

RANCH. remix



14 Next-Level
Ranch+ Ideas

**JOIN THE Ranch
Revolution**
with 13 Entree Recipes
that use our Ranch+ ideas



pictured
**Nashville
Hot Ranch**
with Chicken Potato Croquettes
pg. 38



Pulled Pork Sliders
with Peach Habanero Ranch



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Order Up Your Favorite Ranch Today

ORDER SAMPLES



Ranch is the #1

Consumer Flavor Profile

>50%
OF CONSUMERS

would choose ranch dressing over other dressing options

44%
OF CONSUMERS

eat ranch dressing at least once a week

RANCHreach

Ranch's large and growing popularity lends itself to the perfect base to your next signature sauce.

Flavor is only half the battle. Finding the right "clean label" ranch is key to satisfying consumers' list of growing demands...

What Consumers Want to Order™



Real Ingredients.

BECAUSE TASTE MATTERS.™



Litehouse Ranches have...

No Artificial Preservatives,
Flavors or Colors

No MSG

No High Fructose Corn Syrup

No Gluten

Packaging Options:

Gallons

32oz Squeeze Bottles

Pillows

Cups

Available Distribution Via



ORDER SAMPLES





14 Next-Level ranch+ideas

From our start as a local restaurant, to today's award-winning brand, the Lighthouse name has always been synonymous with great taste. Whether innovating our own products or helping develop your next custom creation, our approach to food has always been simple: Use real ingredients, Because Taste Matters.™

We understand now more than ever that simplicity, innovation and profits are essential to today's menu development. So, we have taken ranch, the nation's favorite salad dressing, and developed innovative concepts to inspire your next signature sauce or menu item.



Want to create your own custom formulation? We can help!

Minimum Volume Requirements Apply • <https://www.lighthousefoodservice.com/custom-formulation>

[CLICK HERE](https://www.lighthousefoodservice.com/custom-formulation)



ranch+

nashville hot



-
- 1c** Litehouse® Ranch
We recommend Homestyle Ranch
 - 2T** Light Brown Sugar
 - 3t** Cayenne Pepper
 - 2t** Paprika
 - 2t** Chili Powder
 - 2t** Garlic Powder
 - 2t** Salt
-

TRY ON: Bring the heat on your crispy chicken sandwich!

ranch+ peppered bacon

1c Litehouse® Ranch
We recommend Homestyle Ranch

3 Strips Peppered Bacon

1t Cracked Black Pepper



TRY ON: Take your sandwich up a notch with this delicious spread!

ranch+

chipotle



4c Litehouse® Ranch
We recommend Homestyle Ranch

1c Chipotle in Adobo
Pureed

TRY ON: Compliment any sandwich with this smokey spread!

avocado cilantro

ranch+

1c. Litehouse® Ranch
We recommend Homestyle Ranch

1 Avocado

2T. Cilantro



TASTY TIP: Energize your next dish with crisp, fresh taste!

ranch+

marinara



4c. Litehouse® Ranch
We recommend Homestyle Ranch

3c. Marinara Sauce

TRY ON: Mozzarella Sticks + Marinara Ranch = Perfection!

cucumber ranch+

-
- 1c. Litehouse® Ranch
We recommend Homestyle Ranch
 - 1 Cucumber, seeded
-



TRY ON: Perfectly compliment a gyro or sandwich!

ranch+ caramelized onion & gruyère



1 c. Litehouse® Ranch
We recommend Homestyle Ranch

6 oz. Caramelized Onions

1 oz. Gruyère Cheese

TRY ON: Pair with a soft pretzel as a delicious dipping sauce!

parmesan ranch+ ————— & roasted garlic

1c. Litehouse® Ranch
We recommend Homestyle Ranch

4oz. Roasted Garlic

¼c. Parmesan Cheese



TRY ON: Take your entree salad to another level!



ranch+

tomato & garlic

-
- 1c** Litehouse® Ranch
We recommend Homestyle Ranch
 - 2** Roma Tomatoes
 - 6** Cloves of Garlic
 - 1T** Olive Oil
 - 1t** Salt
 - 1t** Pepper
-

TRY ON: Serve a dip as great as your appetizers!

ranch+

peach habanero

3/4 c. Litehouse® Ranch
We recommend Homestyle Ranch

3 Whole Peaches

1 Habanero Pepper

1t. Peach Extract



TRY ON: Give your Baja Fish Tacos some sweet heat!

ranch+

hatch chile



4c Litehouse® Ranch
We recommend Homestyle Ranch

4c Hatch Chile
Canned, drained

TRY ON: Perfect pairing for your tacos and more!

ranch+

wasabi

1c. Litehouse® Ranch
We recommend Homestyle Ranch

1t. Wasabi Powder



TRY ON: Drizzle over your power bowl!

ranch+

buffalo



1c. Litehouse® Ranch
We recommend Homestyle Ranch

2T. Franks® Red Hot Sauce

TRY ON: Bring two fan favorites together to finish off your sliders!

truffle ranch+ ---

parmesan

-
- 1c.** Litehouse® Ranch
We recommend Homestyle Ranch
 - 2t.** White Truffle Oil
 - ¼c.** Grated Parmesan Cheese
-



TRY ON: Smear on your signature burger!

• Ranch Revolution •

ENTREE #1

Recipe courtesy of Chef Justin Franco

Nashville Hot Chicken Sliders

with Litehouse® Nashville Hot Ranch



MENU COPY:

Free-range chicken thighs marinated in buttermilk and hot sauce, twice breaded in seasoned flour, and fried to perfection. Tossed in Nashville hot chicken oil and served on a toasted brioche bun with bread and butter pickles and one of our signature Litehouse® dressings.

