

DELICIOUS INTERPRETATIONS



Minor's® Masala Curry Flavor Concentrate

Add flavorful, Indian-inspired twists to mashups like tacos, meatballs, wings and more, by creating simple plus-one condiments, dips and sauces that begin with your own pantry ingredients.

 **MINOR'S**
TRUSTED BY CHEFS™

INSPIRATIONAL ADD-INS



1 Tablespoon
Minor's Masala Curry
Flavor Concentrate

READY TO FLAVOR

TESTED
READY-TO-EAT

+1 CUP

CREATES

| | |
|---|------------------------------|
| Minor's Honey Citrus Pepper RTU Sauce | Hot Indian Honey Sauce |
| Minor's Sweet & Spicy Plum RTU Sauce | Spicy Plum Sauce |
| Pure Maple Syrup | Masala Maple Syrup |
| Hummus | Masala Hummus |
| Softened Butter + 2 Tbsp Minor's Culinary Cream | Masala Curry Compound Butter |
| Ketchup | Indian Curry Ketchup |
| Cream Cheese | Indian Cream Cheese |
| Ranch Dressing | Indian Curry Ranch |
| Caesar Dressing | Indian Curry Caesar |
| Dijon Mustard | Masala Mustard |



HOT INDIAN HONEY SAUCE IDEA

Try it smothered over crispy Chicken Wings or served on the side for dipping.

SPICY PLUM SAUCE IDEA

Try it tossed into a Chicken Masala Meatball Noodle Bowl.

MASALA MAPLE SYRUP IDEA

Try it drizzled on top of Curry Style Chicken & Waffles with Indian Pesto Crema.



To start crafting with new *Minor's* Masala Curry Flavor Concentrate, please contact a *Minor's* chef at 1.800.243.8822. /// flavormeansbusiness.com

MINOR'S
TRUSTED BY CHEFS