

Summer 2026

Quarterly Recipes

MONIN®

Summer *Splash*

Splash into summer with bold, refreshing flavours inspired by sun-soaked adventures and tropical getaways.

61%

say *seasonal flavours distinguish an LTO* from regular items

47%

associate the summer season with special flavours, beverages, and LTOs from restaurants

Consumer Mindset:

- Playful
- Escape-minded
- Spontaneous
- Adventurous
- Social

Key *Growth* Drivers:

- Premium Ingredients
- Signature Twist
- Limited Time Offers



Top Seasonal *Non-Alcoholic* Beverage Flavours

Splash into summer with bold, refreshing flavours inspired by sun-soaked adventures and tropical getaways.

SPRING (MAM)		SUMMER (JJA)		FALL (SON)		WINTER (DJF)	
Roasted Pecan	7800	Sorbet	2100	Pumpkin Cheesecake	*	Sweet Bread	*
Frozen Custard	1800	White Peach	1050	Chestnut	3100	Banana Bread	*
Gelato	1200	Elderflower	750	Allspice	2100	Molten	*
Tajin	900	Float	375	Cinnamon Stick	1800	Fudge Brownie	*
Italian Ice	780	Tropical Fruit	343	Speculoos	1500	Coffee Cake	*
Guarana	580	Papaya	343	Gingerbread	1246	Rosemary	1800
Lavender	548	Birthday Cake	300	Sugar Cookie	690	Black And White	1800
Ginseng	520	Melon	300	Snickerdoodle	675	Shortbread	1700
Oreo Cookie	386	Cone	300	Spice	660	Cream Cheese Frosting	1200
Avocado	375	Watermelon	291	Pumpkin Pie	539	Tiramisu	600
Cobbler	360	Basil	275	Cayenne	500	Pistachio	571
Compote	355	Sherbet	248	Pie	473	Toasted Coconut	557
Guava	327	Peach	246	Clove	442	Fudge	550
Birthday Cake	300	Hibiscus	242	Cranberry	429	Brownie	480
Affogato	300	Apple Crisp	236	Dates	415	Lava Cake	450

ITEM LAUNCH INDEX: each season indexed vs. all other seasons; 100=average across seasons, so values >100 mean that this ingredient or flavour is more common during that season
*Indicates food or flavours that only appear in the specified season
DETAILS: **date filters:** All Time; **category filters:** Non-Alcoholic Beverage ; **segment/chain filters:** All Segments; **keyword includes** –; **keyword excludes** –; **foods/flavours filter:** Fruit, Nuts, Spices, Veggies

Top Seasonal *Cocktail* Flavours

Similar to non-alcoholic launches summer flavours like grilled peach, dragon fruit, banana, hibiscus, and guava begin to emerge on menus during late spring.

SPRING (MAM)		SUMMER (JJA)		FALL (SON)		WINTER (DJF)	
Grilled Pineapple	1500	Kiwi	450	Pumpkin Pie	2250	Black Currant	300
Dragon Fruit	273	Watermelon	366	Gingerbread	675	Cookie	180
Banana	273	White Peach	360	Cinnamon	507	Ruby Red Grapefruit	175
Grape	270	Lychee	300	Pie	469	Red Grapefruit	175
Hibiscus	208	Guava	260	Cinnamon Stick	360	Apple Pie	167
Fresh Squeezed Lime	183	Maraschino	257	Cinnamon Roll	360	Pomegranate	163
Blueberry	167	Coconut	239	Nutmeg	330	Orange Peel	162
Prickly Pear	167	Tangerine	225	Apple	318	Tropical Fruit	138
Fresh Fruit	160	Peach	220	Spice	262	Elderflower	133
Basil	159	Mint Leaves	210	Herb	257	Rosemary	123
Salt	147	Blueberry	209	Peanut	257	Prickly Pear	120
Guava	142	Wild Berry	193	Cookie	233	Nutmeg	120
Lavender	140	Herb	188	Apple Pie	225	Cranberry	113
Almond	138	Apricot	188	Blood Orange	216	Clove	111
Float	129	Strawberry	183	Green Apple	214	Plum	103

ITEM LAUNCH INDEX: each season indexed vs. all other seasons; 100=average across seasons, so values >100 mean that this ingredient or flavour is more common during that season
*Indicates food or flavours that only appear in the specified season
DETAILS: **date filters:** All Time; **category filters:** Alcoholic Beverage ; **segment/chain filters:** All Segments; **keyword includes** -; **keyword excludes** -; **foods/flavours filter:** Fruit, Nuts, Spices, Veggies

Cocktail *Recipes*

Melissa Nasits, *Beverage Innovation Director*



PASSIONATE PEACH

Glassware: 8 oz.

