



Playing with Fire

Killer recipes from the grill.

Since the dawn of human history, grilling has been at the center of social connection. Open-flame cooking has even been credited with the evolution of language. In this recipe guide, we're bringing together some of the newest iterations of the oldest forms of cooking, connecting culinary traditions from across the globe.



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SMOKY HONEY CITRUS CHICKEN WINGS

Grilled seasoned wings coated in a sticky-sweet hot sauce made with plenty of fresh citrus and char and chili notes from Knorr® Intense Flavors. Yield: 10 servings

QTY	CHICKEN WINGS	INSTRUCTIONS
2 Tbsp	Baking powder	
2 tsp	Salt	
4 tsp	New Mexico chili powder	
2 tsp	Cumin, toasted, ground	
4 tsp	Pimentón	
2 lb	Chicken wings	
QTY	WING SAUCE	
1 Tbsp	Olive oil	
1 each	Garlic clove, chopped	
.25 cup	Lime juice	
2 tsp	Orange juice	
2 tsp	Grapefruit juice	
.33 cup	Honey	
1 Tbsp	Knorr® Professional Intense Flavors Citrus Fresh 4 x 13.5 oz	
2 Tbsp	Knorr® Professional Intense Flavors Charred Chili Heat 4 x 13.5 oz	
QTY	ASSEMBLY	
1 oz	Olive oil	
1/4 cup	Cilantro, chopped	
	Parsley leaves	
1 each	Red onion, thinly sliced	

Chicken Wings

Combine the baking powder, salt, chili powder, cumin, and pimentón in a small bowl. Mix well. Toss the chicken wings with the mixture until well coated. Place on baking sheet with a rack. Refrigerate overnight uncovered.

Wing Sauce

Place the oil in a saucepot. Add the garlic and sauté until aromatic. Add the juices and honey. Bring to a simmer; reduce the heat to low and let cook for 20 minutes stirring periodically. Remove from heat, stir in the Knorr® Professional Intense Flavor Citrus Fresh and Knorr® Professional Intense Flavor Charred Chili Heat. Let cool to room temperature.

Assembly

Preheat a grill. Combine the sauce and cilantro in a large bowl. Toss the chicken wings with oil to coat. Place on a hot grill; cook turning periodically until charred on the exterior. Brush with the sauce when the wings are almost cooked through. Continue to grill until cooked completely and juices run clear.

Remove the chicken from the grill and toss with the remaining sauce. Add more Knorr® Professional Intense Flavors Citrus Fresh or Knorr® Professional Intense Flavors Charred Chili Heat if desired. Garnish with parsley, cilantro leaves, and thin slices of onion. Drizzle with any leftover sauce.



BBQ PULLED PORK BOWL

Sweet and smoky pulled pork over a freekeh and black kale, housemade peach kimchi slaw, hominy, cucumber, jalapeño, cilantro and cornbread croutons. Yield: 10 servings

QTY	PULLED PORK	INSTRUCTIONS
.50 cup	Korean gochujang paste	
.50 cup	Roasted sesame oil	
.50 cup	Maple syrup	
3 Tbsp	Garlic, minced	
2 lbs	Pork shoulder	
	Salt and pepper, to taste	
8 oz	Hellmann's® Smoked Peach Vinaigrette 4 x 1 gal	Prepare the Pulled Pork Combine the Hellmann's® Smoked Peach Dressing with the gochujang paste, sesame oil, maple syrup and minced garlic. Season the pork shoulder with salt and pepper. Sear in a pan on all sides. Transfer the pork to a pressure cooker, add the Smoked Peach Dressing mixture, and cook until the meat is tender and easily shreds with a fork. Pull the meat and set aside.
QTY	FREEKEH MIXTURE	
5 cups	Freekeh, cooked	
10 cups	Kale, black, chiffonade	
2 each	Jalapeño, deseeded, finely chopped	
.50 cup	Chopped cilantro	Prepare the Freekah Mixture Combine the freekeh, black kale, jalapeño and cilantro with the 8 oz of Hellmann's® Smoked Peach Dressing.
QTY	SMOKED PEACH KIMCHI SLAW	
.50 head	Napa cabbage, shredded thin	Prepare the Smoked Peach Kimchi Slaw Mix the Napa cabbage, daikon radish, carrots, scallions, sriracha, Hellmann's® Smoked peach dressing, fish sauce and rice wine vinegar. Allow to marinate overnight. Drain and reserve, refrigerated.
1 cup	Daikon radish, peeled, julienned	
1 cup	Carrots, julienned	
.25 cup	Scallions, thinly sliced	
.25 cup	Sriracha	
2 oz	Fish sauce	
2 oz	Vinegar, rice wine	
4 oz	Hellmann's® Smoked Peach Vinaigrette 4 x 1 gal	
QTY	SALAD BOWL	
2 each	Cucumber, cut in long ribbons	Prepare the Salad Bowl Roll the cucumber ribbons.
2 heads	Romaine lettuce, chopped	In a bowl, in sections, add the freekeh salad, chopped romaine, hominy, kimchi slaw and pork.
1 can (15 oz)	Hominy, canned, drained	Drizzle with additional Hellmann's® Smoked Peach Dressing if needed.
2.50 cups	Cornbread, crumbled, roasted	Top with cornbread croutons.



