

# DRESS TO THRILL

*How to dress up your menu from start to finish*



*Penne Pasta with  
Pistachio Mixed Herb Pesto*



*Grilled Chicken, Toasted Almond,  
and Mandarin Orange Salad*



*Toasted Pine Nut, Goat Cheese,  
and Sundried Tomato Appetizer*



*Memphis Pecan Crusted Catfish*



*Chicken Sauté with Mango,  
Asparagus, and Honey Maple Walnuts*



*Firecracker Barbecued Ribs with  
Peanut Chipotle Sauce and  
Peanut Green Onion Relish*



*Summer Green Salad with  
Strawberries, Honey Pecans, and  
Strawberry Vinaigrette*



*Thai Pork, Cashew, and  
Noodle Salad*



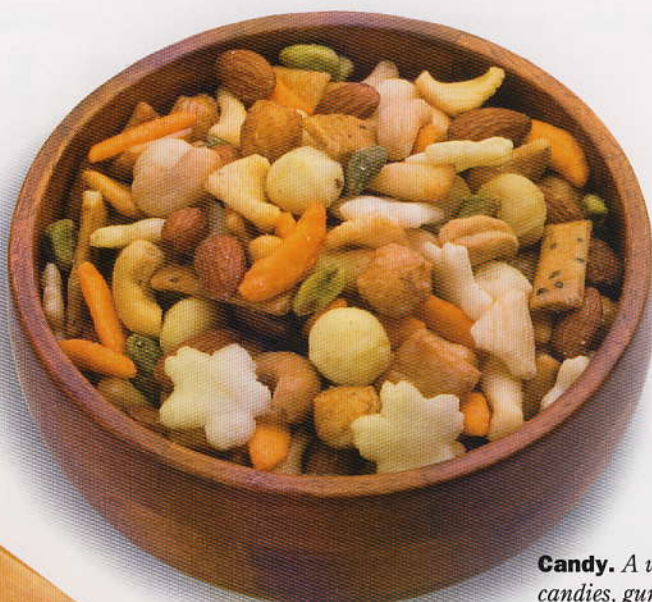
*Shrimp Macadamia*





**Azar Food Service provides a full line of ingredient and snack nuts, toppings, dried fruit, candy, and more.**

**Snack and Trail Mixes.** Several varieties including Chef Paul Prudhomme's® Magic Seasoning® Blend, and the Signature Blend shown here.



**Candy.** A wide variety of candies, gummies, and jellies in bulk and smaller packs.

**Ingredient Nuts.** The pick of the harvest, packaged for peak flavor.



**Dried Fruit**  
Seven sweet and wholesome varieties ready for baking and snacking.



**Snack Mixes**  
One of the most comprehensive lines of snack nuts available. Azar selects only the finest products, then packages them for convenience and freshness.



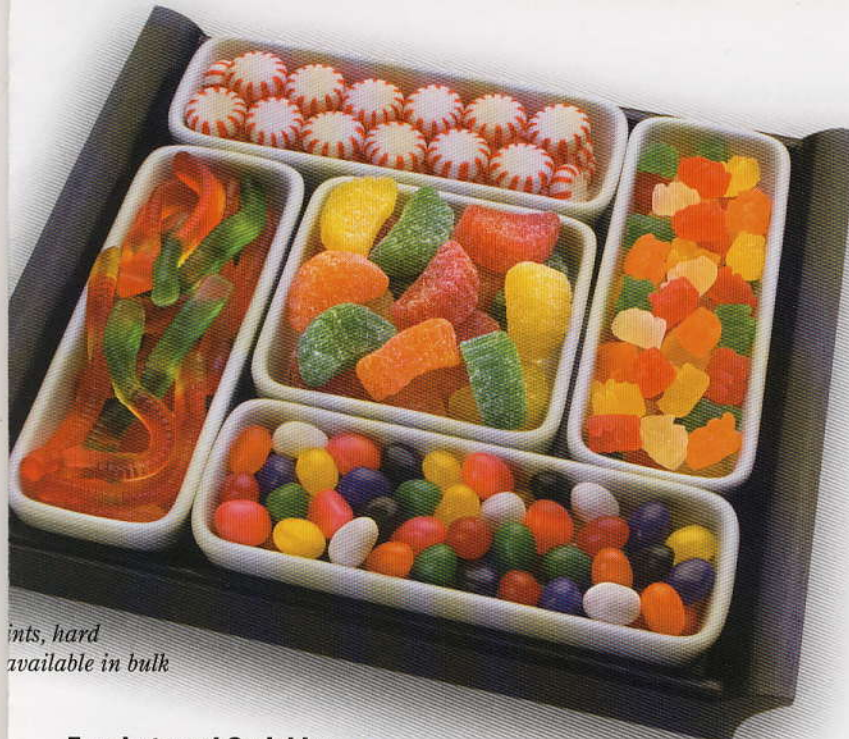
**Portion Packs**  
Perfect for school lunches, Portion Packs are convenient and nutritious, and friendly packaging.

