the

SCOOD

ISSUE 5 | SPRING 2013

UNITED TASTES OF AMERICA:

JOIN US FOR A FLAVORFUL TOUR OF OUR COUNTRY'S **REGIONAL FAVORITES**



THE INSIDE SCOOP

flaky crust looks and tastes homemade

tart goes from frozen to steaming on the table in minutes

at the top: ultra-premium, all-natural ice cream

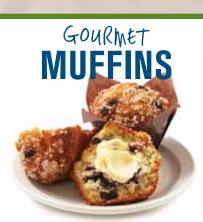
570

NEW

CLASSICS! SCOOP ADDS UP TO MUCH MORE FOR YOUR MENU

A divine pairing. **See page 10.**







WHAT'S NEW INSIDE:

- ▶ new menu ideas
- new application ideas
- ▶ tips from the pros
- new recipe ideas featured on USFOODS.COM

What's NEW

We're bringing it home America...and it's never tasted so good! Join us as we rediscover our country's diverse regional fare.

From New England to the West coast, you'll be delightfully surprised by a few forks in the road as we add inspired twists to regional favorites and put you on the map as a culinary destination. Imagine placing the sacred Philly steak and cheese sandwich inside a snack sized bun...or infusing Boston baked beans with aged Kentucky Bourbon...or adding all-natural ingredients to classic pie recipes.

Every region has a favorite dish that means 'home,' and every dish has a back story that nourishes the soul. Whether it's two Texas brothers who've transformed their mother's pancake recipe into a regional hit, or a 100-year-old family ice cream business, we hope you'll find the people behind our products as intriguing as we did.

With your own brand of local hospitality and flair, our new regional favorites are going to be worth the drive for your customers—again and again.

Please contact your sales rep or visit USFoods.com to discover more.

Enjoy!



Pietro Satriano Chief Merchandising Officer, US Foods

WHAT MAKES AN ALL AMERICAN FOOD?

Whether your down home means a classic dish from the Old South; fresh from Midwestern's dairy farms; a crisp fried Western tradition or a new twist on Texas born and braised, we are a nation of food fanatics. Scoop digs deep to conjure up real menu magic with these regional favorites, where culinary legacies meet today's hottest trends.

Chef's Line™

Vanilla Bean 6758940 **& Chocolate Ice Cream** 6759039 - pg. 10

Southern Style Shrimp & Crab Cake 6746028 - pg. 3

4" Rustic Apple Tart 6773501 - pg. 10

Cinnamon Apple Filled 6776926, Blueberry Buttermilk 6776892 & Double Chocolate Chunk Muffins 6776918 - pg. 7

Traditional 6776223 & Seeded Salt & Pepper Buns 6776256 - pg. 5

Pat LaFrieda 4 oz. 6778526 & 6 oz. Chopped Beef Patty 6778583 - pg. 5

Rykoff Sexton™

100% Florida 6773097 **& California** Valencia OJ 6773105 - pg. 7

Meyer Lemon 6773394 & 100% Key Lime Juice 6773402 - pg. 9

Metro Deli™

All-Natural Oven Roasted 6742027 & All-Natural Deep Fried Chicken Breast 6742118 - pg. 12

Monarch®

Bourbon Molasses Baked Beans 6763494 - pg. 8 Sweet Pancake Mix 6631782 - pg. 6 House Fry 6737118 - pg. 11 Garlic Sauce 6755698 - pg. 11

Deodorized A/V Shortening 2880383 - pg. 11

Molly's Kitchen™

Philly Cheese Steak 6769509 & Barbecue Flavored Beef Snackin Bun 6769517 - pg. 5

Patuxent Farms®

Bourbon Bacon, Raw 6763171 & Cooked 6763601 - pg. 8

Glenview Farms®

Horseradish & Chive White Cheddar Cheese Slices 6765309 - pg. 4









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NEXT RODUCT

SOUTHERN STYLE SHRIMP AND CRAB CAKE

6746028 | 40 CT. /2 OZ. BIB.

PLATE 'EM UP Like Chef Frye:

Appetizer, salad topper, entrée, crab benedict, or one-of-a-kind slider



In his family's scrapbook, there's a photo that predicts all: Chef Sean Frye as a smiling three-year-old sitting contentedly on the kitchen counter, cooking with his parents in their Texas home. Years later, he's cooked up crabcakes so good they are US Foods Next Top Product... no wonder he's still smiling!

our next top product winner will go to the top of your menu

One bite and you'll see why these mouth-watering Southern Style Shrimp and Crab Cakes nabbed top billing from hundreds of entries.

