



# FALL AND WINTER SPICE GUIDE

## Exceptional menus start with top-notch ingredients

Monarch® has been one of the most trusted food brands in America for more than 150 years, rooted in a reliable 1850's Gold Rush provisions company. The Monarch lion stands as a symbol of trust and integrity, and a promise of quality, convenient and value-driven pantry staples.

With Monarch spices and blends, operators can bring zest to their dishes and fresh, on-trend flavor combinations to their diners. It's something Monarch learned long ago: exceptional menus start with top-notch ingredients.

**US** EXCLUSIVE  
**FOODS** BRAND

# HOLIDAY FLAVOR INSPIRATIONS



## BURGUNDY RUB

8594426 | 26 oz.

**Flavor Profile** – A savory blend of sweet, spicy flavors specially formulated for beef, but it has also been found to complement everything from chicken to pork to vegetables. Burgundy Rub has a uniformly fine consistency and is dark in color.

**Application** – Burgundy Rub seasons and enhances the overall flavor of the meat. Delicious on steaks, roasts, prime rib and even burgers. Rub on pork roasts, pork tenderloin, turkey breasts or chicken. Rub or sprinkle on portobello mushrooms, onions, potatoes and even green beans! Add to a favorite meatball, meatloaf or soup recipe.

## CHICKEN SEASONING

0955237 | 20 oz.

**Flavor Profile** – Chicken Seasoning is a flavorful blend of garlic, onion, green bell pepper, rosemary and other spices that turn plain chicken into a masterpiece. Give your customers a consistent, great flavor every time. Chicken Seasoning has visible pieces of herbs and spices.

**Application** – Sprinkle on chicken breasts while grilling. Use for baked chicken quarters, halves or whole birds. Excellent on turkey or Cornish hens. A great seasoning for turkey burgers. An easy way to season rice, pasta or cooked vegetables.

## CINNAMON MAPLE SPRINKLE WITH NUTMEG

0955260 | 30 oz.

**Flavor Profile** – A sweet blend of cinnamon, maple and sugar with a dash of nutmeg for old-fashioned flavor for breakfasts, meats, vegetables or desserts.

**Application** – Sprinkle on hot cereal, pancakes or French toast. Use in sweetbreads, cinnamon rolls and muffins. Add to cream cheese for a tasty bagel spread. Use to garnish canned fruit, puddings or iced cakes. Great in applesauce, hot apples, apple pie or any apple dish. Sprinkle on sweet potatoes, carrots, baked squash or rice. Just a dash adds great flavor to ham or pork chops.

## CITRUS GRILL SEASONING

0689901 | 18 oz.

**Flavor Profile** – Citrus Grill Seasoning's unique blend of tart lemon peel, warm dill and pungent garlic add a refreshing flavor to grilled fish, seafood and poultry. This tasty blend is a light orange color with visible pieces of garlic and herbs.

**Application** – Citrus Grill Seasoning especially complements all kinds of fish, shrimp, chicken breast, turkey tenderloins or pork chops. Add to a favorite marinade or salad dressing. Mix with mayonnaise and sour cream for a tasty sandwich spread or dipping sauce. Surprisingly delicious on grilled steaks. Try on roasted asparagus, rice pilaf or steamed fresh green beans.

## HOME FRY SEASONING

1353457 | 16.5 oz.

**Flavor Profile** – A colorful blend of dehydrated onions, bell peppers and garlic with a dash of parsley.

**Application** – Use on potatoes (mashed, hash browns, cubes), rice, soups, sauces or even chicken salad. This seasoning adds a unique well-rounded flavor of onion, pepper and garlic.

## LEMON HERB SEASONING

2501245 | 22 oz.

**Flavor Profile** – A citrusy seasoning blend of lemon flavor and herbs combined with salt and sugar. This product has a strong lemon flavor with notes of herbs. Its bright yellow color works as a vivid garnish as well as seasoning.

**Application** – Sprinkle or rub on fish, poultry, burgers or steaks before grilling or baking. Adds great tang and taste to chicken or seafood salads. Try mixing in sour cream or yogurt for a zesty dip for vegetables and crackers. Also works well sprinkled on green salads and vegetables. Delicious on rice, pasta or potatoes. May use in many of the same applications where lemon pepper might be used.

