

SMALL BATCH  
FROM SCRATCH™



2017 CATALOG | SUMMER EDITION



ROBERT ROTHSCHILD

FARM • EST • 1984



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In the 1970s, **Bob and Sara Rothschild** moved from California to Ohio's Mad River Valley, determined to work the land. Their spirited commitment resulted in a successful 170-acre farm and more red raspberries than they could handle. That one simple ingredient inspired our original recipes and unique flavor combinations. After over 30 years, we still make every product from scratch, using time-honored techniques, slowly cooking each small batch to perfection. We never settle for just good enough – only the insanely flavorful and truly exceptional.

*Robert Rothschild*





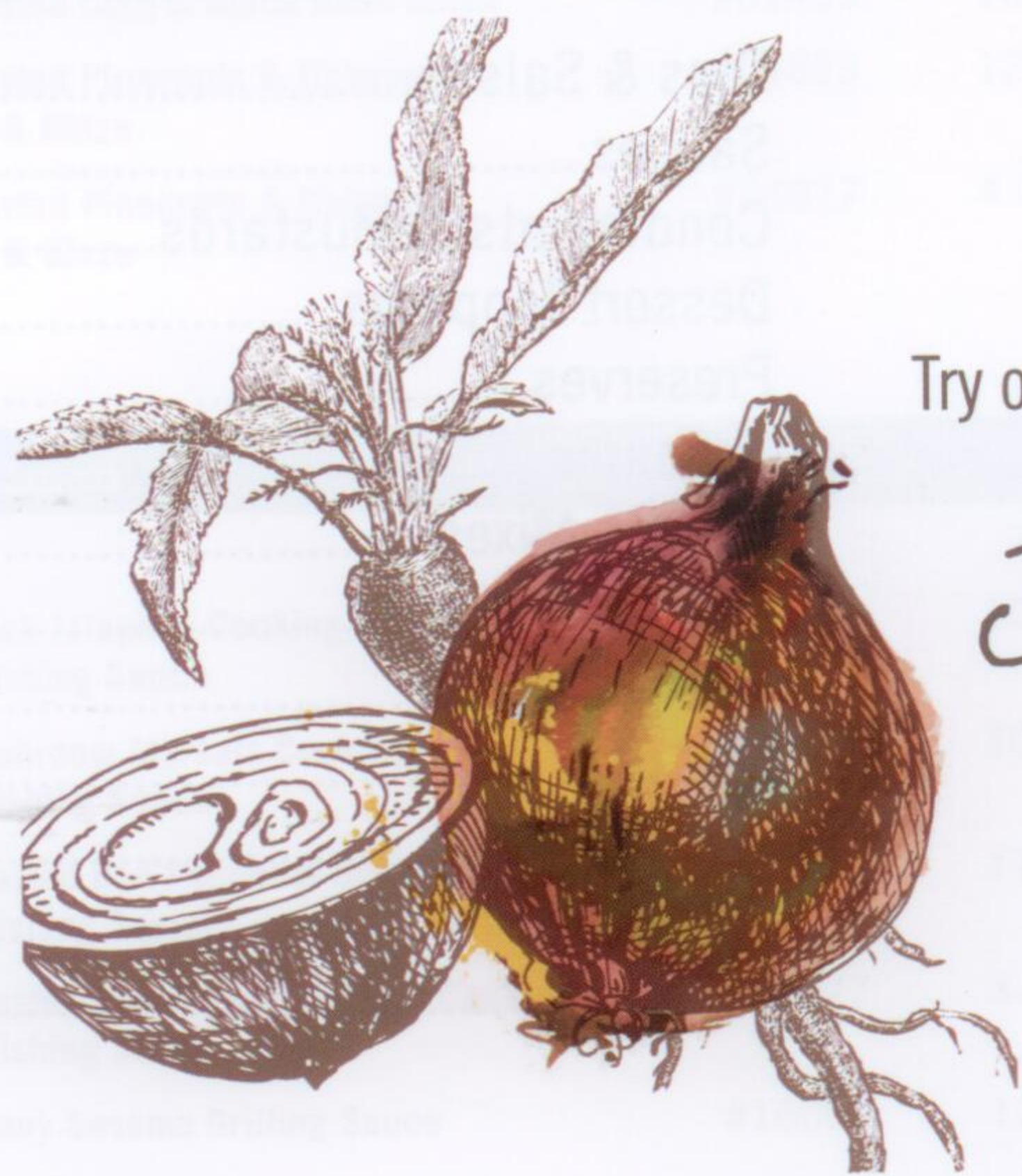


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# DIPS & SALSAS



Try our delicious

*Grilled Salmon*

topped with Onion Blossom Horseradish Dip!







## ONION BLOSSOM HORSERADISH

Enjoy horseradish, savory herbs and spices with this flavorful dip. Whip into mashed potatoes for a side dish you won't forget.

- #23253    10.1 OZ.
- #23277    3.4 OZ.
- #551    Recipe Card

## EMERALD ISLE ONION DILL HORSERADISH

A delightful blend of onions, horseradish and dill. This dip makes a great topping for baked potatoes. Also perfect as a topping for broiled fish.

- #27853    10.6 OZ.
- #278    Recipe Card

## DIRTY MARTINI

Enjoy our cocktail inspired dip at your next gathering. Green olives, jalapeño peppers and garlic accent this creamy dip. Zip up your crudites platter with this tasty dip; or try spreading on your favorite grilled chicken panini.

- #40853    10.1 OZ.





# DIPS & SALSAS



## BUFFALO BLUE CHEESE

The flavor of zesty buffalo sauce and sharp blue cheese are combined for this flavorful dip. Toss with shredded chicken and warm for the perfect party appetizer.

#42253  
#484

9.8 OZ.  
Recipe Card

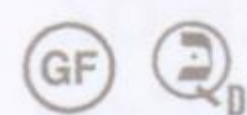


## ARTICHOKE SPINACH

A hearty blend of artichokes, spinach and Romano cheese. Dress up your favorite grilled chicken panini with this classic favorite!

#41453

10.3 OZ.



## TOASTED GARLIC HORSERADISH

Horseradish, garlic and onions join together in this creamy dip with a zesty flavor. Marvelous spread on rye bread with sliced roast beef.

#22353  
#223

9.8 OZ.  
Recipe Card





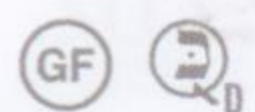


FALL

### HATCH CHILE PEPPER

The enticing flavor of green chiles has inspired this tasty dip. Try as a filling for a quick quesadilla!

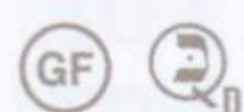
**#42353** **9.8 OZ.**



### RED PEPPER

A creamy blend of roasted red peppers, tomatoes and spices. Dip right out of the jar and serve with crackers as a delightful appetizer.

**#41653** **10.6 OZ.**



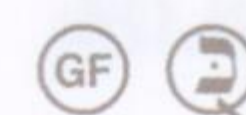
### ROASTED RED PEPPER & ONION

Seasoned diced tomatoes are blended with roasted red peppers to make this sophisticated yet versatile dip and spread.

**#20453** **11.4 OZ.**

**#20477** **3.75 OZ.**

**#552** **Recipe Card**





# DIPS & SALSAS



WINTER

## PEPPERMINT CANDY CANE

The flavors of sweet candy canes and wintry peppermint collide in this fun Peppermint Candy Cane Dip. Create a new frosting with this dip by spreading over chocolate cupcakes or brownies.

**#42153** 12.2 OZ.  
**#42177** 3.8 OZ.



SUMMER

## CHOCOLATE S'MORES

The flavors of chocolate and marshmallows are combined for a treat the entire family will enjoy. Perfect for dipping fresh skewered fruit or as a sweet snack with graham crackers.

**#43453** 12.3 OZ.  
**#43477** 4 OZ.

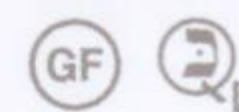


WINTER

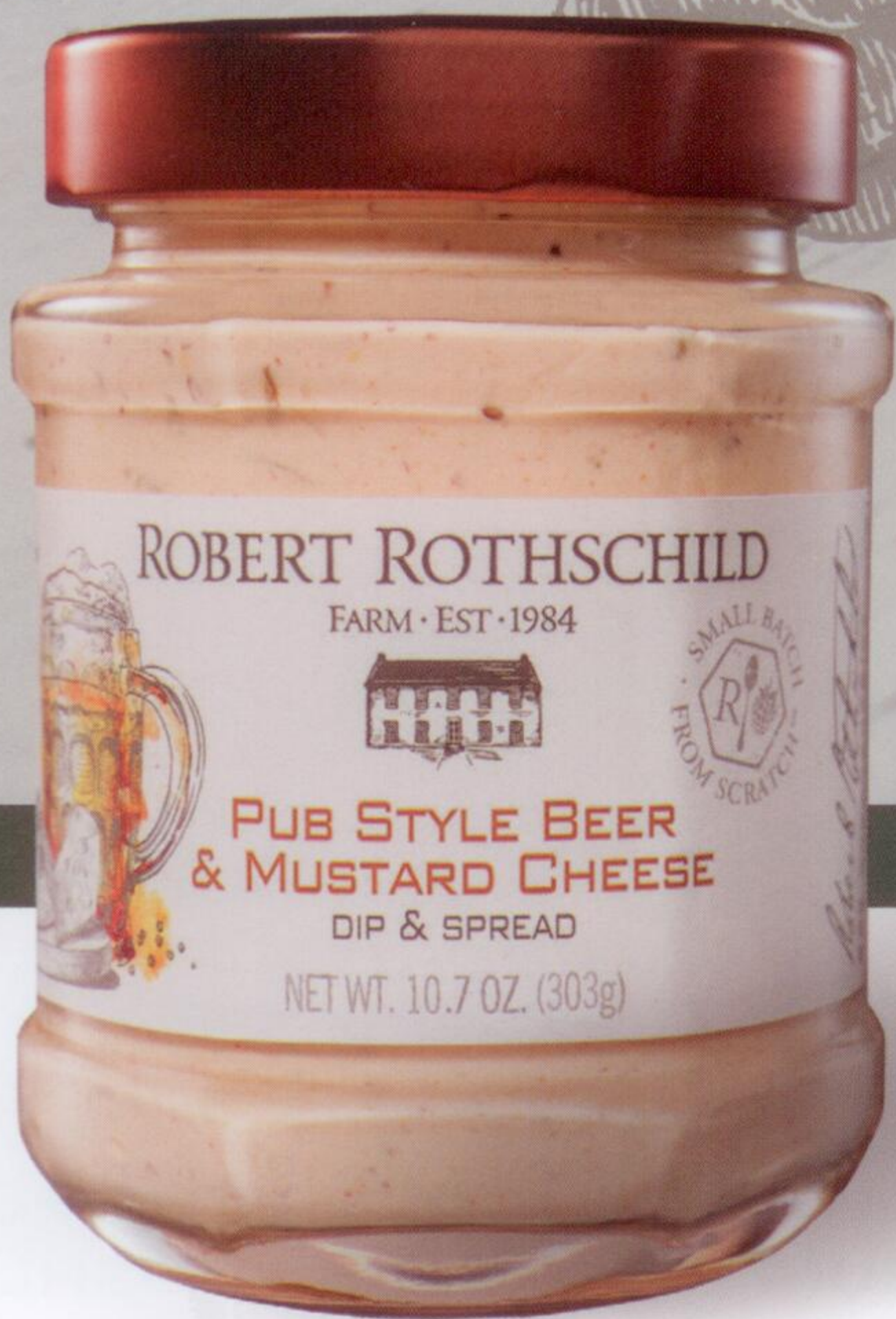
## GINGERBREAD

Delight in the yummy flavor of this Gingerbread Dip, with a creamy blend of ginger, vanilla and spices. Perfect for dipping gingerbread cookies or as a frosting on cakes.