CUISINE: Chicken • Family Casual • Sandwich • Sports Bar

MENU PART: Lunch • Dinner | Appetizer • Entree

Nashville Hot Chicken Sliders

Ingredients

For the Seasoned Flour:

- 8 c.** Flour
- ¼ c.** Granulated Garlic
- 2 T.** Lawrys® Season Salt
- 2 T.** Kosher Salt
- 1 T.** Black Pepper
- 1 T.** Cayenne Pepper
- 1 T.** Spanish Paprika

For the Chicken:

- 3-4 lbs.** Skinless Chicken Breast
Cut into 10-12 pieces
- 3 c.** Buttermilk
- 2** Whole Eggs
- 1 c.** Franks® Red Hot Sauce
- 6 c.** Vegetable Oil
For Frying

For the Nashville Hot Oil:

- 2 T.** Light Brown Sugar
- 3 T.** Cayenne Pepper
- 1 T.** Spanish Paprika
- 1 T.** Chili Powder
- 1 t.** Garlic Powder
- 1 t.** Salt

Directions

In a large mixing bowl crack the eggs and whisk them until they are combined. Add the buttermilk and hot sauce, whisk until they are combined. Toss the cut chicken breasts into the buttermilk mixture and marinate them overnight.

Prepare the seasoned flour by mixing all dry ingredients together. Remove the chicken from the buttermilk and place it on a wire rack to drain. Strain the buttermilk mixture to remove any chicken pieces. Dredge the chicken in flour and shake off the excess. Dunk the chicken into the buttermilk mixture and set it aside to drain. Dredge the chicken again in the seasoned flour. Shake off excess and set it aside.

At service, deep fry at 350°F until golden brown and the internal temperature of the chicken is 165°F.

In a small bowl remove ½ cup of oil from the fryer and whisk in hot oil dry ingredients. Brush this onto the finished fried chicken.

Serve immediately on the slider bun of your choice topped with our Litehouse® Nashville Hot or Cucumber Ranch.



Nashville Hot Ranch

- 1 c.** Litehouse® Ranch
We recommend Homestyle Ranch
- 2 T.** Light Brown Sugar
- 3 t.** Cayenne Pepper
- 2 t.** Paprika
- 2 t.** Chili Powder
- 2 t.** Garlic Powder
- 2 t.** Salt

• Ranch Revolution •

ENTREE #2

Recipe courtesy of Chef Adam Moore

Nashville Hot Chicken Pot Pies

with Litehouse® Nashville Hot Ranch



MENU COPY:

Tender pieces of chicken, potato, carrots, and celery tossed in a Nashville Hot chicken Ranch cream sauce and baked with flaky golden-brown pie crust.

CUISINE: Chicken • Family Casual

MENU PART: Lunch • Dinner | Entree



Nashville Hot Chicken Pot Pie

Ingredients

- ½ c.** Idaho® Red Potatoes
Diced and Par Cooked
- ¼ c.** Chicken Broth
- 2 T.** Litehouse® Nashville Hot Ranch
- 5-6 oz.** Boneless Chicken Thighs
Cooked and Diced
- ¼ c.** Onions
- ¼ c.** Bell Pepper
- ¼ c.** Celery
- Pre-maded Pie Dough
- Egg Wash

Directions

Preheat oven to 375°F.

In a small pot, sauté vegetables until tender, then add Idaho® potatoes, broth, Litehouse® ranch base and diced chicken. Top with pie dough and make a slit in the center.

Brush with egg wash and bake for 15-20 minutes, or until golden and bubbly.

Serve immediately.



Nashville Hot Ranch

- 1 c.** Litehouse® Ranch
We recommend Homestyle Ranch
- 2 T.** Light Brown Sugar
- 3 t.** Cayenne Pepper
- 2 t.** Paprika
- 2 t.** Chili Powder
- 2 t.** Garlic Powder
- 2 t.** Salt

• Ranch Revolution •

ENTREE #3

Recipe courtesy of Chef Jason Hernandez

Chorizo Croquettes

with Litehouse® Jalapeño Cilantro Ranch



MENU COPY:

Spicy chorizo, cotija cheese and creamy mashed potato, breaded in pork rinds and deep fried golden brown. Served with Litehouse® Jalapeño Cilantro Ranch dressing.

CUISINE: Family Casual • Sports Bar • Steak • Snack

MENU PART: Lunch • Dinner | Appetizer • Side Dish • Add-on

Chorizo Croquettes

Ingredients

- 5 ea.** Chorizo Croquettes
- 2 T. sp.** Cotija Cheese
- 1 T. sp.** Cilantro
- 1 ea.** Grilled Lime

Chorizo Croquettes

- 2 lbs.** Mashed Potatoes
Fresh or Day Old
- 1 lb.** Chorizo
Cooked and Cooled

Seasoned Flour/Egg Wash

- 1 t.** Salt
- 1 t.** Pepper
- ½ t.** Granulated Garlic
- 3 c.** Flour
- 1 c.** Pork Rinds
Ground
- 3** Eggs

Jalapeno Cilantro Ranch Sauce:

- 8 oz.** Litehouse® Ranch Dressing
- 1 oz.** Pickled Jalapeños
- ½ oz.** Jalapeño Brine
- ½ t.** Jalapeño Seasoning
- ¼ t.** Smoked Paprika

Directions

Place croquettes into fryer and cook for 4 minutes until they are crisp and golden brown.

