

20  
March  
26



VAN EERDEN  
FOODSERVICE

# CUTTING EDGE FOOD SHOW RECIPES





# FRESH TAKES ON FAMILIAR FLAVORS.

Welcome to Cutting Edge, where innovation meets execution and bold ideas turn into profitable menus. As Van Eerden Foodservice expands into Fort Wayne, we're bringing a fresh approach to foodservice—one rooted in creativity, quality products, and real-world solutions for today's operators. This recipe book is designed to inspire you with on-trend flavors, versatile applications, and practical concepts you can put to work in your kitchen immediately. Inside, you'll find recipes that reflect where the industry is headed, backed by the expertise, partnership, and insight Van Eerden is proud to deliver as we help shape the next era of foodservice in Fort Wayne.





# PORK TENDERLOIN SANDWICH

YIELDS 1 SANDWICH

## INGREDIENTS

- 1, pork fritter, Advance VE 068293
- ½ oz yellow mustard, Kraft VE 017310
- 5-6 pickle chips, Cool Crisp VE 030997
- 1/3 c. shredded lettuce, ProMark VE 007311
- 1 split top bun, Highland Baking VE 010293

## DIRECTIONS

Fry the fritter until cooked through, golden and crispy- drain well. Toast the bun, and build the sandwich, including all condiments and fixings.

# VARIATIONS

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## INDIANA BBQ PIT

**BUILD IT** | On crispy garlic toast with a generous amount of smoky-sweet BBQ sauce, swicy pickles and crispy onions.

**INGREDIENTS** | Pepperidge Farms Garlic Toast, VE 068704 | Cool Crisp Sweet Hottie Pickle Chips, VE 055417 | Cattleman's Memphis Sweet BBQ Sauce, VE 012795 | Moore's Onion Tanglers, VE 010016

## CUBAN-ISH

**BUILD IT** | On a pressed, butter-toasted sub bun with melty swiss, shaved ham, sweet pickles and creamy mojo mayo.

**INGREDIENTS** | Michigan Bread 6" Brioche Sub, VE 019195 | Great Lakes sliced Swiss, VE 064591 | Cool Crisp Sweet Hottie Pickle Chips, VE 055417 | Hatfield Pit-Smoked Ham, VE 017493

**CREAMY MOJO MAYO** | Combine 2 cups of mayo with 1 ½ teaspoons of garlic powder, 3 tablespoons each of lime and orange juice, and ¼ teaspoon cumin. Season to taste with salt and pepper.

## PBLT

**BUILD IT** | On toasted sourdough with crispy bacon, seasoned tomato, shredded lettuce & ranch mayo.

**INGREDIENTS** | Michigan Bread Deli Sourdough, VE 026656 | Range-line Hickory Smoked Bacon, VE 063368 | Southern Hydro Beefsteak Tomato, VE 006810 | ProMark Shredded Lettuce, VE 007311

**RANCH MAYO** | Combine 3 cups of mayo with 1 cup of buttermilk and ¼ pack (0.8 ounces) of dry ranch mix- whisk well to combine.

# MIDWEST MEATLOAF

YIELDS 12 ENTREE SERVINGS

## INGREDIENTS

- 5 lbs meatloaf mix, Ada Valley VE 048311
- ½ c. ketchup, Heinz VE 017102
- 2 tb brown sugar, Pioneer VE 039808
- 1 tb dijon mustard, Grey Poupon VE 017234
- 1-2 tsp worcestershire, French's VE 070511
- salt & pepper, to taste
- green onions, thinly sliced, for garnish, Western VE 006260

## DIRECTIONS

Form the meatloaf to your preference (pack into a loaf pan, a hotel pan, or jelly roll into a loaf) and bake until 155°F in the center. Rest overnight.

Combine the ketchup through worcestershire in a bowl and whisk until smooth and fully dissolved- season to taste with salt and pepper. To order, heat a portion of meatloaf and brush with the glaze, allowing the glaze to cook/caramelize over the meatloaf. Brush once more with glaze right before serving and garnish with thinly sliced green onion.

## VARIATIONS

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### SMOKY MAPLE MUSTARD

**BUILD IT** | With smoky maple mustard glaze and garnish of chopped candied pecans, Ferris Glazed Pecan Pieces, VE 066985.

**SMOKY MAPLE MUSTARD** | Combine ½ cup whole grain mustard with ¼ cup maple syrup, 1 tablespoon of Dijon mustard and 1 teaspoon of mesquite BBQ seasoning.



## HOOSIER HOT HONEY

**BUILD IT** | With hot honey glaze, a drizzle of buttermilk ranch and a sprinkle of chopped pickled jalapenos.

**INGREDIENTS** | Mike's Hot Honey, VE 086964, Ken's Essentials Ranch, VE 067289 and Cool Crisp Sliced Jalapeños, VE 031158

## STEAKHOUSE AU POIVRE

**BUILD IT** | With peppercorn cream sauce and a pile of crispy onions on top, Moore's Onion Tanglers, VE 010016

**PEPPERCORN CREAM** | Sweat 2 minced shallots in 2 tablespoons butter with a pinch of salt until soft. Add 2 teaspoons cracked black peppercorn and toast briefly. Stir in 1 cup beef stock and 1 cup heavy cream; simmer until reduced by half. Finish with 2 tsp Dijon and season with salt and pepper to taste.

