The Better Sweet Solution
OATMEAL-RAISIN DONUTS WITH CHAI ICING ▲

THINK YOU KNOW CALIFORNIA RAISINS?

Think again.

What you know about this sun-sweetened superfood only scratches the surface of what it brings to formulations.

Sure, you’ve seen California raisins star in breakfast cereals and bagels. But have you given raisins a whirl in a savory snack mix, meat-based filling or steak sauce?

It’s time you do. California raisins aren’t just America’s most popular dried fruit; they’re functional powerhouses that multitask in more ways than you can imagine. We’ll help you get that imagination started.

FIND THE RECIPES IN THIS BOOK AND MORE INSPIRATION AT CALRAISINS.ORG.
PUTTING CALIFORNIA RAISINS TO WORK:

REDUCE ADDED SUGAR
You can reduce your product’s added sugars and avoid artificial sweeteners when you use this natural source of sweetness. If you are looking for a cleaner label with less added sugars, California raisins are the answer.

FAT REPLACEMENT
The plump, soft “chew” of California raisins does wonders for mimicking fat’s richness. And because raisins aren’t packed with sugar crystals, their texture is smooth and creamy. Put raisins to work in low-fat baked goods, cookies and cakes.

BINDING
The natural sugars in California raisin juice concentrate help bind dry ingredients in everything from bars and breakfast cereals to cookies and snack clusters. Try raisin juice concentrate instead of sugar syrup to adhere seasoning blends to nut mixes.

NATURAL PRESERVATIVE
California raisins contain naturally occurring organic acids like tartaric, propionic and glutamic acids. Not only do these enhance flavors, they also inhibit mold growth and act as natural preservatives.

FLAVOR ENHANCEMENT
California raisins contain 2.2% tartaric acid—a natural flavor enhancer. They’re also packed with Maillard reaction precursors, so when roasted, baked or processed at high temperatures, they make everything taste richer.

FLAVOR COMPATIBILITY
California raisins play well with other flavors. Whether accompanying sweet notes like vanilla, cinnamon and citrus or meaty, spicy and savory profiles, they provide an excellent—and familiar—flavor background to products in every section of the supermarket.

SKIN INTEGRITY
No one ever called California raisins “thin-skinned!” In fact, their skins are strong enough to withstand mixing and other processes without damage, so they maintain their shape and integrity during manufacturing, building volume in the finished product.

CROP CONSISTENCY
You always know what you’re getting with California raisins and raisin products because our family farmers harvest and process their grapes carefully and with the most advanced equipment. That translates into consistent color, texture, flavor and goodness.

THE BLUE-SKY CONCEPTS, FORMULATIONS AND INSPIRATION ON THE FOLLOWING PAGES WILL GET YOU THINKING DIFFERENTLY ABOUT RAISINS.
**Snacks.**

**A BETTER KIND OF SWEET**

Job number-one in food formulation is cutting added sugar—yet consumers still crave sweetness. What they don’t crave are ingredient statements muddled up with “chemical-sounding” artificial and alternative sweeteners. So consider California raisins. Raisins are a 100% natural way to give formulations the sweetness consumers want but without added sugars. That’s because raisins are sweetened by the sun—no added sugars, flavors or additives needed.

**RAISIN-CARAMEL POPCORN CLUSTERS PEPITAS**

These crowd-pleasing clusters of sweet-and-salty caramel corn are deadly delicious and made with healthy, whole-food ingredients. They feature California natural seedless raisins in all their forms, from whole raisins to raisin paste and raisin juice concentrate. Snackers are guaranteed a raisin in every bite, along with almonds and crispy pepitas.

**THE CALIFORNIA RAISIN ADVANTAGE:**
- Natural seedless raisins and paste lend natural sweetness and allow for added sugar reductions.
- Natural seedless raisins also add a nice chew to the texture.
- Raisin paste and raisin juice concentrate create a rich mahogany color.

**SWEET-AND-SAVORY RAISIN CLUSTERS WITH WILD RICE, ALMONDS, SMOKED PAPRIKA AND ROSEMARY**

Bundles of sweet-salty crunchiness pay homage to classic trail mix with their ample inclusion of California natural seedless raisins. Meanwhile, their combo of almonds, sunflower seeds, wild rice and puffed quinoa puts a contemporary—and nutritious—twist on the classic formula. Rosemary and smoked paprika add a sophisticated note.