Chef Sean turned a traditional Southern hushpuppy into the best crabcake you've ever licked off your fingers—shrimp and crab fried up just right in a buttermilk batter, with a dash of cayenne pepper for a spicy little Cajun kick.



RADIANZ[®] DINNER I

WAVE PLATTER

Fresh cilantro brings this Southwestern salsa to life

THE INSIDE SCOOP

bursting with sweet and tender crab, shrimp, parmesan, hint of cayenne pepper

no fuss, deep fry for 41/2 minutes and serve

no artificial ingredients, right down to the mayonnaise







Pat LaFrieda with his dad, Pat Sr., and his cousin, Mark

Pat suggests: "Add two slices of cheese at the last flip of the burger so it's melted on serving." We recommend: our all natural, handcrafted Wisconsin cheddar infused with chives and horseradish. Sliced and ready to ooze.

FOOD THAT MAKES THE GRADE ACROSS THE USA

HORSERADISH & CHIVE WHITE CHEDDAR CHEESE SLICES

6765309 | 6/1.5 LB.

TIPS FROM THE PROS: How to cook the best burger? Start with a cold patty-this ensures a nice sear on the outside and the perfect doneness on the inside

5000

GALVNIZED DINNER PLATTER | 6711881 GALVNIZED APPETIZER PAIL | 2862498 NO-NIK ICED TEA GLASS | 5017546

pat lafrieda's back for more

Everyone's still raving about last year's juiciest Scoop: Pat LaFrieda's 100% USDA choice Angus patties, known on the streets as 'the best burger your customers ever tasted.' They look like burgers, but taste like steaks. Now in two new convenient sizes—4 and 6 ounces. And only at US Foods. AS GOOD AS YOUR OWN AFYOU HAD THE TIME

6 OZ CHOPPED BEEF PATTY 6778583 | 12 LB.

4 OZ CHOPPED BEEF PATTY 6778526 | 12 LB. SEEDED SALT & PEPPER BUN 6776256 | 7/10/2.8 OZ. TRADITIONAL BUN 6776223 | 7/10/2.8 OZ. Load up our buns with meaty LaFrieda burgers, cheese, and lots of toppings—they can take it. Go Traditional, glossy with a sweet golden-brown crust; or Seeded Salt & Pepper Bun with premium sesame seeds, cracked black pepper and sea salt.

BARBECUE FLAVORED

BEEF SNACKIN BUN

6769517 | 4/3 LB.





2 ounces of versatility-snack, appetizer, grab-n-go, mini sandwich

all-natural, minimally processed alternative to fried snacks

heat and serve in 10 minutes

nothing says America like cheese whiz[®] and bbq!

Cantonese-inspired, these mini buns will be living large in America, with tasty salutes to regional legends: Philly Cheese Steak and BBQ Beef.

PHILLY CHEESE STEAK SNACKIN BUN

6769509 | 4/3 LB.



The Philly Cheese Steak Snackin Bun is fully loaded with sliced beef, caramelized onions, pickled peppers and all-American Cheese Whiz.

BEER CHEESE DIPPING SAUCE

Elevate your cheese sauce with a generous splash of dark or stout beer



The BBQ beef Snackin Bun digs deep into the heart of Texas for a smooth blend of smoky, sweet and spicy.

JAMAICAN BBQ DIPPING SAUCE

Add Monarch[®] Jamaican Relish to give your dipping sauce a bright new flavor



THE NEW SOUTH STACKS UP

TIPS FROM THE PROS:

Pancakes are not just for breakfast anymore! Make lunch sizzle: side with a rafter of bacon, ham or sausage. Or have a sweet ending: add caramelized nuts with some drizzled chocolate and whipped cream

GIVE 'EM SOME SUGA'! SERVE THEM UP CHUBBY'S WAY WITH FRESH FRUIT AND WHIPPED BUTTER, TOP WITH HOT MAPLE SYRUP AND WASH DOWN WITH A GLASS OF VALENCIA ORANGE JUICE

Charle

BREAKEAST LUNCH DIN

SCOOP | 6



DALLAS, TX

QUAD[™] OVAL PLATTER | 5761861 SYRUP DISPENSER 6 OZ. CHROME TOP | 8046989 CATALINA ROCKS 7 OZ. | 2051530 "Everything is bigger in Texas, we know how to fill up a plate. My customers never leave hungry!" - Peter Touris, Chubby's Owner

The secret to the lightest, sweetest pancakes around comes straight from John and George Touris' mama, delighting Chubby's Restaurant diners for the last 25 years. Now these chewy delights with an irresistible vanilla flavor can do triple duty in your kitchen as a breakfast mainstay, lunch treat or signature dessert. Listen to mama and eat up!