Contains Alcohol



MONIN

INGREDIENTS

2 oz.	Premium Gin
½ oz.	Monin Peach Syrup
½ oz.	Monin Passion Fruit Syrup
1 oz.	Fresh Lime Juice

GARNISHES

Lime, mint

PREPARATION: Shake and Strain / Up

Chill serving glass. Pour ingredients into an ice-filled mixing glass in order listed. Cap, shake, and strain into chilled serving glass. Garnish and serve.

NOTES

The combination of peach and passion fruit taps into the demand for exotic, juicy flavours, while the addition of gin adds subtle citrus and herbal complexity, creating a cocktail with layered flavour without being overly sweet.

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HIBISCUS BUD

Glassware: 12 oz.

Contains Alcohol



MONIN®

INGREDIENTS

2 oz.	Pisco
¾ oz.	Monin Hibiscus Syrup
¼ oz.	Fresh Lime Juice
5 oz.	Ginger Beer

GARNISHES

Flowers, lime, mint

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

This cocktail draws on the botanical beverage trend, which is surging in popularity as consumers seek floral, herbal, and plant-based flavours. Hibiscus, in particular, is trending for its vibrant color, tart flavour, and perceived health benefits. This is a play on the Chilcano, an overlooked, delicious cousin to the Moscow Mule.

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TOASTED COCONUT COLADA

Glassware: 16 oz.

Contains Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Aged Rum
½ oz.	Monin Toasted Coconut Syrup
½ oz.	Cream Of Coconut
2 oz.	Pineapple Juice
½ oz.	Fresh Lime Juice
	Top With:
2 oz.	Club Soda

GARNISHES

Cherry, lime, pineapple leaves

PREPARATION: Shake and Pour, Top

Combine ingredients in an ice-filled shaker in order listed, except sparkling beverage. Cap and shake vigorously. Pour into serving glass. Top with sparkling beverage, garnish, and serve.

NOTES

This recipe is rooted in the tropical and tiki revival trend with coconut and pineapple flavours reminiscent of classic beach cocktails. The use of both toasted coconut syrup and cream of coconut adds depth and richness, while the addition of club soda keeps it light and easy to drink. A fun, lighter version of a pina colada!

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Mocktail *Recipes*



GRILLED ZERO PROOF PINEAPPLE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 ½ oz.	Ritual Zero Proof Rum Alternative
1 oz.	Monin Pineapple Purée
½ oz.	Fresh Lime Juice
4 oz.	Ginger Beer

GARNISHES

Grilled pineapple, lime wheel, pineapple leaves

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

This mocktail will give you a cocktail feel with Ritual Rum and pineapple puree.

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SUMMER MELON MOCKTAIL

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

½ oz.	Monin Strawberry Purée
½ oz.	Monin Watermelon Purée
3 oz.	Cranberry Juice
3 oz.	Lemonade

GARNISHES

Strawberry slices, watermelon

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

This easy to batch beverage will keep the picnic going all day long.

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SUMMER YUZU ISLAND MOCKTAIL

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

½ oz.	Monin Yuzu Purée
¼ oz.	Monin Coconut Syrup
1 oz.	Fresh Lemon Juice
1 oz.	Pineapple Juice
1 oz.	Top with Club Soda

GARNISHES

Basil sprig, lemon wheel

PREPARATION: Shake and Strain / Top

Combine ingredients into an ice-filled shaker in order listed, except club soda. Cap and shake vigorously. Strain into an ice-filled serving glass. Top with club soda, garnish, and serve.

NOTES

Yuzu and coconut come together in this zero-proof cocktail to give you a sophisticated flavour.

