

GO
BIG

OR

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HOME



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AMERICA,

AUTHENTIC TO THE BONE

Land of the free, home of
the brave etc etc...

But us, chefs, also know
America as home of some
of the boldest, tastiest,
meatiest food on earth.

That's why good, honest
Americana has been an
exciting feature on our
menus for the last few
years. Hungry diners love
a plateful of pulled pork
sliders or some smoky,
sticky ribs.

But...



This recipe is about getting the basics right! Grind your own meat if you can, use quality produce and don't fuss with too many ingredients, except don't forget to use the best mayo of course! Simple but delicious burgers are the holy grail of Americana.

AMERICAN CHEESE BURGER

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

1.50kg Whole beef chuck with fat cap	200g Lettuce, shredded
Salt and pepper to season	200g Onion, finely diced
20pc Burger Cheese, sliced	200g Yellow Mustard
10pc Burger Buns	200ml Knorr Tomato Ketchup
300g Best Foods Real Mayonnaise	200g Gherkins, sliced

METHOD

1. Mince the chuck steak on medium grind and form into 150g patties or get your butcher to do it.
2. Season lightly with salt and pepper, cook to desired liking on the grill.
3. Once the patties are nearly cooked, place on the cheese and allow to melt.
4. Cut and grill the buns. Assemble burger in the following order - bun base, **Best Foods Real Mayonnaise**, lettuce, beef patty with cheese, onion, mustard, **Knorr Tomato ketchup**, pickles and top bun.



Southerners love their grits, Use crumbs with prawns and fry baby fry! Serve with zingy jalapeno mayo for that authentic Southern fire!

POPCORN PRAWN ROLLS

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

PRAWNS

1.50kg Prawns, de-veined and peeled
300g Flour, all-purpose
8 pc Eggs
500g Breadcrumbs, Panko

JALAPENO MAYO

300g Best Foods Real Mayonnaise
50g Jalapeno, chopped
20g Coriander, chopped

SLAW

450g Cabbage, white
150g Onion, thinly sliced
10 pc Cheese, sliced
10 pc Burger Buns

METHOD

POPCORN PRAWNS

1. Coat the prawns in the flour, then combine eggs, then breadcrumbs. Deep fry until cooked and golden.

JALAPENO MAYO

2. Combine **Best Foods Real Mayonnaise**, jalapenos and coriander.

BUILDING THE SANDWICH

3. Cut and grill the buns. Assemble prawn rolls in the following order - bun base, slaw, popcorn prawns, jalapeno mayo, cheese and top bun.



Don't question why Teriyaki and BBQ go together. They just do. So, go with it! There's no simpler way to make your wings fly off the pass. Just tell your customers to watch those fingers as they chow down!

TERIYAKI BBQ WINGS

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

3kg Chicken, wings

400g Knorr Barbecue Sauce

300g Teriyaki Sauce

30g Coriander

300ml Best Foods Thousand Island

METHOD

1. Combine the wings, **Knorr Barbecue Sauce** and Teriyaki sauce together and marinate overnight.
2. Bake in an oven tray at 180 degree Celsius until cooked.
3. Serve with coriander and **Best Foods Thousand Island** as a dip.



Another Southern beauty inspired by the bayous of Louisiana, these tasty little babies pack a punch, and are so addictive, your diners will try to cram them in all at once.

CAJUN SHRIMP AND CHIPOTLE MAYO

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

PRAWNS

1.2kg Prawns, peeled, de-veined and tail on
6pc Eggs
300g Plain flour
50g Cajun spice
10g Salt

CHIPOTLE MAYO

200g **Best Foods Real Mayonnaise**
100g Chipotle Sauce

METHOD

PRAWNS

1. Dip the prawns in the beaten eggs and then the combined flour, Cajun spice and salt. Deep fry until cooked through and golden.

CHIPOTLE MAYO

2. Combine **Best Foods Real Mayonnaise** and Chipotle sauce. Serve shrimp with chipotle mayo and sprigs of coriander.



Heat up the kitchen with satisfyingly spicy chilli bowl.

CHIPOTLE CHILLI BOWL

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

2.5kg Beef Chuck, diced

50g Chilli, puree

100g Chipotle sauce

100g Garlic, puree

5g Cumin, ground

200ml Water

100g Black Beans

10pcs Corn Cobs, grilled

150g Onion, chopped

700g Knorr Italian Tomato Base

METHOD

1. Fry off the onions in oil until soft, add the beef and brown slightly.
2. Add chilli puree, garlic puree and cumin and cook for a further 5 minutes.
3. Add the water, **Knorr Italian Tomato Base** and cook for 2 hours until the meat starts to become tender. Drain, rinse and add the beans, cook for an additional 30 minutes.
4. Serve with grilled corn.



