

Grown by American farmers in the cool, marine climate of the Pacific Northwest, frozen Washington Red Raspberries are loved by students and school food operators alike. Red raspberries grown for processing are picked at the peak of ripeness and frozen within hours of being harvested, locking in flavor and nutrition. Only the highest quality raspberries are selected for freezing, and the gentle flash-freezing process maintains the fruit's flavor and nutrient integrity.



SCHOOL CHEFS LOVE FROZEN RED RASPBERRIES



Across the country, chefs are taking their talents to school food operations. This is a win for everyone as school food operations are looking more and more like favorite restaurants. School chefs use red raspberries to add a sweet-tart flavor and vibrant color to a variety of menu items, from breakfast smoothies to raspberry barbecue sauce. Frozen raspberries, available year-round, offer convenience and consistent quality right out of the freezer. Of course, freezing helps to reduce waste and spoilage.

redrazz.org



GARRETT BERDAN

Garrett Berdan is a registered dietitian nutritionist and chef who has worked with school food programs for over 10 years. Today he works as the menu planner for Spokane Public Schools, Washington's second largest school district. Prior to that Garrett worked as an independent culinary nutrition consultant specializing in K-12 school food programs, quantity recipe development, culinary training, food communications and marketing. He is a proud alumnus of The Culinary Institute of America at Greystone and an active member of the Culinary Institute of America's Healthy Kids Collaborative, a national initiative to enhance the culinary culture of school food programs. Garrett is also happy to serve on the advisory board for the Culinary Institute of Child Nutrition at the Institute of Child Nutrition.

"I'm working on stretching our students' palates. Although they enjoy the basics, they aren't afraid to try new things and that's been really exciting. Frozen red raspberries are versatile, have a great flavor and are so colorful!"

RASPBERRY SCONES

ONE PORTION PROVIDES:
1 ounce equivalent grain

INGREDIENTS

Butter, unsalted
Buttermilk, low-fat
Flour, whole wheat
Flour, all purpose
Sugar
Baking powder, double acting
Baking soda
Salt
Washington Red Raspberries, IQF

45 SERVINGS

15 ounces
1 quart, 1 cup
1 pound 7 ½ ounces
1 pound 7 ½ ounces
8 ½ ounces
3 tablespoons, 1 teaspoon
2 ½ teaspoons
2 ½ teaspoons
1 pound, 5 ounces

DIRECTIONS

Preheat oven to 425° F and set fan to low setting, if possible.

1. Melt the butter and allow to cool just a bit.
2. Add the cold buttermilk to the melted butter. Let sit for a minute, then gently stir to create chunks of chilled butter mixed with the buttermilk. Set aside.
3. Combine the flours, sugar, baking powder, baking soda and salt.
4. Add the frozen raspberries to the dry ingredients and stir once to just coat the raspberries with the flour mixture.
5. Add the buttermilk and butter mixture. Gently mix just until the dry ingredients are moistened, then stop mixing. It is okay if there are a few lumps of flour. Do not overmix or the berries will break down and color the dough.
6. Line a baking sheet with parchment paper and spray lightly with vegetable oil.
7. Use a #12 scoop to portion 1/3 cup mounds of scone dough onto the prepared baking sheet. Space scones 2 inches apart.
8. Bake scones for 12 to 14 minutes, or until the tops are just golden brown.
9. Cool scones on the sheet pan at room temperature.



NUTRITION INFORMATION (1 scone):

Calories... 212; Total Fat... 8 g; Saturated Fat... 5.5 g; Cholesterol... 21 g; Sodium... 320 mg; Total Carbohydrate... 31 g; Dietary Fiber... 3 g; Total Sugars... 8 g; Protein... 5 g; Vitamin D... n/a IU; Calcium... 117 mg; Iron... 1.4 mg; Potassium... n/a mg

SOURCE: **Chef Garrett Berdan**

NOTES

Scones may be served warmed or room temperature.



