



2023 Fall & Winter Showcase



Stuffings



T554-081 Mapled Peach & Pecan Hot Honey

Juicy Tart Peaches are Sweetened with Honey and Maple Syrup and layered with Nutty Pecans and kiss of Honey soaked Red Chiles

T554-074 Caramelized Pumpkin & Apple Fall Harvest

Brown Sugar and Apple juice sweeten this Fall Bounty of Fruits, Vegetables, and Herbs including Apple, Pumpkin, Bell Pepper, and Parsley, with Heady aromas of Ginger and Autumnal Pie Spices

T554-084 Honey Butter & Almond Cornbread

Warm Honey and melted Butter are drizzled over hot Cornbread with nutty pops of Almond

Rice Blends



T554-085 Smokey Apple, Butternut Squash & Maple

A bounty of Apples and Butternut Squash are sweetened with Maple Syrup and are loaded into this Healthy yet Delicious blend of Brown and White Rice

T554-080 Sweet Tomato, Roasted Red Bell Pepper & Herbed Garlic Butter

With a Beautiful Red color from a Deep Sweet Roasty combination of Red Peppers and Sweet Tomatoes, this Brown and White rice blend is further compounded with Butter, Garlic, and Herbs

T554-079 Roasted Garlic, Green Chili & Meyer Lemon

Fresh Garden Herbs and Green Chiles enhance the Sweet Floral Meyer Lemon while Roasted Garlic brings Sweet Aromatic depth to this Brown and White rice blend

Fall Comforts



T553-996 Smokey Honey & Apple BBQ

We took a Sweet yet Complex blend of real Honey and Apple with a touch of Tangy Apple Cider Vinegar, Worcestershire, Mustard, and topped it with Smokey Bacon

T553-750 Charred Garlic & Brown Butter

Complex Maillard browning transforms Garlic and Butter to reveal a subtle Sweetness with deep Savory layers

T553-999 Dill Pickle, Bacon & Ranch

Classic Ranch pops with Dill Pickle yet finds a common Harmony of Herbs and Spices and is topped with that unforgettable hit of Sweet and Smokey Bacon

Snack Blends



T553-979 Apple Cinnamon, Maple & Bourbon

Maple Syrup enhances the Sweetness of Apples and balances the pleasant Tartness, while Bourbon brings a Sweet Oakly Vanilla layer of Complexity

T553-992 Caramelized Pumpkin Brule

Bittersweet Buttery Caramel, Cinnamon, Vanilla, and real Pumpkin powder



2023 Fall & Winter Showcase Continued

Sausage



T554-009 Smokey Honey, Peach & Maple

Traditional breakfast sausage of Sage, Nutmeg, and Ginger leans sweet with added Maple Syrup, Honey, Tart Juicy Peaches, with a kiss of Smoke

T554-008 Cherry & Mapled Vanilla

Traditional breakfast sausage of Sage, Nutmeg, and Ginger leans sweet with added Maple Syrup, Vanilla, and Tart Juicy Cherries

T554-010 Caramelized Pumpkin Brule & Maple

Traditional breakfast sausage of Sage, Nutmeg, and Ginger leans sweet with added Maple Syrup, Bittersweet Buttery Caramel, Cinnamon, Vanilla, and Pumpkin

Deli Boosters



T553-583 Fire Roasted Berry & Habanero

A delicious blend of Sweet, Fire Roasted Strawberry, Cherry, and Blueberry paired with Zesty notes of Habanero. Not too Spicy. Not too sweet. This blend works just as well in a salad or as a dip, as it does for a coating for a festive cheese ball

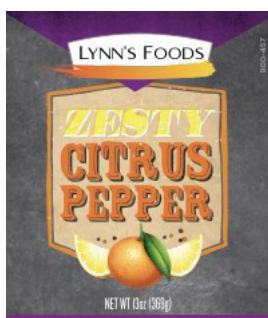
T553-872 Charred Lemon Pepper & Chive

Fan favorite Lemon Pepper gets an unexpected twist with Char-Grilled notes and garnished with mild yet refined minced Chives

301-072 Smokey Blueberry & Balsamic

Tri Color Peppercorns, a touch of Smoke, layers of Juicy Blueberry, and Dark Vinuous Balsamic create an a truly special Savory Fruity blend

Lynn's Foods



900-468 Sweet & Smokey Thai Chili

Simultaneously a Sweet, Savory, Tangy & Spicy sauce incorporating Red Chilies, Garlic, Ginger, Soy Sauce, Pineapple & Vinegar. We also include Sesame Seeds and a complex layer of Smoke that also helps balance the Sweetness

900-465 Garlic, Herb & Lemon

Garden Fresh Parsley and Basil support a Lively Burst of Lemon that harmonizes with Complex layers of Savory Garlic

900-457 Zesty Citrus & Pepper

Bursting with Juicy Orange juice, Mango, and Bold cracked Black Pepper, you'll discover multiple layers of flavor with Bright Basil, Lemon Zest, and complex Spices including Smoked Paprika and a kiss of Habanero

