

MENU SOLUTIONS

BAR & GRILL EDITION



General Mills
FOODSERVICE



General Mills Foodservice is proud to bring you this specially crafted recipe collection from our Chefs of the Mills—designed with busy bar and grill operators like you in mind. We know time is tight and expectations are high, so we're here to help you serve up bold, craveable dishes with products that work as hard as you do. Whether you're looking to refresh your menu or find smart back-of-house solutions, these recipes deliver big flavor, easy execution, and serious crowd appeal.

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APPETIZERS

Start Strong

Kick things off with bold, bite-sized crowd pleasers—perfect for sharing, happy hour, or game day specials.



Cornbread Biscuit Hush Puppies



12 Servings

Herb-seasoned Pillsbury™ Cornbread Biscuit Dough is rolled into balls and fried until golden brown. These crispy, savory bites are low-labor, high-volume, and made to pair with your bar’s best pours.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Freezer to Oven Cornbread Biscuit Dough (12923)	2 lb 8 oz	18 each

Spice Mix

INGREDIENT	WEIGHT	MEASURE
Onion powder		2 Tbsp
Cajun seasoning		1 Tbsp
Parsley flakes, dried		2 tsp

Instructions

Prep

1. Thaw biscuit pucks, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Cut each biscuit into quarters.

Spice Mix

1. Combine onion powder, Cajun seasoning and dried parsley flakes in a small bowl, slightly crushing parsley; set aside.

Finishing

1. Drop biscuit pieces into deep-fat fryer preheated to 350°F.
2. Fry 2-4 minutes, turning as necessary until golden brown and cooked through.
3. Toss 6 pieces in mixing bowl with 1 tsp Spice Mix then serve warm.



Tips

Try variations of your favorite seasoning or sauces for additional serving occasions such as cinnamon and sugar, Italian seasoning or Parmesan cheese. Serve with prepared remoulade or ranch dressing for dipping if desired.

Biscuit-Wrapped Mozzarella Sticks



Wrap mozzarella in Pillsbury™ Garlic Cheddar Biscuit Dough and fry until golden. The result? A bold, cheesy twist on a classic that’s easy to prep and made to move.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Garlic & Cheddar Mini Frozen Biscuit Dough, 1.2 oz (06331)	1 lb 12 oz	24 each

Assembly

INGREDIENT	WEIGHT	MEASURE
Mozzarella cheese sticks, 4x3/4x1/2-inch	1 lb 8 oz	24 each
Parmesan cheese, grated	4 oz	1 cup

Instructions

Prep

1. Thaw biscuit dough, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.

Assembly

1. Stretch thawed dough into approx. 6x2 1/2-inch oval; wrap around cheese stick, tucking in sides and pinching seams to seal.
2. Roll slightly to smooth dough seams if necessary.
3. Fry in oil preheated to 350°F approx. 4-6 minutes, turning frequently until golden brown.
4. Remove from oil and immediately toss in Parmesan cheese until evenly coated; serve immediately.



Tips

For a sharable appetizer, serve 4-6 sticks with 1/4 cup side of warm marinara sauce for dipping if desired.

Flatbread Chips with Hummus and Vegetables



Turn BONiCi® Parbaked Flatbread into crispy chips and serve with hummus and fresh veggies. It's a smart low-labor shareable that cuts waste and boosts margins.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
BONiCi® Pizza Crust Parbaked Flatbread, 6x13-inch (210348)	4 oz	1 each

Assembly

INGREDIENT	WEIGHT	MEASURE
Olive oil		1 1/2 tsp
Salt		1/2 tsp
Black pepper, ground		1/4 tsp

Finishing

INGREDIENT	WEIGHT	MEASURE
Hummus, prepared	9 oz	1 cup
Carrot sticks, 2 1/2-inches	2 oz	16 each
Cucumber slices	2 oz	12 each

Instructions

Prep

1. Thaw flatbread covered, either at room temperature for 30 minutes or refrigerated overnight.

Assembly

1. Cut thawed flatbread into 8 squares, then cut each in half diagonally to create 16 triangle pieces.
2. Place on parchment-lined sheet pan; brush tops with olive oil and season with salt and pepper.
3. Bake as directed until golden brown and crispy.

