

A family tradition of quality and great taste.

TULKOFF[®]
FOOD PRODUCTS, INC.

CHOPPED SHALLOTS



To give your next dish an extra flare of gourmet flavor, simply use shallots in place of onions.

Shallots have an exquisite taste profile reminiscent of sweet onions with a hint of garlic.

Tulkoff's shallots provide an extended shelf life and ease in preparation. There is no need to sort, peel or chop, making this the unique alternative to onions to always have on hand.

GOURMET MADE EASY

French chefs have always sought the sweet flavor of shallots for their cooking. Now you can incorporate shallots into your recipes without the waste!



Tulkoff Food Products, Inc.
Baltimore, MD 21222 • Pittsburg, CA 94565 • www.tulkoff.com
Contact us at (800) 638-7343 for more information about our products or to place an order.

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CHOPPED SHALLOTS

TAKE THE SHALLOT CHALLENGE

What are shallots? Shallots are actually related to the onion; however, shallots have a firmer texture with a sweet, aromatic flavor and hints of garlic. And like onions, they have a variety uses. Some chefs even favor them over onions for enhancing their dishes. Try them out. You'll be sure to always want these on hand.

Note: Our chopped shallots do not contain allergens.

MENU SUGGESTIONS

Create a flavorful crust for meats
For everyday use in French, Italian,
Southeastern, and Latin cuisine
Great for seasoning potatoes,
lentils, and soups

Sauté without adding oil
Upscale marinades, butter sauces,
dressings, gravies, and vinaigrettes
Use in red wine sauces, béarnaise
sauce, and flavored mayonnaise

SIZES

Available in food service and industrial packaging.

STORAGE

Keep Refrigerated

CAPABILITIES

In addition to providing you with quality Tulkoff branded products, we have the ability to private label our products to suit your needs. We also offer R&D knowledge in the development or recreation of sauces to create custom formulas and flavor profiles.



Mignonette Sauce for Oysters

INGREDIENTS

$\frac{2}{3}$ cup good quality red wine vinegar
3 Tbsp Tulkoff Chopped Shallots
1 tsp black pepper
salt, to taste

PREPARATION

Combine vinegar, pepper, and shallots in a bowl. Season with salt and stir to combine. Cover and refrigerate overnight to allow flavors to develop. Spoon over oysters to serve.

Prep Time: 5 minutes • Cook Time: 0 minutes – **10 SERVINGS**