# TATER TOT HOT DISH

YIELDS 4 SERVINGS

## INGREDIENTS

- 1 lb ground beef, Wolverine VE 061234
- 1 c. diced onion, Preferred Fresh Cuts VE 007232
- 10 oz cream of mushroom soup, Campbell's VE 037177
- $\frac{3}{4}$  c. milk, Prairie Farms VE 011739
- 1 c. frozen veggie blend 4-way, Lakeside VE 064275
- 32 oz. tater tots, Simplot VE 016999
- 1  $\frac{1}{2}$  c. shredded cheddar, Fata VE 074207
- green onions, chopped, for garnish, Western VE 006260

## DIRECTIONS

In a large skillet, brown the ground beef along with the onion- season the mixture with salt and pepper. Stir in the soup, milk, and frozen veggies until well combined. Take 1/6 of the mixture and place in an individual baking dish- arrange 5 oz of fried tater tots across the top and bake uncovered, at 375°F, for approximately 10 minutes. Remove and top with  $\frac{1}{4}$  c. of shredded cheddar – bake briefly, just until cheese melts. Garnish with a sprinkle of chopped green onions and serve immediately.

## SMOKEHOUSE

**BUILD** | With creamy smoked sausage and white cheddar filling. Finish the tots with a brush of melted butter, freshly ground black pepper, and chopped green onion.

**FILLING** | Sauté 1 pound of sliced smoked sausage, 1 cup each of thickly sliced green pepper and onion with a pinch of salt until softened slightly and caramelized. Remove from heat and cool slightly. Fold in 10 oz white cheddar sauce,  $\frac{1}{2}$  cup sour cream and  $\frac{1}{2}$  cup of water. Season to taste.

## SHORT RIB BOURGUIGNON

**BUILD** | With short rib, mushroom and red wine demi filling. Finish the tots with a brush of truffle oil, melted gruyere cheese and a sprinkle of grated parmesan.

**FILLING** | Sauté 1 cup each of diced carrots, diced onion and sliced button mushrooms in butter along with  $\frac{1}{2}$  teaspoon of dried thyme and a pinch of salt, until all is softened and lightly browned. Deglaze the pan with  $\frac{1}{2}$  cup of red wine – reduce by half. Stir in  $\frac{3}{4}$  cup of prepared demi-glace, then fold in 2 pounds of chopped, fully cooked boneless short rib. Check the seasoning and adjust with salt and pepper.

## SMOKED CHICKEN SLOPPY JOE

**BUILD** | With smoked chicken sloppy joe filling. Finish the tots with a mix of melted cheddar and mozzarella and a sprinkle of chopped pickles.

**FILLING** | In a skillet, sauté  $\frac{3}{4}$  cup each of diced onion and bell pepper along with  $\frac{1}{2}$  teaspoon of garlic powder and a pinch of salt until all is softened. Stir in 1  $\frac{1}{2}$  cups of sloppy joe sauce,  $\frac{1}{4}$  cup of bacon jam and 1  $\frac{1}{2}$  pounds of diced, smoked chicken. Season to taste with salt and pepper.

# TROPICAL CHEESECAKE

YIELDS 1, 9IN CAKE, 8-10 SERVINGS

## INGREDIENTS - CHEESECAKE

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- 1 ½ c. graham cracker crumbs, Keebler VE 026154
- 5 tb melted butter, Plugra VE 075157
- 16 oz cream cheese, softened, Philadelphia VE 071254
- ½ c. sugar, Packer VE 066617
- 3 c. whipped topping, Rich's VE 019073
- 1 tsp vanilla extract, McCormick VE 065693
- 8 oz. pineapple salted caramel glaze – see recipe below
- 2 ½ c. tropical fruit mix, for garnish, Preferred VE 004813
- fruit seasoning (optional), Tajin VE 086223

## INGREDIENTS - PINEAPPLE SALTED CARAMEL

- ½ c. caramel, Lyons VE 020870
- ½ c. pineapple syrup, Re'al VE 059780
- ¼ tsp kosher salt, Diamond Crystal VE 066782

## DIRECTIONS

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**For the Cheesecake** | Prepare a 9" springform pan. Mix graham cracker crumbs and melted butter, then press the crumb mixture firmly and evenly along the bottom of the pan- chill for 10 minutes. In a mixer or a robot coup, beat the cream cheese, vanilla and sugar until smooth. Pour the cheesecake filling over the graham cracker crust and smooth it out evenly. Chill the cheesecake overnight until firm. To serve, top each slice of cheesecake with pineapple caramel sauce and fresh tropical fruit.

**For the Caramel** | For the pineapple caramel, blend pineapple syrup and caramel until well combined- season with salt.





