



Taking Simple to Unforgettable
FOR THE FOOD SERVICE INDUSTRY



SAUCES AND GLAZES

Our sweet-heat and savory sauces and glazes bring well balanced flavor and color to your menu. They have the perfect consistency of “cling”, house-made flavor, global inspiration and vibrant colors to delight your diners!



19118 Raspberry Peach Chipotle 4/1 g.

Juicy peaches, tart raspberries and smoky chipotles make this sauce a natural as a BBQ sauce for pork & poultry. Excellent glaze on grilled salmon or shrimp. GF V

19086 Hot Korean BBQ 4/1 g.

Authentic ingredients, sesame oil and red pepper paste delivers the global taste your diners are demanding! Perfect for hot or cold noodle dishes, bulgogi marinade, soups or as a dipping sauce. Dumplings anyone? V

19102 Tropical Tequila 4/1 g.

This combo of tropical flavors: coconut, mango, pineapple and the kick of tequila and chiles is a perfect fit as a dip for coconut shrimp. Great glaze for grilled grouper, snapper or chicken wings. Toss with fresh fruit, basil, or mint and level up your cold side offerings. GF V



19078 Roasted Pineapple Habanero 4/1 g.

Say hello to this sweet heat combo including caramelized pineapple, red and green peppers, and fiery habaneros. Pork medallions, shrimp or chicken kabobs, you bet! Ice cream...now we're talking! GF V

19096 Hot Pepper Peach Bourbon 4/1 g.

A southern combo classic...roasted peaches, rich bourbon and the heat of red chiles! Use to candy pecans, walnuts or pepitas. Swirl in cheesecake and glaze tarts. Brush on grilled meats and fish for sweet and spicy finish! GF V



19056 Tart Cherry, Apple and Rosemary Glaze 4/1 g.

Tart cherries, apples, rosemary, thyme and a hint of cinnamon bring fall flavors to life! Use as a plate sauce with Filet and lardons. Perfect pork and poultry glaze. Elevate butternut or acorn squash to a whole new level! GF V

Products Features and Benefits

- On Trend – helps meet the growing demand of spicy-sweet flavor profiles
- Labor Saver
- Visually appealing
- Shelf stable
- Consistent viscosity and “cling” factor

GARNISHING SQUEEZES

From back of the house on the plate, to front of the house on the table, our Garnishing Squeezes offer a variety of globally inspired flavors! From velvety textured aiolis to smooth sauces, these condiments will transition any dish to a whole new level of “yum” and creates a visual feast for the eyes.



803 Spicy Chipotle Squeeze – 6/9 oz.

1803 Spicy Chipotle Gallon – 4/1 g.

A well-blended balance of chipotle peppers, spices, cider vinegar and the zip of orange juice. Excellent to squeeze on fish tacos, or grilled chicken breasts. Great to garnish crab cakes or shrimp skewers. It add a spicy kick to burgers, fries and sandwiches. GF V

806 Hot Wasabi Squeeze – 6/9 oz..

1806 Hot Wasabi Gallon – 4/1 g.

This sauce gives the perfect balance of wasabi kick and flavor. Excellent for garnishing crab cakes and sushi. Mix with sour cream and use as a condiment on salmon burgers or as a dip for fried shrimp. V



809 Sriracha Horseradish Squeeze – 6/9 oz.

1809 Sriracha Horseradish Gallon

Sriracha and Horseradish give this sauce a one-two punch. Enliven gourmet sandwiches, wraps and burgers. Use as a dip for calamari, onion rings, sweet potato fries. Add interest to tuna salad, potato salad & or deviled eggs. GF V

810 Sriracha Aioli – 6/7.75 oz.

1810 Sriracha Aioli Gallon

We've combined creamy aioli with our Sriracha Sauce, balancing the heat of red chilies with a dash of sweetness and a hint of citrus. Use to transform your classic deviled egg recipe. Drizzle on sandwiches, grilled fish, chicken, or sweet potato fries. Fantastic on burgers. GF V





805 Sriracha Squeeze – 6/9 oz.

1805 Sriracha Gallon 4/1 g.

We've added high quality tomato puree and smoked paprika to traditional Sriracha sauce. This versatile sauce can be used on sandwiches and omelets. Add to hummus, roasted vegetables or remoulades. Perfect to dip fries, tots or onion rings. GF V

811 Jalapeños Aioli Squeeze – 6/7.75oz.

Velvety texture combined with jalapeños and a subtle hint of lemon, make this the perfect sauce to squeeze on everything! Use this sauce to add zing to burgers, sandwiches, fries or other dipping appetizers. GF V

812 Pesto Aioli Squeeze – 6/8 oz.

The bright flavor of basil and a punch of raw garlic make this velvety aioli a flavorful spread or dip for veggies and crostini. Perfect for grilled chicken breast, sandwiches, wraps or as a finishing touch for flatbread pizzas. GF V

813 Bacon Aioli Squeeze – 6/7.75 oz..

Smokey bacon and tart Dijon mustard will delight the taste buds in this velvety spread. A perfect burger builder and terrific for turkey club sandwiches. Excellent dipping sauce for grilled pork loin or roast chicken and French fries. GF