**#40553** 11.7 OZ.







### PUB STYLE BEER & MUSTARD CHEESE

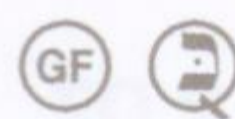
Tangy mustard and the malt flavor from beer are combined with cheddar and Parmesan cheese to create this savory dip. Use as a dip for fresh baked pretzels.

**#45853**      **10.7 OZ.**

### BLACKBERRY HONEY MUSTARD

The flavorful blend of blackberries, honey and tangy mustard is truly enticing. This dip makes a tasty baste for poultry and pork.

**#24453**      **12.9 OZ.**



### CHAMPAGNE GARLIC HONEY MUSTARD

A wonderful blend of robust garlic, tangy mustard, champagne and honey. Try this dip on a smoked turkey and sharp cheddar cheese panini.

**#23353**      **12.3 OZ.**





# DIPS & SALSAS



## RASPBERRY HONEY MUSTARD

Delicate and versatile, this dip turns into a sweet, honey glaze that is perfect for Cornish hens. An even sweeter influence on roasted sweet potatoes or as a condiment on a panini sandwich.

#220153  
#22077  
#500

13.2 OZ.  
4.3 OZ.  
Recipe Card

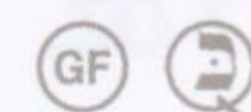


## SWEET HEAT

The sweetness from raspberries, honey and apricots is accented with spicy mustard. Create a tangy chicken salad with this dip.

#23053

12.5 OZ.







**RASPBERRY SALSA**

A creative blend of raspberries, tomatoes, chilies and spices. Add some flavor to your next taco salad with this signature salsa.

**#210153**  
**#508**

**11.3 OZ.**  
**Recipe Card**



**ROASTED CORN & BLACK BEAN**

A traditional salsa with an extraordinary flavor! This combination of peppers, onions, roasted corn, black beans and seasoning is a terrific topping on a baked potato.

**#61453**

**10.5 OZ.**

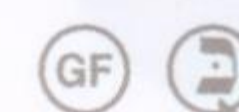


**ROASTED PINEAPPLE & HABANERO**

Roasted pineapples, mangos and the robust flavor of habanero peppers are combined for this tropical dip with subtle heat. Simply pour over cream cheese and serve with crackers for an easy appetizer.

**#24853**  
**#24877**  
**#483**

**12.7 OZ.**  
**4.0 OZ.**  
**Recipe Card**





# SAUCES



Try our easy to make

## *Chili Cheese Hoagies*

with Roasted Red Pepper & Onion Sauce  
that even the kids will love!





### ROASTED RED PEPPER & ONION

A savory combination of red wine vinegar and garlic adds to the versatility of this tomato based sauce that puts the spotlight on the roasted red peppers. Use for appetizers, with crostini, or on pasta.

#66960                      11.4 OZ.  
 #66977                      3.9 OZ.  
 #669                         Recipe Card



### MUSHROOM MARSALA

A simmer of carrots, onions and celery, with the hearty and earthy flavor of roasted portabella mushrooms, gives a homemade touch to this classic sauce. Create an irresistible dish in minutes by pouring over chicken breasts.

#64860                      10.3 OZ.



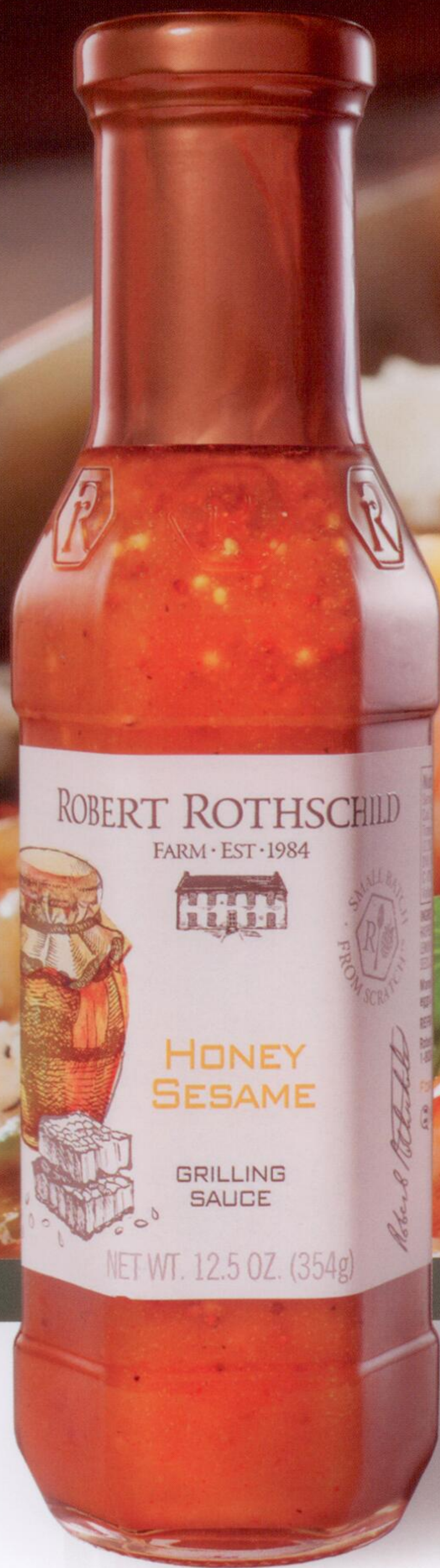
### HATCH JALAPEÑO

Hatch green chiles are blended with jalapeños and onions for a versatile and spicy sauce. Simmer with shredded pork for carnitas tacos or add to guacamole for something new.

#50660                      10.1 OZ.







SUMMER

**HONEY SESAME**

This versatile sauce blends mustard, sesame and sweet honey making it a suitable marinade or glaze for chicken, pork and beef. Along with basting on grilled meats, this sauce is excellent used as a dip for vegetables, kabobs and pita chips.

#16060  
#655

12.5 OZ.  
Recipe Card

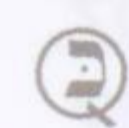


**SWEET & SPICY BOURBON BBQ**

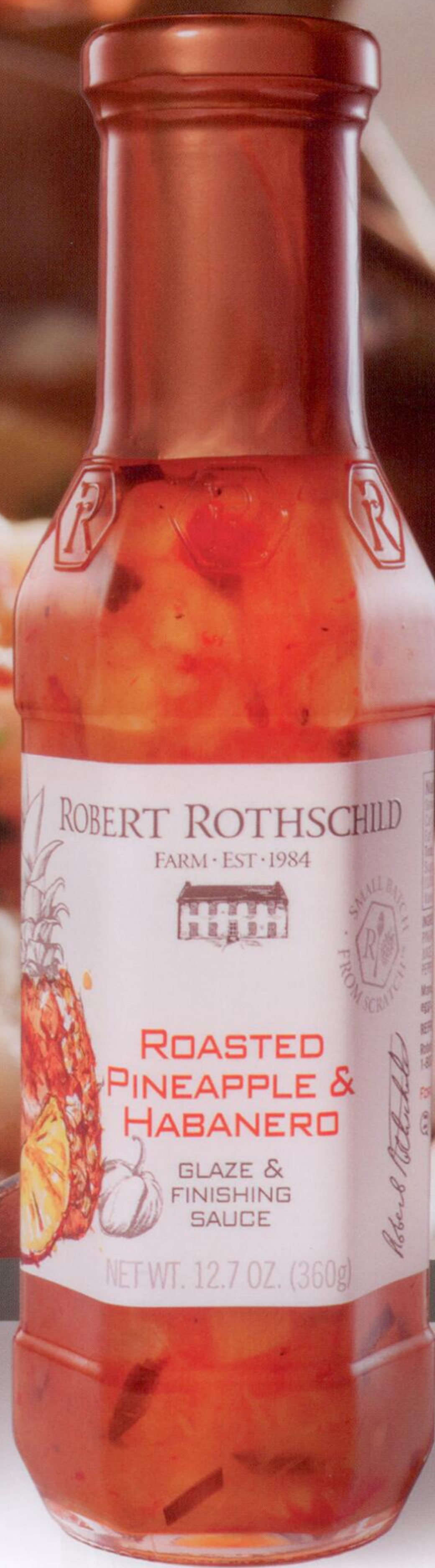
Seasoned tomatoes, honey mustard, spices and a splash of bourbon combine in this flavorful sauce. Simmer to make pulled pork or finish ribs with this perfect grilling companion.

#63060

12.3 OZ.





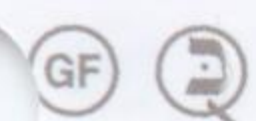


### PEACH MANGO HABANERO

This sweet, chunky sauce has a tropical flair and a bold twist with the addition of habanero peppers. Baste a variety of meats, fish or poultry with this exotic sauce.

#62960

11.7 OZ.



### ROASTED PINEAPPLE & HABANERO

As beautiful as it is flavorful. With roasted vegetables and pineapple, and a hint of passionate mango, you'll revel in its range as a finishing sauce for pork chops, pan-seared salmon or cod fillets.

#24860

12.7 OZ.

#24877

4 OZ.

#483

Recipe Card



### PINEAPPLE COCONUT MANGO TEQUILA

Our Caribbean-inspired sauce combines sweet citrus and creamy coconut with a splash of tequila. Make a perfect tropical cheese ball by combining with cream cheese, almonds and toasted coconut.

