

FALL 2024 NEWSLETTER

HOLIDAY FAVORITES TATER TIME! "NEW"STALGIA MODERN STEAKHOUSES



ATAGLANCE



PARTY TIME!

Chefs are gearing up for the shift to heartier fall foods, including specials dishes for the upcoming holiday season.



FOCUS ON POTATOES

Known and loved in nearly every global cuisine, the humble potato has become an ideal vector for testing new flavors with customers.



LUNCHABLES? HOT POCKETS?

Millennials and Gen Z chefs are turning old-school snack favorites into new and exciting memories.



STEAKHOUSE REWORK

These mainstays of fine American dining are adding in more global flavors and different cuts of meat to meet modern customer expectations.

TURN YOUR CUSTOMERS ON TO NEW FLAVORS THROUGH FAMILIAR POTATOES.

DELICIOUS CELEBRATIONS

JUMPSTART FALL HOLIDAY SPECIALS

Although the traditions may be the same, the menus don't have to be! Treat your guests to authentic recipes made with seasonal Markon First Crop (MFC), Ready-Set-Serve (RSS), and Markon Essentials (ESS) ingredients—and your own personal twists!

Take a look! >>>>



- **Fruits:** MFC Apples, MFC Pears, MFC Green and Red Seedless Grapes, MFC Tomatoes, blackberries, blueberries, raspberries, figs, quince, pomegranates, cranberries, and persimmons.
- Vegetables: RSS Trimmed Green Beans, RSS Brussels Sprouts Halves, RSS Diced Celery, RSS Broccoli Baby Broccoli, RSS Broccoli & Cauliflower Florets, RSS Onions, MFC Fennel, MFC Trimmed Leeks, MFC Carrots, MFC Mushrooms, MFC Potatoes, pumpkins, winter squashes, parsnips, turnips, and kohlrabi.
- Lettuces & Greens: MFC Artisan Romaine, RSS Bistro Butter Blend, RSS Harvest Crisp Blend, RSS Heritage Blend, RSS Shredded Kale, RSS Chopped Collard Greens, RSS Triple-Washed Spinach, and RSS Wild Arugula.
- Herbs: MFC Sage, MFC Thyme, MFC Rosemary, MFC Marjoram, MFC Oregano, and MFC Savory.

IT'S TIME FOR FALL FOODS!

MEDITERRANEAN

Greek-Style Hasselbacks with Lemon & Tzatziki

Nicoise Potato Salad with Capers & Olives

Croatian Mashed Potatoes with Sweet Onion & Collard Greens

ASIAN Chili Crisp Hashbrowns

Potatoes Benedict with Gochujang Baked Japanese Sweet Potatoes with Furikake

MIDDLE EASTERN

Shakshouka with Diced Potatoes & Eggs Waffle-Cut Fries Tossed in Za'atar Shawarma-Garlic Mashed _____ Potatoes

AFRICAN

Moroccan Harissa Hasselbacks Suya-Spiced Wedges Potatoes with Tomato-Berbere-Infused Broth

SPUD

EUROPEAN Roasted Apples & Potato Latkes Potato Dumplings with Lingonberry Potato Salad with Carraway Seed

LATIN AMERICA

Spanish Potato Tortilla with Chimichurri Sauce Crispy Smashed Potatoes with Salsa Macha Cuban Mojo Viejo Potatoes

The beloved potato is an ideal springboard for introducing exciting, global flavors.

"NEW"STALGIA



- **Appetizers:** Hand-held starters like potato skins can be upgraded with thickly cut potatoes, artisan cheeses, pulled pork, chunky guacamole, and plenty of peppery green onions.
- **Salads:** Caesar was the king of salads throughout the 90s, leading to today's alternative versions using different greens (such as kale and butter lettuce) and adding toppings that include roasted chick peas, sliced avocados, cornbread croutons, and soft-boiled eggs.
- **Main Courses:** Casseroles were to the 80s what bowls are to today. Cheeky chefs are reinventing recipes like chicken enchilada casserole, green bean casserole, and turkey pot pie with much more produce, better quality cheeses, upgraded meats, and fresh herbs.
- **Sides:** Crispy tater tots have made a healthier comeback through baking instead of deep frying and/or by subsituting the potatoes for RSS Cauli Creations.
- **Desserts:** House-made Rice Krispie treats and flaky Pop Tarts filled with real fruit (think blackberries, blueberries, raspberries, MFC Strawberries, MFC Apples, and MFC Pears) are fun replicas full of feelgood childhood memories.

MODERNIZE YOUR FAVORITE FOODS FROM THE 80s & 90s



Meat-focused restaurants are taking cues from global formats, menuing beyond the well-known cuts and incorporating modern sensibilities like noseto-tail cooking and incorporating global flavors in the form of sauces, rubs, and exciting vegetable side dishes.

DIFFERENT CUTS

LAMB LOLLIPOPS OXTAILS KUROBUTA PORK CHOPS BAVETTE BEEF CHEEKS GLOBAL ACCENTS

FURIKAKE LINGONBERRY BULGOGI SAUCE SPICY COCOA RUB MEXICAN MOLE SIDES

FONDANT POTATOES ASIAN MUSHROOMS BROCCOLINI FRIZZLED LEEKS ROASTED SHALLOTS

THE HOT LIST



- Pear margaritas
- · Pumpkin chili
- Berry meat glazes
- Dumpling cacio e pepe
- Tanghulu fruits
- Sophisticated pork & beans
- Hash brown toast
- Vertical farms
- Texas toast
- Snack salads
- Sparkling hop water
- Prunes

- Customized guacamole
- Zero waste cocktails

- Regional Americana
- Hot(ter) honey
- Fall floral garnishes
- Updated banana pudding
- Korean twisty potatoes
- Natural wines
- Raw carrot salads
- Dirty sodas
- Greek bowls
- Salep
- Chamoy pickles
- Extreme mashups
- Comfort fusion
- Cute food
- Seasonal sustainability
- Haw flake flavoring
- Ground-to-glass ingredients
- Battered fries
- Pawpaws



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FRESH CROP

A weekly rundown of the fresh produce market including prices, supply levels, and quality.

TRENDS

Forecasts what is on the culinary horizon four times per year.

SOURCES:

Datassential Flavor & The Menu Foodservice Director MIntel Nation's Restaurant News New York Times Perishable News Pinterest

Produce Bluebook **OSR** Magazine **Restaurant Business** Restaurant Hospitality Star Chefs Taste Technomic TIK TOK



- Street corn arancini • Cottage cheese
 - Fin-to-tail cooking
- Turkish breakfasts

- Mainstream chicken curry