Once cooked, let excess oil drain and place onto plate or serving dish.

Top the croquettes with cheese crumbles over the tops of all pieces.

Evenly sprinkle the cilantro over the croquets and onto the plate.

Pour sauce into a ramekin and place on the top of the plate.

Place the grilled lime on the plate next to the sauce and serve.

Chorizo Croquettes:

Use day-old or fresh mashed potatoes - make sure they are cold to ensure they will bond with the chorizo.

Cook and cool the chorizo.

Once both the potatoes and the chorizo are cooled, add them to a mixing bowl and completely combine. The mixture will turn slightly orange due to the meat and its oils.

Once fully combined, using a #40 Scoop, scoop all the mixture into balls and place on parchment paper.

Seasoned Flour:

Place the seasonings, flour and ground pork rinds into a mixing bowl and mix well. Set aside.

Crack the eggs and place them into mixing bowl with water and whisk until combined. Set aside.

Rolling the Croquettes:

With the scooped balls, flour, and egg wash in separate containers, place a croquet into the flour then place it into the egg wash. Finally, place the croquettes back into the flour mixture and completely coat.

Arrange in a single layer on a parchment-lined sheet tray.

Store under refrigeration until ready to fry.

Jalapeno Cilantro Ranch Sauce:

Place all ingredients into a food processor, blend for 20 seconds, remove the lid, scrape the sides, and then blend for an additional 20 seconds.

Place into storage container and store until ready to use.



Parmesan & Roasted Garlic Ranch • pg. 15



Peppered Bacon Ranch • pg. 9

Crispy Torn Potatoes

with Litehouse® Peppered Bacon Ranch



MENU COPY:

Baked potatoes, torn and fried golden brown. Seasoned and served with your favorite ranch dipping sauce.

CUISINE: Family Casual • Sports Bar • Burger • Snack

MENU PART: Lunch • Dinner | Entree • Side Dish • Add-on



Crispy Torn Idaho Potatoes

Ingredients

4 lg. Idaho® Russet Potatoes
Par-baked

Oil, for frying

Salt to Taste

Breakfast Skillet Additions

1 c. Corned Beef
Diced

¼ c. Caramelized Bell Peppers

¼ c. Caramelized Onions

¼ c. Cheddar Cheese Sauce

Chopped Chives

1.5 oz. Litehouse® Peppered Bacon
Buttermilk Ranch

Directions

Tear baked Idaho® russet potatoes into 1-2" pieces and refrigerate overnight.

To cook, preheat fryer to 350°F.

Once heated, drop torn potatoes into the oil and deep fry for 3-4 minutes or until golden and crisp.

Drain off excess oil and season as desired.

Serve topped with your favorite toppings and 1.5oz Litehouse® Peppered Bacon Ranch.



Peppered Bacon Ranch

1 c. Litehouse® Ranch
We recommend Homestyle Ranch

3 Strips Peppered Bacon

1 t. Cracked Black Pepper

• Ranch Revolution •

ENTREE #5

Recipe courtesy of Chef Justin Franco

Fried Buffalo Chicken Sandwich

with Litehouse® Buffalo Ranch



MENU COPY:

48-hour brined and buttermilk marinated chicken breast, double breaded and deep friend until golden brown and crispy. Served atop a toasted brioche bun with fresh lettuce, tomato, onion, and our signature Litehouse® Buffalo Ranch Dressing.

CUISINE: Chicken • Burger • Family Casual • Sandwich • Sports Bar

MENU PART: Lunch • Dinner | Entree

Fried Buffalo Chicken Sandwich

Ingredients

6 lg. Chicken Breasts
Cut in ½ on the bias

2 c. Buttermilk

Vegetable oil, for frying

For the Chicken Brine:

6 c. Water

½ c. Kosher Salt

½ c. Brown Sugar

2 Whole Bay Leaves

3 cloves Garlic
Smashed

2 c. Ice

For the Breading:

5 c. Flour

2 T. Kosher Salt

1 T. Lawry's Season Salt

1 T. Black Pepper

1 T. Granulated Garlic

1 T. Paprika

Serve With:

1 oz. Litehouse® Buffalo Ranch

Directions

Prepare the chicken brine by placing all items, except ice, into a pot and bringing to a boil. Remove the brine from stove, add the ice, and allow it to cool. Place the chicken inside a large bowl or hotel pan and cover with cool brine. Brine for 12 - 24 hours.

After chicken has brined, remove it from refrigeration, drain it, brine it, and pour buttermilk over the chicken. Allow the chicken to soak in the buttermilk for another 8-12 hours or overnight.

Prepare seasoned flour by mixing all dry ingredients together. Remove chicken from buttermilk and allow to drain. Season lightly with salt and pepper then dredge in flour. Depending on your preference you may return the chicken to buttermilk and dredge in flour again for a second coating.

At service, deep fry at 350° F until chicken is golden brown and internal temperature reads 165°F. Serve on a toasted brioche bun with fresh escarole, tomato, pickles and Litehouse® Buffalo Ranch dressing.



Buffalo Ranch

1 c. Litehouse® Ranch
We recommend Homestyle Ranch

2 T. Franks® Red Hot Sauce

Fried Macaroni & Cheese Bites

with Litehouse® Truffle & Parmesan Ranch



MENU COPY:

Your favorite blend of pasta and gooey cheeses, hand-breaded in Japanese breadcrumbs and fresh herbs. Then deep-fried until golden brown, crispy, and melty in the middle, served with one of our signature Litehouse® Ranch dressings.

