



## FOOD TREND:

Classic dishes reinvented

What's **Old** is **New** Again

**Chefs around the nation** are taking those classic dishes and desserts customers grew up on and transforming them with new ingredients and innovative preparation methods to make them more adventurous, original, and even upscale.

We are seeing this across all restaurant segments and menu items from desserts, drinks, side dishes to main dishes. Take a little jaunt down memory lane to Mom or Grandma's kitchen and put your own contemporary spin on one of your favorite childhood foods.

## FACTS:

### Top Pie Varieties

across all restaurant segments

Apple Pie	30%
Key Lime Pie	26%
Pecan Pie	18%
Lemon Pie	10%
Chocolate or Chocolate Cream Pie	9%

### Examples on Menus

A lot of celebrity chefs are opening fast casual or bar/grill type restaurants and serving elevated American foods. Bobby Flay opened Bobby's Burger Palace and Tom Colicchio has 'wichcraft (an upscale sandwich shop).

These "chef casual" restaurants are using upscale ingredients on classic dishes such as hamburgers and sandwiches and offering to customers at an affordable price.

**Corner Bakery Cafe** Launched a pair of handheld fruit pies (peach and blueberry).

**Bennigan's** Caramel Apple Mini Montes a summertime twist on apple pie and ice cream covered in Bailey's Irish Cream caramel sauce

**Bonefish Grill** Peanut Butter & Jelly Dessert warm bread pudding with peanut butter ice cream and raspberry sauce.



## FLAVORS:

### Bite-Size Apricot Walnut Pies

- 2 Canned Pie Dough Sheets\*
- 1 cup Lyons Walnuts in Maple Sauce (Item #2201)
- 1 cup Lyons Apricot Preserve (Item #0298)
- ¼ tsp ground nutmeg
- 2 Tb granulated sugar
- 1 Large egg, beaten

\*(canned croissants work too for a yummy flaky breakfast treat)

Drain Lyons Walnuts in Maple Sauce and then chop walnuts. Mix nutmeg with Lyons Apricot Preserve. Spread chilled pie dough out on lightly floured surface. Spread ½ of Apricot mixture onto pie dough and top with ½ of chopped walnuts. Cut the round of dough into 12 equal wedges, like pizza slices. Roll up each wedge, starting at the outer edge. Repeat with the remaining dough, preserve and walnut mixtures. Place pie bites 1 ½ inches apart on 2 rimmed baking sheets lined with parchment paper. Brush with egg and sprinkle with sugar. Bake, rotating the sheets halfway through until golden, about 20-25 minutes. Transfer to a wire rack to cool completely.



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