SWEET PANCAKE MIX

6631782 | 6/5 LB.



your main squeeze



Our 100% orange juice is made from California or Florida Valencia oranges, not from concentrate, squeezed at the peak of freshness and gently pasteurized. Straight up, these are the world's best OJs.

100% FLORIDA VALENCIA OJ 6773097 | 6/64 OZ.

100% CALIFORNIA VALENCIA OJ 6773105 | 6/64 OZ.



big ol' muffins

Lay on the Southern charm right from the get-go with these sweet starters. Nothing but the best for our beauties—no preservatives or artificial colors, and not a trace of high fructose corn syrup.

CINNAMON APPLE FILLED MUFFINS 6776926 | 24/4 OZ.



Cinnamon Apple, abounding with orchard-fresh Michigan Rome apples beneath a crisp streusel crumble BLUEBERRY BUTTERMILK MUFFINS 6776892 | 24/4 OZ.

Blueberry Buttermilk,

filled with juicy

Georgia wild

blueberries and topped

with coarse sugar

DOUBLE CHOCOLATE CHUNK MUFFINS 6776918 | 24/4 OZ.



Double Chocolate Chunk, popping with pure semisweet chocolate chips





SOUTHERN PRIDE PULL UP A CHAIR AND SET AWHILE



bacon + beans = smooth & soulful

No foolin'—one taste of Bourbon Molasses Baked Beans and Bourbon Bacon guarantees second helpings. It's the Kentucky Bourbon that makes it all sing Dixie... aged for no less than two years in oak barrels. The blend of navy beans, molasses, brown sugar, bacon and pork belly is slow cooked to perfection. Our Bourbon Bacon gets smoked too—over applewood and oak for a mellow, smoked flavor and aroma.

BOURBON MOLASSES BAKED BEANS

6763494 | 6/#10 CN.



BOURBON BACON - COOKED 6763601 | (2) 150 CT. BOURBON BACON - RAW

6763171 | (2) 7.5 LB.

BOURBON BACON JALAPENO CHEDDAR CORNBREAD

Everything tastes better with bacon...and bourbon!



TWO TONE SOUP CROCK | 2345759 FIESTA* SCARLET BOWL, 14 1/4 OZ. | 1499664 MASON JAR | 3035128





get your juices flowing

The squeeze is on for the finest, fresh juices, and our Rykoff Sexton Meyer Lemon and 100% Key Lime varieties are at the top of the mix. All natural and gently pasteurized, these juices make welcome 'ades for the health conscious and citrus lovers. Best of all, use our Key Lime Juice to unlock the centuries-old secret to Florida's legendary pie.



100% KEY LIME JUICE 6773402 | 12/32 OZ.

MEYER LEMON JUICE BLEND 6773394 | 12/32 OZ.

INFUSE the tAste of REFRESHING CITRUS YEAR ROUND:



KEY LIME CAIPIRINHA Customize a classic cocktail • OREGANO DRESSING Your house dressing just became very popular





3. MEYER LEMON CURD Hit the sweet spot with this tart little tart

4. KEY LIME GUAC Tortilla chips beware

PIE PANS | 3344520

CHARLES IN



100

TIPS FROM THE PROS: Add some kick to your crust by using ginger snaps!



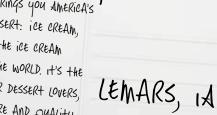
FOR SERIOUS SCOOPERS ONLY CHEF'S LINE BRINGS YOU AMERICA'S

CHEF'S Line BRINGS YOU AMERICA! FAVORITE DESSERT: ICE CREAM, FRESH FROM THE ICE CREAM CAPITAL OF THE WORLD. IT'S THE REAL DEAL FOR DESSERT LOVERS, MADE WITH CARE AND QUALITY

BEST OF THE MIDWEST









SALTED CARAMEL DRIZZLE Drizzle caramel across tart just before serving with a sprinkle of sea salt



2. SLICE OF CLASSIC AMERICAN CHEESE A classic Southern topping: add cheese to a hot tart for a quick melt and delicious flavor combination



3. BOURBON CINNAMON GLAZE WITH TOASTED PECANS

Reduce Kentucky bourbon and cinnamon to a simple syrup. While hot, pour over ice cream and top with roasted pecans

VANILLA BEAN ICE CREAM 6758940 | 3 GAL.

