



# **AROM-MAX™**

## **CONCENTRATES**

### ***Demi-Glace and Classical Stocks***

**Quality – Consistency – Savings**

***When one thinks of Arom-Max™, one thinks of “quality,” “richness,” “the best there is to offer.” Now try the new line of Demi-Glazes and Classical Stock concentrates.***

**Forgotten Tradition ... Old World Craftsmanship ... Master Chefs ...**

These words describe the love and care that is taken to produce these wonderful traditional reductions. Crafted with only the finest ingredients. Simmered to perfection and then reduced down to a honey like glaze. Applications will abound when you become the master chef with Arom-Max™ Demi-Glazes and Stock Concentrates.

Let Arom-Max™ offer you a palate of flavors with which to create your own special masterpieces. Sauces, soups, and gravies are all within easy reach once you begin using our fine array of flavors. Try these exquisite flavor notes today and let your customers applaud your creations tomorrow.

**Shelf Stable Concentrates. Refrigerate After Opening.**



Item Number	Product Description	Pack Size	Makes Approx.
S01065A	Beef Stock – Au Jus, Concentrate	2-kilo pail	18 gal
S01070A	Brown Veal Stock Concentrate	2-kilo pail	18 gal
S01075A	Chicken Stock Concentrate	2-kilo pail	18 gal
S01080A	Roasted Veal Demi-Glace	2-kilo pail	5 gals
S01105A	Mushroom Stock, Concentrate	2-kilo pail	18 gal
S01107A	Vegetable Stock, Concentrate	2-kilo pail	18 gal

- **Low Sodium with no MSG, no HVP or artificial colors added.**
- **Shelf stable until opened. Store at ambient temperatures.**
- **Refrigerate once opened.**
- **Will store in refrigerator up to approximately six months.**

***Kajun Kettle Foods, Inc.***

698 St. George Avenue, New Orleans, LA 70121  
 800.331.9612 ~ 504.733.8800 ~ 504.736.0517 (fax)  
[www.KajunKettle.com](http://www.KajunKettle.com)



# AROM-MAX™ Ready-To-Use GOURMET SAUCES

Quality – Consistency – Savings

Arom-Max™'s time-honored tradition of bringing high quality products to the market has been enhanced with the addition of **READY-TO-USE** sauces. These products are full strength and packed in **boilable pouches**.

Made with the finest ingredients including our own AROM-MAX™ stocks and demi-glaces, these sauces will allow you to serve the very finest to your guests every time. We offer the most flavorful sauces for beef, pork, chicken, lamb and seafood.



*Sauce Chasseur  
on Cornish Game Hen*

**Shipped Frozen. In Ready to Use Boilable Bags.**

Product Item #	Product Description	Pack Size
S01030	GORGONZOLA CREAM SAUCE	4 / 5-LB POUCH
S01035	MARSALA SAUCE	4 / 5-LB POUCH
S01040	PROVENCAL SAUCE	4 / 5-LB POUCH
S01045	MUSHROOM SAUCE	4 / 5-LB POUCH
S01050	PUTTANESCA SAUCE	4 / 5-LB POUCH
S01055	BEURRE BLANC SAUCE	4 / 5-LB POUCH
S01060	PICCATA SAUCE	4 / 5-LB POUCH
S01005	SPICED PEACH SAUCE	4 / 5-LB POUCH
S01000	CAJUN CREAM SAUCE	5 / 4-LB POUCH
S01010	SAUCE CHASSEUR	4 / 5-LB POUCH
S01015	ALFREDO VERDE SAUCE	4 / 5-LB POUCH
S01020	MARCHAND DE VIN SAUCE	4 / 5-LB POUCH
S01025	PORTO SAUCE	4 / 5-LB POUCH
S01110	ALFREDO SAUCE	4 / 5-LB POUCH



*Alfredo Verde Sauce  
on Grilled Chicken Breast*



*Marchand De Vin Sauce  
on Rib Eye Steak*

On the back of this page, please review our Sauce Descriptions and Suggested Servings.

