

MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY

DINNER & SIDES



Roast your favorite filet of white fish and finish with Passion Fruit Beurre Blanc

INGREDIENTS

1 shallot, finely chopped
1/2 cup white wine
1/4 cup white wine vinegar
1 tablespoon lemon juice
1 tablespoon heavy cream
2 sticks cold unsalted butter, cut into 1/2 inch pieces
2 tablespoons Monin Passion Fruit Purée

METHOD

In a small saucepan, cook wine, vinegar, lemon juice and chopped shallot until reduced to 3 or 4 tablespoons. Add cream and reduce to low heat. Whisk in butter, two pieces at a time, removing from heat when half the butter has been added. (Note: it is important to keep the butter pieces very cold until used.) Whisk in Monin Passion Fruit Purée and season with a little salt and white pepper. Serve with fish.



Top house-made burgers with craveable Pickled Pomegranate Onions

INGREDIENTS

1/3 cup Monin Pomegranate Syrup
1/4 cup apple cider vinegar
1/4 cup extra virgin olive oil
1/4 cup mayonnaise
1 1/2 teaspoon Dijon mustard
1 teaspoon ground cinnamon
1/2 teaspoon kosher salt
pinch of cayenne pepper

METHOD

Mix all ingredients thoroughly. Cover and refrigerate until needed.



Infuse a kick of flavor to shrimp or chicken with Exotic Citrus Marinade

INGREDIENTS

1 cup Monin Exotic Citrus Syrup
1 tablespoon + 1 teaspoon orange juice
1/2 cup soy sauce
1/2 cup Monin Agave Organic Nectar
1 1/2 tablespoons chili paste or Sriracha (add more or less as desired)
1 tablespoon + 1 teaspoon minced garlic
1/4 cup grated fresh ginger
1 cup sesame oil

METHOD

In a blender or food processor, puree all ingredients except oil until combined. Slowly add oil with blender running until all of the oil has been added. Use to marinate shrimp or chicken.

DINNER & SIDES



Coconut Rice

INGREDIENTS

2 cups hot Jasmine rice (freshly prepared)
1/3 cup almonds, sliced and toasted
2 tablespoons Monin Coconut Syrup
1 tablespoon butter
1/4 teaspoon cayenne pepper

METHOD

Prepare rice per package instructions. When rice is done, stir in Monin Coconut Syrup, almonds, butter and cayenne pepper. Serve immediately.



Peach BBQ Baked Beans

INGREDIENTS

4 strips bacon, cut into 1-inch pieces
1 red bell pepper, seeded and chopped
1 large yellow onion, chopped
3 28-ounce cans of baked beans
1 cup Monin Peach Fruit Purée
1/4 cup hickory smoke BBQ sauce
1 tablespoon favorite BBQ rub

METHOD

Preheat oven to 325° F. Heat a large skillet over medium heat. Add the bacon pieces and cook, stirring, until somewhat crispy and the fat has rendered. Using a slotted spoon, transfer the bacon to a paper towel-lined plate to drain, leaving the fat in the skillet. Add the pepper and onion to the skillet and cook, stirring, until softened, about 6 minutes. Transfer the mixture to a large baking pan. Add the bacon, beans, Monin Peach Fruit Purée, barbecue sauce, and rub to the pan. Mix to combine and bake, uncovered, until hot and bubbly, about 1 hour. Serve immediately.



Cilantro Lime Coleslaw

INGREDIENTS

1 cup mayonnaise
2 tablespoons (or more) fresh lime juice
2 fluid ounces Monin Habanero Lime Syrup
3 Fresno chili peppers, seeded & chopped
1/3 cup fresh cilantro, chopped
6 to 7 cups coleslaw mix
Salt & pepper to taste

METHOD

Whisk mayonnaise, lime juice and Monin Habanero Lime Syrup in large bowl. Stir in the Fresno peppers and cilantro. Add slaw mix; toss to incorporate evenly. Season with salt and pepper. Cover and chill 1 hour.