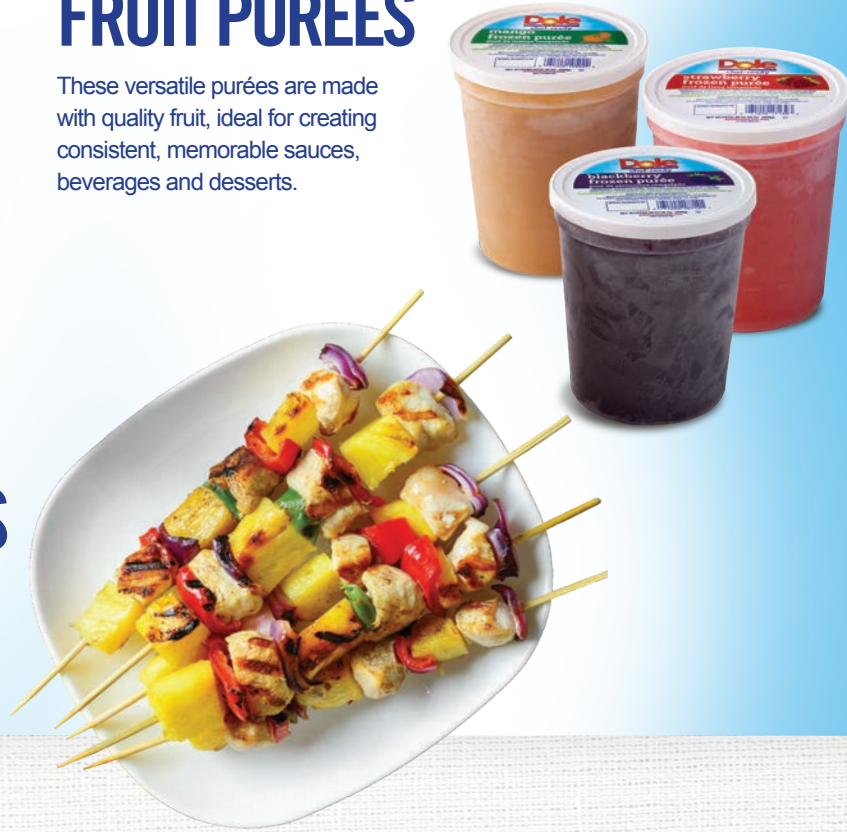


DOLE CHEF-READY FROZEN FRUIT PURÉES

These versatile purées are made with quality fruit, ideal for creating consistent, memorable sauces, beverages and desserts.



DOLE CHEF-READY CUTS

Perfectly sliced, cubed, slivered and diced fruit that delivers unbeatable time, labor and cost savings. Add a burst of fruit flavor to the menu, whenever you need it!

Top menu descriptors ASSOCIATED WITH Craveability³

- 52% FRESH
- 49% SAVORY
- 48% HOMEMADE
- 46% WARM
- 44% GRILLED
- 42% SWEET



FASTEST growing COMFORT FOODS:⁴

BISCUITS AND GRAVY +17%

SWEET POTATO +13%

CREAMED CORN +11%

MAC AND CHEESE +10%

FRIED CHICKEN +7%



PACKAGED FOODS

GROWING MENU POSSIBILITIES, YEAR-ROUND.®

REINVENTING COMFORT FOOD CLASSICS

56% OF CONSUMERS SAY THEY TYPICALLY CRAVE COMFORT FOOD.¹

IN THIS ISSUE

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Craveworthy Comfort

NEW Video:
Comfort Foods, Reimagined

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On Trend, On the Menu

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Product Focus:
DOLE Chef-Ready Cuts, DOLE Chef-Ready Frozen Fruit Purées

From grilled cheese to green bean casserole; pot roast to pizza—comfort food dishes appeal to the child in all of us. These feel-good favorites are a source of consumer delight on every menu, and the comfort food category is a great place to introduce signature flavors that differentiate your offerings from the competition. In this issue, we'll examine some spins on comfort food classics, with tips for using fruit in condiments, batters, salsas and more.

When you hear the term “comfort food,” what comes to mind? In the U.S., comfort food is synonymous with fried chicken, macaroni and cheese, casseroles, gravy, meatloaf, pot pie, chili—the list goes on. These dishes offer up a taste of nostalgia and homestyle appeal, with a focus on irresistible rich, creamy, buttery and/or fried flavors.

But just because the category often evokes a “retro” feel doesn’t mean your comfort food menu items need to feel old-fashioned. For example, enlivening classic dishes with housemade condiments and other premium ingredient touches can bring them into the modern era. Regional barbecue, a perennial comfort classic, continues to dominate menus across the country. Playing off this popularity, operators can serve up succulent grilled short ribs with an unexpected twist, such as a blackberry barbecue sauce that balances sweet and savory flavors. At breakfast, elevate a standard

BRIDGING THE GAP BETWEEN Nostalgic and New

sausage, egg and cheese sandwich with a crisp hash brown patty and strawberry chutney for a dynamic combination of comforting flavors.

The global comfort food category represents an exciting area for menu innovation, as well. Dishes such as Georgian khachapuri (bread boats stuffed with molten cheese and a runny egg), English pasty (baked, stuffed hand pies) or Indian vada pav (seasoned potato fritter served on a bun) range from shareable appetizers to entrées to grab-and-go snacks. Though the dishes themselves might not be completely familiar to American patrons, these items and other international dishes feature a mix of exciting ingredients as well as recognizable flavors and textures that create a more universal comfort food experience.



