



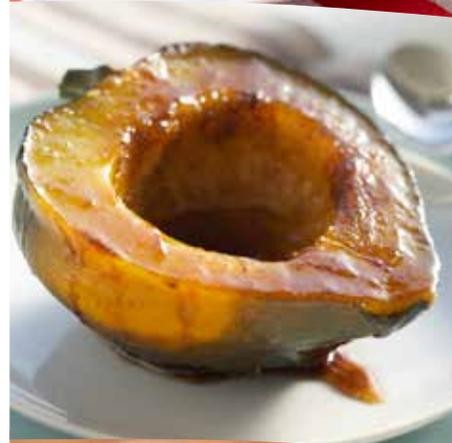
Holiday Recipes

Chefs have been depending on the outstanding performance of Karo® Corn Syrup for countless holiday seasons. And here's why:

- Candies and caramels made with Karo® have a perfectly smooth texture with no sugar crystallization.
- In baked goods, Karo® Corn Syrup exhibits excellent moisture retention, providing desirable chewy textures and extending freshness longer.
- Glazes and sauces made with Karo® Corn Syrup are ideal for brushing onto baked ham, turkey and vegetables, as it's a thicker viscosity and not as sweet as sugar.
- Karo® Corn Syrup adds balanced sweetness while letting the true flavor of other ingredients shine through.

Karo
CORN SYRUP

Performance. Perfection. Endless Possibilities.



HOLIDAY RECIPES



Pineapple Glazed Ham

Simple glaze with several variations adds the extra special touch to a baked ham.

Makes 2 cups

Ingredients

- 8 ounces crushed pineapple with juice
- ¼ cup brown sugar
- 8 fluid ounces **Karo® Light Corn Syrup**

Holiday Variation

- ¾ teaspoon Durkee® Pumpkin Pie Spice

Spicy Variation

- ½ teaspoon Durkee® Crushed Red Pepper
- ¼ teaspoon Durkee® Ground Cloves

Directions

Drain and squeeze pineapple to remove as much juice as possible.

Combine pineapple, brown sugar, corn syrup and spices (if making one of the variations) in a small saucepan.

Bring to a boil over medium heat, stirring frequently.

Remove from heat. Follow manufacturer's directions for reheating ham, brushing with glaze every 30 minutes.



Cranberry Apple Chutney

Traditional fall flavors of cranberries, apples and raisins are slow simmered to create this delicious chutney. Serve with roast chicken, pork chops or use as a base for sandwich spreads or appetizers.

Makes 1 quart

Ingredients

- 1 pound, 8 ounces fresh OR frozen cranberries
- 4 fluid ounces water
- 4 large apples, cored, chopped
- 3 cups sugar
- 5 ounces finely chopped onion
- 1-½ cup golden raisins
- 4 teaspoons minced fresh ginger
- 2 teaspoons Durkee® Minced Garlic
- 2 teaspoons salt
- 1-½ teaspoons Durkee® Ground Allspice
- ½ teaspoon Durkee® Ground Cinnamon
- ¼ teaspoon Durkee® Ground Cloves
- 11 fluid ounces **Karo® Dark Corn Syrup**
- 5-½ fluid ounces cider vinegar
- 5-½ ounces chopped pecans

Directions

Combine cranberries, water, apples, sugar, onion, raisins, ginger, garlic, salt, allspice, cinnamon and cloves in a large saucepan.

Bring to a boil over medium-high heat. Reduce heat; cover, stirring occasionally, for 15 minutes. Add corn syrup, vinegar and pecans. Cook uncovered for 15 minutes, stirring frequently.

Delicious served with roast turkey, pork roast or baked ham.



Pumpkin Bread Pudding with Bourbon Caramel Sauce

Fragrant and delicious. A perfect encore for leftover bread.

Makes 8 servings

Ingredients

- 1 cup heavy cream
- ¾ cup canned pumpkin
- ½ cup whole milk
- ½ cup **Karo® Dark Corn Syrup**
- 2 whole eggs
- 1 egg yolk
- ¼ teaspoon salt
- 1 tablespoon Durkee® Pumpkin Pie Spice
- ½ teaspoon Durkee® Ground Cinnamon
- ½ teaspoon Durkee® Ground Ginger
- 1 tablespoon Durkee® Pure Vanilla Extract
- 5 cups cubed (1-inch) day old baguette
- 6 tablespoons unsalted butter

Directions

Preheat oven to 350°F with rack in middle of oven. Whisk together cream, pumpkin, milk, syrup, eggs, salt and spices in a bowl.

Toss bread cubes with melted butter in another bowl, then add pumpkin mixture and toss to coat. Transfer to an ungreased 8-inch square baking dish and bake until custard is set, 40 to 45 minutes.

Sauce

Melt butter in a small saucepan over medium heat. Stir in brown sugar and corn syrup until smooth. Bring to boil, stirring frequently; boil 1 minute. Remove from heat and stir in heavy cream, bourbon and vanilla. Serve warm with bread pudding.



Classic Peanut Brittle

Crushed peanut brittle is a great garnish for chocolate cakes or pies.

Makes 1 pound

Ingredients

- 8 fluid ounces **Karo® Light Corn Syrup**
- OR Karo® Dark Corn Syrup**
- 1 cup sugar
- 2 fluid ounces water
- 2 tablespoons butter OR margarine
- 1-½ cups roasted, lightly salted peanuts
- 1 teaspoon baking soda

Directions

Spray a half sheet tray and metal spatula with cooking spray; set aside.

Combine syrup, sugar, water and butter in a heavy 3-quart saucepan. Cook over medium heat, stirring frequently, until sugar dissolves and mixture comes to a boil.

Cook without stirring until temperature reaches 280°F on a candy thermometer.

Gradually stir in peanuts; continue cooking, stirring frequently, until temperature reaches 300°F or small amount of mixture dropped into very cold water separates into threads which are hard and brittle. Remove from heat; stir in baking soda. Mixture will foam and become lighter in color.

Immediately pour mixture onto prepared sheet tray. With metal spatula, spread mixture evenly to edges. Cool and break into pieces.



ACHFoodservice.com | KaroFoodservice.com | ArgoFoodservice.com | 1-800-964-8663

