

# Lucky YOU

*Look Inside!*

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Sysco is always here to provide you with the best options for all of the events on your March calendar. As a celebration, St Patrick is all about enjoying classic Irish recipes we all love. And during your favorite sports events, what better than having our favorite shareable finger foods?



Beyond the leaf with Citavo tea on page 7

## CHECK OUT THESE GREAT FEATURES

### 3 **Reuben on Brioche**

A delicious take on your favorite pastrami sandwich

### 4 **CES Stack n' Go and Shareble Ideas**

The perfect to-go solution for shareables and take out

### 5 **Portico Shrimp Scampi with Pasta LaBella Linguine**

Try our bright linguine dish

### 6 **Sysco Simply Cauliflower Pizza Crust with Arrezzio Pizza Sauce**

Tasting is believing with our new cauliflower pizza crust

### 7 **Block & Barrel Corned Beef & Cabbage**

Make this classic dish in three easy steps

Check out the latest issue of Sysco Foodie at [www.syscofoodie.com](http://www.syscofoodie.com)

For more information on becoming a Sysco customer, we welcome your call at **888-984-9272**

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- Bakers Source Brioche Bun
- 1000 island dressing, 3 tbls
- Block & Barrel Pastrami, 6 oz
- Sauerkraut, 3tbls drained
- Butter, 2 tbls
- Swiss cheese, 2 slices
- Sliced onions, 3tbls

*Directions:*

1. In a bowl, mix the sauerkraut with the Thousand Island dressing and set aside.
2. Grill onions. Brush the top and bottom bun with the butter and grill on griddle until toasted.
3. Place the pastrami on the griddle until warm and then top with the sauerkraut mixture and Swiss cheese.
4. Place a few tablespoons of water on the griddle besides the pastrami and cover with a metal lid, steaming the whole mixture. Heat until the Swiss cheese is melted.
5. Once cheese is melted, Pick up the entire meat, cheese, onions and sauerkraut layer and place on bottom bun, top with top bun.
6. Serve with Pickle spear and chips.

*More Baker's Source Buns:*

- Double-Cut Potato Buns
- Sliced Challah Buns
- Hawaiian Brioche Buns

*Brioche Buns are one of the fastest growing items shown by comparing year over year on MenuMonitor<sup>1</sup>*

# Rueben Sandwich on Brioche Bun

*Baker's Source Brioche Bun*



**42%** of consumers say great bread makes the sandwich<sup>2</sup>



<sup>1</sup> Datassential, "The Keynote Report: Sandwiches," September 2014

<sup>2</sup> Source: 2015 Technomic Inc. - MenuMonitor

It's time for celebration! Indulge your guests this time of the year. It's all about sharing special moments celebrating St. Patrick's Day, watching enjoying your favorite sports events, graduations, planning the perfect time to enjoy great food and friends. Sysco is your trusted partner for all the deliciousness to wow your guests.



CES Stack 'N Go Catering Tray



**CUTTING EDGE SOLUTIONS**

## Shareable Menu Ideas

### *Chicken Wing & Veggie Tower:*

Fried chicken hot wing variety, fresh broccoli, carrots, tomato, celery and blue cheese dressing

### *Chicken & Waffles Breakfast Station:*

Fried chicken wings, crispy chicken tenders, waffles, assorted fresh fruit and yogurt

### *Seafood Tower:*

Shrimp, scallops, oysters, lobster and sushi variety served with cocktail sauce and fresh lemon wedges

### *Fajita Bar Tray:*

Grilled shrimp, chicken and steak, and pulled pork with yellow rice, peppers and onions, shredded Mexican cheese, refried beans, guacamole and pico de gallo