CHOCOLATE ICE CREAM

6759039 | 3 GAL.

RUSTIC APPLE TART 6773501 | 24/6.35 OZ.



as american as apple tart

It's a sweet new life for our country's favorite patriotic pastry, transformed into a rustic apple tart made with sweet and tangy apples fresh from the orchard. Wrapped in a handcrafted, six-fold flaky crust, and topped with a dash of cinnamon and a light sugar glaze, this dessert needs only a scoop of super-rich Vanilla Bean Ice Cream to make it perfect.

ELITE™ RECTANGULAR PLATTER | 8584146 ELITE™ SQUARE FRUIT BOWL, 8 OZ. | 8583064 DUCHESS 6" SAUCER | 4329264

SCOOP | 10

WEST COAST FOOD REVOLUTION

all-star lineup

The French Fry just got elevated to All-Star status following a late-inning rally from the West Coast! Inspired by a Northwest baseball team's favorite "Rally Fries," our House Fries with Garlic Sauce will be a hot ticket this season. Together with our new highly-scouted Garlic Sauce on the side or tossed together, these fries will add authentic, made-fromscratch cred to your entire menu and set a new standard for a "side of fries."



hand-cut, homemade, skin-on fries appearance without the labor or time

garlic sauce is made from high quality minced garlic and parsley

home run combo: upsell together as a crisply memorable appetizer

BATTER UP!

THESE HOUSE FRIES WITH GARLIC SAUCE ARE WEST COAST TRENDSETTERS, WITH BOLD FLAVORS THAT HIT IT OUT OF THE PARK EVERY TIME. DEEP FRIED GOODNESS DRENCHED IN MOUTH-WATERING BUTTERY GARLIC SAUCE...PUT IT ON THE HOME PLATE!





TIPS FROM THE PROS: Switch out ketchup and mustard for sweet and sour sauce and honey mustard HOUSE FRY 6737118 | 6/5 LB. GARLIC SAUCE

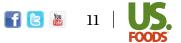
6755698 | 6/32 OZ.

DEODORIZED A/V SHORTENING 2880383 | 1/50 LB.

back to the future

with a side of sizzle

It's back and better than ever—add classic deep fried flavor to your fried foods, from fries to fish. A savory blend of beef tallow and soybean oil will keep your customers loyal to your fries alone!



serious noshing

Get your mouth Around this: chicken that's oven roasted or deep Fried until naturally caramelized, piled high on A good thick Rye





ALL NATURAL DEEP FRIED CHICKEN BREAST 6742118 | 2/5 LBA.

ALL NATURAL OVEN ROASTED CHICKEN BREAST 6742027 | 2/5 LBA.

EAST COAST SLICE OF THE GOOD LIFE

whaddya want? roasted right out of the oven? or fried like nonna used to make it? alright, you got it!

Back in the day, butchers shouted your order across the counter, slices were made by hand, and chicken breasts were whole. Metro Deli's new chicken breast line goes one better, using jumbo chicken breasts rubbed with our special blend of seasonings, and oven roasted until naturally caramelized. Our deep fried version is golden brown on the outside and tender on the inside. Both are at least 98% fat free and guaranteed not to have a single imitator in the marketplace...a first from Metro Deli.



all-natural ingredients: chicken breast, water, sea salt, sugar, spices and oil minimally processed, whole breasts

> fresh made rotisserie look, not chunked and formed

You watch us on YouTube

SCAN HERE FOR MORE TIPS, RECIPES AND APPLICATIONS



like us on Facebook

follow us on Twitter



TIPS FROM THE PROS: Chops up just right for succulent chunky chicken salad

SEMONT II 60018



QUAD[™] SQUARE PLATE | 4735510 FLAT BAMBOO PLATTER | 2619633 GLASS STACKING BOWLS 5 OZ. | 2849867 DRIZZLER BOTTLE 4 OZ. | 3878659

Just right lent chunky en salad