
Sassy Cincinnati Chili

YIELDS: 12 SERVINGS | **PREP TIME:** 40 MINUTES

INGREDIENTS

Mild chili powder	1/3 cup
Brown sugar, packed	1/4 cup
Unsweetened, dark cocoa powder	2 Tbsp.
Ground cumin	4 tsp.
Salt	2 tsp.
Ground cinnamon	1 tsp.
Lean ground beef	4 lbs.
Large yellow or white onions, diced	2
HOLLAND HOUSE Red Wine Vinegar or Garlic Flavor Red Wine Vinegar	1 cup (8 fl. oz.)
Unseasoned, canned tomato sauce or purée	30 oz.
Canned kidney beans or pinto beans	30 oz. (not drained)
Hot pepper sauce (optional)	2 tsp.
Finely shredded Cheddar cheese	as desired
Hot cooked spaghetti	



DIRECTIONS

Stir together chili powder, brown sugar, cocoa, cumin, salt and cinnamon. Set aside.

Brown meat with onion. Stir in seasonings and remaining ingredients except cheese. Bring to a boil. Reduce heat to low; cover and simmer 20 minutes, stirring occasionally.

Serve chili over hot cooked spaghetti, generously topped with cheese.

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Cool Cucumber Ginger Dressing

YIELDS: 6 CUPS | **PREP TIME:** 10 MINUTES

INGREDIENTS

Cucumbers, peeled and seeded	4 medium
Green onions	3
Canola or safflower oil	2 cups (16 fl. oz.)
HOLLAND HOUSE White Wine Vinegar	1 cup (8 fl. oz.)
Minced fresh ginger	1/3 - 1/2 cup
Honey	1/4 cup
Salt	to taste



DIRECTIONS

Cut cucumbers and green onions in four pieces; place in large blender or food processor.

Add remaining ingredients. Cover and run on high 1 minute or until smooth.

Serve over chilled vegetable salads, chicken and seafood salads, or use for coleslaw and macaroni salads.

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Wild Rice Cranberry-Nut Salad

YIELDS: 12 SERVINGS | **PREP TIME:** 1 HOUR

INGREDIENTS

Wild rice	2 cups (12 oz.)
Water	4 cups (32 fl. oz.)
Salt	1/2 tsp.

Dressing

HOLLAND HOUSE White Wine Vinegar	1/2 cup (4 fl. oz.)
Safflower or canola oil	1/2 cup (4 fl. oz.)
Brown sugar, packed	2 Tbsp.
Dijon-style mustard	4 tsp.
Salt	1/2 tsp.
Green apple, golden delicious or granny smith	2 large
Dried cranberries	1 cup
Red onion, finely diced	1/2 cup
Full-flavored firm cheese, cut into small cubes (Asiago, Manchego, Parmigiano-Reggiano, or extra Sharp Cheddar)	4 oz.
Toasted sliced almonds or chopped hazelnuts	2/3 cup
Lettuce leaves	as needed



DIRECTIONS

Rice

Rinse rice and drain. Bring water to a boil in a medium pot. Stir in rice and salt; bring back to a boil. Reduce heat, cover and simmer 45 to 50 minutes. When done, drain water if any. Cool rice completely, with lid off. Chill rice well.

Note: Rice may be made several days in advance. Cover and refrigerate.

Dressing & Salad Assembly

In a large bowl, combine white wine vinegar, oil, sugar, mustard and salt; whisk until well blended.

Cut apples into thin, bite-size wedges and toss with dressing.

Add rice, cranberries, onion and cheese to bowl; stir.

Just before serving, stir in toasted nuts. Serve on lettuce leaves, if desired.

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Herb Garlic Marinade for Meat, Poultry and Seafood

YIELDS: 2-1/2 CUPS | **PREP TIME:** 15 MINUTES + 1-4 HOURS MARINATE TIME

INGREDIENTS

HOLLAND HOUSE Red Wine Vinegar or White Wine Vinegar	2 cup (16 fl. oz.)
Olive oil	1/2 cup (4 fl. oz.)
Chopped Italian parsley	1/4 cup
Dried rosemary and thyme or Fresh rosemary and thyme	2 tsp. each or 1Tbsp. each
Salt	1 - 2 tsp.
Pepper	1 tsp.
Paprika	1 tsp.
Sugar	1 tsp.
Garlic, crushed	8 cloves

DIRECTIONS

Combine marinade ingredients. Stir to dissolve salt and sugar.