814 Everything Aioli Squeeze – 6/9 oz.

We call this everything aioli because you are going to want it on EVERYTHING. It's all in there-ketchup, pickle, mustard, onion, mayo, chiles...Perfect on burgers, sandwiches and wraps. Dip French fries and finger foods for a fab and tasty treat. GF V

815 Buffalo Ranch Squeeze – 6/9 oz.

Cool, tangy buttermilk ranch and zesty, spicy buffalo sauce combines to make a well-balanced taste sensation! Delicious on wraps, chicken sandwiches, or burgers. Great dipping sauce for fried shrimp, hush puppies or onion rings. GF V

*Products
Features and
Benefits*

- Labor saving
- Convenient
- On trend, globally inspired flavor profiles

JAMS

Not your grandma's jams! Our jams are purposely crafted for savory, spicy and sweet flavor profiles while bringing texture and color to the table for that house-made taste your guests will love!



#1 on trend and in demand!

19085 Hot Pepper Bacon 4/1 g.

Real bacon, roasted red peppers and jalapeños, this addictive jam is a perfect balance of savory, sweet, smoky and spicy. Add another element to your cheese and charcuterie boards. Build a better burger, top pulled pork nachos or toss with Brussel sprouts. Use as a “center of the plate” glaze that will captivate your diner's palates! GF

19117 Apple Maple Bacon 4/1 g.

Apples, cinnamon, butter, maple and bacon create an insanely delicious and on trend jam! Excellent for chicken and waffles. Use as a glaze for pork or poultry. Bring your ‘A’ game to grilled cheese paninis. GF

19083 Apple Horseradish 4/1 g.

Sweet apples and zesty, earthy horseradish combine to make this a “must have” stop in flavor town. Pairs well with pork or poultry, hard cheeses and creamy goat cheese. Toss with root vegetables to add another layer of adventurous flavor! GF V

19093 Blueberry Bourbon Pecan 4/1 g.

Blueberries bursting with flavor, crunchy pecans, plump raisins, pinch of cinnamon and a splash of bourbon all combine to give a creative twist to a timeless classic. Top waffles, pastries or crepes. Glaze pork loin. Stuff chicken breasts with goat cheese and blueberry bourbon jam and your guests will go home happy! GF V

19042 Mango Habanero 4/1 g.

Delightful pairing of mellow mangoes and feisty habaneros will meet the growing demands for spicy and sweet flavors! Adds excitement to meat and cheeses. Whip into ice cream for tropically inspired treat. Combine with blood orange vinegar for a surprising marinade for fish, shrimp or poultry that will have your diners coming back for more! GF V

19045 Strawberry Fig 4/1 g.

Perfect pairing of ripe strawberries, figs and the zest of orange for classic deliciousness! Makes wonderful pastries, cookies or brie baked in puff pastry. Level up grilled Havarti sliders for some serious pub fare! GF V

19135 Raspberry Amaretto 4/1 g.

Bright, tangy raspberries and the subtle flavor of almonds and vanilla combine to make a delightful and tasty jam. Perfect spread for bagels and cream cheese, pancakes and waffles. Excellent jam for chocolate layer care or thumbprint cookies. Add to sautéed chicken breast to make a savory sauce or to grilled cheese paninis. GF V. No high fructose corn syrup

19132 Key Lime Pie Jelly 4/1 g.

Tart, tangy, sweet and zesty this jelly is a Florida favorite! Mouthwatering spooned over cream cheese and served with graham crackers or vanilla wafers. Makes a fast and easy refrigerator pie with sweetened cream cheese and whipped cream. Great glaze for blackened swordfish, chicken or pork. GF V. No high fructose corn syrup.

Products Features and Benefits

- Versatile – use as jam, glaze or dipping sauces
- On trend – meeting the demands of expanding flavors.
- Gluten free by nature of ingredients.

DRESSINGS

Current trends show a growing hunger for global tastes! Bring our globally inspired dressings and marinades to the table. They pack a wealth of versatility and convenience in their 4/1G pack size.



19046 Cilantro Lime Ranch 4/1 g.

Robust ranch with the bright flavors of lime and cilantro. Perfect for wraps, power bowls or to marinate poultry, pork or shrimp. GF

19015 Ginger Miso and Honey 4/1 g.

Both savory and sweet made with a rich white miso, fresh ginger and honey. A must have for noodle dishes, napa slaw, Asian inspired tacos or to marinate any center of the plate protein.

MUSTARD



19081 Pecan Honey Mustard 4/1 g.

The rich flavor of pecans gives unique flavor to our sweet and tangy honey mustard. The perfect accompaniment for cheese and charcuterie. Excellent glaze for meats and vegetables. Use as a sauce for pork tenderloin, ham or turkey breast. Add apple cider vinegar and olive oil to make a fantastic dressing! GF

Products Features and Benefits

- On trend helps meet the demand for global flavors
- Versatile – use as a salad dressing, marinade or dipping sauce
- Shelf Stable
- Labor Saver



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