## TRADITIONAL STYLE ROTISSERIE SEASONING

7501216 | 25 oz.

**Flavor Profile** – Traditional Style Rotisserie Seasoning is a great seasoning for a rotisserie or conventional oven. It is a perfect combination of savory flavors, blended with onion, garlic, peppers, spices and salt. This product is reddish in color and resembles seasoning salt, but it is slightly coarser in size.

**Application** – Sprinkle on chicken breasts while grilling. Use for baked chicken quarters, halves or whole birds. Excellent on turkey or Cornish hens. A great seasoning for turkey burgers. An easy way to season rice, pasta or cooked vegetables.

## STEAK DUST SEASONING

0689927 | 29 oz.

**Flavor Profile** – A hearty blend of savory flavors: spices, garlic and onion. Steak Dust is very fine, about the consistency of paprika, and has a light brownish-gray color. It adds mouth-watering flavor to choice cuts of beef or pork.

**Application** – Add mouthwatering flavor to choice cuts of beef before cooking. Rub into beef or pork roasts and chops. Delicious with green beans, sauteed mushrooms, grilled portobellos or stuffed mushrooms.

## TUSCAN RUB

8594400 | 25 oz.

**Flavor Profile** – Tuscan Rub is a blend of warm Italian herbs and spices with the added excitement of sun-drenched lemons. Extra savory notes and turbinado sugar complete the overall experience of creating real Tuscan-inspired cuisine. Tuscan Rub is somewhat coarse in consistency.

**Application** – Tuscan Rub is great on all kinds of chicken: grilled chicken breasts, baked chicken quarters and roasted whole chickens. It also makes a fabulous rub for whole turkeys or turkey breasts. Tuscan Rub's flavor is also a great complement for pork roasts, pork chops, salmon and swordfish. Try Tuscan Rub on roasted potatoes, grilled asparagus or steamed green beans. It's delicious on all kinds of vegetables.

## VEGETABLE SEASONING, NO-MSG-NO SALT

4935862 | 21 oz.

**Flavor Profile** – Salt- and MSG-free seasoning which combines the refreshing flavor of dill, along with spices, herbs, garlic and dehydrated vegetables. This product is finely ground in appearance, slightly smaller in size than cornmeal. The flavor profile is predominantly onion and garlic with a lively addition of dill.

**Application** – Best on vegetables, casseroles, vegetable dishes and soups. Use in sour cream dips for potatoes and other fresh vegetables. Try in cream sauces to be used on chicken or beef entrées. Sprinkle in bread dough for a unique flavor or add to hamburgers or potato salad.

# HOLIDAY CORE SPICES



## GROUND ALLSPICE

0760553 | 16 oz.

**Flavor Profile** – Ground Allspice is the dried, ground berry of an evergreen tree. It is reddish-brown in color and has a pleasant aroma. The name reflects the blended pungent tastes of cloves, cinnamon and nutmeg.

**Application** – Allspice is most commonly used in desserts such as spice cakes, cookies, muffins and breads. Try a sprinkle in apple sauce, fruit compotes or fruit sauces. It is also an important seasoning when preparing jerk dishes. Allspice is often used in the manufacture of hot dogs and luncheon meats.

## WHOLE BAY LEAVES

5630157 | 2 oz. 0760793 | 12 oz.

**Flavor Profile** – A whole leaf of the laurel tree, ranging from 1 to 3 inches in length and from 1/2 to 1 inch in width. The leaves are silvery-green in color and impart a flavor that is sweet and aromatic with just a slightly bitter taste.

**Application** – Use 1 leaf per 4 servings. Use at the beginning of the cooking process and it is best when used in a slow, long cooking process allowing the full flavor of the leaf to be released. Be sure to remove whole leaf before serving food as the vein becomes brittle and is not easily digested. Can also be crushed before adding to foods.

## CINNAMON STICK

0760165 | 8 oz.

**Flavor Profile** – Stick cinnamon is bark that is stripped off the trunk and branches of the cassia evergreen tree that dries into slender quills or sticks of about 2¾ inches in length.

**Application** – Use in hot chocolate, coffee, mulled cider or wine, fruit compotes or when pickling.

## GROUND CINNAMON

5353115 | 18 oz. 0760876 | 5 lb.