# PIZZA SHOP BEIGNETS

YIELDS 1 ORDER

## INGREDIENTS - BEIGNETS

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- 1 dough ball, Mama LaRosa VE 090262
- 2 tb sugar, Packer VE 066617
- ¾ tsp cinnamon, McCormick VE 071918
- 3 oz sugar cream pie dip – see recipe below

## INGREDIENTS - SUGAR CREAM PIE DIP

*Yields 18 ounces*

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- 2 c. vanilla pudding, Gehl's VE 020427
- ¼ c. heavy cream, Prairie Farms VE 075404
- ½ tsp cinnamon, McCormick VE 071918

## DIRECTIONS

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**For the Beignets** | Roll or stretch a thawed and proofed dough ball to about ½-inch thickness. Cut into 1–2-inch squares or small rectangles. In a 350°F fryer, carefully drop dough pieces in a few at a time. Fry 1–2 minutes per side until puffed and golden- remove from the oil and drain well over paper towels. Toss in cinnamon sugar while warm and serve immediately with a side of sugar cream pie dip.

**For the Sugar Cream Pie Dip** | Combine all ingredients well.

# HONEY PEACH COBBLER

YIELDS 1 INDIVIDUAL 6IN CAST IRON OR BAKER

## INGREDIENTS

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- 8 oz frozen peach slices, thawed, Simplot VE 079139
- 2 tb brown sugar, Packer VE 039808
- 1 tsp lemon juice, Natalie's VE 014827
- 2 biscuit pucks, thawed, Pillsbury VE 062528
- ½ tsp cinnamon, McCormick VE 071918
- 2 tb honey, Farmer Dan's VE 055031

## DIRECTIONS

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Preheat the oven to 425°F. In a mixing bowl, combine the peaches, lemon juice, and cinnamon- add the peach mixture to a greased skillet or baking dish. Tear the biscuit dough into small pieces and arrange on top of the peaches. Bake for 5-8 minutes until the biscuit pieces are cooked through and lightly golden. To garnish, drizzle with honey.



# GRILLED SHRIMP AND ANDOUILLE SKEWERS

YIELDS 20 SKEWERS

## INGREDIENTS - SKEWERS

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- 20 pcs 16-20 shrimp, tail-off, Ocean Horizon VE 070089
- 1 ½ tb olive oil, Cortona VE 038492
- ½ tsp smoked paprika, McCormick VE 086259
- 12 oz andouille sausage, cut into 20 thick coins, Fontanini VE 060164
- 1 bunch green onions, sliced thinly, Western VE 006260
- 20 oz. creamy cajun cocktail sauce – see recipe below
- salt & pepper, to taste

## INGREDIENTS - CREAMY CAJUN COCKTAIL SAUCE

*Yields 20 ounces*

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- 1 ¾ c. mayonnaise, Wilsey VE 017352
- 2/3 c. cocktail sauce, Ken's VE 033125
- 2 tb cajun seasoning, McCormick VE 039418
- 1 tb hot sauce, Cholula VE 055507



## DIRECTIONS

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**For the Creamy Cajun Cocktail Sauce** | Combine all ingredients well.

**For the Skewers** | First, toss shrimp with olive oil, salt, pepper, and smoked paprika. Lightly oil sausage pieces if needed. On the flat top, grill sausage 2-3 minutes per side until well charred- remove and reserve. Grill shrimp 1-2 minutes per side just until opaque and lightly charred. Remove, and cool slightly for handling.

To assemble the skewers: wrap or curve 1 shrimp around each sausage piece- secure with a short bamboo skewer or cocktail pick. Repeat for all portions.

To plate: spoon 2-3 tbsp remoulade into the bottom of each shooter cup. Insert shrimp and andouille skewer upright into sauce and finish with a sprinkle of garnish.

# CHILI CRISP SHRIMP WONTONS

YIELDS 20 WONTONS

## INGREDIENTS - SKEWERS

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- 5 eggroll skins, cut into 4 pieces, Kowloon VE 005355
- 20 pcs 16-20 shrimp, tail-off, Ocean Horizons VE 070089
- 2 tb oil blend, St Lucia VE 035229
- 2 tb chili crisp, Mr. Bing VE SPEC 044891
- ¼ c. sesame dressing, divided, Ken's VE 067279
- 2 ½ c. power blend, Mann's VE 005267
- 2 tb green onion, thinly sliced, Western VE 006260
- 1½ tb rice vinegar, Roland VE 020528
- 1 tsp sesame seeds, McCormick VE 059544

## DIRECTIONS

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Pre-heat fryer to 350° F, then flash fry the quartered wonton wraps until medium golden brown and crispy. Drain well and season with salt. Reserve to the side. In a mixing bowl, combine the shredded power blend slaw with the remaining sesame dressing and the rice wine vinegar. Mix well and reserve.

Pat shrimp dry. Season lightly with salt. Heat oil in a sauté pan over medium-high. Sear shrimp 1–1½ minutes per side until just cooked. Lower heat and add the chili crisp along with 1 tablespoon of sesame dressing – toss quickly to glaze. Remove from heat immediately to avoid overcooking. Place a generous tablespoon of slaw on each wonton crisp. Top with 1 shrimp, glazed side up. Sprinkle with sesame for garnish.