CUISINE: Family Casual • Sports Bar • Snack

MENU PART: Lunch • Dinner | Appetizer • Side Dish • Kid's Meal

Fried Macaroni & Cheese Bites

Ingredients

6 c. Macaroni & Cheese

1½ c. All-purpose Flour

4 Eggs

3 c. Panko Japanese-style
breadcrumbs

1.5 oz. Litehouse® Truffle &
Parmesan Ranch

Litehouse® Freeze Dried
Parsley

Vegetable Oil, for frying

Salt & Pepper

Directions

Cook the macaroni and cheese of your choice and transfer to a half sheet pan lined with parchment paper. Allow it to cool in refrigerator for a few hours until it is set and easy to work with.

Using a 3 oz. scoop, portion the macaroni and cheese into balls. Season the flour with salt and pepper to taste, and set aside. Whisk 4 eggs together and set aside. Season panko breadcrumbs with parsley, salt, and pepper.

Using the wet hand/dry hand method, bread the macaroni and cheese balls and set aside.

At service, deep fry 350°F for 2-3 minutes until crispy on the outside and hot on the inside. Serve immediately with 1.5 oz Truffle & Parmesan Ranch.



Truffle & Parmesan Ranch

- 1 c.** Litehouse® Ranch
We recommend Homestyle Ranch
- 2 T.** White Truffle Oil
- ¼ c.** Grated Parmesan
Cheese

Potato Soup

with Litehouse® Peppered Bacon Ranch



MENU COPY:

Hearty Red Potato soup served with bacon, cheddar cheese and green onions. Drizzled with Litehouse® Homestyle Bacon Ranch Dressing.

CUISINE: Family Casual • Soup & Sandwich

MENU PART: Lunch • Dinner | Side Dish • Add-in • Entree

Idaho® Potato Soup

Ingredients

- 10 lbs.** Idaho® Red Potatoes
 - 2 lbs.** Bacon, chopped
 - ½ c.** Chopped Garlic
 - ¼ c.** Chopped Chives
 - 4 T.** Salt
 - 6 T.** Ground Black Pepper
 - 1 Qt.** Water
 - ½ Gal.** Milk
 - ½ Gal.** Heavy Whipping Cream
 - 6 lbs.** Mashed Potatoes
 - 3 lbs.** Shredded Cheddar Cheese
 - 12 oz.** Litehouse® Peppered Bacon Ranch
-

Directions

Wash red potatoes, then cut in half, creating 2 equal halves. Cut those halves in half again lengthwise, creating quarters. Cut the quarters into ¼" ¼ moons and place into a bowl of water. (This will reduce oxidation.)

Once all potatoes are cut, drain and place in boiling water. Cook only halfway to start to soften, about 5 minutes

On a clean cutting board dice all the bacon. Using a large stock pot on medium high heat, cook the bacon in the pot. Leave all renderings in the pot to add flavor.

Once the bacon is fully cooked and becoming golden brown and crispy, add the garlic. Let the garlic cook for 2 minutes or until browning starts.

Place potatoes, chives, salt, and pepper into the stock pot and mix with the bacon and garlic. Let cook for 2 minutes. DO NOT BURN - make sure that you are watching the heat. Adjust if needed.

Add in water, milk, and heavy cream and whisk well.

Add in the mashed potatoes and cheese. Whisk until all the mashed potatoes have dispersed into the soup and cheese is completely melted. Cheese will stick to the bottom of pot and burn if not completely whisked.

Turn heat to medium and let the soup steep until the texture is velvety and smooth (20 minutes). Whisk frequently.

After the soup is completely cooled, at service, whisk in the ranch dressing.



Peppered Bacon Ranch

- 1 c.** Litehouse® Ranch
We recommend Homestyle Ranch
- 3 Strips** Peppered Bacon
- 1 t.** Cracked Black Pepper

Potato Pavé

with Litehouse® Parmesan & Roasted Garlic Ranch



MENU COPY:

Classic French potatoes layered, pressed, and seared golden brown then covered in Litehouse® Roasted Garlic Ranch sauce. Garnished with crispy prosciutto and fresh herbs.

CUISINE: Steak • Specialty

MENU PART: Lunch • Dinner | Side Dish • Add-on



Potato Pavé

Ingredients

½ c. Litehouse® Homestyle Ranch

½ c. Whole Milk

1 T. All-Purpose Flour

3 lbs. Idaho® Russet Potatoes
Peeled

Extra Virgin Olive Oil,
for cooking

Kosher Salt, to taste

Topped With:

4 T. Litehouse® Parmesan &
Roasted Garlic Ranch

½ c. Crumbled Crispy Prosciutto

1 T. Fresh Minced Parsley

1 T. Fresh Minced Chives

Directions

Preheat oven to 350°F.

Line a 4" oven-proof baking dish/pan with parchment, leaving approximately 4-5" of overhang on all sides.

Set the cut thickness of a mandolin or meat slicer to approximately 1/16 inch.

In a large bowl, whisk the ranch, milk and flour. Slice the potatoes lengthwise directly into this mixture.

Pour the potato slices and ranch mixture into the baking dish/pan lined with parchment.

Make sure the mixture is evenly distributed amongst the pan – this is very important.

Cover tightly with aluminum foil and place in the oven.

Bake for 2 hours or until a knife easily pierces the potatoes.

Let rest for 15 minutes before placing a similar-sized baking dish/pan on top, weighed down with heavy cans.

