



## Flavor Pouch Recipe Ideas

### "Limited Only By Your Imagination"

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## Jalapeno-Lime Cilantro Flavored Mashed Potatoes - Start With Yours by Gallon

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*Join the trend - Inject flavor into your Patrons favorite comfort foods. It allows them a safe and recognizable "Mini Flavor Adventure"*

### **Ingredients:**

1 Cup Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
1 Gallon Prepared Mashed Potatoes

### **Directions:**

1. Prepare your favorite mashed potatoes per the instructions
2. Add seasoning to hot potatoes and blend well until evenly dispersed
3. Cover and keep warm (160°F)
4. Allow to stand 15 minutes for flavor infusion
5. Serve as your menu calls for

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## Jalapeno-Lime Cilantro Infused Mashed Potatoes - Start From Scratch

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*Join the trend - Inject flavor into your Patrons favorite comfort foods. It allows them a safe and recognizable "Mini Flavor Adventure"*

### **Ingredients:**

1 Packet (6 Ounces) Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
8 Cups Instant Potato Pearls  
4 Cups Whole Milk  
18 Cups Water

### **Directions:**

1. Bring water to a boil
2. Stir in seasoning, milk, and potatoes
3. Mix well
4. Cover and keep warm (160°F)
5. Allow to stand 15 minutes for flavor development before serving

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## Jalapeno-Lime Cilantro Mashed Potatoes - Start with Yours by Pound

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*Join the trend - Inject flavor into your Patrons favorite comfort foods. It allows them a safe and recognizable "Mini Flavor Adventure"*

### **Ingredients:**

1 Cup Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
10 Lbs Prepared Mashed Potatoes

### **Directions:**

1. Add seasoning to hot prepared mashed potatoes
2. Blend well until evenly dispersed

4. Allow to stand 15 minutes for flavor development before serving



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## Jalapeno-Lime Cilantro Flavored Butter

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*A savory blend of authentic regional flavors blended into your favorite ingredient or table spread - Today's way to enjoy an old favorite*

### **Ingredients:**

3 Tablespoons                      Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
1 Pound                                Butter

### **Directions:**

1. Soften butter
2. Pour in seasoning and blend until evenly dispersed
3. Allow to stand 15 minutes for flavor infusion
4. Use as a "Flavor Charged" ingredient anywhere normal butter is called for or
5. Serve on the table as a distinct and unique featured spread

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## Jalapeno-Lime Cilantro Marinade for Chicken

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*Spice up your chicken with our quick and easy Marinade that delivers consistent flavor and a tender juicy bite.*

### **Ingredients:**

1 Packet - 6.0 Ounces              Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
4 Pounds                                Boneless Chicken  
1 Quart                                  Water

### **Directions:**

1. Combine water and seasoning, mix well
2. Add chicken, stir to coat evenly
3. Hold refrigerated for at least 1 hour
4. Prepare as desired, (bake, broil, grill....)

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## Jalapeno-Lime Cilantro Rice Pilaf

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*A hearty blend of the world's most popular grain and our featured spices kick this center of the plate or side dish into high gear*

### **Ingredients:**

1 Pouch - 6.0 Ounces              Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
30 Ounces                                Long Grain Par-Boiled Rice  
2 3/4 Quart                                Water  
1/2 Cup                                      Butter

### **Directions:**

1. Combine water and butter, bring to a boil
2. Stir in rice and seasoning
3. Reduce heat and simmer, stirring occasionally
4. Cook covered for 20-25 minutes



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## Jalapeno-Lime Cilantro Flavored Mayonnaise

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*Rich and creamy and filled with flavor - the perfect accent to your recipes, sandwiches or meals.*

### **Ingredients:**

1/3 Cup Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
1 Pound Mayonnaise or other spread

### **Directions:**

1. Add seasoning to spread
2. Blend well until evenly dispersed
3. Allow to stand for 15 minutes for flavor infusion
4. Use as you would normal mayonnaise

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## Jalapeno-Lime Cilantro Marinade for Beef

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*If it's what's for dinner at least make it memorable by adding a bit of flavor - Our marinade provides your best efforts even better results. Tender, juicy and perfectly balanced - an easy way to add variety to your menu.*

### **Ingredients:**

1 Packet - 6.0 Ounces Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
4 Pounds Beef  
1 Quart Water

### **Directions:**

1. Combine water and seasoning, mix well
2. Add beef, stir to coat evenly
3. Hold refrigerated for at least 1 hour
4. Prepare as desired, (bake, broil, grill....)