#19160

12.1 OZ.

#567

Recipe Card





# SAUCES



SUMMER

## ANNA MAE'S SMOKY SWEET BBQ

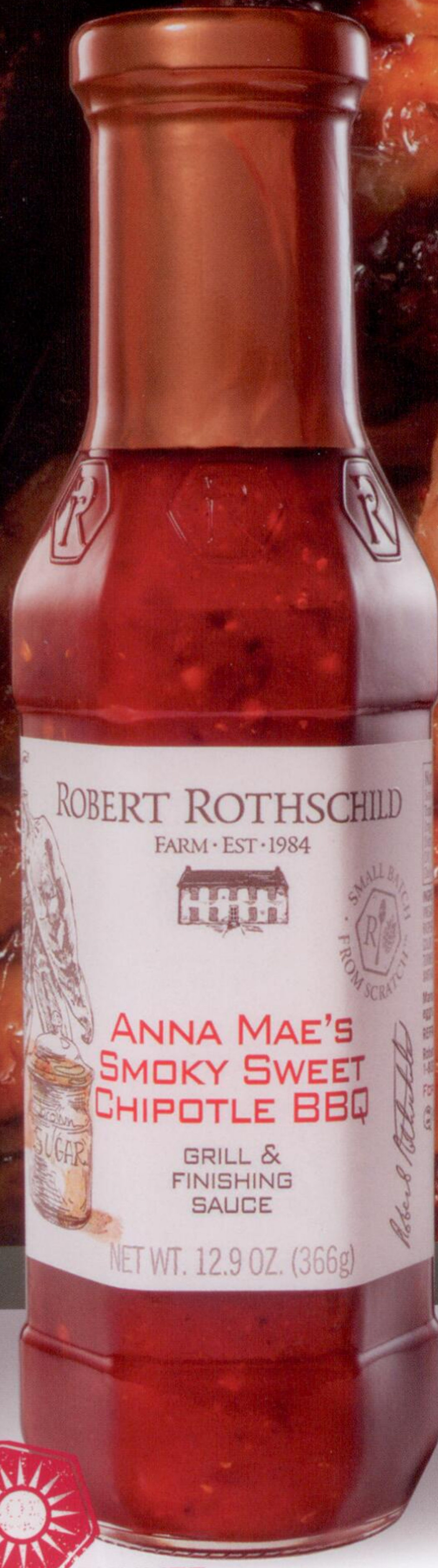
This bold barbecue style sauce has a rich, sweet tomato base that is seasoned with peppers and natural smoke flavor. Brush over grilled ribs or top your favorite meatloaf with this versatile sauce.

#16160

12.1 OZ.

#161

Recipe Card



SUMMER

## ANNA MAE'S SMOKY SWEET CHIPOTLE BBQ

Our boldest barbecue style sauce balances sweet and savory perfectly with a kick of heat from chipotle peppers. Try adding to your favorite baked bean recipe for an instant new favorite.

#15960

12.9 OZ.



## SRIRACHA TERIYAKI

Teriyaki is blended with Sriracha, a hint of honey and cayenne pepper for a sweet heat sauce that is perfect for a stir fry or as a dip for dumplings.

#46660

11.2 OZ.







### RASPBERRY PINEAPPLE

Tangy pineapple and sweet raspberries are blended with a medium heat from crushed chili pepper and savory leeks. Try this versatile sauce with salmon or over cream cheese.

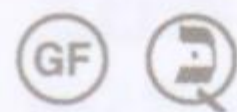
#78360                      11.7 OZ.  
 #78377                      4.2 OZ.  
 #783                         Recipe Card



### CHILI LIME

Crushed red peppers are combined with lime juice and cilantro. Ideal for a quick open and serve salsa or as a topping for tacos and nachos.

#46860                      10.2 OZ.



### CHERRY POMEGRANATE HABANERO

The sweet-tart flavor of cherries and pomegranate are complemented by the heat of habanero peppers. Simmer with meatballs or baste ribs and chicken.

#62860                      11.7 OZ.







SUMMER

**RASPBERRY  
CHIPOTLE**

Sweet and hot! Ripe raspberries get a jolt when blended with zesty chipotle peppers. This sauce basted on ribs is truly a treat for the palate.

#17860  
#17877  
#554

11.8 OZ.  
4 OZ.  
Recipe Card



**BLACKBERRY  
CHIPOTLE**

A tasty mixture of blackberries and chipotle peppers blends together in this versatile sauce. Serve over your favorite roasted meats or grilled steak.

#19460

12 OZ.









# CONDIMENTS & MUSTARDS



Try our

## *Balsamic Onion Burger*

that will make your mouth water  
with all of its rich flavors!



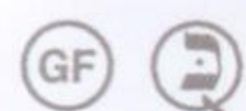


**BALSAMIC CARAMELIZED ONION**

Caramelized onions along with sweet onions mix beautifully with a splash of balsamic vinegar to create a chunky onion spread with a slight finish of heat. Pairs well with meat, cheese, or a toasted baguette.

#26953  
#572

11 OZ.  
Recipe Card

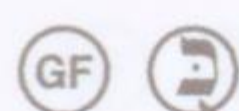


**CRANBERRY**

Our Cranberry Sauce is full of tangy sweetness from delicious cranberries and a hint of citrus. Enjoy this delightful sauce as an accompaniment to roasted meats. Makes a great addition to any cheese tray or top baked brie.

#16553

11.8 OZ.



**GINGER WASABI**

Sweet ginger combined with the heat of wasabi creates a delicious sauce. Serve this sauce with spring rolls, sushi or smoked salmon.

#53053  
#528

11.7 OZ.  
Recipe Card





# CONDIMENTS & MUSTARDS

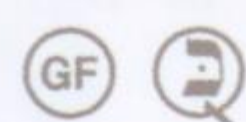


## LEMON WASABI

A bold blend of lemon and wasabi make a statement. Use as a condiment for roast beef or turkey sandwiches.

**#18253**

**10.5 OZ.**

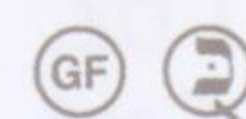


## MAPLE BROWN SUGAR

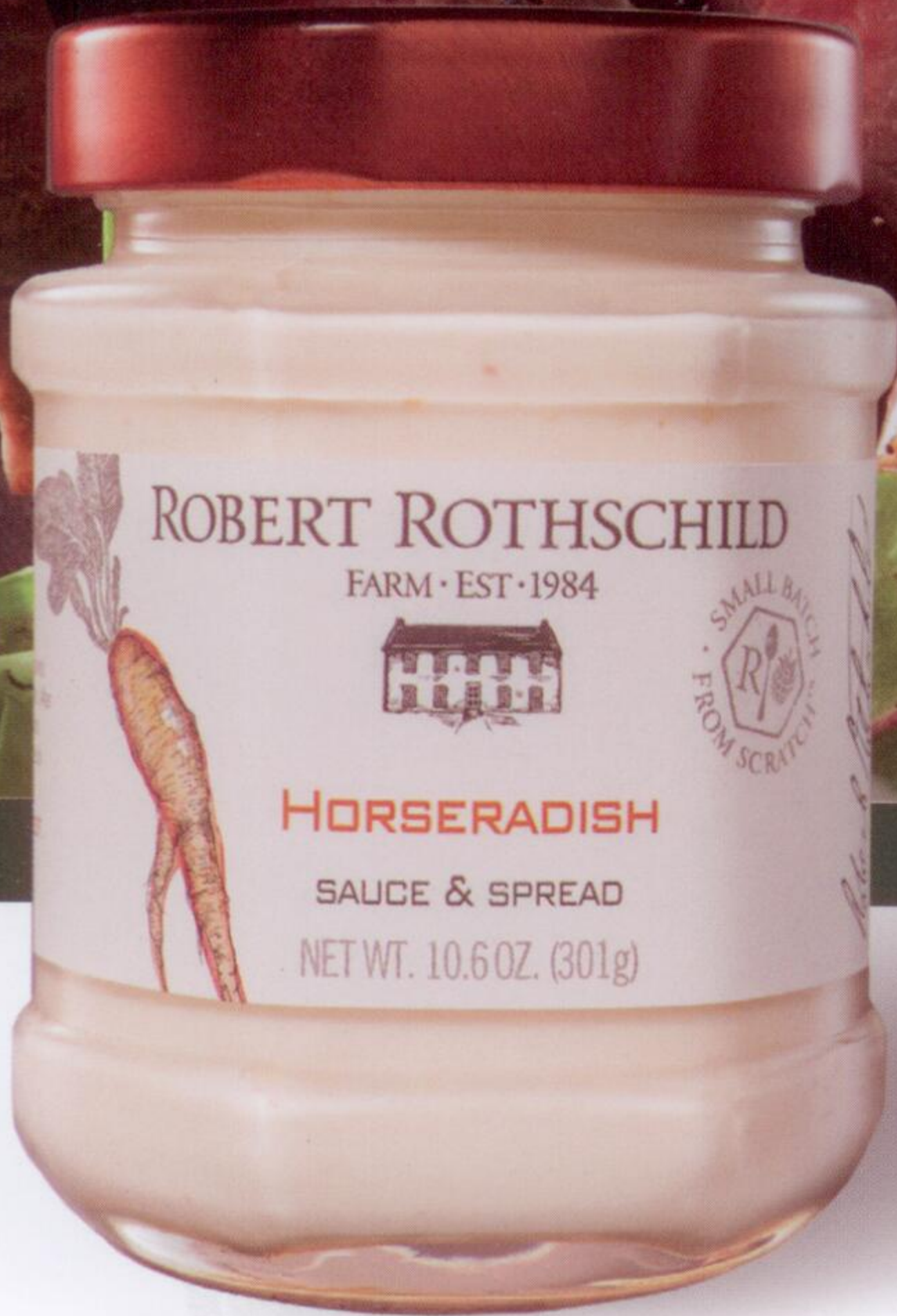
Vibrant orange, clove and an intense maple flavor are blended to create this sweet, citrus glaze. Pour this glaze over a ham before baking or create a finishing sauce for pork tenderloin.

**#53753**

**13.8 OZ.**



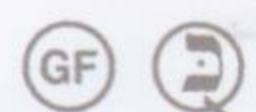




### HORSERADISH

A seamlessly smooth horseradish sauce you will want to eat on everything. Mix with sour cream to create a dip for vegetables.

**#180053**                      **10.6 OZ.**



### SMOKY FIG & ROASTED GARLIC

Chunks of sweet figs have been added along with blending bold roasted garlic and a subtle onion flavor for a delicious, smoky flavored spread.

**#53853**                      **12.0 OZ.**  
**#656**                      **Recipe Card**



### LEMON DILL & CAPERS

A delectable sauce combining the indulgent flavors of dill, lemon, buttermilk and capers. Add to a seafood salad for an extra burst of flavor.

**#53353**                      **10.4 OZ.**  
**#533**                      **Recipe Card**





# CONDIMENTS & MUSTARDS

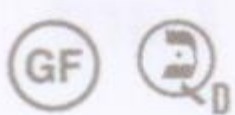


## ANNA MAE'S SMOKY

A favorite from the farm - a savory blend of mustard seeds, buttermilk, garlic and onions. Add a zest to pasta salad, deviled eggs or coleslaw.

#53253

10 OZ.



## BLUE CHEESE DIJON

Blue cheese, honey and spices are combined to create a savory and sweet mustard. Create a vinaigrette or add a burst of flavor to any sandwich.

