

# SAVERNE<sup>®</sup>

ARTISANAL KRAUT

## KRAUT NEVER TASTED SO GOOD



### Enjoy 4 great flavors!

Foodservice pros are expanding their offerings with shelf stable poly bags packed with flavor and health benefits. And the packaging is convenient, sustainable, and always packed fresh.



**Sriracha** - Bold, spicy, and earthy, this flavor profile is for progressive taste buds that appreciate some heat.



**Curtido** - Raw fermented cabbage combined with carrots, onions, jalapeños, and savory spices.



**Dill & Garlic** - Fresh-cut dill flavor with subtle roasted garlic notes, this naturally mouthwatering team adds garden fresh flavor and tang to any dish.



**Craft Beer** - The rich, malty taste captures the excitement of today's skyrocketing craft beer trend; this genuine flavor thrills all senses and shines with substance and soul.

GLK Case		Package				Case Dimensions				Pallet Data				Shelf Life
Item #	Case GTIN	Package UPC	Label	Description	Weight	L	W	H	Cube	TI	HI	Qty	Label	
280116	10074329367219	074329367212	Saverne	Curtido 12/2 lb Poly Bag SS	27 lbs	15.13	9.13	8.75	0.70	13	6	78	SAV	6 months
280120	10074329367226	074329367229	Saverne	Dill & Garlic 12/2 lb Poly Bag SS	27 lbs	15.13	9.13	8.75	0.70	13	6	78	SAV	
280121	10074329367233	074329367236	Saverne	Sriracha 12/2 lb Poly Bag SS	27 lbs	15.13	9.13	8.75	0.70	13	6	78	SAV	
280155	10074329367196	074329367199	Saverne	Craft Beer 12/2 lb Poly Bag SS	27 lbs	15.13	9.13	8.75	0.70	13	6	78	SAV	

All products are also available in 12/1 lb.



Kraut is an affordable way to distinguish your menu. See back for innovative recipe ideas. →

# GLK Foods helps you use kraut to capitalize on market opportunities and differentiate your business.

Tell your restaurant clients about the benefits of kraut and sell more! Kraut is affordable, a great substitute in many recipes, and can be served as a side-dish, tasty topping, or key ingredient. Plus, kraut is a healthy powerhouse: it helps fight cancer, reduces the risk of heart disease, lowers cholesterol, and improves digestion. It can be the star of vegetarian meal options.



## Sriracha Kraut Recipe Ideas

### Entrées

#### Turkey Meatballs with Sriracha Kraut

Mix Sriracha Kraut, ground turkey, bread crumbs, and egg. Cook and serve over rice noodles topped with a red sauce.

#### Sriracha Kraut Shrimp

Marinate shrimp for 2 hours in Sriracha Kraut. Stir fry till done. Garnish with lemon and serve.

### Sides & Salads

#### Greens with Sriracha Kraut

Sauté fresh spinach leaves in olive oil with Sriracha Kraut. Top with Parmesan cheese and serve warm.

#### Brussel Sprouts with Sriracha Kraut

Toss brussel sprouts with Sriracha Kraut and oil. Bake till tender. Serve hot.

### Sandwiches

#### Sriracha Kraut Burger

Mix Sriracha Kraut in ketchup. Build hamburger with provolone cheese, lettuce, tomato, and fried egg.

#### Chicken Salad with Sriracha Kraut

Mix Sriracha Kraut in your chicken salad.



## Curtido Kraut Recipe Ideas

### Entrées

#### Fish Tacos with Curtido

Top your favorite fish taco with Curtido.

#### Curtido Pizza

Replace vegetables on your favorite meat pizza recipe with Curtido.

### Sides & Dips

#### Curtido Slaw

Add mayo, salad dressing, or olives to Curtido and serve as a side to your favorite entrée or on top of a sandwich.

#### Curtido Fried Rice

In place of carrots, scallions, and garlic, add Curtido. Stir fry.

### Sandwiches

#### Meatball Curtido

Make your favorite meatball recipe and add Curtido in your mixture. Bake meatballs, top with tomato sauce and Curtido, and serve on an Italian roll.

#### Corned Beef Curtido Empanada

Chop generous amounts of corned beef along with Curtido. Heat and add Swiss cheese. Fill into Empanada dough. Bake and serve with a Russian dressing.



## Dill & Garlic Kraut Recipe Ideas

### Entrées

#### Braised Pork Chops with Dill & Garlic Kraut

Marinate pork chop for 2 hours in Dill & Garlic Kraut. Braise pork chop and serve with fresh Dill & Garlic Kraut.

#### Dill & Garlic Kraut Tuna Cakes

Add Dill & Garlic Kraut to tuna, bread crumbs, egg, and mayo. Pan fry in olive oil.

### Sides & Dips

#### Green Bean Dill & Garlic Kraut Medley

Add to either fresh or frozen green beans. Cook and serve.

#### New Potatoes with Dill & Garlic Kraut

Clean potatoes. Boil new potatoes in Dill & Garlic Kraut. Serve warm.

### Sandwiches

#### Dill & Garlic Kraut Mayo Spread

Mix a generous amount of Dill & Garlic Kraut into mayonnaise to make a sandwich topper. Great on wraps with chicken and fish.

#### Bratwurst Topped with Dill & Garlic Kraut

In a large pot, add Dill & Garlic Kraut and bratwurst. Heat to simmer. Finish bratwurst on grill and serve with generous amount of Dill & Garlic Kraut.



## Craft Beer Kraut Recipe Ideas

### Entrées

#### Flank Steak with Craft Beer Kraut

Marinate flank steak in Craft Beer Kraut overnight. Discard kraut juice and grill until desired doneness. Serve with warmed Craft Beer Kraut on top of the flank steak.

#### Braised Pork Chops with Craft Beer Kraut

Marinate pork chop for 2 hours in Craft Beer Kraut. Braise pork chop and serve with fresh Craft Beer Kraut.

#### Craft Beer Kraut Battered Cod

Replace the liquid in your batter recipe with Craft Beer Kraut. Batter fish and deep fry.

### Sides & Dips

#### Craft Beer Kraut Potato Salad

Add drained Craft Beer Kraut to diced Yukon potatoes, diced red peppers, chopped scallions, and red onions. Toss with 1 part Craft Beer Kraut juice and 2 parts Dijon mustard. Serve warm or cold.

#### Brussels Sprouts with Craft Beer Kraut

Sauté Brussels sprouts and cooked bacon in oil. Finish off with Craft Beer Kraut.

#### Cheese Soup with Craft Beer Kraut

Give your favorite cheese soup added texture and unique flavor by adding Craft Beer Kraut.

To learn more or to place an order, contact: Garry Vernon at (920) 595-0326.

Visit our foodservice website at [foodservice.krautlook.com](http://foodservice.krautlook.com)