PULLED PORK EGGS BENEDICT

A Southern twist on a classic served over cornbread rounds and topped with flavorful braised pork and a bright apple slaw. Yield: 12 servings

QTY	PORK	INSTRUCTIONS
1.50 lbs	Pork butt, boneless	
1 Tbsp	Canola oil	
2 cups	Apple cider	
2 Tbsp	Knorr® Professional Liquid Concentrated Base	
	Chicken 4 x 32 oz	
4 tsp	Pimentón	Braise the Pork
2lb	Chicken wings	Season pork generously with salt and pepper. Heat a small rondeau over high heat, add oil and sear the pork until browned on all sides.
1 cup	Knorr® Professional Chipotle Barbecue Sauce 4 x 0.5 gal	Add the remaining ingredients. Bring to a boil. Cover the pot and transfer to a 300° F oven. Cook for 2-1/2 hours or until fork tender.
		Remove the meat and reduce the braising liquid by half. Shred the pork and return the meat to the liquid. Set aside.
2 Tbsp	Apple cider vinegar	
3 cloves	Garlic, clove, smashed	Prepare the Bourbon Hollandaise
	Kosher salt to taste	Reduce the bourbon by half in a small saucepot.
	Black pepper to taste	Add the Knorr® Professional Liquid Hollandaise and maple syrup. Heat and keep warm.
1 Tbsp	Maille® Old Style Mustard 4 x 1.86 lb	
		Prepare the Smoked Peach Kimchi Slaw
		Mix the Napa cabbage, daikon radish, carrots, scallions, sriracha, Hellmann's® Smoked peach dressing, fish sauce and rice wine vinegar. Allow to marinate overnight. Drain and reserve, refrigerated.
QTY	BOURBON HOLLANDAISE	
.50 cup	Bourbon	
2 cups	Knorr® Professional Sauce Hollandaise 6 x 34.32 oz	
1 Tbsp	Maple syrup	Prepare the Apple Slaw
QTY	APPLE SLAW	
1 each	Granny smith apple, julienned	Combine all ingredients in a small bowl and refrigerate until ready to use.
4 each	Radishes, julienned	
1 Tbsp	Honey	Build the Eggs Benedict
4 Tbsp	Apple cider vinegar	Place two warmed cornbread rounds on a plate.
		Top each with 2 oz of the pulled pork.
		Top each with a poached egg.
		Pour the prepared Bourbon Hollandaise sauce on top, garnish with a small amount of the apple slaw and serve.
QTY	EGGS BENEDICT	
3 lbs	Cornbread, cut into 2 1/2 inch circles and toasted	
24 each	Eggs, poached	
	Pulled pork, prepared	
	Bourbon Hollandaise, prepared	
	Apple Slaw, prepared	



MEXICAN-STYLE CHARRED CORN ON THE COB

Traditional flame-roasted Mexican elotes dressed with a flavor-packed creamy citrus chili sauce and finished with Cotija, fresh lime and pimentón. Yield: 8 servings