REBECCA POLSON, CC, SNS

Rebecca Polson, CC, SNS, is the culinary supervisor for Minneapolis Public Schools in Minnesota. She began her career in the foodservice industry after graduating from Johnson & Wales University with a culinary arts degree. She has experience across the foodservice industry working as a line cook at James Beard Award-winning Bern's Steakhouse and running a test kitchen as research and development chef for several restaurant chains. She now oversees menu planning and culinary training for 72 sites, serving 60,000 meals a day for the children of Minneapolis.

"I love frozen red raspberries because they are so versatile! You can add them to lemonade or sparkling water to provide some extra flavor. You can also incorporate raspberries in a chipotle sauce too. They will tone down the heat and add some sweetness."

RASPBERRY CHIPOTLE VEGGIE TACO

ONE PORTION PROVIDES:

2 ounce equivalent meat/meat alternate, 2 ounce equivalent whole grain, ½ cup red/orange vegetable

INGREDIENTS

50 SERVINGS

ROASTED SWEET POTATOES

Sweet potatoes, diced	11 pounds
Oil, canola	½ cup
Salt, kosher	1 tablespoon
Pepper, black	1 tablespoon
Garlic, granulated	1 tablespoon
Paprika, Spanish	1 tablespoon

RASPBERRY CHIPOTLE BLACK BEANS

Oil, canola	½ cup
Onion, diced	2 1/3 cups
Garlic, fresh, chopped	1/8 cup
Base, vegetable	1/8 cup
Cumin, ground	1 tablespoon
Oregano, dried	1 tablespoon
Chili powder	2 teaspoons
Chipotle chili pepper in adobo sauce	1/8 cup
Beans, black	2 No. 10 cans
Washington Red Raspberries, Frozen, Unsweetened	2 cups, unthawed
Salt, kosher	1 tablespoon
Juice, lime, fresh	1/8 cup

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RASPBERRY CHIPOTLE VEGGIE TACO CONTINUED

INGREDIENTS

PICKLED RADISHES

Radishes	2 pounds
Water	1 pint
Salt, kosher	2 teaspoons
Sugar, white, granulated	½ cup
Vinegar, white, distilled	1 cup

RASPBERRY CREMA

Sour cream, light	3 cups
Juice, lime	1/8 cup
Milk, 1%	1/8 cup
Base, chipotle	2 teaspoons
Washington Red Raspberries, Frozen, Unsweetened	½ cup unfrozen
Cilantro, chopped	1 pint, 2 teaspoons
Tortilla, six-inch, whole grain	100 each

DIRECTIONS

ROASTED SWEET POTATOES

1. Preheat oven to 400 °F.
2. Toss diced sweet potatoes with oil.
3. Blend seasonings. Add seasonings to sweet potatoes and toss until evenly coated.
4. Place sweet potatoes on parchment lined sheet pan in one layer.
5. Roast for 20 to 30 minutes until potatoes are fork tender.

RASPBERRY CHIPOTLE BLACK BEANS

1. Add oil to stock pot on medium-low heat.
2. Add onions to the oil. Sweat onions until translucent, approximately 5 minutes. Stir continuously to avoid browning.
3. Add chopped garlic to onions and saute until fragrant, approximately 1 minute. Stir continuously to avoid burning garlic.
4. Add base and spices to onion mixture. This will be paste-like. Stir continuously for approximately 1 minute.
5. Add one chopped chipotle pepper and 2 tablespoons of sauce to onion mixture. Cook for 1 minute, stirring continuously.
6. Add the black beans to the stock pot. Reduce heat to low.
7. Add the frozen raspberries, stir until all ingredients combined. Cover, leaving the lid slightly ajar. Simmer for one hour.
8. Add salt and lime juice. Stir. Ready to serve.

PICKLED RADISHES

1. Wash radishes. Once dry, slice thin, using a food processor.
2. Heat water to a boil on stove top.
3. Dissolve the salt and sugar in the boiling water.
4. Take off heat and add vinegar.
5. Pour hot liquid over the sliced radishes and allow to sit at least 2 hours before service. Can be kept in refrigeration for up to 7 days

RASPBERRY CREMA

1. Add all ingredients to a blender. Blend until smooth

PREPARATION FOR TACO ASSEMBLY:

1. Wash cilantro in running water to pull any sand or dirt away. Dry thoroughly. Chop with a Chef's knife.
2. Place tortillas in warmer for 10 minutes.

