#27501  2/12-18 lb avg  
Chef Luis  
Corned Beef Brisket  
Raw  
*Comes with Spice Packet*

<table>
<thead>
<tr>
<th>Center of the Plate</th>
<th>Produce</th>
<th>Produce &amp; More!</th>
</tr>
</thead>
<tbody>
<tr>
<td>#27602 2/7 lb avg Chef Luis Fully Cooked Corned Beef Round, Flat</td>
<td>#71023 45 lb Fresh Boxed Green Cabbage</td>
<td>#71385 20/1 lb Fresh Baby Carrots</td>
</tr>
<tr>
<td>#27525 1/18 lb avg Chef Luis Corned Beef Round Bottom, Flat, Raw</td>
<td>#71669 10 lb Capitol Farms Green Cabbage Wedges</td>
<td>#71366 10 lb Capitol Farms Fresh Peeled Carrots</td>
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<tr>
<td>#27617 2/7 lb Chef Luis Fully Cooked Pastrami Round, Flat</td>
<td>#71119 50 lb Chef Round White Potatoes</td>
<td>#30205 2 gal Regal Fresh Sauerkraut</td>
</tr>
<tr>
<td>#17115 2/5 lb Kayem NY Style Fully Cooked Sliced Black Naval Pastrami</td>
<td>#71378 50 lb Fresh Red A Large Potatoes</td>
<td>#29115 8/38 oz European Bakers Thick Sliced Rye Bread High Crown – 19 slices</td>
</tr>
<tr>
<td>#17023 4/2 lb Old Neighborhood Sliced Select Black Pastrami Brisket</td>
<td>#71035 50 lb Jumbo Loose Carrots</td>
<td>#19109 6/24 oz Great Lakes 3/4 oz Sliced Swiss Cheese</td>
</tr>
</tbody>
</table>
## RECIPE
### IRISH BEEF AND STOUT STEW

**INGREDIENTS**
- 4 lbs beef chuck, cut into 1 1/2 inch cubes  HPC #11198
- 12 oz tomato paste  HPC #40629
- 2 medium onions, cut into 1-inch pieces  HPC #71092
- 1 can (14.9 oz) Irish stout beer
- Coarse salt and ground pepper to taste  HPC #55013 & HPC #55329
- 1/4 cup all-purpose flour  HPC #52506
- 2 1/2 pounds new potatoes scrubbed  HPC #71378
- 28 oz reduced sodium beef broth  HPC #41058
- 10 garlic cloves sliced  HPC #71526
- 2 boxes (10 oz each) frozen baby peas, thawed  HPC #21526

**DIRECTIONS**
1. Preheat oven to 350 degrees. In a 5-quart Dutch oven or heavy pot, toss beef with flour; stir in tomato paste. Add potatoes, onions, broth, beer, and garlic; season with salt and pepper. Cover, and bring to a boil over medium heat, stirring occasionally.

2. Transfer pot to oven, and cook, covered, until meat is fork-tender, 2 1/2 to 3 hours. Stir in peas, and season with salt and pepper.

Recipe courtesy of marthastewart.com

## FEATURED PRODUCE PRODUCT
### HPC #30205 2 gal
Regal Fresh Sauerkraut

## DON’T FORGET ABOUT:

<table>
<thead>
<tr>
<th>HPC #</th>
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<th>Size</th>
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<tr>
<td>#56189</td>
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<td>1 GAL</td>
<td>KENS</td>
<td>RUSSIAN THOUSAND ISLAND DRESSING</td>
</tr>
<tr>
<td>#46351</td>
<td>6</td>
<td>1 QT</td>
<td>GOLDS</td>
<td>HORSERADISH</td>
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<tr>
<td>#30215</td>
<td>1</td>
<td>5 GAL</td>
<td>REGAL</td>
<td>SPEAR DILL PICKLES, KOSHER, 180-220 CT</td>
</tr>
<tr>
<td>#71382</td>
<td>4</td>
<td>5 LB</td>
<td>FRESH</td>
<td>COLE SLAW MIX</td>
</tr>
<tr>
<td>#56192</td>
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<td>KENS</td>
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<tr>
<td>#19204</td>
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<td>10 LB</td>
<td>HANS KISSLE</td>
<td>COLE SLAW</td>
</tr>
<tr>
<td>#55843</td>
<td>1</td>
<td>16 oz</td>
<td>C.F. SAUER</td>
<td>PICKLING SPICE</td>
</tr>
</tbody>
</table>

Want something sweet? Check out the back page!
## In the Loop with HPC Foodservice

