



Around the **WORLD** in 80 Trays

Fast ideas for Around the world in 80 Trays!

Switcheroos using USDA foods:

Make your hamburgers Australian style: place 3 thin slices of cooked beet on top of each USDA burger. G'Day, mate.

Serve your French fries the French way – Use USDA potato wedges and after baking until crisp, sprinkle with ground lavender buds. Ooh la la...

Serve your orange wedges or slices Moroccan style: sprinkle ground cinnamon lightly onto the cut parts of the orange. Juicy and sweet!

Make your Chicken nuggets into Japanese Chicken Katsu: Bake until crisp and toss in Tonkatsu sauce made with USDA dried cherries. Serve with rice. Tonkatsu: In a blender place $\frac{1}{4}$ cup dried USDA cherries, $\frac{1}{2}$ a small onion, 2 cloves garlic, a 2" piece of fresh ginger, 1 cup ketchup, $\frac{1}{4}$ cup soy sauce, 2 tablespoons brown sugar, 2 tablespoons mirin, 2 tablespoons Worcestershire sauce and $\frac{1}{2}$ teaspoon salt. Blend until smooth. Heat and keep warm until needed.

Turn your baked potato bar into Turkish Kumpir by offering cream cheese or USDA grated cheese, chopped sausages, mushrooms, pickles, sweetcorn, pickled red cabbage and green olives as toppings!

Make your USDA French toast sticks into French Croque Monsieur: Place one folded slice of cheese and one folded slice of ham between two French toast sticks. Place on parchment lined sheet pan, top with parchment and another sheet pan to weight down. Bake until golden and outsides are crispy. Voilà; breakfast or lunch sandwiches!

Ten International Dips for Chicken Nuggets, Mini Corn Dogs, Breadsticks, French Fries and more!*

Greek Tzatziki Sauce: Grate $\frac{1}{2}$ of a peeled cucumber and strain very well. Separately, take 2 cups of plain, unsweetened yogurt and strain very well. Combine cucumber and yogurt with 1 teaspoon salt, 4 cloves of garlic minced (or 3 tsp.), 1 teaspoon white vinegar, 1 tablespoon olive oil, and $\frac{1}{4}$ teaspoon pepper. Let sit under refrigeration for 2 hours before serving.

Syrian Muhammara: Combine all ingredients in a blender or food processor. 1 cup toasted walnuts, $\frac{1}{2}$ cup bread crumbs, 2 roasted red bell peppers (canned is fine), 2 tablespoons unsweetened pomegranate juice OR 1 tablespoon pomegranate molasses, 1 teaspoon chili pepper flakes, 1 teaspoon ground cumin, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon sugar, $\frac{1}{4}$ cup olive oil, $\frac{1}{4}$ cup tomato puree OR 6 cherry tomatoes, 1 cup chopped parsley. Puree until smooth.

Italian Cannellini Bean Dip: Sauté 2 teaspoons minced garlic in 4 tablespoons olive oil for 3-4 minutes to soften, but not brown. Stir in the zest of 1 lemon, 1 teaspoon dried thyme, 3 cups canned, drained cannellini beans and sauté 4 minutes more. Puree in a food processor with the juice of 1 lemon, ½ teaspoon salt, ¼ teaspoon pepper, and enough water to make a thick dip. Stir in 2 tablespoons minced parsley. Serve warm or at room temperature.

Japanese Ginger Miso Dip: Whisk 1 cup mayonnaise with 1/2 cup white miso paste, 2 tablespoons seasoned rice vinegar, 2 tablespoons honey and 1 tablespoon grated, peeled ginger. Season with salt and pepper.

Bengal Tomato Chutney: Fry 3/4 teaspoon each cumin seeds and mustard seeds and 1 dried red chile in 2 tablespoons vegetable oil in a saucepan until the mustard seeds pop, 1 minute. Add 1 tablespoon grated, peeled ginger and 1/2 teaspoon fennel seeds and cook 30 seconds. Add 2 cups crushed canned tomatoes, 3 dried curry leaves, 1/4 cup each sugar, golden raisins and cider vinegar, and simmer, stirring occasionally, until very thick, 1 hour. Let cool. Season with salt and thin with water if needed.

Thai Peanut Dip: Puree 1 cup creamy peanut butter in a food processor with ¾ cup canned coconut milk, 2 tablespoons soy sauce, 3 tablespoons lime juice, 2 teaspoons chili-garlic sauce, and 1 tablespoon peeled, chopped fresh ginger. Add hot water while processing if dip is too stiff.

Russian Gribi v Smetane: Sauté 1 lb. of finely chopped button mushrooms in 1 tablespoon of butter and 1 tablespoon of olive oil until golden and tender, about 5 minutes. Add 1 diced onion and 3 minced garlic cloves. Sauté 15 minutes until mushrooms are tender and most of juice has evaporated. Add 1 tablespoon of flour and stir to coat everything for 2 minutes. Remove from heat and stir in ¾ cup of sour cream and 4 ounces of shredded cheese, salt and pepper. Stir to melt cheese. Serve hot.

Indian Dal Dip: Cook 1 cup of red lentils in water until very tender and easily mashed. Drain well. Stir in ½ cup of canned kidney beans and set aside. In a frying pan melt 3 tablespoons of butter, add ½ cup finely chopped onion and sauté until tender. Add 1 teaspoon each of minced garlic and minced ginger. Add ½ teaspoon each of cumin, cardamom, cinnamon and red chili powder. Add ¼ teaspoon each of ground cloves and nutmeg. Sauté a few minutes until fragrant. Add 1 cup of tomato puree and simmer 15 minutes. Stir in beans and simmer 15 minutes more, mashing up beans. Add water as needed to make a thick dip and stir in ½ teaspoon of salt. Serve warm.

Arabic Herbed Tahini Dip: Combine all ingredients in a food processor: 3 cloves of garlic, ¾ cup chopped cilantro, ¾ cup chopped parsley, ¾ cup chopped dill or mint, 1 teaspoon ground cumin, 1 teaspoon ground fenugreek, 2 teaspoons salt, 1 cup tahini and ¼ cup lemon juice. Add hot water if needed to make a smooth, creamy dip. Chill before serving.

Turkish Pancar Ezmesi: Take 1 lb. of whole beets, scrub them, coat each in a bit of oil, wrap in foil and bake at 350° for 1 hour or until a knife goes in easily. Remove from oven. When cool, rub off skin, chop roughly and put in a blender with 2 tablespoons of olive oil, 6 tablespoons plain, unsweetened yogurt, 2 cloves of garlic and puree until smooth. Season with salt if desired. Serve at room temperature or cold.

**each recipe makes 2 cups*

