



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

.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

INSTRUCTIONS

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 Freekeh 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
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

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.

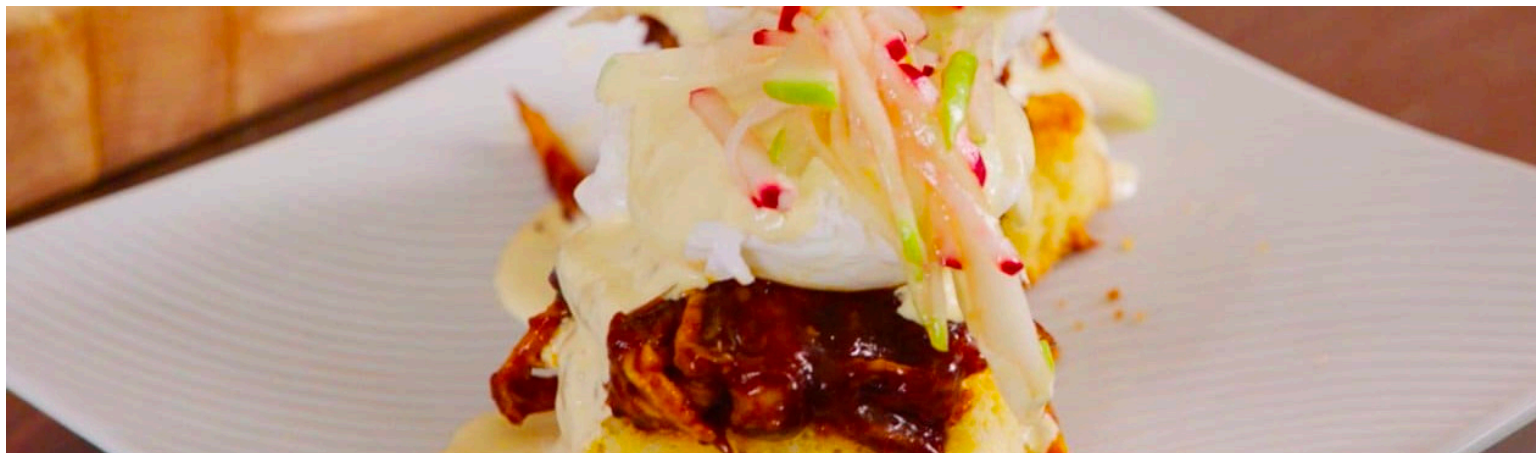
QTY

SALAD BOWL

2 each	Cucumber, cut in long ribbons
2 heads	Romaine lettuce, chopped
1 can (15 oz)	Hominy, canned, drained
2.50 cups	Cornbread, crumbled, roasted

Prepare the Salad Bowl

Roll the cucumber ribbons. In a bowl, in sections, add the freekeh salad, chopped romaine, hominy, kimchi slaw and pork. Drizzle with additional Hellmann's® Smoked Peach Dressing if needed. 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