**THE CALIFORNIA RAISIN ADVANTAGE:**
- Natural seedless raisins add chew and sweetness.
- Raisin juice concentrate balances the sweetness of maple syrup and binds the mix.
- Whole raisins bring a wholesome element of real fruit with no added sugar.

**RAISIN AND CRISPY GARANZIO BEAN SNACK MIX WITH COCONUT FLAKES AND CURRY**

The bright color and natural sweetness of California golden raisins and raisin juice concentrate are the stars in this ensemble of curry-kissed crispy garbanzos, cashews and toasted coconut.

Sunny golden raisins add a welcomed textural contrast. This is irresistible as a snack, but it’s just as tasty tossed on a salad, too.

**THE CALIFORNIA RAISIN ADVANTAGE:**
- Golden raisins’ mildly sweet flavor accommodates a variety of profile choices.
- Raisin juice concentrate binds the seasoning to the snack mix and adds sweetness.
- Raisins could fit a number of pulse-based snacks: peas, lentils, black beans and more.
WHAT’S A CONFECTIONERY RAISIN?
It’s the same delectable California raisin you’re familiar with, but with features like oil coatings, special shapes and specific sizes developed to suit the needs of panners and candymakers. How do you declare the oil coatings used on confectionery raisins in a finished product’s ingredient statement? You don’t—they’re considered processing aids and needn’t appear on the ingredients list. Processors can apply as much as 0.25% oil as a raisin coating for confectionery applications.

VISIT CALRAISINS.ORG/HOW-TO-SOURCE TO FIND A RAISIN PACKER WHO CAN MEET YOUR CONFECTIONERY SPECS.

Confectionery.

Beverage.

CINNAMON-RAISIN OATMILK SMOOTHIE
Raisins and cinnamon make for a powerhouse pairing in everything from bagels to breakfast cereals. Now they add their magic to the smoothie category in this thick and creamy blend of nutritious oatmilk, ripe bananas, almonds, cinnamon and a hint of salt. We’ve used natural seedless raisins here, because they pair perfectly with the oat and cinnamon flavors.

THE CALIFORNIA RAISIN ADVANTAGE:
• Natural seedless raisins complement the cinnamon, almond and banana flavors.
• Blended into the smoothie mix, the raisins enhance its texture.
• Raisins add natural sweetness without added sugars.

VISIT CALRAISINS.ORG FOR THE LATEST NUTRITION RESEARCH AND TECHNICAL DOCUMENTATION.

ULTIMATE RAISIN BARK
These chocolate barks are the perfect yin-yang confections for featuring California raisins. The dark chocolate option matches 70%-cocoa chocolate with almonds, pistachios and natural seedless raisins, while the white chocolate version delivers sweetness and spice courtesy of golden raisins, coconut and ginger. A “superseed” blend of hemp and chia seeds makes both barks indulgent and on-trend.

THE CALIFORNIA RAISIN ADVANTAGE:
• Raisins add a sophisticated twist to the trending bark category.
• Raisins lend a softer texture than is typical of most barks.
• The raisins’ color contrast and visual appeal stands out on shelves.

VISIT CALRAISINS.ORG/HOW-TO-SOURCE TO FIND A RAISIN PACKER WHO CAN MEET YOUR CONFECTIONERY SPECS.
UNCONDITIONALLY GREAT

You can use raisins straight out of the case, but savvy bakers know to condition them first. How do you condition a raisin? The process involves rehydrating the raisins to the right moisture level and is particularly important when using raisins in breads—unconditioned raisins can draw moisture from the dough, compromising texture and shelf life alike.

LEARN THE FINER POINTS OF CONDITIONING RAISINS, VISIT CALRAISINS.ORG/PROFESSIONALS/BAKING

< RUM-RAISIN BLONDIE BITES

While two-bite brownies are all the rage, these California blondies raise eyebrows not only with their golden color, but with their grown-up rum-raisin flavor. Whole raisins and raisin paste carry the profile, providing a perfect pairing for the rum, and add their sweetness and creamy texture, to boot. So rich they don’t even need any icing, these blondies will make it hard to stop at two bites.

THE CALIFORNIA RAISIN ADVANTAGE:
• Raisin paste is hygroscopic, binding moisture and improving the blondies’ texture.
• Raisins and raisin paste add natural sweetness with a complex flavor that complements the rum.
• Raisin paste is pale enough not to interfere with the blondies’ color.