**Flavor Profile:** Cinnamon is one of the oldest known spices in the world. It has a sweet, spicy flavor with slight “red-hot” bite to it. Cinnamon is the ground inner bark of a member of the evergreen tree species native to Indonesia.

**Application:** The primary use for this product is in baking applications. A pinch of ground cinnamon will add an interesting flavor to many sweet foods, as well as meat stews, dried fruits and winter squash. It is always delicious in breads, apple desserts and sweet potatoes. Try it in meat rubs for poultry or sprinkling it on hot beverages like cocoa and cappuccino.

## GROUND CLOVES

2353134 | 16 oz.

**Flavor Profile** – Cloves are the unopened bud of an evergreen tree. In its ground form, this product is dark brown in color. The flavor is warm, pungent, spicy and sweet.

**Application** – Use Ground Cloves in bread puddings, mincemeat, gingerbread, spiced cakes, pickles, mulled wine and spiced cider, fruit and fruit desserts, pumpkin pie, marinades for game, beets, sweet potatoes, squash and sweet and sour dishes.

## WHOLE CLOVES

3353133 | 11 oz.

**Flavor Profile** – Cloves are the dried, unopened buds of a small evergreen tree. Whole cloves are bright reddish-brown in color, being darker in the stem area and lighter in the crown or head area. Their flavor is warm, pungent, spicy and sweet.

**Application** – Use to stud hams and other meats by simply piercing the exterior surface with the stem of the clove. Also good in meat marinades, gravies, soups, corned beef, spiced punches, wines and liqueurs.

## GROUND GINGER

4353264 | 15 oz.

**Flavor Profile** – The ground root of a dried, tuberous, tropical perennial. It is a fine powder that ranges in color from light tan to mild gold. It has a warm aroma with a fresh, woody note and sweet, rich undertones. Its flavor is hot, sweet and slightly biting.

**Application** – Perfect for Asian, Thai and Jamaican dishes. Commonly associated with gingerbread cakes and cookies. Tastes good in curries, stewed and baked fruits, chutneys, pumpkin and apple pies, puddings, quick breads, baked beans, carrots, winter squash, sauces, relishes and pickling.



## GROUND NUTMEG

6537773 | 16 oz.

**Flavor Profile** – This product is the ground form of the hard seed of the fruit of an evergreen tree native to the Spice Islands. It has a warm, spicy and sweet flavor. Although it can be used on many foods, it is most popular as a baking spice.

**Application** – Perfect in baked goods. Sprinkle on eggnog, whipped cream, coffee drinks, vanilla ice cream or fruit. Add to Swedish meatballs, creamed chicken or spinach.



## POULTRY SEASONING

7534092 | 10 oz.

**Flavor Profile** – A strong, aromatic, ground blend of sage and other spices. Its predominant flavor profile is that of sage, and it has a similar appearance to ground sage in that it is green in color and has a cotton-like appearance.

**Application** – Rub on chicken, turkey, veal, fish and pork before cooking. Great when added to hamburgers or meatloaf. Use in poultry gravies, casseroles and soups. When serving creamed chicken over biscuits, add 1 teaspoon or more to biscuit batter. Perfect for dressings and stuffings for turkey, chicken or wild fowl.

## WHOLE ROSEMARY LEAVES

4353413 | 6 oz.

**Flavor Profile** – This herb, from a plant of the mint family, resembles tiny curved pine needles and has a sweet, fresh-tasting flavor.

**Application** – Rosemary leaves are a must for any lamb dish. Works well on roasted vegetables or sprinkled on chicken, pork, fish and beef. Add to soups, stews and meat marinades. Use in Italian-style foods, such as spaghetti sauces, sausage, pizza and tomato dishes. Try in breads, pork or potatoes.

## RUBBED SAGE

2353423 | 6 oz.

**Flavor Profile** – Rubbed Sage is the traditional form of sage. It is ground and sifted, but is a less dense product than ground sage. Rubbed Sage has a soft, velvety texture and is a fluffy, cotton-like product. It is pungent in flavor and slightly bitter with a musty mint taste.

**Application** – Add to stuffings for pork, veal and poultry. Add to meat loaf, chicken or turkey casseroles, pizza sauce, stews, chowders, herb bread and vegetables, including green beans, tomatoes, eggplant and lima beans. Try in salad dressings and sausages. Add a dash to sausage or chicken gravy.

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