## AZAR FOOD SERVICE

1800 Northwestern, El Paso, TX 79912 • 915 877-4079  
Sales & Marketing 800 351-8178 • FAX 915 877-1186  
www.azarnutco.com







ints, hard  
available in bulk

### Toppings and Sprinkles.

Five varieties of nut toppings, plus chocolate, cinnamon, and rainbow sprinkles.



s. Designed for  
ograms, Azar  
combine convenience  
l values in fun, kid-  
ring.

**Peanut Butter and More.** Just right for a traditional PBJ sandwich or desserts like the Peanut Butter Chocolate Diamond Bars shown above.

## INGREDIENT NUTS

### Almonds

Blanched, Sliced, Raw	•	•	•	•
Blanched, Slivered, Dry Roast, Unsalted	•	•	•	•
Blanched, Slivered, Raw	•	•	•	•
Blanched, Slivered, Toasted	•	•	•	•
Blanched, Whole, Raw	•	•	•	•
Diced, Dry Roast, Unsalted	•	•	•	•
Diced, Toasted, Unsalted	•	•	•	•
Natural, Sliced, Raw	•	•	•	•
Natural, Sliced, Toasted	•	•	•	•
Natural, Whole, Raw (Mission)	•	•	•	•
Paste	•	•	•	•

### Cashews

Honey Roasted	•	•	•	•
Pieces, Raw	•	•	•	•
Halves & Pieces, Candied Coconut	•	•	•	•

### Coconut

Fancy, Shredded Sweetened	•	•	•	•
Flakes, Sweetened	•	•	•	•
Flakes, Unsweetened	•	•	•	•
Macaroon, Unsweetened	•	•	•	•

### Filberts (Hazel Nuts)

Blanched, Whole, Raw	•	•	•	•
Natural, Whole, Raw	•	•	•	•

### Macadamias

Pieces, Raw, Style 4	•	•	•	•
Whole, Raw, Style 1	•	•	•	•

### Peanuts

Raw-Peanuts	•	•	•	•
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### Pecans

Halves & Pieces, Fancy	•	•	•	•
Halves, Fancy	•	•	•	•
Halves, Honey Roasted	•	•	•	•
Pecan Meal	•	•	•	•
Pieces, Fancy Large	•	•	•	•
Pieces, Fancy Medium	•	•	•	•
Pieces, Fancy Small	•	•	•	•
Pieces, Special Medium	•	•	•	•
Pieces, Fancy Large Candied	•	•	•	•

### Pignolias (Pine Nuts)

Shelled, Raw	•	•	•	•
Shelled, Toasted	•	•	•	•

### Pistachios

Shelled, Raw (80% Whole Ct.)	•	•	•	•
Shelled, Pieces, Candied	•	•	•	•

### Sunflower Kernels

Shelled, Raw	•	•	•	•
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### Walnuts

Black	•	•	•	•
Combo Pieces, Large	•	•	•	•
Granules, Raw	•	•	•	•
Halves & Pieces	•	•	•	•
Halves & Pieces, Honey Maple	•	•	•	•
Halves & Pieces, Candied	•	•	•	•
Halves, Light	•	•	•	•
Nugget Pieces, Small	•	•	•	•

### SNACK NUTS

### Brazil Nuts

Natural, Midget	•	•	•	•
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Resealable  
Mylar Pouch  
Sealed Sale®  
#5 Cans  
Bulk  
Other Packs\*



