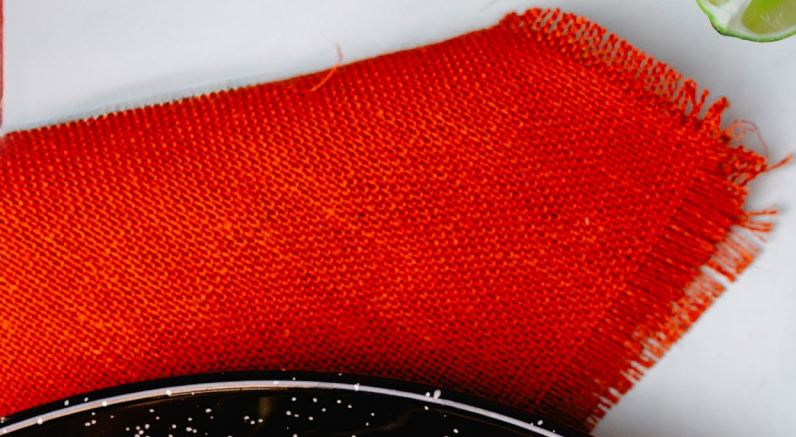


FULL COURSE



VOLUME 4 ISSUE 1

A FLAVORFUL FIESTA



MJKellner
Exceeding All Your Food Service Needs

FULL COURSE

VOLUME 4 ISSUE 1

Welcome to Volume 4, Issue 1. This year, our Marketing theme is “Taste Your Way Around the World”. In line with this, we present an entire magazine dedicated to Mexican cuisine. Whether you’re a Mexican restaurant seeking inspiration or any restaurant searching for a limited-time offer for Cinco de Mayo, we’ve got you covered! Inside this issue, you’ll discover Mexican-inspired appetizers, flavorful soups, and simplified Mexican dishes. Additionally, explore a variety of salsas, cheeses, and protein options. Craving dessert? We’ve got that covered as well.



We have an exciting lineup planned for this year! We host four food shows annually, providing our customers with invaluable face-to-face interactions with vendors they wouldn't typically have the chance to engage with. Our New Product Show and Holiday Show take place in Springfield, IL, while our South Show is hosted in Collinsville, IL. We recently organized a highly successful food show in Effingham, IL. We look forward to seeing you!

New Product Show – May 6th, 2024
Regional South Show – July 15th, 2024
Holiday Food Show – October 7th, 2024

(217) 483-1770
mjellner.com
marketing@mjellner.com

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MUST HAVE APPETIZERS



SANTA FE CHICKEN EGGROLL

MJK #70070

These Anchor Santa Fe Chicken Eggrolls are handheld wraps filled with chicken, real corn, black beans, and chopped peppers for an authentic southwestern flavor.



SOUTHWEST CHICKEN FUSION BITE

MJK #61604

This cube shaped appetizer from Louisa is breaded with panko and filled with southwest seasoned chicken, corn, peppers, onions, jalapeños and nacho cheese.



MINI TACOS

MJK #67505

Looking for a snack that's delicious, easy to share, and totally addictive? Look no further than Jose Mini Tacos! Despite their small size, these little bites pack a big punch of flavor.



HORCHATA BITES

MJK #70077

A Latin-inspired treat from Ajinomoto made with cream cheese, rice flour, cinnamon, and vanilla, coated in crispy oat breading.

GUACAMOLE BITES

MJK #69862

A creative take on a classic dish! These Ajinomoto appetizer bites are made from tortilla chips breaded with mashed avocados, diced tomatoes, onions, jalapeño peppers, cilantro, and lime juice.



ROLLED TACO SPINACH ARTICHOKE

MJK # 69896

This rolled taco from Ajinomoto is filled with a tasty dip made of cream cheese, parmesan cheese, spinach, artichokes, and green chiles. It's freshly made, battered, and crispy for a perfect snack.



JALAPENO POPPERS

MJK #72022

Lake Erie Mild jalapeño pepper halves stuffed with creamy cheese, coated in potato flakes and lightly fried.



CHIPS & QUESO

MJK #32192 & MJK #69955

JTM's velvety, rich, and irresistibly cheesy queso dip, paired with a crispy, crunchy chip that's perfect for dipping.

