

## Happy New Year From Centennial and B&C Foods

# MAC MONTHLY

January 2019



Chef Roberto Laqui is originally from the Philippines and is a Canadian citizen now. He is a chef working at Silver Birch Place - Heartland Housing Foundation in Sherwood Park, Alberta. He has been a Red Seal chef since 2011, and a member of the Culinary Federation of Edmonton, Alberta. Before he came here in 2008 he worked in Abu Dhabi, UAE where he was a member of Emirates Culinary Guild. He has wide experience in the Hotel and Restaurant industry and knows international cuisine.

Chef Roberto Laqui  
Sherwood Park, Alberta

### Grainy Mustard Honey Roast

#### Centennial's Cranberry & Apple Stuffed Pork Loin

By: Chef Roberto Laqui  
Silver Birch Place  
Heartland Housing

#### Ingredients For Rub:

#### 1 Case Centennial Cranberry & Apple Stuffed Pork Loin

1/2 Cup Grainy Mustard  
1/2 Cup Dijon Mustard  
1 tbsp. Minced Garlic  
1 Cup Honey  
2 tsp. Dried Oregano  
2 tsp. Fresh Thyme, Minced  
Salt & Pepper to Taste  
Mirepoix

### Big Week Players of Note:

- ◆ Darcy Gallant from Victoria lands our thin sliced Ribeye into Victoria Golf. 3-5 cases weekly. Boom.
- ◆ Kenton Olson out of Kelowna lands the burger Business at Edgewater Pub in Peachland. Knocked out the Sysco Fire River Burger with our Prime Rib Burger. Not even a close sampling!! Chef Gary quotes "That is the best burger I have EVER eaten". BOOM BOOM
- ◆ Chateau Whistler Chef Isabelle rips through 230 cases of our Porchetta Roast in the month of December. WOW!!!

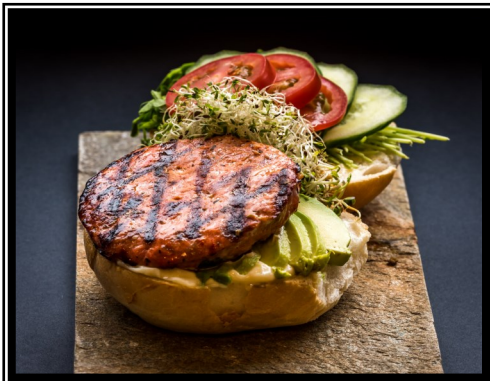
## MAC Top 10

### Week 3 Results

1. Robert Ward - 2344
2. Ross Taylor - 2104
3. Jim Prouse - 1456
4. Ryan Doray - 1224
5. Terry Pratt - 1121
6. Kaitlyn Casswell - 1032
7. Hyun Shin - 1012
8. Philip Snowdon - 989
9. Richard Melashenko - 985
10. Mike Polanski - 962

### Instructions:

- In a bowl, make the rub by mixing together all the ingredients.
- Rub this mixture to the properly thawed, stuffed pork loin, and set aside. Let it marinate for 1-2 hours.
- Preheat oven to 350F
- Sauté the mirepoix and deglaze with white wine, then pour it into the roasting pan.
- Place stuffed pork loin on a roasting pan with the mirepoix. Sprinkle with a little bit of salt and fresh ground pepper.
- Cook in the oven for about 1 hour and 15 minutes. The internal temperature of the pork should be 145-150F.
- Remove from the oven and let rest for 10-15 minutes.
- Slice and serve!



## Changing The Game!!!

Terry Young out of Regina was on the hunt for new burger business, not only new business, but big volume business, and he landed a beauty!! Triple 8 Pizza (a good customer in Regina) bought 30 cases of our 4oz Lil Chef Burgers in the first three weeks, beating out Prairie Meat burgers, which Triple 8 had used for years prior. Promoting burgers is a strategic focus, and well done Terry! Awesome win, and it just goes to show that sampling pays off, ask those open questions in your accounts. It "Pays to Sell Burgers"!  
Great start to the New Year, and good story.

Who's Next!?

**"IT PAYS TO SELL MAC"!**