< OATMEAL-RAISIN DONUTS

Donuts are dessert darlings, and these over-the-top oatmeal-raisin numbers hit the spot. Warmly spiced, mildly sweet cake-style donuts get a touch of whole-grain oats and California raisins, plus a silky glaze flavored with either spiced chai or white chocolate. And as the crowning touch, a fresh raisin crumble on top is as attractive to admire as it is impossible not to nosh on.

THE CALIFORNIA RAISIN ADVANTAGE:
• Raisins bring the “fun factor” to the donuts’ understated, natural sweetness.
• The tannins in the raisins beautifully balance the indulgent, creamy, sweet glazes.

< SALTED RAISIN-PECAN TARTLETS

A blend of raisin paste and raisin juice concentrate delivers function and flavor in this upmarket spin on a pie-shop classic. Even better, raisins provide enough sweetness to replace corn syrup. The butter-soaked raisins in every bite are unforgettable.

THE CALIFORNIA RAISIN ADVANTAGE:
• Raisin paste and raisin juice concentrate replace corn syrup while developing a workable consistency.
• Whole natural seedless raisins lend a silky texture that complements the pecans’ crunch.
• Raisin juice concentrate caramelizes without burning, adding rich Maillard reaction aromas and flavors.
SWEET-AND-SAVORY RAISIN, CHICKEN AND PORK EMPANADAS

Empanadas never go out of style, and the pork-and-chicken filling in this version gets layers of updated flavor from California raisin paste and natural seedless raisins. The raisin ingredients are compatible with a number of fillings. Try raviolis, dumplings or potstickers as well.

THE CALIFORNIA RAISIN ADVANTAGE:
• Raisin paste’s sugars bind the filling’s free water, managing moisture and preventing syneresis.
• Raisin paste and whole raisins add a mildly sweet balance to the filling without overpowering it.
• Raisin paste is an economical filling addition, extending the meat without compromising texture or stability.

ANCHO-RAISIN CHICKEN WINGS

Chicken wings get the mole treatment in this sticky, finger-licking take on a fan favorite. California raisin paste in the umami-forward ancho-barbecue sauce and raisin juice concentrate in the wings’ 24-hour saltwater brine makes the concept especially crave-worthy. Round the experience out with a garnish of toasty sesame seeds. The heat level here is a 4 out of 10, but feel free to dial it higher.

THE CALIFORNIA RAISIN ADVANTAGE:
• Raisin paste drives the texture in this barbecue sauce, which has the cling to stick to wings.
• Flavor from the raisin paste echoes the ancho chiles.
• Raisin juice concentrate adds natural sugars to the brine but doesn’t burn during prep.

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CALIFORNIA RAISINS DON’T JUST ADD SWEETNESS, they add depth of flavor and complexity to complement a vast array of prepared foods. Both sweet and savory categories benefit from the nuanced and versatile notes of raisins!

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CALIFORNIA RAISIN ADVANTAGE:
• Shelf life and structural integrity make raisins sturdy and easy to use in salad kits.
• Raisin paste adds texture and sweetness to balance the tangy vinaigrette.
• Raisins’ versatile flavor “plays well” across salad builds and dressing options.

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NATURAL SEEDLESS RAISINS
CALIFORNIA RAISINS BEGIN WITH 100% NATURAL GRAPES, HARVESTED BY FAMILY FARMERS. Dried to a moisture content of 13%-18%, they’re a natural fit in bars and breakfast cereals; in bakery, their hygroscopicity improves texture and extends shelf life. Raisins are available in a variety of sizes, from “smalls” for baking to medium-size “selects” and “jumbos” for trail mix. And because California raisins are sturdy enough to withstand most processes, they maintain integrity in finished applications. Best of all, what you see is what you get—California raisins appear on ingredient statements as just that: “raisins.”

RAISIN JUICE CONCENTRATE
CALIFORNIA RAISIN JUICE CONCENTRATE IS THE LIQUID CONCENTRATE OF CALIFORNIA RAISINS. It may be the handiest ingredient you don’t yet know about. To make raisin juice concentrate, processors use a gentle, water-based method to extract the juice from California raisins; evaporation yields a concentrate with at least 70% natural soluble fruit solids that’s naturally sweet and redolent of raisins. Raisin juice concentrate extends shelf life and acts as a natural preservative in bakery, adds flavor and body to confectionery fillings, controls breakage in cookies, binds ingredients in cereal bars, serves as a syrup in ice cream and lends color to chocolate milk. It’s the stealth ingredient your benchtop can’t be without.