SOUTHWEST SALSA VERDE XANGOS

MJK #70060

This Sweet Street mexican-inspired crispy, golden tortilla is filled with a mouth-watering blend of fire-roasted tomatillos, peppers, onions, cheese, and garlic, seasoned with a cayenne pepper.



SALSA

Although technically considered a topping, salsas are deserving of their own dedicated section. Each region in Mexico boasts its unique salsa-making style, ranging from the classic red salsa to the tangy green salsa verde made from tomatillos. The most favored salsas typically include a blend of tomatoes, chiles, onions, and garlic. For those seeking spicier options, dry chiles are often incorporated into the sauce.

RED GOLD SALSA DIPPING CUP MJK #13267

This salsa is a delicious combination of tomatoes and traditional Hispanic spices. The flavors of onion and garlic complement the mild heat from jalapenos. It is low in sodium, has a rich tomato flavor, and contains zero trans fats.

ORTEGA GREEN CHILE SALSA MJK #32260

This product uses fresh jalapenos and onions, with 100% all-natural ingredients.

ORTEGA PICANTE MILD SALSA MJK #32248

Indulge in the delicious Ortega® Salsa made with vine-ripened tomatoes, fresh vegetables, and a flavorful blend of herbs and spices.

FOOTHILL FARMS SALSA SEASONING MIX MJK #32213

A versatile blend of onion, green bell pepper, jalapeno, garlic, and authentic spices that can turn any dish into a restaurant-quality salsa. You can create a delicious dip or topping that pairs perfectly with tomatoes, corn, black beans, tomatillos, or fruit with just a few steps.



COOKIES PREMIUM MILD SALSA MJK #30226

Premium ingredients and a secret blend of spices create a thick, sweet and zesty salsa that's perfect for dipping. It's the salsa that sticks to your chip.



CHEESE THE DAY!