TO ASSEMBLE EACH TACO:

- 1 tortilla
- ¼ cup roasted sweet potatoes
- ¼ cup raspberry chipotle black beans
- 1 tablespoon pickled radishes
- 1 ½ teaspoons raspberry crema
- 1 teaspoon chopped cilantro



NUTRITION INFORMATION (per 2 taco serving):
 Calories... 415: Total Fat... 11 g: Saturated Fat... 2.3 g: Cholesterol... 3 g: Sodium... 975 mg: Total Carbohydrate... 71 g: Dietary Fiber... 13.5 g: Total Sugars... 9.8 g: Protein... 12.5 g: Vitamin D... 0 IU: Calcium... 165 mg: Iron... 11 mg: Potassium... 13.6 mg

SOURCE: Chef Rebecca Polson

NOTES

*Add sautéed sliced mushrooms on top of black beans for a meatier texture.
 Store raspberry crema in a labeled squirt bottle for easy service.*



SAMANTHA COWENS GASBARRO

Samantha Cowens Gasbarro, a Johnson & Wales University graduate, became involved in school food after a move to Maine and she hasn't looked back. While serving as the nutrition and wellness coordinator for Windham/Raymond School District, she discovered her life's mission of feeding children appealing and healthful foods. She helped transform that operation from a heat-and-serve to a scratch cooking model. She believes that food education and exposure to new and healthy foods is crucial to changing children's eating habits. Today she spends much of her summers training school food professionals across the country in basic culinary skills.

"I think frozen red raspberries are an affordable way to expand our students' palates, while complementing a variety of dishes. Red raspberries are sweet yet also tart, which allows for so much flexibility across the menu."

RASPBERRY BACON BREAKFAST NACHOS

ONE PORTION PROVIDES: 1 ounce equivalent meat/meat alternate, 1 ounce equivalent grain, ½ cup fruit

INGREDIENTS

Yogurt, low fat, vanilla	7 ¾ quarts
Washington Red Raspberry puree	2 ¾ pounds
Raspberries, frozen, thawed, drained	8 pounds
Turkey bacon bits, low-sodium	3 pounds, 2 ounces
Waffles, whole grain, frozen	50 each

50 SERVINGS

DIRECTIONS

1. Mix 6 ¼ quarts of vanilla yogurt and 2 ¾ pounds raspberry puree together. Measure out 5-ounce portions into 50 souffle cups.
2. Reserve remaining 1 ½ quarts of vanilla yogurt to drizzle on nachos. Hold cold, below 41 °F.
4. Place thawed raspberries into a steam table pan, heat in steamer until temperature reaches 135° F. Hold hot for service, above 135° F.
5. Place bacon on parchment lined sheet pans. Preheat oven to 350° degrees. Cooked bacon until warmed, and temperature reaches 165° F. Hold hot for service, above 135° F.
6. For waffles: bake according to package directions. Hold hot for service, above 135° F.
7. To assemble nachos, place waffles in a boat around raspberry yogurt souffle cup. Top waffles with ½ cup of warm raspberries and 1 ounce of bacon. Drizzle with 1 ounce of vanilla yogurt.
8. Serve immediately.



NUTRITION INFORMATION (per serving):

Calories... 350: Total Fat... 12 g: Saturated Fat... 4 g: Cholesterol... 30 g: Sodium... 535 mg: Total Carbohydrate... 44 g: Dietary Fiber... 6 g: Total Sugars... 27 g: Protein... 21 g: Vitamin D... 0 IU: Calcium... 366 mg: Iron... 3 mg: Potassium... 334 mg

SOURCE: Chef Samantha Cowens Gasbarro

NOTES

Portion all ingredients and serve in a boat for grab and go and students can assemble later. This sweet and savory dish is a great Valentine's Day breakfast option.