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## Jalapeno-Lime Cilantro Honey Spread

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*Comfort food meets the new millennium by taking everyone's favorite - honey - and dressing it up with our flavors. It makes the perfect spread and a fantastic glaze - try it - you will be astounded.*

### **Ingredients:**

1 Tbsp Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
2 Cups Honey

### **Directions:**

1. Combine seasoning and honey
2. Blend well until evenly dispersed
3. Allow to stand for 30 minutes for flavor infusion
4. Spread on top of ham or desired meat
5. Bake for 10 minutes



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## Jalapeno-Lime Cilantro Infused Oil-Oil and Vinegar

*You already have it in your kitchen - why bring in another item from your distributor - infuse your own oils with our flavors - the easiest and most profitable way to join this menu trend,*

### **Ingredients:**

1 Tbsp	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
2 Cups	Olive Oil
_ Cup	Red Wine or Balsamic Vinegar (Optional)

### **Directions:**

1. Add seasoning to olive oil
2. If desired add the balsamic vinegar or red wine, until well dissolved
3. Allow to stand for 30 minutes for flavor infusion

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## Jalapeno-Lime Cilantro Salsa

*The perfect way to utilize what you already have in the back of the house. Simply add blend our flavor with your tomatoes and you can add a signature salsa to your menu - try it for dipping, as a protein topper, a spread on sandwiches, a omelette stuffer or anywhere your imagination takes you.*

### **Ingredients:**

2 Tbsp	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
28 Ounces	Crushed Tomatoes

### **Directions:**

1. Add seasoning to crushed tomatoes
2. Stir well until well blended
3. Allow to stand for 30 minutes for flavor development

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## Jalapeno-Lime Cilantro Snacks

*What a concept - welcome your customers to the table, or bar, by serving them flavor packed snacks. A new twist to an old standby.*

### **Ingredients:**

3 Tbsp	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
1 Lb	Chips or Nuts

### **Directions:**

1. Warm snack in the oven or microwave until warm to the touch
2. In a large plastic bag or large container combine all the seasoning; toss to mix
3. Gently toss to evenly coat the snack with the seasoning



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## Jalapeno-Lime Cilantro Seasoned Croutons

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*A crunchy treat packed with flavor in every bite.*

### **Ingredients:**

1 Pouch (6 Ounces)	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
1 Tsp	Vinegar
1 Cup	Olive Oil
1 Loaf	White Bread-Chopped
6 Heads	Crushed Garlic

### **Directions:**

1. Blend together seasoning, oil, vinegar, and garlic
2. Coat bread with mixture
3. Bake in oven at 375° F for 10-12 minutes
4. Cool

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## Jalapeno-Lime Cilantro Buttermilk Fish Nuggets

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*A delicious and light breading featuring the flavored of Flavor Fresh Sensations - a real crowd pleaser.*

### **Ingredients:**

1 Pouch (6 Ounces)	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
5 Lbs	Fish-Nuggets
1 Cup	All Purpose Flour
1 Cup	Butter Milk

### **Directions:**

1. Cut fish fillets into nugget size pieces
2. Soak in buttermilk for 1 hour
3. Blend together seasoning and flour
4. Coat nuggets in flour mixture
5. Roll Nuggets in plain flour
6. Drop into fryer at 350°F for 7 minutes

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## Jalapeno-Lime Cilantro Kabobs

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*A twist on this patron favorite - add some flavor to this fun to eat food with our rub recipe.*

### **Ingredients:**

1 Pouch (6 Ounces)	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
10 Lb	Pork, Beef or Chicken-Cubed
3 Lb	Pineapple-cubed
3	Green Bell Pepper- Cubed
_ Cup	Olive oil
1 Pkg	Kabob sticks-wet

### **Directions:**

1. Rub meat with seasoning in flavor packet. Let stand for 1 hour
2. Sprinkle in olive oil to coat
3. Line kabob sticks with meat, pineapple, and bell peppers until stick is full
4. Grill on high, 7 min per side



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### Jalapeno-Lime Cilantro Pan Roasted Fish

*A delicate blend of flavors has never been so easy to apply - let our Flavor Pouch do the work for you as you prepare the perfect fish.*

**Ingredients:**

1 Pouch (6 Ounces)	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
1 Cup	Olive Oil
24-28	Fish Fillets

**Directions:**

1. Mix seasoning and oil with a wire whip
2. Pour over fish fillets on a sheet pan
3. Bake in oven at 350°F for 18-22 minutes

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### Jalapeno-Lime Cilantro Roast Chicken Breasts

*Create a feeding frenzy by punching up the flavor in your chicken with our recipe*

**Ingredients:**

1 Pouch (6 Ounces)	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
1 Cup	Olive Oil
24-28	Chicken Breasts

**Directions:**

1. Mix seasoning and oil with a wire whip
2. Pour over chicken breasts on a sheet pan
3. Bake in oven at 350°F for 18-22 minutes

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### Jalapeno-Lime Cilantro Roast Roma Tomatoes

*Preparing "locally" is hot right now - use this recipe to stay on trend and serve these delicious roasted tomatoes to your customers.*