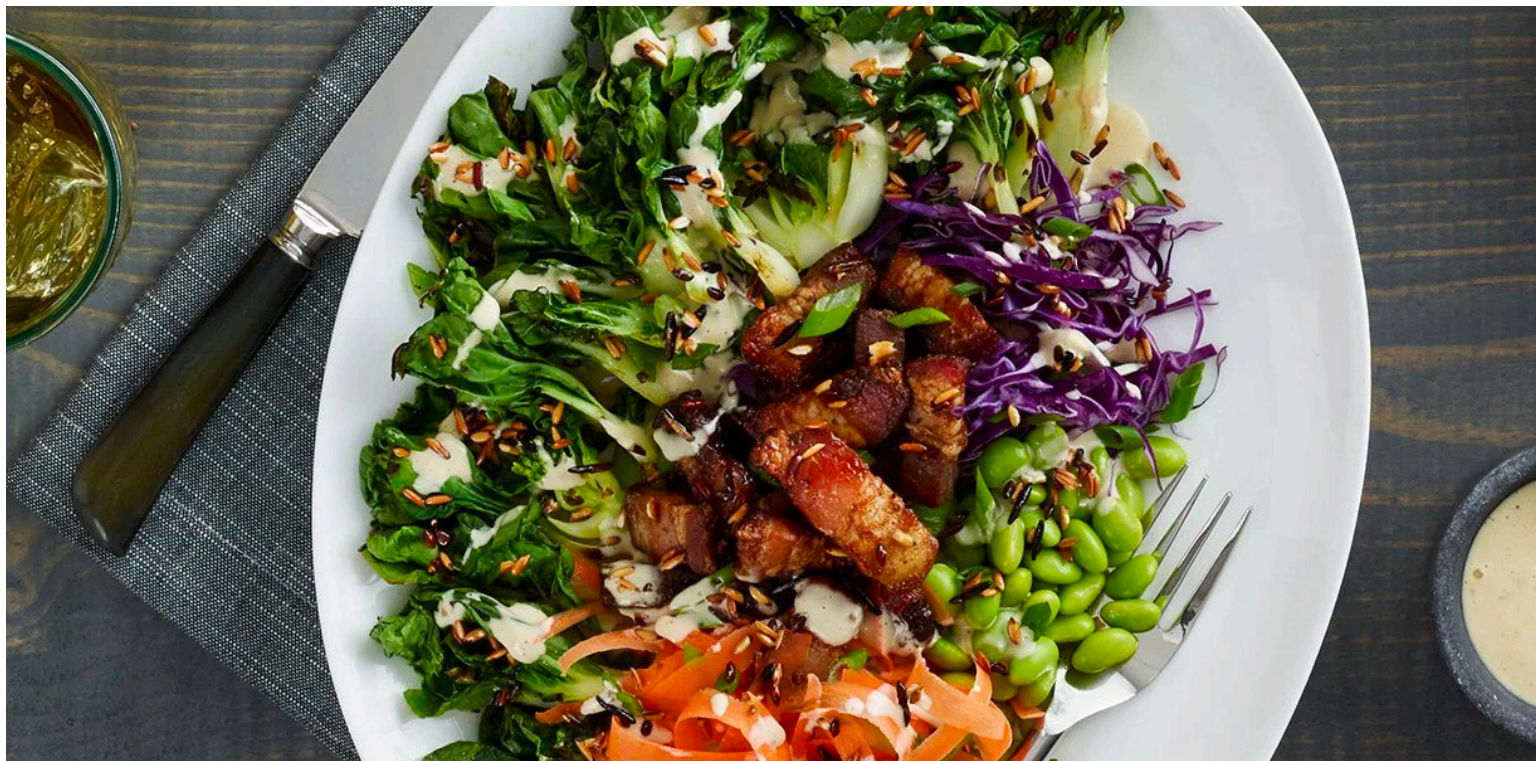
QTY	PORK	INSTRUCTIONS
1.50 lbs 1 Tbsp 2 cups 2 Tbsp 4 tsp 2lb 1 cup 2 Tbsp 3 cloves 1 Tbsp	Pork butt, boneless Canola oil Apple cider Knorr® Professional Liquid Concentrated Base Chicken 4 x 32 oz Pimentón Chicken wings Knorr® Professional Chipotle Barbecue Sauce 4 x 0.5 gal Apple cider vinegar Garlic, clove, smashed Kosher salt to taste Black pepper to taste Maille® Old Style Mustard 4 x 1.86 lb	Braise the Pork 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. 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.
QTY	BOURBON HOLLANDAISE	Prepare the Bourbon Hollandaise Reduce the bourbon by half in a small saucepot. Add the Knorr® Professional Liquid Hollandaise and maple syrup. Heat and keep warm.
.50 cup 2 cups 1 Tbsp	Bourbon Knorr® Professional Sauce Hollandaise 6 x 34.32 oz Maple syrup	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	APPLE SLAW	Prepare the Apple Slaw Combine all ingredients in a small bowl and refrigerate until ready to use.
1 each 4 each 1 Tbsp 4 Tbsp	Granny smith apple, julienned Radishes, julienned Honey Apple cider vinegar	Build the Eggs Benedict 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 24 each	Cornbread, cut into 2 ½ inch circles and toasted 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 Cojita, 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
4 oz	Fish sauce	Combine ingredients and whisk together.
16 oz	Hellmann's® Sesame Thai Vinaigrette 4 x 1 gal	Yield: approx. 1.5 qts
QTY	PUFFED WILD RICE	Prepare Puffed Wild Rice
2 cups	Olive oil, as needed	Cook rice in enough oil to coat, moving rapidly, for 2-3 minutes or until rice has puffed and become crispy. Season with salt.
	Salt, as needed	Yield: As needed
	Rice, uncooked	
QTY	FIVE-SPICE BACON	Prepare Five-Spice Bacon
2 lbs	Bacon, extra-thick cut, cut into 0.5" pieces	Season raw bacon with five spice seasoning and brown sugar and cook in the oven until brown and crisp.
3 Tbsp	Five-Spice seasoning	Yield: 2 lbs
4 Tbsp	Brown sugar	
QTY	SALAD	Finish the Salad
15 oz	Sesame Caesar Dressing, prepared	Combine bok choy, cabbage, carrot and edamame, and toss with Sesame Caesar Dressing. Top with remaining ingredients.
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