Let settle for about 2 hours before removing the weights. Place in the refrigerator overnight.

The following day, invert the pavé onto a cutting board and remove the parchment.

Slice into desired shape and sauté over HIGH heat in a skillet or flat top with olive oil until golden on all sides.

Season with kosher salt and top with desired toppings. Serve with Litehouse® Parmesan and Roasted Garlic Ranch.



Parmesan & Roasted Garlic Ranch

1 c. Litehouse® Ranch
We recommend Homestyle Ranch

4 oz. Roasted Garlic

¼ c. Parmesan Cheese

Potato Croquettes

with Litehouse® Caramelized Onion & Gruyère Ranch



MENU COPY:

Creamy and buttery mashed potatoes breaded with Japanese breadcrumbs and Litehouse® freeze dried herbs. Then deep fried until golden brown and served with one of our signature Litehouse® Caramelized Onion & Gruyère Ranch Dressings.

CUISINE: Family Casual • Sports Bar • Snack

MENU PART: Lunch • Dinner | Appetizer • Side Dish • Add-on



Potato Croquettes

Ingredients

- 2 lbs.** Yukon Gold Potatoes
- 1 t.** Kosher salt
- 4** Whole Eggs
- 1/4 t.** Heavy Cream
- Cold Butter
- 1 c.** All-Purpose Flour
- 2 c.** Panko Breadcrumbs
- 1 T.** Litehouse® Freeze Dried Parsley
- 1 T.** Litehouse® Freeze-ried Chives
- 1.5 oz.** Litehouse® Caramelized Onion & Gruyère Ranch

Optional Mix-Ins:

Bacon, Chorizo, Sour Cream, Cheese

Directions

Wash, peel, and quarter the Yukon gold potatoes. Place them in a small pot with just enough cold water to cover them. Add Kosher salt to the pot and bring it to a boil, then reduce to a simmer. Cook until the potatoes are fork tender, then drain and mash the potatoes with a fork or rice them using a ricer or small sieve.

While still warm, mix the mashed potatoes with heavy cream, butter, 2 eggs, and salt and pepper to taste. Let mixture cool down and set-up a breading station.

Season the flour with salt and pepper to taste and set aside. Whisk remaining cream and 2 eggs together and set aside. Season panko breadcrumbs with parsley, chives, salt, and pepper.

Scoop the potato croquettes into your desired size. We recommend using a 2 oz. scoop to make little balls. Then using the wet hand/dry hand method, bread the potato croquettes and set aside.

At service, deep fry at 350°F for 3-5 minutes until golden brown and hot on the inside. Serve immediately with Litehouse® Caramelized Onion & Gruyère Ranch.



Caramelized Onion & Gruyère Ranch

- 1 c.** Litehouse® Ranch
We recommend Homestyle Ranch
- 6 oz.** Caramelized Onions
- 1 oz.**

Potato Dumplings

with Litehouse® Chipotle Ranch



MENU COPY:

BUFFALO: Idaho potato dumplings, pan-fried golden brown and smothered in Litehouse® Ranch.

BREAKFAST: Pan seared Idaho potato dumplings served with diced ham, Jimmy Dean sausage, cheese, bell peppers and Litehouse® Chipotle Buttermilk Ranch, topped with a fried egg.

CUISINE: Family Style • Burger • Family Casual • Sports Bar

MENU PART: Breakfast • Lunch • Dinner | Appetizer • Side Dish • Add-on



Idaho® Potato Dumplings

Ingredients

- 4 lg.** Idaho® Russet Potatoes
Peeled
- 2 t.** Salt (+ more for water)
- 1 t.** Black Pepper
- 1 t.** Granulated Garlic
- 1 t.** Sage
- 1** Egg
- 2 c.** All-Purpose Flour
- Oil, for cooking

Breakfast:

- ½ c.** Diced Ham
- ½ c.** Cooked Sausage
- 4** Eggs
- ½ c.** Cheddar Cheese
- ½ c.** Bell Peppers
- ¼ c.** Litehouse® Pepper Bacon Ranch

Buffalo Chicken:

- 1 c.** Diced Chicken Tenders
- ½ c.** Cheddar Cheese
- 2 T.** Sliced Green Onions
- ½ c.** Litehouse® Buffalo Ranch

Directions

In a large pot of boiling salted water, add potatoes and cook until fork tender.

Mash until no lumps remain and combine the remaining ingredients. Knead well until combined.

Form into 1 oz. dumplings and drop into boiling salted water. Remove once the dumplings float, about 4 minutes.

Reserve until ready to use or cover and refrigerate. Par-cooked dumplings will hold for 2-3 days.

At service, preheat a large skillet with a splash of oil over MEDIUM-HIGH heat.

Add dumplings and cook until golden - about 5 minutes.

Season with salt and top with your favorite toppings.



Peppered Bacon Ranch

- 1 c.** Litehouse® Ranch
We recommend Homestyle Ranch
- 3 Strips** Peppered Bacon
- 1 t.** Cracked Black Pepper

ALTERNATIVE: Caramelized Onion & Gruyere Ranch • pg. 14



Buffalo Ranch

- 1 c.** Litehouse® Ranch
We recommend Homestyle Ranch
- 2 T.** Franks® Red Hot Sauce

ALTERNATIVE: Peach Habanero Ranch • pg. 17

Pulled Pork Sliders

with Litehouse® Peach Habanero Ranch



MENU COPY:

Tender 12-hour braised pork shoulder, shredded and tossed in the sauce of your choosing. Served with a spicy coleslaw atop a toasted potato roll.

