

French's[®]



FRENCH'S[®] TOMATO KETCHUP

NOW AVAILABLE IN A 2.84 L FORMAT.

FREE PUMP AVAILABLE SEPARATELY.

**COMPLEMENT YOUR MENU ITEMS WITH
KETCHUP THAT'S SECOND TO NONE.**

- Sweet and tangy tomato flavours with rich, thick consistency.
- Classic taste for topping burgers, dipping fries, and multiple menu applications.

For more information about French's 2.84 L Ketchup, and to order a free pump, please contact your McCormick Sales Representative at **1-800-265-4988** or visit us at ClubHouseForChefs.ca/Products/Brands/Frenchs

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Free from
glucose-fructose



Free from artificial
colours and flavours



Kosher certified

YOUR KETCHUP OPTIONS JUST GOT BETTER



1 Tbsp 1 Cup

SWEET & SMOKY KETCHUP

Club House Smoked Paprika + French's® Tomato Ketchup

DESCRIPTION	ITEM CODE	PACK/SIZE
375 mL Tabletop Bottle	56200-95761	30 x 375 mL
500 mL Tabletop Bottle	56200-95121	12 x 500 mL
750 mL Tabletop Bottle	56200-92645	12 x 750 mL
1 L Tabletop Bottle	56200-92646	12 x 1 L
2.84 L Dispenser	56200-01016	4 x 2.84 L
6 L Dispenser Pouch	56200-96574	2 x 6 L Pouch
11.5 L Volpack	56200-96575	1 x 11.5 L
8 mL Single Serve Packets	56200-96535	500 x 8 mL Packet
8 mL Single Serve Packets	56200-96188	1500 x 8 mL Packet



FOR THESE RECIPES AND FOR MORE MENU INSPIRATION

ClubHouseForChefs.ca

ClubHouseForChefs

ch4chefs



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◀ FRENCH'S® KETCHUP HONEY HARISSA RIBS



◀ FRENCH'S® KETCHUP BISCUITS

INGREDIENTS

- 1/4 CUP FRENCH'S® TOMATO KETCHUP
- 1/2 CUP BUTTER, SOFTENED
- 1 1/2 CUPS BAKING MIX
- 1/2 CUP MILK
- 1/4 CUP FRENCH'S® TOMATO KETCHUP

1. Set oven to 400°F. In a bowl combine butter and first amount of ketchup until well mixed. Divide in half.
2. In a new bowl, cut one half of ketchup butter into baking mix until evenly distributed, resulting in pea sized pieces of butter.
3. Combine milk with second amount of ketchup. Add to baking mix and butter, mixing until just combined. Do not over mix.
4. Roll dough out to 1 1/4" thickness. Cut into 4" rounds. Transfer to a parchment lined baking sheet.
5. Bake until golden brown, about 15-20 minutes. Brush with remaining ketchup butter. Serve warm.

FRENCH'S® TOMATO KETCHUP

Only quality ingredients, including ripe tomatoes and spices, creates a richer flavour profile