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Non-Alcoholic *Recipes*

Julia Melucci, *Beverage Innovation Director*



ALOHA AFFAIR

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Hawaiian Island Syrup
4 oz.	Black Tea
3 oz.	Sparkling Water

GARNISHES

Lemon, orange

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

FUN FACT! The combination of Passion Fruit, Orange and Guava in Monin Hawaiian Island Syrup makes up the POG flavour. The POG drink is the namesake for the popular 90's game where the cardboard "milk caps" used in the game were branded with the "POG" juice logo by a Hawaiian dairy as a promotion!

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SUMMER GARDEN

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

½ oz.	Monin Strawberry Syrup
¼ oz.	Monin Cucumber Syrup
7 oz.	Lemonade

GARNISHES

Cucumber, mint, strawberry

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

FUN FACT! While strawberries and cucumbers taste amazing together, they are not good companion plants, as cucumbers will shade out strawberries and compete with them for the same nutrients, which reduces the strawberry yield. The seeds are interesting for both, as well – strawberries are the only fruit with the seeds on the outside and cucumbers are a fruit (YES, you read that correctly, they are technically a fruit!) that get most of their flavour from their seeds.

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BANANA CREAM BONANZA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Banana Syrup
6 oz.	Cream Soda
	Top With:
2 oz.	Non-dairy Creamer

GARNISHES

No Garnish Needed

PREPARATION: Layered / Ice

Pour ingredients into serving glass in order listed and stir.

Add ice and remaining ingredients in order listed.

Add garnish and serve.

NOTES

FUN FACT! Cream soda gets its 'creamy' flavour from vanilla, not actual dairy. The vanilla notes pair nicely with Monin Banana Syrup to create a Banana Cream Pie flavour profile in this dirty soda.

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Milkshake *Recipes*

Andres Zamorano, *Beverage Innovation Director*



ALMOND YUZU PINEAPPLE SORBET

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

1 oz.	Monin Yuzu Pineapple Syrup
2 oz.	Whole Milk
4 scoops	Lime Sorbet
2 oz.	Chopped Almonds

GARNISHES

Almonds, pineapple leaves

PREPARATION: Blend / Ice Cream

Add ingredients into blender cup in order listed. Fill serving glass halfway with ice and add to blender. Cap and blend until smooth. Pour back into serving glass, garnish, and serve.

NOTES

The blended almond slices add a perfect crunch to this tropical sorbet shake. Delicious citrus yuzu notes go perfectly with the lime and pineapple flavours.

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STRAWBERRY PISTACHIO ROSE SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

¾ oz.	Monin Strawberry Syrup
¾ oz.	Monin Pistachio Syrup
2 oz.	Whole Milk
4 scoops	Vanilla Ice Cream

GARNISHES

Pistachio nuts, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

Add ingredients into blender cup in order listed. Cap and blend until smooth. Pour into serving glass, garnish, and serve.

NOTES

Berries and pistachios are a wonderful combination for milkshakes. The cream of the vanilla ice cream binds those ingredients together perfectly.

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TOASTED COCO UBE SHAKE

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

¾ oz.	Monin Toasted Coconut Syrup
¾ oz.	Monin Ube Syrup
2 oz.	Oat Milk
4 scoops	Vanilla Ice Cream

GARNISHES

Purple sprinkles, toasted coconut, whipped cream

PREPARATION: Blend / Ice Cream (no ice)

Add ingredients into blender cup in order listed. Cap and blend until smooth. Pour into serving glass, garnish, and serve.

NOTES

Ube loves dairy. The cinnamon notes in the Monin Ube highlight the toasted coconut syrup's perfect toasted notes. Very creamy, very delicious.

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Coffee *Recipes*

Jeff Ruth, Sr. *Beverage Innovation Director*



COCO BANANA COLD BREW

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

½ oz.	Monin Banana Syrup
½ oz.	Monin Toasted Coconut Syrup
4 oz.	Cold Brewed Coffee
Fill with	Cold 2% Milk

GARNISHES

Toasted coconut, whipped cream

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

Escape to the tropics with this cold brewed coffee made with golden banana syrup and a splash of toasted coconut. A refreshing blend which balances rich coffee depth with a light, fruity sweetness and a nutty, coastal twist. It's like a vacation in a glass.