# MINI SHRIMP TOSTADA

YIELDS 20 MINI TOSTADAS

## INGREDIENTS - SKEWERS

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- 20 round tortilla chips, Tostitos VE 033795
- 20 pcs 16-20 shrimp, tail-off, Ocean Horizons VE 070089
- 1 ½ tb olive oil, Cortona VE 038492
- 3 tb blackened seasoning, Magic Seasoning VE 025049
- 2 ripe avocados, Western VE 006073
- ½ c. sour cream, Daisy VE 074568
- 2 tb lime juice, Natalie's VE 014826
- ¼ c. fresh cilantro, chopped, divided, Pro Act VE 007196
- 1 small garlic clove, Pro Act VE 007099
- salt & pepper, to taste

## DIRECTIONS

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First, toss shrimp with olive oil and blackening seasoning. Heat the grill or cast-iron pan to medium-high and cook shrimp 1–2 minutes per side until opaque and lightly charred. Reserve to the side and cool.

While the shrimp are cooling, combine avocados, sour cream, lime juice, 2 tablespoon cilantro, garlic, and salt in a blender or food processor. Blend until smooth, adding cold water as needed for a thick but pipeable texture. Taste and adjust salt or lime. Cover with plastic wrap pressed directly on surface; refrigerate until use. Pipe or spoon 1 ½ tablespoon avocado crema onto each tortilla chip. Top with 1 piece (or 2 halves) of blackened shrimp. Finish with a sprinkle of chopped cilantro.

# MEDITERRANEAN SHRIMP SALAD

YIELDS 2 SALADS

## INGREDIENTS - SALAD

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- ½ lb 16-20 shrimp, tail-off, Ocean Horizon VE 070089
- 1 tb olive oil, Cortona VE 038492
- 1 tb dry, white wine
- 1 tb fresh lemon juice, Pro Act VE 001395
- 1 c. slow roasted tomatoes + 3 tb tomato oil, Sevilla VE 025538
- 1 ½ c. great northern beans, rinsed and patted dry, SunSource VE 044111
- 4 c. baby arugula, Pro Act VE 007408
- ¼ c. fresh dill, chopped, Marano VE 007403
- 4 oz. lemon mustard vinaigrette – see recipe below
- ¼ c. red onion, julienned, ProMark VE 007650
- salt & pepper, to taste

## INGREDIENTS - LEMON MUSTARD VINAIGRETTE

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- ¼ c. fresh lemon juice + ½ tsp lemon zest, Pro Act VE 001395
- 1 tb whole grain mustard, Savor VE 070304
- 1 garlic clove, grated, Pro Act VE 007099
- ½ c. extra virgin olive oil, Cortona VE 038492
- salt & pepper, to taste



## DIRECTIONS

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**For the Lemon Mustard Vinaigrette** | Add the lemon juice, mustard and grated garlic into a bowl also with a pinch of salt and pepper - whisk together. Slowly add the olive oil in a thin, steady stream, whilst whisking, to emulsify the oil into the dressing. Check the seasoning.

**For the Salad** | Pat shrimp dry. Season lightly with salt. Heat oil in a sauté pan over medium-high. Sear shrimp 1–1½ minutes per side until just cooked. De-glaze the pan with the white wine and lemon juice – reduce until shrimp are glazed. Reserve to the side and cool. In a bowl, marinate the beans with the seasoned oil from the tomatoes. Set aside.

Build the salad: toss the salad greens with the marinated beans, slow roasted tomatoes, red onion, and dressing. Taste the greens and season the salad to taste if needed. Plate, topping each salad with the glazed shrimp.

# SHRIMP SCAMPI

YIELDS 2 ENTREES

## INGREDIENTS

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- 2 tsp olive oil, Cortona VE 038492
- ¼ c. butter, divided, Grasslands VE 075158
- 4 garlic cloves, minced, Pro Act VE 007099
- 1 lb 16-20 shrimp, tail-off, Ocean Horizon VE 070089
- ¼ c. dry, white wine
- ½ tsp crushed red pepper, McCormick VE 039474
- 2 tb lemon juice, Pro Act VE 001395
- 2 tb fresh parsley, chopped, Western VE 007185

## DIRECTIONS

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In a large skillet, heat the olive oil with 2 tablespoon of butter over medium heat. Add minced garlic and sauté until fragrant, for about 1 minute, being careful not to brown. Add the shrimp to the skillet and season with salt and pepper. Cook for 1–2 minutes, turning as needed, until the shrimp begin to turn opaque but are not fully cooked.

Deglaze the pan with the white wine, scraping up any browned bits. Add the red pepper flakes and bring the wine to a gentle simmer. Cook until the liquid is reduced by about half and the shrimp are just cooked through. Remove the skillet from the heat. Add the remaining 2 tablespoons butter and the lemon juice, stirring until the butter melts and emulsifies into the sauce.

To serve: toss with pasta or veggie noodles, serve over rice, or enjoy as-is with toasted crusty bread. Garnish with fresh chopped parsley, if desired.



