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GET READY TO “SIZZLE” THIS SUMMER!

The summer season is a time for outdoor activities, and one of the most popular is barbecuing. It's a time to fire up the grill, invite friends and family over, and enjoy delicious food cooked over an open flame.

One of this summer's hottest burger trends, "Smash Burgers" are a delicious alternative to your traditional barbecued burger. This unique burger patty is smashed flat onto a hot grill, creating a crispy crust on the outside while the inside stays juicy and tender. This method gives the burger a flavour you won't find in other burgers. We recommend throwing in some spice, to make your smashed burgers that much better. Try:

- Beefy Burger Seasoning
- Chipotle Burger Seasoning
- Jalapeno Chipotle Burger Seasoning
- Steakette Seasoning

More inclined to smoked meats than grilled?
No problem. Try our smoked meat seasonings:

- Chorizo Spice
- Smokie Seasoning
- Jalapeno Smoked Sausage





NO MEAT? NO PROBLEM:

Delicious plant-based alternatives for your grill this summer season

While barbecuing often brings to mind images of sizzling steaks and juicy burgers, there are plenty of vegetarian options that are just as flavourful and satisfying. Our exclusive supplier of plant-based meat alternatives, Planteneers, are the pioneers of the "new generation" of food. From meat & fish to dairy and even egg alternatives, Planteneers has all of your plant-based solutions.

With a little creativity and the right spices, you can create delicious vegetarian dishes that everyone will love at your next summer barbecue. Add a depth of flavour to grilled vegetables, tofu and other vegetarian options with Cumin Seed Ground, Smoked Paprika, and Garlic Powder.



PROUDLY SUPPLYING  **planteneers**
The Plant Based Pioneers

PRODUCTS TO THE CANADIAN VEGAN MARKET.

INDULGE IN THE SWEET TREATS OF SUMMER!

I scream, you scream, we all scream for ice cream! Summer is the season of sweet treats, including ice cream! Dairy stabilizers and emulsifiers are ingredients that are necessary to improve the texture and consistency of ice cream. They help to combine the fat and water components of the mixture to result in a smooth, creamy texture. Some common stabilizers and emulsifiers used in production of summer ice cream treats include carrageenan, mono & diglycerides, xanthan gum, guar gum and soy lecithin. Malabar has got everything you need to make your summer sweeeeeet!

Did you know that our blending facility has capabilities for fully functional stabilizing systems (not just individual ingredients) for a full range of frozen treats including: ice cream, frozen yogurts, sorbets, ices, etc.

PROUDLY SUPPLYING

FUTURA
ingredients
designed by nature

PRODUCTS TO THE CANADIAN
DAIRY MARKET.



YOUR SUMMER GRILL AWAITS!

It's the perfect time of year to get creative with your ingredients...

Summer is the perfect time to get creative with your grilling and cooking. Whether you're a meat lover, vegetarian or seafood aficionado, there are plenty of delicious options to try on the grill. Here are some great ideas to help get you started!

1. **Seafood:** Seafood is a great option for grilling, and there are plenty of different types of fish and shellfish to choose from. Grilled shrimp skewers, salmon, tuna steaks and even shellfish like oysters. Discover our seasoning blends that complement seafood perfectly:
 - The "Real" Lemon Pepper Seasoning
 - Bourbon BBQ Seasoning
 - Maple BBQ Seasoning
 - Sweet Salmon BBQ Seasoning
2. **Creative Twists for the Grill:**
 - **Global Fusion:** Take your meals to new levels with worldly flavours like Greek Choice Marinade, Curry Marinade or Teriyaki Marinade.
 - **Grilled Fruit:** Try grilled fruits like Watermelon, Pineapple & Peaches - top your salads, pair them with grilled meats/seafood or even topped with ice cream for dessert!
 - **Grilled Pizza:** Who says that pizza is meant strictly for the oven? Try yours grilled on the BBQ for crispy texture.
 - **Breakfast on the Barbie:** Bacon, eggs, sausage, even pancakes! Take your summer breakfast up a notch with your barbecue.
3. **Unique Grilling Methods:** There are many unique ways to grill that can add flavour and interest to your meals, such as:
 - Using cedar planks with fish or vegetables for a smoky, woody flavour
 - Having a cast-iron skillet to cook up a variety of dishes such as fajitas and paella
 - You can also grill your pizza for a crispy, delicious crust!



Look for our next edition in Summer 2023



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For more information on any of the subjects covered in this newsletter, or to suggest topics you'd like to see covered in future editions,
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