BAKE	TEMP	TIME
Convection Oven*	350°F	4-6 minutes
Standard Oven	400°F	5-7 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 2 minutes of baking.

Finishing

1. Assemble plate with hummus, flatbread “chips”, carrot sticks and cucumber slices; serve immediately.



Tips

Substitute other dips such as guacamole or spinach dip and switch up the vegetable assortment to customize your menu.

Blueberry and Goat Cheese Flatbread



Sweet, tangy, and ready fast. This upscale flatbread combines blueberries and goat cheese on BONiCi® Parbaked Flatbread for a versatile app with big flavor and low effort.

Ingredients

Assembly

INGREDIENT	WEIGHT	MEASURE
BONiCi® Pizza Crust Parbaked Rustic Flatbread, 6x9-inch (210246)	4 oz	1 each
Apricot preserves	1.50 oz	2 1/3 Tbsp
Blueberries, fresh	4 oz	3/4 cup
Goat cheese, crumbled	2 oz	1/4 cup

Finishing

INGREDIENT	WEIGHT	MEASURE
Basil, fresh, chiffonade		1 tsp

Instructions

Assembly

1. Place frozen crust on a greased pan; spread apricot preserves evenly over top.
2. Add blueberries then goat cheese crumbles and bake as directed.

BAKE	TEMP	TIME
Impinger Oven	425°F	3-5 minutes
Convection Oven	450°F	2-4 minutes
Standard Oven	500°F	4-6 minutes

Finishing

1. Sprinkle basil over warm flatbread, slice into 8 pieces and serve immediately.



Tips Garnish with fresh microgreens or arugula.

ENTRÉES

Center Plate Stars

Easy to prep, hard to forget—these entrees deliver big flavor and keep guests coming back for more.



Jerk Fried Chicken Biscuits



Spicy jerk-fried chicken meets a sturdy, Pillsbury™ Buttermilk Biscuit built to handle bold flavor and high-volume service. An easy upgrade to a classic that holds its own from kitchen to table.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Baked Easy Split™ Golden Buttermilk Biscuit, 2.25 oz (06236)	13.5 oz	6 each

Jerk Sauce

INGREDIENT	WEIGHT	MEASURE
Vegetable oil	4 oz	1/2 cup
Jerk paste, prepared	1 lb 8 oz	3 Tbsp
Honey	1 oz	1 2/3 Tbsp
Cayenne pepper, ground		1/2 tsp

Assembly

INGREDIENT	WEIGHT	MEASURE
Boneless fried chicken thighs, prepared, held warm, 3 oz	2 lb 4 oz	12 each

Instructions

Prep

1. Thaw biscuits, covered, either at room temperature at least 2 hours, or refrigerated overnight.
2. Place on parchment-lined sheet pan, bake and keep warm.

BAKE	TEMP	TIME
Convection Oven*	325°F	6-7 minutes
Standard Oven	375°F	8-10 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 3 minutes of baking.

Jerk Sauce

1. Add oil, Jerk paste, honey and cayenne pepper to a saucepan; bring to a boil over medium-high heat.
2. Stir as needed and hold warm; sauce will separate so stir before using.

Assembly

1. Split biscuits in half; place 1 piece down on serving plate.
2. Toss each piece of fried chicken in 1 Tbsp sauce and place on biscuit; serve immediately.



Tips

- Top with a spicy pineapple slaw, or slaw of your choosing for more variety.
- Dry Jerk seasoning can be substituted (approx. 1 oz) for paste if needed.
- Substitute your preferred biscuit as desired. Note, ingredient quantities may need adjusting.

French Onion Grilled Cheese Croissant



Caramelized onions and melted cheese meet in this rich, no-fuss twist on a classic. Built on a flaky Pillsbury™ croissant that delivers craveable comfort with zero compromise.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Baked Croissant Butter Pinched Sliced, 3.0 oz (32104)	2 lb 4 oz	12 each

Filling

INGREDIENT	WEIGHT	MEASURE
Butter, unsalted	1 lb	2 cups
Sweet onions, sliced thin	7 lb 13 oz	48 cups
Thyme, fresh, diced		1 Tbsp
Swiss cheese, shredded	15 oz	3 cups
Beef broth	12 oz	1 1/2 cups

Assembly

INGREDIENT	WEIGHT	MEASURE
Swiss cheese, thin slices	1 lb 8 oz	24 each
Au jus, prepared	3 lb	6 cups

Instructions

Prep

1. Thaw croissants, covered, either at room temperature 30-60 minutes or refrigerated overnight.

Filling

1. Melt butter in a large sauté pan; add onions and thyme and cook until onions are caramelized approx. 25-30 minutes.
2. Remove from heat; add shredded Swiss cheese and beef broth.
3. Stir together until cheese is melted; hold warm.