LAFERIA PEPPER JACK LOAF MJK #20327

ROSARITA NACHO CHEESE SAUCE MJK #33111

LAND O'LAKES WHITE EXTRA MELT MJK #20407

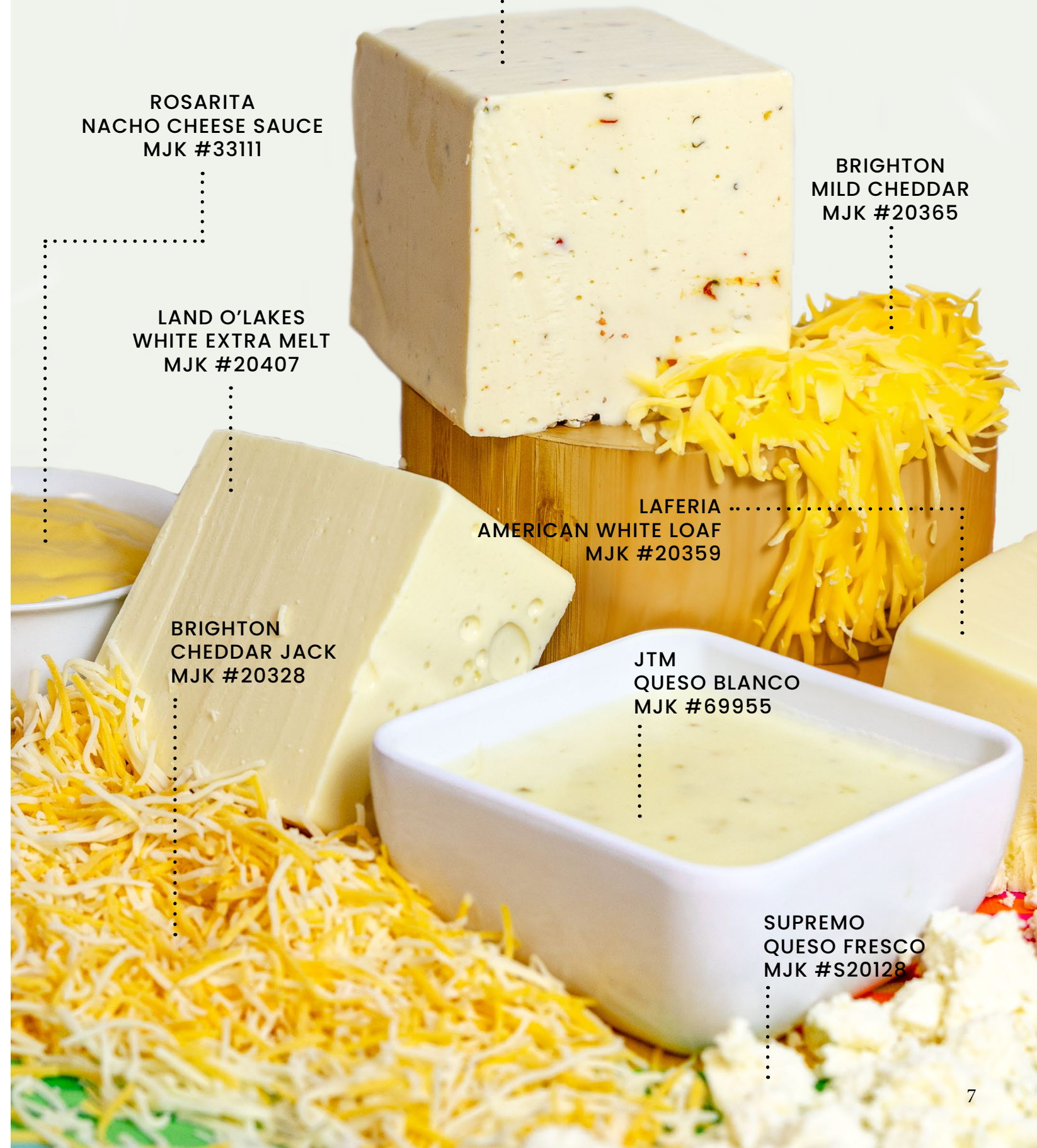
BRIGHTON MILD CHEDDAR MJK #20365

LAFERIA AMERICAN WHITE LOAF MJK #20359

BRIGHTON CHEDDAR JACK MJK #20328

JTM QUESO BLANCO MJK #69955

SUPREMO QUESO FRESCO MJK #S20128



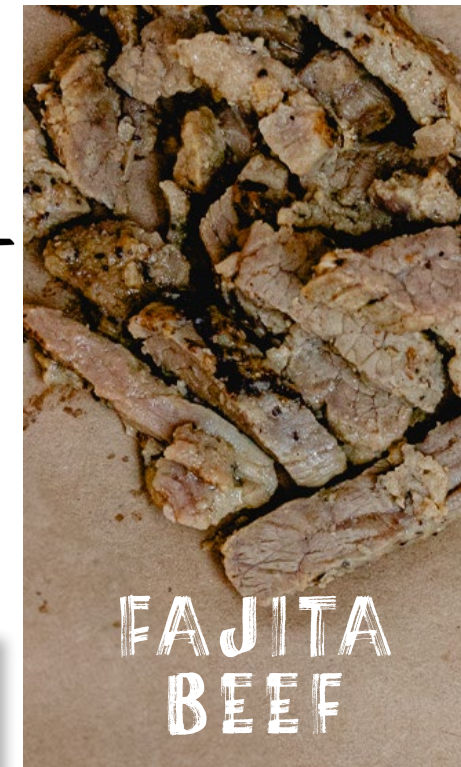


PICK YOUR PROTEIN

Traditional Mexican tacos typically showcase meats that are prepared using methods such as cast iron skillet cooking, oven roasting, or grilling. These meats are frequently seasoned with a variety of spices to enhance their flavors.

