

THE COOK BOOK

FIRST EDITION



**Schreiber Foods
International, Inc.**

Ambrosía
QUALITY FOODS



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BACON WRAPPED PINEAPPLE

INGREDIENTS

1 #10 Can of Ambrosia Pineapple Chunks
1 Lb. - Good Quality Bacon Strips
2 Tablespoons - Honey
1 Teaspoon - Cider Vinegar

EQUIPMENT NEEDED

Baking sheet
parchment paper
wooden skewers (soaked in water 1 hour),
kitchen brush

INSTRUCTIONS

Preheat oven to 375°, drain pineapple chunks, slice bacon strips in half, line baking sheet with paper.
Combine honey and vinegar in a small dish, mix well.
Wrap each pineapple chunk with 1 half strip of bacon.
Place on skewers, leaving a little space in between each.
With brush, lightly brush on honey & vinegar mix on both sides, then place skewers onto baking sheet.
Bake for 15-25 mins and/or until bacon is cooked.
Let cool and enjoy!!!



SRIRACHA & MAPLE ROASTED NUTS

INGREDIENTS

3 Cup - Unsalted Mixed Nuts
1-2 Tablespoons - Huy Fong Sriracha Sauce*
3 Tablespoons - Pure Maple Syrup
1 Teaspoon - Salt

INGREDIENTS

Pre-heat oven to 325o F.

Line a large sheet pan with parchment paper.

Place the nuts on the paper and add the Sriracha, syrup and salt. Toss with fingers or spatula to coat.

Bake for 20 minutes, tossing a few times with spatula to make sure they don't stick together.

Let cool for about 20 minutes to harden, toss a few more times to separate. Serve and enjoy!!!

[Click the video](#)



*Add more Sriracha Sauce if you want a spicier batch!

BACON CANDY

INGREDIENTS

1/2 Cup - Ambrosia Maple Syrup

1/2 Cup - Mae Ploy Sweet Chili Sauce

1 Teaspoon - Cayenne Pepper Ground

1 Lb. - Bacon Raw Sliced

MANDARIN DIPPING SAUCE

1 1/2 Teaspoon - Ambrosia Whole Mandarin Oranges Drained Pureed

2 Tablespoons - Ambrosia Rice Vinegar

1/2 Tablespoons - Ginger Fresh Grated

1/2 Teaspoon - Honey Pot Mustard®

1 Teaspoon - Cornstarch

1 Teaspoon - Reserved Mandarin Orange Juice

INSTRUCTIONS

Preheat oven to 375°F.

Mix maple syrup, sweet chili sauce and cayenne pepper in a small bowl.

Dip bacon into sauce then place bacon slices parchment lined half sheet pan.

Bake bacon for 20 minutes, flip the slices, and bake another 5-10 minutes, until golden brown.

Cool bacon slices and serve with Mandarin dipping sauce.

MANDARIN DIPPING SAUCE

Mix pureed Mandarin oranges, rice vinegar, ginger and honey mustard in small saucepot.

Over medium heat, bring sauce to a boil.

Mix cornstarch with reserved Mandarin juice of the drained oranges, whisk in to sauce, and cook until thickened, about 1 minute. Cool and serve with Bacon Candy.

CHEESY ARANCINI

INGREDIENTS

ARANCINI

- 1 Tablespoon - Ambrosia Extra Virgin Olive Oil
- 1/2 Cup - Yellow Onion Minced
- 2 Cloves - Garlic Minced
- 1/2 Cup - Dry White Wine
- 1 Cup - Ambrosia Arborio Rice
- 3 1/2 Cups - Vegetable Stock Warm
- 2 Ounces - Ambrosia Julienne Sundried Tomatoes
- 1 Teaspoon - Kosher Salt
- 1/2 Each - Lemon Zested
- 1 Cup - Parmesan Cheese Shredded
- As Needed - Vegetable Oil for Frying
- 1/2 Cup - All Purpose Flour
- 2 Each - Eggs Large
- 1 Cup - Plain Breadcrumbs

CHERRY PEPPER DIPPING SAUCE

- 3/4 Cup - Honey Pot Honey Mustard
- 4 Ounces - Ambrosia Mild Red and Green Cherry Peppers Minced
- 2 Teaspoons - Ambrosia Worcestershire Sauce
- 1 Clove - Garlic Minced

INSTRUCTIONS

ARANCINI

Heat olive oil in a 3-quart saucepot and cook the onions until translucent, about 4 minutes. Add the garlic and cook until fragrant, about 30 seconds. Add the rice and stir to coat, then add the wine, sundried tomatoes and salt.

Stirring constantly, add the warm stock 1/2 cup at a time, waiting for the liquid to be absorbed before adding the next 1/2 cup. The rice should be creamy, and grains should remain al dente.

Remove the pan from heat and fold in lemon zest and Parmesan. Spread the risotto onto parchment lined sheet pan and refrigerate until chilled, about 30 minutes.

Scoop cooled risotto to form one-ounce balls. Chill for at least 30 minutes.

Preheat the fryer oil to 350°F.

Roll the arancini in the flour, then egg, then breadcrumbs to coat them evenly.

Fry arancini until golden brown and crispy on the outside, about four minutes. Drain and serve with Cherry Pepper Dipping sauce.

CHERRY PEPPER DIPPING SAUCE

Mix all ingredients to combine and reserve to serve with arancini.

CHEESY DOLMA BITES

INGREDIENTS

- 2 Tablespoons - Ambrosia Tahini Paste
- 2 Teaspoons - Ambrosia Extra Virgin Olive Oil
- 1 1/2 Teaspoons - Ambrosia Lemon Juice
- 1/4 Teaspoon - Kosher Salt
- 1/2 Pound - Halloumi Cheese Sliced 1/4" Thick
- 10 Each - Ambrosia Dolmas Sliced Oblique
- 10 Each - Ambrosia Sweet Peppers
- 1/2 Teaspoon - Maldon Sea Salt Flakes

INSTRUCTIONS

In a small mixing bowl, combine the tahini paste, olive oil, lemon juice, and 1/4 teaspoon Kosher salt. Set aside.

Heat a non-stick skillet over medium-high heat.

Add the cheese to the pan in batches, cooking each side until grilled golden brown, about 60 seconds.

Spread a dollop of the tahini spread on each piece of halloumi then top with a sliced dolma, a single Sweet Pepper, and a sprinkle of sea salt flakes.



CRISPY ARTICHOKE HEARTS

INGREDIENTS

CRISPY ARTICHOKE

- As Needed - Vegetable Oil for Frying
- 14 Oz. - Ambrosia Artichoke Hearts Drained Cut in Half
- 1/2 Cup - All Purpose Flour
- 2 Each - Eggs Large Beaten
- 1 Cup - Panko Bread Crumbs

ROASTED PEPPER DRIPPING SAUCE

- 1/2 Cup - Ambrosia Fire Rosted Red Peppers
- 1/2 Cup - Mayonnaise
- 1/2 Cup - Cream Cheese Softened
- 1/2 Cup - Cheddar Cheese Shredded
- 2 Tablespoons - Espirit de Paris Smooth Dijon Mustard
- 1 Clove - Garlic Minced
- 1/8 Teaspoon - Black Pepper Ground

INSTRUCTIONS

CRISPY ARTICHOKE

Preheat vegetable oil to 350°F.

In a large bowl, combine artichokes and flour; toss until olives are lightly coated. Shake off excess flour.

Dip artichokes into beaten egg. Remove from egg, letting excess egg drain. Then toss in panko breadcrumbs, coating evenly.

Fry artichoke hearts about four minutes, or until golden brown. Remove from oil and drain.

ROASTED PEPPER DIPPING SAUCE

Mix all ingredients to combine. Warm sauce in small saucepot over low heat until cheese is melted. Serve warm with fried artichoke hearts.



FRIED OLIVES STUFFED WITH SWEETYDROPS



INGREDIENTS

FRIED OLIVES

- As needed** - Vegetable Oil for Frying
- 8 Ounces** - Ambrosia Greek Pitted Country Olives Drained
- 3 Ounces** - Ambrosia Sweet Drop Peppers Drained
- 2 Each** - Eggs Large Beaten
- 1/2 Cup** - All Purpose Flour
- 1 Cup** - Panko Breadcrumbs

CAPER YOGURT DIPPING SAUCE

- 1/2 Cup** - Greek Yogurt
- 2 Tablespoons** - Ambrosia Capote Capers
- 1 Tablespoon** - Mayonnaise
- 1/2 Tablespoon** - Ambrosia Lemon Juice
- 1 Clove** - Garlic Minced
- 1 Tablespoon** - Parsley Fresh Minced
- 1/4 Teaspoon** - Kosher Salt
- 1/8 Teaspoon** - Black Pepper Ground

INSTRUCTIONS

FRIED OLIVES

Preheat vegetable oil to 350°F.

Stuff each olive with one Sweet Drop pepper.
In a large bowl, combine stuffed olives and egg; toss until olives are lightly coated. Shake off excess.

Coat olives in flour, shaking off excess, then dip again into beaten egg. Finally, toss olives in panko breadcrumbs, coating evenly.

Fry olives about two minutes or until outsides are golden brown. Remove and drain olives from oil.

CAPER YOGURT DIPPING SAUCE

Mix all ingredients to combine and reserve to serve with fried olives.

ROASTED YELLOW PEPPER BRUSCHETTA



INGREDIENTS

- 1 Each** - Baguette Loaf Sliced 1/2"
- 2 Tablespoons** - Ambrosia Olive Oil
- 8 Ounces** - Ambrosia Fire Roasted Yellow Peppers Drained Pureed
- As needed** - Basil Leaves
- 2 Each** - Heirloom Tomatoes Medium Sliced 1/4" Thick
- 1 Pound** - Fresh Mozzarella Sliced 1/4" Thick
- 2 Tablespoons** - Ambrosia Balsamic Vinegar Glaze
- 2 Teaspoons** - Maldon Sea Salt Flakes

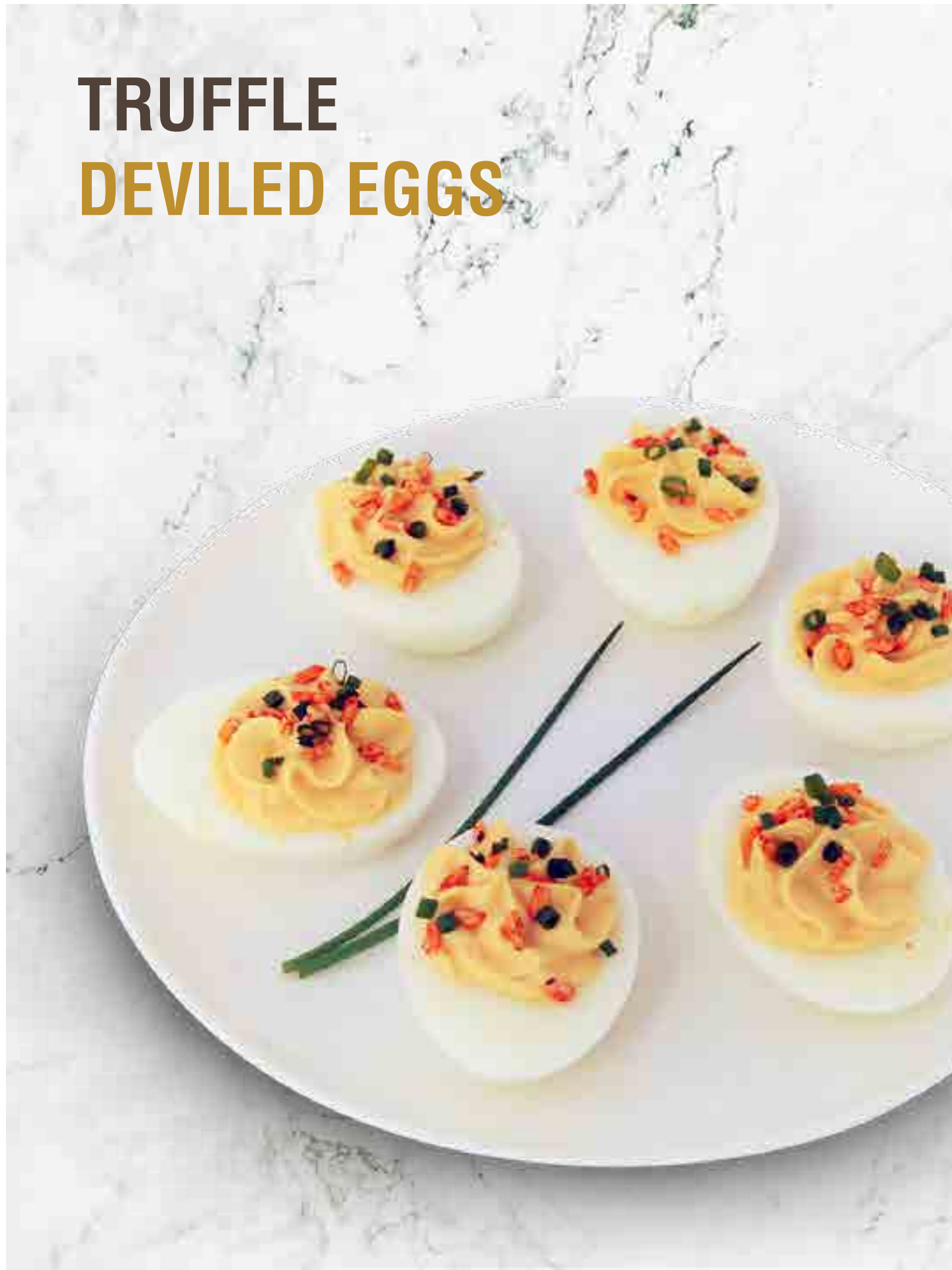
INSTRUCTIONS

Brush baguette slices with olive oil. Toast gently until just crisp, not too brown.

Spread a generous amount of fire roasted yellow pepper puree and top with a single basil leaf, slice of tomato, slice of mozzarella, a drizzle of balsamic glaze, and sea salt flakes.

Serve immediately.

TRUFFLE DEVEILED EGGS



INGREDIENTS

6 Each - Eggs Large
1/4 Cup - Mayonnaise
1/4 Cup - Sour Cream
1/2 Tablespoon - Ambrosia® Lemon Juice
1 Tablespoon - Esprit de Paris® Smooth Dijon Mustard
1 Tablespoon - Ambrosia® Truffle Oil
1 Clove - Garlic Minced
1/2 Tablespoon - Kosher Salt
As Needed - Vegetable Oil for Frying
1/3 Cup - Ambrosia® Italian Arborio Rice
1/2 Tablespoon - Paprika Ground
1 Tablespoon - Chives Fresh Chopped

INSTRUCTIONS

Fill a 4-quart saucepot with water and bring to a boil.

Add eggs and cook for 10 minutes. Remove from heat, shock eggs in ice water and let cool for at least 15 minutes. Peel eggs and cut in half lengthwise.

Scoop out cooked egg yolk and mix with mayonnaise, sour cream, lemon juice, Dijon, truffle oil, garlic, and salt. Pipe filling into hollow egg whites and reserve chilled.

Heat oil to 350°F.

Slowly add rice to oil in a long-handled sieve to oil and fry rice for 2-3 minutes. Remove from oil and drain well. Toss with paprika and reserve.

Sprinkle deviled eggs with puffed rice and chopped chives to serve.