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<i>Products</i>	<i>Travel the World with our Sauces!</i>	<i>Suggested Servings</i>
<b>Gorgonzola Cream Sauce</b> [gohr-guhn-ZOH-lah]	One of Italy's great cheeses. A tangy, pungent, yet creamy sauce creates a distinct flavor sensation for your next entrée.	Excellent with Pastas, Vegetables, Beef, or Poultry.
<b>Marsala Sauce</b> [mahr-SAH-lah]	Classic Sicilian Marsala wine-based sauce seasoned with the freshest shallots, peppercorns and succulent Italian herbs.	Turn an everyday meal into the taste of Sicily, celebrate with Veal, Pork, or Chicken.
<b>Provençal Sauce</b> [proh-vahn-SAHL]	This delicious French Classic gently blends the finest butter, onions, tomatoes and white wine into a delectable, yet versatile sauce.	A perfect complement to Chicken, Veal, Lamb, Seafood, Vegetables, Omelets. Over Rice or Pasta.
<b>Mushroom Sauce</b>	The finest mushrooms are chosen to create rich earthy flavors, simmered to perfection with the superb shallots, garlic and red wine.	Mushrooms say "You're Special." Present this savory message with many Meats, Steaks, and Chicken.
<b>Puttanesca Sauce</b> [poot-tah-NEHS-kah]	An Italian sauce to die for. Spicy mélange of delicious tomatoes, black olives and herbs, all melded in Extra Virgin Olive Oil.	One of Italy's historic flavors, an excellent selection with Pasta, Fish, Chicken, or Veal.
<b>Beurre Blanc Sauce</b> [burr-BLAHM]	Embraces the finest white wine, white wine vinegar, shallots and butter, patiently blended to create a true French Classic.	Delectable and flavorful with any White Fish, Salmon, Swordfish, Lobster, Chicken, Vegetables or Eggs.
<b>Piccata Sauce</b> [pih-KAH-tuh]	An Italian Classic that marries the finest wine to fresh lemon juice, savory capers, Italian parsley and sweet butter.	Rich and flavorful, a great choice with Veal, Chicken, Pork, or Fish Fillets.
<b>Spiced Peach Sauce</b>	Slow cooked Southern favorite combines the sweet taste of peaches with exciting spices of cloves, cinnamon, brown sugar and much more.	Perfect complement to Pork, Lamb, Chicken, Turkey or Cornish Game Hen.
<b>Cajun Cream Sauce</b>	Our own classic New Orleans sauce, slightly spicy, creamy and delectable with a hint of seafood.	A Home Run sauce! Add either Seafood, Shrimp, Crawfish, Fish of any kind, or Chicken and serve over Pasta.
<b>Sauce Chasseur</b> [shah-SUR]	French for "hunter." A deep red sauce with the earthy taste of mushrooms, gently sautéed shallots and the full bodied white wine.	Excellent with all types of Game: Venison, Rabbit, Pheasant, Quail, Duck. Also a great choice with Chicken and Veal.
<b>Alfredo Verde Sauce</b>	The divine Alfredo Sauce - punctuated with savory basil pesto - speaks to its name, "Verde," which is Italian for green.	A stellar presentation with Seafood, Beef, Chicken, or Pasta.
<b>Marchand De Vin Sauce</b> [mar-SHAWN duh VAN]	Found in all New Orleans old guard restaurants. Slow cooked beef stock, sautéed mushrooms, green onions and red wine reduction.	Elegant with Steaks and Roast Beef. Over Poached Eggs for Breakfast.
<b>Porto Sauce</b>	Rich red sauce, born in Portugal. A wonderful mix of hardy herbs working in harmony with the fortified flavor of Port Wine.	A great gourmet feast with Duck, Foie Gras, Beef, or Chicken.
<b>Alfredo Sauce</b>	Rich creamy white sauce from Alfredo's kitchen in Rome. Graced with the finest Parmesan and Romano cheeses, egg yoke, butter and nutmeg.	Enjoy with Seafood, Chicken and Veal. Over Fettuccine and other Pastas.

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# AROM-MAX™ INTRODUCES

## *Glazes*

### *That will amaze you*

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**Quality – Consistency – Savings**

It all starts in the kitchen at Arom-Max™, the hub of creative cooking and innovative ideas. Our exciting array of Glazes promise to dress up any entrée with exciting, unforgettable flavors. These Amazing Glazes complement many meat, poultry, pork and seafood entrées, plus sauces, even vegetables and cheeses.

Add Arom-Max™ Glazes to your cooking repertoire – for a touch of class and a taste experience that take just moments to achieve.