#53953

11.2 OZ.



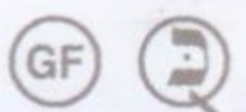




### CILANTRO JALAPEÑO

Cilantro, pickles, spices and a blend of peppers are combined for a flavorful mustard with subtle heat. Makes a zesty addition to grilled sausages, brats or hamburgers.

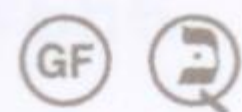
**#54153**      **10.7 OZ.**



### RASPBERRY HONEY

A smooth, sweet mustard made with honey, vinegar and red raspberries. Baste or marinate pork, chicken, shrimp and salmon.

**#51353**      **13.2 OZ.**  
**#513**      **Recipe Card**



### RASPBERRY WASABI

A unique mustard that combines raspberries, horseradish and spices for a smooth and savory blend. A great dip for snacks, cheese and salmon.

**#52953**      **10.2 OZ.**  
**#52977**      **3.7 OZ.**





# DESSERT TOPPINGS



## CHOCOLATE CARAMEL & SEA SALT

Our signature dark chocolate and buttery, rich caramel sauces are combined and intensified with the addition of sea salt. Prepared in small kettle batches, our dessert topping is a divine culinary creation.

#65153  
#65177

13.1 OZ.  
4 OZ.







## DARK CHOCOLATE

Made from scratch, this small batch style chocolate starts with butter, chocolate liquor and cream. It is expertly blended and finished with pure vanilla extract. Our rich Dark Chocolate Dessert Topping is a perfect sweet indulgence.

#63653  
#63677  
#636

13.1 OZ.  
4 OZ.  
Recipe Card

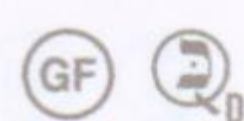


## RASPBERRY CHOCOLATE

Our rich, delicious Raspberry Chocolate Dessert Topping is derived from our heritage in raspberries. Prepared in small batches using chocolate liquor, pure vanilla extract, honey and raspberries, this decadent sauce elevates any dessert.

#65753

13.1 OZ.



## DARK CHOCOLATE PEPPERMINT

Smooth dark chocolate and cool peppermint are blended to create this smooth and refreshing dessert topping. Drizzle over brownies, pound cake and cheesecake.

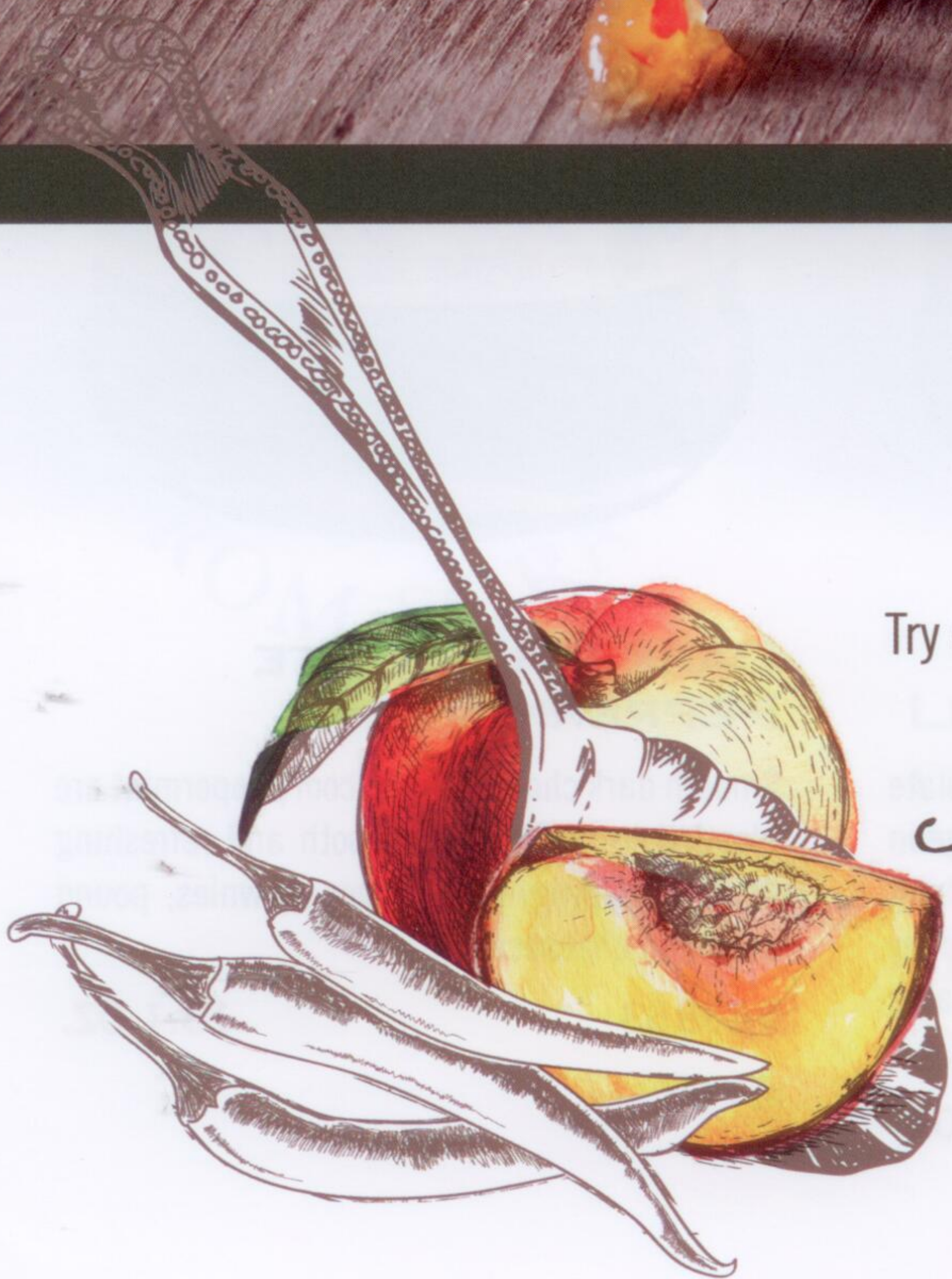
#63953

13.1 OZ.





# PRESERVES



Try our decadent

## Jelly Donut Pancakes

with a sweet kick of our  
Hot Pepper Peach filling.





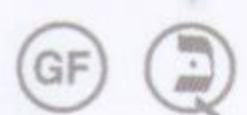


### HOT PEPPER PEACH

Sweet peaches, the zest of oranges and a subtle heat from crushed red peppers are blended to create our sweet and spicy preserves. Try as a topping for oven-baked brie.

#20853  
#516

12.4 OZ.  
Recipe Card



### HOT PEPPER RASPBERRY

Sweet raspberries are blended with a subtle heat from crushed red peppers to create these sweet and spicy preserves. Baste chicken, ham or pork chops.

#22653  
#517

12.7 OZ.  
Recipe Card



### RASPBERRY AMARETTO

A delicate blend of sweet raspberries combined with the delightful sweet almond taste of amaretto. The bright berry flavor works perfectly on a crispy English muffin or a bite of grilled pork.

#78453  
#78477  
#784

12.1 OZ.  
4.2 OZ.  
Recipe Card





# PRESERVES



## RHUBARB STRAWBERRY

Tart rhubarb and sweet strawberries are blended for a delicious combination. Create a pan sauce for meats such as ham or poultry.

#25253

12.1 OZ.

#25277

4.3 OZ.













ROBERT ROTHSCHILD  
 FARM · EST · 1984



ORGANIC



**SRIRACHA  
 TERIYAKI**

SAUCE

NET WT. 12.1 OZ. (343g)

ROBERT ROTHSCHILD  
 FARM · EST · 1984



ORGANIC



**BLUEBERRY  
 BALSAMIC**

SAUCE

NET WT. 11.9 OZ. (338g)

**SRIRACHA  
 TERIYAKI**

Classic teriyaki sauce with Sriracha and a hint of orange are blended to create our organic Sriracha Teriyaki Sauce.

**#70104-60 12.1 OZ.**

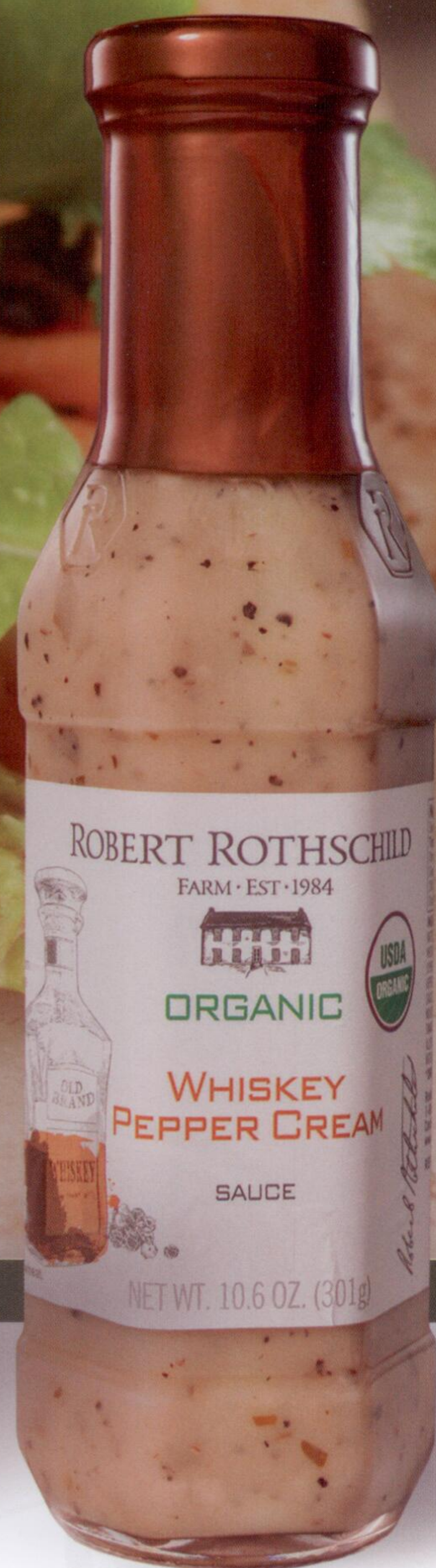
**BLUEBERRY  
 BALSAMIC**

Sweet blueberries are complemented by balsamic vinegar with flavorful notes from shallots, basil and black pepper to create our tangy and sweet organic Blueberry Balsamic Sauce.

**#70101-60 11.9 OZ.**







**CITRUS CHARDONNAY**

Our organic Citrus Chardonnay Sauce pairs fennel with the sweetness of honey, bursts of flavor from oranges and Chardonnay to create this creamy sauce.

**#70103-60**

**11.2 OZ.**

**PINEAPPLE HABANERO BBQ**

Our popular Roasted Pineapple & Habanero Dip inspired our organic Pineapple Habanero BBQ Sauce. Sweet pineapples, honey, spicy habanero peppers and ginger make this sweet and spicy BBQ sauce.