2 cups
0.25 cup
0.75 cup

CREAMY HORSERADISH DIJON SAUCE

Hellmann's® Heavy Duty
Vegan Mayo 4 x 1 gal
Horseradish, prepared
Maille Dijon Originale
Mustard 4 x 9.05 lb

INSTRUCTIONS

Prepare Creamy Horseradish Dijon Sauce
Combine ingredients and mix.

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

5 cups
1.50 lbs
1.50 lbs
1.50 lbs
5 cups

2 lbs
1.50 cups

SALAD

Farro, cooked
Brussels sprouts, halved,
roasted
Butternut squash, small
diced, roasted
Parsnip, spears, roasted
Baby spinach
Salt, to taste
Lemon juice, to taste
Black pepper, to taste
Herbs de Provence,
to taste
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 Vegetable oil

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

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.



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

ALEPPO SPICED ALMONDS

1 cup	Almonds, slivered, toasted
0.33 cup	Water
0.50 cup	Sugar
1 tsp	Aleppo pepper
	Salt

QTY

SALAD

1 lb	Firm but ripe peaches, pitted and halved
1 oz	Honey
1 oz	Extra virgin olive oil
2 cups	Shredded Napa cabbage
0.50 cup	Fennel, shaved
0.25 cup	Red peppers, julienned
0.25 cup	Kohlrabi, julienned
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

INSTRUCTIONS

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.

For the Salad

Preheat a grill to medium-high heat.

Combine the honey and oil in a bowl. Add the peaches and gently toss. Season with salt.

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.

In a large bowl, combine the cabbage, fennel, red peppers, kohlrabi and green onions.

Add herbs, vinegar and dressing, season with salt and pepper then toss.

Add the peaches and nuts and gently toss.

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	<p>Prepare the Steak Rub</p> <p>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.</p>
0.50 cup	Porcini mushrooms, dried	
0.50 cup	Knorr® Professional Intense Flavors Wild Mushroom 4 x 13.5 oz	<p>Prepare the Compound Butter</p> <p>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.</p>
4 Tbsp	Sugar	
2 Tbsp	Kosher salt	
2 Tbsp	Red chili flakes	
2 Tbsp	Black peppercorns	
0.50 cup	Canola oil	
QTY	COMPOUND BUTTER	<p>Prepare the Steak</p> <p>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.</p> <p>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.</p>
1 lb	Butter, unsalted	
1 Tbsp	Fresh chives, finely chopped	
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	
1 each	Finely grated lemon zest	
QTY	COMPOUND BUTTER	
3 each	Bone-in rib steaks cut 2 inches thick (about 36 oz each)	
	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
0.25 cup	Gluten free gochujang paste
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
0.50 cup	Mirin wine
0.25 cup	Scallions, chopped
1 Tbsp	Garlic clove, minced
3 Tbsp	Sesame oil
1 Tbsp	Sugar
2 Tbsp	Lime juice
2 lb	Salmon fillet, skinned

QTY	SALAD
2.50 lbs	Noodles, rice, cooked
15 oz	Gochujang Dressing, prepared
10 cups	Bok choy greens
2.50 cups	Bean sprouts
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

INSTRUCTIONS

Prepare Gochujang Dressing

Combine ingredients and whisk until combined.

Prepare Grilled Marinated Salmon

Combine the gochujang paste, tamari, mirin, scallions, garlic, sesame oil, sugar and lime juice. Whisk until uniform.

Marinate salmon filets for 30 minutes.

Grill salmon to desired doneness.

Finish the Salad

Bring a pot of water to a rolling boil.

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. Transfer to mixing bowl and toss gently with soy sauce, rice vinegar, sesame oil, salt and sesame seeds.

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](https://www.ufs.com).

