

# OKTOBERFEST 2010

**Swiss Chalet**  
FINE FOODS

## Traditional European Sausages\*

51003	Bratwurst - 3 per pound (S) Veal, some Pork/Blanched	10 lb/cs
51004	Bratwurst - 4 per pound (S) Veal, some Pork/Blanched	10 lb/cs
51007	Bockwurst - 8 per pound (S) Veal, some Pork, Parsley Chives/Blanched	10 lb/cs
52014	Smoked Bratwurst - 4 per pound Pork & Beef / Smoked & Cooked	10 lb/cs
51009	Chipolatas - 16 per pound 1 oz Mini Bratwurst	10 lb/cs
52002	Wieners - 8 per pound (S) Pork & Beef	10 lb/cs
52005	Cocktail Wieners - 16 per pound 1 oz Wieners	10 lb/cs
52009	Knackwurst - 4 per pound (C) Beef & Pork / Smoked & Cooked	10 lb/cs

## Specialty Sausages\*

99596	Merguez (C)	1/3-4 lb/ut
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A spicy North African lamb & beef sausage

(C) = Coarse

(S) = Smooth

\* Dropship charges and lead time may apply.



## Bavarian Specialties - Imported

20340	Spaetzle Egg Noodle Dumplings - Germany	1/10 kg/cs
20341	Schupfnoodles	4/2.5 kg/cs
90083	Sauerkraut with wine - Germany	2/21 lb/cs
90086	Sauerkraut with wine - Germany	6/#10 can/cs
90084	Dill Pickles (55-60 Pickles) - Germany	2/21 lb/cs
90085	Red Cabbage - Germany	6/2.53 kg/cs
20075	Cornichons - France (1.125" x 0.25")	6/5 kg/cs

## Imported Mustards

20073	Whole Grain Mustard - France	1/5 kg/cs
20074	Dijion Mustard - France	1/5 kg/cs
20071	Whole Grain Mustard - France	12/1 kg/cs
20072	Dijion Mustard - France	12/1 kg/cs
20066	Burgandy Mustard - France	12/1 kg/cs
20065	Basil Dijion Mustard - France	12/1 kg/cs
20067	Tarragon Dijion Mustard - France	12/1 kg/cs
20068	Gingerbread Honey Mustard - France	12/1 kg/cs
20069	Honey Balsamic Dijion Mustard - France	12/1 kg/cs
20070	Blackcurrant Dijion Mustard - France	12/1 kg/cs

## Mujjol Caviar

99080	Mujjol Caviar - Black	12/19.4 oz/cs
99085	Bonefish Caviar - Red	24/12 oz/cs



## Prosciutto

90089	Beef Prosciutto Halves	2 - 4 lb
	Bundnerfleisch, Bresaola	

## Chateaubriand Sauce

### Ingredients:

2 lb	HACO Demi Glace (#633)
2 gal	Water
1 gal	White Wine
2 3/4 cup	Onion, chopped
5 1/2 cup	Butter
1 3/8 cup	Tarragon
1 cup	Lemon juice
	Cayenne, to taste



### Preparation:

Blend Demi Glace with water. Bring to boil, stirring constantly. Reduce heat and simmer for three minutes, stirring occasionally. Add wine and onions to sauce. Cook until liquid is reduced by about half. Stir in butter and tarragon. Season with lemon juice and cayenne.

## Sauces & Gravies, Haco-Swiss

602	Espagnole Sauce S	Yld 2 gal	12/2 lb/cs
631	Demi Glace Classique S	Yld 2 gal	12/2 lb/cs
633	Demi Glace S	Yld 2 gal	12/2 lb/cs
637	Demi Glace S	Yld 10 gal	2/10 lb/cs
643	Demi Glace S	Yld 30 gal	1/30 lb/cs
733	CS Demi Glace	Yld 5.5 gal	12/2 lb/cs

## Bases, Swissco Excellence

90019	Turkey Base	Yld 5 gal	12/1 lb/cs
9001935	Turkey Base	Yld 175 gal	1/35 lb/cs

