

Tips for Creating the Best Melt & Presentation for All Your Recipes

— using Galaxy Nutritional Foods products —

TIP #1: For a smoother melt on omelets, burgers, pasta and open faced entrees, use extra moisture in the pan, such as water, and cover with a lid for a minute or two prior to serving.

TIP #2: Steaming vegetables and topping with cheese works best when you top the vegetables with the cheese about a minute before the vegetables are ready. The added moisture makes the cheese melt evenly, look fresher, and taste cheesier than ever!

TIP #3: When making a grilled cheese, cheese burger, or cheesy sandwich, double up on the cheese slices for the cheesiest masterpiece!

TIP #4: If you're concerned about a perfect look to your cheese and crackers, trim the edges of each cheese slice it has a clean edge - and isn't perforated by the wrapper.

TIP #5: Vegan and Rice Vegan brand products are higher in moisture than the Veggie, Veggy and Rice brand products and they also burn faster, so keep an eye on them if your baking an entree with the slices on top, or creating cheesy nachos.

TIP #6: For the perfect cheese sauce, we recommend the following recipe:

INGREDIENTS: 2 cups your choice of Galaxy cheese alternative shreds or blocks, 3/4 cup low sodium vegetable broth, 1/2 teaspoon garlic powder, 1/2 teaspoon cornstarch, 2 tablespoons low sodium vegetable broth

DIRECTIONS: In a medium stock pot over medium heat, add Galaxy shreds or blocks, vegetable broth and garlic powder stirring constantly. In a separate small bowl, combine cornstarch and remaining broth. Slowly add to shred sauce and

continue to cook for 5 minutes at same heat. Add more broth as needed to achieve desired thickness.

TIP #7: Add extra moisture when cooking with Galaxy's Veggie and Rice Shreds by topping the cheese with fresh sliced tomatoes or other high moisture ingredients when possible. This is a great tip for making pizzas!

Finally, since you are the real chefs out there, we hope you are eager to experiment with our products in your own recipes. If you discover a trick that works well, tell us about it by posting your comment on Facebook at: <http://www.facebook.com/galaxynutritionalfoods>.

I'm sure we'll be appreciative and offer coupons for your creative genius!



Tips for Creating the Best Melt & Presentation for Your Vegan Recipes

— using Galaxy Nutritional Foods Dairy-free products —

TIP #1: For a smoother melt on eggless omelets, veggie burgers, pasta and open faced entrees, use extra moisture in the pan, such as water, and cover with a lid for a minute or two prior to serving.

TIP #2: Steaming vegetables and topping with cheese works best when you top the vegetables with the cheese about a minute before the vegetables are ready. The added moisture makes the cheese melt evenly, look fresher, and taste cheesier than ever!

TIP #3: When making a grilled cheese, veggie cheese burger, or cheesy sandwich, double up on the cheese slices for the cheesiest masterpiece!

TIP #4: If you're concerned about a perfect look to your cheese and crackers, trim the edges of each cheese slice it has a clean edge - and isn't perforated by the wrapper.

TIP #5: Our Vegan and Rice Vegan brand products are higher in moisture than our other products and they also burn faster, so keep an eye on them if your baking an entree with the slices on top, or creating cheesy nachos.

TIP #6: For the perfect cheese sauce, we recommend the following recipe:

INGREDIENTS: 2 cups your choice of Galaxy cheese alternative shreds or blocks, 3/4 cup low sodium vegetable broth, 1/2 tsp. garlic powder, 1/2 tsp. cornstarch, 2 tbsp. low sodium vegetable broth

DIRECTIONS: In a medium stock pot over medium heat, add Galaxy shreds or blocks, vegetable broth and garlic powder stirring constantly. In a separate small bowl, combine cornstarch and remaining broth. Slowly add to shred sauce and continue to cook for 5 min. at same heat. Add more broth as needed to achieve desired thickness.

TIP #7: Galaxy's New Vegan Shreds are perfect for any recipe calling for shredded cheese. Simply bake at 425° for 7 to 8 minutes for the perfect melt! Note: We do not recommend microwaving any of our dairy free products.

Finally, since you are the real chefs out there, we hope you are eager to experiment with our products in your own recipes. If you discover a trick that works well, tell us

about it by posting your comment on Facebook at: <http://www.facebook.com/galaxynutritionalfoods>.

I'm sure we'll be appreciative and offer coupons for your creative genius!



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