**#70102-60**

**12.1 OZ.**

**WHISKEY PEPPER CREAM**

Our organic Whiskey Pepper Cream Sauce has a medley of flavors from Dijon mustard, rich cream, garlic, black pepper, accented by a touch of whiskey and white miso to create a creamy sauce with a kick of heat.

**#70100-60**

**10.6 OZ.**







**WHITE WINE  
CREOLE**

We started our organic White Wine Creole Sauce with a spicy tomato base, added a splash of white wine, and the classic trinity of celery, bell peppers, and onions to create this Southern-inspired sauce.

#70105-60

10.8 OZ.

Recipe Card



**THAI  
SWEET CHILI**

This sweet yet tangy organic Thai Sweet Chili Sauce combines red peppers, garlic and sea salt. The perfect condiment for dipping shrimp and spring rolls.

#70108-60

12.5 OZ.



**CHILI &  
CILANTRO**

Peppers, chilies and cilantro, what's not to like? Makes a terrific dipping sauce for spring rolls or sushi, toss with cooked asparagus, a great dip for chicken wings and a spicy baste for grilled shrimp.

#70115-53

11 OZ.







**HOT CHERRY  
MERLOT**

Subtle merlot wine is blended with cherries and the underlying heat of habanero peppers. A perfect topping for cheesecake, ideal to simmer with meatballs, toss with Brussels sprouts and a refreshing flavor with sangria

#70112-53                      11.4 OZ.  
#70112-77                      3.5 OZ.

**PEPPER  
& GARLIC**

Red bell and jalapeño peppers are mixed with apple cider vinegar, onions, and garlic. Stir into pasta salad, top a frittata, blend with hummus and serve with couscous.

#70113-53                      11.3 OZ.



**BLUEBERRY  
LEMON GINGER**

Sweet blueberries and lemon are married with tangy ginger. Tasty when blended into a smoothie, mix with vodka to make a blueberry spritzer, top baked ricotta and use as a finishing sauce for pork.

#70111-53                      11 OZ.





# DRY DIP MIXES



## BLT

Your favorite sandwich in a dip. Strong smoky and salty flavors work perfectly with crackers, veggies and more.

**#98067**

**1.6 OZ.**

## BUFFALO CHICKEN

Delicious buffalo flavor with a delicate balance of medium heat. Perfect with a piece of celery, chip or cracker.

**#98071**

**1.2 OZ.**

## CARAMEL

A sweet and buttery dessert dip that melts in your mouth. Enjoy this delicious dip and cheese ball with apple slices, cookies and more.

**#98077**

**2.6 OZ.**

## CHEESY BACON

Who doesn't like cheese and bacon? This smooth dip blends crispy onion and smoky bacon flavors for a crowd favorite. Perfect with crackers, chips and more.

**#98075**

**2.0 OZ.**







**CUCUMBER  
LEMON DILL**

The delicate and refreshing flavor of dill and cucumber with a pop of tart lemon create a dip you can't stop eating. Makes a perfect veggie or chip dip.

**#98072                      1.0 OZ.**

**ENCHILADA**

Your favorite Mexican treat all in a tasty dip. Notes of paprika, onion and a little heat. Try with a tortilla chip or cracker.

**#98069                      1.0 OZ.**

**FARM HOUSE  
RANCH**

This is not your average ranch dip. Creamy and rich buttermilk flavor make this a favorite at the farm. Perfect with veggies, chips and more.

**#98062                      1.0 OZ.**

**FIESTA  
RANCHERO**

Mexican flare meets your favorite ranch in this Mexican inspired herby blend. The perfect dip for any snack or party.

**#98076                      1.0 OZ.**



# DRY DIP MIXES



## GREEK HERB

A crowd favorite. This combination of flavorful herbs boasts hints of oregano and garlic to create a light creamy dip. Try with veggies, pita chips and more.

**#98073**

**2.0 OZ.**

## LEMON MERINGUE

Tart lemons combine with sweet meringue for a refreshing taste that delights the senses. The perfect fresh and light dessert for any party.

**#98063**

**1.8 OZ.**

## ROASTED RED PEPPER

Sweet bell peppers, bright crisp onion and a hint of heat for the perfect dip on a crostini, cracker and more.