### St. Patty’s Sweeties

<table>
<thead>
<tr>
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<th>Pack</th>
<th>Size</th>
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<tbody>
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<td>4#TRAYS</td>
<td>CAKE BAR VARIETY, UNSLICED</td>
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<tr>
<td>28875</td>
<td>2</td>
<td>7.56 LB</td>
<td>CAKE CARROT HI 14 SLICE</td>
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<tr>
<td>20237</td>
<td>32</td>
<td>3.23 OZ</td>
<td>CAKE CHOCOLATE FLOURLESS INDIVIDUAL GF</td>
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<tr>
<td>22073</td>
<td>2</td>
<td>8.31 LB</td>
<td>CAKE CHOCOLATE BIG ICED 6 LAYER 12 SLICE</td>
</tr>
<tr>
<td>20941</td>
<td>36</td>
<td>4 OZ</td>
<td>CAKE BUNDT CHOC MINI</td>
</tr>
</tbody>
</table>

- **#22134** 4 ct Chef Pierre 10” Chocolate Mint Pie- Thaw & Serve
  Chocolate Mint Cream Layer Pie Topped with Andes Creme de Menthe Chips

- **#197104** 3 gal Olde New England Chocolate Mint Ice Cream Tub

- **#22536** 75/6.25 oz Bake n Joy Pistachio Pre-deposited Muffin Batter

- **#41129** Coffee Mate 180/ 3/8 oz Irish Cream Liquid Creamer- Single Serve- Shelf Stable

800.883.9800  www.hpcfs.com
Seafood Newburg

**INGREDIENTS**

- 1 stick (4 ounces) unsalted butter HPC #24110
- 3 tablespoons all-purpose flour HPC #52506
- 2 cups light cream HPC #19404
- 1/2 cup dry sherry HPC #55220
- 1/2 teaspoon sweet paprika HPC #55325
- Pinch of freshly grated nutmeg HPC #55357
- 1/2 pound sea scallops, halved horizontally HPC #22957 NEW!
- 1/2 pound haddock, skinned and cut into 1 1/2-inch pieces HPC #22911
- 1/2 pound medium shrimp, shelled and deveined HPC #31112
- 1/2 pound cooked lobster meat, cut into bite-size pieces HPC #32887
- Salt and freshly ground pepper HPC #55013 & HPC #55329
- Lemons HPC #71235

**PREPARATION**

Melt 4 tablespoons of the butter in a medium saucepan. Whisk in the flour and cook over low heat for 1 minute. Whisk in the cream and sherry and bring to a simmer over moderately high heat. Whisk in the paprika and nutmeg over low heat. Cook, whisking often, until no floury taste remains, about 5 minutes. Meanwhile, in a large saucepan, melt the remaining 4 tablespoons of butter. Add the scallops and haddock and cook over moderate heat, stirring gently, until the haddock starts to turn white, about 3 minutes. Add the shrimp and lobster and cook, stirring, for 2 minutes. Add the cream sauce and simmer over low heat until the seafood is cooked, about 3 minutes longer. Garnish with lemons. Season with salt and pepper and serve.

*Recipe courtesy of epicurious.com*
#52535 4/64 oz  
Kickin Bourbon Wing Sauce

#56714 4/1 gal  
Honey Barbeque Sauce

#55208 4/1 gal  
Buffalo Wing Barbecue Sauce

#55194 4/1 gal  
Sweet Red Chili Wing Sauce

#55671 4/64 gal  
Garlic Parmesan Wing Barbecue Sauce

#55673 4/64 oz  
Mango Habanero Sauce

#56059 4/64 oz  
Sweet Teriyaki Sauce

#56331 4/1 gal  
Barbecue Sauce - Non Refrigerated

#53189 4/64 oz  
Korean Barbecue Sauce

#54813 4/64 oz  
Sriracha BBQ Wing Glaze

#55207 4/1 gal  
Golden Wing BBQ Sauce

#55244 100/1.25 oz  
Original BBQ Sauce Cup

#56004 4/1 gal  
Hot Sauce

#56049 4/1 gal  
Chipotle Citrus BBQ Sauce
In the Loop with HPC Foodservice

Quality, Taste & Excellence

We are proud to carry Hans Kissle Prepared Salads. Hans Kissle is a LOCAL premier salad line that will fit any of your food service needs. They also have a superior operational program, which helps deliver unmatched quality and consistency. They make other salads green with envy.