SAMBAL CHICKEN POPS

INGREDIENTS

- 1/2 Cup** - Light Brown Sugar
- 1/3 Cup** - Ambrosia Rice Vinegar
- 1/3 Cup** - Sambal Oelek Chili Paste
- 1/4 Cup** - Fish Sauce
- 2 Tablespoons** - Ambrosia Sesame Oil
- 2 Tablespoons** - Lime Juice
- 1+1 Teaspoon** - Ambrosia Soy Sauce
- 2 Teaspoons** - Garlic Grated
- 2 Teaspoons** - Ginger Grated
- 1 1/2 Teaspoons** - Corn Starch
- 1 Tablespoon** - Cilantro Chopped
- 1 Teaspoon** - Mint Chopped
- 1 1/2 Pounds** - Chicken Drumettes Lolli-popped
- 2 Tablespoons** - Green Onions
- 2 Teaspoons** - Black Sesame Seeds

INSTRUCTIONS

Preheat fryer to 350°F.

In a small saucepot whisk together brown sugar, rice vinegar, chili paste, fish sauce, sesame oil, lime juice, soy sauce, garlic, ginger and corn starch.

Bring to a simmer over medium heat for 3 minutes, then remove from heat and add cilantro and mint. Allow to cool.

Fry chicken in oil until internal temperature reaches 165°F, about 5 minutes. Allow to drain for one minute.

Holding the chicken by the cleaned bone, dip into the meat into the sambal glaze, allowing excess to drip off.

Garnish with sesame seeds and green onions and serve hot.

SAMBAL MAPLE BACON



INGREDIENTS

3/4 Cup - Ambrosia Maple Syrup
1/3 Cup - Huy Fong Sambal Oelek Chili Paste
1 1/4 Cup - Light Brown Sugar
14 Slices - Bacon Thick Cut Raw

INSTRUCTIONS

Whisk together the maple syrup, chili paste, and brown sugar in a small bowl.

Drench bacon in chili maple glaze, and place on a parchment lined sheet pan in a single layer.

Bake in a preheated 375°F oven until crispy, about 30 minutes.

Remove pan from oven, and cool bacon slices on a rack.



DRESSINGS, DIPS & SPREADS

DIJON MUSTARD DRESSING

SUN DRIED TOMATO HUMMUS

OLIVE TAPENADE

CREAMY GIARDINIERA DIP

CAESAR DRESSING

DIJON MUSTARD DRESSING



INGREDIENTS

1 Tablespoon - Esprit de Paris Smooth Dijon Mustard
1 Tablespoon - Lemon Juice
2 Tablespoons - Red or White Vinegar
1/4 Cup - Ambrosia Extra Virgin Olive Oil
Freshly Chopped Herbs - Rosemary, Oregano, Garlic, etc.
As Needed - Salt & Pepper

INSTRUCTIONS

Combine all ingredients together in a small bowl.

Whisk vigorously until oil is blended completely.

Use on salads, for dipping vegetables, or mix with some sour cream for a creamier version.

SUN DRIED TOMATO HUMMUS

INGREDIENTS

15 Oz. - Chickpeas
2 Tablespoon - Ambrosia Tahini Paste
1 Clove - Garlic
1/2 Cup - Ambrosia Extra Virgin Olive Oil
1 - Lemon
1/4 Cup - Ambrosia Sun Dried Tomatoes
Salt & Pepper

INSTRUCTIONS

Drain & rinse chickpeas and juice the lemon. Peel garlic & briefly pulse in food processor until roughly chopped.

Add in chickpeas, heaping tablespoon of tahini paste, lemon juice (about 1/4 cup), handful of sun dried tomatoes, pinch of salt & pepper, 1/4 cup of olive oil.

Set food processor on low to begin mixing ingredients.

Add remaining olive oil slowly until texture of the hummus is smooth.

Work slowly! You can always add more oil, but too much is no good! Add more salt, pepper or lemon juice as needed.

Serve with pita, crackers, bread, chips, etc., and enjoy!



OLIVE TAPENADE

INGREDIENTS

2 Cups - Ambrosia Sliced Black or Green Olives
4 - Ambrosia Anchovy Fillets
1/2 Cup - Fresh flat-leaf parsley
1 Clove - Garlic
2 Tablespoons - Ambrosia Extra-Virgin Olive Oil

INSTRUCTIONS

Pulse olives, anchovies, parsley and garlic in a food processor until coarsely chopped. Stir in oil. Cover and refrigerate up to 3 days. Serve on crackers, pita chips, or warm Italian bread.



CREAMY GIARDINIERA DIP

INGREDIENTS

- 1 Each - Ciabatta Loaf Sliced 1/2"
- 2 Tablespoons - Ambrosia Extra Virgin Olive Oil
- 14 Ounce can - Ambrosia Artichoke Hearts Drained
- 1/2 Cup - Giardiniera Drained
- 1 1/2 Cup - Manchego Cheese Grated Separated
- 1/3 Cup - Mayonnaise
- 1/3 Cup - Cream Cheese
- 1 Each - Garlic Clove Grated
- 2 Tablespoons - Shallot Minced
- 1/2 Teaspoon - Kosher Salt
- 2 Teaspoons - Chives Minced

INSTRUCTIONS

Brush ciabatta slices with olive oil and toast until crispy.

Preheat oven to 400°F.

In a food processor blend the artichoke hearts and giardiniera until combined, but still chunky.

In a mixing bowl, combine artichoke and giardiniera mix, 1 cup Manchego, mayonnaise, cream cheese, garlic, shallot, and salt until fully blended.

Place dip into oven safe bowls, top with some of the additional Manchego cheese, and bake for about 30 minutes or until hot inside and golden brown on top.

Top hot dip with additional giardiniera and chives and serve with toasted ciabatta slices.



CAESAR DRESSING

INGREDIENTS

- 4 Each - Garlic Cloves Minced
- 1/2 Teaspoon - Kosher Salt
- 1 Teaspoon - Cracked Black Pepper
- 1 Tablespoon - Ambrosia Anchovy Paste
- 2 Tablespoons - Esprit de Paris Dijon Mustard Smooth
- 1 Each - Egg Yolk
- 1 Tablespoon - Ambrosia Lemon Juice
- 2 Teaspoons - Red Wine Vinegar
- 3/4 Teaspoon - Ambrosia Worcestershire Sauce
- 1/2 Cup - Ambrosia Grapeseed Oil

INSTRUCTIONS

Mash garlic with salt, black pepper, anchovy paste, and Dijon. Mix well.

Add egg yolk, lemon juice, vinegar, and Worcestershire sauce. Mix completely after each addition of ingredients.

Slowly whisk in oil.





SERIOUSLY GOOD SALADS

ANTIPASTO SALAD

APPLE WALNUT QUINOA SALAD

CHILLED ASIAN NOODLE SALAD

GREEK SALAD WITH CREAMY SUNDRIED TOMATO SALAD

DRESSING PICKLED BEET SALAD

THAI CUCUMBER SALAD

ITALIAN STYLE FARRO SUNDRIED TOMATO SALAD

BRUSSELS CAESAR SALAD

COLD POTATO SALAD WITH MUSTARD VINAIGRETTE

ANTIPASTO SALAD

INGREDIENTS

14 Oz. - Ambrosia Sliced Ripe Olives
1 Cup - Ambrosia Marinated Artichokes
1/2 Cup - Marinade from Artichokes
1 Cup - Ambrosia Pitted Kalamata Olives
28 Oz. - Ambrosia Hearts of Palm
1/2 Cup - Ambrosia Non-Pareille Capers
28 Oz. - Ambrosia Fire Roasted Pepper Strips
1/4 Cup - Ambrosia Olive Oil
1/4 Cup - Ambrosia Sun Dried Tomatoes Julienne
As Needed - Salt & Pepper
Ambrosia Balsamic Glaze to drizzle
Romaine Hearts for garnish

INSTRUCTIONS

Drain all canned items, slice hearts of palm into small medallions, wash romaine hearts

Combine ingredients into a large bowl, (minus the marinade, olive oil, and glaze), and mix thoroughly

Add marinade and olive oil, stir well, add salt & pepper

Lay antipasto salad over whole romaine leaves, drizzle with glaze, serve and enjoy!



APPLE WALNUT QUINOA SALAD

INGREDIENTS

DRESSING

1/3 Cup - Ambrosia Extra Virgin Olive Oil
1 Tablespoon - Ambrosia Lemon Juice
2 Tablespoons - Apple cider vinegar
1 Tablespoon - Ambrosia Maple Syrup
2 Teaspoons - Esprit de Paris Dijon Mustard
1 Clove of Garlic, Minced Salt & Pepper to Taste

SALAD

3 Cup - Fresh spinach leaves
2 Cup - Ambrosia Quinoa, cooked
11/2 Cup - Ambrosia Apples, chopped
1/3 Cup - Dried cranberries
1/3 Cup - Crumbled goat cheese
1/2 Cup - Chopped Walnuts Salt & Pepper to Taste

INSTRUCTIONS

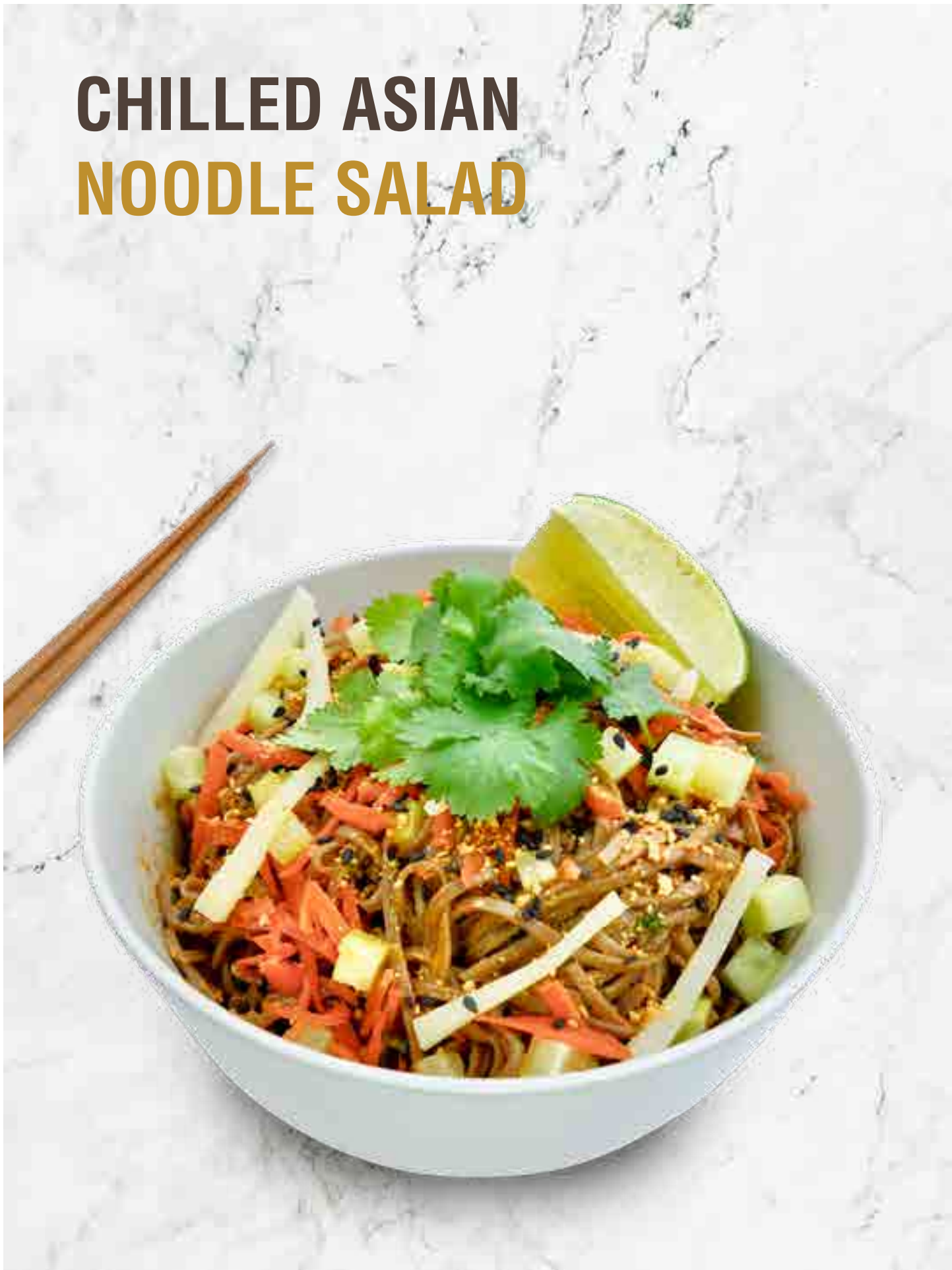
First, make the dressing. In a small bowl, whisk together the olive oil, lemon juice, apple cider vinegar, maple syrup, mustard, garlic, salt and pepper.

Chop the spinach, and then in a large bowl add spinach, cooked quinoa, apples, dried cranberries, goat cheese and walnuts. Toss until mixed, season with salt and pepper.

Drizzle salad with dressing, toss, serve and enjoy!



CHILLED ASIAN NOODLE SALAD



INGREDIENTS

- 2 Tablespoons - Ambrosia Creamy Peanut Butter
- 2 Tablespoons - Ambrosia Soy Sauce
- 1 1/2 Tablespoons - Sambal Oelek Chili Paste
- 1 Tablespoon - Honey
- 1 Tablespoon - Water
- 2 Teaspoons - Lime Juice
- 1 Teaspoon - Ambrosia Rice Vinegar
- 1 Teaspoon - Ambrosia Sesame Oil
- 1/2 Teaspoon - Garlic Grated
- 1/2 Teaspoon - Ginger Grated
- 6 Ounces - Soba Noodles Cooked
- 1/4 Cup - Carrot Grated
- 1/4 Cup - Cucumber Small Dice
- 1/4 Cup - Ambrosia Bamboo Shoots Drained Julienne
- 2 Tablespoons - Cilantro Chopped
- 2 Tablespoons - Peanuts Crushed
- 1/2 Teaspoon - Black Sesame Seeds

INSTRUCTIONS

- In a food processor, combine the peanut butter, soy sauce, chili paste, honey, water, lime juice, rice vinegar, sesame oil, garlic, and ginger. Blend until smooth.
- Combine the cooked soba noodles, carrot, cucumber, bamboo shoots, cilantro, crushed peanuts, and peanut butter sauce. Mix thoroughly but gently.
- Serve cool with a garnish of cilantro and sesame seeds. Add a wedge of lime if desired.

GREEK SALAD WITH CREAM SUNDRIED TOMATO DRESSING

INGREDIENTS

- 1/2 Cup - Mayonnaise
- 1/2 Cup - Greek Yogurt
- 1/4 Cup - Ambrosia Sundried Tomatoes Pureed
- 1 Tablespoon - Water
- 1 1/2 Teaspoons - Ambrosia Lemon Juice
- 1/2 Teaspoon - Garlic Grated
- 1/2 Teaspoon - Kosher Salt
- 1/4 Teaspoon - Ambrosia Anchovy Paste
- 4 Cups - Mixed Baby Greens
- 10 Pieces - Red Onion Sliced Thin
- 2 Tablespoons - Feta Cheese Crumbled
- 9 Each - Ambrosia Sweet Drop Peppers
- 1 Tablespoon - Roasted Pepitas

INSTRUCTIONS

In a food processor, combine the mayonnaise, Greek yogurt, sundried tomato puree, water, lemon juice, garlic, salt, and anchovy paste until smooth and creamy.

