

# Salads & Sweets

Recipes for Easy  
Fixings & Toppings



Featuring our easy-pour  
flip-top sugar canisters.

*the Real Way  
to do Sweet!*





# what's inside...

<b>salad fixings</b> .....	2
pourable light brown sugar .....	3
grilled fresh pineapple .....	3
brown sugar marinade .....	3
brown sugar vinaigrette .....	4
baked brown sugar bacon .....	4
toasted candied pecans .....	4
<b>sweet toppings</b> .....	5
quick dissolve superfine sugar .....	6
mixed berry topping .....	6
fruit salsa topping .....	6
crumbly nut topping .....	7
ice cream cone topping .....	7
chocolate flavored whipped cream .....	7





## salad fixings

Pourable Light Brown Sugar is the star of your salad — make each of these flavorful recipes and then toss onto a bed of fresh, mixed greens. Or, serve them as a bar of fixings for everyone to make their own signature meal.





## pourable light brown sugar

**Domino® Pourable Light Brown Sugar** is a free-flowing crystal version of the classic Light Brown Sugar. It does not clump, cake or harden. The convenient new dispenser was created for easy sprinkling of Light Brown Sugar on foods such as fruits and favorite breakfast foods. And, Pourable Light Brown Sugar is also handy for baking — the flip-top lid makes measuring brown sugar simple.



## grilled fresh pineapple

### ingredients

1 fresh pineapple, ripened  
1/4 cup Domino® Pourable  
Light Brown Sugar

### directions

Peel, core and slice pineapple into 2-inch slices. Place slices on a lightly oiled grill.

Grill on medium heat, 2 minutes on each side. Return to first grilled side and sprinkle with sugar. Close top of grill to allow the sugar to melt and caramelize.

Carefully remove onto a plate in a single layer. When cooled, cut into wedges. Serve immediately.



## brown sugar marinade

### ingredients

3 tbsp soy sauce  
1/2 tsp garlic powder  
1/2 tsp ginger  
1/4 tsp dry mustard  
3/4 cup sherry  
3/4 cup orange juice concentrate  
2 tbsp Domino® Pourable  
Light Brown Sugar  
thin cut steak, chicken or fish of your choice

### directions

In a bowl, mix all ingredients, except meat. Place meat in a shallow baking dish, pour marinade over meat reserving 1/2 cup marinade for basting. Cover baking dish with plastic wrap. Marinate in refrigerator for at least 30 minutes. Remove meat from dish 15 minutes prior to cooking. Discard marinade.

Prepare steak, chicken or fish as desired, until fully cooked.



## brown sugar vinaigrette

### ingredients

3 tbsp apple cider vinegar  
3 tbsp Domino® Pourable  
Light Brown Sugar  
1 small onion, grated  
1/2 tsp dry mustard  
2/3 cup canola oil

### directions

Mix together apple cider vinegar, sugar, grated onion and dry mustard in a bowl or jar. Whisk oil into vinegar mixture in a steady stream.

Store in a jar in refrigerator for up to two weeks. Remove from refrigerator at least 5 minutes before serving.



## baked brown sugar bacon

### ingredients

1 lb. thick cut bacon  
1/4 cup apple juice  
3 tbsp Domino® Pourable  
Light Brown Sugar

### directions

Preheat oven to 400° F. Line baking sheet with foil. Arrange bacon in a single layer onto prepared sheet. Bake 15-20 minutes.

Mix juice and sugar in a microwave-safe bowl. Microwave 30 seconds. Set aside.

Remove bacon from oven. Use a pastry brush to coat bacon with sugar mixture. Return bacon to oven for additional 2-3 minutes. Careful not to overcook.

Remove from oven. Cool 5 minutes. Drain bacon on paper towel-lined platter. Break bacon into bite-sized pieces. Store in container in refrigerator until ready to serve.



## toasted candied pecans

### ingredients

2 cups pecans, chopped or whole  
2 tbsp salted butter  
4 tbsp Domino® Pourable  
Light Brown Sugar  
1/2 tsp ginger  
1 tsp cinnamon

### directions

Preheat oven to 350° F. Spread pecans in a single layer onto parchment-lined baking sheet. Toast pecans in oven 5 minutes. Remove from oven; set aside.