Featured Items

<table>
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<tr>
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<tr>
<td>19210</td>
<td>1</td>
<td>10 LB</td>
<td>THREE POTATO SALAD (Red Potatoes, Sweet Potatoes, White Potatoes)</td>
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<tr>
<td>19201</td>
<td>1</td>
<td>10 LB</td>
<td>CLASSIC POTATO SALAD</td>
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<tr>
<td>19204</td>
<td>1</td>
<td>10 LB</td>
<td>COLE SLAW</td>
</tr>
<tr>
<td>17203</td>
<td>1</td>
<td>5 LB</td>
<td>ASIAN COLE SALW - With Edamame</td>
</tr>
<tr>
<td>19202</td>
<td>1</td>
<td>10 LB</td>
<td>ELBOW MACARONI SALAD</td>
</tr>
<tr>
<td>17205</td>
<td>1</td>
<td>5 LB</td>
<td>CRANBERRY COUS COUS</td>
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HPC Foodservice 625 Nutmeg Rd., North South Windsor, CT 06074  800.883.9800  www.hpcfs.com
In the Loop with HPC Foodservice

IN STOCK NOW

HPC #68618

HPC #67262

HPC #68621

SQUARE FOOD STORAGE CONTAINERS WITH SEAL COVERS

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<td>68629</td>
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<td>68693</td>
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<tr>
<td>68634</td>
<td>6</td>
<td>LID 6/8</td>
<td>LID CONTAINER 6/8 QT TRANSLUCENT</td>
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<tr>
<td>68638</td>
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<td>EA LID</td>
<td>LID CONTAINER 12/18/22 QT TRANSLUCENT</td>
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<tr>
<td>68618</td>
<td>1</td>
<td>EACH</td>
<td>CAMCARRIER 3 - 4” TRAYS BLACK</td>
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<tr>
<td>67262</td>
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<td>EACH</td>
<td>SERVER BEVERAGE CAMTAINER 2.5 GAL BLACK</td>
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<tr>
<td>68621</td>
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<td>EACH</td>
<td>SERVER BEVERAGE CAMTAINER 5 GAL BLACK</td>
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</tbody>
</table>

Celebrating over 100 years

HPC TRUSTED FOR GENERATIONS™

HPC Foodservice  www.hpcfs.com  800.883.9800
In the Loop with HPC Foodservice

SAVE THE DATE

PROFIT from your PLATES

HPC Foodservice
Spring Food Show
March 21st, 2018
10 am to 4 pm
Pratt & Whitney Stadium at Rentschler Field
615 Silver Lane
East Hartford, CT 06118

Learn & Earn! Learn how to maximize your plate profit through product demonstrations and cost analysis!

Registration is now open on www.hpcfs.com.
In the Loop with HPC Foodservice

PRODUCE UPDATE

Week of 3/5

The lettuce market is becoming very active with supplies lighter in the desert. This is also causing some quality issues such as outer leaf blistering and lighter heads.

Tomato pricing will be up next week due to weather affecting the plantings 6 weeks ago. This caused lighter supplies. Grape tomato pricing should remain steady.

Pepper pricing will jump a bit due to the warmer weather that caused farmers to pick ahead of schedule. Now with spring picking being about 12 days out we will see a product gap.

Cauliflower will continue to be higher next week due to very cold temperatures in the growing area. Broccoli will follow the same upward trend for the same reasons.

FRUIT

Lemon production in the Central Valley is pretty much in full swing with about 50% of product being in houses. We should see some relief in pricing with the Ventura crop also moving along.

Honeydew and cantaloupe pricing and quality has been very steady and looks to remain that way in the upcoming weeks.

Lime pricing continues to rise with Mexico experiencing very cold weather. This is also due to exporting fruit to Europe and Asia causing a significant supply gap. Prices will remain high and quality is reporting fair.

We have been bringing in 113 navel oranges direct and the quality has been outstanding with bright color and sweetness. Pricing has also been very steady.
COMMODITIES

BEEF - Grinds- Market is steady to firmer. Demand is very good. Loins- Market is steady to firmer. Retail demand is good and putting pressure on the market. Rounds- Market is steady. Chucks- Market is steady to firmer. Buying interest has been improved. Ribs- Market is steady to firmer. Improved buying interest is putting upward pressure on the market.

PORK - Bellies- Market is unsettled. The market has seen ups and downs the past few weeks as buyers look to cover their needs. Pricing has been at higher levels as demand has kept pressure on availability of fresh bellies. Hams- Market is unsettled. Good demand for Easter has kept upward pressure on the market but demand is expected to ease over the coming weeks. This combined with lighter than expected exports to Mexico is helping to keep the market more unsettled. Loins-Market is steady to weaker. Inventories are good for current demand. Butts- Market is steady to weaker. Exports have not been as strong as prior weeks and helping to take some upward pressure off of the market. Ribs- Market is steady.