CUISINE: Family Casual • Sports Bar

MENU PART: Lunch • Dinner | Appetizer • Entree

Pulled Pork Sliders

Ingredients

- 4 lbs.** Pork Shoulder
- 1 lg.** Onion, diced
- 1 lg.** Tomato, diced
- 1** Jalapeño, sliced
- 2** Oranges, squeezed
- 4 cloves** Garlic
- 2 qt.** Chicken Stock

- 1 bunch** Cilantro

For Rub:

- 2 T.** Kosher Salt
- 1 T.** Black Pepper
- 1 T.** Litehouse® Freeze Dried Oregano
- 1 T.** Chile Powder
- 1 T.** Cumin
- 4 T.** Vegetable Oil

For Coleslaw:

- 1 c.** Green Cabbage, shredded
- 1 c.** Red Cabbage, shredded
- 1 c.** Carrot, shredded
- ½ c.** Litehouse® Peach Habero Dressing

Directions

Preheat the oven to 250°F. Heat a large sauté pan or flat top grill to MEDIUM-HIGH heat. Mix all of the dry ingredients together for the pork rub. Pat the pork shoulder dry, rub in 2 tablespoons of oil, and rub thoroughly with the pork rub. Take care to pat the spices on and shake off the excess.

In a hot sauté pan add the remaining 2 tablespoons of oil and sear the pork shoulder on all sides. Transfer the pork shoulder, fat side up, to a 4-inch pan or another deep pan. With the same sauté pan you used to sauté the pork, toss in the onions and garlic. Once this starts to bloom, add all remaining ingredients to the pork, including orange juice and skins, cilantro with stems, and add enough chicken stock to cover. Cook for 10 – 12 hours.

The pork is finished when thermometer reads an internal temperature of 200-205°F and the pork is easily shredded with a fork. Remove the pork shoulder from the pan and shred. Strain the liquid through a china cap and reserve to add to shredded pork as needed. Keep the pork hot for service and moisten as needed with reserved stock.

To assemble the coleslaw, mix all ingredients until thoroughly combined in a medium bowl.

At service, place 3 oz. of pork on a slider bun and top with 1 oz. of coleslaw and top bun.