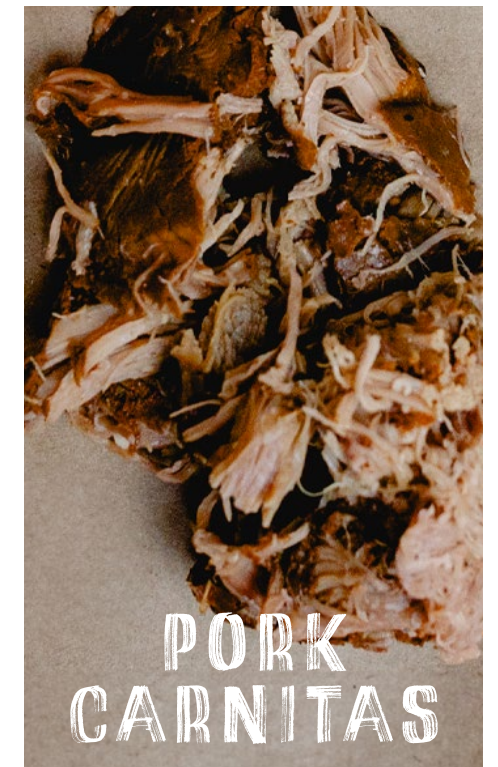
FUN FACT!

Al Pastor is the most popular taco.



FAJITA BEEF

MJK #64420
Fully cooked beef strips flame-broiled, ready to heat and marinated in a blend of herbs and spices



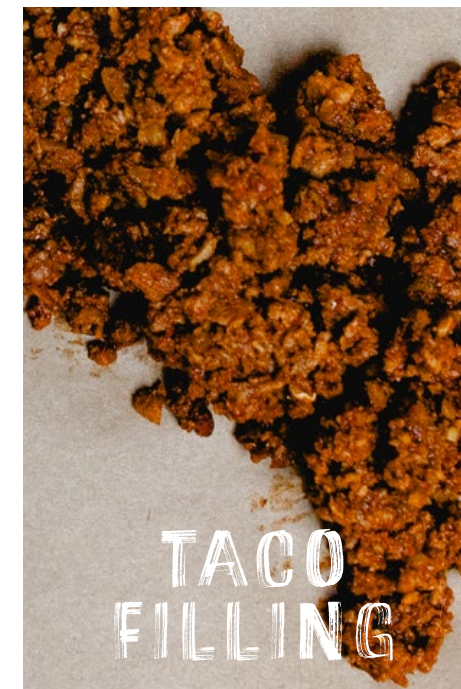
PORK CARNITAS

MJK #66028
Fully cooked pork carnitas made with whole boneless pork cushion meat. It is marinated and slow cooked in the bag for hours for maximum flavor and tenderness.



SHRIMP

MJK #62215
Grill raw shrimp with cumin, chili powder & paprika.



TACO FILLING

MJK #69956
Skillet-style taco filling is made using lean ground beef and authentic Mexican-style seasonings.



FAJITA CHICKEN

MJK #66037
Fully cooked skinless, whole chicken breast fillet seasoned with south of the border flavors.

Kraft *Heinz*

Ready. Set.
Serve.



Campbell's®

BAJA CHICKEN ENCHILADA SOUP

A colorful medley of vegetables, including diced tomatoes, corn, jalapeño peppers, red and green peppers, black beans and tender chunks of chicken deliver a slightly spicy, Mexican-inspired soup

MJK #66598



Campbell's® Reserve Frozen Ready To Cook

MEXICAN STREET CORN SOUP

This dish is a delicious representation of Mexican street corn. The corn is sweet and roasted, complemented by cotija cheese. A traditional spice blend is added to give the dish its unique and authentic flavor profile, and a hint of lime provides a refreshing and zesty finish. These elements combine to create a mouth-watering and irresistible dish that is perfect for any occasion.

MJK #68881

SOUTHWEST VEGETABLE BLACK BEAN SOUP

Chef Francisco's Southwest Vegetable Black Bean Soup is a delicious blend of Southwest vegetables and black beans that gives you that south of the border flavor!

MJK #68706



CHEESY CHICKEN TORTILLA SOUP

A rich tomato and cheese broth loaded with chicken and Mexican spices. Garnish this with crumbled tortilla chips, shredded cheese and more!

