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New Fisher Culinary Touch Meal Enhancers
Add Flavor, Save Time
Five Blends Target Chefs

Elgin, IL -- Busy chefs are always looking for ways to meet the demands of a diverse, discerning clientele, yet also want to save time and control inventory for better efficiency. When food reaches the buffet or dining table, it must be flavorful and appealing, time constraints notwithstanding.

This constant juggling act requires food products that incorporate all those elements, and Fisher Culinary Touch Meal Enhancers are the epitome. While romancing the menu, they reduce kitchen labor, inventory of ingredients and waste.

The perfect addition to an array of dishes, these distinctive blends of nuts, fruits, savory ingredients and natural flavors add texture and tang to vegetables, rice, couscous, pastas and other dishes. They make holiday stuffing and desserts special, too.

Being launched in 5-pound boxes, Fisher Culinary Touch blends include:

- Almond Cranberry – sweet, ruby-red cranberries with slow-toasted almonds
- Toasted Slivered Almonds – the finest slivered almonds slow-toasted to crisp, delicious perfection
- Walnut Raisin – Plump, juicy golden raisins with carefully selected walnuts.
- Sweet Asian – Sweet cranberries, slow toasted cashews and crunchy rice noodles, with sesame, orange and ginger flavors.
- Italian Blend – Crunchy nuts and tangy sun-dried tomatoes.

“Our research shows that consumers won’t settle for convenience without good nutrition and great taste,” says John Garoni, Director of Food Service Sales at John B. Sanfilippo & Son, the company that owns the Fisher Nut brand. “We know that chefs must meet that standard all the time. With Culinary Touch Meal Enhancers, they can shake up salads, entrees, side dishes, even desserts, providing the great taste that consumers want, while minimizing the costs and waste.

Fisher sits atop the wave of a trend that is impacting food service and restaurant settings, perhaps changing forever the way pre-packaged foods are viewed and used.

According to market analyst, Tinderboxthg.com, this new trend predictably follows in the footsteps of Alice Waters's restaurant Chez Panisse, which set the stage almost three decades ago for what is now “the most dominant food trend of our era - the trend toward all things fresh, seasonal and local.” From that has grown a consumer sensibility that supports and understands “fresh” and “nutritious,” but also includes the convenience and ease-of-use inherent in new food technology.

Adds foodchannel.com, in a food trend report: “(the) increased meeting of health and convenience will result in products that fit both criteria.” At the same time, the report continues, “Americans seem to be looking for more and different flavors to test their palates. Look for these flavors to make news.”

They could well be describing Fisher Culinary Touch Meal Enhancers. Their versatility and wholesomeness is exemplified in the following recipes, which enhance a salad and a side dish with texture and flavor that will please the most demanding diner. Dressing or spices are optional; that’s how good Culinary Touch Meal Enhancers taste all by themselves.

For more information about Fisher Culinary Touch Meal Enhancers, visit www.fishernuts.com.

CRUNCHY ASIAN NOODLE SALAD

DRESSING:

- 2 tablespoons canola oil
- noodles
- 1½ tablespoons seasoned rice vinegar
- 2 tablespoons reduced-sodium soy sauce long
- 1 teaspoon honey
- ½ teaspoon fresh gingerroot, minced
- 1 small garlic clove, pressed

SALAD:

- 1 package (6 oz.) chow mein stir-fry
- ½ cup julienne-cut zucchini, 1-inch long
- ½ cup julienne-cut carrot, peeled, 1-inch long
- 2 ounces snow peas, trimmed, cut in half
- 3 tablespoons green onion with top
- 1 package (5 oz.) Fisher Culinary Touch Sweet Asian Blend
- 1 tablespoon coarsely chopped cilantro

For dressing, combine until blended oil, vinegar, soy sauce, honey, ginger and garlic; set aside. For salad, cook pasta according to package directions; drain. In large serving bowl combine noodles, zucchini, carrots, snow peas and onions. Pour dressing over noodle mixture; mix well. Add Asian Blend; mix well to combine. Garnish with chopped cilantro. **Yield:** 8 (1/2 cup) servings

Tip: For a main dish, add 1 pound (16 oz.) deli chicken breast cut in ½-inch thick pieces.

Nutrition information per serving: Calories, g Total Fat, g Saturated Fat, g Trans Fat, mg Cholesterol, mg Sodium, g Carbohydrate, g Dietary Fiber, g Sugars, g Protein



John B. Sanfilippo & Son, Inc., founded in 1922, is a leading processor, marketer and distributor of shelled and in-shell nuts and extruded snacks that are sold in multiple distribution channels. Their products can be found under the company's Fisher and Sunshine Country brand names and under a variety of private labels.

For more information about Fisher products visit www.fishernuts.com.