Assembly

1. Toast both sides of croissant on griddle.
2. On bottom half, add 1/2 cup Filling mixture.
3. On top half, add 2 slices of Swiss cheese and once melted, place onto bottom half.
4. Serve with 1/2 cup prepared au jus for dipping.



Tips

Substitute your preferred croissant dough as desired. Note, ingredient quantities may need adjusting.

Mini Cinnamon Roll Pulled Pork Mac and Cheese Sandwiches



Sweet meets savory in this unexpected, crowd-pleasing handheld—built for bold flavor and high-volume performance.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough, 1.5 oz (05357)	1 lb 2 oz	12 each

Assembly

INGREDIENT	WEIGHT	MEASURE
Macaroni and cheese, prepared, held warm	1 lb 8 oz	3 cups
BBQ pulled pork, prepared, held warm	1 lb 2 oz	1 3/4 cups
BBQ sauce, prepared	6 oz	3/4 cup

Instructions

Prep

1. Bake cinnamon rolls according to package directions.
2. Allow to cool at least 15 minutes; slice in half, lengthwise.

Assembly

1. Place #16 scoop (2 oz) of prepared macaroni and cheese on bottom piece of cinnamon roll.
2. Add #30 scoop (1.5 oz) prepared pulled pork and drizzle on 1 Tbsp (0.5 oz) BBQ sauce.
3. Place remaining cinnamon roll piece on top, secure with sandwich pick if desired and serve immediately.



Tips

Serve with a side of coleslaw and sweet potato fries.

Reuben Hand Pies



12 Servings

Elevate your sandwich lineup with this flaky, no-fork-needed spin on this class Reuben—built for busy kitchens and bold menus.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Pie Dough Round (10090)	2 lb 10 oz	12 each

Assembly

INGREDIENT	WEIGHT	MEASURE
Corned beef, sliced into 1/2-inch strips	1 lb 8 oz	3 cups
Swiss cheese, shredded	12 oz	3 cups
Sauerkraut, drained	6 oz	1 cup
Water	1 oz	2 Tbsp

Instructions

Prep

1. Thaw pie dough, covered, either at room temp. 15-30 minutes until flexible or refrigerated overnight.

Assembly

1. Place sticky side of dough down and fill with 2 oz corned beef strips, 1 oz (1/4 cup) cheese and a #70 scoop of sauerkraut.
2. Brush dough edges with water; fold in half and crimp edges with fork.
3. Place on parchment-lined sheet pan; cut 3 vent holes on top.
4. Bake as directed until golden brown and cooked through; serve warm.

BAKE	TEMP	TIME
Convection Oven*	350°F	15-17 minutes
Standard Oven	400°F	22-27 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.



Tips

- Serve with a side of Thousand Island Dressing if desired. Note nutrition information may change.
- Chopped pastrami can be substituted for corned beef if desired.

Taco Mac Hand Pies



15 Servings

Taco seasoned plant-based “meat” with macaroni and cheddar-style shreds fill these flaky hand pies made with our Pillsbury™ pie dough rounds.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Pie Dough Round (10090)	3 lb 5 oz	15 each

Taco “Meat”

INGREDIENT	WEIGHT	MEASURE
Plant-based ground “meat”	1 lb	
Water, cool	5.5 oz	2/3 cup
Old El Paso™ Original Taco Seasoning Mix (88051)	1 oz	

Assembly

INGREDIENT	WEIGHT	MEASURE
Elbow macaroni, cooked		2 cups
Dairy-free cheddar-style shreds	4 oz	1 cup

Instructions

Prep

1. Thaw pie dough, covered, at room temp. 15-30 minutes until flexible or refrigerate overnight.

Taco “Meat”

1. Cook ground “meat” in a sauté pan over medium-high heat, breaking up and stirring, approx. 6-9 minutes.
2. Add water and seasoning; heat to a boiling.
3. Reduce heat, simmer uncovered 2-3 minutes, stirring often until thickened; transfer to bowl, cover and refrigerate until cool.