CHICKEN - WOGS- Market is steady. Tenders- Market is steady. Boneless Breast- Market is steady to firmer. Buying demand is improved and putting upward pressure on the market. Leg Quarters and Thighs- Market is steady. Export demand is good and retail demand is improved over prior week. Wings- Market is steady.

TURKEY - Whole Birds- Market is steady to firmer. The market for quick ship continues to hold mostly steady but the market for future orders continues to see upward pressure due to a very good demand. Breast Meat- Market is mostly steady. Drums- Market is steady. Wings- Market is steady.

SEAFOOD - Gulf Shrimp- Market is firm. Inventories are limited and raw material prices continue to see upward pressure. Black Tiger Shrimp- Market is steady but firm. Inventories are limited and putting upward pressure on the market. White Shrimp- Market is unsettled. The market for product of Latin America is unsettled with both higher and lower prices being seen. The market is seeing some upward pressure for product from Ecuador due to a heavy demand from China. The market for product of Asia is unsettled with demand that is only fair. King Crab- Market is mostly steady. Current demand is dull. Snow Crab- Market is firmer. Reduced quotas and an active demand are putting upward pressure on the market. Warm Water Lobster Tails- Market is steady to firmer. Inventories of larger sized continue to be very limited and continue to higher pricing due to the lack of availability compared to smaller sizes. The market for smaller sizes is holding mostly steady. North American Lobster Tails- Market is firm. Inventories are limited and pricing continues to move higher. Inventories on larger sizes are very limited and this is putting pressure on smaller sizes as buyers look to cover their needs. Salmon- Market is steady to firmer. Inventories are light for an active demand. Cod- Market is firm. Demand for Lent is strong and putting upward pressure on the market. Reduced fishing quotas are putting additional pressure on the market. Flounder- Market is firm. Inventories are light for a very good demand. Inventories on larger sizes are in the tightest supply and this is expected to continue as we move into the summer. Haddock- Market is firm. Demand for Lent is very good. Recent catches this year have been more on larger sized fish putting pressure on availability of smaller sized fillets. Pollock- Market is firm. Demand is very good and putting pressure on available inventories. Domestic Catfish- Market is steady. Tilapia- Market is steady. Swai- Market is firm. Increased costs associated with imports combined with smaller import numbers are putting upward pressure on the market. Scallops- Market is steady to weaker.

DAIRY

Cheese - Market is unsettled. The CME Block and Barrel markets both moved higher this week. Milk supply is heavy across most of the country leading to increased cheese production. Production schedules are at or near capacity for many producers. Inventories are heavy. Demand for mozzarella is seeing an uptick after recent decline in demand. Butter- Market is
unsettled. The CME Butter market has moved both higher and lower this week. Cream for churning is ample in most regions. Production schedules are heavy and inventories are growing. Spring holiday demand is strong and anticipated to increase. 

EGGS - Market is firmer. Demand in the Retail segment is good across the country. Inventories are building ahead of the Easter holiday demand. Foodservice segment demand is good nationally. National weekly shell egg inventory is flat from prior week.

SOY OIL - Market firming as South American weather is still the hot topic. Argentina soy crops are deteriorating due to lack of rain and passed the point where Brazil can make up the difference for export requests to Europe and the Middle East. That leaves the US to pick up the slack keeping pressure on this market.

WHEAT/FLOUR

Market is firm as lack of snow/rain for US wheat crops is causing droughts in major growing regions. Europe has some weather concerns as well with colder than expected weather in their growing regions. No drastic changes in this market expected as current world supplies are still the 2nd largest in history.
Upcoming HOLIDAYS & NOTEWORTHY EVENTS

March- National Noodle Month
March- National Flour Month
March- National Nutrition Month
March 7th- National Cereal Day
March 9th- National Meatball Day
March 11th- Daylight Saving Time Begins
March 17th- St. Patrick’s Day
March 20th - First Day of Spring
March 20th- National Ravioli Day
March 23rd - National Chips and Dip Day
March 30th- Good Friday
March 30th- National Hot Chicken Day
April - National BLT Sandwich Month
April - National Grilled Cheese Month
April 1st- Easter
April 2nd- National Peanut Butter & Jelly
April 12th- National Grilled Cheese Sandwich Day
April 13th- National Peach Cobbler Day
April 15th- Glazed Ham Day
April 27th- National Prime Rib Day
April 28th- National Blueberry Pie Day
April 29th- National Shrimp Scampi Day