RAISIN PASTE
CALIFORNIA RAISIN PASTE OFFERS ALL THE GOODNESS OF 100% CALIFORNIA RAISINS—BECAUSE IT IS 100% CALIFORNIA RAISINS. This exciting new form opens up entirely new functional and innovation opportunities. Made by extruding raisins through a fine-mesh screen and heating the paste for ease of use, raisin paste is one more tool for adding raisins’ natural sweetness, color and flavor to formulations without added sugars. Its texture can range from fine and smooth to coarse, lending versatility in multiple applications. And its functional roles can include managing moisture and texture in baked goods, adding color and sweetness to sauces, acting as a humectant in bars and inhibiting mold and lending clean sweetness across applications.

GOLDEN RAISINS
WHAT MAKES GOLDEN RAISINS GOLDEN?
Like natural seedless raisins, goldens begin as seedless grapes; the difference comes in how they’re dried and treated. While natural seedless dry under the sun for several weeks—during which time the Maillard reaction gives them their “tan”—golden raisins are dried mechanically to keep their color golden.

Perfect Form
Whether you’re looking for flavor, function or both, California raisin processors have developed the perfect raisin products to strengthen formulations and make finished products stand out on crowded shelves.
**Cinnamon-Raisin Oatmilk Smoothie**

Yields 24 12 oz. servings

Heat oven to 250°F.

1. Pop the pumpkin kernels and set aside in large stainless steel bowl.
2. In saucepan, bring the butter, sugar, California raisin concentrate, California raisin paste and salt to a boil.
3. Let boil while whisking approx 2-5 minutes.
4. Whisk to combine and quickly pour over pumpkin.
5. Add pepitas and almonds. Stir to combine.
6. Stir in California raisins, and bake for another 15 minutes.
7. Form into clusters while warm and pisolable. Let cool completely.

**Sweet-and-Savory Raisin Clusters with Wild Rice, Almonds, Smoked Paprika and Rosemary**

Yields 24 50g servings

1. In a heavy-bottomed saucepan, heat California raisin juice concentrate, brown sugar and maple syrup on low until sugar has dissolved and it begins to froth.
2. Pour over crispy rice, almonds, California raisins, sunflower seeds, quinoa crisps, spices, rosemary and salt in a large bowl.
3. Incorporate well and spread out on a sheetpan lined with a silpat to cool.
4. Once it is cool enough to touch, form little clusters approx 1/2-1 tbsp big or 50g bite-sized clusters.
5. Leave to set at room temp until no longer tacky.

**Raisin-Caramel Popcorn Clusters with Pepitas**

Yields 24 93g servings

1. Chop chocolate and melt half in double boiler. Once melted, slowly temper the chocolate by adding the rest little by little. Melt until glossy.
2. Spread chocolate in 1/8” thickness on silpat and distribute the rest of the ingredients evenly. Press to adhere.
3. Cool at ambient and cut random portions with a hot and dry sharp knife. Store at ambient, covered airtight.

**Oatmeal-Raisin Donuts**

Yields 24 1-donut servings

1. Heat oven to 325°F.
3. Chop the remaining California raisins, both types, and reserve for the topping. Dunk the tops of 12 donuts in chai glaze and golden and set.

**Rum-Raisin Blondie Bites**

Yields 24 35g servings

1. Heat oven to 350°F.
2. Spray donut molds with pan spray, if needed.
3. Cream together butter, oil, sugar, brown sugar, and eggs.
4. In a separate bowl, combine baking powder, baking soda, salt, flour and rolled oats.
5. Alternate adding dry flour mix and milk into the batter. Bake for 10 minutes.
6. In a small saucepan, melt 140 g chai syrup concentrate. Pour the cooled chai glaze over the donut tops. Stir in 265 grams of California raisins into the batter. Stir in 265 grams of California raisins into the batter.