SENSATIONAL SIMPLE RASPBERRY SMOOTHIES

Three simple ingredients and a whisk will create a colorful, flavorful, kid-favorite, grab-and-go breakfast item. The sweet-tart flavor of frozen red raspberry puree will add an intense color and bright flavor to a variety of fruit smoothies.

One 1 cup serving provides ½ cup fruit and 1 ounce equivalent meat/meat alternate

INGREDIENTS

32 SERVINGS

RASPBERRY PINEAPPLE SMOOTHIE

Washington Red Raspberry puree	4 pounds
Pineapple juice	2 quarts
Vanilla yogurt	4 quarts

RASPBERRY APPLE SMOOTHIE

Washington Red Raspberry puree	4 pounds
Applesauce	2 quarts
Vanilla yogurt	4 quarts

RASPBERRY PEACH SMOOTHIE

Washington Red Raspberry puree	4 pounds
Peach, Puree (or pureed canned peaches)	2 quarts
Vanilla yogurt	4 quarts

Optional presentation: Layer yogurt, peach puree and raspberry puree for a sunrise smoothie.

DIRECTIONS

1. Add three ingredients to a mixing bowl.
2. Whisk until all ingredients are thoroughly incorporated.
3. Pour into 9-ounce plastic cups. Cover. Serve chilled.



RED RAZZ RECIPES FOR SCHOOL FOOD OPERATIONS

Find these kid-friendly K-12 recipes at RedRazz.org



Raspberry Balsamic Vinaigrette



Raspberry Chipotle BBQ Sauce



Sunrise Breakfast Parfaits



Creamy Raspberry Dressing



Raspberry Hummus



Wild Pink Smoothie



Baked Raspberry Walnut Oatmeal



Raspberry Pineapple Salsa



Razzzy Ranch Dressing

"My grade school students often enjoy simple, basic flavors and lean towards sweeter foods. The older students are more adventurous and enjoy a little bit of spice. They enjoy trying out ethnic cuisines and indulging in simple flavors that test the boundaries of their taste buds."

Chef Samantha Cowens Gasbarro

WHY WASHINGTON RED RAZZ

Bursting with a sweet-tart flavor and vibrant red color, Washington Red Raspberries are among the most widely enjoyed berries in the United States. While growing and nurturing this delicate fruit is a 12-month operation, the intense summer harvest season lasts only a few weeks. The best way to enjoy this summer sensation year-round is from the freezer.

WHY FROZEN WASHINGTON RED RASPBERRIES?

Grown by American farmers in the cool marine climate of the Pacific Northwest and picked at peak ripeness, Washington Red Raspberries are frozen within hours of harvest—often on the same farm as they were grown. Only the highest quality raspberries are selected for freezing, and the gentle flash-freezing process maintains the fruit's flavor and nutrition.



“The benefit of using IQF raspberries is that you get a lot of bang for your buck! You get that vibrant red color and sweet-tart flavor. While it may be a bit more expensive, it’s 100% worth it.”
Chef Garrett Berdan

“It’s really important to know that they are picked and frozen within hours. The frozen red raspberries are picked at the perfect time, so the flavor is just so intense and sweet. They are so easy to work with.”
Chef Rebecca Polson

“Frozen red raspberries are a high-quality food item that is very user-friendly. Incorporating frozen red raspberries allows our students to expand their palates, but also offers something they feel comfortable with.”
Chef Samantha Cowens Gasbarro

“If you wish to hold the integrity of the shape of the raspberry, you should keep them frozen until ready to use.”
Chef Garrett Berdan

“You can thaw frozen red raspberries in the refrigerator overnight if adding them to sauces or dips. It is important to standardize your recipes and only thaw the quantities you need to eliminate food waste. It’s good to have a plan in place for this reason!”
Chef Samantha Cowens Gasbarro

JUST THE FACTS - NUTRITION FACTS

Red raspberries deliver nutrients and health benefits naturally.