**#98074**

**1.4 OZ.**

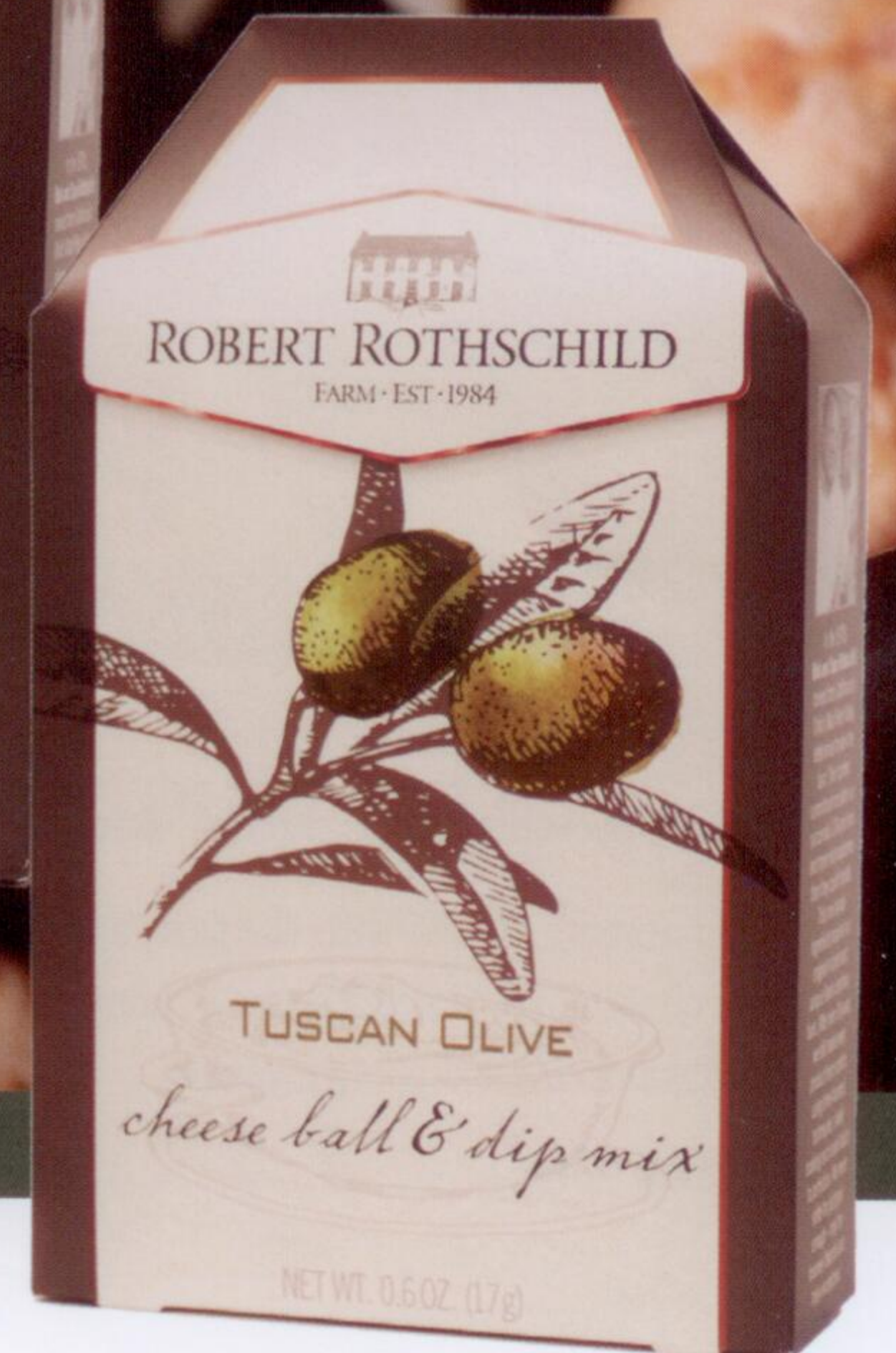
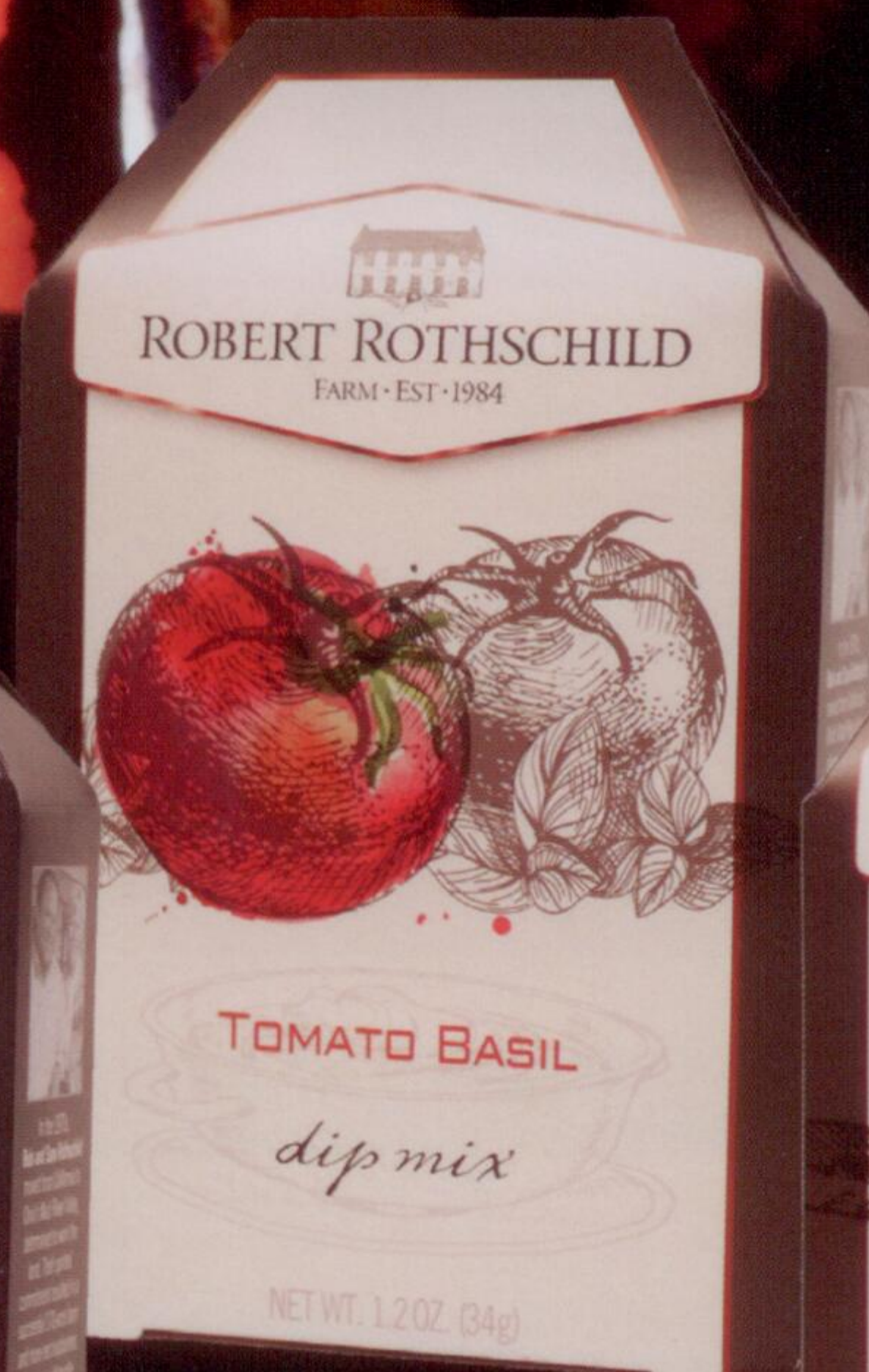
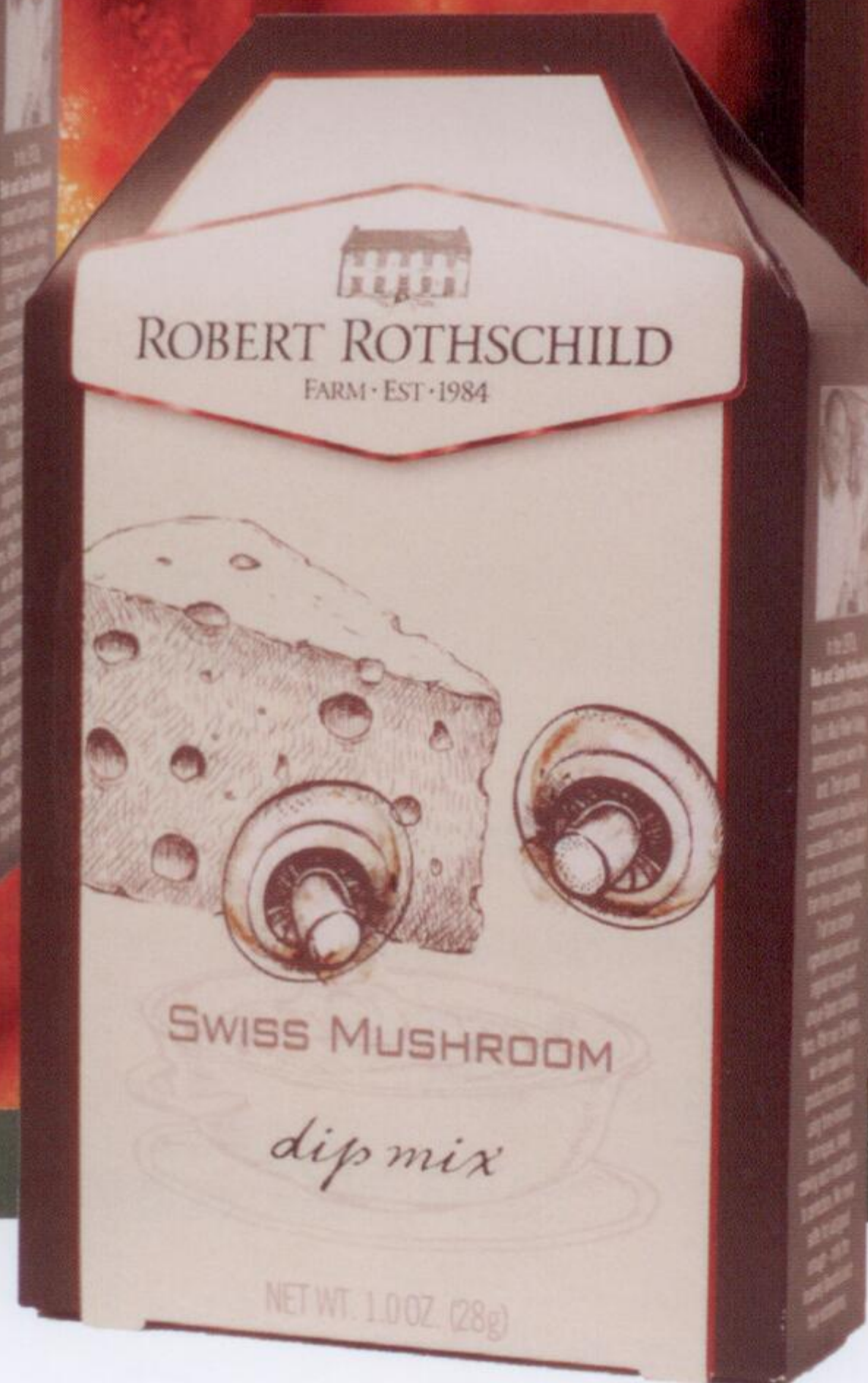
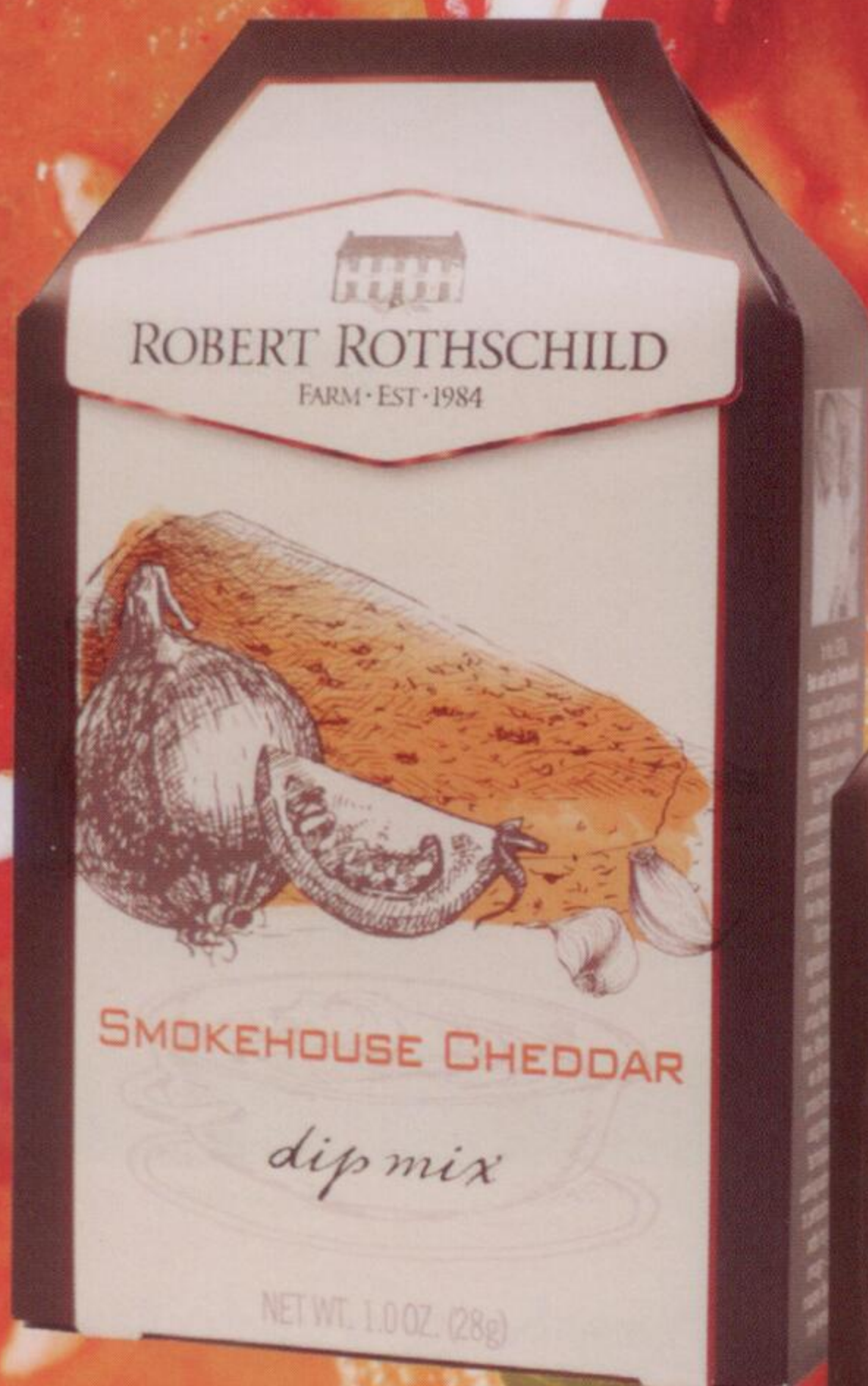
## SAVORY CRAB

Tastes as if you are sitting by the bay with this delicate mix of sweet and savory notes combined with light herbs and vinegar. Try with a cracker, pita chip, and more.

**#98066**

**0.8 OZ.**





**SMOKEHOUSE  
CHEDDAR**

A rich and smoky sharp cheddar dip that is perfect for any occasion. Try with a buttery cracker, chip and more.

**#98068**

**1.0 OZ.**

**SWISS  
MUSHROOM**

Rich buttery mushrooms combine with the tangy flavor of Swiss to form a crowd pleasing dip. Try with crackers, tortilla chips and more.

**#98070**

**1.0 OZ.**

**TOMATO  
BASIL**

Savory tomato and sweet basil combine for a delicious dip that is perfect with veggies, crackers or corn chips.

**#98064**

**1.2 OZ.**

**TUSCAN  
OLIVE**

Rich buttery olives and a salty hint of spice from bell peppers creates a wonderful cheese ball and dip that will please any crowd.

**#98065**

**0.6 OZ.**



# Your Brand



## Stoneground Mustard **Aioli**

A rich and creamy spread with the tart, bright taste of stoneground mustard and a touch of honey. Perfect on sandwiches and for dipping pretzels.

#NL79722 (GF)

11 OZ.

## Champagne Dill Honey **Mustard**

Dijon, dill and garlic pair up with champagne vinegar and honey for a slightly sweet and savory spread. A tasty addition to potato salad and deviled eggs.

#NL79622 (GF)

12 OZ.

## Spicy Raspberry Peach **Sauce**

Tart raspberries and sweet peaches get a little punch of heat from habanero peppers. Tasty over poached salmon and grilled chicken.

#NL78592 (GF)

12 OZ.

## Smoky Hatch Pepper **Aioli**

Hatch chile peppers are blended with a hint of cayenne pepper to create this unique spicy aioli. Mix into green beans or top grilled hamburgers.

#NL47322 (GF)

9.6 OZ.

## Farm House **Ketchup**

Not your average ketchup - rich tomatoes are complimented by notes of red bell pepper to create a complex topping perfect for decadent duck fat fries.