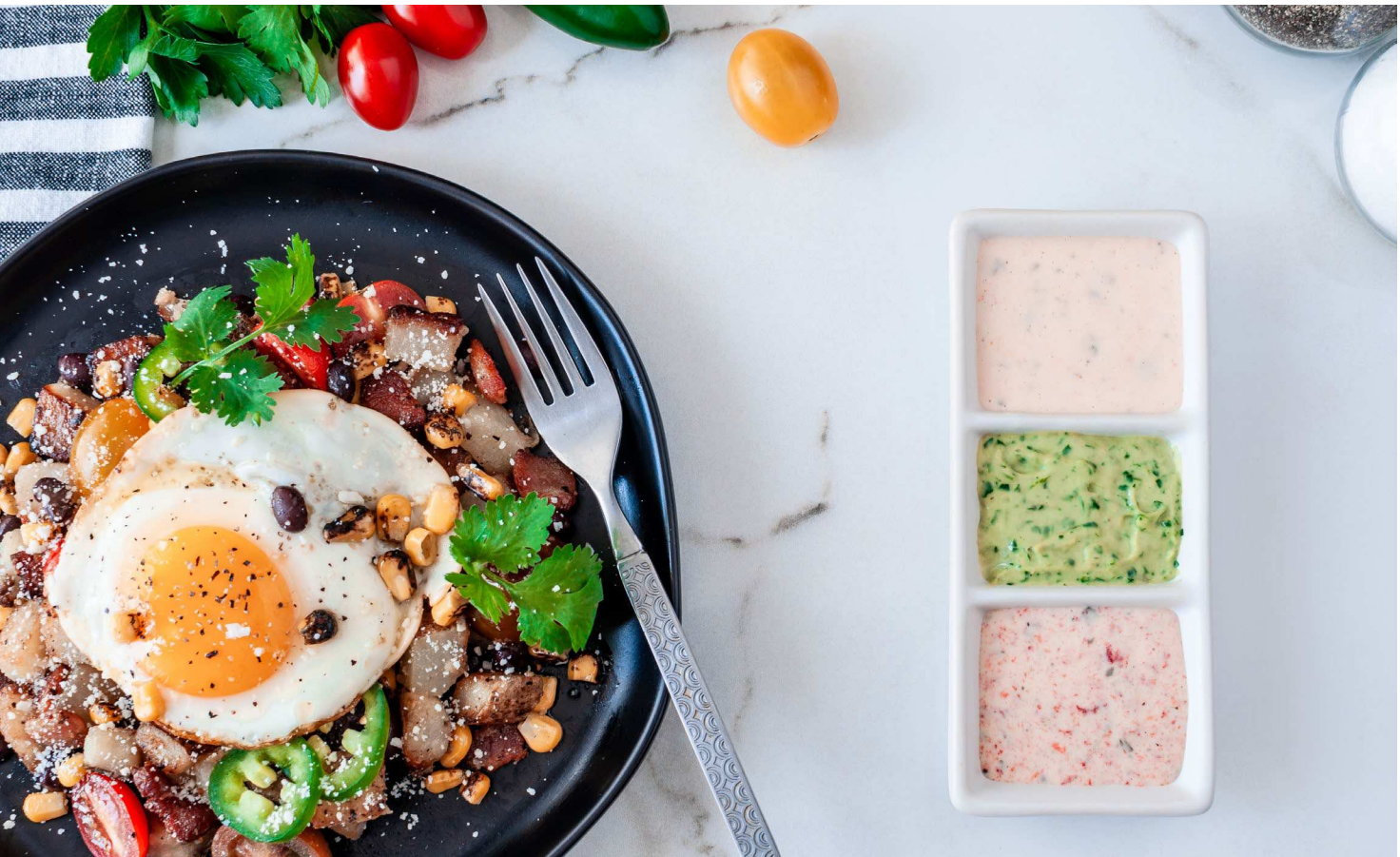


Peach Habanero Ranch

- ¾ c.** Litehouse® Ranch
We recommend Homestyle Ranch
- 3** Whole Peaches
- 1** Habanero Pepper
- 1 t.** Peach Extract

Southwestern Breakfast Skillet

with Litehouse® Cilantro Ranch Crema Sauce



MENU COPY:

Fresh hand-cut Idaho® potatoes & crispy Applewood Smoked Bacon cooked in a cast iron skillet and covered in black bean and corn relish. Topped with jalapeños, grated cotija cheese and a sunny side up egg drizzled with Litehouse® Cilantro Ranch Crema.

CUISINE: Family Casual • Sports Bar

MENU PART: Lunch • Dinner | Entree



Southwestern Breakfast Skillet

Ingredients

2 lb. Idaho® Potatoes
Cut into ¾ inch dice

½ c. Diced Yellow Onion

3 strips. Bacon

1 T. Litehouse® Freeze Dried Garlic

2 T. Vegetable Oil

2 c. Roasted Corn Kernels

1 c. Black Beans
Drained and rinsed

½ c. Cherry Tomatoes
Halved and rinsed

4 Eggs

½ c. Cotija Cheese

1 Jalapeño Pepper

Cilantro
Chopped for garnish

Salt & Pepper, to taste

Litehouse® Cilantro Cream:

½ c. Litehouse® Ranch

½ c. Mexican Crema

2 T. Chopped Cilantro

1 T. Fresh Lime Juice

Directions

Preheat the oven to 350°F. In a large cast iron skillet or large sauté pan, cook the bacon until it's crispy and then set it aside to drain. Place the onions in sauté pan and sauté them in bacon fat until they are soft. Add the potatoes and toss until they are coated. Season with Litehouse® freeze dried garlic, salt and pepper and place in oven for 15-20 minutes or until potatoes begin to get soft. Remove them from the oven and keep them warm.

Heat a sauté pan over medium-high heat. Add vegetable oil, roasted corn, black beans, and tomatoes; heat until warmed through.

At service, grease a small skillet with non-stick cooking spray. Arrange cooked potatoes around skillet leaving a small hole in the middle. Crack a fresh egg into the hole and season lightly with salt and pepper. Place skillet in oven and cook until set, approximately 8-10 minutes.

Prepare Litehouse® Ranch crema by mixing ranch, crema, cilantro, and juice in a bowl and transferring to a squeeze bottle.

Garnish skillet with warm corn and black bean relish, cotija cheese, sliced jalapeño, and cilantro. Serve with a drizzle of Litehouse® cilantro ranch crema. Serve immediately.



Avocado Cilantro Ranch • pg. 11



Buffalo Ranch • pg. 20



Peppered Bacon Ranch • pg. 9

Brisket-Stuffed Potato

with Litehouse® Chipotle Ranch



MENU COPY:

Salt-crusted Idaho baked potato with smoked brisket, crispy onions, zesty roasted red pepper cheese sauce and tangy Litehouse® Chipotle Ranch.

CUISINE: Family Casual • Sports Bar • Steak

MENU PART: Lunch • Dinner | Entree • Side Dish • Add-on



Brisket-Stuffed Potato

Ingredients

- 1** Idaho® Potato, baked
- 2 oz.** Roasted Pepper Cheese Sauce
- 6 oz.** Chopped Brisket
- 2 oz.** Litehouse® Chipotle Ranch
- 1 oz.** Crispy Onions
- 1 t.** Chopped Chives

Slow Smoked Brisket

- 20 lbs.** Brisket
- 1 c. ea.** Salt & Pepper
- ½ c.** Granulated Garlic

Roasted Pepper Cheese Sauce

- 1½ c.** Milk
- 1 c.** Heavy Cream
- 3 c.** Shredded Cheeses
sharp cheddar, pepperjack,
mozzarella, nacho cheese mix
- 1 t.** Salt & Pepper
- ½ t.** Granulated Garlic
- ½ t.** Cayenne Pepper
- 2** Roasted Poblano Peppers
- 1** Roasted Red Pepper

Crispy Onions

- 1** Sliced Yellow Onion
- 1 c.** Seasoned Flour
- 2 oz.** Buttermilk

Directions

Using baked potato, slice 1" from each of the edges, pinch the ends and open the potato. Ladle the hot cheese sauce down the center of the potato, acceptable to go over the edges. Place chopped hot brisket in the center of the potato from edge to edge. Top the brisket with the Chipotle Ranch crossing over the potato onto the plate. Place cooked crispy onions in the center of the potato mounding as high as possible. Top the onions with the chopped chives and serve.

Slow Smoked Brisket:

Using trimmed whole brisket, place into large hotel pan and cover with salt, pepper, and granulated garlic. Make sure that all surfaces of the brisket are covered with the seasoning.

Cover the pan and brisket and place into the cooler overnight, a minimum of 10 hours.