**Ultimate Dark Chocolate Raisin Bark & Ultimate White Chocolate Raisin Bark**

Yields 24 35g servings

1. Heat oven to 325°F.
2. Spread chocolate in a 1/8” thickness on a silpat and distribute the rest of the ingredients evenly. Press to adhere.
3. Cool at ambient and cut random portions with a hot and dry sharp knife. Store at ambient, covered airtight.
4. Chop chocolate and melt half in double boiler. Once melted, slowly temper the chocolate by adding the rest little by little. Melt until glossy.
5. Spread chocolate in 1/8” thickness on silpat and distribute the rest of the ingredients evenly. Press to adhere.
6. Cool at ambient and cut random portions with a hot and dry sharp knife. Store at ambient, covered airtight.
PIE CRUST

600 g ALL-PURPOSE FLOUR
36 g CANE SUGAR
12 g SEA SALT
460 g BUTTER, CHILLED, AND DICED INTO 1/4˝ CUBES
220 g ICE WATER

Heat oven to 400°F.

1. Combine the flour, sugar and salt in a large bowl. Add the butter, pulse briefly until combined.
2. Sprinkle butter evenly over the mixture, it’s recommended to use a food processor to cut in the butter. Pulse the mix 5-7 times, until the butter is the size of peas.
3. Move mixture to bowl, sprinkle with ice water, and use spatula to just incorporate the water, until clumps form in the dough.
4. Turn out onto plastic wrap, and form into a disk, and wrap in plastic wrap. Refrigerate for at least one hour, or up to 3 days, until ready to use.
5. Roll out pie dough until smooth and 1/8˝ thick, and using a 3-3.5˝ ring mold, punch out pie crusts.
6. Drain and set aside.
7. Bloom California raisins by soaking them in hot water for 3 minutes. Decrease oven temp to 350°F.
8. Move mixture to bowl, sprinkle with ice water, and use spatula to just incorporate the water, until fully incorporated.
9. Whisk together California raisin mix, sugar, vanilla, maple syrup and eggs until smooth.
10. Gently melt butter on stove, until just bubbling. Whisk into filling mixture slowly, then add chopped pecans and bloomed California raisins. Mix until incorporated.
11. Add 45g of mixture to each crust, or until crust is filled to 1/4˝ or so from the rim of crust.
12. Decorate top of tarts with pecan halves and California raisins.
13. Bake for 40-50 minutes, or until just golden brown on top. After 20 minutes or so, you can tent the pies with foil if they are browning too fast.
14. Remove from oven, and place individual tarts on wire rack. The tarts will have a small dome, but will flatten once they cool.
15. Finish with Maldon sea salt. Serve with whipped cream or ice cream, studded with California raisins, both types.

Yields 24 2-oz servings

Sweet-and-Savory Raisin, Chicken and Pork Empanadas

Yields 24 4 oz servings

Salad:
360 g CALIFORNIA GOLDEN RAISINS
360 g CALIFORNIA RAISINS
88 g SHREDDED CARROTS
240 g PARMESAN CHEESE SHAVINGS
120 g TOASTED, SALTED PISTACHIOS
400 g SUN DRIED TOMATOES
480 g BRUSSELS SPROUTS
120 g OLIVE-OIL FOCCACCIA CROUTONS
85 g TOASTED SUNFLOWER SEEDS
2 g SALT
1 g BLACK PEPPER
340 g SPRING MIX GREENS

Vinaigrette:
60 g LEMON JUICE
600 g OLIVE OIL
150 g WHITE BALSAMIC VINEGAR
240 g CALIFORNIA RAISIN PASTE
12 g ROASTED GARLIC, CHOPPED
12 g OLD-FASHIONED MUSTARD
0.48 g BLACK PEPPER

For the vinaigrette: Combine all ingredients except for the olive oil and blend until fully emulsified.
For the salad: Mix all the components and ingredients in a bowl, season with salt and pepper. Pour vinaigrette when ready to serve.