	Raspberries, frozen, unsweetened	Raspberry puree, seedless
Serving size	½ cup	½ cup
Weight	70 grams	116 grams
Calories	40	48 grams
Protein	0.8 grams	1.2 grams
Total fat	0.6 g rams	1.0 grams
Carbohydrates	8.8 grams	9.3 grams
Fiber, dietary	3.0 grams	1.0 grams
Sugars, total	4.6 grams	7.0 grams
Calcium	17 milligrams	6.2 milligrams
Iron	0.5 milligrams	1.3 milligrams
Sodium	3 milligrams	4 milligrams
Vitamin C	13 milligrams	7.4 milligrams

RED RASPBERRY PRODUCT FORMS AND PACK STYLES

Washington Red Raspberries are U.S. grown and processed. A range of Washington Red Raspberry product forms offer convenience for countless applications. Minimal waste, ample supply and endless uses make red raspberries the perfect fruit to add flavor, color, texture, nutrition and student appeal. Frozen red raspberries are prepared from fully ripened fresh fruit.

"I didn't realize the versatility of puree until I started to play with it! A small amount adds an amazing amount of flavor and can stretch across the menu - to tacos, to breakfast nachos, to breakfast parfaits. Not only will it taste good, but it will be visually appealing as well."




Chef Samantha Cowens Gasbarro

"Frozen fruit is full of nutrients, great tasting and helps to reduce waste."

Chef Rebecca Polson

"I love frozen produce because of the versatility. In addition, it has a long shelf life and you only thaw what you need, so it will last a long time."

Chef Garrett Berdan

PRODUCT FORMAT	PACK SIZE	USE
 IQF Whole Raspberries	12-ounce bag 5-pound bag 10-pound bag 25-pound bag	Vegetable salads Fruit cups Grain salads Yogurt mix-ins
 IQF Crumbles (Whole and Broken)	12-ounce bag 5-pound bag 10-pound bag 25-pound bag	Baked goods Grain salads Parfait Fruit salsas Compotes
 Puree, Sieved	6 ½ pound tub 1-pound carton	Smoothies Sauces and condiments Salad dressings Beverages

USDA Bonus Buy. 110941, Raspberry Red Frz Puree Ctn-24/1 LB

USDA FOOD BUYING GUIDE

Food As Purchased, AP	Purchase Unit	Servings per Purchase Unit, EP	Serving Size per Meal Contribution	Purchase Units for 100 Servings	Additional Information
Raspberries, frozen Unsweetened, Fruit and Liquid	Pound	7.20	1/4 cup thawed, fruit and liquid	13.90	
Raspberries, frozen Red, Unsweetened Puree	Pound	7.69	1/4 cup thawed fruit puree	13.10	1 pound AP = about 1-7/8 cups thawed fruit puree
Raspberries, frozen Red, Whole, Unsweetened, Grade A, Individually Quick Frozen	Pound	12.50	1/4 cup thawed, drained fruit	8.00	1 pound AP = 1 pound (about 3 cups) ready-to-serve, thawed, drained raspberries

RED RAZZ FLAVOR GUIDE

"Raspberries have an amazing color and a sweet-tart flavor that is so appealing."

Chef Garrett Berdan

"We serve a very diverse population here. We like to introduce different and new flavors to our students that they may not be getting elsewhere. Frozen red raspberries work well on our menu."

Chef Rebecca Polson

FLAVOR GUIDE

Washington Red Raspberries partner equally well with **smoky**, **piquant**, **sweet**, and **umami** flavors. The raspberry's singular flavor, aroma, brightness, and color make it an essential ingredient for many dishes, from entrees to side dishes to sweet treats!



The Washington Red Raspberry is not just a fruit, it is a distinct flavor that is available in several forms and works well in sweet and savory dishes. The sweet and tart flavors of red raspberries make them truly versatile from a culinary standpoint. Red raspberries elevate any dish and add a vibrant flavor and color to foods.

School chefs select red raspberries for many reasons: the unique aroma, an extraordinary depth of berry flavor and a vibrant fruit acidity. Chefs add acid to brighten flavor and balance the sweet and savory flavors in a dish. Red raspberries naturally add acid to the flavor profile and complement more robust flavors, such as jalapeno (ex. raspberry salsa) or chili. The red raspberry's singular flavor, aroma, brightness and color make it an essential ingredient for meats, grains and vegetables, dairy and desserts!

