

BRINGING THE HARVEST HOME TO YOU

Everyone loves the sights and smells of fall – from the stunning outdoor colors to the delightful aroma of goodies baking in the oven.

But harvest time needn't happen just once a year. With Fuchs by your side, you can create delectable food offerings that deliver a plentiful bounty every single day!

To give you a "flavor" of what we're all about, try out these delectable recipes that celebrate the fruitful bounty of the harvest:

-  **Roasted Butternut Squash Soup**
-  **Mountain Meat Rub**
-  **Autumn Poultry Gravy**
-  **Classic Compote**



NORTH AMERICA

Discover ... The Taste of Success™

Bring the harvest home with Fuchs! We invite you to enjoy these classic and contemporary dishes in celebration of the fall harvest season.



Roasted Butternut Squash Soup Serves 4

- Mix 2 cups warm water and 4 oz. half-and-half in a pot.
- Add 1 cup **Roasted Butternut Squash Soup Mix** and whisk together to blend completely.
- Bring all ingredients to a boil over medium heat, stirring occasionally to keep from burning.
- Pour into soup bowls and serve with a dollop of sour cream, garnished with cinnamon or nutmeg, if desired.

Mountain Meat Rub

- Choose your favorite red meat roast (beef or wild game), wash and pat dry to remove moisture.
- Season meat liberally with **Mountain Meat Rub**, covering the top, bottom and sides.
- Grill or roast the meat to desired doneness.
- Let stand for 12-15 minutes, covered, prior to serving.
- Serve with mashed potatoes, roasted root vegetables or another favorite side dish.

Classic Compote Serves 4

- Using seasonal fall fruits (apples, cranberries, raisins, etc.), mix 2 cups of fruit with enough **Classic Compote Mix** to cover completely.
- Place seasoned fruit with ½ cup of orange juice in a pot. Bring to a boil, then reduce to low heat.
- Cook over low heat for 10-15 minutes, allowing a sauce to form and thicken.
- Serve warm as a side dish ... or chill and serve cold as a colorful, flavorful dessert.

To use in a crumble for cobbler: Serves 6

- Mix equal parts flour and cold diced butter.
- Stir in **Classic Compote Mix** to taste. Cover and chill while preparing the fruit mixture.
- Slice your favorite fruits (apples, peaches, pears) into ½-in. thick slices, removing any seeds.
- Toss fruit with sugar to taste, then place in an oven-safe pie plate.
- Cover fruit completely with crumble mix and bake at 375°F for 30 minutes.
- Serve warm with unsweetened whipped cream ... or topped by vanilla ice cream.

Autumn Poultry Gravy Serves 4

- Mix 1 cup warm water and 2 tablespoons **Autumn Poultry Gravy Mix**, whisking together to make sure there are no lumps.
- Bring mixture to a soft boil and reduce to low heat, cooking and stirring for 2-3 minutes more.
- Serve hot with roast turkey, chicken, duckling, goose or your favorite wildfowl.



Winning with consumers begins with choosing the right ingredients for success.

At Fuchs North America, we provide those critical ingredients and deliver the perfect blend of support to you:

- The right taste solution – **always**
- **Quick** response times
- Extraordinary customer **care** and attention
- All the latest taste trend **insights**

For 75 years, we've helped food companies solve sea-soning challenges and delight their customers. We want to work with you, too. Together, let's achieve ***The Taste of Success™!***

Ingredients and Allergen Information

ROASTED BUTTERNUT SQUASH SOUP MIX: Butternut squash, sugar, modified food starch, brown sugar, salt, maple sugar, natural flavors, molasses, ancho chili powder, autolyzed yeast extract, maltodextrin, paprika, dehydrated onion, dehydrated garlic, spices.

MOUNTAIN MEAT RUB: Spices, salt, maltodextrin, paprika, dehydrated onion, olive oil, and not more than 2% silicon dioxide used as a processing aid.

AUTUMN POULTRY GRAVY MIX: Modified food starch, flour, salt, cream, yeast extract, sugar, nonfat dry milk, caramel color, spices, dehydrated onion, chicken fat, natural flavor, and not more than 2% silicon dioxide used as a processing aid.

Contains: MILK, WHEAT

CLASSIC COMPOTE MIX: Sugar, dextrose, brown sugar, spices, maltodextrin, molasses, and not more than 2% soybean oil and silicon dioxide used as processing aids.



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