Assembly

1. Fold together cooked macaroni, cheddar-style shreds and Taco “Meat” until mixed.
2. Place sticky side of dough down and fill with a #12 scoop of filling mixture.
3. Brush dough edges with water; fold in half and crimp edges with fork.
4. Place on parchment-lined sheet pan; bake as directed below until flaky and golden brown.

BAKE	TEMP	TIME
Convection Oven*	325°F	18-22 minutes
Standard Oven	375°F	21-25 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 9 minutes of baking.

Serving

1. Serve each hand pie with 0.75 oz Pesto Dipping Sauce.



Tips

- Sprinkle tops of unbaked hand pies with extra taco seasoning or cracked black pepper for added flavor if desired. Fill hand pies ahead and freeze individually; bake an extra 10-15 minutes from frozen.
- Note that this is not a Dairy-Free recipe. It simply uses plant-based ingredients where substitutions exist.

Cubano Flatbread Sandwich



All the bold, melty flavors of a classic Cubano—stacked on crisp, BONICI® Parbaked Flatbread for fast, handheld perfection.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
BONICI® Pizza Crust Parbaked Flatbread, 6x13-inch (210348)	4 oz	1 each

Assembly

INGREDIENT	WEIGHT	MEASURE
Yellow mustard	1 oz	2 Tbsp
Swiss cheese, thinly sliced	3 oz	6 each
Smoked ham, thinly sliced	3 oz	4 each
Roast pork, prepared, shredded	3 oz	1/2 cup
Dill pickles, sliced	3 oz	1/2 cup

Instructions

Prep

1. Thaw flatbread covered, either at room temperature for 30 minutes or refrigerated overnight.

Assembly

1. Spread mustard evenly over thawed flatbread.
2. Place 3 cheese slices on half of the flatbread piece; layer on ham slices, shredded pork and pickle slices, then remaining 3 cheese slices.
3. Fold sandwich closed and place on lightly greased panini press preheated to 350°F.
4. Press panini closed and cook for approx. 5-7 minutes until cheese is melted and meat is warm.
5. Cut into 4 pieces and serve immediately.



Tips

Serve with a side of Cuban-style black beans, plantain chips, yuca fries or regular fries.

DESSERTS

Sweet Closers

Easy upsells that deliver big on indulgence.
These low-labor treats are the perfect finish.



Peanut Butter Blast Brownie Sundaes



24 Servings

A high-impact, low-effort sundae that tops a Pillsbury™ baked brownie with craveable toppings for endless customization.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376)	4 lb 3 oz	1 each

Assembly

INGREDIENT	WEIGHT	MEASURE
Vanilla ice cream	3 lb 9 oz	12 2/3 cups
Chocolate chips, semi-sweet	12 oz	2 cups
Peanut butter baking chips	12 oz	2 cups
Chocolate sauce, prepared	5 oz	2/3 cup
Peanut butter cups, unwrapped		24 each

Instructions

Prep

1. Invert frozen brownie sheet and remove parchment paper; cut sheet in an 8x8 (2x3-inch) cutting pattern.
2. Allow to thaw completely.

Assembly

1. Place 1 brownie piece on serving dish; add #12 scoop (2.2 oz) ice cream on top.
2. Top with 1 Tbsp chocolate chips and 1 Tbsp peanut butter chips; drizzle with 0.2 oz (1 1/3 tsp) chocolate sauce.
3. Add 1 peanut butter cup and serve immediately.



Tips

- Garnish with whipped cream and Reese's Puffs™ cereal if desired. Note nutrition information will change.
- Keep brownies frozen and quickly microwave, serving warm if desired.