MJK #68688

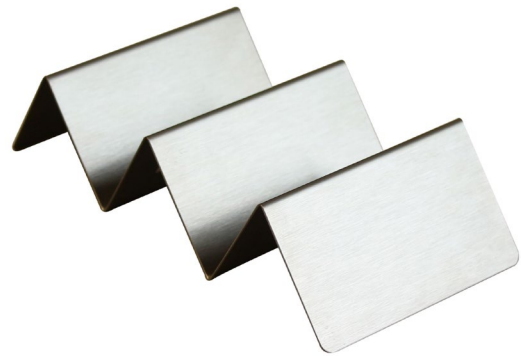


MUST HAVE Equipment



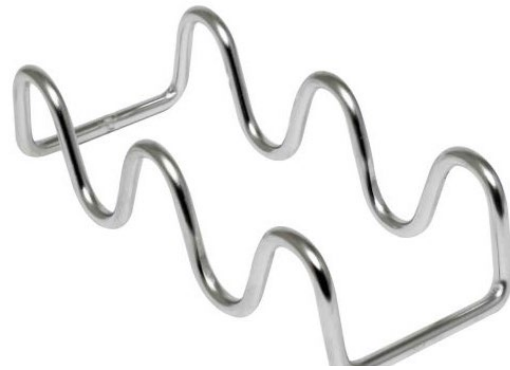
2-3 COMPARTMENT TACO HOLDER, STAINLESS STEEL

MJK #S90579



2-3 WIRE TACO HOLDER, STAINLESS STEEL

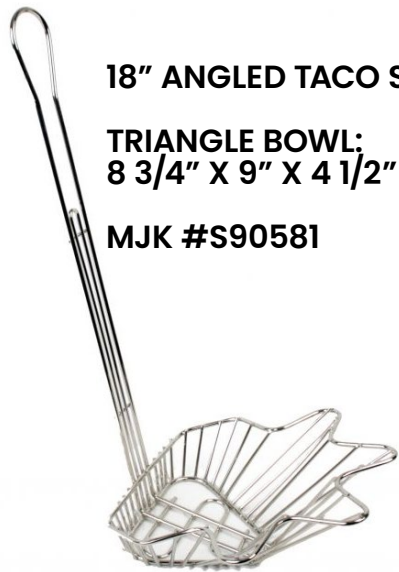
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18" ANGLED TACO SALAD BOWL

**TRIANGLE BOWL:
8 3/4" X 9" X 4 1/2"**

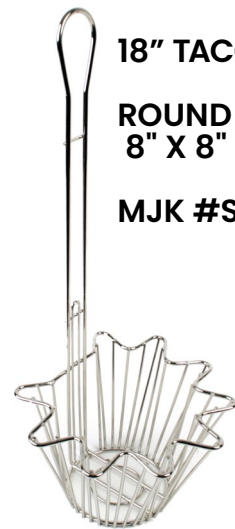
MJK #S90581



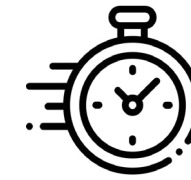
18" TACO SALAD BOWL BASKET

**ROUND BOWL:
8" X 8" X 5"**

MJK #S90582



PINEAPPLE SALSA



**Prep Time
15 mins**



**Additional
1 hour**



Indulge in this fresh pineapple salsa bursting with tropical flavors. The balance between the sweetness of juicy pineapples and the kick of spicy peppers will leave you craving more. This handmade salsa perfectly accompanies your favorite chips, tacos, or grilled meats.

INGREDIENTS

- 1 cup of fresh cut pineapple
- 1 cup of black beans
- 1 cup of corn
- 1/4 cup chopped red onion
- 2 tbsp minced jalapeno
- 2 tbsp chopped fresh cilantro
- 1 tbsp minced garlic
- 2 tbsp salsa seasoning

INSTRUCTIONS

1. Mix all ingredients together
2. Let chill for 1 hour
3. Serve from 1/2 fresh pineapple



STREET TACOS



FUN FACT!

San Antonio, TX has the most tacos joint per capita in the U.S.

The difference between street tacos and regular tacos is their size. Street tacos have a small corn tortilla base, making them easy to grab and go. Usually, taquerias use double corn tortillas to prevent them from tearing or ripping easily. Regarding the type of tortilla used in street tacos, traditional tacos should always have a corn tortilla, not a flour-based one. Corn is one of the most prominent Mexican crops and a centuries-old staple. Many authentic Mexican food vendors serve their tacos on two tortillas, although they often give customers a choice of having a single or double tortilla taco. This is because many of the traditional stewed meats have quite a bit of juice, so double tortillas are always the safer route to take.

