

# Great Items for Mixology



## Month of November 2018



**BUTTERNUT SQUASH**  
 FP 850306 | SUPC 6997985 10 lb.  
 Great for roasting, toasting, steaming, sautéing, baking and braising. Perfect for those fall dishes and beverages.



**CRYSTAL – FRUIT PUMPKIN SPICE**  
 FP 490289 | SUPC 7027393 6/4 oz.  
**CRYSTAL – FRUIT CRANBERRY**  
 FP 490289 | SUPC 3748165 6/4 oz.  
 Excellent for the fall and winter menus complimenting both sweet and savory holiday dishes and cocktails.



**SAGE**  
 FP 100326 | SUPC 1185230 12 ct.  
 Strongly aromatic with intense flavor. Add fresh sage to clarified butter for pastas or add to stocks or soups to enhance their flavor.



**CARAMELIZED PINEAPPLE**  
 FP 430080 | SUPC0623027 6/30 oz.  
 The smoky notes will remind you of Pineapple Upside Down Cake. Adding flavor to pastries, sorbets and cocktails.



**VANILLA BEAN**  
 FP 490229 | SUPC 0937920 1 lb. | 2 pk.  
 Vanilla beans have a sweet aroma with a woody/smoky flavor. They are great for making sweet food or flavoring drinks.



**RICE WINE VINEGAR**  
 FP 490116 | SUPC 5941786 4/1 gal.  
 Smooth and slightly tart. Perfect for enhancing brightness to salad dressings, tenderizing meats and of course making shrubs.



**AGAVE SYRUP**  
 FP 490212 | SUPC CALL US \*SO 6/44 oz.  
 Eat them fresh or use in drinks. You can go wrong with oranges. A versatile fruit for dishes or cocktails.



**LEMONS**  
 FP 100502 | SUPC 1007525 115 ct.  
 Used in a wide variety of applications. Entire fruit can be used for savory or sweet dishes along with many styles of cocktails.

## BUTTERNUT SQUASH & SAGE SHRUB



Ingredients	Cocktail
1 small butternut squash	Ice
1 cup granulated sugar	Vodka, rum or bourbon
1 ½ cup apple cider vinegar	Ginger ale or beer
2 tbsp. roughly shredded fresh sage	
<b>Garnishes:</b> maple syrup, sugar, fresh sage, vanilla beans	

**Directions**  
 Bake squash, scoop 2 cups flesh once cooled into glass jar w/ tight lid. Add sugar and stir. Place lid and store jar in fridge overnight. Add vinegar and sage, place lid back on and shake, refrigerate for 3-5 hrs. Strain mixture. Dip rim of glass into maple syrup then sugar, add ice, 2 tbsp. of liquor & 5 tbsp. of mixture. Stir, top of with ginger-ale. Garnish with fresh sage and a vanilla bean as at stirrer.