In a medium mixing bowl, combine the baby green mix with 2 tablespoons of the sundried tomato dressing until fully coated. Reserve the rest in a closed container in the refrigerator.



PICKLED BEET SALAD

INGREDIENTS

- 16 Ounce Jar - Ambrosia Pickled Beets Drained Sliced
- 1/4 Cup - Red Onion Sliced
- 1/2 Cup - Walnuts Toasted Crushed
- 2 Tablespoons - Ambrosia Extra Virgin Olive Oil
- 1 Tablespoon - Ambrosia Lemon Juice
- 1 Teaspoon - Tarragon Minced
- 1/2 Teaspoon - Kosher Salt
- 1/8 Teaspoon - Black Pepper
- 1/8 Cup - Goat Cheese Crumbled

INSTRUCTIONS

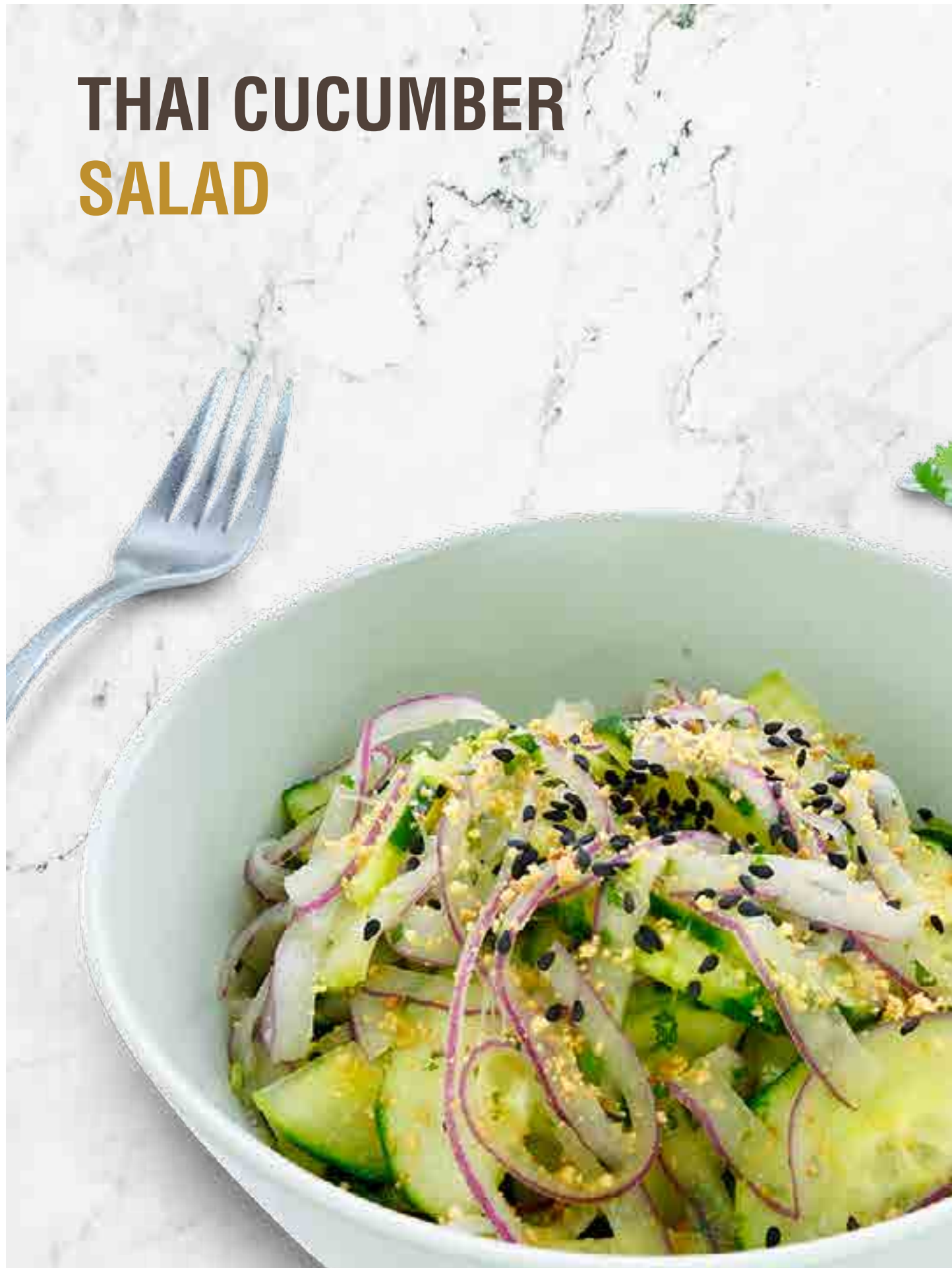
In a medium mixing bowl combine beets, red onion, and walnuts.

In a separate medium mixing bowl combine olive oil, lemon juice, tarragon, salt, and black pepper to make vinaigrette.

Garnish salad with goat cheese and serve immediately.



THAI CUCUMBER SALAD



INGREDIENTS

- 1 Each** - English Cucumber Halved Lengthwise Sliced 1/8" Thick
- 1 Teaspoon** - Kosher Salt
- 1 Tablespoon** - Ambrosia Rice Vinegar
- 1 Tablespoon** - Ambrosia Extra Virgin Olive Oil
- 2 Teaspoons** - Fresh Lime Juice
- 1 Teaspoon** - Ambrosia Toasted Sesame Oil
- 1 Teaspoon** - Agave Nectar
- 2 Each** - Garlic Cloves Grated
- 1 Teaspoon** - Ginger Grated
- 1/4 Teaspoon** - Fish Sauce
- 1/4 Each** - Red Onion Sliced Very Thin
- 1 Tablespoon** - Cilantro Chopped
- 1 Teaspoon** - Roasted Peanuts Unsalted Crushed
- 1 Teaspoon** - Black Sesame Seeds

INSTRUCTIONS

Place the sliced cucumbers in a strainer and sprinkle with salt. Toss to coat the cucumber and allow them to drain for at least ten minutes.

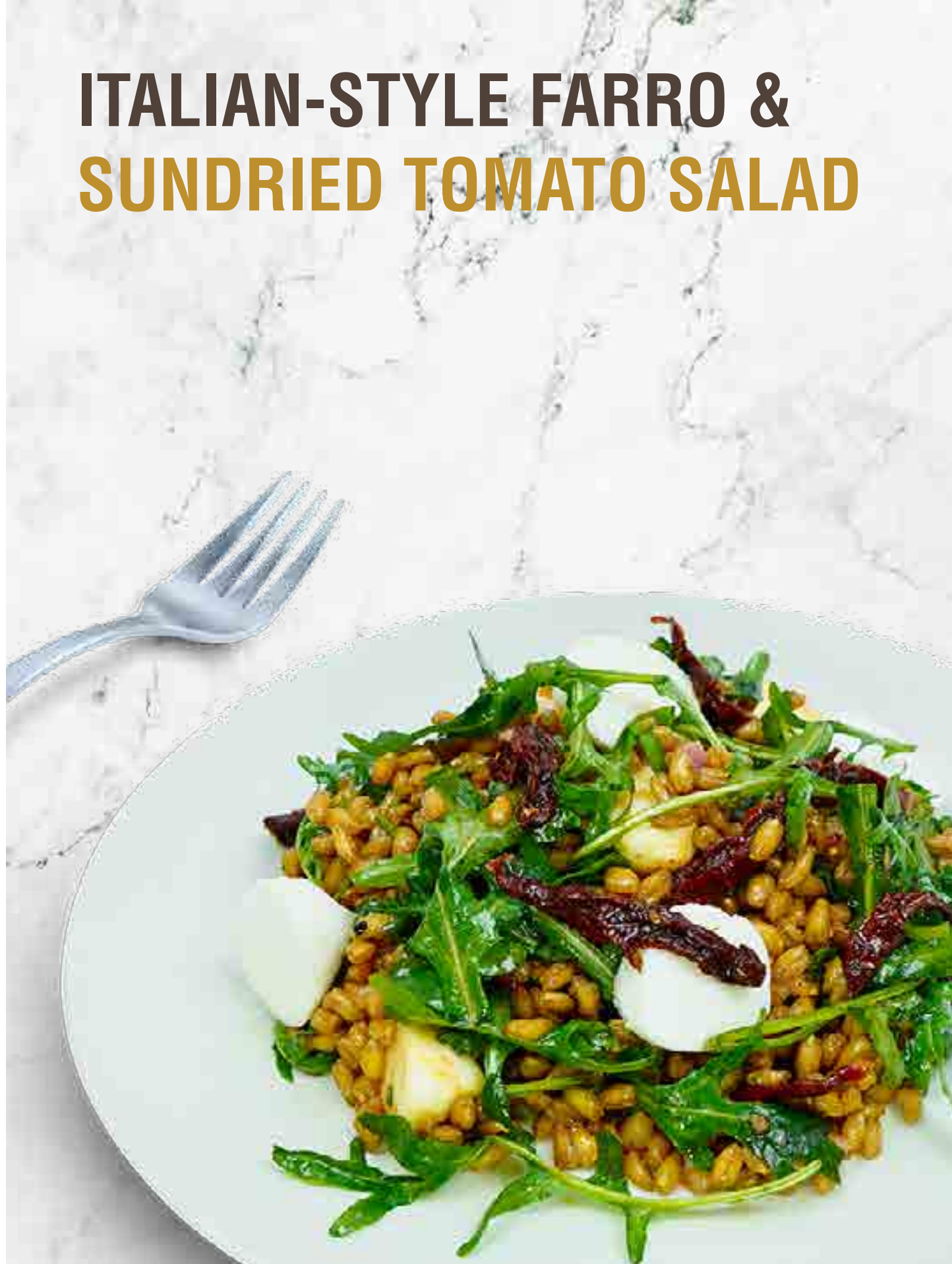
In a small mixing bowl, combine the vinegar, olive oil, lime juice, sesame oil, agave, garlic, ginger, and fish sauce. Whisk together to make a vinaigrette.

Add the red onion to the vinaigrette and toss to coat. Allow to marinate for at least ten minutes.

Place the drained cucumbers in a medium bowl and add the onions plus any residual vinaigrette and the cilantro. Toss to combine.

Garnish with crushed peanuts and sesame seeds.

ITALIAN-STYLE FARRO & SUNDRIED TOMATO SALAD



INGREDIENTS

1 Cup - Ambrosia Farro
2 Cups - Vegetable Stock
2 Tablespoons - Ambrosia Extra Virgin Olive Oil
1 Tablespoon - Ambrosia Lemon Juice
1 Teaspoon - Kosher Salt
1/2 Teaspoon - Garlic Grated
1 Cup Packed - Arugula
1 Cup - Cherry Sized Mozzarella Halved
2 Tablespoons - Red Onion Minced
As Needed - Cracked Black Pepper

INSTRUCTIONS

Combine farro and vegetable stock in a 4-quart saucepot. Bring to boil, then reduce and simmer until tender, about 20 minutes. Drain and cool on a sheet pan.

In a large mixing bowl, add olive oil, lemon juice, salt, and garlic. Whisk together until combined.

Add arugula, mozzarella, red onion, and reserved farro. Fold together.

Season with a few cracks of fresh black pepper and adjust seasonings if needed. Serve chilled.

BRUSSELS CAESAR SALAD



INGREDIENTS

FOR CAESAR DRESSING

- 4 Each - Garlic Cloves Minced
- 1/2 Tablespoons - Kosher Salt
- 1 Tablespoons - Cracked Black Pepper
- 1 Tablespoons - Ambrosia Anchovy Paste
- 2 Tablespoons - Esprit de Paris Dijon Mustard Smooth
- 1 Each - Egg Yolk
- 1 Tablespoons - Ambrosia Lemon Juice
- 2 Tablespoons - Red Wine Vinegar
- 3/4 Tablespoons - Ambrosia Worcestershire Sauce
- 1/2 Cup - Ambrosia Grapeseed Oil

FOR BRUSSELS SPROUTS SALAD

- 7 Cups - Brussels Sprout Leaves
- 2 Tablespoons - Ambrosia Extra Virgin Olive Oil
- 3/4 Cup - Caesar Dressing (See Recipe)
- 1/3 Cup - Ambrosia Kalamata Olives Halved
- 3/4 Cup - Ambrosia Sweet Drop Peppers
- 1/4 Cup - Parmesan Cheese Shredded
- 2 Each - Ambrosia Holland Biscuits 1" Dice

INSTRUCTIONS

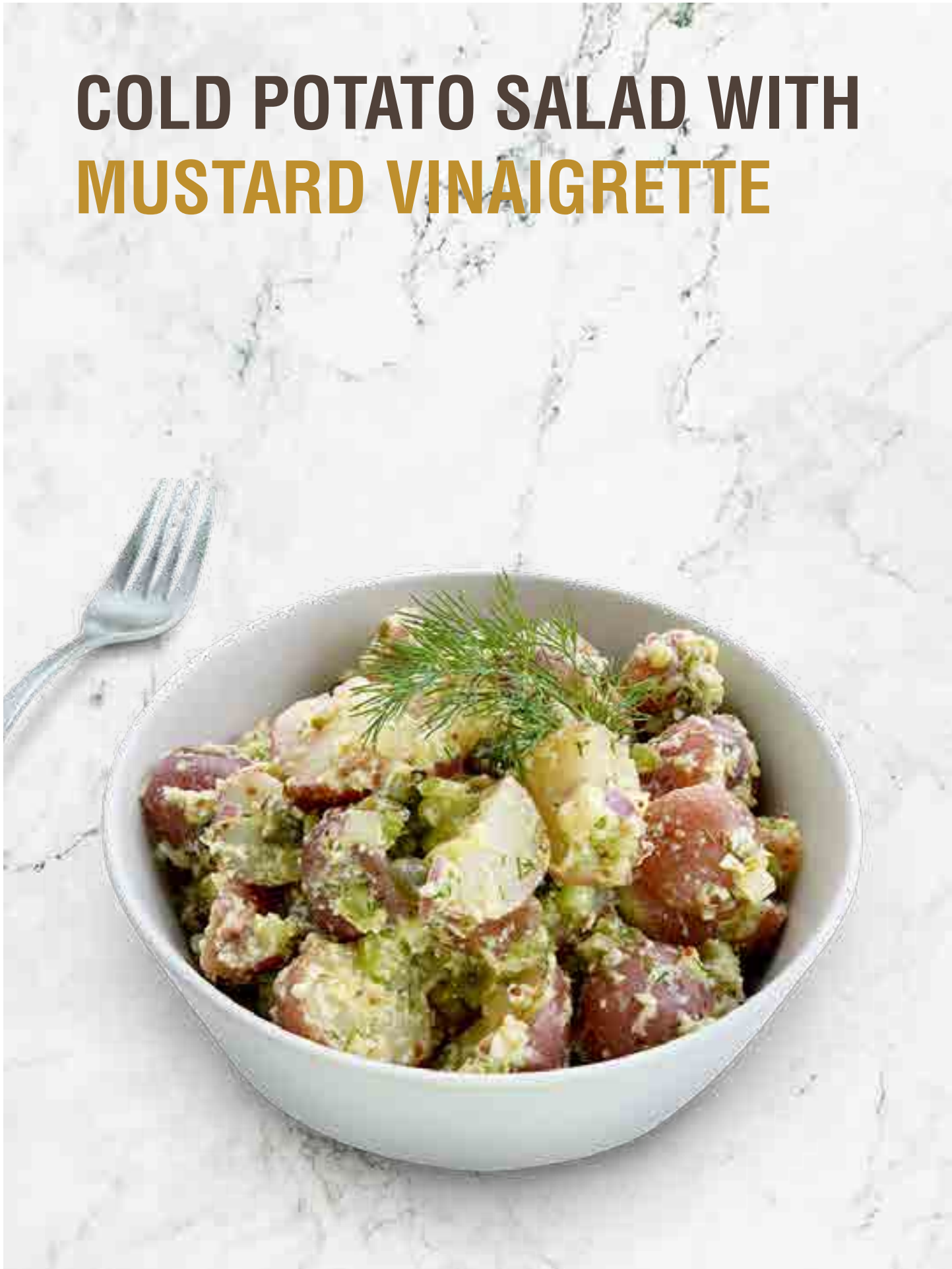
FOR CAESAR DRESSING

- Mash garlic with salt, black pepper, anchovy paste, and Dijon. Mix well.
- Add egg yolk, lemon juice, vinegar, and Worcestershire sauce. Mix completely after each addition of ingredients.
- Slowly whisk in oil.