#NL78922 (GF)

11.4 OZ.

## Blackberry Balsamic **Sauce**

The tangy taste of balsamic vinegar is blended with rich blackberries, brown sugar, garlic and red bell peppers to create a rich, flavorful glaze.

#NL75992 (GF)

11.8 OZ.

## Balsamic Onion & Roasted Garlic **Spread**

Rich notes of balsamic vinegar compliment the tastes of onion, garlic, hints of rosemary and a touch of heat. Perfect on crackers and as a topping for brie.

#NL75122 (GF)

12.3 OZ.

## Sweet & Spicy **Mustard**

Sweet, meet heat. Dijon mustard is combined with cayenne pepper and rich brown sugar for a medium hot, tangy mustard.

#NL75622 (GF)

12.3 OZ.





### Raspberry Chipotle BBQ Sauce

Tart raspberries, rich tomatoes and the subtle heat of chipotle peppers are combined for the perfect sauce on ribs, chicken and more.

#NL78292 **12.3 OZ.**

### Apple Cinnamon Jam

It's like apple pie in a jar - tart apples and warm spices. Perfect for your breakfast toast or served warm over ice cream.

#NL79422 **13.4 OZ.**

### Champagne Raspberry Preserves

Premium champagne is meticulously blended with the bright tastes of raspberries and a touch of lemon. Perfect mixed into plain yogurt for an easy snack.

#NL78122 **13.4 OZ.**

### Maple Chipotle Sauce

Maple syrup, rich molasses and smoky chipotle peppers are blended for a sweet and savory sauce perfect for grilling. Ideal as a baste for ribs, chicken and steaks.

#NL78692 **12.1 OZ.**

### Tropical Pineapple Jam

Pineapples, sweet mangos and creamy coconut combine for a delicious taste of the tropics. Perfect for spooning onto fresh baked sugar cookies.

#NL75722 **13.6 OZ.**

### Raspberry Citrus Preserves

Sweet citrus is combined with the tartness of raspberries. Perfect for your morning toast.

#NL79122 **13 OZ.**

### Thai Sweet & Spicy Garlic Sauce

A perfect blend of soy sauce, garlic and sweet peppers with a bit of heat. Tasty with chicken or shrimp and ideal for dipping spring rolls.

#NL79992 **11.8 OZ.**

### Farm House Berry Preserves

Rich blackberries, raspberries and strawberries combine for the tastes of summer, year round. Spread on toasted bread or drizzle over cheesecake.

#NL79022 **13.2 OZ.**

### Sesame Honey Mustard Dip - NEW

The rich, nutty flavor of sesame combines with sweet honey and tangy mustard in this delicious dip. Pair with salty pretzels or glaze grilled chicken.

#NL22122 **11.9 OZ.**



# SNACKS



## PRETZEL DIPPERS

Our pretzel dippers are perfectly baked and seasoned to give a crunchy, salty addition to your favorite dip.

**#82010**

**6 OZ.**



## CINNAMON HONEY DIPPING PRETZELS

Crunchy, with hints of cinnamon and honey, these pretzels are perfect for dipping into one of our seasonal dips or sweet toppings. Try them as a snack on their own.

**#82050**

**6 OZ.**



## CHOCOLATE DIPPING PRETZELS

Dip into any of our fruit preserves for a sweet treat. Try as a base for your next homemade pie.

**#82040**

**6 OZ.**



## PRETZEL TWISTS

These braided pretzel twists are perfect for snacking. Try with our popular Raspberry Honey Mustard Dip.

**#82020**

**6 OZ.**



## SEA SALT PITA CHIPS

Seasoned with sea salt to provide great flavor, our pita chips are a delicious snack on their own or paired with our small batch, made from scratch dips.

**#82030**

**6 OZ.**





## COOKING SAUCES

**#15102, includes 6 each of the following:**

- Roasted Pineapple & Habanero Sauce, #24860
- Honey Sesame Sauce, #16060
- Pineapple Coconut Mango Tequila Sauce, #19160
- Raspberry Chipotle Sauce, #17860

## CONDIMENTS

**#15101, includes 6 each of the following:**

- Balsamic Caramelized Onion Spread, #26953
- Hot Pepper Peach Preserves, #20853
- Horseradish Sauce, #180053
- Hot Pepper Raspberry Preserves, #22653

## GOURMET DIPS

**#15100, includes the following:**

- 12 ea. Raspberry Honey Mustard Dip, #220153
- 6 ea. Roasted Red Pepper & Onion Dip, #20453
- 6 ea. Onion Blossom Horseradish Dip, #23253

## HOLIDAY DIPS

**#15108, includes the following:**

- 6 ea. Gingerbread Dip, #40553
- 6 ea. Peppermint Candy Cane Dip, #42153
- 12 ea. Chocolate S'mores Dip, #43453

## BLT & BUFFALO CHICKEN DIP MIXES

**#15117, includes the following:**

- 12 ea. BLT Dip Mix, #98067
- 12 ea. Buffalo Chicken Dip Mix, #98071

## GREEK HERB & SAVORY CRAB DIP MIXES

**#15118, includes the following:**

- 12 ea. Greek Herb Dip Mix, #98073
- 12 ea. Savory Crab Dip Mix, #98066

## CHEESY BACON & FIESTA RANCHERO DIP MIXES

**#15119, includes the following:**

- 12 ea. Cheesy Bacon Dip Mix, #98075
- 12 ea. Fiesta Ranchero Dip Mix, #98076

## CHOCOLATE TOPPINGS

**#15103, includes 6 each of the following:**

- Dark Chocolate Peppermint Dessert Topping, #63953
- Chocolate Caramel & Sea Salt Dessert Topping, #65153
- Raspberry Chocolate Dessert Topping, #65753
- Dark Chocolate Dessert Topping, #63653

## ORGANIC SAUCES

**#15104, includes 6 each of the following:**

- Blueberry Balsamic Sauce, #70101-60
- Citrus Chardonnay Sauce, #70103-60
- Pineapple Habanero BBQ Sauce, #70102-60
- Sriracha Teriyaki Sauce, #70104-60

## ORGANIC DIPS

**#15105, includes 6 each of the following:**

- Blueberry Lemon Ginger Dip, #70111-53
- Hot Cherry Merlot Dip, #70112-53
- Chili & Cilantro Dip, #70115-53
- Pepper & Garlic Dip, #70113-53



# DISPLAY RACKS & RECIPE CARDS

*Dark Chocolate Dessert Topping*



*Dark Chocolate Brownie Pecan Pie*

3/4 CUP BUTTER, MELTED	1 BOX DARK CHOCOLATE BROWNIE MIX + INGREDIENTS LISTED ON BACK OF BOX
3/4 CUP BROWN SUGAR, PACKED	3/4 CUP ROBERT ROTHSCHILD FARM DARK CHOCOLATE DESSERT TOPPING, DIVIDED
1 TBSP FLOUR	2 FROZEN DEEP DISH PIE SHELLS
3/4 CUP CORN SYRUP	16 OZ. WHIPPED TOPPING
1 TSP VANILLA	8 OZ. DARK CHOCOLATE BAR, CUT INTO SHAVINGS
2 EGGS, BEATEN	
2 CUPS PECANS, BEATEN	
2 CUPS DARK CHOCOLATE CHIPS	

Preheat oven to 350° F. In a medium bowl, whisk together melted butter, brown sugar, flour and vanilla. Add corn syrup and eggs and whisk together until combined. Stir in pecans and set aside. In a separate bowl, prepare brownie batter as instructed by package instructions and stir in 1/4 cup Dark Chocolate Dessert Topping. If given the option, prepare to create "fudgy" brownies, not "cakelike." Spread an even layer of 1 cup chocolate chips on the bottom of each pie shell. Pour half of brownie batter over chocolate chips in each pie shell. Pour half of pecan mixture over brownie batter in each pie shell. Bake pies for 40 - 45 minutes. When you remove pies from oven the pie will NOT be set. This is what you want. Let pies cool completely before storing in refrigerator. Before serving, drizzle 1/4 cup Dark Chocolate Dessert Topping over each pie. Serve each slice with whipped topping and dark chocolate shavings, if desired.



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- Anna Mae's Smoky Sweet BBQ Sauce..... #161
- Balsamic Caramelized Onion Spread..... #572
- Buffalo Blue Cheese Dip..... #484
- Dark Chocolate Dessert Topping..... #636
- Emerald Isle Onion Dill Horseradish Dip..... #278
- Ginger Wasabi Sauce..... #528
- Hatch Chile Jalapeño Jam..... #284
- Honey Sesame Sauce..... #655
- Hot Pepper Peach Preserves..... #516
- Hot Pepper Raspberry Preserves..... #517
- Lemon Dill & Capers Sauce..... #533
- Onion Blossom Horseradish Dip..... #551
- Pineapple Coconut Mango Tequila Sauce..... #567
- Raspberry Amaretto Preserves..... #784
- Raspberry Chipotle Sauce..... #554
- Raspberry Honey Mustard..... #513
- Raspberry Honey Mustard Dip..... #500
- Raspberry Salsa..... #508
- Raspberry Pineapple Sauce..... #783
- Roasted Pineapple & Habanero Dip & Sauce. #483
- Roasted Red Pepper & Onion Dip..... #552
- Roasted Red Pepper & Onion Sauce..... #669
- Smoky Fig & Roasted Garlic Spread..... #656
- Toasted Garlic Horseradish Dip..... #223

## CUSTOM COUNTER TOP DISPLAY RACK

Outside dimensions are 19.5" wide, 18" high. Rack contains 2 total shelves.

**#30820**







### MUST HAVE CUSTOM DISPLAY RACK

Outside dimensions are 19.75" wide, 14" deep, 71.5" high.

Rack contains 6 total shelves:

- Top, middle and bottom shelves are not adjustable
- Other shelves are adjustable

**#30817**

### CUSTOM DISPLAY RACK

Outside dimensions are 28.0" wide, 76.75" high.

Rack contains 7 total shelves:

- Top 2 shelves are 14.5" deep
- Third shelf is 18.0" deep
- Bottom 4 shelves are 22.13" deep
- Includes 2 recipe card holders and 1 snack food basket
- Back features grid with hooks for merchandising (hooks add 4" to depth of rack)

**#30803**

### LOW PROFILE CUSTOM DISPLAY RACK

Outside dimensions are 28.0" wide, 60.0" high.

