

Product Spotlight: Pot Pies

From our portfolio of recipes:

- Soups and Chowders
- Sauces and Gravies
- Chili and Stews
- Puddings and other desserts
- Mashed Potatoes and Polenta
- Pot Pies (sweet or savory)
- Ravioli, Tortellini, Bandolini, and Gnocchi
- Pesto and Compound Butters

We currently produce several different custom pot pies designed for foodservice packs and retail packs. The pies can be made with a seafood, chicken or meat filling. We can custom make yours too!



Parmesan Gourmet Butter with Sauté' Mushrooms



Customer Spotlight.....

Gourmet Butters

Two California brothers, Dave Gipson (a professional chef to the rich and famous) and Mark Gipson (a businessman and entrepreneur) took it upon themselves to create a few gourmet butters that would pair well with various entrees. After having rave reviews with these compound butters, Mark decided to take these wonderful flavors to the next level. Being encouraged by a couple of close friends who also have a passion for food and cooking, Gourmet Butters® LLC was born. Dave and Mark expanded with other recipe ideas and the vision to create gourmet meals with simplicity. Great tasting food wasn't enough, they decided to make all of the butters with organic and natural ingredients. Gourmet Butters now offers ten flavors with a variety of savory and sweet organic gourmet butter. We encourage you to have these butters on hand in your kitchen. It will make your cooking experience fun, simple, and enhance the flavor of your food. These compound butters were made to save preparation time and showcase your culinary creations with ease. Visit the website today at:

<http://www.gourmetbutters.com/index.html>

Revamped packaging line to accommodate retail.....

In June and July we will be revamping our existing packaging line to help us better accommodate additional retail production items. This will be the second design upgrade to happen in the last year and will again help us to gain better efficiency in the final pack out of product. The new line will also help to achieve better ergonomics for our packaging team and speed the operation up to accommodate increased demand. Working with a local engineering company our Del Monaco production team helped to design the new features to better fit our unique cooling and existing packaging systems. One of the new unique features will be the extreme flexibility of the line to changeover from small pack packaging back to our standard foodservice pack within several minutes, which will eliminate any production down time in the flow of the production system.

Ask the Chef.....

Time to start thinking about your Holiday food plans now! As we move into the summer season the R&D Team here at Del Monaco is busy writing new recipes for the 2011 Holiday Season. They test new gravies, different types of mashed potatoes, and of course several varieties of cranberry sauce. Chef Nancy, says she is working on new holiday side dishes such as Creamed Corn with different toppings, several varieties of Baked Beans, and she has prepared mouth watering mashed potatoes using a variety of sweet potatoes. Of course we will have our Stuffing mixes available and will be sending out samples of all products in July. If you have some suggestions for future recipe ideas please feel free to forward them directly to Chef Nancy at: nancy@delmonacofoods.com.

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Please give me your feedback at:

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