Suspend your disbelief, the Hawaiian Cowboy is real, brought together by the love of ribs. Papaya puree tenderises naturally, resulting in juicy tenderness. Try this recipe today!

HAWAIIAN COWBOY RIBS

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

4kg Beef, ribs

MARINADE

120g Sugar

100g Knorr Barbecue Sauce

5g Black pepper, crushed

30ml Sesame oil

120g Garlic , pureed

80g Chilli green , pureed

250g Papaya, fresh

300ml Soy sauce

100ml Water

20g Knorr Chicken Stock Powder

SALSA

300g Tomato, diced

100g Onion, diced

150g Pineapple, diced

METHOD

1. Combine marinade ingredients and pour over the ribs to marinate for 24 hours.
2. Remove from marinade and flame grill until cooked through, basting regularly. Salsa
3. To make the salsa, toss together tomato, pineapple and red onion.
4. Serve the ribs garnished with salsa.



A sweet, tart & savoury salad of fresh pineapple and grilled shrimps, Try this recipe today!

HAWAIIAN SHRIMP SALAD

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

1.20kg Prawns,
Peeled, de-veined,
tails on

SAUCE

100g Knorr Italian Tomato Base
200g Best Foods Real Mayonnaise

SALSA

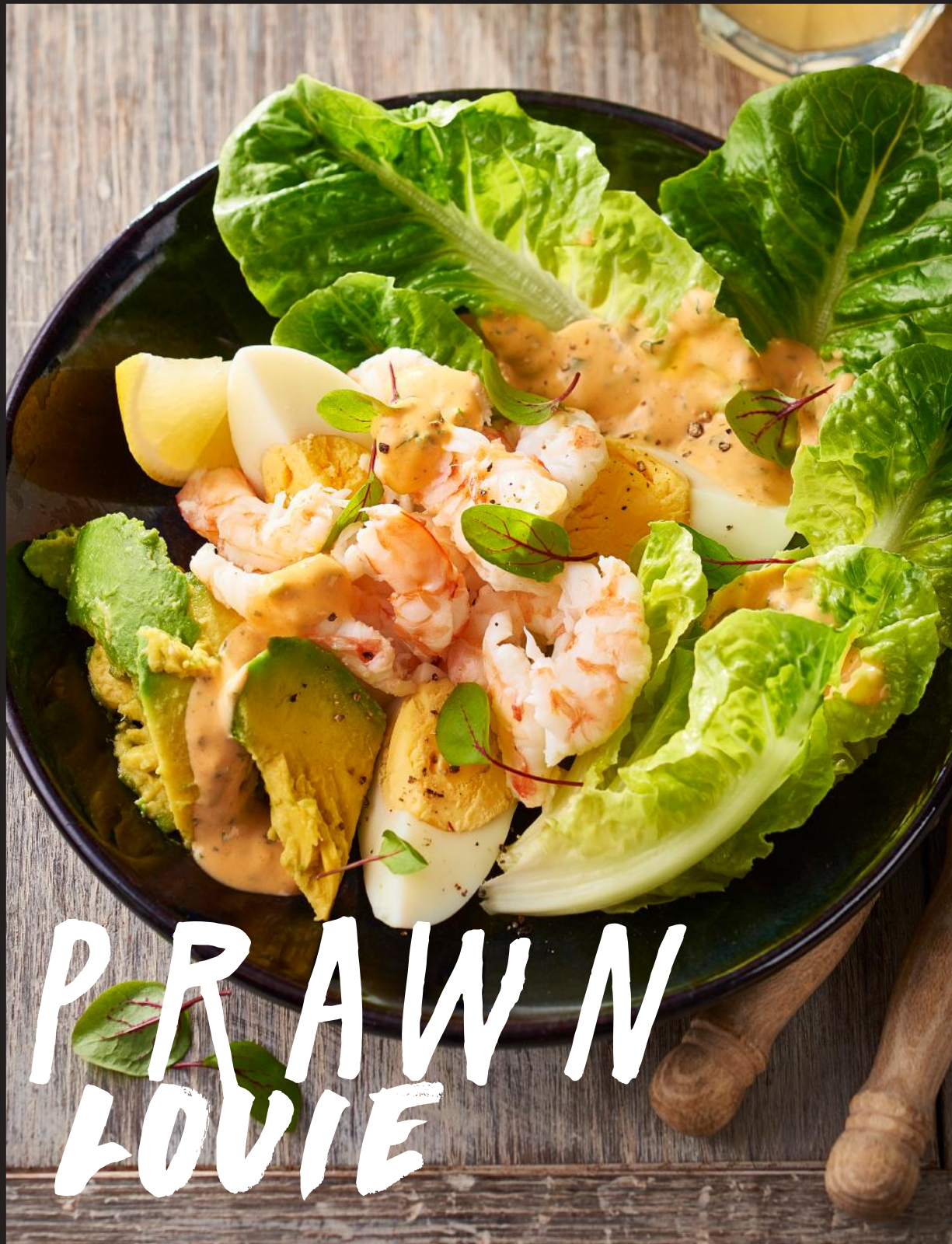
40g Coriander, chopped
100g Green onion, sliced
400g Tomato, chopped
2kg Pineapple, cut into wedges

