

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

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