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MATCHA LYCHEE ICED LATTE

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

1 oz.	Monin Matcha Green Tea Concentrate
½ oz.	Monin Lychee Syrup
Fill with	Cold 2% Milk

GARNISHES

Lemon Wheel, Strawberry Seasoned Straw

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

Bright, earthy matcha green tea meets the delicate sweetness of lychee syrup, creating a refreshing fusion of floral fruit and smooth vegetal notes. Poured over ice and finished with cold milk, this latte is a perfect balance of exotic elegance and everyday indulgence.

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SMOKED TIRAMISU COLD BREW

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

½ oz.	Monin Tiramisu Syrup
½ oz.	Monin Hickory Smoke Syrup
5 oz.	Cold Brewed Coffee
Top with	Sweet Cream Cold Foam

GARNISHES

Cocoa powder

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass in order listed. Transfer into a mixing tin and back into serving glass. Garnish and serve.

NOTES

A bold twist on tradition, this cold brew is a smoky-silky indulgence that feels both adventurous and luxurious, perfect for those who crave complexity in every sip.

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Health &Wellness *Recipes*

Angela Thompson, Sr. *Beverage Innovation Director*



MELON AGUAS FRESCA

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN

INGREDIENTS

½ oz.	Monin Hydration Boost
½ oz.	Monin Sugar Free Sweetener
½ oz.	Fresh Lemon Juice
2 oz.	Fresh Watermelon Juice
4 oz.	Sparkling Water

GARNISHES

Cucumber wheel, watermelon ball

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass.
Transfer mixture into mixing tin and back to mix.
Garnish and serve.

NOTES

Fresh juice mixed with a little salt and sugar-free sweetener makes a super hydrating and refreshing summer drink.

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MELON REFRESHER

Glassware: 16 oz.

Does Not Contain Alcohol



MONIN®

INGREDIENTS

½ oz.	Monin Sugar Free Sweetener
½ oz.	Monin Brilliance Sugar Free Glacier Clear Energy
½ oz.	Fresh Lemon Juice
3 oz.	Fresh Cantaloupe Juice
3 oz.	Green Tea

GARNISHES

Cantaloupe, mint sprig

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass.
Transfer ingredients into mixing tin and back to mix.
Garnish and serve.

NOTES

Sugar free and fresh with subtle hints of citrus and a clean energy pick me up for anytime of the day.

This drink contains 40 mg of natural caffeine.

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COCO BERRY REFRESHER

Glassware: 16 oz.

Does Not Contain Alcohol



INGREDIENTS

¾ oz.	Monin Sugar Free Coconut Syrup
¾ oz.	Fresh Lime Juice
3 oz.	Coconut Water
3 oz.	Sparkling Water
¼ cup	IQF- Mixed Berries

GARNISHES

Lime, mint sprig

PREPARATION: Roll to Mix

Pour ingredients into an ice-filled serving glass.
Transfer mixture into mixing tin and back to mix.
Garnish and serve.

NOTES

Great coconut flavour without the calories, fresh citrus notes, and a handful of frozen mixed berries perfect for a hot summer day.

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Wild Card *Recipes*

Michael Moberly, *Beverage Innovation Manager*



FROZEN PEANUT BUTTER DAIQUIRI

Batch: 128 oz. Granita Machine

Contains Alcohol



MONIN

INGREDIENTS

17 oz.	Monin Peanut Butter Syrup
34 oz.	Bacardi Superior Rum
9 oz.	Fresh Lime Juice
68 oz.	Water

GARNISHES

Peanut butter, lime wheel

PREPARATION: Batch / Cold

Pour ingredients into suitable mixing container in order listed. Whisk well to combine. Cover, label, day dot, and store refrigerated.

NOTES

Sounds strange but it is a flavour you will never forget and order again and again!

