

ANC 2013 CULINARY DEMONSTRATIONS

[Monday, July 15, 11:15 am – 12:00 pm](#)

California Oliver Committee & California Cling Peach Board

Chef Karen Hanson

Showcase California grown product's by small farmers that would normally not be thought of to pair together. Yes, together they make a unique fusion. Kids are sure to enjoy all while staying within the new meal pattern. Featured recipes will include California Dream Slaw, California Summer Salsa and Brown Rice with California Cling Peaches and California Olives.

Main Contact: Denise Junqueiro, denise@calolive.org

[Monday, July 15, 1:00 pm – 1:15 pm](#)

Sunkist Foodservice

How to Operate the Sunkist® Sectionizer in Quantity Food Production

Chef Cyndie Story, PhD, RD, CC, SNS

Participants will be able to identify ways to utilize a new Sunkist® dicing blade, to be introduced in the spring of 2013. Chef Cyndie Story will prepare Baked Acorn Squash Bowls, Bistro Spinach Salad and Three Sisters Enchiladas. A Sectionizer with two blade sets will be given away at a random drawing immediately following the demonstration.

Main Contact: Lynnette Setlich, isetlich@sunkistgrowers.com

[Tuesday, July 16, 12:00 pm – 12:45 pm](#)

General Mills

Yogurt Versatility: Creative Ways to Offer Nutritious Menu Flexibility and Variety Using Yoplait®

Chef Monica Coulter

Yogurt offers flavor and fun you can feel good about serving. Chef Monica will demonstrate simple ideas to integrate Yoplait® ParfaitPro® Yogurt into kid-friendly dips, dressings, and parfaits that meet the new USDA reimbursable guidelines. Featured recipes will include YoCaramel Dip, Peachy Chipotle Dressing and Yogurt Sundae Parfait. Attend the demonstration to receive your free recipe book of Yoplait® ideas!

Main Contact: Karissa Eckhardt, karissa.eckhardt@genmills.com

[Tuesday, July 16, 1:15 pm – 2:00 pm](#)

The Mushroom Council

Scratch Cooking with Mushrooms

Chef Robert Rusan, Maplewood Richmond Heights School District in St. Louis

The Mushroom Council, along with Chef Robert Rusan will demonstrate for attendees how to incorporate mushrooms into ground meat entrees using a scratch cooking method. By blending mushrooms chopped to the consistency of meat, foodservice directors can maintain portion size while lowering calories and add flavor with umami while reducing sodium. Featured recipes will include Turkey & Mushroom Meatloaf, Mushroom & Beef Meatball and Beef & Mushroom Tacos.

Main Contact: Kathleen Preis, kathleen@mushroomcouncil.org

[Wednesday, July 17, 10:30 am – 11:15 am](#)

ConAgra Foods

Scratch Cooking with Ultra-grain Brand Products

Chef Adam Fisher, Denver Public Schools

ConAgra Mills, along with Chef Adam Fisher will demonstrate for attendees how the Denver Public Schools uses Ultragrain All Purpose Flour Blend T-2, Ultragrain Flour and Ultragrain Pasta Plus for whole grain rich scratch cooking and baking. Featured recipes will include Buffalo Chicken Mac & Cheese, Vegetable Lasagna and Ultragrain Cinnamon Rolls.

Main Contacts: Don Trouba, don.trouba@conagrafoods.com

Emily Pribyl, emily.probyl@conagrafoods.com

[Wednesday, July 17, 12:15 pm – 1:00 pm](#)

McCormick For Chefs

Cooking Fresh Flavorful Food That Kids Love

Chef Kevan Vetter

How to prepare on trend kid approve meals that are kitchen friendly, delicious and meet guidelines?

Chef Kevan will demonstrate the latest trends in flavor development. Featured recipes will include Italian Turkey Meatball Sub with Strawberry Arugula Side Salad, Greek Salad with Orzo, Watermelon & Citrus Herb Chicken and a Spanish Rice Bowl with Roasted Veggies & Smokey Chicken.

Main Contact: Stacy Knight, stacy_knight@mccormick.com