

Foodservice ^{East}

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A down-home cuisine goes urbane

Two NY BBQ concept operators discuss growth in Northeast

NEW YORK – Barbecue once found its fans in small country venues in the Midwest, South or Southwest. Not so today. BBQ wings, Memphis style spare ribs, pulled Carolina pork, smoked Texas

brisket, are all as beloved in New York's boroughs today as in the areas where they originated.

The 2014 New York Zagat guide lists nearly 30 individual restaurants where barbecue lovers can find their bliss. From Dinosaur to Blue Smoke,

BBQ
Continued on page 16



Hill Country, with two NY units and one in DC, sees evolution

PERIODICAL

PRODUCTS

Grill Advantage™ helps prevent fires

The Grill Advantage™ backsplash extender system helps prevent fires in commercial kitchens by extending the backsplash height and keeping grease, food and debris out of the flue. Make your line cleaner, safer and more efficient. Go to www.grilladvantage.com and learn how.

Exciting new sauces added to the lineup

Chef Myron's versatile and flavorful cooking sauces are all natural, kosher, cost effective, have unlimited shelf life and gluten free. New products include Thai Red Curry Finishing Sauce, Island Jerk, Cantonese Sweet n Sour and Szechuan Shitake, in addition to Ponzu, Yakitori, and nine other exciting sauces that add umami to your dishes. Check the website to find broadline or small specialty distributors in your area at <http://www.chefmyrons.com/food-service/>



Bent Arm Ale™ onion rings for special flavor

Simplot's new Bent-Arm Ale™ onion rings made with craft beer and Vaquero Sweet Spanish Onions deliver a special taste experience as a side dish or appetizer. Call 1-800-572-7783 for a product presentation and tasting.

Vulcan PowerFry5™ fryer wins KI honors

Vulcan's PowerFry5™ with its SoftStart™ ignition system won a Kitchen Innovations Award this year from the NRA Show. The fryer is said



to significantly cut ventilation hood and air conditioning operating costs and the low idle rate reduces gas consumption, saving energy. See www.vulcanequipment.com.

Blended foodservice line from Cheese Merchants

Cheese Merchants of America announces a change in its cheese brands as Mama Francesca becomes the number one premium brand in retail and foodservice and Marano Select becomes a new foodservice blended line. In conjunction with the product consolidation, new packaging was introduced for the brands which will offer extended shelf life and better protection for finished goods, plus new logos. See www.cheesemerchants.com/

José Andrés Foods adds heirloom purple garlic

José Andrés Foods introduces the Spanish Ajo Morado, an heirloom purple garlic with intense flavor. The non-GMO flavorful garlic adds a more complex flavor profile to aioli or other recipes. Purchase it online at \$6 a package from www.JoseAndresFoods.com.

Velocity Series Pressure Fryer

Henny Penny's new Velocity Series Pressure Fryer won a Kitchen Innovations Award from the National Restaurant Association Show for its automatic filtration which is said to prolong oil life four times. It's Henny Penny's fifth KI award, says the company which attributes the achievement to its efforts to help customers grow through new technology. Go to www.hennypenny.com.

Organic hummus new from Pacific Foods

Pacific Foods introduces a new ready to eat organic hummus in shelf-stable packaging and three authentic varieties: Classic, Roasted Garlic and Roasted Red Pepper. The hummus has a 24-month shelf life Visit www.pacificfoods.com.



KI award for new Pure flavors from Nielsen-Massey

Unlike many producers of vanilla, Nielsen-Massey employs proprietary cold extraction, which gently takes essential oils, preserving more than 300 flavor compounds in the beans. By preserving vanilla from heat, the subtlest flavors survive extraction. All NMV products are gluten and allergen-free GMO-free and Kosher. Visit www.nielsenmassey.com.



Why Chef Myron's sauces are gluten free

Aged Shoyu, an ingredient in many of Chef Myron's Asian sauces, is an all purpose soy sauce that contains soy beans, wheat, water and salt. Koji yeast is added to the soy bean/wheat mash and this starts fermentation and a long aging during which the gluten is broken down, molecularly changed and converted to amino acids so that the trace gluten left is less than 10 parts per million or less than half the criteria established for being deemed gluten free. Visit www.chefmyron.com and check out the many new sauces like Red Thai Curry, Island Jerk, Porcini Chasseur, Smokey BBQ and more.

Spicy Thai peanut dressing from Marzetti®

New from Marzetti® is a spicy Thai peanut dressing for noodle and chicken salad, as a dipping sauce or to toss with ingredients for an Asian salad. It contains no high fructose corn syrup or MSG. New recipes are available at www.marzettifoodservice.com.

