thanksgiving flavors

Driscoll FOODS



Bright, Acidic + Fermented

A simple way to modernize a Thanksgiving menu is by adding acidic elements to balance rich flavors. Bright, acidic ingredients contrast with buttery and savory dishes, enhancing the overall balance. Suggestions include pickled grapes with cheese, concentrated lemon with maple roasted squash, and Calabrian chili with cranberry served alongside meats and vegetables.

Maple Roasted Squash with Charred Lemon



Maple Syrup
#500107, 4/1 gal
Old Tyme



Lemons
#109879, 1/140 ct
Pro-Mark



Kabocha Squash
#109844, 1/40 lb
Fresh

Calabrian Chili + Cranberry



Calabrian Crushed Peppers
#392514, 2/4.4 lb
Francesca



Calabrian Chili Peppers Whole
#390654, 2/4.41 L
Packer



Whole Cranberries
#922011, 2/5 lb
Dole



Pickled Grapes

- **1 pound red grapes**
  #109874, 1/18 lb, Fresh
- **1 cup apple cider vinegar**
  #550402, 4/1 gal, Admiration
- **1/4 cup water**
- **1 cup granulated white sugar**
  #495001, 1/50 lb, True Cane
- **1 cinnamon stick**
  #481274, 4/3 lb, Packer
- **1/2 vanilla bean**
  #172489, 1/8 oz, RCN
- **1/4 teaspoon cloves**
  #481391, 12/1 lb, Emerald
- **1/4 teaspoon black peppercorns**
  #481333, 4/5 lb, McCormick
- **1/8 teaspoon yellow mustard seeds**
  #481260, 12/1 lb, Emerald

Step 1: Wash grapes and remove from stem.
Step 2: Slice stem end off of the grapes and set aside.
Step 3: In a small saucepan, combine vinegar, water and sugar.
Step 4: Place over high heat and bring to a boil.
Step 5: Place spices into the bottom of a quart jar.
Step 6: Funnel trimmed grapes into the jar on top of the spices.
Step 7: Pour hot vinegar into jar over grapes.
Step 8: Let grapes sit until cool.
Step 9: Place a lid on the jar and refrigerate.
Step 10: Let pickled grapes rest in the fridge for at least 24 hours before serving.

Earthy + Umami

Thanksgiving already brings plenty of richness to the table, so look for ways to build depth and complexity without relying on more butter or cream. Earthy mushrooms, porcini, chestnuts and celery root bring savory character, while miso and truffle can amplify the flavors of roasted vegetables, sauces and sides. Layering these ingredients creates a more nuanced Thanksgiving menu where every bite has something to offer.



Porcini Mushroom + Chestnut



Porcini Powder
#750239, 6/12 oz
Dallesandro



Porcini Mushrooms
#750276, 5/2.2 lb
Packer



Dry Porcini Mushrooms
#750270, 6/1.1 lb
Packer



Chestnut Bag
#341202, 1/5 lb
Fresh

Miso + Squash



White Miso Paste
#551249, 10/2.2 lb
Roland



Kabocha Squash
#109844, 1/40 lb
Fresh



Delicata Squash
#109846, 1/1 cs
Packer



Butternut Squash
#751232, 1/40 lbs
Fresh

Celery Root + Truffle



Celery Root
#751079, 1/10 lb
Fresh



Truffle Peeling Black
#350678, 6/7 oz
Urbani



Smoked+ Charred

Thanksgiving doesn't have to mean everything comes out of the oven at the same temperature. Bring in smoke and high-heat cooking to create contrast and complexity. A little char adds bitterness, depth and texture that can balance the sweeter, richer flavors on the plate. Think blistered vegetables, charred fruit, smoked proteins or a hard sear to give familiar holiday dishes a more layered finish.

Grilled Radicchio + Pear

Balance bitterness and sweetness with toasted hazelnut and aged balsamic.



Radicchio
#109723, 9/Head
Fresh



Roasted Hazelnuts
#342702, 6/4 lb
Bazzini



Anjou Pear
#753900, 1/100 ct
Fresh



Balsamic Glaze
#400698, 6/12.9 oz
Packer

Charred Grapes

Pair with whipped goat cheese and toasted hazelnuts for a unique appetizer or salad addition.



Red Seedless Grapes
#109874, 1/18 lb
Fresh



Roasted Hazelnuts
#342702, 6/4 lb
Bazzini



Goat Cheese Wrapped
#431334, 6/11 oz
Cheese Merchants

Burnt Honey



Honey Pure Light Amber
#500631, 6/5 lb
Sweet Harvest

Ingredients
1 cup honey
2 tbsp warm water
Pinch of sea salt, optional

Heat honey in a high-sided saucepan over medium heat. Bring to a simmer, stirring frequently, until foamy, chestnut-brown and deeply toasted in aroma, about 320°F. Remove from heat and carefully add warm water (it will bubble and steam). Stir until smooth, add salt if desired, and cool completely before using.

Use its smoky caramel character to finish roasted carrots, squash, ice cream, or a fall dessert.



Fruity Flavors

Fall fruit doesn't have to end up in a pie or a tart. Use its acidity, sweetness and texture to create contrast in savory dishes. Think crisp apples with roasted pork, pears with a sharp cheese, or grapes paired with roasted poultry. A little fruit can brighten rich sauces, add texture to salads and bring balance to hearty fall dishes without making them feel overly sweet. These pairings create opportunities to add contrast, texture and unexpected flavor to your Thanksgiving menus.

Concord Grape + Duck



Half Roasted Duck PT Bone
#009776, 12/10-15 oz
Maple Leaf



Duck Breast Boneless
#009825, 16/9-12 oz
Maple Leaf



Smoked Duck Breast
#684672, 12/9 oz
Jurgielewicz



Concord Grape Jelly
#240601, 6/10#
Stratford

Fig + Blue Cheese + Balsamic



Fresh Fig
#755206, 12/8 oz
Fresh



Blue Cheese Wheel
#030410, 1/6 lb
Green Island



Balsamic Glaze
#400698, 6/12.9 oz
Packer

Pomegranate + Game Birds



Pomegranate Seeds
#109866, 12/4.4 oz
Fresh



Whole Turkey
#405130, 2/16-20 lba
Packer



Whole Duck
#684498, 6/6 lbs
Jurgielewicz