Smokehouse S'mores Brownies



32 Servings

Classic s'mores flavors get a smoky, salty twist with bacon that delivers an easy, unexpected topping on the Pillsbury™ baked brownie.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Thaw & Serve Baked Brownie Deluxe Half Sheet (13376)	4 lb 3 oz	1 each
Miniature marshmallows	6 oz	4 cups

Assembly

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Ready-To-Spread Chocolate Fudge Icing (11215)	1 lb	2 cups
Bacon, cooked, 4-inch pieces	10 oz	32 pieces
Golden Grahams™ Bulkpak Cereal (11989)	4 oz	2 cups

Finishing

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Icing Ready-to-Spread Chocolate Fudge (11215)	2.5 oz	1/4 cup

Instructions

Prep

1. Invert frozen brownie sheet and remove parchment paper; allow to thaw completely.

Assembly

1. Spread icing over thawed brownies and slice in a 4x8 cutting pattern (approx. 4x1.5-inch pieces).
2. Place 10 mini marshmallows on each piece; if desired lightly torch to brown.
3. Add 1 bacon piece down the center and place on 6 Golden Grahams.

Finishing

1. Melt chocolate icing in microwave-safe container for 15 second intervals as needed.
2. Drizzle icing over brownies and serve.



Tips

Pipe frosting onto each brownie or use chopped bacon for a different presentation if desired.

Inside Out Lemon Meringue Hand Pies



12 Servings

Sweet, tart, and handheld—this elevated take on lemon meringue is built for grab-and-go indulgence.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Frozen Pie Dough Rounds (10090)		12 each
Egg, large	2 oz	1 each
Water, cool		2 Tbsp

Assembly

INGREDIENT	WEIGHT	MEASURE
Lemon pie filling, prepared	1 lb 8 oz	2 1/2 cups
Marshmallow cream, prepared	4 oz	1 cup

Finishing

INGREDIENT	WEIGHT	MEASURE
Powdered sugar	3 oz	2/3 cup

Instructions

Prep

1. Thaw pie dough, covered, at room temp. 15-30 minutes until flexible or refrigerate overnight.
2. Whisk egg and water together in small bowl; hold refrigerated for Assembly.

Assembly

1. Place sticky side of dough down and place #20 scoop (2 oz) of lemon pie filling in center.
2. Add #40 scoop (0.35 oz) marshmallow cream on top.
3. Brush edges of dough with egg wash; fold dough over filling and crimp edges with fork to seal.

Finishing

1. Place pie in deep-fat fryer preheated to 350°F; fry approx. 4-5 minutes until golden brown.
2. Dust with powdered sugar and serve warm.



Tips

Instead of powdered sugar, gently toss hand pie in granulated sugar immediately from the fryer.

Caramel Twirl Churro Sundaes



12 Servings

Turn up the indulgence with caramel swirls, creamy ice cream, and crunchy Cinnamon Toast Crunch™—built for easy prep and big flavor.

Ingredients

Prep

INGREDIENT	WEIGHT	MEASURE
Cinnamon, ground		1 Tbsp
Granulated sugar	8 oz	1 cup
Pillsbury™ Best™ Place & Bake™ Twirl Dough Caramel, 5 oz (10942)	3 lb 12 oz	12 each
Butter, melted	6 oz	3/4 cup

Assembly

INGREDIENT	WEIGHT	MEASURE
Vanilla ice cream	1 lb 8 oz	6 cups
Hot fudge topping, prepared, warmed	12 oz	1 1/2 cups
Caramel topping, prepared	12 oz	1 1/2 cups
Cinnamon Toast Crunch™ Cereal Bulkpak (11813), crushed	1.5 oz	1 1/2 cups

Instructions

Prep

1. Mix cinnamon and sugar together in medium bowl.
2. Bake frozen caramel twirls until golden brown or center curl springs back when lightly touched.
3. Remove from oven and immediately brush with melted butter then dip into cinnamon sugar mixture.

BAKE	TEMP	TIME
Convection Oven*	325°F	24-28 minutes
Standard Oven	375°F	32-36 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 12 minutes of baking.

Assembly

1. Place twirl on serving plate and top with 1/2 cup of ice cream.
2. Drizzle on 1 oz hot fudge, 1 oz caramel topping and 2 Tbsp crushed Cinnamon Toast Crunch cereal; serve immediately.



Tips

Switch up the ice cream flavor and add toppings to make it work for your operation.



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