METHOD

1. Quickly barbecue the prawns and pineapple wedges with a little oil
2. Combine the salsa ingredients together and set aside.

TO SERVE

3. Place the pineapple and prawns in a bowl and top with the salsa and sauce.



Prawns combined with this classic west coast American salad will be a great addition to your lighter menu options. The zesty combination of the dressing and chilli gives it a little kick.

PRAWN LOUIE

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

SALAD

500g Cos Lettuce
10pcs Eggs, boiled
800g King Prawns, cooked and shredded
20pcs Lemon, wedges

DRESSING

300ml Best Foods Thousand Island
5g Chives, finely chopped
5g Parsley, finely Chopped
5g Paprika, powder
5g Chervil
20g Mustard, Dijon
15g Chilli, puree

METHOD

DRESSING

1. Combine, **Best Foods Thousand Island**, chives, parsley, chervil, paprika, chilli puree and Dijon Mustard together.

SALAD

2. Place the rest of the ingredients on a plate starting with the cos and drizzle over dressing.

PULLED
PORK

FRIES

Turn crispy golden crinkle cut fries into a true American style meal by topping with slow roasted pulled beef and chipotle jus.

PULLED BEEF FRIES

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

2kg Fries, crinkle cut

CHIPOTLE JUS

50g Knorr Demi Glace Sauce

500ml Water, warm

100g Knorr Barbecue Sauce

100g Chipotle sauce

TO FINISH

10g Chives, Chopped

150g Onion, Sliced and fried

400g Pulled Beef, cooked
and shredded

METHOD

FRIES

1. Deep-fry chips.

CHIPOTLE JUS

2. Combine **Knorr Demi Glace Sauce** with 500 ml warm water, bring to boil, add **Knorr Barbecue Sauce** and Chipotle sauce in a saucepan on low-mid temperature and simmer.

TO FINISH

3. Pour Chipotle Jus over fries, scatter beef and onions, then garnish with chives.



Eat one of these bad boys and before you know it you'll be eating them for breakfast every day. They are so addictive you won't keep up with demand. Put them on your menu and see!

RIB BURNT ENDS HOAGIE, MAPLE BBQ

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

3kg American rib,
whole, deboned

BRAISING LIQUID

1.2lt Cola
250g Brown sugar
100ml Cider vinegar
100ml Knorr Barbecue Sauce
20g Chipotle chilli pepper
40g Knorr Chicken Stock powder

MAPLE BBQ

100ml maple syrup
100g Knorr Barbecue sauce
10 x Long rolls
Salad and fries, to serve

METHOD

1. Place the rib in a large oven dish, combine with the braising liquid, cover and cook in a preheated oven for 4 hours at 140C.
2. Remove and place in a new tray and allow to cool, dice into 3cm pieces and place back in the oven, remove once the meat starts to crisp up.
3. Place the diced beef into the maple BBQ sauce to coat and heat through.
4. Serve in long rolls with salad and fries



SOUTHERN FRIED CHICKEN SCHNITZEL

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

CHICKEN

700ml Buttermilk
20g **Knorr Chicken Stock Powder**
10pc Chicken Breast, pounded Flat
4pc Eggs, whisked
250g Flour, plain

5g Paprika powder
5g Garlic powder
5g Onion powder
3g Mustard powder
2g Black pepper, crushed

SAUCE

250g **Best Foods Real Mayonnaise**
25g Chilli Garlic Oil
2g Cayenne pepper

METHOD

CHICKEN SCHNITZEL

1. Marinate chicken in buttermilk and **Knorr Chicken Stock Powder** for 3 hours refrigerated.
2. In a bowl, combine flour and spices. Drain chicken from buttermilk and place into flour mix, then into whisked egg mixture and back into flour.
3. Deep fry until cooked.

SAUCE

4. In a bowl, mix **Best Foods Real Mayonnaise**, chili garlic oil and cayenne pepper.
5. Serve with chips and Comeback Sauce.