TORTILLAS



HOW TO USE DIFFERENT TORTILLAS

When preparing Mexican food, choosing the right type of tortilla for the dish is important.

Here are the recommended tortilla sizes for some popular dishes:

- Fajitas: 6-inch flour tortillas
- Tacos: 4 to 8-inch corn tortillas
- Enchiladas: 8-inch corn, flour, or whole wheat
- Quesadillas: 10-inch flour tortillas
- Burritos: 10 to 12-inch flour tortillas

CORN VS. FLOUR

Let's talk about the differences between corn and flour tortillas. Corn tortillas are a true Mexican staple that has been used for centuries. They are gluten-free and considered the healthier option, as they contain more nutrients, including fiber. However, they tend to fall apart easily, so flour tortillas are often used instead for larger dishes like burritos. Flour tortillas hold their shape better when stretched, making them a great option for dishes like burritos. They are also more common in North Mexican and Tex-Mex cuisine. However, they contain more carbs and are generally produced using more artificial binding agents. So, if you're looking for a healthier option, go for corn tortillas, but if you want something that will hold its shape, go for flour tortillas.

FUN FACT!

Tortillas originates from the Spanish word "tort" meaning cake!





**MJK # S49007
PICO DE GALLO**

**MJK #32285
REFRIED BEANS**

**MJK #66601
WESTERN
GUACAMOLE**

**DON'T
FORGET
THE SIDE**

**MJK #60531
CORN & BLACK
BEAN FIESTA**

**MJK #S61409
CORN COB
FROZEN 5.5"**

HOW TO MAKE MEXICAN STREET CORN



INGREDIENTS:

- 6 ears of corn, shucked and rinsed
- Vegetable oil for brushing
- 1/4 cup mayonnaise
- 1/4 cup Mexican crema or sour cream
- 1/3 cup grated cotija cheese
- 3 teaspoons of chili powder
- Chopped fresh cilantro and lime wedges for serving

INSTRUCTIONS:

1. Preheat a grill to medium-high heat and let it heat for 5 minutes (or pre-heat a grill pan over medium-high heat).
2. Grill the corn, turning often, until it becomes slightly charred, which should take about 10 minutes.
3. Meanwhile, in a small bowl, mix the mayonnaise and crema.
4. Transfer the grilled corn to a platter and brush it with the mayonnaise mixture.
5. Serve the corn with cotija cheese, chili powder, and cilantro.
6. Serve the dish warm or at room temperature with lime wedges alongside.

MAKE IT A DIP

You will need the same ingredients as before to prepare it as a dip. Firstly, preheat the grill to high heat. Next, brush the corn with vegetable oil and grill it, turning it every 2-3 minutes, until it is slightly charred on all sides. Once done, allow the corn to cool and cut the kernels off the cob.

Now, combine the corn kernels, mayonnaise, sour cream, lime juice, chili powder, and cayenne in a medium bowl and mix well. Finally, garnish the dip with queso fresco and chopped cilantro. Enjoy the delicious dip with your favorite snacks!



TEXAS FAJITA



INCORPORATING SEAFOOD

A Texas fajita is shrimp, chicken and beef served on a sizzling hot plate, accompanied by sautéed onions and bell peppers. A mouth-watering and colorful dish that combines the meat's smokiness with the sweetness of the vegetables. The tenderness of the meats and the crunchiness of the vegetables create a delightful texture that complements the rich and savory flavors. A squeeze of fresh lime juice and a dollop of sour cream make this dish even more irresistible.

SHRIMP & CRAB ENCHILADAS



Prep Time
25 mins



Cook Time
30 mins



Are you looking to take your menu to the next level? Consider adding a mouth-watering seafood option like shrimp & crab enchiladas. By introducing this exciting option to your menu, you'll be able to captivate the attention of new customers and give your regulars something new and exciting to look forward to.