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FROZEN ESPRESSO COLADA

Batch: 128 oz. Granita Machine

Contains Alcohol



MONIN

INGREDIENTS

22 oz.	Monin Piña Colada Fruit Smoothie Mix
30 oz.	Bacardi Superior Rum
7 oz.	Frangelico Original Hazelnut Liqueur
7 oz.	Kahlua Coffee Liqueur
60 oz.	Water

GARNISHES

Dried pineapple, espresso powder dusting

PREPARATION: Batch / Cold

Pour ingredients into suitable mixing container in order listed. Whisk well to combine. Cover, label, day dot, and store refrigerated.

NOTES

Take your espresso martini flavours to the beach!

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THE PINK COCONUT

Batch: 128 oz. Granita Machine

Contains Alcohol



MONIN

INGREDIENTS

17 oz.	Monin Toasted Coconut Syrup
30 oz.	Bacardi Superior Rum
8 oz.	Lime Juice
17 oz.	Ocean Spray Cranberry Juice
51 oz.	Water

GARNISHES

Shredded coconut, orange slice

PREPARATION: Batch / Cold

Pour ingredients into suitable mixing container in order listed. Whisk well to combine. Cover, label, day dot, and store refrigerated.

NOTES

Craveable lake day vibes!

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Batch *Recipes*



SUMMER GARDEN
(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN

INGREDIENTS

8 oz.	Monin Strawberry Syrup
4 oz.	Monin Cucumber Syrup
1 gallon	Lemonade

GARNISHES

Cucumber, mint, strawberry

PREPARATION: Batch / Cold

Pour ingredients into suitable mixing container in order listed.
Whisk well to mix.
Portion into appropriate storage containers.
Cover, label, day dot, and store refrigerated.

NOTES To Serve:

1. Fill the serving glass full of ice.
2. Pour batch mix to ½ inch from the rim of the glass.
3. Add garnish and serve.

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SUMMER MELON MOCKTAIL
(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN

INGREDIENTS

8 oz.	Monin Strawberry Purée
8 oz.	Monin Watermelon Purée
56 oz.	Cranberry Juice
56 oz	Lemonade

GARNISHES

Strawberry slices, watermelon

PREPARATION: Batch / Cold

Pour ingredients into suitable mixing container in order listed.
Whisk well to mix.
Portion into appropriate storage containers.
Cover, label, day dot, and store refrigerated.

NOTES To Serve:

1. Fill the serving glass full of ice.
2. Pour batch mix to ½ inch from the rim of the glass.
3. Add garnish and serve.

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MELON REFRESHER
(1 GALLON BATCH)

1 gal. Beverage Dispenser

Does Not Contain Alcohol



MONIN

INGREDIENTS

17 oz.	Monin Brilliance Sugar Free Glacier Clear Energy
9 oz.	Fresh Lemon Juice
51 oz.	Fresh Cantaloupe Juice
51 oz.	Green Tea

GARNISHES

Cantaloupe, mint sprig

PREPARATION: Batch / Cold

Pour ingredients into suitable mixing container in order listed.
Whisk well to mix.
Portion into appropriate storage containers.
Cover, label, day dot, and store refrigerated.

NOTES To Serve:

1. Fill the serving glass full of ice.
2. Pour batch mix to ½ inch from the rim of the glass.
3. Add garnish and serve.

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Culinary *Recipes*

Jacob Sturm, *Executive Innovation Chef*

Joseph Buckner, *Culinary Coordinator*



PASSIONFRUIT BLUEBERRY COMPOTE

YIELD 1 cup **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes



INGREDIENTS



1-pint fresh blueberries
1/2 cup granulated sugar
1/2 cup Monin Passionfruit Puree
1/4 cup water
1/2 tsp. salt

PREPARATION

1. In a small saucepot set over medium heat combine all ingredients.
2. Simmer blueberries until they begin to thicken, about 15 minutes or until the berries burst and the juice coats the back of a spoon.
3. Remove from heat and cool to room temperature.
4. Place into a container, cover tightly and refrigerate until use.