QTY	CHICKEN WINGS	INSTRUCTIONS
8 each	Corn, shucked	Prepare the Sauce
1 cup	Hellmann's® Real Mayonnaise	Combine all ingredients in a bowl.
.25 cup	Chopped cilantro	Prepare the Corn
.25 cup	Green onions, chopped	Preheat a grill to medium high heat.
1 each	Garlic, minced	Place the corn on the hot grill. Grill over medium heat until charred on the exterior and cooked through. If the corn is charring too quickly, move to the cooler area of the grill.
1 tsp	New Mexican chili powder	Spread a generous portion of sauce on each ear of corn.
1 tsp	Pimentón	Finish the Dish
.25 tsp	Cumin, toasted, ground	Sprinkle the corn with cotija cheese, pimentón, and a pinch of salt.
.50 tsp	Knorr® Professional Intense Flavors Citrus Fresh 4 x 13.5 oz	Serve with lime wedges.
.50 tsp	Knorr® Professional Intense Flavors Charred Chili Heat 4 x 13.5 oz	
QTY	ASSEMBLY	
1 cup	Salt Cotija cheese, grated Lime wedges Pimentón	



GRILLED BOK CHOY SALAD

Grilled bok choy, purple cabbage, shaved carrots and edamame tossed with a Sesame Caesar Dressing. Topped with puffed wild rice and spiced bacon. Yield: 10 servings

QTY	SESAME CAESAR DRESSING	INSTRUCTIONS
1 qt	Hellmann's® Classics Caesar Dressing 4 x 1 gal	Prepare Sesame Caesar Dressing Combine ingredients and whisk together. Yield: approx. 1.5 qts
4 oz	Fish sauce	
16 oz	Hellmann's® Sesame Thai Vinaigrette 4 x 1 gal	
QTY	PUFFED WILD RICE	Prepare Puffed Wild Rice Cook rice in enough oil to coat, moving rapidly, for 2-3 minutes or until rice has puffed and become crispy. Season with salt. Yield: As needed
2 cups	Olive oil, as needed Salt, as needed Rice, uncooked	
QTY	FIVE-SPICE BACON	Prepare Five-Spice Bacon Season raw bacon with five spice seasoning and brown sugar and cook in the oven until brown and crisp. Yield: 2 lbs
2 lbs	Bacon, extra-thick cut, cut into 0.5" pieces	
3 Tbsp	Five-Spice seasoning	
4 Tbsp	Brown sugar	
QTY	SALAD	Finish the Salad Combine bok choy, cabbage, carrot and edamame, and toss with Sesame Caesar Dressing. Top with remaining ingredients.
15 oz	Sesame Caesar Dressing, prepared	
30 each	Baby bok choy, halved, grilled	
2 cups	Purple cabbage, shredded	
2 cups	Carrots, shredded	
2 cups	Edamame	
2 cups	Puffed Wild Rice, prepared	
1 cup	Scallion, sliced	
2 lbs	Five-Spice Bacon, prepared	Special Note: Use pork belly in place of bacon to make a premium menu item and upcharge.



GRILLED CAULIFLOWER BOWL

A hearty salad with farro, roasted Brussels sprouts and parsnip with a grilled cauliflower steak, toasted almonds and a Creamy Horseradish Dijon Sauce. Yield: 10 servings

QTY	CREAMY HORSERADISH DIJON SAUCE	INSTRUCTIONS
2 cups	Hellmann's® Heavy Duty Vegan Mayo 4 x 1 gal	Prepare Creamy Horseradish Dijon Sauce Combine ingredients and mix.
0.25 cup 0.75 cup	Horseradish, prepared Maille Dijon Originale Mustard 4 x 9.05 lb	Finish the Salad In a sauté pan warm the farro, Brussels sprouts, butternut squash, parsnips and spinach until warmed through and spinach is beginning to wilt. Add salt, pepper, Herbs de Provence and lemon juice to taste. Plate the farro mixture, top with cauliflower, drizzle the Creamy Horseradish Dijon Sauce and garnish with almonds.
QTY	SALAD	
5 cups 1.50 lbs	Farro, cooked Brussels sprouts, halved, roasted	
1.50 lbs	Butternut squash, small diced, roasted	
1.50 lbs	Parsnip, spears, roasted	
5 cups	Baby spinach Salt, to taste Lemon juice, to taste Black pepper, to taste Herbs de Provence, to taste	
2 lbs 1.50 cups	Cauliflower steaks, grilled Almonds, toasted Creamy Horseradish Dijon Sauce, prepared	



BBQ BEEF TOSTADAS

Beef braised in Knorr® Demi Glace and BBQ sauce for tender and juicy texture, bold flavor and super simple prep. The beef can also be used for nachos, quesadillas and so much more. Yield: 10 servings

QTY **BBQ DEMI-BRAISING SAUCE**

1.50 cups	Knorr® Professional Ultimate Demi Glace Sauce 4 x 26 oz
1 qt	Knorr® Professional Chipotle Barbecue Sauce 4 x 0.5 gal
1.50 qts	Filtered water, room temperature

QTY **BBQ BEEF**

8 lbs	Beef chuck, cubed
0.25 cup	Salt and pepper, to taste

INSTRUCTIONS

Prepare the BBQ Demi-Braising Sauce

Using a large saucepan, combine the Knorr® Professional Ultimate Demi Glace powder with the BBQ sauce and the water. Slowly bring to a boil and simmer for 2-3 minutes. Set aside.

