



Serve Old Favorites with New Flavors 🗘 😂





You already know your customers buy wings, pizza, and sandwiches, but what if you could get them to buy more? It's time to draw their attention back to your hot case with these popular, hot flavors.

We focused on Buffalo, Hot Honey, and Nashville Hot for c-store applications this quarter because they're trendy flavors that can be served at varying degrees of spiciness. Plus, they're easy to work with - All you need to do is choose a sauce and get started creating the application ideas below!

Buffalo

What is Buffalo flavor?

"Buffalo" is a spicy sauce named after the city it was invented in: Buffalo, New York. It's a combination of hot sauce and melted butter, which makes it creamier than regular hot sauce while still retaining its iconic tangy taste.

How popular is it?

Like all spicy flavors, Buffalo keeps rising in popularity. Because it's been around a while, people know what to expect with Buffalo menu items and they aren't hesitant to try new Buffalo foods.

Easy Buffalo Applications for your Hot Case

- Serve <u>Buffalo Boneless Wings</u>. They're infused with cayenne pepper and coated with crunchy, panko breading. Plus, they're fully cooked, so you can just heat and serve.
- Make an easy, single serve pizza with flatbread crust.
 Try this <u>Buffalo Bleu Bird Pizza</u> recipe.
- Give Buffalo-lovers a sandwich option with these <u>Buffalo Slaw Sliders</u>.



Buffalo Boneless Wings



Buffalo Bleu Bird Pizza



Buffalo Slaw Sliders

Hot Honey



What is hot honey flavor?

Hot honey is simply honey infused with dried chili peppers. You can make your own or buy from a growing premade selection.

How popular is it?

Flamin' Hot Honey Wings



Hot Honey Chicken Pizza



Hot Honey Biscuits

After Mike's Hot Honey became popular in 2015, manufacturers and restaurants began launching their own hot honey products. According to QSR Magazine, hot honey saw 187% menu growth between 2016 and 2020, and it just continues to climb.

Easy Hot Honey Applications for your Hot Case

- Bring Hot Honey to your chicken wing offerings with this Flamin' Hot Honey Wings recipe.
- Add Hot Honey to pizzas! Try our <u>Hot Honey</u> <u>Chicken Pizza</u> recipe.
- Make some simple hot honey biscuits with just four ingredients: <u>breaded chicken breast sliders</u>, spicy bread & butter pickles, hot honey, and cheddar biscuits.

Nashville Hot

What is Nashville hot flavor?

Though traditional Nashville hot flavor comes from marinating and frying chicken and adding spices, you can join the Nashville hot craze by using a premade sauce for a similar flavor. Nashville hot sauce combines honey, cayenne pepper, brown sugar, and smoked paprika for a rich, spicy flavor.

How popular is Nashville hot?

Nashville has been known for hot chicken for decades, but in 2016, Nashville hot chicken started appearing on fast food menus, so now consumers across the country are craving more from this trend.

Easy Nashville Hot Applications for your Hot Case

- Toss wings in some Nashville hot sauce for instant heat
- Make a single serving, grab-and-go pizza with this Nashville Hot Sheet Pan Pizza Recipe.
- For a quick, craveable Nashville Hot Sandwich, make some bird dogs! You just need boneless wings, Nashville hot sauce, dill pickles, queso fresco, and brioche hot dog buns.



Nashville Hot Wings



Nashville Hot Pizza



Nashville Hot Bird Dogs

Interested in these ideas or products?

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