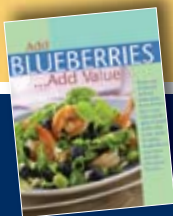




**Just a reminder.
Blueberries
are available
any time of year.**

Blueberries aren't just for summer. They're available fresh or frozen any time of year. The versatile blueberry is good tasting, good for you, and good for your bottom line. When you add blueberries to your recipes, your customers take notice. For more information, visit blueberry.org



U.S. HIGHBUSH BLUEBERRY COUNCIL

Blueberries

Inspire your menu and learn more about blueberries! Order your folio/CD at info@blueberry.org

Mollete Mexican Breakfast Sandwich

Yield: 20 servings.

- 1 26-oz. bag Santiago® Seasoned Black Beans
- 3 cups salsa verde (recipe follows)
- 20 sandwich rolls
- ¾ cup unsalted butter, softened

- 40 oz. Queso Oaxaca or mozzarella cheese, shredded

SALSA VERDE:

- ¾ tsp. salt
- 24 oz. tomatillos, husked
- ¾ cup cilantro, coarsely chopped
- ½ cup onion, diced
- ¾ tsp. garlic
- 1½ serrano chiles, seeded and chopped

Prepare Santiago® Seasoned Black Beans according to package directions. Hold warm.

For salsa verde: Place tomatillos in boiling water for 5 minutes. Drain and cool. Combine cooled tomatillos in a blender or food processor with cilantro, onion, garlic, Serrano chiles and salt. Blend to sauce consistency. Cover and refrigerate until needed.

For sandwiches: Cut each 6" roll in half lengthwise and scoop out some of the soft center from each half to create a cavity. Butter the rolls on the cut side. Brown on a 350°F flat grill, buttered-side down for 4 minutes or until golden and crisp.

To assemble molletes: Spoon 1 Tbsp. salsa verde into the cavity of each roll half. Top the salsa with ¼ cup of Santiago® Seasoned Black Beans. Top the black beans with 1 oz. cheese. Place the assembled roll halves on a pan and broil just until the cheese melts. Serve two halves per person.

PHOTO: BASIC AMERICAN FOODS



Eggs Napoleon with Prosciutto and Arugula Pesto

From: Executive Chef Tom Fleming, 214 Central, Dallas. Yield: 12 servings.

- ½ cup ice cubes
- 4 oz. arugula
- ¾ cup grated Parmesan cheese
- 2 Tbsp. toasted almonds
- 1 Tbsp. lemon juice
- ½ cup olive oil
- to taste, salt and pepper
- 2 lb. russet potatoes (2 large potatoes)
- as needed, canola oil
- 8 oz. Prosciutto di Parma ham, julienned
- ½ cup unsalted butter
- 18 large eggs, beaten
- to taste, salt and pepper

In blender or food processor, place ice cubes, arugula, Parmesan cheese, lemon juice and almonds. Cover and pulse until almost smooth. Slowly pour in oil while blender is on. Season to taste with salt and pepper. Cover and reserve.

Wash and peel potatoes. From each potato, cut 18 very thin slices (gaufrettes) on a mandoline, or by hand. Keep potatoes in ice water for 10 minutes; drain and pat dry. Deep fry potatoes at 375°F until golden brown; drain and reserve.

In a large skillet, melt butter over medium heat. Add eggs using wire whisk; cook eggs until firm throughout with no visible liquid egg remaining. Season eggs with salt and pepper to taste.

To serve, lay a potato slice in the center of a lunch plate. Top with 2 Tbsp. eggs and 2-3 strips of Prosciutto di Parma. Repeat layer, ending with a potato slice. Drizzle on top and around plate with 1½ Tbsp. arugula pesto. Serve immediately.

PHOTO: AMERICAN EGG BOARD



To find these complete recipes as well as other menu ideas, go to **baf.com**

FIESTA TACO PIE



Add some flair with this innovative dish featuring Golden Grill Russet™ Premium Hashbrown Potatoes and Quick-Start® Home Style Chili and you will have your customers shouting olé!

HAYSTACKS



This truly out-of-the-box preparation features dry Golden Grill Russet™ Premium Hashbrown Potatoes fried to golden perfection and seasoned to taste — perfect as an appetizer or salad topping.

BASIC AMERICAN FOODS

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MENUTRENDS *recipes*



San Francisco Market Quiche

Yield: 4 quiches, 48 servings.

PIE CRUST:

- 4 cups flour
- 2 tsp. salt
- 1½ cups Crisco® 3-lb. Regular Shortening
- ½ to 1 cup ice-cold water

FILLING:

- 16 large eggs
- 2 qt. Pet® Evaporated Milk
- 1 Tbsp. + 1 tsp. salt
- ½ tsp. black pepper
- ½ tsp. ground nutmeg
- 1 cup basil, fresh, chopped
- 10 cups Fontina cheese, shredded
- 3 cups Parmesan cheese, shredded
- 8 Roma tomatoes, sliced ¼" thick

Blend flour and salt. Cut Crisco® Regular Shortening into flour mixture until mixture resembles coarse pea-sized crumbs. Gradually add water and mix gently until dough forms loose ball. Divide dough into 4 balls. Cover and refrigerate at least 30 minutes.

Whisk together eggs, Pet® Evaporated Milk, salt, pepper, nutmeg and ½ cup basil.

Preheat conventional oven to 375°F. On lightly floured surface, roll one dough ball into 12" circle. Place crust into 1" pie pan, trim and crimp edges. Repeat with additional dough balls. Bake 15-20 minutes or until edges turn light brown.

Place 2 Tbsp. basil and 2½ cups Fontina in each par-baked crust. Divide egg/milk mixture equally between 4 crusts and top each with ½ cup Parmesan cheese, tomato slices and another ¼ cup Parmesan cheese. Bake approximately 40 to 45 minutes or until center is set. Cool 5 to 10 minutes. Cut each quiche into 6 equal slices.

To assemble single serving: Serve 1 wedge.

PHOTO: SMUCKERS

NYC-Style Eggs on a Roll

Yield: 12 servings.

- 24 slices quality bacon
- 12 2-oz. fresh-baked Kaiser or sandwich rolls
- 1 cup butter, softened
- 12 large eggs
- 12 1-oz. slices sharp white Cheddar cheese
- to taste, kosher salt
- to taste, fresh-ground pepper

Cook bacon until crisp. Drain and keep warm. Toast roll until hot and crispy. Butter each cut side of roll with ½ Tbsp. butter.

For each egg, heat 1 tsp. butter in a nonstick pan over medium heat. Cook eggs until whites are set (completely coagulated and firm) and yolks begin to thicken (no longer runny, but not hard).

Place slice of cheese on one cut side of roll. Top with 2 slices bacon and fried egg. Season to taste with kosher salt and pepper. Close with a bun top. Heat in microwave oven for 30 seconds, if desired, to melt cheese. Serve immediately.

PHOTO: AMERICAN EGG BOARD