	Resealable Mylar® Pouch	Sealed Sale® #5 Cans	Bulk	Other Packs*
<b>Cashews</b>				
Butts, Oil Roast, Salted			•	
Honey Roast			•	
Pieces, Oil Roast, Salted	•			•
Pieces, Oil Roast, Unsalted	•			•
Whole, Oil Roast, Salted, 240 count	•	•		
Whole, Oil Roast, Unsalted, 240 count	•			
Whole, Oil Roast, Unsalted, 320 count				•
Whole, with Splits, Oil Roast, Salted, 320 count				•
<b>Macadamias</b>				
Whole, Dry Roast, Salted, Style 2			•	•
Whole, Dry Roast, Unsalted, Style 1	•			•
<b>Mixed Nuts</b>				
Deluxe Mix, No Peanuts, Dry Roast, Salt, w/ Pistachios	•			
Deluxe Mix, No Peanuts, Oil Roast, Salted	•	•		
Extra Fancy, No Peanuts, Oil Roast, Salted	•	•		
Premium Mix, Oil Roast, Salted, with Macadamias	•	•		•
With Peanuts, (50%), Oil Roast, Salted	•	•		•
<b>Peanuts</b>				
Dry Roasted, Salted	•	•	•	•
Dry Roasted, Salted, Unsalted	•	•		•
Honey Roast, Salted	•	•		•
Hot N' Spicy, Oil Roast, Salted	•	•		•
In-Shell, Dry Roast, Salted				•
Oil Roasted, Salted	•	•	•	•
Oil Roasted, Unsalted				•
Redskins, Oil Roast, Salted		•		
Spanish, Oil Roast, Salted	•	•	•	
Spanish, Oil Roast, Unsalted		•		
<b>Pistachios</b>				
In-Shell, Natural			•	•
<b>Sunflower Kernels</b>				
Barbecue (Bull's-Eye® Seasoning)				•
Honey Roasted				•
In-Shell Seeds, Roasted, Salted			•	
Oil Roast, Salted	•	•	•	•
Oil Roast, Unsalted	•		•	•
<b>SNACK/TRAIL MIXES</b>				
Cajun (Chef Paul Prudhomme's®)				
Magic Seasoning® Blend)	•		•	•
Carnival Crunch			•	•
Firehouse Snack Mix	•			
Fruit & Nut Mix	•		•	•
Fruit & Nut Trail Mix			•	
Governor's Mix			•	
Jalapeño Snack Mix	•			
Raw Trail Mix	•			
Signature Bar Mix			•	
Snack A Doodle	•			
Sunrise Banquet Mix			•	
Sweet Trail Mix	•		•	•
Tropical Treasures	•		•	•
<b>DRIED FRUIT</b>				
Apricots, Dried, Whole			•	
Banana Chips, Sweet/Dried			•	•
Dates, Nuggets (Dried Pieces)			•	
Dates, Pitted (Deglet Noor)			•	

	Resealable Mylar® Pouch	Sealed Sale® #5 Cans	Bulk	Other Packs*
Prunes, Dried, Pitted				•
Prunes, Dried, Pitted, 30/40 count				•
Raisins, Thompson Seedless, Select				•
<b>TOPPINGS AND SPRINKLES</b>				
Extra Fancy Mixed Nuts, No Peanuts		•	•	
Honey Nut Topping		•		
Mixed Nuts with Peanuts		•	•	
Peanut Topping, Dry Roast, Salted		•	•	
Peanut, Granulated, Dry Roast, Unsalted		•	•	•
Rainbow, Cinnamon Imperials, Chocolate Sprinkles				•
<b>BUTTERS</b>				
Peanut Butter Creamy				•
Peanut Butter Crunchy				•
<b>CANDY MINTS</b>				
Butterscotch Disks				•
Candy Corn				•
Chocolate Starlights				•
Cinnamon Disks				•
Cinnamon Starlights				•
Deluxe Candy Mix				•
Fruit Starlights				•
Keylime Candy				•
Lollipops, Assorted				•
Peppermint Starlights Flag Wrap				•
Peppermint Starlights (White Center)				•
Root Beer Barrels				•
Sour Balls, Assorted				•
Spearmint Starlights				•
Chocolate Mint Centers, Assorted				•
Cocoa Buttons (Candy Coated Chocolate Centers)				•
Fruit Slices				•
Giant Gels				•
Gummi Bears				•
Gummi Worms				•
Jelly Beans				•
Jelly Beans, Tiny				•
Orange Slices				•
Spearmint Leaves				•
Spice Drops				•
<b>PORTION PACKS</b>				
Animal Crackers				•
Carnival Crunch				•
Fruit & Nut Mix				•
Peanuts, Dry Roasted, Salted				•
Peanuts, Oil Roasted, Salted				•
Power Snack, Banana Chip				•
Power Snack, Papaya				•
Power Snack, Pineapple				•
Power Snack, Raisins				•
Power Snack, Sunflower Kernels, Barbecue				•
Power Snack, Sunflower Kernels, Honey Roasted				•
Power Snack, Sunflower Kernels, Roasted, Salted				•
Power Snack, Trail Mix, Sweet				•
Power Snack, Tropical Treasures				•
Raisins				•
Sunflower Kernels, Oil Roasted, Unsalted				•



**A sprinkling of Azar Nuts does more than just dress up your menu. It can help dress up your profit picture, too. Just a few cents' worth can add eye appeal, taste appeal, and value. Use them throughout your menu to spruce up salads, enhance entrees, and decorate desserts.**