DOLE CHEF-READY PRODUCTS PUT A FRUIT-FORWARD TWIST ON WELL-KNOWN COMFORT FOODS. CREATE A FAMILY-STYLE MEAL INSPIRED BY CLASSIC DISHES—WATCH OUR LATEST VIDEO!
VISIT DOLEFOODSERVICE.COM/VIDEOLINKTBD

Comfort Cuisine

WITH A FRUIT-FORWARD TWIST

From breakfast through dessert, comfort food adds a taste of home to any dining experience. These recipes, featuring DOLE fruit, are inspired by consumer favorites—with a signature twist to enliven your menu offerings.



SKILLET DISHES—FROM BREAKFAST THROUGH DESSERT—ARE UP 17% ON MENUS OVER THE PAST FOUR YEARS.²

POTATO SKIN BOWLS WITH PEACH SOUR CREAM

The game-day classic takes on a sweet twist with the addition of candied bacon, **DOLE Chef-Ready Cuts Diced Peaches** and a drizzle of **DOLE Chef-Ready Peach Frozen Purée**. Try them on breakfast/brunch menus too!



STEAK MILANESA WITH PIÑA CRIOLLA

Lighter and brighter than a chicken-fried steak, our version is served with a cool pineapple, tomato and bell pepper salsa featuring **DOLE Chef-Ready Cuts Pineapple Cubes**.



BLACKBERRY COBBLER WITH CRÈME FRAÎCHE

This mouthwatering skillet dessert showcases blackberries two ways: juicy frozen **DOLE Blackberries** are folded into the batter and **DOLE Chef-Ready Blackberry Frozen Purée** is whisked into crèpe fraiche for additional flavor and color.



BARBECUED CHICKEN PIZZA

For a colorful, tropical twist on your standard pizza offerings, top with broiled BBQ chicken strips, **DOLE Pineapple Tidbits**, roasted red pepper, mozzarella and parsley.

ON TREND, ON THE MENU

Hearty comfort food dishes can be found across chain restaurant menus. Dishes that incorporate fruit showcase everything from appealing sweet-meets-savory flavors to seasonal appeal.



DINER-STYLE CHAIN STRAWBERRY PINEAPPLE MILKSHAKE:

freshly chopped pineapple and strawberries spun together in vanilla soft serve ice cream



NATIONAL BREWPUB CHAIN HAWAIIAN PORK EGG ROLLS:

luau pork, pepper jack cheese, peppers, onions, grilled pineapple-mango salsa and sriracha ranch



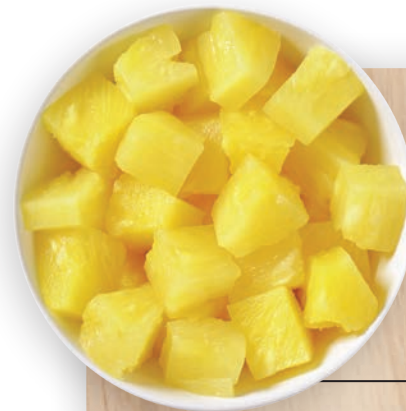
ALL-DAY BREAKFAST CHAIN PEACH SUPREME PIE:

creamy vanilla crèpe supreme filling, topped with sweet tree-ripened peaches and real whipped cream in a flaky pie crust



FAMILY DINING CHAIN APPLE CIDER BBQ CHICKEN BREAST:

grilled chicken breast seasoned with smoky Southern spice, topped with apple cider BBQ sauce and a fresh Gala apple and dried cranberry chutney



Comfort foods tend to be associated with happy memories, and that connection truly shapes the flavor perception of a dish. Try these tips to elevate the comfort food experience for your guests!

- **NOTHING BETTER THAN BAKING.** What's more familiar than the joyful simplicity of freshly baked goods? Serve up **DOLE®** Fruit-filled cobblers to warm up even the coldest days, and serve with sauces or crèpe fraiche made with **DOLE Chef-Ready Frozen Fruit Purées**.
- **ELIMINATE THE CLEANUP.** Let your customers dig in to fun and hearty appetizers with their hands—no utensils needed! Dipping sauces featuring **DOLE Chef-Ready Frozen Fruit Purées** add a sweet touch to wings, tots and more.
- **DON'T MAKE IT COMPLICATED.** Some of the most comforting dishes can be made with as few as five ingredients. Consider simple beverages that take your guests back to their favorite vacation spot—like piña colodas made with **DOLE Pineapple Juice**—or colorful fruit salsas that complement the flavors of fried foods.
- **ENJOY IT WHILE IT'S HOT.** Remember the “hot food, hot plate” rule, because the temperature of a dish plays a huge role in your guest's enjoyment. The smell of a freshly prepared dish is essential to its flavor experience. Aromatics are more active in hot food so be sure to keep them as such!



I want to see your take on the handheld trend! Upload photos on social media and be sure to tag @dolefoodservice and #askfordole.

Chef James
“THE MOST INTERESTING MAN IN FOODSERVICE”

SOURCES:

^{1,3} Technomic, “Consumer Insights Planning Program: Snacking Occasion Opportunities,” September 2018.

^{2,4} Datassential MenuTrends, U.S. menu penetration growth 2015-2019.

ADDITIONAL RESOURCES:

Shelly Whitehead, “Now trending: Diners embracing comfort foods, still open to trying new things,” Fast Casual, April 12, 2019. Technomic, “Consumer Insights Planning Program: Snacking Occasion Opportunities,” September 2018.