Prepare the BBQ Beef

Preheat oven to 350° F.
Season the cubed beef with salt and pepper. Add oil to a large braising pan and brown the beef on all sides.
Transfer beef to a large hotel pan and cover with BBQ Demi-Braising Sauce. Cover and cook for 3 hours at 350 F. Allow to stand. Pull and shred the beef.

Prepare the Tostadas

For each portion, place 2 tostadas on a small sheet tray and top with 2 oz of shredded cheese each and 3 oz of BBQ Beef. Use portioning spoons for consistency and ease of prep.

Bake at 400F for 3-5 minutes, or until cheese is golden brown. Serve with red onion and cilantro, with a side of pickled jalapeños and lime wedges.

QTY **TOSTADAS**

20 each	Mexican tostadas
1 lb	Shredded Mexican blend cheese
2 cups	Red onion, finely sliced
1 cup	Cilantro, chiffonade
1 cup	Jalapeños, pickled, sliced
5 each	Limes, cut into wedges



GRILLED PEACH AND NAPA CABBAGE SLAW

Fresh flavors of fennel and peaches are perfectly finished with Aleppo-Spiced Almonds and a Smoked Peach Vinaigrette. Yield: 4 servings

QTY	ALEPO SPICED ALMONDS	INSTRUCTIONS
1 cup	Almonds, slivered, toasted	For the Aleppo Spiced Almonds Lightly oil a baking sheet. Combine the water and sugar in a bowl. Pour mixture into a sauté pan, and bring to a simmer. Simmer until the sugar dissolves and the mixture starts to thicken. The bubbles will become large and fill the surface of the pan. When the sugar starts to change color, add the almonds. Stir to coat the almonds with the sugar mixture. Once the almonds are evenly coated, pour onto the oiled baking sheet and spread the almonds into a single layer. Sprinkle with salt and Aleppo pepper. Mix and redistribute.
0.33 cup	Water	
0.50 cup	Sugar	
1 tsp	Aleppo pepper	
	Salt	
QTY	SALAD	
1 lb	Firm but ripe peaches, pitted and halved	For the Salad Preheat a grill to medium-high heat.
1 oz	Honey	Combine the honey and oil in a bowl. Add the peaches and gently toss.
1 oz	Extra virgin olive oil	Season with salt.
2 cups	Shredded Napa cabbage	Place the peaches on the grill, cut sides down, 1-2 minutes per side, turning once with a spatula, until lightly marked. Remove to a cutting board and cool. Cut into quarters.
0.50 cup	Fennel, shaved	In a large bowl, combine the cabbage, fennel, red peppers, kohlrabi and green onions.
0.25 cup	Red peppers, julienned	Add herbs, vinegar and dressing, season with salt and pepper then toss.
0.25 cup	Kohlrabi, julienned	Add the peaches and nuts and gently toss.
0.25 cup	Green onions, julienned	
1 Tbsp	Parsley, torn	
1 Tbsp	Chives, cut 1" pieces	
1 Tbsp	Rice vinegar	
2 Tbsp	Hellmann's® Smoked Peach Vinaigrette 4 x 1 gal	
2 Tbsp	Aleppo-Spiced Almonds	

Additional Notes

The Aleppo Spiced Almond recipe makes more than needed. Cooked lardons of bacon are a great addition to the salad.