WHAT GOES WELL WITH RASPBERRIES?

The red raspberry's sweet-tart flavor partners well with many other foods and flavorings. Try some of these combinations.

HERBS AND SPICES

Cinnamon
Clove
Ginger
Mint
Star anise
Vanilla

OTHER FRUITS

Apples
Blueberries
Citrus
Lemon
Mangoes
Peaches
Pears
Strawberries
Watermelon

VEGETABLES

Beets
Carrots
Grilled vegetables
Onions
Spinach
Tomatoes
Winter squash

MEATS/MEAT ALTERNATES

Almonds
Chicken
Fish
Peanuts
Pecans
Pork
Winter squash

GRAINS

Brown rice
Bulgur
Oats
Quinoa

DAIRY

Ricotta cheese
Vanilla yogurt

FLAVORINGS

Chocolate
Honey
Vanilla

MENU INSPIRATION WITH RED RASPBERRIES

Looking to elevate your menu offerings? Frozen Washington Red Raspberries will enhance menu offerings across the board. Red raspberries are a popular, versatile fruit that compliments many menu items. The rose, floral notes of raspberries also provide the perfect aroma to complement your sauces, desserts, and entrees. Kids love them! And chefs love them too, because raspberries are nutrient-dense and easy to use. Here are some menu ideas that will bring razzzy excitement to your menu.

BREAKFAST

- Baked berry oatmeal
- Razzzy overnight oats
- Berry blast off parfait
- Fruit baked French toast
- Raspberry oatmeal bars
- Raspberry yogurt muffins
- Lemon and raspberry muffins
- Raspberry peanut butter waffles



SNACKS

- Baked berry oatmeal
- Yogurt pops
- Raspberry yogurt dip
- Raspberry granola energy bites



LUNCH

- Raspberry crush peanut butter sandwich
- Sweet and sticky raspberry chicken wings
- BBQ raspberry chipotle chicken taquitos
- Chipotle raspberry flatbread pizza
- Pulled pork or chicken quesadillas with spicy raspberry salsa
- Raspberry grilled cheese

BEVERAGES

- Banana berry smoothie
- Raspberry peach lemonade
- Raspberry basil infused water

SALADS

- Raspberry barley salad
- Triple berry fruit salad
- Spinach berry salad
- Spring mix apple raspberry salad
- Raspberry chicken salad

DESSERTS

- Berry bread pudding
- Triple berry crumble
- Raspberry quick bread
- Raspberry sorbet
- Raspberry vanilla pudding
- Raspberry mousse
- Red razz brownies



CONDIMENTS

- Raspberry corn relish
- Raspberry habanero relish
- Raspberry sauce for pancakes, waffles or French toast
- Raspberry balsamic vinaigrette dressings

RED RAZZ CONDIMENTS

Frozen red raspberries add a bright sweet tart flavor to many favorite condiments. You can deliver versatility and the sweet tart flavors that kids love. Use these flavors to customize your toppings bar. End menu boredom with these vibrant flavors.

“There are so many ways to use frozen red raspberries- especially in condiments! I’ve found that raspberry honey mustard is so popular with kids. In addition, we’ve created a raspberry BBQ sauce and ranch dressing.”

Chef Rebecca Polson

“A raspberry vinaigrette is a great dressing for a spinach salad. You can even add a protein and toss some frozen raspberries on top.”

Chef Garrett Berdan



RASPBERRY PINEAPPLE SALSA



RASPBERRY JAM



RASPBERRY BBQ SAUCE



RASPBERRY CHIPOTLE SAUCE



RED RASPBERRY VINAIGRETTE



RASPBERRY PANCAKE SYRUP
OR COMPOTE



RAZZZY RANCH DRESSING



RASPBERRY HONEY BUTTER



RED RASPBERRY HONEY
MUSTARD



RASPBERRY PICKLED ONIONS

CELEBRATE RED RASPBERRIES YEAR-ROUND

Bring the taste of summer to your menu year-round with Washington Red Raspberry products. Find inspiration to add excitement to your school menu. Red raspberries provide the taste students love with the nutrition they need.

