steakburger Patty, Wolverine, VE 061235
- Salt, to taste
- 4.5" Gourmet Brioche Bun, Highland Baking, VE 086772
- 1 Slice Aged Cheddar, Great Lakes, VE 074642
- ¼ cup Caramelized Onions, Savor, VE 055452
- 1 oz Steak Sauce Aioli – see recipe

INGREDIENTS - STEAKHOUSE AIOLI

- ½ cup Mayonnaise, Ventura, VE 011790
- 2 tb Steak Sauce, A1, VE 033107
- 1 tsp Dijon Mustard, Rema, VE 082993
- ½ tsp Garlic Powder, McCormick, VE 039573
- 1 tsp Lemon Juice, Natalie's, VE 014827
- Salt & Pepper, to taste

DIRECTIONS AND PRO TIPS

For the steakhouse aioli, combine well.

Preheat your charbroiler or cast iron pan to high. **Steakburgers deserve a serious sear**- get your surface smoking hot before cooking. **Keep the patties cold until just before cooking** - warm beef smears and cooks unevenly.

Generously season both sides of the patty with salt just before cooking. **Press a small indentation in the center of each patty** to prevent dome-shaped burgers. Cook the patties 3–4 minutes per side for medium-rare to medium (adjust timing for preferred doneness). Add the cheese during the last minute of cooking to melt.

Rest before serving: **Let the burger sit for 2–3 minutes post-cook** to reabsorb juices. Lightly butter and toast bun on grill or skillet until golden. Assemble the burger: add steak sauce aioli to the bottom bun, followed by the patty, onions, and finally the top bun.

HAND-TOSSED PIZZA

GALA
la affabile, giovane



FATA'S BEST

YIELDS 1, 12-INCH PIZZA

INGREDIENTS

- 13 oz Dough Ball, Gala, VE 062856
- 4 oz Pizza Sauce, Stanislaus, VE 044798
- 5 oz Whole Milk, Low Moisture Mozzarella, Shredded, Fata, VE 074648

DIRECTIONS AND PRO TIPS

Place the frozen dough ball in the refrigerator to thaw slowly — this usually takes 12 to 24 hours. **Once it's fully thawed, leave it in the fridge for another 24 to 48 hours to "cold ferment."** This simply means letting the dough rest and develop flavor while staying cold. (Cold fermenting is like proofing, but done in the refrigerator instead of at room temperature.) This slow rise develops deep, bready flavor and improves stretch-ability.

Take a thawed, proofed dough ball from the cooler- **bring dough to room temp for 1 hour before shaping** - cold dough resists stretching and can tear. Hand stretch the dough into a 12-inch to 14-inch round (or alternatively, run through a sheeter). **Keep a thicker outer edge:** That puffy "cornicione" is signature — press out the center but don't flatten the rim.

To build a traditional hand tossed pizza, first **spread the (minimal) sauce** – go for a thin, even layer to avoid a soggy center. Just enough sauce to flavor, not to flood. Then add the toppings - **pat the toppings dry if they are damp**. Finally, spread the cheese evenly over the top, leaving the outer crust bare.

Bake in a deck or impinger-style oven at 525°F for 6-7 minutes until the cheese is melted and the crust is golden. **Let it rest before slicing** — 2-3 minutes. This lets the cheese set slightly and keeps the slices from pulling apart. Cut into triangles and serve. **Try a crust finish:** Brush the outer crust with olive oil + garlic, or a little Parmesan + dried oregano for a pro-level touch.





DETROIT-STYLE PIZZA

YIELDS 1, 14-INCH PIZZA

GALA
the affordable journey


FATA'S BEST

INGREDIENTS

- 14 oz or 16 oz Dough Ball, Gala VE 062032, VE 062857
- 2 tb Butter, Shortening or Tallow, SCP All Crisp, VE 033828
- 1 ½ cups Brick Cheese, diced, VE 065513
- ¾ cups Pizza Sauce, Stanislaus, VE 044798

DIRECTIONS AND PRO TIPS

Place the frozen dough ball in the refrigerator to thaw slowly — this usually takes 12 to 24 hours. **Once it's fully thawed, leave it in the fridge for another 24 to 48 hours to “cold ferment.”** This simply means letting the dough rest and develop flavor while staying cold. (Cold fermenting is like proofing, but done in the refrigerator instead of at room temperature.) This develops deep flavor and the characteristic open, airy crumb.