FOR BRUSSELS SPROUTS SALAD

- Toss Brussels sprout leaves with extra virgin olive oil and grill over high heat in grill pan to char.
- Cool completely.
- Toss grilled leaves with Caesar dressing and garnish with Kalamata olives, Sweet Drops, Parmesan, and Holland Biscuit croutons.

COLD POTATO SALAD WITH MUSTARD VINAIGRETTE



INGREDIENTS

- 1 Pound - Baby Red Potatoes
- 1 Tablespoon - Kosher Salt
- 1/4 Cup - Ambrosia Extra Virgin Olive Oil
- 2 Teaspoons - Ambrosia Lemon Juice
- 1 Tablespoon - Espirit de Paris Grain Dijon Mustard
- 2 Each - Large Eggs Hard Boiled Chopped
- 1/4 Cup - Celery Minced
- 1/4 Cup - Ambrosia Cornichons Chopped
- 1/4 Cup - Red Onion Minced
- 1 Tablespoon - Ambrosia Non Pareille
- 1 1/2 Teaspoons - Fresh Dill Chopped
- 1 Teaspoon - Kosher Salt

INSTRUCTIONS

- Wash potatoes then place in a 6-quart stockpot and cover with cold water. Add salt. Warm over high heat until the water boils then reduce to a gentle simmer. Cook until potatoes are tender, about 20 minutes.
- Drain potatoes and place on a sheet tray in the refrigerator until cool. Slice to bite size (1/2 - 1/4 depending on the size of the potato).
- Combine the remaining ingredients in a medium mixing bowl until thoroughly mixed to make the vinaigrete.
- Fold in the cold, sliced potatoes gently, ensuring they are fully coated in the vinaigrette mix.
- Serve cold.



PIZZA & FLATBREAD

3 PEPPER PEPPERONI PIZZA

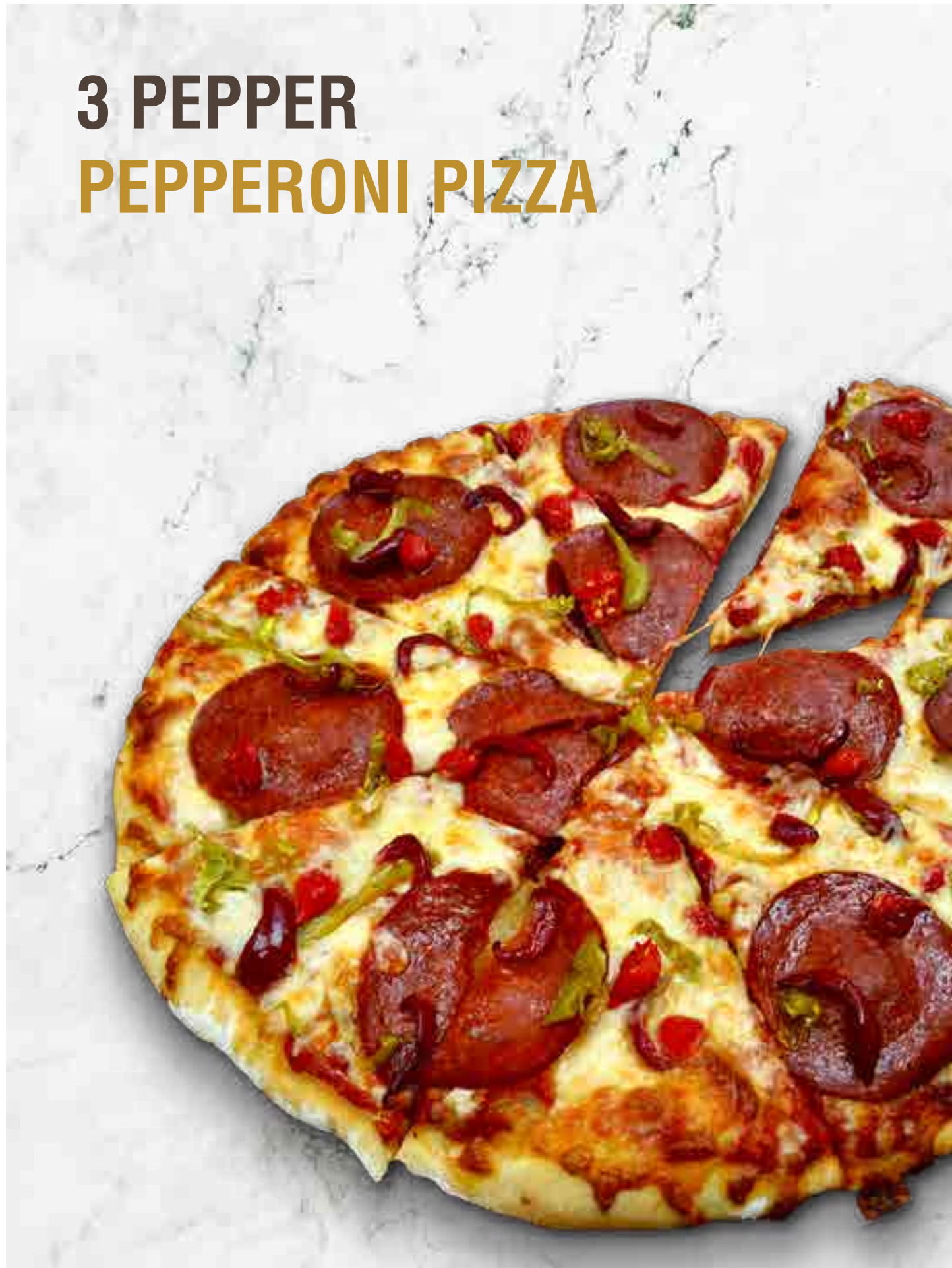
CHIPOTLE CHORIZO FLATBREAD

MUSHROOM & TRUFFLE FLATBREAD

TOMATILLO PULLED PORK FLATBREAD

KALAMATA & ARUGULA FLATBREAD

3 PEPPER PEPPERONI PIZZA



INGREDIENTS

1 Pound - Pizza Dough
As Needed - All Purpose Flour
1/2 Cup - Pizza Sauce
1 Cup - Mozzarella Cheese Shredded
1/2 Cup - Provolone Cheese Shredded
1/4 lb - Pepperoni Sliced Thick
1/3 Cup - Ambrosia Sliced Pepperoncini Peppers
1/3 Cup - Ambrosia Hot Cherry Peppers Sliced
1/4 Cup - Ambrosia Sweet Drop Peppers

INSTRUCTIONS

Preheat oven to 500°F with a pizza stone or pan inside.

Roll out the pizza dough on a floured surface until 12-14" round.

Flour the preheated pizza stone/pan and top with pizza dough.

Add the pizza sauce in the center of the dough and using the back of a spoon with a circular motion brush the sauce all the way to the edge, ensuring an even distribution.

Top with cheese, spreading all the way to the crust.

Place the pepperoni in a circular motion ending with the center.

Distribute the peppers evenly over the pizza.

Bake in the hot oven for 10 minutes, or until the cheese and crust are golden brown.

CHIPOTLE CHORIZO FLATBREAD



INGREDIENTS

- 1 Tablespoon** - Yogurt Whole Milk Plain
- 1 Teaspoon** - 2% Milk
- 1/4 Teaspoon** - Ambrosia Lemon Juice
- 1/3 Teaspoon** - Kosher Salt
- 1 Each** - Flatbread or Naan, 8"
- 2 Tablespoons** - Ambrosia Chipotles in Adobo Pureed
- 1/4 Cup** - Mozzarella Cheese Shredded
- 1/4 Cup** - Manchego Cheese Shredded
- 2 Tablespoons** - Chorizo Cooked
- 1/3 Cup** - Red Onion Sliced
- 1 Teaspoon** - Cilantro Leaves
- 1 Piece** - Lime Wedge

INSTRUCTIONS

Preheat oven to 500°F with a pizza stone inside.

Combine yogurt, milk, lemon juice, and salt until smooth and creamy. Reserve.

Top the flatbread with chipotle puree then with cheese, chorizo, and red onion.

Bake in the hot oven for 10 minutes, or until the cheese and crust are golden brown.

Drizzle with citrus cream, cilantro leaves, and a spritz of fresh lime juice.

Slice and serve warm.

MUSHROOM & TRUFFLE FLATBREAD



INGREDIENTS

- 1 Each** - Flatbread or Naan, 8"
- 1 Tablespoon** - Ambrosia Extra Virgin Olive Oil
- 1 Clovess** - Garlic Grated
- Pinch** - Kosher Salt
- 1/4 Cup** - Mozzarella Cheese Shredded
- 1/4 Cup** - Provolone Cheese Shredded
- 1/4 Cup** - Cremini Mushrooms Sliced
- 1/8 Cup** - Shiitake Mushrooms Stems Removed Sliced
- 1/8 Cup** - White Beech Mushrooms
- 1/2 Tablespoon** - Ambrosia Non-Pareille Capers
- 1/8 Cup** - Parmesan Cheese Grated
- 1 Teaspoon** - Ambrosia Truffle Oil
- 1/4 Teaspoon** - Ambrosia Lemon Juice

INSTRUCTIONS

Preheat convection oven to 500°F with a pizza stone or pan inside.

Brush flatbread with oil and garlic, sprinkle salt over the top, then finish with mozzarella and provolone cheese, mushrooms, capers, and finally the Parmesan cheese.

Bake in hot oven for about ten minutes or until cheese is golden brown.

Remove pizza and brush with truffle oil and lemon juice, including the crust.

Cut and serve hot.

TOMATILLO & PULLED PORK FLATBREAD



INGREDIENTS

- 1 Each** - Flatbread or Naan, 8"
- 3 Tablespoons** - Ambrosia Tomatillo
- 1/2 Teaspoon** - Lime Juice
- 1/8 Teaspoon** - Garlic Grated
- Pinch** - Kosher Salt
- 1/4 Cup** - Mozzarella Cheese Grated
- 1/4 Cup** - Sharp Cheddar Cheese Grated
- 1/4 Cup** - Pulled Pork Cooked
- 1/4 Cup** - Avocado Diced
- 2 Tablespoons** - Tomatoes Diced
- 1 Tablespoon** - Jalapeno Sliced
- 2 Teaspoons** - Green Onion Sliced
- 1 Teaspoon** - Cilantro Leaves

INSTRUCTIONS

Preheat oven to 500°F with a pizza stone or pan inside.

Combine tomatillo, lime juice, garlic, and salt.

Top the flatbread with seasoned tomatillo, then with cheese, pulled pork, avocado, tomato, and jalapeno.

Bake in the hot oven for 10 minutes, or until the cheese and crust are golden brown.

Top with green onion and cilantro leaves.

Slice and serve warm.

KALAMATA & ARUGULA FLATBREAD



INGREDIENTS

- 1 Each** - Flatbread or Naan, 8"
- 2 Tablespoons** - Ambrosia Extra Virgin Olive Oil, separated
- 1 Clove** - Garlic, sliced
- 1/4 Cup** - Ricotta Cheese
- 1/8 Cup** - Ambrosia Pitted Kalamata Olives, sliced
- 1 Cup** - Arugula
- 1/2 Teaspoon** - Ambrosia Lemon Juice
- 1/4 Teaspoon** - Salt, Kosher
- 1/4 Cup** - Asiago cheese, shaved

INSTRUCTIONS

Preheat convection oven to 500°F with a pizza stone or pan inside.

Brush flatbread with 1 tbsp oil and garlic, spoon out dollops of ricotta, evenly. Top with olives.

Bake in hot oven for about ten minutes or until cheese is melted, about 6 minutes.

In a small mixing bowl, combine arugula, 1 tbsp olive oil, lemon juice, and salt.

Remove pizza, slice, and top with arugula salad. Garnish with asiago.

Cut and serve hot.



WICHCRAFT

ITALIAN HERO

SANDWICH PERFECT

TUNA MELT CURRIED

CHICKEN TACO SUSHI

BURRITO

HEARTS OF PALM

TACOS

ITALIAN HERO SANDWICH



INGREDIENTS

6 Inch Piece - Ciabatta Baguette Sliced in Half Lengthwise
2 Oz. - Black Forest Ham Thinly Sliced
1 1/2 Oz. - Genoa Salami Thinly Sliced
1 Oz. - Pepperoni Thinly Sliced
1 Oz. - Provolone Cheese Thinly Sliced
1/2 Cup - Arugula
7 Pieces - Red Onion Thinly Sliced
6 Each - Ambrosia Banana Peppers Sliced Mild
2 Each - Ambrosia Cherry Peppers Mild Sliced
2 Tablespoons - Ambrosia Giardiniera Chopped
2 Teaspoons - Ambrosia Extra Virgin Olive Oil
1 Teaspoon - Ambrosia White Balsamic Vinegar
1/8 Teaspoon - Italian Seasoning Mix

INSTRUCTIONS

Top the bottom half of the sliced baguette with ham, salami, pepperoni, and Provolone.

Under a hot broiler, melt the Provolone cheese.

Top melted cheese with arugula, red onion, banana pepper, cherry peppers, and giardiniera.

Drizzle olive oil and vinegar over the top of the sandwich fixings, then top with Italian seasoning.

Top with second piece of ciabatta baguette.

PERFECT TUNA MELT



INGREDIENTS

4 Oz. - Ambrosia Tongol Tuna Drained
2 Tablespoons - Mayonnaise
1/2 Teaspoon - Espirit de Paris Smooth Dijon Mustard
1/2 Teaspoon - Fresh Dill Chopped
1/8 Teaspoon - Kosher Salt
1/8 Teaspoon - Black Pepper
2 Tablespoons - Ambrosia Cornichons Minced
2 Tablespoons - Celery Minced
4 Pieces - Sourdough Bread Sliced
4 Teaspoons - Butter
2 Oz. - Provolone Cheese Sliced Thin
10 Pieces - Fresh Cucumber Sliced
1/2 Cup - Arugula

INSTRUCTIONS

In a medium mixing bowl, using a fork to mash, combine tuna, mayonnaise, Dijon, dill, salt, and pepper.

Add cornichons and celery to tuna mix and stir together.

Spread 1 teaspoon of butter on one side of each piece of sourdough bread. In a 12-inch skillet, warm the butter over medium heat, then grill the bread until golden brown and toasted.

