



\$2.00/case Allowance

MJK# K69753*

Beef Tomahawk Bone-In Ribeye Steak

June 11th - June 17th, 2017

* Non-Stock item. Normal Kern Order Lead Time Applies



\$2.00/case Allowance

Stocked 3 Gallon Ice Cream Tubs

June 11th - June 17th, 2017

MJK#

74335 3 GAL
78048 3 GAL
78054 3 GAL
78063 3 GAL
78049 3 GAL
78648 3 GAL
74336 3 GAL
78036 3 GAL
78107 3 GAL
74332 3 GAL
78062 3 GAL
74521 3 GAL
74522 3 GAL
78053 3 GAL
78051 3 GAL
78061 3 GAL
78058 3 GAL
78050 3 GAL
78005 3 GAL
78045 3 GAL
78019 3 GAL
78052 3 GAL
70202 3 GAL

FLAVOR

ICE CREAM VANILLA
ICE CREAM BUTTER PECAN
ICE CREAM ROCKY ROAD
ICE CREAM COTTON CANDY
ICE CREAM CHOCOLATE CHIP COOKIE DOUGH
ICE CREAM SHAKE BASE
SHERBET ORANGE
SHERBET RAINBOW SWIRL
ICE CREAM NSA BUTTER PECAN
ICE CREAM CHOCOLATE
ICE CREAM SUPERMAN
ICE CREAM FRENCH VANILLA
ICE CREAM CHOCOLATE PEANUT BUTTER
ICE CREAM PEPPERMINT STICK
ICE CREAM MINT CHOCOLATE CHIP
ICE CREAM SPUMONI
ICE CREAM STRAWBERRY
ICE CREAM COOKIES AND CREAM
ICE CREAM VANILLA OLD FASH CHOCOLATE CHIP
ICE CREAM VANILLA BEAN
ICE CREAM CINNAMON
ICE CREAM MOOSETRACKS
ICE CREAM BANQUET VANILLA LOW FAT



HAPPY FATHERS DAY

RECIPES FOR DAD



Hawaiian Chicken Kabobs

- *Bonne Chere Sweet & Spicy BBQ Sauce* (MJK# 30310)
- 2 Tbsp Olive Oil
- Salt and freshly ground black pepper
- 1 3/4 lb boneless, skinless chicken breast, chopped into 1 1/4-inch cubes
- 3 cups fresh cubed pineapple
- 1 1/2 large green peppers, diced into 1 1/4-inch pieces
- 1 large red onion, diced into 1 1/4-inch pieces

Place chicken and BBQ sauce (to taste) in gallon size resealable bag. Refrigerate for 1-2 hours. Preheat a grill over medium heat to 400 degrees. Meanwhile, drizzle 2 Tbsp olive oil over red onion, bell pepper and pineapple and toss. Season red onion and bell pepper with salt and pepper, then thread red onion, bell pepper, pineapple and chicken onto skewers until all of the chicken has been used. Brush grill grates with olive oil then place skewers on grill. Grill 5 minutes then brush along tops with 1/4 cup of BBQ sauce. Rotate to opposite side and brush remaining 1/4 cup of BBQ sauce on opposite side and allow to grill about 4 minutes longer, or until chicken registers 165 degrees in center on an instant read thermometer. Serve warm



BIG MAC SALAD

- *Bonne Chere 1000 Island Dressing* (MJK# 21408)
- 1 lb Ground beef
- 1 tsp Sea salt
- 1/4 tsp Black pepper
- 8 oz Romaine lettuce
- 1 cup Tomatoes (chopped)
- 3/4 cup Cheddar cheese (shredded)
- 1/2 cup Pickles (diced)

Cook ground beef in a skillet over high heat. Season with sea salt and black pepper. Stir fry, breaking up the pieces with a spatula, for about 7-10 minutes, until the beef is browned and moisture has evaporated.

Combine the salad ingredients in a large bowl. Add the ground beef. Toss with dressing.

MJ KELLNER
FOODSERVICE

RICHELIEU
FOODS, INC.