

CRANBERRY PUREE

N O W A V A I L A B L E !

This holiday favorite is available for a limited time only.

Our Cranberry Puree is a slightly sweeter, smoother and sauce-like cranberry. This flavor lends itself to a myriad of uses including cranberry beverages and cocktails, sauces and of course, to accompany turkey dishes and stuffing.



A-Code
7890064

Description
Cranberry Puree

Pack Size
6 x 30 oz

Cranberry Winter Solstice

1 drink

Manny Hinojosa

- 1 1/2 oz. Grey Goose L'poire Vodka
- 1 1/2 oz. The Perfect Purée Cranberry Puree, thawed
- 1 oz. fresh lemon juice
- 1/2 oz. agave nectar
- ginger beer (to top)
- 3 drops sesame chili oil
- lemon wheel (for garnish)

Method:

1. In a cocktail shaker combine all the ingredients, except ginger beer and sesame chili oil, with ice. Shake and serve over the rocks in a Collins glass. Top with ginger beer and 3 drops of sesame oil. Garnish with lemon wheel.

Duck Breast with Cauliflower Stuffing

2 servings

Chef Austin Perkins, Nick's Cove, Marshall, CA

- 1 tsp. The Perfect Purée of Napa Valley Cranberry Puree, thawed
- 1 head cauliflower, cut into small florettes
- 1/2 cup beef stock
- 1/4 cup breadcrumbs (toasted)
- 1 small onion (minced)
- 1 tbsp. Kosher salt
- 1 tsp. black pepper

Method:

1. Preheat oven to 375 degrees F. Combine all ingredients and bake in a baking dish, covered for 1 hour.

Reduction:

- 1 cup The Perfect Purée of Napa Valley Pomegranate Concentrate, thawed
- 1/4 cup sherry vinegar
- 1 tbsp. saba

Method:

1. Over medium heat, combine all ingredients and reduce about 20 minutes until consistency of a thick syrup. Cool.

Duck:

- 1 scored and rendered duck breast

Method:

1. Pat duck breasts dry with paper towel. Score skin into 1/4" intervals (Do not cut into breast meat). Rotate breast and score again. Season with salt & pepper. Heat skillet to low – medium low. Place breast skin side down 8-12 minutes or until fat is rendered and skin is crispy and brown.

Assembly:

- Heat duck breast by heating in a skillet over low heat, rendered skin side down. After ten minutes, turn the duck breast over and heat for 2-5 minutes depending on thickness. Serve over a one-cup portions of the cauliflower stuffing and drizzle with the pomegranate reduction.

**Cranberry Puree
is Frozen and
Delivers Within
2 Business Days**



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