Once the bread is toasted, spread half of the tuna on the un-toasted side of two pieces. Top with one ounce of Provolone cheese each and melt under the oven broiler until melted.

Top the melted cheese with five pieces of cucumber each then 1/4 cup of arugula each.

Top with other half of toasted bread, slice sandwich in half and serve immediately.

CURRIED CHICKEN TACO

INGREDIENTS

PICKLED RED ONION

- 1 Cup - Water
- 1/4 Cup - Ambrosia Rice Vinegar Plain
- 1 Tablespoon - Kosher Salt
- 1 Teaspoon - White Sugar
- 1/2 Each - Red Onion Julienne

CILANTRO CREMA

- 1 Cup - Full Fat Greek Yogurt (Can Substitute Sour Cream)
- 2 Tablespoons - Cilantro Chopped
- 2 Tablespoons - Heavy Cream
- 1 Each - Garlic Clove Minced
- 1 Teaspoon - Ambrosia Lemon Juice

FILLING

- 3 Tablespoons - Vegetable Oil
- 3 Tablespoons - Thai Red Curry Paste
- 1 Tablespoon - Garlic Minced
- 1 Tablespoon - Ginger Grated
- 1 Pound - B/S Chicken Thighs Sliced 1/2” Thick
- 1/4 Teaspoon - Kosher Salt
- 1/4 Cup - Ambrosia Coconut Milk High Fat
- 2 Tablespoons - Ambrosia Lemon Juice

GARNISH

- 4 Each - Mini Naan Bread
- 20 Each - Cucumber Sliced 1/8” Thick
- 4 Teaspoons - Ambrosia Tahini Paste
- 1 Tablespoon - Mint Leaves Stems Removed

INSTRUCTIONS

PICKLED RED ONION

In a small saucepot over high heat, combine the water, vinegar, salt, and sugar. Bring to a boil and stir until dissolved to make the brine.

In a heat-resistant container, add the red onion then cover with the hot brine. Cover the container and chill in an ice bath.

Allow onions to pickle for approximately one hour before serving.

CILANTRO CREMA

In a medium size mixing bowl, combine all ingredients. Mix until well blended.

Hold refrigerated until ready to use.

FILLING

In a 12” skillet over medium heat, warm oil then add curry paste, garlic, and ginger. Cook 2-3 minutes.

Add the chicken and season with salt. Cook for about 3 minutes or until there’s no pink left on the outside of the chicken.

Add the coconut milk and continue to cook until thickened, about 15 minutes. Remove from heat, add the lemon juice, and stir to combine.

TACO BUILD

Top each naan bread with 1/4 of the chicken filling (don’t overfill).

Garnish the filling with sliced cucumber, one teaspoon tahini, cilantro crema, a few pieces of pickled red onion, and fresh mint leaves.



SUSHI BURRITO

INGREDIENTS

RICE

- 2 Cups - Sushi Rice Rinsed Clear
- 3 Cups - Water
- 3 Tablespoons - Ambrosia Rice Vinegar
- 1 Tablespoon - Granulated Sugar
- 1 1/2 Teaspoons - Kosher Salt

WASABI MAYONNAISE

- 1/2 Cup - Mayonnaise
- 2 Teaspoons - Wasabi Paste
- 1/4 Teaspoon - Kosher Salt

GINGER AVOCADO MASH

- 1 Each - Avocado Peeled and Pitted
- 1 Each - Garlic Clove Grated
- 1/2 Teaspoon - Ginger Grated
- 1/2 Teaspoon - Lime Juice
- 1/2 Teaspoon - Nanami Togarashi Seasoning
- 1/4 Teaspoon - Kosher Salt

SOY DIPPING SAUCE

- 1/4 Cup - Ambrosia Soy Sauce
- 1 Teaspoon - Ambrosia Sesame Oil
- 1 Teaspoon - Ambrosia Rice Vinegar
- 1/2 Teaspoon - Yuzu
- 1/2 Teaspoon - Ginger Grated
- 1/2 Teaspoon - Honey

BURRITOS

- 4 Each - Nori Sheets
- As Needed - Sushi Rice Cooked
- 4 Tablespoons - Wasabi Mayo
- 4 Tablespoons - Ginger Avocado Mash
- 8 Ounces - Sushi Grade Yellowtail Tuna Sliced Thin
- 32 Each - Carrot Matchsticks
- 32 Each - English Cucumber Matchsticks
- 4 Tablespoons - Crispy Chow Mein Noodles



INSTRUCTIONS

RICE

Rinse the rice under cold water until the water runs clear.

Combine the rice and the water in a 4-quart saucepot and bring to a boil. Reduce heat to a low simmer then cover and cook 20 minutes. Remove from heat and rest 10 minutes.

In a small sauce pot combine the vinegar, sugar, and salt and warm over medium heat just until it's fully dissolved.

Top the rice with the vinegar mix and gently fold in using a rubber spatula.

On a parchment lined sheet try, pour out rice and spread into a thin layer to cool.

WASABI MAYO

In a small bowl, combine the ingredients and mix together until fully combined.

GINGER AVOCADO MASH

In a medium mixing bowl, combine all the ingredients and mash with a fork until combined, but still slightly chunky.

SOY DIPPING SAUCE

In a small bowl, whisk together the ingredients until combined.

BURRITOS

Cover a bamboo sushi mat with plastic wrap and top with a nori sheet, shiny side down.

With wet hands, scoop about 1/2 cup of the rice onto the nori sheet and spread into a thin layer. The rice should cover all but about 1/2" space at the top.

1" up from the bottom, spread the wasabi mayo, then the avocado mash above that. Add the tuna above the avocado then place the carrots and cucumber above it. Sprinkle the Chow Mein noodles over the avocado.

Using the bamboo mat, gently roll the burrito, pausing to press the ingredients inside as needed, until it seals along the open nori edge towards the top. Press down and in gently to create a tight roll.

For ease of eating, wrap the burrito in parchment then slice in half. Serve with the soy dipping sauce.

HEARTS OF PALM TACOS

INGREDIENTS

FOR THE VEGETABLE SLAW

- 1 Cup - Green Cabbage Shredded
- 1 Cup - Red Cabbage Shredded
- 1/2 Cup - Carrots Shredded

FOR SRIRACHA CREMA

- 1 Tablespoon - Huy Fong Sriracha
- 1/2 Cup - Sour Cream
- 2/3 Cup - Mayonnaise
- 1/2 Tablespoon - Kosher Salt

FOR CRISPY HEARTS OF PALM

- 3/4 Cup - Cornstarch

- 1 Cup - All-Purpose Flour
- 1 1/2 Tablespoon - Kosher Salt
- 1 3/4 Cups - Water
- 8 Each - Ambrosia Hearts of Palm Drained
- 1/2 Cup - Grapeseed Oil

FOR TACO

- 8 Each - Crispy Hearts of Palm
- 4 Each - Corn Tortillas, 4 1/2"
- 1 1/2 Cups - Vegetable Slaw
- 2 Tablespoons - Sriracha Crema
- 1/4 Cup - Ambrosia Sweet Drop Peppers
- 1 Tablespoon - Fresh Cilantro
- 1 Each - Fresh Lime Cut Into Wedges

Click the video



INSTRUCTIONS

FOR THE SLAW

Combine all ingredients and mix well.

FOR THE CREMA

Combine ingredients and mix well.

FOR CRISPY HEARTS OF PALM

Whisk cornstarch, flour, and salt together. Add water and whisk to form a smooth batter.

Gently press hearts of palm to flatten, keeping them whole. Dip each heart of palm in batter.

Preheat grapeseed oil in sauté pan. Fry battered hearts of palm until golden brown, about 3-4 minutes each side.

Remove from pan and drain.

TO ASSEMBLE

Top each corn tortilla with two pieces of crispy hearts of palm. Top with slaw and drizzle with Sriracha crema, then finish with Sweet Drop peppers and fresh cilantro.

Serve with a wedge of lime.



SUNDAY DINNER

BULGOGI BEEF & VEGETABLES

SPICY HOMEMADE RAMEN

JAPANESE STIR FRIED VEGETABLES

GREEK TRUFFLE FRITTATTA

TANDOORI STYLE ROASTED RED PEPPER

CHICKENCHICKEN HONEY GLAZED SALMON

SEARED COD WITH CAPER BUTTER PAN SAUCE

THAI SEITAN SKEWERS

BULGOGI BEEF & VEGETABLES

INGREDIENTS

- 7.5 Oz. - Ambrosia Sliced Pears Drained Pureed
- 2 Cloves - Garlic Grated
- 4 Tablespoons - Ambrosia Soy Sauce
- 1 Tablespoon - Fresh Ginger Peeled Grated
- 1 Tablespoon - Light Brown Sugar
- 1 Tablespoon - Ambrosia Sesame Oil
- 1 Teaspoon - Crushed Red Pepper Flakes
- 1 Pound - Flank Steak Sliced Thin Against the Grain
- 1 Cup - Ambrosia Jasmine Rice
- 1 1/2 Cups - Water

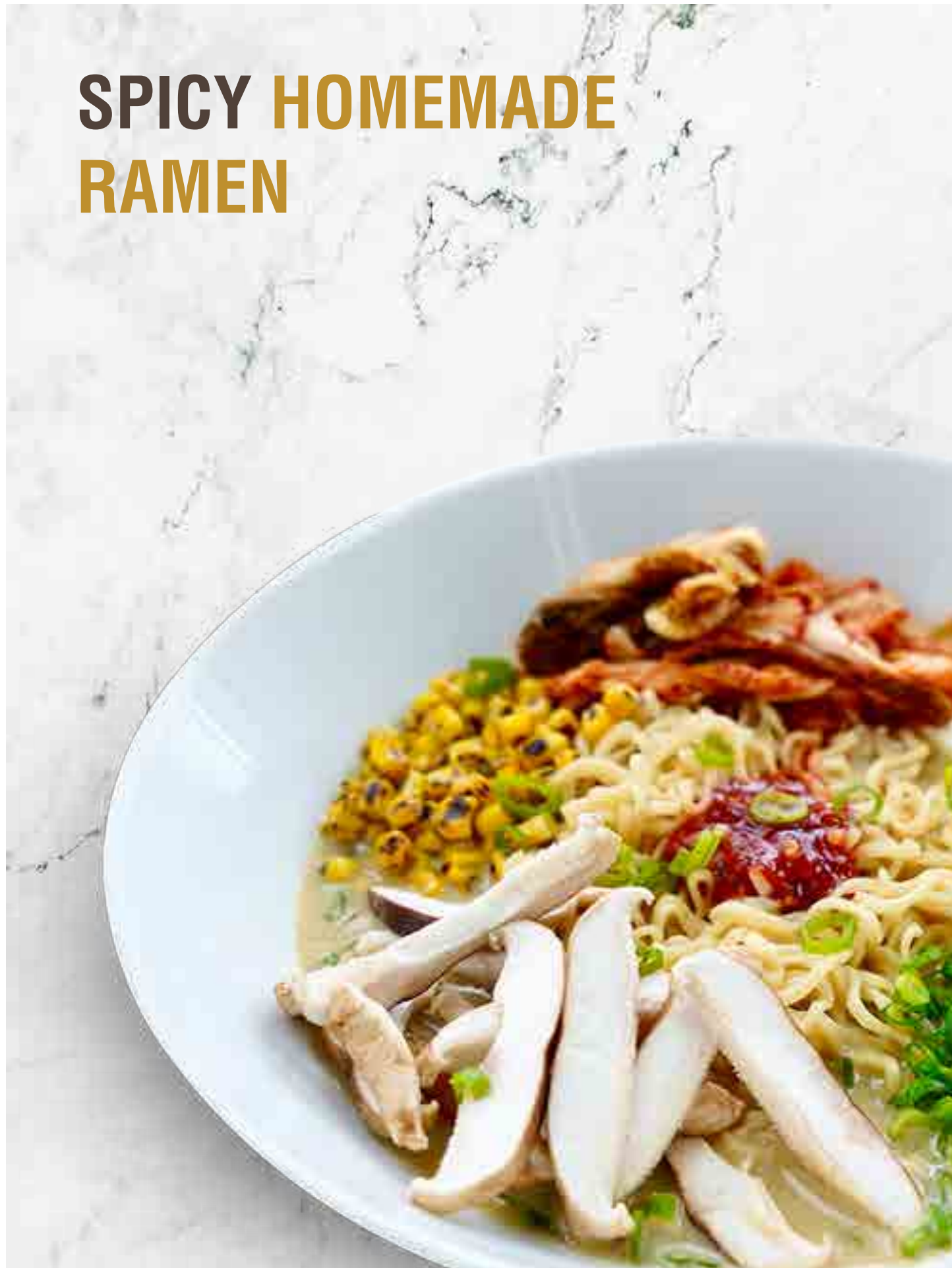
- 2 Tablespoons Divided - Vegetable Oil
- 1 Each - Red Bell Pepper Julienne
- 1 Each - Green Bell Pepper Julienne
- 1/2 Each - Medium Yellow Onion Julienne
- 1 Cup - Fresh Snow Peas
- 2 Teaspoons - Ambrosia Sesame Oil
- 1/2 Teaspoon - Kosher Salt
- 2 Tablespoons Divided - Vegetable Oil
- 1/4 Cup - Fresh Green Onions Sliced
- 1 Tablespoon - White Sesame Seeds



INSTRUCTIONS

- Combine pureed pears, garlic, soy sauce, ginger, sugar, sesame oil, and crushed red pepper flakes in a large mixing bowl, whisk together.
- Add thinly sliced beef to marinade in mixing bowl. Allow to marinate at least 30 minutes and up to eight hours.
- While the beef is marinating, rinse the rice under cold water until it runs clear. Add cleaned rice to four-quart saucepot with water. Bring to boil, reduce to gentle simmer, cover and cook for 15 minutes.
- Once 15 minutes has passed, remove rice from heat and allow to steam covered for ten minutes. Remove lid and fluff with fork.
- In a large skillet over high heat, add 1 tablespoon oil and fry half of the vegetables until just blistered. Set cooked vegetables aside then set the second tablespoon of oil to hot pan and cook the second batch of vegetables.
- Combine the vegetables then season with salt and sesame oil, toss to coat.
- Drain the marinade from beef.
- In the same hot pan over medium high heat, add 1 tablespoon of vegetable oil and cook ½ of the beef. Allow to cook undisturbed for about 2 minutes in order to brown and caramelize. Toss the beef and finish cooking.
- Once the first batch of beef is cooked, set aside, add oil, and repeat process with second batch.
- For service, add a scoop of rice to bowl then top with cooked vegetables and bulgogi beef. Garnish with sliced green onions and sesame seeds.

SPICY HOMEMADE RAMEN



INGREDIENTS

- 2 Cups** - Pork or Ramen Broth
- 1 Tablespoon** - White Miso Paste
- 1 Teaspoon** - Huy Fong Chili Garlic Sauce
- 1 Teaspoon** - Ambrosia Soy Sauce
- 1 Teaspoon** - Ambrosia Sesame Oil
- 3.5 Oz.** - Dry Ramen Noodles
- 1 Each** - Soft-Boiled Egg
- 1/4 Cup** - Grilled Corn
- 1/4 Cup** - Shiitake Mushrooms Stems Removed Julienne
- 1/4 Cup** - Spicy Kimchi
- 2 Tablespoons** - Green Onions Sliced
- 1 Teaspoon** - Huy Fong Chili Paste

INSTRUCTIONS

For the soft-boiled egg: In a small saucepot, bring water to boil. Using a spoon, gently add one egg to water. Boil for 6 minutes then cool in an ice bath. Peel and slice.