Pasta  
LaBella  
From Arrezzo™



Portico 16/20 Shrimp and Pasta LaBella Linguine



# SHRIMP SCAMPI

- 2 pounds Portico 16/20 shrimp
- 1 pound Pasta LaBella linguine, cooked in salted water
- 4 tbsp. butter
- 2 tbsp. olive oil
- 4 garlic cloves minced
- 1 cup white wine
- 2 tbsp. capers drained
- 1 cup artichoke hearts, quartered
- 1 cup fresh tomato diced, and seeds removed
- ½ tsp Sysco Imperial McCormick freshly ground black pepper
- Kosher salt to taste
- 1/8 tsp Sysco Imperial McCormick Crushed red pepper flake
- ½ cup chopped parsley
- Juice of 1 lemon

1. Peel and devein shrimp.
2. In a large saute pan, melt the 4 tbsp butter with the 2 tbsp olive oil.
3. Add Garlic and saute over medium heat for 1 min.
4. Add the white wine, red pepper flakes, black pepper and simmer until reduced by half.
5. Once reduced, add shrimp and saute until just cooked through and turning pink. Stir in parsley and lemon juice.
6. Evenly distribute shrimp over pasta dividing sauce and shrimp between dishes.

*Do you spend time crafting your non-alcoholic drink menu with the same ingenuity and creativity as your cocktails?*

Use tea as a #mocktail component, it provides a wide range of floral and earthy base notes. Infuse it, mix it up, and have fun with it!  
#ThirstyThursday



Citavo puts the tea in TEAM! Our fresh brewed iced tea helps you get game time-ready and boosts your profitability with every glass. Consumers prefer iced teas when eating pizza and fried foods, so make sure they skip tap water and offer them a tall glass of cold iced tea instead. Upsell Citavo iced teas with flavored syrups or by adding trending fruits like mango or pomegranate. Your glassware is also an important part of your presentation, so explore the variety of trendy mason jars on Supplies of the Fly.

Citavo Tea Blend

## *The Perfect Combination!*

- Sysco Simply Cauliflower Pizza Crust
- Arrezzo Imperial Tomato Pear Whole peeled in juice with basil which is great to prepare your pizza sauce or we also have available Arrezzo Imperial Pizza Sauce ready to use
- Arrezzo Imperial Pepperoni Pork & Beef
- Riserva Super Premium Mozzarella Cheese

Sysco Simply Cauliflower Pizza Crust



**CUTTING EDGE**  
SOLUTIONS



*Feature your pasta specials and recipes with canned tomatoes on table tents and social media!*

In the United States, consumption of corned beef is often associated with Saint Patrick's Day (March 17th). Corned beef was used as a substitute for bacon by Irish-American immigrants in the late 19th century. Corned beef and cabbage is the Irish-American variant of the Irish dish of bacon and cabbage.<sup>3</sup>

<sup>3</sup> [www.foodandwine.com](http://www.foodandwine.com)

# | Corned Beef & Cabbage |

## Step 1

Set the oven to 350°F. Stir the broth and the contents of seasoning packet in a roasting pan. Place the beef, fat side-up, into the pan. Spread the mustard on the beef. Sprinkle with the brown sugar. Cover the pan.

## Step 2

Bake for 4 hours. Arrange the onions, carrots, potatoes and cabbage around the beef in the pan.

## Step 3

Bake, uncovered for 1 hour or until the beef and vegetables are fork-tender (internal temp 185 degrees). Let stand for 10 minutes. Place the beef and vegetables into a serving dish. Strain the broth mixture and serve with the beef and vegetables.



## Ingredients

- 1 Qt. Chicken stock (low sodium)
- 1 ea. Block & Barrel corned beef brisket (13 to 18 pounds with seasoning packet)
- 1/2 cup tablespoons Dijon-style mustard
- 6 ea. large onion, peeled and cut in quarters
- 12 ea. medium carrot, peeled and cut crosswise in thirds
- 18 ea. small red potato, cut in quarters
- 1/2 cup packed brown sugar
- 2 ea. head green cabbage, cut in wedges

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Get recipe ideas, food trends, and more

[www.syscofoodie.com](http://www.syscofoodie.com)