PORCINI CURED BEEF RIB EYE

Enjoy this rib steak prepared with a rub of Knorr® Intense Flavors and dried mushroom, picking up the charcoal grilled flavors and rich quality of the meat. Yield: 10 servings

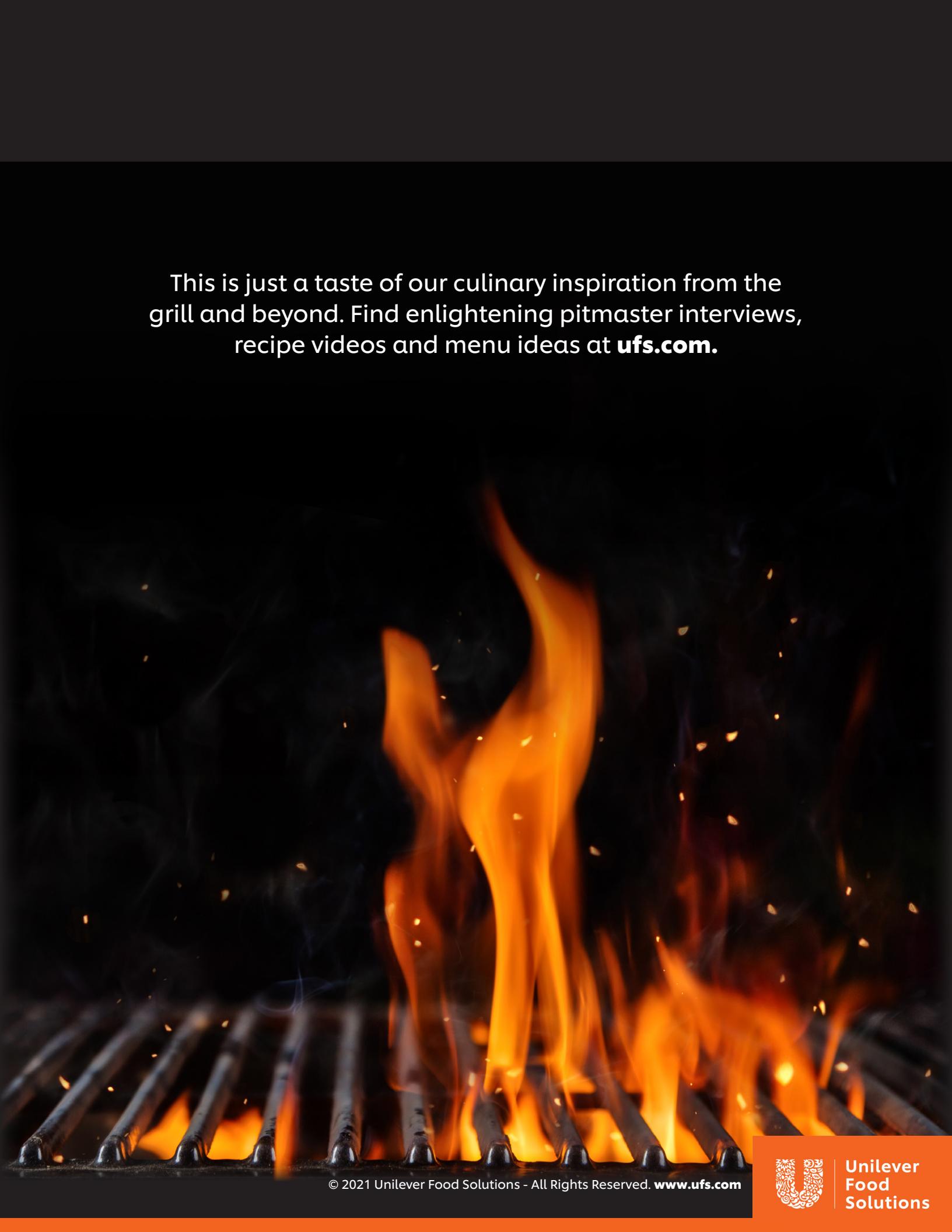
QTY	STEAK RUB	INSTRUCTIONS
10 each	Cloves of garlic, peeled and made into a paste	Prepare the Steak Rub
0.50 cup	Porcini mushrooms, dried	In a mortar, combine the garlic, mushrooms, sugar, kosher salt, chili flakes and black pepper. Pound with a pestle, making sure to process the garlic and mushrooms to a paste. Stir in the oil and Knorr Ultimate Intense Flavors Wild Mushroom Earth Liquid Seasoning. The rub will keep for a week refrigerated.
0.50 cup	Knorr® Professional Intense Flavors Wild Mushroom 4 x 13.5 oz	
4 Tbsp	Sugar	
2 Tbsp	Kosher salt	
2 Tbsp	Red chili flakes	
2 Tbsp	Black peppercorns	
0.50 cup	Canola oil	
QTY	COMPOUND BUTTER	
1 lb	Butter, unsalted	Prepare the Compound Butter
1 Tbsp	Fresh chives, finely chopped	Place all of the ingredients in the bowl of an electric mixer fitted with the paddle attachment. Process on medium speed to combine everything thoroughly. Transfer the mixture onto a sheet of plastic wrap and roll into an even log and refrigerate until you are ready to use it.
1 Tbsp	Curly parsley, finely chopped	
1 Tbsp	Chervil, finely chopped, fresh	
1 Tbsp	Tarragon, finely chopped	
2 Tbsp	Knorr® Professional Intense Flavors Roast Umami 4 x 13.5 oz	
1 Tbsp	Sea salt, flaked	Prepare the Steak
1 each	Finely grated lemon zest	Massage the steak rub liberally into both sides of the meat. Transfer to a non-reactive container, cover and refrigerate for 24 hours. Remove the steaks from the fridge at least 3 hours before you plan on grilling it. Wipe off the excess rub. Prepare a charcoal grill. When the coals are broken down and glowing, place the steaks on the hottest part of the grill and sear on both sides until you achieve a nice char. Move the steaks to the cooler part of the grill and continue cooking, flipping occasionally, until you reach an internal temperature of 120 ° F for a perfect medium rare, about 40 minutes total.
QTY	COMPOUND BUTTER	
3 each	Bone-in rib steaks cut 2 inches thick (about 36 oz each)	Remove the steaks from the grill and allow to rest for 30 minutes before slicing (the internal temperature will rise to 125° F during resting). Serve the steaks with the compound butter and little pots of flakey salt for your guests to season as they wish. Stir some of the good olive oil and lemon juice into the resting juices of the steaks and spoon this over the sliced meats.
	Olive oil, as needed	
	Lemon juice, fresh	
	Sea salt, flaked	