## CHEF TIPS

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This dish comes together quickly - have all ingredients prepped and ready before you start. For large-batch preparation, a compound butter with red pepper flakes works well. Shallots may be substituted for or combined with garlic for added depth.

# ELOTE SMASH BURGER

YIELDS 1 BURGER

## INGREDIENTS - BURGER

- 6 oz bulk ground beef, gently packed into 2 equal pucks, Wolverine VE 061234
- 2 oz avocado, sliced, Western VE 006073
- 2 oz elote corn dip, warmed, JTM VE 065561
- 2 slices white American cheese, Bongards VE 074176
- ¼ c. shredded lettuce, Pro Act VE 007304
- 1 oz pickled red onion – see recipe below
- 1 ½ oz queso blanco, warmed, JTM VE 043918
- 1 brioche bun, toasted, Turano VE 077899

## INGREDIENTS - PICKLED RED ONIONS

*Yields 3 cups*

- 2 large red onions, thinly sliced, ProMark VE 007650
- 1 c. white vinegar, Woeber's VE 046024
- 1 c. water
- 1 tb sugar, Pioneer VE 066090
- 1 ½ tsp kosher salt, Diamond Crystal VE 066782
- 1 garlic clove, lightly crushed, Pro Act VE 077099
- ½ tsp black peppercorns, McCormick VE 071920
- 1 bay leaf, McCormick VE 039146
- ¼ tsp crushed red pepper, McCormick VE 039474

## DIRECTIONS

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**For the Pickled Red Onion** | In a small saucepan, combine vinegar, water, sugar, and salt. Bring just to a simmer, stirring until dissolved. Pour the hot brine over the onions, making sure they're fully submerged.

Let cool at room temperature for about 30 minutes. Cover and refrigerate - ready to use in 30-minutes, best flavor after 4–24 hours. For extra crunch, briefly rinse the sliced onions under cold water before pickling.

**For the Burger** | Heat the griddle to medium-high- lightly oil the surface. Place beef pucks on the griddle and smash each into a thin patty. Season lightly with salt. Cook 1–2 minutes until edges are crispy. Flip.

Add American cheese and cook until melted and the patty is just cooked through. Remove from heat. Toast the bun until lightly golden. Build the burger with shredded lettuce, pickled red onion & queso blanco. Serve immediately.



# TERIYAKI SMASH BURGER

YIELDS 1 BURGER

## INGREDIENTS - BURGER

- 6 oz bulk ground beef, gently packed into 2 equal pucks, Wolverine VE 061234
- 2 pork pot stickers, prepared, Amoy VE 010459
- 1 oz teriyaki wing sauce, Sweet Baby Rays VE 033162
- 2 slices white American cheese, Bongards VE 074176
- 2 oz sticky gochujang slaw – see recipe below
- 1 brioche bun, toasted, Turano VE 077899

## INGREDIENTS - STICKY GOCHUJANG SLAW

*Yields 5 cups*

- 5 c. shredded power blend slaw, Pro Act VE 005267
- 1/4 c. gochujang sauce, Sauce Craft VE 032372
- 3 tb toasted sesame dressing, Ken's VE 067279
- 2 tsp honey, Farmer Dan's VE 055034
- 1-2 tsp lime juice, Walsma & Lyons VE 001487

## DIRECTIONS

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**For the Sticky Gochujang Slaw** | In a large bowl, whisk gochujang sauce, sesame dressing, honey and lime juice. Toss with slaw until well coated.

**For the Burger** | Heat the griddle to medium-high, lightly oil the surface. Place beef pucks on the griddle and smash each into a thin patty. Season lightly with salt. Cook 1-2 minutes until edges are crispy. Flip.

Add American cheese and cook until melted and the patty is just cooked through. Remove from heat. Toast the bun until lightly golden. Top the burger with the pork potstickers, teriyaki wing sauce and spicy gochujang slaw. Serve immediately.



# ITALIAN SMASH BURGER

YIELDS 1 BURGER

## INGREDIENTS - BURGER

- 6 oz bulk ground beef, gently packed into 2 equal pucks, Wolverine VE 061234
- 1 cheese plank, prepared, Anchor VE 054277
- 2 oz balsamic blistered tomatoes – see recipe below
- 1 oz pesto aioli, Ken's VE SPEC 037271
- 1 oz arugula, Pro Act VE 007408
- 2 slices prosciutto, Columbus VE 049572
- 1 brioche bun, toasted, Turano VE 077899

## INGREDIENTS - BALSAMIC BLISTERED TOMATOES

*Yields 3 cups*

- 4 c. grape tomatoes, Southern VE 000226
- 3 tb olive oil, Cortona VE 038492
- 4 cloves garlic, thinly sliced or minced, Pro Act VE 077099
- $\frac{1}{4}$  c. balsamic vinegar, Roland VE 070597
- 1 tsp sugar, Pioneer VE 066090
- salt & pepper, to taste



## DIRECTIONS

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**For the Balsamic Blistered Tomatoes** | Place a wide skillet over medium-high heat- add olive oil. Add tomatoes in a single layer. Cook 3-4 minutes, shaking occasionally, until skins blister and split. Lower heat slightly. Add garlic and cook 20-30 seconds, just until fragrant (don't brown). Add the balsamic vinegar, sugar (if using), salt, and pepper. Toss and cook 1-2 minutes, until vinegar reduces. Remove from heat- let the tomatoes cool slightly so the glaze thickens.