Take a thawed, proofed dough ball from the cooler. Generously grease a 10 x 14 Detroit-style pizza pan (or a ¼ sheet tray). **Don't skimp on pan oil** - a generous coating of oil gives the crust that signature crispy, almost fried bottom. Press the 14 oz dough ball to cover the bottom of the pan and into the corners. Cover the pan with saran wrap and proof the dough in a warm spot for 30 minutes. At this point, the pans of proofed dough can go back into the cooler to be topped and baked to order. Or, the proofed dough can be topped immediately and baked.

To build a traditional Detroit-style pizza: first, layer the cheese edge to edge across the top, covering the whole pizza. **Push cheese up the sides of the pan** to get that golden-brown frico (crispy cheese) crust- that's where the real flavor lives. **Use cubed cheese instead of shredded** cubes melt more slowly, allowing better caramelization at the pan edges. Then, distribute your toppings across the cheese.

Bake in a deck or impinger-style oven at 525°F for 7-8 minutes until the top is bubbly and golden. **Add the sauce on top after baking or during the last 3–5 minutes.** This keeps the crust from getting soggy and preserves that Detroit “red stripe” look. Loosen the pizza from the pan with a knife, then, slice into squares and serve. **Let it rest before slicing — 3–5 minutes.** This keeps cheese from sliding and allows crispy edges to set.





ITALIAN AND FRENCH STYLE SODAS

YIELDS 1 SODA

INGREDIENTS

- 2 oz Re'Al Puree of your choice
- 8 oz Soda Water
- ½ cup Crushed Ice
- 1 tb Half & Half, Prairie Farms , VE 075403

Oui! Make it French

DIRECTIONS

Fill a tall, chilled glass with ice – pour Re'Al over the ice. Slowly add the soda water- stir gently to combine. To make it French, drizzle in 1 table-spoon of half & half. **Pro Tip: add syrups in layers for visual effect.**

FLAVOR COMBINATIONS

Italian Raspberry Cream | Raspberry VE 015634 + Vanilla VE 013837

Sunset Spritz | Mango VE 083106 + Pineapple VE 059780 + Passionfruit VE 016105

Island Strawberry | Strawberry VE 082652 + Mango VE 083106

Midnight Berry | Black Cherry VE 083867 + Blackberry VE 083107

Cherry Cream Cooler | Black Cherry VE 083867 + Vanilla VE 013837

Berry Zing | Raspberry VE 015634 + Passionfruit VE 016105



PICKLED PEPPER AND ONION CROSTINI WITH JALAPENO WHITE CHEDDAR SPREAD

YIELDS 4 SHAREABLE PORTIONS

INGREDIENTS - PICKLED PEPPERS

- 4 cups Fajita Blend, Preferred Fresh Cuts, VE 004786
- 1 cup Apple Cider Vinegar, Woeber's, VE 046001
- 1 cup Water
- 2 tb Sugar, Pioneer, VE 039801
- 2 tsp Kosher Salt, Diamond, VE 066782
- 1 tsp Whole Black Peppercorns, McCormick, VE 071920
- 2 Garlic Cloves, smashed, Pro Act, VE 007099

INGREDIENTS - JALAPENO WHITE CHEDDAR SPREAD

- 2 cups Sharp White Cheddar, shredded, Farm Country, VE 074036
- 4 oz Cream Cheese, softened, Philadelphia, VE 074114
- 1/4 cup Mayonnaise, Highland Market, VE 032364
- 1/4 cup Pickled Jalapeño, Cool Crisp, VE 031158
- 2 tsp Pickled Jalapeño Juice
- 1 tsp Worcestershire Sauce, French's, VE 070511
- 1/2 tsp Garlic Powder, McCormick, VE 039573
- 1/2 tsp Smoked Paprika, McCormick, VE 086259
- Salt & Pepper, to taste
- 20 Large Crackers or Crostini
- Cilantro, chopped, Pro Act, VE 007196

DIRECTIONS

preferred
fresh/cuts

For the pickled onion & pepper: combine vinegar, water, sugar, salt, pepper-corns and garlic in a small sauce pot. Bring to a simmer to dissolve the sugar and salt. Chop peppers and onions into 2 inch pieces. Place sliced peppers and onion in a bowl and pour the hot pickling liquid over the vegetables. Cool at room temp for 30 minutes. Cover and store in the cooler.





