

REVISITING RETRO

PRESENTED BY CONAGRA FOODSERVICE | JULY 2016

THROWBACK—WITH A TWIST



Whether it's quinoa meatloaf or mascarpone rice pudding, nothing feels as fresh as a modern spin on a classic menu item. Iconic dishes like fried chicken, deviled eggs and root beer floats can be found today across foodservice segments—everywhere from C&U to fine dining. And with current interest in regional American cuisine, many classic recipes are coming back into the spotlight as chefs pay homage to their roots. What's old has become new again!

CHEF TIPS

Nostalgia plays a huge role in the resurgence of retro foods. We all remember and find comfort in our favorite dishes from childhood. From a culinary standpoint, retro-inspired meals need to play up that emotional factor and, of course, taste great! The most exciting retro cuisine brings old-world preparation to on-trend ingredients—or, on the flip side, applies new techniques to classic dishes.

- Save time with speed-scratch methods that incorporate value-added or convenience products
- Develop signature condiments to set your retro dishes apart from the competition's
- Make sure your menu tells a story, calling out specific brands or unique ingredients

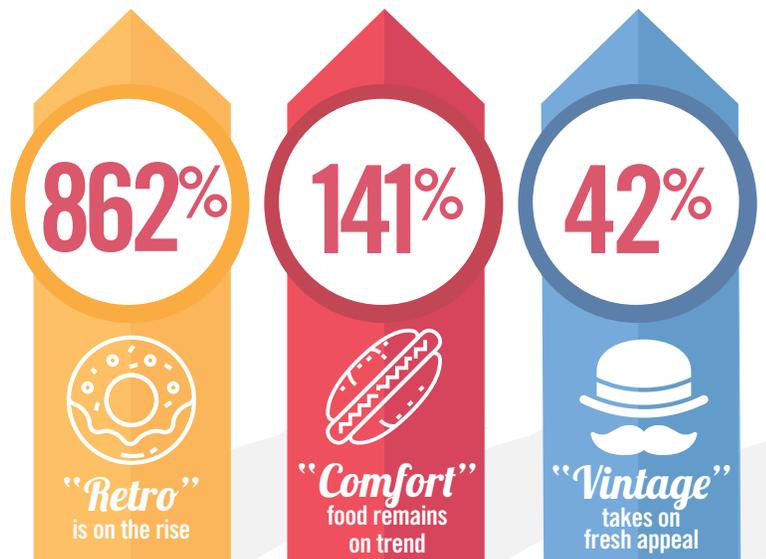


Chef Steve



BY THE NUMBERS*

Classic meets contemporary: *menu descriptions mentioning throwback cuisine have grown significantly in the past decade.*



*Datassential MenuTrends, menu penetration growth 2005-2016.



HAWAIIAN DOG

Say “aloha” to this unique Hebrew National® Jumbo Beef Frank, topped with a duo of pineapple relish and pineapple mustard, each featuring Gulden’s® Spicy Brown Mustard. It’s sweet, savory and sure to be a hit on your menu.

[CLICK TO SEE THE RECIPE](#)



“BRAIN FREEZE” PUDDING POP

This frozen treat showcases the classic Snack Pack® Chocolate Pudding flavor that’s delighted patrons young and old for decades.

[CLICK TO SEE THE RECIPE](#)



THE QUICK DISH

- 
16% of menus feature Hawaiian-themed items¹
- 
66% of chefs say that “back to basics” simplicity is a hot trend for 2016²
- 
93% of C&U operators currently serve hot dogs³



CITY FOCUS: CHICAGO

Chicagoans know a thing or two about comfort food. But thinking beyond deep-dish pizza, here are some of the fresh and fun takes on retro we’re seeing in the Second City.

- **HARMONY GRILL** (*homestyle fare, nestled within a live music venue*): maple and Dijon-glazed beef pot roast stew, served over buttery egg noodles with root vegetables

- **AU CHEVAL** (*upscale diner fare in the trendy West Loop neighborhood*): fried house-made bologna sandwich
- **HASH HOUSE A GO GO** (*small chain focused on “twisted farm food”*): “The Kokomo” griddled meatloaf sandwich, with roasted tomato and smoked mozzarella on old-fashioned milk bread

¹ Datassential MenuTrends, 2016.
² National Restaurant Association, What’s Hot 2016 Culinary Forecast.
³ Datassential, “Hot Dogs: Current Purchasing, Preferences, Opinions and Attitudes,” January 2016.

CONAGRA SUPPORT

ConAgra Foodservice is home to the products your patrons know and trust, with convenient packaging and formats for foodservice operators. The strong consumer brand recognition of Hebrew National®, Gulden’s® and Snack Pack® can help you capitalize on the retro trend with ease!