**For the Burger** | Heat the griddle to medium-high- lightly oil the surface. Place beef pucks on the griddle and smash each into a thin patty. Season lightly with salt. Cook 1-2 minutes until edges are crispy. Flip.

Add American cheese and cook until melted and the patty is just cooked through. Remove from heat. Toast the bun until lightly golden.

Top the burger with the cheese plank, balsamic blistered tomatoes, pesto aioli, arugula and prosciutto.

# TAVERN-STYLE PIZZA

YIELDS 1 PIZZA

## INGREDIENTS

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- 10 oz dough ball, Gala VE 062861
- 4 oz pizza sauce, Stanislaus VE 044798
- 6 oz 3% shredded mozzarella, Fata VE 074648





## DIRECTIONS AND PRO TIPS

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Place the frozen dough ball in the refrigerator to thaw slowly — this usually takes 12 to 24 hours. **Once it's fully thawed, leave it in the fridge for another 24 to 48 hours to “cold ferment.”** This simply means letting the dough rest and develop flavor while staying cold. (Cold fermenting is like proofing, but done in the refrigerator instead of at room temperature.) This slow rise develops deep, bready flavor and improves stretch-ability, allowing the dough to relax enough to sheet or roll ultra-thin without snapping back.

When you’re ready to prep, pull the dough from the fridge and allow it to come to room temp for 45 to 60 minutes. Cold dough fights you. Room-temp dough gives you the flexibility you need for that classic cracker-lean tavern crust.

Lightly flour your surface, then roll or sheet the dough into a 14-inch to 16-inch round. **The goal is an even, thin sheet - almost paper-like in the center, with no intentionally thicker rim.** Tavern-style pizza isn’t about a puffy edge; it’s about a crisp, uniformly thin base that runs right to the border.

Build the pizza edge-to-edge. **Spread a very thin layer of sauce.** Tavern pies stay crisp because they avoid excess moisture. **Add toppings sparingly** and evenly; overloads weigh down the crust. **Finish with the shredded mozzarella, taking it right to the outer edge.**

Bake in a deck or impinger oven at 500–525°F for 7–9 minutes, or until the crust is fully crisp, the cheese is golden, and the edges have developed that browned, frico-like finish. Rotate as needed for even coloration.

Let the pizza rest 1–2 minutes to allow the cheese to set slightly. Using a rocker knife, **cut into squares, also known as “party cut” or “tavern cut”.** Serve immediately for maximum crispness.

# HAND-TOSSED PIZZA

YIELDS 1 PIZZA

## INGREDIENTS

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- 13 oz dough ball, Gala VE 062856
- 4 oz. pizza sauce, Stanislaus VE 044798
- 5 oz. 3% shredded mozzarella, Fata VE 074648





## DIRECTIONS AND PRO TIPS

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Place the frozen dough ball in the refrigerator to thaw slowly — this usually takes 12 to 24 hours. **Once it's fully thawed, leave it in the fridge for another 24 to 48 hours to “cold ferment.”** This simply means letting the dough rest and develop flavor while staying cold. (Cold fermenting is like proofing, but done in the refrigerator instead of at room temperature). This slow rise develops deep, bready flavor and improves stretch-ability.

Take the thawed, proofed dough ball from the cooler- **bring dough to room temp for 1 hour before shaping.** Cold dough resists stretching and can tear. Hand stretch the dough into a 12-inch to 14-inch round (or alternatively, run through a sheeter). **Keep a thicker outer edge** - that puffy “cornicione” is signature. Press out the center but don’t flatten the rim.

To build a traditional hand tossed pizza, first **spread the (minimal) sauce** – go for a thin, even layer to avoid a soggy center. Just enough sauce to flavor, not to flood. Then add the toppings- **pat the toppings dry if they are damp.** Finally, spread the cheese evenly over the top, leaving the outer crust bare.

Bake in a deck or impinger-style oven at 525°F for 6-7 minutes until the cheese is melted and the crust is golden. **Let it rest before slicing,** 2-3 minutes. This lets the cheese set slightly and keeps the slices from pulling apart. Cut into triangles and serve. **Try a crust finish:** Brush the outer crust with olive oil + garlic, or a little parmesan + dried oregano for a pro-level touch.