In a four-quart saucepot, combine broth, miso, chili garlic sauce, soy sauce, and sesame oil. Over medium high heat, while whisking, bring to a boil.

Add the ramen noodles to the boiling broth and cook for 3 minutes then remove from heat.

Pour the broth and noodles into a large bowl and garnish with egg, corn, mushrooms, kimchi, green onion, and chili paste.

Enjoy immediately.

JAPANESE STIR FRIED VEGETABLES



INGREDIENTS

- 1/4 Cup** - Ambrosia Soy Sauce
- 1 Tablespoon** - Ambrosia Oyster Sauce
- 1 Tablespoon** - Corn Starch
- 1 Tablespoon** - Water
- 1 Tablespoon** - Dark Brown Sugar
- 1 Teaspoon** - Ambrosia Rice Vinegar
- 1 Teaspoon** - Ambrosia Sesame Oil
- 1 Teaspoon** - Garlic Grated
- 1 Teaspoon** - Ginger Grated
- 1/4 Cup** - Vegetable Oil
- 1/2 Cup** - Carrots Sliced
- 2 Each** - Baby Bok Choy Bulbs Stems and Leaves Separated Sliced
- 1/2 Cup** - Yellow Onions Sliced
- 1/2 Cup** - Ambrosia Water Chestnuts Drained
- 1/2 Cup** - Ambrosia Bamboo Shoots Drained
- 1/4 Cup** - Shiitake Mushroom Caps Sliced
- 1/4 Cup** - Brown Beech Mushrooms Whole
- 1/2 Teaspoon** - White Sesame Seeds

INSTRUCTIONS

Combine soy sauce, oyster sauce, corn starch, water, brown sugar, rice vinegar, sesame oil, garlic, and ginger to a medium mixing bowl and whisk until combined.

In a wok or large pan, heat oil over high heat until it just begins to smoke.

Add the carrots and bok choy stems and sauté 60 seconds.

Add the onions and cook 60 seconds.

Add remaining vegetables and cook an additional two minutes.

Add the sauce and cook, stirring constantly, until thick (like honey), about two minutes.

Serve vegetables over rice or as a side. Garnish with sesame seeds.

GREEK TRUFFLE FRITTATA



INGREDIENTS

12 Each - Eggs
2 Tablespoons - Ambrosia Extra Virgin Olive Oil
1/2 Teaspoon - Fresh Oregano Chopped
1/2 Teaspoon - Kosher Salt
1/8 Teaspoon - Black Pepper
1 Tablespoon - Clarified Butter
1/2 Each - Shallot Sliced
1/2 Cup - Ambrosia Pitted Country Olive Mix Chopped
1/4 Cup - Ambrosia Sundried Tomatoes Julienne
2 Each - Garlic Cloves Grated
1/2 Cup - Feta Cheese Crumbled
1 Tablespoon - Ambrosia Truffle Oil

INSTRUCTIONS

Preheat oven to 350°F.

Whisk together eggs, olive oil, salt, black pepper, and oregano until thoroughly blended.

In a 12-inch skillet with high sides (about 2 inches), warm clarified butter over medium heat.

Once warm, add the shallots and sauté until soft and slightly browned, about five minutes.

When the shallots are ready, add the olives, sundried tomatoes, and garlic. Cook about one minute.

Add the egg mixture to the pan and whisk the mix a few times, pulling some of the cooked egg away from the edges and toward the center. Shake the pan to level then place in the oven.

Bake the frittata for about 15 minutes or until full cooked in the center.

Brush the frittata with the truffle oil and serve hot.

TANDOORI STYLE ROASTED RED PEPPER CHICKEN

INGREDIENTS

RICE

1 3/4 Cup - Water

1 Cup - Ambrosia Basmati Rice Rinsed

GRILLED PEPPERS & ONIONS

1 Tablespoon - Vegetable Oil

1 Each - Green Bell Pepper Julienne

1 Each - Orange Bell Pepper Julienne

1/2 Each - Yellow Onion Julienne

MARINADE

1 1/2 Pounds - Chicken Legs & Thighs Skin On

3/4 Cup - Greek Yogurt Full Fat

1/2 Cup - Ambrosia Fire Roasted Red Peppers

2 Tablespoons - Ambrosia Lemon Juice

1 Tablespoon - Ambrosia Extra Virgin Olive Oil

1 Tablespoon - Cilantro Chopped

1 1/2 Teaspoons - Garlic Grated

1 1/2 Teaspoons - Ginger Grated

1 1/2 Teaspoons - Kosher Salt

1/2 Teaspoon - Garam Masala

1/4 Teaspoon - Cayenne Pepper

1/4 Teaspoon - Ground Turmeric

1/4 Teaspoon - Ground Cumin



INSTRUCTIONS

RICE

In a medium saucepot, bring water to boil over high heat.

Add rinsed rice, reduce heat to a low simmer, and cover with a tight-fitting lid.

Cook for 20 minutes then remove from heat and rest 10 minutes with the lid on.

When ready to use, fluff rice with a fork.

GRILLED PEPPERS AND ONIONS

In a large skillet, warm the oil over high heat.

When the oil is shimmering, add the onions and peppers.

Sauté, stirring frequently until dark blister appear on the peppers and onions.

Remove from heat and set aside.

MARINADE

Using paper towels, pat the chicken dry. The dryer the chicken, the crispier the result. Set aside.

Combine the remaining marinade ingredients in a food processor and blend until fully combined.

In a bowl or sealed bag, combine chicken and marinade. Ensure all the chicken is fully covered. Marinate in the refrigerator for 2-4 hours.

When ready to use, remove the bag from the refrigerator and let set at room temperature for an hour.

Preheat oven to 400°.

Line a baking sheet with aluminum foil then top with a wire rack. Place chicken on rack then top each piece with a tablespoon or so of the extra marinade.

Bake for 20-25 minutes then turn chicken over and cook for another 20-25 minutes. Chicken is done when it reaches an internal temperature of 165°F in the thickest part of the meat. The drums will likely finish before the thighs.

Once chicken is done, set aside and allow to rest for about 5 minutes.

Serve with basmati rice and grilled peppers and onions.

HONEY GLAZED SALMON

INGREDIENTS

1 Cup - Vegetable Oil
1/4 Cup - Ambrosia Non-Pareille Capers Drained
1 LB. - Mahi Mahi Cut Skin Removed
1/4 Teaspoon + 1/8 Teaspoon - Kosher Salt Divided
1/4 Cup - Panko Breadcrumbs
1 Each - Garlic Clove Minced
1 Tablespoon - Unsalted Butter Melted
1/3 Cup - Ambrosia Honey Pot Honey Mustard
1/2 Teaspoon - Lemon Juice
1/2 Teaspoon - Caper Brine



INSTRUCTIONS

Preheat oven to 450°F.

In a small saucepot combine the vegetable oil and drained capers. Warm oil over medium high heat.

Cook capers for about 10-15 minutes, or until browned. Remove with a slotted spoon and drain.

Pat the fish dry and place on a sheet pan topped with a wire rack, season with 1/4 teaspoon salt.

In a small bowl, combine breadcrumbs, garlic, melted butter, and remaining salt.

In a separate small bowl combine honey mustard, lemon juice, and caper brine to make glaze.

Top the fish with enough glaze to cover the top surface with a thin layer.

Roast in oven for about five minutes, then top fish with bread crumb mixture and roast for another five minutes, or until the crumbs are golden brown.

Remove fish from oven and allow to rest for two minutes. Garnish with fried capers.

SEARED COD WITH CAPER BUTTER PAN SAUCE

INGREDIENTS

1/4 Cup - Vegetable Oil
1 Pound - Cod Fish in 2 Filets 1-1 1/2 inches thick
2 Tablespoons - Unsalted Butter
1/2 Teaspoon - Kosher Salt
1 Each - Shallots Sliced Thin
1 Tablespoon - Ambrosia Non-Pareille Capers
1 Tablespoon - Caper Brine
1 Tablespoon - Ambrosia Lemon Juice
2 Tablespoons - Ambrosia Giardiniera Chopped



INSTRUCTIONS

In a large skillet or frying pan, heat the vegetable oil over high heat until it just begins to smoke.

Gently add cod fillets, allowing them to sear against the oil for a moment before dropping to ensure they don't stick.

While frying, spoon some of the hot fat from the pan over the top of the fish filets. Cook the first side for about 4 minutes.

Flip the fish and add butter, still spooning the hot fat over the fish filets. Cook for about two minutes or until golden brown. Remove pan from heat.

Set fish aside to rest/drain.

In hot pan still off heat, add the shallots and cook until soft and golden brown, about two minutes.

Add capers, brine, and lemon juice to shallots and cook until hot, about 30 seconds.

Place the fish filets on serving plates, spoon the caper butter sauce over the fish, and garnish with giardiniera.

THAI SEITAN SKEWERS



INGREDIENTS

13.5 Ounces - Ambrosia High Fat Coconut Milk
1/4 Cup - Lime Juice
1/4 Cup + 1 Tablespoon - Huy Fong Chili Garlic Sauce
1 Tablespoon - Fish Sauce
1 Tablespoon - Cilantro Minced
2 Teaspoons - Ginger Grated
1 Teaspoon - Garlic Grated
1 Teaspoon - Mint Minced
1 Teaspoon - Curry Powder
1 Teaspoon - Kosher Salt
1 Pound - Seitan Sliced 1/4" Strips
2 Tablespoons - Fish Sauce
2 Tablespoons - Lime Juice
2 Teaspoons - Cilantro
1 Teaspoon - Brown Sugar
2 Each - Serrano Peppers
1 Each - Garlic Clove Grated
2 Tablespoons - Vegetable Oil
2 Tablespoons - Ambrosia Major Grey Chutney

INSTRUCTIONS

In a large mixing bowl combine coconut milk, lime juice, chili garlic sauce, fish sauce, cilantro, ginger, garlic, mint, curry powder, and Kosher salt until blended. Add seitan and marinate at least 2 hours and up to overnight.

In a small mixing bowl, whisk together fish sauce, lime juice, cilantro, brown sugar, serrano peppers, and garlic. Place in a container and set aside.

In a grilling skillet or on a grill, turn heat to medium high and brush with oil. Either skewer the seitan and grill about 60 seconds per side, or grill seitan and then place on strips.

Serve seitan with citrus cilantro sauce and chutney.



SATISFYING SIDES

BACON & SHALLOT MASHED

POTATOES CHEESY POLENTA FRIES

CREAMY TRUFFLE POLENTA

SMOKEY ELOTES

SEAFOOD STUFFED MUSHROOMS

GRILLED ROMAINE HEARTS

BACON & SHALLOT MASHED SWEET POTATOES

INGREDIENTS

1 Tablespoon - Ambrosia Extra Virgin Olive Oil
6 Ounces - Bacon Lardons
1 Cup - Shallot Sliced
29 Ounce can - Ambrosia Sweet Potatoes Cut in Syrup
2 Tablespoon - Ambrosia Sweet Potato Syrup
2 Tablespoons - Apple Cider Vinegar
1 Teaspoon - Kosher Salt

INSTRUCTIONS

Warm the olive oil in a 12-inch skillet over medium low heat.

Add the bacon lardons and shallots and render under shallots are well caramelized and the bacon is crispy, about 15-20 minutes.

While the bacon and shallots cook, drain the sweet potatoes, reserving the syrup.

Blend the potatoes and 2 tablespoons syrup in a food processor until smooth.

Once the bacon and shallots are ready, remove about 1/4 cup and set aside for garnish.

Combine the caramelized shallots, bacon, and sweet potato puree in the pan and cook, stirring frequently, until hot.

Serve garnished with reserved bacon and shallot.

CHEESY POLENTA FRIES



INGREDIENTS

POLENTA FRIES

- 2 1/2 Cups - Milk Whole
- 2 1/2 Cups - Vegetable Stock
- 2 Cups - Ambrosia Polenta Medium Grain
- 1/4 Cup - Butter Unsalted
- 1 Cup - Asiago Cheese Shredded
- 1/2 Cup - Parmesan Cheese Shredded
- 2 Teaspoon - Kosher Salt
- As Needed - Vegetable Oil for Frying

CREAMY ARTICHOKE DIPPING SAUCE

- 1/4 Cup - Mayonnaise
- 1/4 Cup - Sour Cream
- 2 Tablespoon - Parmesan Cheese Shredded
- 1/2 Teaspoon - Ambrosia Lemon Juice
- 1 Clove - Garlic Minced
- 1/4 Teaspoon - Kosher Salt
- 2 Oz. - Ambrosia Artichoke Hearts Drained Chopped

INSTRUCTIONS

POLENTA FRIES

Grease a 1/4 sheet pan liberally with nonstick spray.

In a medium pot over high heat, heat milk and vegetable stock to a boil.

Slowly whisk in polenta and reduce the heat to low, whisking continuously for about 5-10 minutes, or until the liquid has been absorbed and the polenta is creamy and tender.

Add the butter, Asiago, Parmesan and salt to the polenta. Mix to combine and melt cheeses.

Pour the polenta onto the greased sheet pan and spread out evenly. Chill for at least 2 hours.

Once chilled, cut polenta into fries, about 4" long and 3/4" wide.

Preheat the fryer oil to 350°F. Fry polenta until golden brown and crispy on the outside, about four minutes. Drain and serve with Creamy Artichoke Dipping sauce.

CREAMY ARTICHOKE DIPPING SAUCE

Mix all ingredients to combine and serve with polenta fries.

CREAMY TRUFFLE POLENTA



INGREDIENTS

2 Tablespoons - Butter Unsalted
1/4 Cup - Yellow Onion Small Dice
1/2 Cup - Porcini Mushrooms Rehydrated and Chopped
1 Tablespoon - Thyme Leaves Fresh Chopped
1 Teaspoon - Garlic Minced
1 Cup - Ambrosia Medium Grain Polenta
3 Cups - Chicken Stock Hot
1/2 Cup - Parmesan Cheese Grated
1 Teaspoon - Ambrosia Truffle Oil
1 Teaspoon - Smoked Salt
1/2 Teaspoon - Ambrosia Lemon Juice
1/2 Ounce - Black Truffle Shaved Thin

INSTRUCTIONS

In a 6-quart saucepot heat the butter over medium heat. Add the onions and sauté until soft, about 6-8 minutes.

Add the mushrooms and thyme and cook 1-2 minutes.

Add garlic and cook 30 seconds.

Add polenta and mix to coat with fat and vegetables. Toast for about 60 seconds.

Add the hot chicken stock and bring to simmer, stirring continuously. Cook until tender, about 20 minutes. Mixture will be very thick.

Remove polenta from heat when finished & add the Parmesan, truffle oil, smoked salt, & lemon juice.

Serve garnished with thinly sliced black truffle.

SMOKY ELOTES

INGREDIENTS

2 Tablespoons - Ambrosia Roasted Red Peppers Pureed
2 Tablespoons - Sour Cream
1/8 Teaspoon - Cayenne Pepper
2 Cups - Corn Kernels Charred or Fire roasted
1 Tablespoon - Mayonnaise
1 Tablespoon - Butter Unsalted Melted
2 Teaspoons - Cilantro Chopped
2 Teaspoons - Lime Juice
1/2 Teaspoon - Garlic Grated
1/2 Teaspoon - Kosher Salt
1/4 Teaspoon - Cumin Ground
2 Tablespoons - Cotija Cheese Crumbled
1/4 Teaspoon - Ancho Chili Powder
As Needed - Ambrosia Jalapeno Peppers Sliced

INSTRUCTIONS

-Combine pureed roasted red peppers, sour cream, and cayenne pepper in a small mixing bowl, set aside.