**We have lots of other ideas that can add value to your bottom line. Our tradition of innovative packaging, uncompromising service, and quality products goes back to 1914. We are the leading nut supplier in the Food Service industry. And we have added to our comprehensive line of snack and ingredient nuts to include toppings, dried fruit, candy, snack mixes, and more.**

**All Azar products are backed by rigid buying standards, quality control, and the kind of know-how that comes with nearly a century of experience.**

**We're ready to put that experience to work for you. When you want to dress up your menu, and your bottom line, call Chef Azar at 1-800-351-8178 ext. 1174.**





### On the cover:

*Nine ways to dress up your menu — and your bottom line. Azar Nuts provide innovative ways for you to turn ordinary ingredients into extraordinary culinary experiences.*

*Here are three of our featured cover recipes. For more recipes, including all those on the cover, and other great revenue-building ideas, contact Chef Azar at 1-800-351-8178, ext. 1174.*

### Penne Pasta with Pistachio Mixed Herbed Pesto - Serves four

1 lb. penne pasta  
1 cup roasted pistachio nuts  
1 garlic clove, peeled  
2 cups packed flat leaf parsley  
2 tablespoons fresh lemon thyme leaves  
2 tablespoons fresh tarragon leaves  
1 tablespoon fresh sage leaves  
2 tablespoons fresh oregano leaves  
1/2 cup grated parmesan cheese  
parmesan slivers for garnish  
2/3 cup olive oil  
Fresh basil sprigs for garnish  
Salt and ground black pepper

#### Pesto:

In a food processor add the garlic and pulse until finely chopped. Add all herbs, 3/4 cup pistachio nuts, cheese, salt and pepper, and process until finely chopped. With the food processor running add the olive oil in a steady stream until the mixture becomes creamy and emulsified.

Cook the penne in boiling salted water to *al dente*. Immediately drain the pasta well, and combine with the pesto, coating thoroughly. Serve in bowls with the remaining pistachios sprinkled on top. Garnish with the parmesan slivers and a sprig of basil. Have extra parmesan available on the side.

### Shrimp Macadamia - Serves two

8 jumbo shrimp  
Olive or canola oil for frying  
2 tablespoons corn starch  
Freshly ground salt and white pepper  
2 egg whites, beaten  
3 ounces macadamia nuts, finely chopped  
6 large whole macadamia nuts for garnish  
1/8 cup butter  
1 tablespoon fresh lemon juice  
1 lemon cut crosswise into thin circular slices  
Frisee sprigs for garnish  
1/4 teaspoon paprika for garnish  
1/4 cup fresh cilantro, chopped  
1/2 cup jasmine rice, steamed

Whisk corn starch with salt and pepper. Lightly coat the shrimp in the corn starch mixture, dip in the egg whites, and then toss in the chopped nuts to coat well. Heat the oil in a frying pan. Drop in the coated shrimp and cook for about 2 minutes on each side. Stir in the butter, then drizzle in the lemon juice.

Stir in cilantro with the steamed rice just before serving. Place 4 shrimp on a bed of frisee, accompanied by the cilantro rice. Garnish with 3 whole macadamias and 3 lemon slices. Lightly dust the shrimp with paprika if desired.

### Memphis Pecan Crusted Catfish - Serves four

4 8-oz. catfish fillets  
Olive oil for frying  
Breeding:  
1 cup chopped pecans  
1/2 cup cornmeal  
1/2 cup flour  
Salt and ground black pepper  
3 tablespoons Italian flat-leafed parsley, chopped

#### Sauce:

2 tablespoons olive oil  
2 cloves garlic, minced  
2 cups diced, canned tomatoes  
1 tablespoon fresh sage, chopped  
Salt and ground black pepper

#### Mustard Greens:

1/4 cup olive oil  
1 lb. chopped mustard greens  
1 clove garlic, minced  
1/2 cup water  
Salt and ground black pepper

Preheat oven to 350° F.

In a medium sauté pan, heat the olive oil. Sauté the minced garlic until translucent. Add tomatoes and sage. Simmer for 10 minutes. Season with salt and black pepper, to taste.

For the breading, in a wide shallow bowl combine the pecans, cornmeal, flour, parsley, and salt and pepper. Dredge each fillet in the breading mixture. Heat the olive oil in a sauté pan, and pan sear each side of the fillets. Finish cooking the fillets in the 350° oven for 4 to 5 minutes.

#### Mustard Greens:

In a large sauté pan, heat the olive oil. Add the garlic and sauté for 1 minute. Add the greens and sauté for 3 minutes, stirring regularly. Add water and braise greens until tender. Season with salt and black pepper, to taste.

#### Presentation:

Spoon the sauce onto each plate and place a fish fillet on top of the sauce. Serve with the mustard greens.



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