Melt butter in a microwave-safe bowl. Once melted, add remaining ingredients and toasted pecans to the bowl; mix well.

Spread mixture in a single layer onto parchment-lined baking sheet. Bake additional 5-8 minutes. Cool completely. Store in an airtight container until ready to serve.



## sweet toppings

Quick Dissolve Superfine Sugar has the finest granules and wondrously sweetens this colorful mix of homemade toppings. Whether fruity, crunchy or chocolaty, liven up ice cream, yogurt or parfaits with this melody of tasty toppings.



## quick dissolve superfine sugar

Domino® Quick Dissolve Superfine Sugar has finer sugar crystals than traditional granulated sugar and is ideal for sweetening beverages, whether hot or cold. The sugar dissolves and sweetens rapidly. Try it for iced tea, iced coffees, smoothies or these delicious recipes.



## mixed berry topping

### ingredients

12 oz. raspberries  
12 oz. blackberries  
2 tbsp grenadine  
1 to 2 tbsp Domino® Quick Dissolve Superfine Sugar  
1/2 tsp lemon juice

### directions

Wash and drain berries. While the berries are draining, prepare the syrup.

Mix together grenadine, sugar and lemon juice.

Place washed berries in bowl. Pour syrup over the berries, folding the berries to cover with syrup.

Place covered in refrigerator until ready to use. Use mixture within two days.



## fruit salsa topping

### ingredients

3 medium green apples  
3 medium red apples  
1 tbsp lemon juice  
3 peaches  
1 mango  
2 tbsp Domino® Quick Dissolve Superfine Sugar  
1 cup apple juice

### directions

Wash fruit well. Cut into wedges. Remove seeds and dice into small pieces. Sprinkle apples with lemon juice to prevent pieces from turning brown.

Combine apple juice and sugar. Pour over diced fruit in a bowl. Allow to sit, covered, in refrigerator for at least one hour so the flavors meld together.



## crumbly nut topping

### ingredients

1/2 cup flour  
1/4 cup Domino® Quick Dissolve  
Superfine Sugar  
1/4 cup oats  
1 tsp cinnamon  
4 tbsp cold butter, cubed  
1/4 cup walnuts, chopped

### directions

Preheat oven to 350° F. Line baking sheet with parchment paper.

Mix flour, sugar, oats and cinnamon. Add the cold butter cubes and blend together with pastry blender until crumbs begin to form. Add walnuts.

Spread crumbs in a single layer onto baking sheet. Bake 10 minutes. Remove from oven and allow the crumb topping to cool before using. Store in the refrigerator for up to two weeks.



## ice cream cone topping

### ingredients

6 sugar cones  
2 tbsp Domino® Quick Dissolve  
Superfine Sugar  
4 tbsp salted butter  
1/2 cup pistachio nuts, chopped  
1/2 cup mini chocolate chips

### directions

Preheat oven to 350° F.

Place cones in a plastic zip bag and mash with the bottom of a mug or rolling pin into small pieces.

Microwave butter in microwave-safe bowl until melted, approx 15 seconds.

Mix cone pieces with melted butter. Place pieces in a single layer onto lined baking sheet. Sprinkle with sugar.

Bake 5-8 minutes. Remove from oven and allow mixture to cool. Mix in pistachio pieces and chocolate chips.



## chocolate-flavored whipped cream

### ingredients

1 pint heavy cream  
4 tsp unsweetened  
cocoa powder  
2 tbsp Domino® Quick Dissolve  
Superfine Sugar  
2 tsp strong coffee, cooled

### directions

Place heavy cream in a chilled mixer bowl. Mix with whisk attachment until doubled in volume.

Sprinkle in cocoa powder and sugar. Add coffee one teaspoon at a time, whipping after each addition. Whip until stiff peaks form.

Serve immediately or store in refrigerator for up to 30 minutes.