

# The BRIANNAS Flavor Guide



### Garlic Vinaigrette ①

A sweet and savory blend of garlic, oil, and cracked black pepper. This delicious recipe adds bold flavor to green or pasta salads and is the perfect marinade for chicken.



#### 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'!



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## Real French Vinaigrette U

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.



#### Asiago Caesar

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





#### 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.



#### Classic Buttermilk Ranch (U)D

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





#### **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.



#### Champagne Vinaigrette U

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.





#### Rich Poppy Seed (U)

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.



#### Dijon Honey Mustard U

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.





#### Blush Wine Vinaigrette U

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.



#### Raspberry Poppy Seed (1)

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 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.



# Creamy Cilantro Lime UD

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.