"I became a school chef because it's really a good marriage of my role as a registered dietitian and as a culinarian. I also saw the potential to further the school food program by enhancing scratch cooking and other culinary aspects."
Chef Garrett Berdan

JANUARY National Oatmeal Month, National Baking Month

DAY	HOLIDAY	RECIPE IDEAS
01.13	National Peach Melba Day	Peach melba with honey-raspberry sauce
01.15	National Fresh Squeezed Juice Day	Raspberry mint lemonade (with squeezed lemons), raspberry orange juice
01.16	International Spicy Food Day	Spicy chocolate raspberry frozen yogurt, spicy raspberry sauce (topping)
01.21	National Granola Bar Day	Raspberry apple granola crumble, raspberry coconut granola, raspberry granola bars
01.23	National Pie Day	Raspberry peach pie, mini PB and raspberry J pies, raspberry chocolate pie



FEBRUARY National Snack Food Month

DAY	HOLIDAY	RECIPE IDEAS
02.05	National Frozen Yogurt Day	Raspberry and blackberry frozen yogurt, lemon raspberry frozen yogurt
02.09	National Pizza Day	Chicken pizza with raspberry jalapeno sauce, raspberry and ham pizza
02.10	National Brownie Day	Raspberry chocolate brownies
02.14	Valentine's Day	Raspberry chocolate mousse, raspberry crumble bars, raspberry cinnamon rolls, raspberry sugar cookies, raspberry cheesecake smoothie, raspberry marshmallow fluff
02.20	National Muffin Day	Raspberry streusel muffins, lemon raspberry muffins, raspberry mini oat muffins,
02.23	National Banana Bread Day	Raspberry banana bread



MARCH National Frozen Food Month, National Sauce Month

DAY	HOLIDAY	RECIPE IDEAS
03.02	National Poundcake Day	Raspberry swirl lemon poundcake, mini chocolate pound cakes with raspberry sauce
03.10	National Ranch Dressing Day	Razzy ranch, raspberry ranch fiesta dip
03.23	National Chips and Dip Day	Raspberry chipotle bean dip, raspberry cream cheese dip, raspberry pineapple salsa
03.25	International Waffle Day	Raspberry orange sauce (topping), raspberry whole-wheat waffles, raspberry compote



APRIL National Soft Pretzel Month

DAY	HOLIDAY	RECIPE IDEAS
04.02	National PB&J Day	PBJ with raspberry jam, PBJ raspberry bars, PB & crush waffle sandwich
04.04	International Carrot Day	Baby carrots with raspberry glaze, raspberry carrot cake, raspberry marinated carrots
04.12	National Grilled Cheese Day	Raspberry grilled cheese
04.13	National Peach Cobbler Day	Raspberry peach cobbler, raspberry peach cobbler smoothie
04.30	National Oatmeal Cookie Day	Raspberry coconut oatmeal cookies/bars



MAY National BBQ Month, National Salad Month, National Salsa Month

DAY	HOLIDAY	RECIPE IDEAS
05.03	National Raspberry Popover Day	Raspberry popovers with lemon glaze
05.15	National Chocolate Chip Day	Raspberry chocolate chip cookies
05.16	National BBQ Day	Raspberry balsamic BBQ sauce, raspberry maple chipotle BBQ sauce, sweet and spicy raspberry BBQ sauce
05.22	National Vanilla Pudding Day	Raspberry vanilla pudding parfait, blackberry and raspberry vanilla pudding, raspberry vanilla yogurt pudding



JUNE National Iced Tea Month

DAY	HOLIDAY	RECIPE IDEAS
06.05	National Ketchup Day	Raspberry ketchup (sweet potato fries), raspberry chipotle ketchup
06.13	National Cupcake Day	Lemon cupcakes with raspberry buttercream, raspberry vanilla cupcakes
06.25	National Chocolate Pudding Day	Raspberry chocolate pudding, warm raspberry chocolate pudding cake, raspberry chocolate pudding parfait