# ROOT VEGGIE FRIES WITH ROASTED RED PEPPER & FETA DIP

YIELDS 1 SHAREABLE PORTION

## INGREDIENTS - ROOT VEGGIE FRIES

- ½ lbs root veggie fries, Preferred Fresh Cuts VE 005538
- 2 tsp olive oil, Corto VE 048789
- ¾ tsp za’atar seasoning, Savor Imports SPEC VE 067864
- 1/8 tsp garlic powder, McCormick VE 044623
- 1/8 tsp smoked paprika, McCormick VE 086259
- salt & pepper, to taste
- ½ c. roasted red pepper & feta dip – see recipe below
- fresh parsley, chopped, Western VE 007185

## INGREDIENTS - ROASTED RED PEPPER AND FETA DIP

*Yields 6 cups*

- 1 c. roasted red pepper, Roland VE 035163
- 4 c. feta crumbles, Brighton Farms VE 074693
- 1 c. sour cream, Daisy VE 074568
- 4 tsp lemon juice, Natalies VE 014827
- 2 small garlic clove, minced, Pro Act VE 007099
- 4 tsp olive oil, Corto VE 048789
- salt & pepper, to taste

## DIRECTIONS

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preferred  
fresh/cuts

**For the Roasted Red Pepper & Feta Dip** | In a food processor or blender, combine the roasted red pepper, feta, sour cream, garlic, lemon juice, and olive oil. Process until creamy and well combined. Taste and adjust seasoning with salt, pepper, or more lemon juice if needed.

**For the Root Veggie Fries** | Preheat oven to 425°F. Line a baking sheet with parchment paper. Toss the veggie sticks in a large bowl with olive oil, za'atar, garlic powder, smoked paprika, salt, and pepper until well coated. Spread the fries in a single layer on the baking sheet (don't overcrowd).

Bake for 12-15 minutes, flipping halfway through, until golden and crispy at the edges. To plate, spread ½ cup red pepper & feta dip across the bottom of a plate and pile the veggies fries on top of the spread. Garnish with chopped fresh parsley and a drizzle of olive oil.



# NASHVILLE HOT BRUSSELS SPROUTS



YIELDS 1 SHAREABLE PORTION

## INGREDIENTS - BRUSSELS SPROUTS

- ¾ lb brussels sprouts, halved, Preferred Fresh Cuts VE 004311
- 5 oz cooked pork burnt ends, Smoke’N Fast VE 067482
- 3 tb creamy Nashville hot sauce – see recipe below
- 2 tb parmesan cheese, Fata VE 074232
- salt & pepper, to taste

## INGREDIENTS - CREAMY NASHVILLE HOT SAUCE

*Yields 2 & 2/3 cups*

- 2 c. mayonnaise, Ventura VE 017352
- ¾ c. Nashville hot sauce, Sauce Craft VE 032374
- 1 tb + 1 tsp honey, Natural American Foods VE 067700

## DIRECTIONS

**For the Creamy Nashville Hot Sauce** | Combine all ingredients in a bowl.

**For the Brussels Sprouts** | In a pot of boiling, well salted water, blanch the brussels sprouts for 3-4 minutes until only slightly tender. Drain well, and pat very dry with paper towels. To order, carefully add the par-boiled brussels sprouts along with pork burnt ends to a hot deep fryer. Cook everything for 2-3 minutes until golden brown and crispy- season with salt right out of the fryer. Toss all with the creamy Nashville hot sauce and garnish with parmesan- serve immediately.





# SWEET AND SOUR SLAW

YIELDS 3 CUPS

## INGREDIENTS

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- 4 slices thick-cut bacon, Hormel VE 061009
- ½ red onion, thinly sliced, Pro Mark VE 007650
- ½ red bell pepper, thinly sliced, Southern VE 006648
- ½ tsp red pepper flakes, McCormick VE 039474
- 4 c. power blend veggie mix, Preferred Fresh Cuts VE 007493
- ½ c. apple cider vinegar, Woebers VE 046001
- 3 tb brown sugar, Pioneer VE 039808
- 5 oz goat cheese, Mont Chevre VE 074552
- Swiss mini oval, Ace Bakery VE 046247
- 1 -2 tb olive oil, Corto VE 048789
- salt & pepper to taste

## DIRECTIONS

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In a large skillet or sauté pan, cook the chopped bacon over medium heat until crispy. Using a slotted spoon, remove the bacon and drain on paper towels, leaving the bacon fat in the pan. To the pan with the bacon fat, add the sliced onion, red pepper and pepper flake. Cook for 2-3 minutes until softened and slightly caramelized. Stir in the power blend mix and cook for 3-4 minutes until it softens slightly. Add the vinegar and brown sugar, tossing to coat the veggies evenly- season with salt and pepper. Cook another 2-3 minutes, stirring occasionally, until the veggie mix is crisp tender. Before serving, cut a baguette into ½ inch slices, add olive oil and toast in oven or flat top at 350° F until golden brown. Add goat cheese to eat slice. Top with sweet and sour slaw, and sprinkle each slice with bacon.

# CLASSIC SMASH BURGER

YIELDS 1 BURGER

## INGREDIENTS - BURGER

- 3.3 oz. burger puck, Wolverine VE 055099
- 4" potato roll, MI Bread VE 013396
- 2 slices American cheese, Bongards VE 074179
- 1/2 oz burger sauce – see below
- 3-4 pickle chips, Gielow VE 031098

## INGREDIENTS - BURGER SAUCE

- 1/2 cup mayonnaise, Ventura VE 011790
- 1 tb dijon mustard, Rema Foods VE 082993
- 1 tb ketchup, Red Gold VE 043740
- 1 tsp dill pickle brine, Gielow VE 031144
- 1/8 tsp cayenne, McCormick VE 071901
- salt & pepper, to taste

For the sauce, combine all ingredients - mix well until smooth and creamy.