TERIYAKI CHIPOTLE MARINADE

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

200g Knorr Barbecue Sauce

20g Chipotle chili peppers

60ml Soy sauce

250ml Water

3g Ginger, ground

3g Garlic, powder

75g Brown sugar

25g Honey

METHOD

1. In a Sauce Pan Combine all ingredients together bring it to simmer.
2. Take it off from the heat, let it cool down
3. Marinate beef ribs for 24 hours then roast for 2 hours at 150C.
4. Don't forget to baste every 15 minutes.



TRIPLE CHIPOTLE AMERICAN BEEF RIBS

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

2kg Beef short ribs, cut into 5
cm pieces
20g Chilli puree
10g Paprika powder

CHIPOTLE GLAZE

300g Knorr Barbecue Sauce
30g Chipotle chili peppers
10g Garlic puree
20g Chilli puree

Coriander, garnish
Slaw, to serve

METHOD

RIBS

1. Combine chilli puree and paprika powder and rub over ribs, marinate overnight.
2. Place ribs in roasting pan, roast in oven for 3-2 hours or until tender.

CHIPOTLE GLAZE

3. Add some pan juices, **Knorr Barbecue Sauce**, Chipotle chili peppers, Garlic Puree, Chilli Puree and reduce.
4. Brush glaze over ribs and place back in oven for 15 minutes or until caramelised. Serve with slaw.



This is not just your average hot dog. It's the king of dawgs! Two iconic American foods smashed into one creating an explosive food experience like no other.

CHIPOTLE CORN DAWGS, SALSA AND TOBACCO ONIONS

UNILEVER FOOD SOLUTIONS RECIPE



INGREDIENTS *Serves 10*

CORN DAWG BATTER

- 1 Egg
- 150g Self raising flour
- 25g Sugar
- 2g Salt
- 250ml Milk
- 150g Maize flour
- 10pc Hot dog sticks
- 10pc Sausages or frankfurters

SALSA

- 2 x Corn cobs
- 50g Green onions (shallots), chopped
- 250g Tomato, chopped
- 50ml Oil
- 10g Knorr Lime Seasoning Powder
- Sprinkle salt

TOBACCO ONIONS

- 150g Brown onions, thinly sliced

CHIPOTLE MAYO

- 200g Best Foods Real Mayonnaise
- 100g Knorr Barbecue Sauce
- 3 pcs Chipotle peppers

- 10pc Hotdog buns

METHOD

CORN DAWG BATTER

- Combine the batter ingredients together.
Place hot dog sticks into hot dogs, lightly dust with flour and dip into batter.
Deep fry until cooked and golden.

SALSA

- Boil corn and remove the kernels from the cob with a sharp knife. Combine with the green onion, tomato, oil, Knorr lime Seasoning and salt. Refrigerate for use.

TOBACCO ONIONS

- Fry onions in deep fryer at 160C until golden and crispy.

CHIPOTLE MAYONNAISE

- Blend the Best Foods Real Mayonnaise and Knorr Barbecue Sauce and chipotle pepper together and refrigerate for use.

TO ASSEMBLE

- Place cook dawgs into warmed hotdog rolls and add salsa, chipotle mayo and finally top with tobacco onions.

PRODUCT RANGE



کنور باریکیو ساس Knorr Barbecue Sauce

پروڈکٹ نمبر: 67067692
کیس کی ترتیب: 12 x 900g
شیلف لائف: 12 months
قیمت: 5,896.15

بیسٹ فوڈز ریئل مایونیز Best Foods Real Mayonnaise

پروڈکٹ نمبر: 67055623
کیس کی ترتیب: 4 x 4L
شیلف لائف: 12 months
قیمت: 6,648.15

بیسٹ فوڈز کلاسیک مایونیز Best Foods Classic Mayonnaise

پروڈکٹ نمبر: 67162928
کیس کی ترتیب: 4 x 4L
شیلف لائف: 12 months
قیمت: 4,096.00

کنور ڈیمی گلیس Knorr Demi Glace

پروڈکٹ نمبر: 21002158
کیس کی ترتیب: 6 x 750g
شیلف لائف: 6 months
قیمت: 5,695.02

کنور ٹماٹو کیچپ Knorr Tomato Ketchup

پروڈکٹ نمبر: 21121230
کیس کی ترتیب: 4 x 4kg
شیلف لائف: 5 months
قیمت: 3,778.66

کنور چلی گارلک ساس Knorr Chilli Garlic Sauce

پروڈکٹ نمبر: 21121231
کیس کی ترتیب: 4 x 4kg
شیلف لائف: 9 months
قیمت: 3,402.00

کنور لائم سیزننگ Knorr Lime Seasoning

پروڈکٹ نمبر: 65104911
کیس کی ترتیب: 12 x 400g
شیلف لائف: 9 months
قیمت: 9,699.26

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