



truffle flavour  
BY MONIN®

*Oak Barrel Recipes*

MONIN®

# OAK BARREL HONEY MUSTARD

**YIELD** 1 cup

**ACTIVE TIME** 5 minutes

**TOTAL TIME** 5 minutes

## INGREDIENTS



1 cup honey mustard

2 Tbsp. (4 pumps) TruFlavour Oak Barrel By Monin



## PREPARATION

1. In a mixing bowl, stir all ingredients together until well combined.
2. Place into a container, cover tightly, and refrigerate until use.



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# OAK BARREL CHOCOLATE CHIP COOKIES

**YIELD** 12 cookies

**ACTIVE TIME** 10 minutes **TOTAL TIME** 20 minutes

## INGREDIENTS



1 1/2 cups all-purpose flour

1/2 tsp. baking soda

1 stick of butter, softened

1/2 cup granulated sugar

1/2 cup brown sugar

1/4 tsp. salt

1 egg

2 Tbsp. (4 pumps) TruFlavour Oak Barrel By Monin

1 cup chocolate chips

Flaky sea salt to finish (optional)



## PREPARATION

1. Preheat oven to 350°.
2. In a mixing bowl, whisk together flour and baking soda then set aside.
3. In a bowl of a stand mixer fitted with the paddle attachment or a hand mixer, cream together butter, sugars, and salt until fluffy and pale yellow.
4. Add the egg and the Truflavour and mix until well incorporated. Be careful not to overmix.
5. While the mixer is running on medium-low, slowly add your flour and mix until all of it is incorporated. Finally add your chocolate chips in.
6. Scoop the cookies into your desired size on a baking sheet fitted with a silpad or generously sprayed with cooking spray. Cook for 10 minutes or until edges are brown and crispy.
7. Remove from the oven and allow to cool for 10 minutes on a wire rack. Serve immediately or store in a tightly sealed container at room temperature.



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# OAK BARREL ALABAMA WHITE SAUCE

**YIELD** 1 ½ cups

**ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

## INGREDIENTS



- 1 1/4 cups mayonnaise
- 3/4 cup distilled white vinegar
- 1 ½ Tbsp. (3 pumps) TruFlavour Oak Barrel By Monin
- 1 Tbsp. black pepper
- 1 1/4 tsp. salt
- 1 tsp. lemon juice
- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. hot sauce.

## PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



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# OAK BARREL BBQ SAUCE

**YIELD** 1 cup

**ACTIVE TIME** 5 minutes

**TOTAL TIME** 5 minutes

## INGREDIENTS



1 cup prepared BBQ sauce

2 Tbsp. (4 pumps) TruFlavour Oak Barrel By Monin



## PREPARATION

1. In a mixing bowl, stir all ingredients together until well combined.
2. Place into a container, cover tightly, and refrigerate until use.



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# OAK BARREL VANILLA ICE CREAM

**YIELD** 3 cups

**ACTIVE TIME** 10 minutes **TOTAL TIME** 3 hours

## INGREDIENTS



- 1-pint heavy whipping cream
- 1 cup whole milk
- 1/2 cup sugar
- 1 ½ Tbsp. (3 pumps) TruFlavour Oak Barrel By Monin
- 1 tsp. vanilla extract



## PREPARATION

1. In a mixing bowl, whisk together all ingredients until fully incorporated.
2. Pour mixture into the bowl of an ice cream machine and freeze according to the manufacturer's instructions.
3. Once frozen, place ice cream into a container, cover it tightly, and place in the freezer until thoroughly frozen – about 2 hours.
4. Serve immediately or store in a tightly covered container in the freezer.



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# BURNING BARREL SAUCE

**YIELD** 1 ½ cups

**ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

## INGREDIENTS



- 1 cup mayonnaise
- 2 Tbsp. (4 pumps) TruFlavour Oak Barrel By Monin
- 3 Tbsp. sriracha
- 1 clove garlic, minced



## PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



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# OAK BARREL COWBOY BUTTER

**YIELD** 2 cups

**ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

## INGREDIENTS



- |  |                             |
|--|-----------------------------|
| 1/2 cup softened butter                            | 1 tsp. salt                 |
| 2 ½ Tbsp. (5 pumps) TruFlavour Oak Barrel By Monin | 1/2 tsp. lemon juice        |
| 4 cloves garlic, minced                            | 1/2 tsp. black pepper       |
| 1 Tbsp. parsley                                    | 1/2 tsp. thyme              |
| 1 Tbsp. chives                                     | 1/4 tsp. chili powder       |
| 2 tsp. Dijon mustard                               | 1/4 tsp. crushed red pepper |
| 1 tsp. lemon zest                                  |                             |
| 1 tsp. smoked paprika                              |                             |



## PREPARATION

1. In the bowl of stand mixer fitted with the paddle attachment, place all the ingredients inside and mix until just incorporated.
2. In a sheet of plastic wrap, add the butter in the center then roll up the wrap and then twist the sides until the butter becomes a log.
3. Place the log in the fridge for 4 hours or until fully hardened.
4. Serve immediately or tightly wrap the butter and keep in the fridge.



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# OAKY CHIPOTLE RANCH

**YIELD** 1 1/4 cups

**ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

## INGREDIENTS



- 1 cup ranch dressing
- 2 ½ Tbsp. (5 pumps) TruFlavour Oak Barrel By Monin
- 2 Tbsp. chipotle in adobo



## PREPARATION

1. In a mixing bowl, stir all ingredients together until well combined.
2. Place into a container, cover tightly, and refrigerate until use.



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