

## PROMOTING THICK-IT® PUREES ON YOUR MENU

Shown below are several interesting ways to promote Thick-It Purees on your menu and expand your pureed food offerings.



**Thick-It Omelet with Sausage and Cheese:** Promote as “Egg Bake” or “Frittata”.

**Thick-It Beef Lasagna:** Promote as “Spaghetti with Meatballs”, “Beef Manicotti”, “Beef Cannelloni” or any Italian dish featuring meat, sauce and pasta.

**Thick-It Beef w/ BBQ Sauce:** Promote as “Beef Spare Ribs” or “BBQ Sandwich” and serve alongside Thick-It Pureed Corn and Pureed baked beans for a special picnic day.

**Thick-It Beef Stew:** Promote as “Beef Pot Roast”. Add red or green pepper couli/puree and promote as “Beef Kabobs”. Serve with a cream sauce and call it “Beef Stroganoff”.

**Thick-It Chicken A La King:** Promote as “Chicken with Vegetables” or “Chicken Pot Pie”.

**Thick-It Salisbury Steak:** Add gravy or red sauce and promote as “Meatloaf”. Or call it “Hamburger” and serve with Thick-It Pureed Corn and pureed baked beans for a picnic day menu.

**Thick-It Carrots and Peas:** Add Thick-It Pureed Seasoned Green Beans and/or Thick-It Pureed Corn and promote as “Succotash”.

**Thick-It French Toast:** Mix with apple sauce and caramel sauce and promote as “Apple Pie” or mix with Thick-It Mixed Berry Puree and call it “Berry Pie”. Create “Pumpkin Pie” by stirring in pureed pumpkin. Drizzle with icing and serve as a “Cinnamon Bun”.