In a medium mixing bowl, combine charred corn, mayonnaise, butter, cilantro, lime juice, garlic, salt, and cumin. Mix together thoroughly.

Place elotes in desired serving dish. Drizzle roasted red pepper crema over the top then garnish with cotija cheese, ancho chili powder, and jalapeno slices.



SEAFOOD STUFFED MUSHROOMS

INGREDIENTS

1 1/2 Pounds - Cremini Mushrooms
1/4 Cup - Butter Unsalted Divided
1/4 Cup - Shallots Diced
3 Ounces - Ambrosia Clams Drained Minced
3 Ounces - Crabmeat
1/4 Cup - Mayonnaise
1 1/2 Teaspoon - Ambrosia Lemon juice
1 Teaspoon - Espirit de Paris Creamy Dijon Mustard
1 Each - Garlic Clove Grated
1/4 Teaspoon - Kosher Salt
1/8 Teaspoon - Black Pepper
1 Teaspoon - Chives Minced

INSTRUCTIONS

Preheat oven to 350°F.

Remove stems from mushrooms and dice.

Warm 1/2 of the butter in a medium skillet over medium heat. Add the mushroom stems and shallot and saute until soft, about 8-10 minutes.

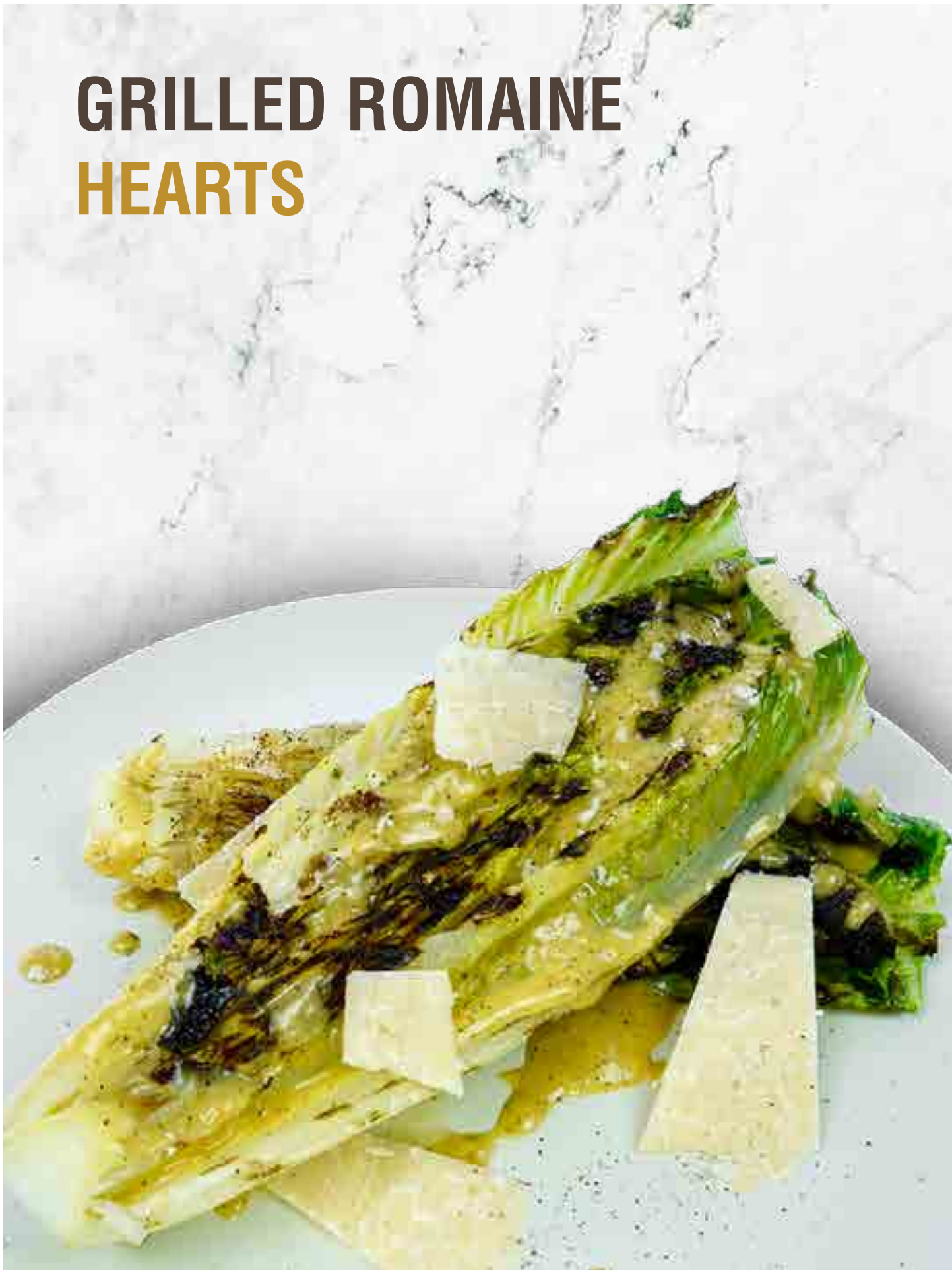
In a medium mixing bowl combine the cooked mushroom mix, clams, crabmeat, mayonnaise, lemon juice, Dijon, garlic, salt, and pepper and mix thoroughly.

Place mushroom caps on a sheet tray and fill generously with seafood mix, top with a sprinkle of panko breadcrumbs, top with additional butter, melted.

Bake mushrooms for 25 minutes, then turn oven to broil to brown the panko crumbs, about 5 minutes.



GRILLED ROMAINE HEARTS



INGREDIENTS

DRESSING

- 2 Ounces - Ambrosia Extra Virgin Olive Oil
- 2 Ounces - Vegetable Oil
- 2 Each - Egg Yolks
- 2 Tablespoons - Ambrosia Lemon Juice
- 1 Tablespoon - Espirit de Paris Dijon mustard Smooth
- 1 Teaspoon - Ambrosia Rice Vinegar
- 1 Teaspoon - Ambrosia Anchovy Paste
- 1/2 Teaspoon - Worcestershire Sauce
- 2 Each - Garlic Cloves Grated

- 1/4 Cup - Parmesan Cheese Grated
- 1 Teaspoon - Kosher Salt
- 1/4 Teaspoon - Cracked Black Pepper

ROMAINE

- 4 Each - Romaine Hearts Trimmed and Halved Lengthwise
- 5 Teaspoons - Vegetable Oil Divided
- 1/2 Cup - Parmesan Shaved
- As Needed - Cracked Black Pepper

INSTRUCTIONS

In a medium mixing bowl, combine all the ingredients for the dressing. Whisk together until fully combined then set aside.

To prepare the Romaine hearts, trim the tops off to make them even in size and cut just the very end of the heart's root, making sure the leaves stay attached. Finally, slice the hearts in half lengthwise.

Heat a grill, grill pan, or cast-iron skillet over high heat. Brush with one teaspoon of the vegetable oil. Pan is ready when the oil is smoking fully.

Brush the cut faces of the Romaine hearts with the remaining vegetable oil (one teaspoon per heart), and grill cut-side down in batches.

Grill the heart halves for about 10-20 seconds, then turn 45° and grill another 10-20 seconds. They should be charred on the surface but not burnt through.

Place the hearts on a plate and drizzle with the Caesar dressing. Garnish with shaved Parmesan and a few cracks of fresh black pepper.



SOMETHING SWEET

CHOCOLATE PEANUT BUTTER POT DE
CRÈME COCONUT CARDAMOM ICE
CREAM

MAPLE PUMPKIN FRITTERS

MAPLE SYRUP CRÈME BRULEE

PINA COLADA RICE PUDDING

LEMON POLENTA OLIVE OIL CAKE

CHOCOLATE PB POTS DE CREME



INGREDIENTS

16 Oz. - Whole Milk
7 Oz. - White Sugar
6 Oz. - Semi-Sweet Baking Chocolate Chopped
1/2 Cup - Ambrosia Peanut Butter Creamy
1 Tablespoon - Cacao Powder
Pinch - Kosher Salt
1 Teaspoon - Ambrosia Vanilla Extract
7 Each - Large Egg Yolks
As Needed - Boiling Water
As Needed - Powdered Sugar

INSTRUCTIONS

Preheat oven to 325°F (DO NOT use convection).

In a three-quart saucepan over medium heat, slowly warm the milk just to a simmer.

Add the sugar and whisk constantly until fully dissolved; do not allow the mixture to boil (lower the temperature if necessary).

Once the sugar is incorporated, add the chocolate and peanut butter and continue to whisk until the liquid comes back to a simmer. Ensure the chocolate has fully dissolved, but again, do not allow the mixture to boil.

Remove from heat and add the vanilla.

In a small bowl, whisk the egg yolks together, then slowly whisk them into the chocolate mixture. Strain the final mixture through a fine mesh sieve and into a two-quart liquid measuring cup to remove any residual lumps

Pour the custard into (4) 10-ounce ramekins, 1/4 inch short of the top. Place the ramekins into a deep pan and add enough boiling water to reach 3/4 up the sides of the ramekins.

Bake until the custards are almost set in the center, about 50 minutes.

Remove from water bath and refrigerate until thoroughly chilled.

Garnish with a sprinkle of powdered sugar and a dollop of peanut butter if desired.

COCONUT CARDAMOM ICE CREAM RECIPE



INGREDIENTS

1 1/2 Cup - Ambrosia High Fat Coconut Milk

1/2 Cup - Heavy Cream

1/4 Cup + 1 tablespoon - Ambrosia Maple Syrup Medium Amber

3 Tablespoons - Ambience Coconut Medium Shred Sweetened

1 1/2 Teaspoon - Ambrosia Vanilla Extract

1 Teaspoon - Cardamom Ground

1/8 Teaspoon - Kosher Salt

INSTRUCTIONS

In a medium mixing bowl, whisk together all the ingredients.

Add the mixture to a pre-chilled ice cream maker and start it.

Process the cream for about 20 minutes, or until thick and smooth.

Scrape the ice cream into an ice cream or freezer safe container. Press parchment against the top of the cold ice cream then cover to prevent ice crystals.

Freeze for at least 4 hours before serving.

PUMPKIN FRITTERS WITH MAPLE SAUCE



INGREDIENTS

FRITTERS

As Needed - Vegetable Oil for Frying

1 Cup - A.P. Flour

3 Tablespoons - Caster Sugar

2 Teaspoons - Baking Powder

1/4 Teaspoon - Ground Cinnamon

1/8 Teaspoon - Ground Nutmeg

1/8 Teaspoon - Ground Clove

1 Each - Egg Large

1/4 Cup - Whole Milk

1/4 Teaspoon - Ambrosia Vanilla Extract

1 Cup - Ambrosia Pumpkin Solid Pack

1/2 Cup - Unsalted Walnuts Crushed

MAPLE SAUCE

1/2 Cup - Ambrosia Amber Maple Syrup

1/2 Cup - Granulated Sugar

1 Cup - Heavy Cream

3 Tablespoons - Unsalted Butter

1 Teaspoon - Ambrosia Vanilla Extract

Pinch - Kosher Salt

INSTRUCTIONS

Preheat oil to 350°

In a medium bowl, combine all dry ingredients using a whisk to mix thoroughly.

In a separate medium bowl, whisk together egg, milk, and vanilla. Whisk pumpkin into this until combined and smooth.

Add dry mixture to wet and whisk together until just combined. Allow to rest for 5 minutes at room temperature.

While the batter is resting, combine all the ingredients for the maple sauce in a small saucepot and cook over medium high heat.

Bring sauce to a boil, being careful not to overflow, then reduce to a simmer and cook five minutes. Remove from heat and allow to cool to room temperature.

Scoop a spoonful of the fritter batter and using a second spoon, push it into the hot oil. Fry fritter for about three minutes or until golden brown and cooked throughout. Repeat step with remaining batter.

Garnish with crushed walnuts and serve the fritters warm with the maple sauce drizzle over top.

MAPLE SYRUP CRÈME BRULEE



INGREDIENTS

2 Cups - Heavy Whipping Cream
1 Each - Egg
3 Each - Egg Yolks
3 1/2 Ounces - Ambrosia Maple Syrup Medium
Amber

2 Teaspoons - Ambrosia Vanilla Extract
4 Tach - Crème Brûlée Ramekins 6 Ounce
As Needed - Boiling Water
4 Tablespoons - Demerara Sugar

INSTRUCTIONS

Preheat oven to 325°F with a rack in the middle position.

In a small saucepot, scald the cream over medium heat, do not boil. Remove from heat.

In a large mixing bowl, whisk together eggs, yolks, syrup, and vanilla extract.

Add a small amount, about 1 tablespoon, of the hot cream to the egg mixture while whisking. Add a little more, continuing to whisk, then slowly pour in the rest while whisking. This will prevent the eggs from cooking.

Strain the mix through a fine mesh strainer into a large measuring cup with a pouring spout.

On a baking sheet with one-inch high sides, place the ramekins and fill evenly with the crème mixture.

Pull out the middle rack of the oven and place the tray on it. Add boiling water until it reaches about halfway up the sides of the ramekins. Gently slide the rack back into position and close the oven.

Cook for approximately 40 minutes, turning the tray at the halfway point to ensure even cooking.

When fully cooked, the crème brûlée should tremble gently when shaken, like pudding, but should not look loose or liquidy.

Remove ramekins from tray and place on a wire rack to cool to room temperature. Once cooled to the touch place in the refrigerator for 2 hours to fully set.

When ready to eat, sprinkle one tablespoon of sugar over each crème brûlée and gently shake it around to coat evenly.

Using either a chef's torch or your broiler on high, gently caramelize the sugar. It should turn golden brown, not dark brown or black. Allow the crème brûlée to rest for 5 minutes at room temperature to harden the sugar.

PINA COLADA RICE PUDDING RECIPE



INGREDIENTS

1 1/2 Cup - Pineapple Juice
3/4 Cup - Ambrosia Jasmine Rice
13.5 Ounces - Ambrosia High Fat Coconut Milk
2 Tablespoons - White Sugar
1/4 Teaspoon - Kosher Salt
1 Each - Egg Large
1/2 Cup - Whole Milk
1/2 Cup - Ambience Coconut Medium Shred Sweetened
1/2 Cup - Ambrosia Pineapple Chunks in Juice
1 Tablespoon - Virgin Coconut Oil
1/2 Teaspoon - Ambrosia Vanilla Extract

INSTRUCTIONS

In a small saucepot combine pineapple juice and rice. Bring to boil over high heat, then reduce heat to low and cover. Simmer for 20 minutes, then remove from heat and allow to steam for 10 minutes.

In a medium saucepot, combine cooked rice, coconut milk, sugar, and salt. Cook over medium heat until thick (but not too thick), and creamy, 15-20 minutes.

In a small bowl, whisk together egg and milk.

When the rice mixture is ready, add one to two tablespoons of it to the egg and milk mixture while whisking. Repeat this process one more time to temper.

Slowly pour the egg and milk mixture into the rice mixture while stirring constantly. Continue to cook over medium heat until the mix is cooked through, about three minutes.

Remove pudding from heat and fold in the coconut, pineapple chunks, coconut oil, and vanilla extract.