Let stand 10 minutes.

Place meat, poultry or fish in a non-metallic container; add marinade. Cover and refrigerate, turning occasionally.

Follow marinating times listed. Grill, broil or sauté meat as desired. Discard any remaining marinade.

Seasoning Notes:

- Herb-Garlic Marinade uses 2 tsp. dried herbs. If using fresh herbs, use 1 - 3 tablespoons, depending on the herb.
- Use more or less herbs to suit individual tastes or the protein being marinated. Try mint to marinate lamb chops. Use oregano and basil for Italian-style flavor.



Marinating Times:

Beef	3 to 4 hours for steak; 2 to 3 hours for cubed beef
Pork	2 to 3 hours
Lamb	1 to 2 hours
Chicken	1 to 2 hours for boneless chicken; 2 to 3 hours for bone-in chicken
Seafood	1 hour for firm white fish; 30 minutes for thin fillets; 10 minutes for scallops or peeled prawns

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Chicken with Tomato-Vermouth Sauce

YIELDS: 12 SERVINGS | **PREP TIME:** 20 MINUTES



INGREDIENTS

Boneless, skinless, half chicken breasts	12 (6 oz. each)
Flour	3/4 cup
Paprika	2 tsp.
Salt and fresh-ground pepper	1-1/2 tsp. each
Olive oil	6 Tbsp.
White onion, finely chopped	1
Garlic, finely chopped	3 cloves
HOLLAND HOUSE Vermouth Cooking Wine	2 cups (16 fl. oz.)
Canned petite-cut tomatoes, with juice	approx 6 cups (44 oz.)
Capers, drained or Anchovy paste	3 Tbsp. or 1 Tbsp.
Dried thyme	1-1/2 tsp.
Hot cooked couscous	optional

DIRECTIONS

Rinse chicken. Cut breasts to uniform thickness if needed. In a shallow bowl stir together flour, paprika, salt and pepper. *Set aside 2 tablespoons flour mixture for sauce.* Dredge chicken lightly on both sides in flour.

Heat olive oil in sauté pan over medium-high heat. Add chicken and sauté 4 to 5 minutes per side, depending on thickness. Remove chicken from pan; keep warm.

Add vermouth cooking wine, onion and garlic to pan. Bring to boil, stirring to scrape up browned bits.

Add tomatoes with juice, capers, thyme and reserved flour. Stir well and bring back to a boil.

Reduce heat to medium-low. Return chicken to pan and simmer 5 minutes or until chicken is cooked through.

Serve chicken and sauce over hot couscous, if desired.

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Sherry Simmered Carrots

YIELDS: 12 SERVINGS | **PREP TIME:** 15 MINUTES



INGREDIENTS

Petite-cut carrots or thick matchsticks	2-1/4 lbs. (about 7 cups)
Butter	3Tbsp.
Brown sugar, packed	3Tbsp.
Dried sage or Dried rosemary	1-1/2 tsp. or 3/4 tsp.
HOLLAND HOUSE Sherry Cooking Wine or Holland House Marsala Cooking Wine	1-1/2 tsp. or 3/4 tsp.
Cornstarch	1Tbsp.
Lemon zest	1 large lemon
Dijon-style mustard	1-1/2 tsp.
Toasted pecans	(optional)

DIRECTIONS

Cut thick petite-cut carrots in half lengthwise. In a large skillet, melt butter with sugar and sage. Cook over medium heat until foamy, about 2 minutes.

Increase heat to high and stir in carrots.

Add 1-1/2 cup of the sherry cooking wine; bring to a boil. Cover and slightly reduce heat. Boil 8 minutes.

Meanwhile, add cornstarch and lemon zest to remaining 1/2 cup cooking wine; stir well to dissolve cornstarch.

When carrots are almost cooked, stir in sherry-cornstarch mixture. Stir constantly and cook 1 to 2 minutes or until sauce has thickened slightly.

Remove from heat and stir in Dijon mustard. Serve immediately, garnished with pecans, if desired.

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