**Ingredients:**

1 Pouch (6 Ounces)	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
1 Cup	Olive Oil
1 Cup	Balsamic Vinegar
18-20	Roma Tomatoes-Thin sliced

**Directions:**

1. Mix seasoning, oil, and vinegar with a wire whip
2. Lay out tomatoes on full sheet pans. Cover with mixture
3. Slow cook in oven at 200°F for 8-10 hours



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## Jalapeno-Lime Cilantro Roast Veggies

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*One way to get them to eat their veggies is to make them taste better - try this roasted recipe for that no leftover satisfaction.*

### **Ingredients:**

1 Pouch (6 Ounces)	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
1 Cup	Olive Oil
	Assorted Vegetables

### **Directions:**

1. Mix seasoning and oil with a wire whip
2. Pour over vegetables in a large roasting pan
3. Roast in oven at 350°F for 40 Minutes

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## Jalapeno-Lime Cilantro Pasta

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*A light layer of flavor that perfectly accents your pasta can be achieved very easily - this makes an excellent alternative to heavier traditional sauces.*

### **Ingredients:**

_ Cup	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
_ Cup	Olive Oil or Butter
10 Lbs	Prepared Pasta

### **Directions:**

1. Add seasoning to oil or butter, mix well. Allow to stand at least hour
2. Add mixture to pasta and toss to distribute
3. Cover and keep warm (160°F)

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## Jalapeno-Lime Cilantro Vegetables

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*Another flavor packed recipe that starts with your prepared vegetables - simply stir in flavor.*

### **Ingredients:**

_ Cup	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
_ Cup	Olive Oil or Butter
10 Lbs	Prepared Vegetables

### **Directions:**

1. Add seasoning to oil or butter, mix well. Allow to stand at least 1 hour.
2. Add mixture to vegetables and toss to distribute.
3. Cover and keep warm (160°F)



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## Jalapeno-Lime Cilantro Flavored Sour Cream

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*A rich blend of flavors that compliments this creamy base creating a delicious spread or dip.*

### **Ingredients:**

1/4 Cup Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
1 Pound Sour Cream

### **Directions:**

1. Add seasoning to sour cream
2. Blend well until evenly dispersed
3. Allow to stand for 15 minutes for flavor infusion

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## Jalapeno-Lime Cilantro Breading

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*Promote full flavor in your breaded items by adding a touch of our spice - a real crowd pleaser.*

### **Ingredients:**

1/2 Cup Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
1 Pound Bread Crumbs  
1 Cup Flour

### **Directions:**

1. Blend seasoning, bread crumbs and flour until evenly dispersed
2. Moisten meat or vegetables with a milk & egg wash or water
3. Dip into breading mixture
4. Repeat step 3 for a heavier coating if required
5. Bake or fry as desired

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## Jalapeno-Lime Cilantro Tomato Juice

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*Your opportunity to expand your menu is one step away - simply add our Flavor Pouch to create a tasty breakfast treat or use as a bloody mary mix - the flavor potential is the key*

### **Ingredients:**

\_ Cup Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning  
1- 10 Lb Can Tomato Juice

### **Directions:**

1. Add seasoning to tomato juice
2. Blend well until evenly dispersed
3. Allow to stand 30 minutes for flavor development before serving



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### Jalapeno-Lime Cilantro Pork Rub

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*As simple as it gets - simply mix and layer flavor on your pork for a featured menu item.*

**Ingredients:**

1 Pound (6 Ounces)	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
_ Cup	Olive Oil
4	Pork Loins - Whole

**Directions:**

1. Blend seasoning and olive oil with a wire whip
2. Rub on Pork Loins and let stand for 45 minutes
3. Bake in oven at 400°F for 40 minutes

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### Jalapeno-Lime Cilantro Beef Stroganoff

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*A hearty and delicious favorite kicked up a notch with on trend flavors - your patrons will be surprised and glad they ordered.*

**Ingredients:**

1 Pound (6 Ounces)	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
4 Lb	Beef- Cubes or ground
1 Cup	Water
3 Lbs	Egg Noodles
3 Pints	Sour Cream
1 Pint	Heavy Cream

**Directions:**

1. Cook beef, drain off the fat
2. Add seasoning packet and water, mix well
3. Simmer while stirring until desired consistency is reached
4. Add noodles, heavy cream and fold in sour cream

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### Jalapeno-Lime Cilantro Taco Meat

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*Spice up your menu by adding our Flavor Pouch to your beef and serve a cycle of flavors with your tacos.*

**Ingredients:**

1 Pouch (6 Ounces)	Chefs Companion Jalapeno-Lime Cilantro Flavor Pouch Seasoning
4 Lb	Ground Beef
2 Cups	Water

**Directions:**

1. Cook ground beef, drain the fat
2. Add seasoning packet and water, mix well
3. Simmer while stirring until desired consistency is reached