Pour pudding into a container with a lid and refrigerate until cool, one to two hours.

LEMON POLENTA OLIVE OIL CAKE

INGREDIENTS

2 Tablespoons - Ambrosia Extra Virgin Olive Oil

2 Tablespoons - Granulated Sugar

2 Cups - Cake Flour

1/3 Cup - Ambrosia Medium Grain Polenta

2 Teaspoons - Baking Powder

3/4 Teaspoon - Kosher Salt

1/2 Teaspoon - Baking Soda

3 Each - Large Eggs

3/4 Cup - Granulated Sugar

1/4 Cup - Ambrosia Amber Maple Syrup

2 Teaspoons - Vanilla Extract

2 Tablespoons - Ambrosia Lemon Juice

2 Tablespoons - Limoncello

1 Tablespoon - Lemon Zest

1 1/4 Cup - Ambrosia Extra Virgin Olive Oil

1/4 Cup - Candied Ginger Chopped

2 Tablespoons - Granulated Sugar

INSTRUCTIONS

Preheat oven to 400°F.

Line a 9” springform pan with a circle of parchment. Coat the parchment and sides of the pan with olive oil, then add the sugar and tilt to coat. Discard excess sugar.

In a large mixing bowl, combine the flour, polenta, baking powder, Kosher salt, and baking soda. Whisk them together to combine.

In the bowl of a stand mixer, combine eggs, 3/4 cup of sugar, maple syrup, and vanilla. Mix on high speed until the mix is thick, light yellow, and drips in ribbons when the whisk is removed.

While the eggs are whisking, in a separate small bowl combine the lemon juice, limoncello, and lemon zest.

Once the eggs are ready, slowly add the olive oil and allow to mix 1-2 minutes longer or until thick and full.

Add the limoncello mix to the batter and return speed to medium. Whisk until fully incorporated.

Add the dry mix to the batter and starting with slow speed and finishing with medium, mix until the batter is smooth, scraping the sides and bottom of bowl with a runner spatula as needed, about 3 minutes.

Fold in the candied ginger.

Scrape the batter into the prepared springform pan and give it a couple smacks against the counter to even the batter and pop the surface air bubbles.

On the center rack, bake for about 40 minutes or until a tester placed in the center of the cake comes out clean. Should be golden brown on top.

When done, set the cake on a cooling rack. Using a knife, gently run it around the edged of the pan to release the sides. Open the springform clasp and remove the circular side wall portion.

On the cooling rack with the base of the springform pan still attached to the cake, place in the refrigerator and chill completely. About 2-3 hours.

Gently slide a flat spatula between the base of the cake and the springform pan to remove. Make sure you remove the parchment circle.



ARTISAN DRINKS

COCONUT VANILLA ICED COFFEE

GOLDEN COCONUT MILK

MAPLE PEACH LEMONADE

PEANUT BUTTER POWER SMOOTHIE

FILTHY MARTINI

VIRGIN BLOODY MARY SHOTS WITH MAPLE SAMBAL
BACON

COCONUT VANILLA ICED COFFEE

INGREDIENTS

1 Cup - Ambrosia Coconut Milk High Fat
1/2 Cup - Sweetened Condensed Milk
1 Teaspoon - Ambrosia Vanilla Extract
1/2 Teaspoon - Cinnamon Ground
As Needed - Cold Strong Black Coffee
Optional - Whipped Cream

INSTRUCTIONS

In a mixing bowl, combine coconut milk, condensed milk, vanilla, and cinnamon. Whisk together until fully combined, making a creamer.

In a shaker bottle with ice, combine 8oz of cold coffee with two oz. of creamer. Strain over a glass filled with ice.

If desired, garnish with a dollop of whipped cream and a dusting of cinnamon.



GOLDEN COCONUT MILK

INGREDIENTS

1 1/2 Cup - Ambrosia Coconut Milk High Fat
1 1/2 Cup - Whole Milk
1/4 Cup - Ambrosia Maple Syrup Medium Amber
1 1/2 Teaspoon - Turmeric Ground
1/4 Teaspoon - Ginger Ground
1/4 Teaspoon - Cardamom Ground
1/4 Teaspoon - Cinnamon Ground
Pinch - Black Pepper Ground

INSTRUCTIONS

Combine all ingredients in a two-quart saucepot over medium heat.

Bring to a gentle simmer and hold for about five minutes, whisking gently as it cooks.

Strain cooked golden milk through a fine mesh sieve and serve hot in a mug with a cinnamon stick for garnish.



MAPLE PEACH LEMONADE

INGREDIENTS

109 Oz (#10) can - Ambrosia Sliced Peaches in Light Syrup
72 Oz. - Ambrosia Lemon Juice
29 Oz. - Ambrosia Maple Syrup Medium Amber
128 Oz. - Water

INSTRUCTIONS

In a blender or food processor, puree peaches with syrup until smooth. Strain out any leftover solids.

In a large container, combine peach puree with the rest of the ingredients and whisk together until blended.

Serve over ice with a lemon wedge and slice of peach for garnish.



PEANUT BUTTER POWER SMOOTHIE

INGREDIENTS

1/2 Cup - Ambrosia Coconut Milk High Fat
1/4 Cup - Whole Milk
1 Each - Very Ripe Banana
3 Tablespoons - Ambrosia Peanut Butter Creamy
2 Tablespoons - Ambrosia Maple Syrup Medium Amber
1 1/2 Teaspoon - Cacao Powder
1/4 Teaspoon - Vanilla Extract
Pinch - Kosher Salt
1 1/2 Cup - Ice Cubes

INSTRUCTIONS

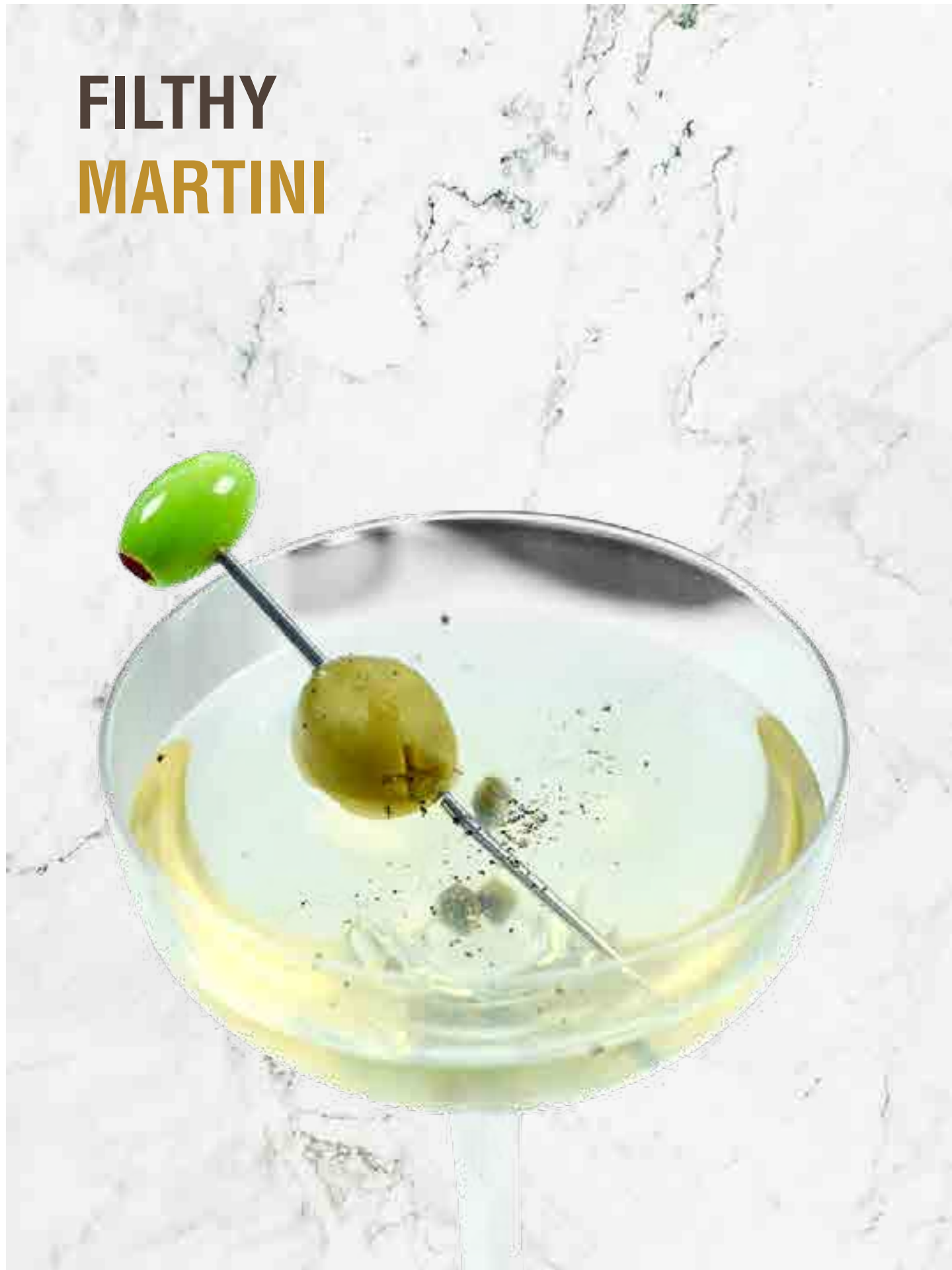
In a blender, combine all ingredients.

Process until smooth.

Serve in a large glass.



FILTHY MARTINI



INGREDIENTS

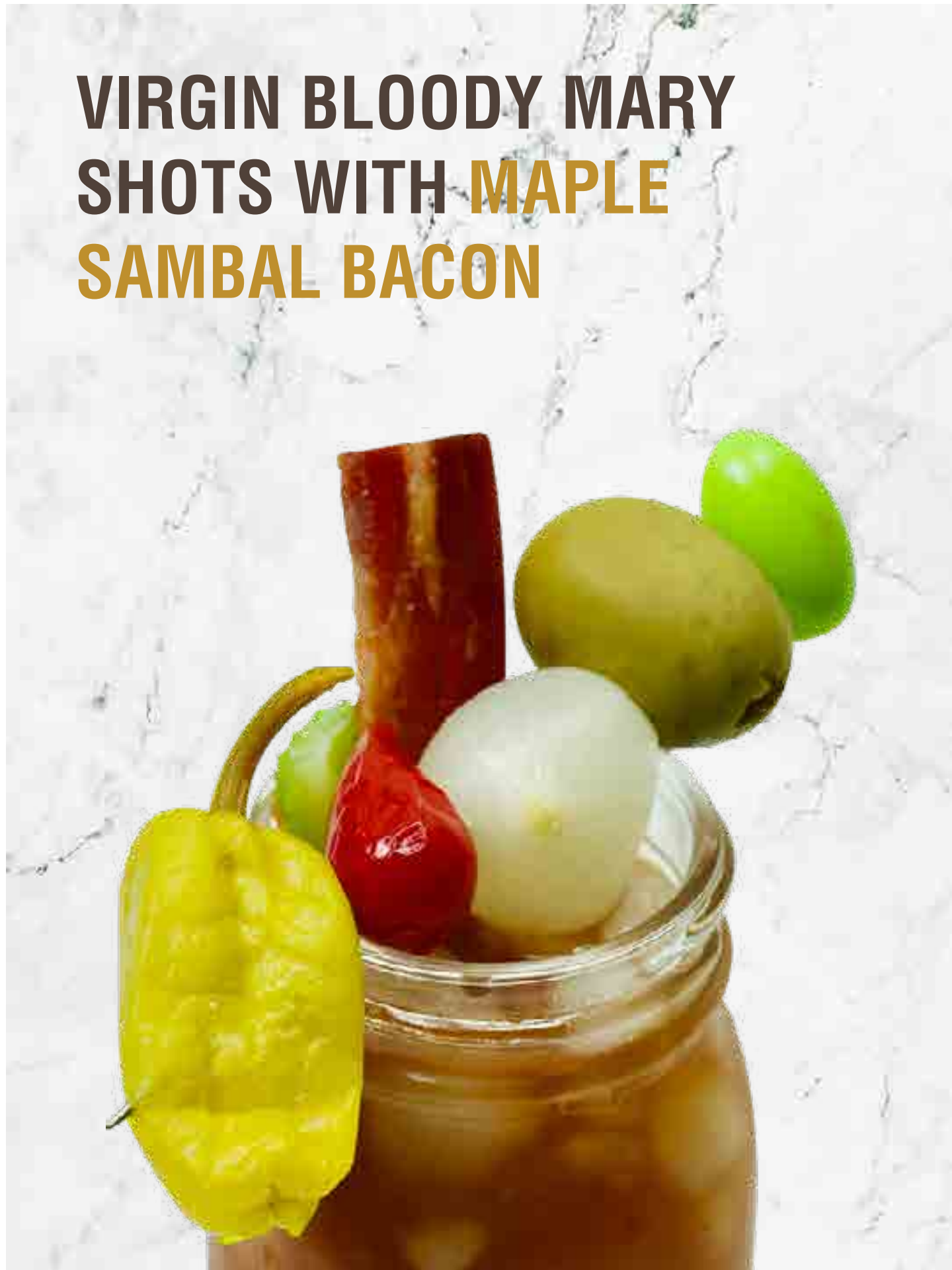
- 2 Oz.** - Fine Vodka
- 1 Oz.** - Dry Vermouth
- 1/2 Oz.** - Ambrosia Non-Pareille Caper Brine
- 1/2 Oz.** - Ambrosia Queen Olive Brine
- Pinch** - Black Pepper Cracked
- 3 Each** - Ambrosia Non-Pareille Capers
- 1 Each** - Ambrosia Queen Olives

INSTRUCTIONS

In a shaker bottle filled with ice, combine vodka, vermouth, caper brine, and olive brine. Shake vigorously for 60 seconds.

Strain mix into a martini glass and garnish with a crack of fresh black pepper, three capers, and a skewer with one queen olive.

VIRGIN BLOODY MARY SHOTS WITH **MAPLE SAMBAL BACON**



INGREDIENTS

THE VIRGIN BLOODY MARY MIX

- 1 Cup - Tomato Juice
- 2 Tsp. - Ambrosia Worcestershire Sauce
- 1/2 Tsp. - Ambrosia Chipotle in Adobo
- 1 Tsp. - Ambrosia Lemon Juice
- 1/2 Tsp. - Celery Salt
- 1/8 Tsp. - Cracked Black Pepper

VIRGIN BLOODY MARY

- 4 Oz. - Virgin Bloody Mary Mix (Recipe Above)
- 2 Each - Ambrosia Stuffed Queen Olives
- 2 Each - Ambrosia Cocktail Onions
- 2 Each - Ambrosia Sweet Drop Peppers
- 2 Pieces - Maple Sambal Bacon (See Recipe)

INSTRUCTIONS

For the Virgin Bloody Mary Mix:

-Combine tomato juice, Worcestershire sauce, chipotle in adobo, lemon juice, celery salt, and cracked black pepper

in a pitcher, whisking until thoroughly mixed.

For the Virgin Bloody Mary:

-Fill two 4 oz. tasting glasses with ice, then fill to the top with Virgin Bloody Mary Mix.

-Skewer a queen olive, cocktail onion, and Sweet Drop pepper and set skewer atop glass. Repeat with for second skewer and place on second glass.

-Add bacon slice to cocktail and serve immediately.