Concepts:
Cheesecake: *New York Style Cheesecake Topped with a Passionfruit Blueberry Compote.*
Baked Brie: *Brie Wrapped in Crispy Puff Pastry Served with a Side of Passionfruit Blueberry Compote.*

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CHIPOTLE YUZU PINEAPPLE CREMA

YIELD 1 ½ cups **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes



INGREDIENTS



1/2 cup sour cream
1/4 cup Monin Yuzu Pineapple Syrup
3 Tbsp. chopped chipotles
2 tsp. lemon juice
Salt and Pepper to taste

PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



Concepts:
Chipotle Chicken Bowl: *Steamy White Rice Topped with Grilled Chicken, Pico, Lettuce, and a Chipotle Yuzu Pineapple Crema.*
Shrimp Tacos: *Warm Corn Tortilla Topped with Sauteed Shrimp, Purple Cabbage, Minced Onion, Cilantro, and a Chipotle Yuzu Pineapple Crema.*

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SMOKEY ROOT BEER BBQ SAUCE

YIELD 1 ½ cups **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes



INGREDIENTS



1 cup prepared BBQ sauce
1/4 cup Monin Old Fashioned Root Beer Syrup
2 Tbsp. Monin Hickory Smoke Syrup
1 tsp. cayenne pepper

PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



Concepts:
Chicken Wings: *Deep Fried Chicken Wings Tossed in a Smokey Root Beer BBQ Sauce.*
Chicken Sandwich: *Fried and Breaded Chicken Patty Tossed in a Smokey Root Beer BBQ Sauce and Topped with Pickled Jalapenos and Tomatoes.*

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PINEAPPLE CHIMICHURRI



YIELD 1 3/4 cups **ACTIVE TIME** 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS



- 5 cups packed fresh parsley
- 3/4 cup extra virgin olive oil
- 1/4 cup fresh oregano leaves
- 1/4 cup red wine vinegar
- 2 Tbsp. minced garlic
- 2 Tbsp. Monin Pineapple Purée
- 2 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper

PREPARATION

1. In a blender or food processor, combine all ingredients and purée until well incorporated and smooth. Adjust seasoning if necessary.
2. Place into a container, cover tightly and refrigerate until use.



Concepts:
Grilled Octopus: *Charred Octopus Tossed in a Pineapple Chimichurri and Served with Garlic Bread.*
Steak Sandwich: *A Toasted Telera Topped with Grilled Skirt Steak, Pickled Red Onions, Tomatoes, Cotija, and a Pineapple Chimichurri.*

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SMOKEY CHOCOLATE PIE



YIELD 1 (9-inch pie) pie **ACTIVE TIME** 20 minutes **TOTAL TIME** 3 hours

INGREDIENTS



- 1 premade graham cracker crust
- 1 cup heavy whipping cream
- 1/2 cup milk
- 3/4 cup sugar
- 4 Tbsp. cocoa powder
- 5 Tbsp. all purpose flour
- 3 Tbsp. Monin Hickory Smoke Syrup
- 2 egg yolks, beaten
- 1 tsp. vanilla extract
- Pinch salt
- 3 Tbsp. unsalted butter

PREPARATION

1. In a saucepot, combine all ingredients except for the butter and set to medium heat.
2. Allow mixture to come up to a boil, whisking continuously.
3. Allow to boil for 1 minute then remove from heat.
4. Whisk in the butter until completely melted.
5. Pour the filling into the pie crust.
6. Transfer the pie into the refrigerator and allow to chill for at least 3 hours before serving.



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BLACKBERRY BLACK TURKEY TEA BRINE

YIELD 1 gallon **ACTIVE TIME** 20 minutes **TOTAL TIME** 1 hour



INGREDIENTS

- 1 gallon water
- 1 1/2 cups Gold Peak Unsweetened Black Tea
- 2 cups Monin Blackberry Syrup
- 3/4 cup salt
- 1/4 cup brown sugar
- 3 Tbsp. garlic powder
- 3 Tbsp. onion powder
- 3 Tbsp. dried sage
- 1 1/2 Tbsp. black peppercorns
- 1 1/4 tsp. whole cloves
- 8 allspice berries

PREPARATION

1. Combine all ingredients into a large stock pot and bring to a boil.
2. Remove from the heat and add to an ice bath. Allow it to cool completely.
3. Once cool, add turkey and allow it brine for 24 hours before cooking.



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Thank *You!*

MONIN®