KOREAN NOODLE SALAD WITH SPICY GRILLED SALMON

A crunchy, colorful salad gets a kick from spicy gochujang dressing. Topped with grilled salmon and a soft boiled egg for a perfect meal bowl. Yield: 10 servings

QTY	GOCHUJANG DRESSING	INSTRUCTIONS
0.25 cup	Gluten free gochujang paste	Prepare Gochujang Dressing Combine ingredients and whisk until combined.
2 Tbsp	Tamari, low sodium	
12 oz	Hellmann's® Sesame Thai Vinaigrette 4 x 1 gal	
QTY	GRILLED MARINATED SALMON	
0.50 cup	Tamari, low sodium	Prepare Grilled Marinated Salmon
0.50 cup	Mirin wine	Combine the gochujang paste, tamari, mirin, scallions, garlic, sesame oil, sugar and lime juice. Whisk until uniform.
0.25 cup	Scallions, chopped	Marinate salmon filets for 30 minutes.
1 Tbsp	Garlic clove, minced	
3 Tbsp	Sesame oil	Grill salmon to desired doneness.
1 Tbsp	Sugar	
2 Tbsp	Lime juice	
2 lb	Salmon fillet, skinned	
QTY	SALAD	
2.50 lbs	Noodles, rice, cooked	Finish the Salad
15 oz	Gochujang Dressing, prepared	Bring a pot of water to a rolling boil.
10 cups	Bok choy greens	Using a wire skimmer, blanch spinach quickly for 10 seconds. Shock spinach in ice water to stop the cooking, then transfer to a perforated pan. Set aside to completely drain. Gently squeeze with your hands to remove any excess water.
2.50 cups	Bean sprouts	Transfer to mixing bowl and toss gently with soy sauce, rice vinegar, sesame oil, salt and sesame seeds.
2.50 cups	Carrots, shredded	
2.50 cups	Purple cabbage, shredded	
1 cup	Scallions, julienned	
2 lbs	Grilled Marinated Salmon, prepared	
10 each	Egg, soft boiled, halved	
		Poached Eggs
		Combine rice noodles with a small amount of Gochujang Dressing. Reserve remaining dressing.
		Top noodles with bok choy greens, bean sprouts, carrots, cabbage, scallions, 3 oz of Grilled Marinated Salmon and an egg. Drizzle salad bowl with additional Gochujang Dressing.



This is just a taste of our culinary inspiration from the grill and beyond. Find enlightening pitmaster interviews, recipe videos and menu ideas at **ufs.com**.