



  
**READY-SET-SERVE®**  
by **MARKON**

## **ALL OF THE FLAVOR. NONE OF THE FUSS.**

Markon's Ready-Set-Serve® (RSS) Peeled Garlic are whole, aromatic cloves that delete messy prep and waste from your kitchen. Tiny nuggets of intense flavor, these firm, yet juicy cloves add pungent, powerful seasoning to a wide variety of global cuisines. Packed in resealable zip-locked bags, this product is space saving and easily stored. Because with Markon, you not only get premium farm-to-table produce, you'll also get inspiration, innovation, and transparency. All so you can do what you do best.



# READY-SET-SERVE PEELED GARLIC

## BENEFITS

Pungent RSS Peeled Garlic is harvested year-round in the most premiere farming regions of California by growers we have partnered with for over three decades—and always backed by Markon's 5-Star Food Safety® Program. Look for them packed in our eco-friendly recyclable, wax-and staple-free cartons.

## PREPARATION INSPIRATION

- Blend buttermilk, Worcestershire sauce, mayonnaise, chives, blue cheese, RSS Lemon Juice, and plenty of RSS Peeled Garlic; use to dress salads.
- Make kimchi by pickling RSS Green Cabbage with RSS Peeled Garlic, RSS Sliced Onions, RSS Green Onions, ginger, and cayenne.
- Cook a breakfast hash of boiled and chopped MFC Potatoes, MFC Green Bell Peppers, RSS Peeled Garlic, and chorizo—use as empanada filling or serve aside eggs.
- Simmer RSS Garlic and RSS Diced Onions in rich marinara sauces for authentic Italian flavor or stir roasted cloves into creamy mashed potatoes.
- Liven up warm-weather tomato gazpacho with raw RSS Peeled Garlic and RSS Cilantro.
- Toss thinly sliced MFC Potatoes with salt and chopped RSS Peeled Garlic; bake until crisp and serve chips with curry-lime yogurt dip.
- Combine sliced MFC Cucumbers, chopped RSS Peeled Garlic, baby dill, and plain yogurt; serve with pita triangles.
- The strong bite of raw garlic gives kick to vinaigrettes, salsas, and dips.



## MENU INSPIRATION

Add intense flavor to roasted meats, salad dressing, and vegetable side dishes with what many chefs call their secret weapon.

## HANDLING

Refrigerate immediately; optimum storage is 34°-36° F/ 1°-2° C at high humidity with adequate circulation. Keep away from ethylene-producing items (such as apples, avocados, bananas, and tomatoes). Do not ice or freeze. Store unused portion in original bag. Rotate stock properly.

Description	Pack Size	Markon Code
Peeled Garlic	4/5#	96001
	5#	95997