Rack contains 7 total shelves:

- Top shelf is 14.5" deep
- Second shelf is 16.0" deep
- Bottom 5 shelves are 18.0" deep
- Includes 2 recipe card holders
- Back features grid with hooks for merchandising (hooks add 4" to depth of rack)

**#30816**



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FLAVOR	ITEM	DESCRIPTION	PG#	FLAVOR	ITEM	DESCRIPTION	PG#
<b>DIPS &amp; SALSAS</b>							
Onion Blossom Horseradish Dip & Spread	#23253	10.1 OZ.	5	Sweet & Spicy Bourbon BBQ Grill & Finishing Sauce	#63060	12.3 OZ.	14
Onion Blossom Horseradish Dip & Spread	#23277	3.4 OZ.	5	Peach Mango Habanero Glaze & Finishing Sauce	#62960	11.7 OZ.	15
Emerald Isle Onion Dill Horseradish Dip & Spread	#27853	10.6 OZ.	5	Pineapple Coconut Mango Tequila Glaze & Finishing Sauce	#19160	12.1 OZ.	15
Dirty Martini Dip & Spread	#40853	10.1 OZ.	5	Roasted Pineapple & Habanero Glaze & Finishing Sauce	#24860	12.7 OZ.	15
Buffalo Blue Cheese Dip & Spread	#42253	9.8 OZ.	6	Roasted Pineapple & Habanero Glaze & Finishing Sauce	#24877	4 OZ.	15
Artichoke Spinach Dip & Spread	#41453	10.3 OZ.	6	Anna Mae's Smoky Sweet BBQ Grill & Finishing Sauce	#16160	12.1 OZ.	16
Toasted Garlic Horseradish Dip & Spread	#22353	9.8 OZ.	6	Anna Mae's Smoky Sweet Chipotle BBQ Grill & Finishing Sauce	#15960	12.9 OZ.	16
Hatch Chile Pepper Dip & Spread	#42353	9.8 OZ.	7	Sriracha Teriyaki Grill & Finishing Sauce	#46660	11.2 OZ.	16
Red Pepper Dip & Spread	#41653	10.6 OZ.	7	Cherry Pomegranate Habanero Grill & Finishing Sauce	#62860	11.7 OZ.	17
Roasted Red Pepper & Onion Dip & Spread	#20453	11.4 OZ.	7	Chili Lime Grill & Finishing Sauce	#46860	10.2 OZ.	17
Roasted Red Pepper & Onion Dip & Spread	#20477	3.75 OZ.	7	Raspberry Pineapple Grill & Finishing Sauce	#78360	11.7 OZ.	17
Chocolate S'mores Dip & Spread	#43453	12.3 OZ.	8	Raspberry Pineapple Grill & Finishing Sauce	#78377	4.2 OZ.	17
Chocolate S'mores Dip & Spread	#43477	4 OZ.	8	Blackberry Chipotle Grill & Finishing Sauce	#19460	12 OZ.	18
Gingerbread Dip & Spread	#40553	11.7 OZ.	8	Raspberry Chipotle Glaze & Finishing Sauce	#17860	11.8 OZ.	18
Peppermint Candy Cane Dip & Spread	#42153	12.2 OZ.	8	Raspberry Chipotle Glaze & Finishing Sauce	#17877	4 OZ.	18
Peppermint Candy Cane Dip & Spread	#42177	3.8 OZ.	8	Chop House Steak Sauce	#19960	10.5 OZ.	19
Blackberry Honey Mustard Dip & Glaze	#24453	12.9 OZ.	9	Ginger Wasabi Teriyaki Stir Fry & Simmer Sauce	#19360	11.9 OZ.	19
Champagne Garlic Honey Mustard Dip & Glaze	#23353	12.3 OZ.	9	Thai Sweet Chili Grill & Dipping Sauce	#17360	11.8 OZ.	19
Pub Style Beer & Mustard Cheese Dip & Spread	#45853	10.7 OZ.	9	<b>CONDIMENTS &amp; MUSTARDS</b>			
Raspberry Honey Mustard Dip & Glaze	#220153	13.2 OZ.	10	Ginger Wasabi Sauce	#53053	11.7 OZ.	21
Raspberry Honey Mustard Dip & Glaze	#22077	4.3 OZ.	10	Balsamic Caramelized Onion Spread	#26953	11 OZ.	21
Sweet Heat Dip & Glaze	#23053	12.5 OZ.	10	Cranberry Sauce	#16553	11.8 OZ.	21
Raspberry Salsa	#210153	11.3 OZ.	11	Lemon Wasabi Spread & Dipping Sauce	#18253	10.5 OZ.	22
Roasted Corn & Black Bean Salsa	#61453	10.5 OZ.	11	Maple Brown Sugar Ham Glaze	#53753	13.8 OZ.	22
Roasted Pineapple & Habanero Dip & Glaze	#24853	12.7 OZ.	11	Horseradish Sauce & Spread	#180053	10.6 OZ.	23
Roasted Pineapple & Habanero Dip & Glaze	#24877	4 OZ.	11	Lemon Dill & Capers Sauce	#53353	10.4 OZ.	23
<b>SAUCES</b>				Smoky Fig & Roasted Garlic Spread	#53853	12 OZ.	23
Hatch Jalapeño Cooking & Finishing Sauce	#50660	10.1 OZ.	13	Anna Mae's Smoky Mustard	#53253	10 OZ.	24
Mushroom Marsala Cooking & Finishing Sauce	#64860	10.3 OZ.	13	Blue Cheese Dijon Mustard	#53953	11.2 OZ.	24
Roasted Red Pepper & Onion Cooking & Finishing Sauce	#66960	11.4 OZ.	13	Cilantro Jalapeño Mustard	#54153	10.7 OZ.	25
Roasted Red Pepper & Onion Cooking & Finishing Sauce	#66977	3.9 OZ.	13	Raspberry Honey Mustard	#51353	13.2 OZ.	25
Honey Sesame Grilling Sauce	#16060	12.5 OZ.	14	Raspberry Wasabi Dipping Mustard	#52953	10.2 OZ.	25
				Raspberry Wasabi Dipping Mustard	#52977	3.7 OZ.	25





**FLAVOR**                      **ITEM**                      **DESCRIPTION**                      **Pg#**

**DESSERT TOPPINGS**

Chocolate Caramel & Sea Salt Dessert Topping	#65153	13.1 OZ.	26
Chocolate Caramel & Sea Salt Dessert Topping	#65177	4 OZ.	26
Dark Chocolate Dessert Topping	#63653	13.1 OZ.	27
Dark Chocolate Dessert Topping	#63677	4 OZ.	27
Dark Chocolate Peppermint Dessert Topping	#63953	13.1 OZ.	27
Raspberry Chocolate Dessert Topping	#65753	13.1 OZ.	27

**PRESERVES**

Hot Pepper Peach Preserves	#20853	12.4 OZ.	29
Hot Pepper Raspberry Preserves	#22653	12.7 OZ.	29
Raspberry Amaretto Preserves	#78453	12.1 OZ.	29
Raspberry Amaretto Preserves	#78477	4.2 OZ.	29
Rhubarb Strawberry Preserves	#25253	12.1 OZ.	30
Rhubarb Strawberry Preserves	#25277	4.3 OZ.	30
Hatch Chile Jalapeño Jam	#28453	11.7 OZ.	31
Red Pepper Jelly	#25853	13.4 OZ.	31
Seedless Red Raspberry Preserves	#21053	12.7 OZ.	31

**ORGANIC**

Sriracha Teriyaki Sauce	#70104-60	12.1 OZ.	32
Blueberry Balsamic Sauce	#70101-60	11.9 OZ.	32
Citrus Chardonnay Sauce	#70103-60	11.2 OZ.	33
Pineapple Habanero BBQ Sauce	#70102-60	12.1 OZ.	33
Whiskey Pepper Cream Sauce	#70100-60	10.6 OZ.	33
White Wine Creole Sauce	#70105-60	10.8 OZ.	34
Thai Sweet Chili Sauce – NEW	#70108-60	12.5 OZ.	34
Chili & Cilantro Dip	#70115-53	11 OZ.	34
Hot Cherry Merlot Dip	#70112-53	11.4 OZ.	35
Hot Cherry Merlot Dip	#70112-77	3.5 OZ.	35
Pepper & Garlic Dip	#70113-53	11.3 OZ.	35
Blueberry Lemon Ginger Dip	#70111-53	11 OZ.	35

**DRY DIP MIXES**

BLT Dip Mix	#98067	1.6 OZ.	36
Buffalo Chicken Dip Mix	#98071	1.2 OZ.	36

**FLAVOR**                      **ITEM**                      **DESCRIPTION**                      **Pg#**

Caramel Cheese Ball & Dip Mix	#98077	2.6 OZ.	36
Cheesy Bacon Dip Mix	#98075	2.0 OZ.	36
Cucumber Lemon Dill Dip Mix	#98072	1.0 OZ.	37
Enchilada Dip Mix	#98069	1.0 OZ.	37
Farm House Ranch Dip Mix	#98062	1.0 OZ.	37
Fiesta Ranchero Dip Mix	#98076	1.0 OZ.	37
Greek Herb Dip Mix	#98073	2.0 OZ.	38
Lemon Meringue Cheese Ball & Dip Mix	#98063	1.8 OZ.	38
Roasted Red Pepper Cheese Ball & Dip Mix	#98074	1.4 OZ.	38
Savory Crab Cheese Ball & Dip Mix	#98066	0.8 OZ.	38
Smokehouse Cheddar Dip Mix	#98068	1.0 OZ.	39
Swiss Mushroom Dip Mix	#98070	1.0 OZ.	39
Tomato Basil Dip Mix	#98064	1.2 OZ.	39
Tuscan Olive Cheese Ball & Dip Mix	#98065	0.6 OZ.	39

**YOUR BRAND**

Balsamic Onion & Roasted Garlic Spread	#NL75122	12.3 OZ.	40
Blackberry Balsamic Sauce	#NL75992	11.8 OZ.	40
Champagne Dill Honey Mustard	#NL79622	12 OZ.	40
Farm House Ketchup	#NL78922	11.4 OZ.	40
Smoky Hatch Pepper Aioli	#NL47322	9.6 OZ.	40
Spicy Raspberry Peach Sauce	#NL78592	12 OZ.	40
Stoneground Mustard Aioli	#NL79722	11 OZ.	40
Sweet & Spicy Mustard	#NL75622	12.3 OZ.	40
Thai Sweet & Spicy Garlic Sauce	#NL79992	11.8 OZ.	41
Apple Cinnamon Jam	#NL79422	13.4 OZ.	41
Champagne Raspberry Preserves	#NL78122	13.4 OZ.	41
Farm House Berry Preserves	#NL79022	13.2 OZ.	41
Maple Chipotle Sauce	#NL78692	12.1 OZ.	41
Raspberry Chipotle BBQ Sauce	#NL78292	12.3 OZ.	41
Raspberry Citrus Preserves	#NL79122	13 OZ.	41
Tropical Pineapple Jam	#NL75722	13.6 OZ.	41
Sesame Honey Mustard Dip - NEW	#NL22122	11.9 OZ.	41

**SNACKS**

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Cinnamon Honey Dipping Pretzels	#82050	6 OZ.	42
Pretzel Dippers	#82010	6 OZ.	42
Pretzel Twists	#82020	6 OZ.	42
Sea Salt Pita Chips	#82030	6 OZ.	42





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