



## **SPICY BUFFALO SEASONING**

Spicy food trends are spreading. Over 67% of restaurants have spicy items featured on their menus. Our Monarch® Spicy Buffalo Seasoning is literally hot sauce in powdered form that lets you shake metaphorical flames of flavor over a wide variety of offerings.



## Exceptional menus start with top-notch ingredients

Quality and consistency throughout its more than 150-year history reflect the Monarch® commitment to best-in-class flavor, safety and convenience. Monarch has delivered on this promise throughout the years and continues to do so every day.

### Product Inspiration

We get the fire started with the pulp of aged red peppers. Then we mix them with salt and vinegar. The result, as you can imagine, is a shake-on seasoning that's hot, but far from unpleasantly so, with strong vinegar and hot sauce notes. Its vibrant, orange color matches its personality and looks good in its role, sprinkled as sparingly or as generously as you decide.

### Features & Benefits

- Predominant vinegar and red pepper notes
- Made from pulp of aged red peppers
- Vibrant orange color adds to the overall visual appeal of an appetizer/dish
- The seasoning shaker packaging makes it easy for operators to dispense
- Exclusive US Foods item

### Ideal Uses

- Great on fries, chicken tenders, wings
- Easy to use as an ingredient to add heat to popcorn and nuts
- Customize your own, spicy condiments
- Mix it in for a signature ranch dressing
- Put in shakers on tables for customers to add according to their own taste

### Recipe: Spicy Buffalo Crackerjack Popcorn

#### INGREDIENTS

- 1/2 c unsalted butter
- 1 c packed brown sugar
- 1/2 t salt
- 1/4 c light corn syrup
- 1/2 t baking soda
- 2 T Monarch Spicy Buffalo Seasoning
- 8 c popped white butter flavored popcorn

#### PREPARATION

Preheat oven to 200°F. Spray a disposable aluminum pan or large bowl with pan spray, and also spray 2 wooden spoons. Pour popcorn into pan and set aside. In a large pot over medium heat, combine butter, brown sugar, salt, Spicy Buffalo Seasoning and corn syrup. Bring to a boil and adjust heat to maintain the boil for exactly 5 minutes. Remove from heat and stir in baking soda. Mixture will bubble up so be careful of steam. Quickly pour caramel over the popcorn, stirring quickly but gently to coat well. Bake 1 hour, stirring every 15 minutes. Add the caramelized nuts during the last 15 minutes, stirring to distribute. Once done, cool the crackerjack popcorn and separate into small clusters.

A-Code	Product Description	Pack Size
7982499	Spicy Buffalo Seasoning	1/27 oz.



For more information about Monarch® products, visit [www.usfoods.com](http://www.usfoods.com) or contact your local US Foods representative. 03-2014