To smoke, place in smoker and cook at 275°F for 8 hours.

After 8 hours, wrap in butcher paper and foil and place back into the smoker for 6-8 hours or until the brisket had reached 205°F.

Once that temperature has been reached remove from smoker and hold at ambient temperature for 1 hour.

After the hour rest, the brisket can be sliced and ready for service.

Roasted Pepper Cheese Sauce:

Using a nonstick sauce pot, heat the milk and heavy cream on medium heat.

Once the milk and cream are warm, add in the cheese and the seasonings. Make sure that the sauce is stirred continuously so it does not burn.

Once cheese has started to melt, add in the roasted peppers and continue to melt cheese.

Once the cheese is melted, use an immersion blender to blend cheese sauce and peppers until the peppers are minced throughout the sauce.

Crispy Onions:

Using knife or slicer, cut off the ends of the onion and remove the skin.

Shave the onion thinly on a mandolin so that they are almost see-through.

Place the onions in storage container until ready to use.

When cooking, place the onions in the seasoned flour then the buttermilk, then back into the flour.

Place in a fryer at 350°F for 2½ minutes until crisp and golden brown. Ready to serve.



Chipotle Ranch

- 4 c.** Litehouse® Ranch
We recommend Homestyle Ranch
- 1 c.** Chipotle in Adobo
Pureed



click the part code for more details

Part Code	Part Description	Freight Class	Weight	Avg. Shelf Life	EAN Numbers	Pallet Pattern	L x W x H	GTIN/SCC
Gallons								
11395	2/1G LH Homestyle Ranch	REF	17.72	210 Days	077661113950	T21XH4=84	12.8X6.563X10.438	10077661113957
16415	2/1G LH Country Buttermilk Ranch	REF	17.54	210 Days	077661042281	T21XH4=84	12.8X6.563X10.438	10077661042288
16870	2/1G LH Jalapeno Ranch	REF	17.52	150 Days	077661047286	T21XH4=84	12.8X6.563X10.438	10077661047283
32oz Squeeze Bottles								
10469	6/32FL LH Homestyle Ranch	REF	13.53	180 Days	077661027325	T26XH4=104	10.19X6.94X10.94	10077661027322
Portion Control Packets								
15781	60/1.5fl LH Homestyle Ranch	REF	6.98	125 Days	077661157817	T25XH5=125	9.875X7.438X5.875	10077661157814
15782	60/1.5fl LH Lite Ranch	REF	7.39	180 Days	077661157824	T25XH5=125	9.875X7.438X5.875	10077661157821
Portion Control Cups								
14659	144/2FL LH Homestyle Ranch	REF	20.23	125 Days	077661146590	T8XH7=56	18.31X12.31X7.625	10077661146597
15849	48/1.5oz LH Jalapeno Ranch	REF	5.40	150 Days	077661147023	T15XH9=135	12.313X9.438X5.19	20077661147027
15856	48/1.5oz LH Homestyle Ranch	REF	5.40	150 Days	077661147115	T15XH9=135	12.313X9.438X5.19	30077661147116
15857	48/1.5oz LH Lite Ranch	REF	5.40	125 Days	077661147122	T15XH9=135	12.313X9.438X5.19	20077661147126



click the part code for more details

Part Code	Part Description	Freight Class	Weight	Avg. Shelf Life	EAN Numbers	Pallet Pattern	L x W x H	GTIN/SCC
Gallons								
15963	4/1G BH/SS Buttermilk Ranch	NON-REF	35.98	180.	077661159637	T12XH5=60	12.76X12.76X10.73	10077661159634
15964	4/1G PUMP BH/SS Buttermilk Ranch	NON-REF	36.14	180.	077661159637	T12XH5=60	12.76X12.76X10.73	20077661159631
16104	4/1G BH/SS Deluxe Buttermilk Ranch	NON-REF	36.24	180.	077661161043	T12XH5=60	13X13X10.5	10077661161040
15973	4/1G BH/SS Lite Ranch	NON-REF	38.05	180.	077661159736	T12XH5=60	12.76X12.76X10.73	10077661159733
Portion Control Packets								
15993	120/1.5ozp BH/SS Ranch	NON-REF	13.12	180.	077661159934	T10XH10=100	16.44X10.44X4.75	10077661159931
15997	60/1.5ozp BH/SS Fat Free Ranch	NON-REF	6.08	180.	077661159972	T25XH5=125	9.88X7.44X5.88	10077661159979
15999	60/1.5ozp BH/SS Jalapeno Ranch	NON-REF	6.08	180.	077661159996	T25XH5=125	9.88X7.44X5.88	10077661159993
16000	60/1.5ozp BH/SS Ranch	NON-REF	6.08	180.	077661159934	T25XH5=125	9.88X7.44X5.88	20077661159938
16004	60/1.5ozp BH/SS Lite Ranch	NON-REF	6.08	180.	077661160046	T25XH5=125	9.88X7.44X5.88	10077661160043
Portion Control Cups								
16041	100/1flc BH/SS Lite Ranch	NON-REF	8.38	180.	077661160411	T17XH6=102	10.35X8.35X7.72	10077661160418
16056	120/1ozc BH/SS Ranch	NON-REF	9.75	180.	077661160565	T15XH7=105	12.31X9.94X6.63	10077661160562
16051	48/1.5ozc BH/SS Buttermilk Ranch	NON-REF	5.40	180.	077661160510	T15XH9=135	12.31X9.44X5.19	10077661160517