JULY National Picnic Month, National Ice Cream Month

DAY	HOLIDAY	RECIPE IDEAS
07.05	National Apple Turnover Day	Raspberry apple turnover
07.16	National Ice Cream Day	Smooth raspberry ice cream, frozen red raspberry crush (topping)
07.31	National Raspberry Cake Day	Mini raspberry cakes, raspberry pecan topped cake



AUGUST National Panini Month, National Sandwich Month

DAY	HOLIDAY	RECIPE IDEAS
08.01	National Raspberry Cream Pie Day	No bake raspberry cream pie
08.07	National Raspberries and Cream Day	Raspberry and cream marshmallow fluff, Raspberry and cream vanilla jello pudding
08.11	National Raspberry Tart Day	Raspberry lemon tart



SEPTEMBER National Honey Month

DAY	HOLIDAY	RECIPE IDEAS
09.08	National Nut Bread Day	Raspberry walnut bread, chocolate chip raspberry walnut bread
09.21	National Pecan Cookie Day	Raspberry pecan thumbprint cookies, raspberry pecan swirl cookies
09.25	National Quesadilla Day	Pork/chicken quesadilla with spicy raspberry sauce, raspberry and pineapple cream cheese quesadilla, nutella and raspberry dessert quesadilla



OCTOBER National Cookie Month, National Dessert Month

DAY	HOLIDAY	RECIPE IDEAS
10.11	National Angel Food Cake Day	Raspberry swirl angel food cake, chocolate angel food cake raspberry trifle
10.14	National Dessert Day	Raspberry cakes, cookies, bars, pies, muffins, or brownies
10.18	National Chocolate Cupcake Day	Chocolate raspberry filled cupcakes, chocolate cupcakes with raspberry buttercream
10.29	National Oatmeal Day	Raspberry oatmeal bars, oatmeal with raspberry topping



NOVEMBER

DAY	HOLIDAY	RECIPE IDEAS
11.03	National Sandwich Day	Turkey sandwich with raspberry sauce, roasted raspberry chipotle grilled cheese, chicken sandwich with raspberry honey mustard
11.09	National Greek Yogurt Day	Frozen raspberry puree/raspberries for a yogurt mix-in
11.10	National Vanilla Cupcake Day	Raspberry vanilla cream cheese cupcakes, vanilla cupcakes with raspberry buttercream
11.25	National Parfait Day	Raspberry mudslide parfaits, lemon raspberry parfaits, raspberry chia pudding parfait
11.28	National French Toast Day	Raspberry sauce (topping), raspberry French toast, raspberry macadamia nut overnight French toast casserole
11.30	National Mousse Day	Raspberry mousse cups, mini raspberry mousse cakes



DECEMBER

DAY	HOLIDAY	RECIPE IDEAS
12.09	National Pastry Day	Raspberry cream cheese pastry, iced raspberry Danish
12.15	National Lemon Cupcake Day	Raspberry lemon cupcake
12.18	National Honey Day	Raspberry honey butter, raspberry honey for oatmeal/marinades, raspberry honey mustard pretzel dip
12.19	National Oatmeal Muffin Day	Raspberry oatmeal muffins, raspberry cranberry oatmeal muffins



**For more information visit redrazz.org
or drop us a line at info@redrazz.org**

ABOUT WASHINGTON RED RASPBERRIES

The Washington Red Raspberry Commission (WRRC) was formed in 1976 to support and promote the raspberry industry. The Commission operates programs that facilitate cultural and harvesting improvements, as well as regulates unfair trade practices within the industry. Also, the Commission establishes promotion plans and conducts programs for advertising, sales, promotion, and/or other programs for maintaining present markets and/or creating new or larger markets for raspberries, and it provides for research in the production and processing of raspberries.

There are over 40 different suppliers of red raspberry products who comprise the Washington Red Raspberry Commission. Each company is committed to growing, harvesting and processing the highest quality berries in the world, and meeting the most stringent quality standards on the planet. These growers and processors are spread throughout southern Canada, the western part of Washington state and northern Oregon.



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