

- presents -

# THE PRIME TIMES

August 2024

## Featuring: R&R FAMILY KITCHEN

R&R Family Kitchen caters to numerous sports teams in Tucson, AZ. Chef Robert opened up R&R July 5th, 2005. Already 19 years this July! Specializing in corporate & healthcare facilities, on site cooking, weddings, sporting events and personal meal programs. Their 19 years of success is contributed to their attention to detail, high quality ingredients and servicing clients beyond their expectations to generate a consistent stream of referrals and repeat business!

Here's chef Robert with University of Arizona's men's basketball coach Tommy Lloyd at their annual Thanksgiving dinner for the team and staff. R&R also provides after game meals during the home season. R&R caters any event and will work with every budget & diet restriction.

[rrbbqtucson.com](http://rrbbqtucson.com)



# In August

11th- National Sons and Daughters Day

19th- National Potato Day



26th- National Women's Equality Day



31st- National Eat Outside Day

Ah, spuds! On August 19th each year, the humble potato takes center stage.

In truth, though, doesn't it steal the show at nearly every meal?

Whether baked, fried or mashed, these taters bring on the flavor. Filling a void for appetizer dishes and working double duty at suppertime, these versatile root veggies satisfy and fill us up.

## **MELTING POTATOES**

Active Time: 25 mins

Additional Time: 45 mins

Total Time: 1 hr 10 mins

Servings: 6

Yield: 4 1/2 cups



### Ingredients

- 2 pounds Yukon Gold potatoes, peeled and cut into 1-inch slices
- 2 tablespoons butter, melted
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons chopped fresh thyme
- 1 teaspoon chopped fresh rosemary
- ¾ teaspoon salt
- ½ teaspoon ground pepper
- 1 cup low-sodium vegetable broth or chicken broth
- 5 cloves garlic, peeled and smashed

### Directions

1. Position rack in upper third of oven; preheat to 500°F.
2. Toss potatoes, butter, oil, thyme, rosemary, salt and pepper in a large bowl. Arrange in a single layer in a 9-by-13-inch metal baking pan. (Do not use a glass dish, which could shatter.) Roast, flipping once, until browned, about 30 minutes.
3. Carefully add broth and garlic to the pan. Continue roasting until most of the broth is absorbed and the potatoes are very tender, about 15 minutes more. Serve hot.

Nutrition Facts (per serving): 206 Calories, 9g Fat, 28g Carbs, 3g Protein

**Only 1 ingredient: Grade A Cultured Cream**

| Daisy Item | Description                  | Sysco SUPC# |
|------------|------------------------------|-------------|
| IDP100     | Sour Cream Packets 100/1 oz. | 5321906     |



**Condiments: They complement certain foods, balance, add flavor depth, and overall satisfaction.**

**Customers enjoy adding unique sauces and toppings to their meals. Check with your supplier for enhancements to your menu. What can you offer to increase YOUR sales?**

**100/1 oz. Sour Cream Packets**



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**Check out this link for National Restaurant Associations culinary forecasts and trends [https://sphere-sealyg7m.squarespace.com/s/NRA\\_WhatsHot2024.pdf](https://sphere-sealyg7m.squarespace.com/s/NRA_WhatsHot2024.pdf)**

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