For sauce: Place cleaned anchos chiles in saucetop, cover with water, by about 1/2.”
16. Bring to a simmer over medium heat, turn off heat and let anchos sit in the water for about 30 minutes, till soft.
17. Drain anchos into colander.
18. Clean saucepot and return to a burner, turn on heat to a medium-high flame. Add vegetable oil, once the oil is hot, add onions.
19. Cook onions for about 5 minutes over medium heat, add garlic and cook for another minute, stir often so garlic doesn’t burn.
20. Add anchos and remaining ingredients to the onions and garlic, bring to a simmer over medium heat, once simmering, lower heat to low.
21. Let the sauce cook for about 20 minutes over a very low heat, stirring occasionally.
22. Remove sauce from heat, place sauce in the blender, might have to do in two batches.
23. Turn blender on medium-high speed, might have to pulse to get it going. Let it blend until smooth. Pour into a clean container, repeat with any remaining sauce. Place in an ice bath to cool quickly.
24. Place desired amount of wings in colander to drain.
25. Once wings are drained, place wings in a fryer basket and fry in a preheated 375°F fryer.
26. Fry wings for 9-12 minutes or until internal temperature reaches 165°F.
27. Place crispy wings in the bowl and toss with sauce.

For the salad: Mix all the components and ingredients in a bowl, season with salt and pepper. Cover and refrigerate for at least one hour, or up to 3 days, until ready to use.

For the stuffing process, lay all the skins on the prep table and spoon 3 grams of filling in the center. Brush water on the edges of the skin and fold by hand or use a wonton maker.

For the filling mixture, you can taste it. Adjust sugar, salt and pepper, garlic doesn’t burn.

For the brine, place water in a food safe container.
2. Add the California raisin juice concentrate, salt and crushed red chili flakes.
3. Using the whisk, whisk until the salt has dissolved. About 1 minute.
4. Place chicken wings in brine liquid and cover. Hold cold and let brine for 24 hours.
5. For sauce: Place cleaned anchos chiles in saucepot, cover with water, by about 1/2.”
6. Bring to a simmer over medium heat, turn off heat and let anchos sit in the water for about 30 minutes, till soft.
7. Drain anchos into colander.

For the wings: Fry wings for 15-20 minutes, baste with any remaining sauce. Place in an ice bath to cool quickly.

For the sauce: Add the California raisin paste and California raisin concentrate in food processor, adding small amounts of paste at a time, until fully incorporated.

For the brine: Mix all ingredients in a bowl, except empanada skins, and reserve in the cooler for 3 hours.
2. After mixture has been resting in the cooler, check the seasoning by cooking a small portion of the filling and tasting it. Adjust seasoning as needed.
3. For the stuffing process, layer all the skins on the prep table and spoon 3 grams of filling in the center. Brush water on the edges of the skin and fold by hand or use a wonton maker.
4. Brush the empanada with an egg wash (mix 1 fresh egg and 1/2 water) and bake for 25 minutes at 375°F.

For the blender: On, pour the olive oil slowly until emulsified.

For the sauce: Mix all the components and ingredients in a bowl, season with salt and pepper. Pour vinaigrette when ready to serve.

1. Bloom California raisins by soaking them in hot water for 3 minutes.
2. Drain and set aside.
3. Decrease oven temp to 350°F.
4. Move mixture to bowl, sprinkle with ice water, and use spatula to just incorporate the water, until fully incorporated.
5. Whisk together California raisin mix, sugar, vanilla, maple syrup and eggs until smooth.
6. Gently melt butter on stove, until just bubbling. Whisk into filling mixture slowly, then add chopped pecans and bloomed California raisins. Mix until incorporated.
7. Add 45g of mixture to each crust, or until crust is filled to 1/4˝ or so from the rim of crust.
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10. Remove from oven, and place individual tarts on wire rack. The tarts will have a small dome, but will flatten once they cool.
11. Finish with Maldon sea salt. Serve with whipped cream or ice cream, studded with California raisins, both types.

For sauce: Add anchos and remaining ingredients to the onions and garlic, bring to a simmer over medium heat, once simmering, lower heat to low.

When using the whisk, whisk until the salt has dissolved. About 1 minute.

For the sauce: Place cleaned anchos chiles in saucepot, cover with water, by about 1/2.”
GETTING TO KNOW CALIFORNIA RAISINS?
GET TO KNOW THE CALIFORNIA RAISIN MARKETING BOARD.

The California Raisin Marketing Board came to life in 1998 to support the 2,000-plus farming families who grow the world's finest raisins. Ever since, we've been mounting grower-funded efforts at improving crop production, ingredient use, nutrition research and more.

So come see what we have to offer to get you started with this naturally sweet, naturally functional, whole-food ingredient. We're always ready to inspire!

REACH OUT AT CALRAISINS.ORG.