

# MONIN®

— ULTIMATE TASTE —  
ULTIMATE CREATIVITY

## STARTERS & SMALL PLATES



### *Toss your favorite wings in Spicy Tabasco & Mango Wing Sauce*

#### INGREDIENTS

1/2 cup unsalted butter  
1 cup Monin Mango Fruit Purée  
2/3 cup Tabasco® Sauce  
2 teaspoons crushed red pepper

#### METHOD

Melt the butter in a small pot over medium heat. Add the crushed red pepper and the hot sauce; stir until the mixture bubbles gently. Remove from the heat and allow to cool for approximately 5 minutes. Whisk in the Monin Mango Fruit Purée until thoroughly combined.



### *Create delicious appetizers such as prosciutto & mint crostini using Mojito Cream Cheese Spread*

#### INGREDIENTS

16 oz. cream cheese, softened  
1/4 cup Monin Mojito Mix  
1 tablespoon fresh mint, minced

#### METHOD

Beat or whisk cream cheese, Monin Mojito Mix and fresh mint in a medium bowl with electric mixer on medium speed or whisk until well blended and smooth.



### *Serve oysters on the half shell with zesty & flavorful Smoky Mignonette Sauce*

#### INGREDIENTS

1 cup rice wine vinegar  
1/4 cup shallots, minced  
1/2 teaspoon Tabasco® Sauce  
2 tablespoons Monin Hickory Smoke Syrup  
Several turns freshly ground black pepper

#### METHOD

In a small bowl, combine the rice wine vinegar, shallots, Tabasco Sauce, Monin Hickory Smoke Syrup and black pepper; mixing with a fork. Cover and chill for at least 1 hour to allow the flavors to develop. Serve with raw oysters.

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## *Dress a roasted beet & goat cheese salad with Roasted Hazelnut Vinaigrette*

### INGREDIENTS

1/4 cup mayonnaise  
2 tablespoons sherry vinegar  
1 tablespoon Monin Roasted Hazelnut Syrup  
1 tablespoon slivered red onions  
1/2 teaspoon Dijon mustard

### METHOD

In a medium bowl, add the mayonnaise, sherry vinegar, Monin Roasted Hazelnut Syrup, red onions and Dijon; whisk until thoroughly combined. Cover & refrigerate until needed.  
Suggestion: Top salad with chopped nuts for a healthy crunch.



## *Add robust flavor and color to any salad with Tangy Pomegranate Dressing*

### INGREDIENTS

1/3 cup Monin Pomegranate Syrup  
1/4 cup apple cider vinegar  
1/4 cup extra virgin olive oil  
1/4 cup mayonnaise  
1 1/2 teaspoon Dijon mustard  
1 teaspoon ground cinnamon  
1/2 teaspoon kosher salt  
pinch of cayenne pepper

### METHOD

Mix all ingredients thoroughly. Cover and refrigerate until needed.



## *Serve a simple yet sophisticated Melon Soup Mini chilled and topped with crispy prosciutto & fresh herbs*

### INGREDIENTS

1 cantaloupe melon  
1/4 cup Monin Rock Melon Cantaloupe Syrup  
3 ounces fresh goat cheese  
salt & white pepper to taste

### METHOD

Cut the melon in half, remove the seeds and retrieve all the flesh. In a blender, puree melon flesh with Monin Rock Melon Cantaloupe Syrup and fresh goat cheese. Filter blended mixture through a fine mesh strainer into a mixing bowl. Season to taste with salt & white pepper. Cover and refrigerate until chilled.