ROASTED PEPPER AND ONION CROSTINI WITH CHARRED JALAPENO CREAM CHEESE

YIELDS 4 SHAREABLE PORTIONS

INGREDIENTS - ROASTED PEPPERS

- 4 cups Fajita Blend, Preferred Fresh Cuts, VE 004786
- 2 ½ tb Olive Oil, divided, Corto, VE 048789
- 2 Jalapeños, Split VE 006660
- 8 oz Cream Cheese, softened, Philadelphia, VE 074114
- ¼ cup Sour Cream, Daisy, VE 074568
- ½ tsp Garlic Powder, McCormick, VE 039573
- ¼ tsp Smoked Paprika, McCormick, VE 086259
- 2 tb Lime Juice, Natalies, VE 014826
- ½ tsp Honey, Natural America, VE 067700
- Salt & Pepper, to taste
- 20 Large Crackers or Crostini
- Cilantro, chopped, Pro Act VE 007196



DIRECTIONS

preferred
fresh/cuts

Roast the Fajita Blend: preheat oven to 425°F. Toss the fajita blend with ½ tablespoon oil, salt and pepper. Spread on a sheet pan in a single layer and roast for 15–20 minutes, tossing once, until veggies are tender and slightly charred at the edges. While the veggies are cooling, make the vinaigrette: whisk together cilantro, lime juice, olive oil, and honey- season to taste with salt and pepper. Toss the cooled veggies in the dressing.

For the charred jalapeño cream cheese: grill the jalapeños over an open flame gas burner or under a broiler until skins are blistered and blackened. Place the charred jalapeños in a bowl and cover tightly with plastic wrap. Let them sit for 5 minutes — the steam will help loosen the skins. Then peel off the skins, remove the seeds if desired, and finely chop. In a bowl, mix cream cheese, sour cream, chopped charred jalapeños, garlic powder, and smoked paprika until smooth and spreadable. Season to taste with salt and pepper and store until use.

Assemble: Spread each cracker or crostini with approximately 1 tablespoon of charred jalapeño cream cheese, then top with a generous tablespoon of the roasted and marinated veggies. Garnish with fresh chopped cilantro.





FRESH TOMATO AND PINEAPPLE SALSA

preferred
fresh/cuts

YIELDS 6 CUPS

INGREDIENTS

- ½ cup Fresh Pineapple, diced, Pro Act, VE 003540
- 4 cups Diced Tomatoes, Preferred Fresh Cuts, VE 006711
- ½ cup Red Onion, diced, Pro Act, VE 007650
- 2 Jalapeño, diced, Van Solkema, VE 006660
- ½ cup Cilantro, chopped, Pro Act, VE 007196
- 3 tb Lime Juice, Natalies, VE 014826
- Salt & Pepper, to taste

DIRECTIONS

Combine the diced pineapple, tomato, red onion, jalapeño, and cilantro in a bowl. Add the lime juice and black pepper- toss gently to combine. Taste and adjust seasoning, adding more lime or salt if needed.

CHARRED TOMATO AND PINEAPPLE RELISH

YIELDS 5 CUPS

INGREDIENTS

- 1 cup Fresh Pineapple, Pro Act, VE 003540
- 2 Diced Tomatoes, Preferred Fresh Cuts, VE 006711
- 2 tb Olive Oil, Corto, VE 048789
- ¼ cup Red Onion, diced, Pro Act, VE 007650
- 1 Jalapeño, diced, Van Solkema, VE 006660
- ¼ tsp Smoked Paprika, McCormick, VE 086259
- 2 tb Cilantro, chopped, Pro Act VE 007196
- 2 tb Lime Juice, Natalies, VE 014826
- Salt & Pepper, to taste

DIRECTIONS

Pre-heat the grill. Cut the pineapple into large quarters and place on hot grill. Grill the pineapple, cooking until tender and mildly charred on the outside- set aside to cool. Once cooled, cut the pineapple into small chunks. In a small pot, add olive oil, onion, and jalapeno, and a pinch of salt- sauté until the veggies begin to soften. Add pineapple chunks along with diced tomatoes, paprika and sugar. Stir together and cook until mixture has thickened. Remove from heat and stir in the lime juice and cilantro- season to taste with salt and pepper. Serve warm.





VAN EERDEN CULINARY TEAM

CHEF EJ • CORPORATE EXECUTIVE CHEF

Chef EJ is a Grand Rapids native & a classically trained Chef with 20 years of professional cooking experience. She attended the Culinary Arts program at Le Cordon Bleu in the Twin Cities. Following graduation, EJ returned to Grand Rapids to cook in several area restaurants, most recently Olive's Restaurant & Bar, where she served as Executive Chef and GM for almost 15 years.

CHEF PAIGE • EXECUTIVE SOUS CHEF

Chef Paige is also a Grand Rapids native & an executive Sous Chef with over 10 years of experience at some of the most cutting-edge restaurants in Grand Rapids. She attended Grand Valley State University in the heart of GR. Following graduation, Paige worked as a Pastry Chef at Kingfisher & Brewery Vivant before joining Butcher's Union & Gin Gin's as their Executive Sous Chef.



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