## DIRECTIONS AND PRO TIPS

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Pre-heat your flat top grill or a cast iron griddle to high heat. Use a **blazing hot surface** — the griddle should lightly smoke when ready. You want the surface to hit 500°F+ so the beef sears instantly and forms that signature Maillard crust. Place the cold burger puck on the hot surface and **smash immediately** using a stiff spatula or burger press (use parchment between spatula and beef). Press hard for 10 seconds — goal is a thin, jagged-edged patty. **Don't touch it after smashing**- let it sear undisturbed to develop maximum crispness and flavor. Season with salt and pepper after smashing.

Cook without touching for 1.5–2 minutes, until edges are deeply browned and crisp. Flip once — you should see that well established crispy and dark golden crust. Add a slice of cheese on top and cook another 30–45 seconds until cheese melts and interior is juicy but cooked through. **Use American cheese** — it melts perfectly and complements the beef crust. Add it immediately after flipping for max melt.

**Toast buns cut side down in leftover burger fat** (or separately in butter) until golden. Assemble the burger: add sauce to the bottom bun followed by the burger, pickles, and finally the top bun. **Keep it simple**- smash burgers are best with a minimal stack: beef, cheese, pickles, and maybe a tangy sauce.

# STEAK BURGER WITH CARAMELIZED ONION AND STEAKHOUSE AIOLI

YIELDS 1 BURGER



# INGREDIENTS - BURGER

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8 oz steakburger patty, Wolverine VE 061235

salt, to taste

4.5" gourmet brioche bun, Highland Baking VE 086772

1 slice aged cheddar, Great Lakes VE 074642

¼ cup caramelized onions, Savor VE 055452

1 oz steak sauce aioli – see recipe

# INGREDIENTS - STEAKHOUSE AIOLI

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½ cup mayonnaise, Ventura VE 011790

2 tb steak sauce, A1 VE 033107

1 tsp dijon mustard, Rema VE 082993

½ tsp garlic powder, McCormick VE 039573

1 tsp lemon juice, Natalie's VE 014827

salt & pepper, to taste

# DIRECTIONS AND PRO TIPS

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For the steakhouse aioli, combine well.

Preheat your charbroiler or cast iron pan to high. **Steakburgers deserve a serious sear-** get your surface smoking hot before cooking. **Keep the patties cold until just before cooking** - warm beef smears and cooks unevenly.

**Generously season both sides** of the patty with salt just before cooking. **Press a small indentation in the center of each patty** to prevent dome-shaped burgers. Cook the patties 3–4 minutes per side for medium-rare to medium (adjust timing for preferred doneness). Add the cheese during the last minute of cooking to melt.

Rest before serving: **Let the burger sit for 2–3 minutes post-cook** to reabsorb juices. Lightly butter and toast bun on grill or skillet until golden. Assemble the burger: add steak sauce aioli to the bottom bun, followed by the patty, onions, and finally the top bun.



# DOGS N SUDS ROOT BEER MOCKTAILS

YIELDS 1 MOCKTAIL

## BLACK CHERRY CREAM ROOT BEER FLOAT

Black Cherry Re'al VE 083867 + Vanilla Re'al VE 013837 + Dogs N Suds Root Beer + splash of half-and-half + luxardo-style cherry garnish

## TROPICAL BROWN COW

Pineapple Re'al VE 059780 + Vanilla Re'al VE 013837 + Dogs N Suds Root Beer + pineapple wedge garnish

## BLACKBERRY ROOT BEER SMASH

Blackberry Re'al VE 083107 + Dogs N Suds Root Beer + lemon squeeze

## PASSIONFRUIT ROOT BEER FIZZ

Passionfruit Re'al + Dogs N Suds Root Beer + orange twist garnish

## PEACH COBBLER CREAM SODA

Peach Re'al VE 083693 + Vanilla Re'al VE 013837 + Dogs N Suds Root Beer + splash of half-and-half

## MANGO BARREL COOLER

Mango Re'al VE 083106 + Dogs N Suds Root Beer + lime squeeze + lime wheel garnish





## VAN EERDEN CULINARY TEAM

### CHEF EJ • CORPORATE EXECUTIVE CHEF

Chef EJ is a Grand Rapids native & a classically trained Chef with 20 years of professional cooking experience. She attended the Culinary Arts program at Le Cordon Bleu in the Twin Cities. Following graduation, EJ returned to Grand Rapids to cook in several area restaurants, most recently Olive's Restaurant & Bar, where she served as Executive Chef and GM for almost 15 years.

### CHEF PAIGE • EXECUTIVE SOUS CHEF

Chef Paige is also a Grand Rapids native & an executive Sous Chef with over 10 years of experience at some of the most cutting-edge restaurants in Grand Rapids. She attended Grand Valley State University in the heart of GR. Following graduation, Paige worked as a Pastry Chef at Kingfisher & Brewery Vivant before joining Butcher's Union & Gin Gin's as their Executive Sous Chef.



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