***Invite us into your kitchen – you’ll appreciate these amazing versatile glazes!***

**Shipped Frozen. In Ready to Use Boilable Bags.**

Product Item# Pkg Size	<i>A Look Inside . . .</i>	<i>Suggested Servings</i>
<b><i>Chili Lime Glaze</i></b> #C06000 – 2 Lb / 6	A unique Oriental flair, mingles the flavors of tantalizing lime and soy sauce, punctuated with a delightful kick of chili peppers.	Excellent with Poultry, Pork, Seafood and Soft Tacos.
<b><i>Spiced Peach Glaze</i></b> #C06010 – 2 Lb / 6	Slow Southern cooking blends the flavor of delectable peaches with an exciting mix of spices and special mustards.	Great with Poultry, Pork, Seafood and Sauces.
<b><i>Raspberry Chipotle Glaze</i></b> #C06005 – 2 Lb / 6	A wonderful mix of olive oil, garlic onions and chipotle chilies beautifully married to the sweet nuances of first-rate raspberries.	Oh so versatile with Poultry, Pork, Seafood, Cheeses, Salad Dressings, Dips and Crackers.
<b><i>Thai Ginger Glaze</i></b> #C06015 – 2 Lb / 6	Exotic Asian inspired flavors of ginger, garlic and soy sauce.	Energizes your Fish, Poultry, Meats and Noodles.



***Chili Lime Glaze  
on Shrimp***



***Spiced Peach Glaze  
on Tenderloin Pork***

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# The Taste of New Orleans

Cooked to Perfection by  
Kajun Kettle Foods, Inc.

Diners the world over love New Orleans for its culture and savory cuisine. Our own renowned Chef Pierre Hilzim, a New Orleans native, has designed an array of entrées that will put *The Taste of New Orleans* right in your kitchen.

Chef Pierre offers you his versions of **Classic Cajun/Creole favorites** - and some of our **own** original, wildly successful dishes. All enjoy the finest of ingredients, time-honored slow cooking and a perfect blend of Cajun/Creole seasonings to recreate the delicious flavors of New Orleans, renowned the world over!

Authentic New Orleans Entrées ~ from an Authentic New Orleans Chef

**Shipped Frozen. In Convenient Boilable Bags!**

Product / Item# / Pkg Size	A Look Inside . . .	Serving Suggestions
<b>Corn Bisque</b> #C57270 – 8/5 Lb	This deliciously rich, smooth bisque combines the sweetness of corn and the unique taste of Creole seasonings.	Great served alone or with Shrimp, Crawfish or Crab. Add a hint of tasso for a tangy, smoky flavor.
<b>Red Beans</b> #C00150 – 6/5 Lb	Creamy, smoky New Orleans-style red beans that have to be tasted to be believed! Red kidney beans slow cooked with onion, bell pepper and Creole seasonings. An addictive dish!	Serve with rice as a main course or as a side dish with Steaks or Chops.
<b>Cajun Cream Sauce</b> #C34030 – 8/4 Lb	Our own special blend of Cajun spices in a rich cream sauce with a hint of seafood. Original to Kajun Kettle, this is our most popular sauce – makes a fantastic dish!	Add Shrimp, Crawfish, Crab or Chicken and serve over rice or your favorite pasta. A real crowd pleaser, loved by fans of all ages!
<b>Etouffee Base</b> [ay-too-FAY] #C83000 – 8/5 Lb	A rich roux-based sauce slow - cooked with green onions, celery, bell pepper, Tabasco and more...	Add Shrimp, Crawfish or Chicken and serve over rice for a delicious meal.
<b>Gumbo Base</b> #C57248 – 8/5 Lb	Starts with a rich, dark, delicious roux; then we add tomatoes, onions and okra to create the fascinating flavors that make our Gumbo a huge Crowd Pleaser!	Mix with Chicken and Andouille Sausage or Seafood over rice. A New Orleans Classic that does not disappoint!
<b>Jambalaya Base</b> [juh-m-buh-LI-yah] #C34000 – 8/5 Lb	A Cajun hallmark. Combines tomatoes, onion, celery, green peppers, bay leaf, cayenne pepper and more . . .	Add cooked rice in equal parts to base, plus Chicken and Sausage, or Seafood and Sausage for a taste of Cajun heaven!



**Corn Bisque**



**Red Beans**



**Cajun Cream Sauce**

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# *Kajun Kettle Foods, Inc.*

## *Photo Gallery*

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*Sauce Chasseur  
On Cornish Game Hen*



*Alfredo Verde Sauce  
On Grilled Chicken*



*Marchand de Vin Sauce  
On Rib Eye Steak*



*Chili Lime Glaze  
On Shrimp*



*Spiced Peach Glaze On  
Pork Tenderloin*



*Corn Bisque*



*Red Beans*



*Cajun Cream Sauce*