



BRIANNAS Home Style Flavor Guide

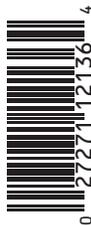
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NEW!

Raspberry Poppy Seed

This beautiful burst of raspberry with a pop of poppy seed tastes great on salad greens topped with salmon; as a cold fondue served with bacon, sour dough bread, and a light cheese; or as a dreamy sauce for crepes.



Creamy Cilantro Lime

A bright and creamy mix of tart lime and refreshing cilantro that's equally great as a dressing, dip or sauce. Top a taco, dip a chip, baste meat and seafood, or splash on a summer salad. This distinctive duo of flavors is sure to spice up your favorite recipes.



Creamy Balsamic

A creamy balsamic vinaigrette made with a careful selection of flavorful ingredients, including honey, balsamic vinegar, garlic, grape juice and spices. Bring a unique addition to your dining menu by dressing up your salads or perfectly glazing or marinating poultry, meats and seafood.



Italian Vinaigrette

A vinaigrette that touts the true flavors of Italy. We've carefully blended oils and vinegar, added chopped olives and rich Romano cheese, with rosemary and basil, to create a dressing that's absolutely 'Magnifico'. Whether you favor velvety fresh pasta or crisp, leafy greens, it's 'delizioso'!



Saucy Ginger Mandarin

Just the right balance of minced ginger, soy sauce and mandarin orange make this dressing complimentary for any salad. Discerning chefs will discover that it is the perfect marinade for meats, vegetables, seafood and a delicious dip for egg rolls.



Asiago Caesar

Using premium ingredients, including a flavorful balsamic vinegar and rich, fresh grated Asiago Cheese, we have created BRIANNAS Asiago Caesar Dressing.



Chipotle Ranch

Give any salad a delicious kick with our sassy Chipotle Ranch Dressing! Rich, creamy BRIANNAS ranch is the perfect partner for the tangy addition of chipotle peppers. It'll take your favorite salad up a notch, and it's great for dipping and dunking too!



Classic Buttermilk Ranch

It's everything you like about ranch dressing and much more. It's the creamiest, smoothest, most mouth-watering delicious ranch to ever top a lettuce leaf or chicken wing!



Real French Vinaigrette

With its tangy taste and absolutely no sugar, this vinaigrette is the classic choice for any green salad. The perfect balance of vinegar, oil and seasonings. Great dressing for vegetable salads. Wonderful marinade for grilled meats, poultry and seafood.



Champagne Vinaigrette

A delectable blend of champagne vinegar, honey, Dijon mustard and crushed capers. It not only dresses your salad in good taste, it also enhances the flavors of grilled or roasted meats, seafood and vegetables.



NEW!

Blueberry Balsamic Vinaigrette

The soft tartness of blueberry vinaigrette adds a subtle twist to fruit salad, makes mixed greens pop, is a tasty condiment on a toasted brie and turkey sandwich, and marinates beef or salmon to perfection.



Dijon Honey Mustard

The perfect balance of robust mustard tempered with the sweetness of honey. Ideal for a fresh spinach salad. A great dip for egg rolls, chicken nuggets, etc. An excellent basting and glazing sauce for ham or grilled pork.



Creamy Blue Cheese

Rich blue cheese flavor for the blue cheese lover. Creamy, with chunks of fresh blue cheese. Just right for that fresh garden salad and grilled steak.



Blush Wine Vinaigrette

By far, the best red wine vinegar dressing on the market. A delightfully sweet but tangy dressing great for a variety of salads. An exceptional marinade for domestic meats and wild game.



Lively Lemon Tarragon

Made with honey, tangy lemon, malt vinegar and a touch of tarragon, this dressing is a unique and flavorful choice for any green salad. A great match for cold salmon or white albacore tuna on a bed of crisp romaine. Excellent marinade for seafood.



Rich Poppy Seed

The best dressing to accompany a fresh fruit salad. Terrific when used on a traditional green salad or as the only ingredient for cole slaw dressing. Great for dipping apple wedges, banana and melon slices.

