

TUESDAY LATE NIGHT NIBBLES

Immediately after the evening showcase, small bites and cocktails will be served

Get the Grill On!

Aussie Lamb Shashlik with Z'Houg Tehina

Diced pasture-raised Australian lamb leg marinated in a sweet, spicy and nutty z'houg tehina; placed on skewers and grilled until golden; then skewers are brushed with more tehina and topped with quinoa, pea, and mint tabbouleh.

Recipe created by: True Aussie Beef & Lamb

Presented by: True Aussie Beef & Lamb, Markon

Tandoori Turkey Burger

Cucumber raita and pickled watermelon rind on onion slider bun.

Recipe created by: Cargill

Presented by: Cargill, Danone, National Watermelon Promotion Board, EPI Breads, Markon

Thai Shrimp Satay

Served with a Thai pesto and soy dipping sauce.

Recipe created by: SupHerb Farms

Presented by: SupHerb Farms, Kikkoman

Deep in the Dip!

Chips & Dip

Salt and vinegar pork rinds, French onion dip.

Recipe created by: Nestlé Professional

Presented by: Nestlé Professional, Markon

Billy Goat Tavern Chips

Billy Goat Old Bay spiced Idaho potato chips and smoky beer cheese fondue.

Recipe created by: Idaho® Potato Commission

Presented by: Idaho Potato Commission, Sargento Foods, Smithfield Foods, Unilever Food Solutions, Texas Pete, Markon

Bacon "Snack" Bar

Bacon spinach, and artichoke dip with tortilla chips and bacon-wrapped dates filled with manchego cheese drizzled with balsamic glaze.

Recipe created and presented by: Smithfield Foods

Let's Go South

Mini Impossible Tacos

Impossible taco meat, avocado, lime crema, and cilantro on mini taco shells.

Recipe created by: Impossible Foods

Presented by: Impossible Foods, Texas Pete, Unilever Food Solutions, Markon

Tijuana Hot Bird Chicken Wings

Crispy deep-fried chicken wings glazed with a sweet and fiery soy-based sauce made with Texas Pete fiery sweet wing sauce, fresh cilantro, and serrano peppers.

Recipe created by: Texas Pete

Presented by: Texas Pete, Kikkoman, National Honey Board, Unilever Food Solutions, Markon

“You had me at Cheese and Chocolate”

Lactalis Culinary

President Triple Cream Brie “Bon Bons”

Sprinkled with candied ginger sugar

Recipe created by: Lactalis Culinary

Presented by: Lactalis Culinary, The HERSHEY Company

Tuesday Night Ultimate Flavor Festival

Monin

Blushing Rhubarb Coconut Fizz

Monin Rhubarb Purée and Coconut Concentrated Flavor, Shaken with Gin, Aperol, Fresh Lime and Pineapple, Topped with Q Grapefruit Soda.

Honey Board

Vietnamese Honey Iced Coffee Cocktail

Honeyed Vietnamese Iced Coffee, with a Shot of Amaro and a Dash of Black Walnut Bitters.

Ultimate Flavor Festival Handcrafted Cocktail Bar

Wild Child

Tree Top Mango Purée infused with flavors of smoke & spice featuring Hornitos Black Barrel tequila, Natural Brands fresh juices & Monin Jalapeño concentrate.

Tree Top Ginger & Tonics

Tree Top Mango or Raspberry Purée with Sipsmith Gin, fresh citrus, Q Indian tonic, Q Ginger Beer & a dash of cracked pepper.

Tree Top, Inc.

Moonlight Sonata

A cutting-edge cold brew cocktail featuring Torani Signature Hazelnut Syrup with Laphroig Single Malt & Amaro topped with Orange Bitters.

Torani

St. Elsewhere

Natural Brands Cucumber Mint & Fresh Lime & Monin Watermelon Purée spiked with Cruzan Aged Light Rum and served over crushed ice with a dust of Tajin Seasoning

Natural Brands

Effen Great Blood Orange Mule

Effen Blood Orange Vodka, Fresh Lime Elixir, Q Ginger Beer Rosemary and Blood Orange Crisp.

Beam Suntory

DOLE Frosty Mango Negroni

DOLE Mango Purée gives this classic the perfect, frosty twist! Perfect for by the pool!

Dole Packaged Foods

Old Faithful Smash

Yellowstone Kentucky Straight Bourbon Whiskey hand crafted with Monin Yuzu Fruit Purée, Natural Brands Fresh Lemon Sour and fresh mint.

Luxco