INGREDIENTS

FILLING

- 1 tbsp Butter
- 1 medium Onion
- 1/2 lb Crab meat
- 1/4 lb Shrimp
- 8 oz. Colby cheese
- 6 - 10" Flour Tortillas

SAUCE

- 1 cup Half & Half
- 1/2 cup Sour cream
- 1/2 tsp Butter
- Garlic salt
- Paprika to garnish

INSTRUCTIONS

1. Build enchiladas
2. Bake in pre-heated oven at 350 degrees for 30 minutes
3. Remove from oven



Mexican Food Made *Easy*

POSADA
SHREDDED BEEF
CHIMICHANGA
MJK #66456



FRITO
CORN CHIP
FOR
WALKING
TACO
#21811



STATE FAIR
CRISPITO CHICKEN CHILI
MJK #66442



FERNANDOS
CHEESE & BEAN BURRITO
MJK #66312



DON'T FORGET...



PPI
TACO SAUCE PACKET
MJK #26770



DAIRYSTAR
SOUR CREAM SQUEEZE PACK
MJK #20922

Bowls

If you want to make your healthy burrito bowl more interesting and appealing, there are a few things you can do:

1. Play with textures. Add different textures to your bowl, such as chewy, soft, crunchy, juicy, and creamy ingredients. This will make your bowl more satisfying and interesting.
2. Play with temperature. Mix warm or cooked elements with cold or raw ingredients to make your bowl more flavorful and fresh.
3. Add color. Make your burrito bowl more fun and appetizing by incorporating colorful ingredients. Eating a variety of colors is healthy and visually appealing. You can even organize your ingredients by color.

BEN'S ORIGINAL
WHITE RICE
MJK #12131



POSADA
LATIN RICE
MJK #69897



CHURROS

Sweetness in every bite!



#S74663
CHURRO
CHOCOLATE
FILLED

#S78590
OREO FILLED
CHURRO



TRES LECHES

#S78863

A light, airy cake masterfully crafted of three types of dairy.

A light cake soaked in a sweet milk mixture. Topped with whipped cream and cinnamon.

RE-DISCOVER HORCHATA

Offer as an appetizer or dessert!



#70077 HORCHATA BITE

Indulge in this Latin-inspired bite made with a blend of cream cheese, rice flour, cinnamon, and vanilla, all coated in a crispy oat breading that adds a delightful crunch to every bite. With traditional horchata flavors, this snack will transport you to the streets of Latin America with just one taste. So go ahead and treat yourself!



HOW TO MAKE FRIED ICE CREAM

Indulge with fried ice cream, a perfect summer treat with its crispy, golden-brown crust and a velvety, chilled filling. The contrast of textures and temperatures create a symphony of flavors that melt in your mouth. The best part? You can add your favorite toppings, such as caramel sauce, whipped cream, or fresh berries, to make it even more delicious and satisfying.



Prep Time
20 mins



Additional
1 hour

INGREDIENTS:

- 1 container of ice cream of your choice
- 6 tablespoons unsalted butter
- 4 cups cornflakes, crushed
- 3 tablespoons granulated sugar
- Sweetened whipped cream
- Chocolate syrup
- Maraschino cherries

INSTRUCTIONS:

1. Cut 6 large sheets of plastic wrap.
2. Scoop the ice cream onto each sheet to form 6 mounds, 1 1/3 cup each. Wrap each round in a sheet of plastic wrap, pressing to form a round shape with a flat bottom. If the ice cream softens too quickly, place the rounds in the freezer as you scoop. Place the wrapped ice cream on a sheet tray. Freeze until firm, at least 1 hour.
3. In a medium skillet, melt the butter over medium heat. Add the crushed cereal and toast until deeply golden and fragrant. Remove to a shallow bowl and toss with the sugar. Allow to cool completely.
4. Remove the ice cream from the freezer and remove the plastic wrap. Roll the balls in the cereal until well coated, pressing gently to adhere.
5. To serve, immediately top with sweetened whipped cream, chocolate syrup, and maraschino cherries!



Join us for an
ADVENTURE AROUND THE WORLD

NEW PRODUCT SHOW

**The Crowne Plaza
Springfield, IL**

3000 S. Dirksen Parkway, 62703

May 6th, 2024

12:00 pm to 4:00 pm



*Pre-register for the event today
to save time at registration!*

MjKellner
Exceeding All Your Food Service Needs