



MENU MAKER

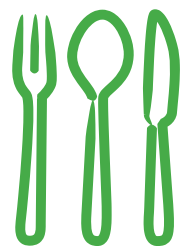


THE **V8** RECIPE GUIDE



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GREAT FLAVOR. GREAT IN RECIPES.

V8® 100% Vegetable Juice makes it easy to
bring vegetable nutrition to your menu
in dozens of delicious ways.

VERSATILITY

Perfect for applications all across the menu,
from cocktails to soups to entrées.

QUALITY

Provides consistent performance back-of-house,
especially in hot and heated applications.

FLAVOR

Delivers the great vegetable flavor patrons love.



THE ORIGINAL V8® 100% VEGETABLE JUICE

- 100% Vegetable Juice with no artificial preservatives and no added sugar
- A satisfying blend of eight vegetable juices – tomato, carrot, celery, beet, parsley, lettuce, watercress and spinach
- 1 cup of vegetables per 8 fl oz
- Excellent source of vitamins A and C
- Available in low sodium and spicy hot varieties
- A consumer-preferred brand
- Made with fresh-off-the-vine tomatoes – most sourced within 38 miles of our plants, and arriving within 24 hours of being picked for peak freshness
- Vegetarian, vegan, gluten-free and kosher



WHY CHOOSE V8®

Consumers are looking for healthier and vegetable centric dishes when dining away from home. Using V8® 100% Vegetable Juice in recipes helps meet the demand for vegetable forward flavor and nutrition.

"7 Takeaways from the CIA's Menus of Change Conference." FoodService Director, 2015.



V8® 100% Vegetable Juice is an easy, versatile solution for operators looking to deliver flavorful menu items to health-conscious patrons with specialty diets – including vegan, vegetarian, gluten-free and kosher.

Health Focus International.



V8® 100% Vegetable Juice is perfect in a variety of on-trend, authentic cuisines like Cuban, Mediterranean, Indian and regional American.

Campbell's Culinary & Baking Institute, Culinary TrendScape 2016.

V8® SUSTAINABILITY STORY

WE'RE COMMITTED TO SUSTAINABLE INGREDIENTS AND FARMING PRACTICES, AND LOWERING OUR CARBON FOOTPRINT.



Family Farms

Our V8® farmers are conscious of environmental impact. 90% of the farms that supply us with tomatoes are family farms. Our farmers and employees work hard to reduce the amount of water used to grow our veggies and make our juices and are encouraged to use drip irrigation.



The Veggies

All our vegetables are the same quality you see at your local grocery store. And our veggies are non-GMO. Added bonus: vegetables and veggie-centric dishes can help reduce overall carbon footprints, as they have significantly lower greenhouse gas emissions than meats.



Our Factories & Processes

Most of our tomatoes are sourced from within 38 miles of our processing plants, reducing our carbon footprint. Most arrive within 24 hours of being picked for peak freshness and delicious taste. And we never add artificial preservatives or sugars.



Packaging

We use environmentally friendly packaging. Our V8® juice bottles are made with recyclable plastic and do not contain BPA. Some of our V8® Original juices are available in steel cans which are recyclable and contain on average around 70% recycled material.

COCKTAILS & MOCKTAILS

Whether you're behind the bar or catering
an event, V8® 100% Vegetable Juice
makes it easy to create on-trend
cocktails and mocktails.



BOSTON BLOODY MARINER

This New England spin on the Bloody Mary is made with clam juice, horseradish and topped with a seafood skewer.

INGREDIENTS (SERVES 2)

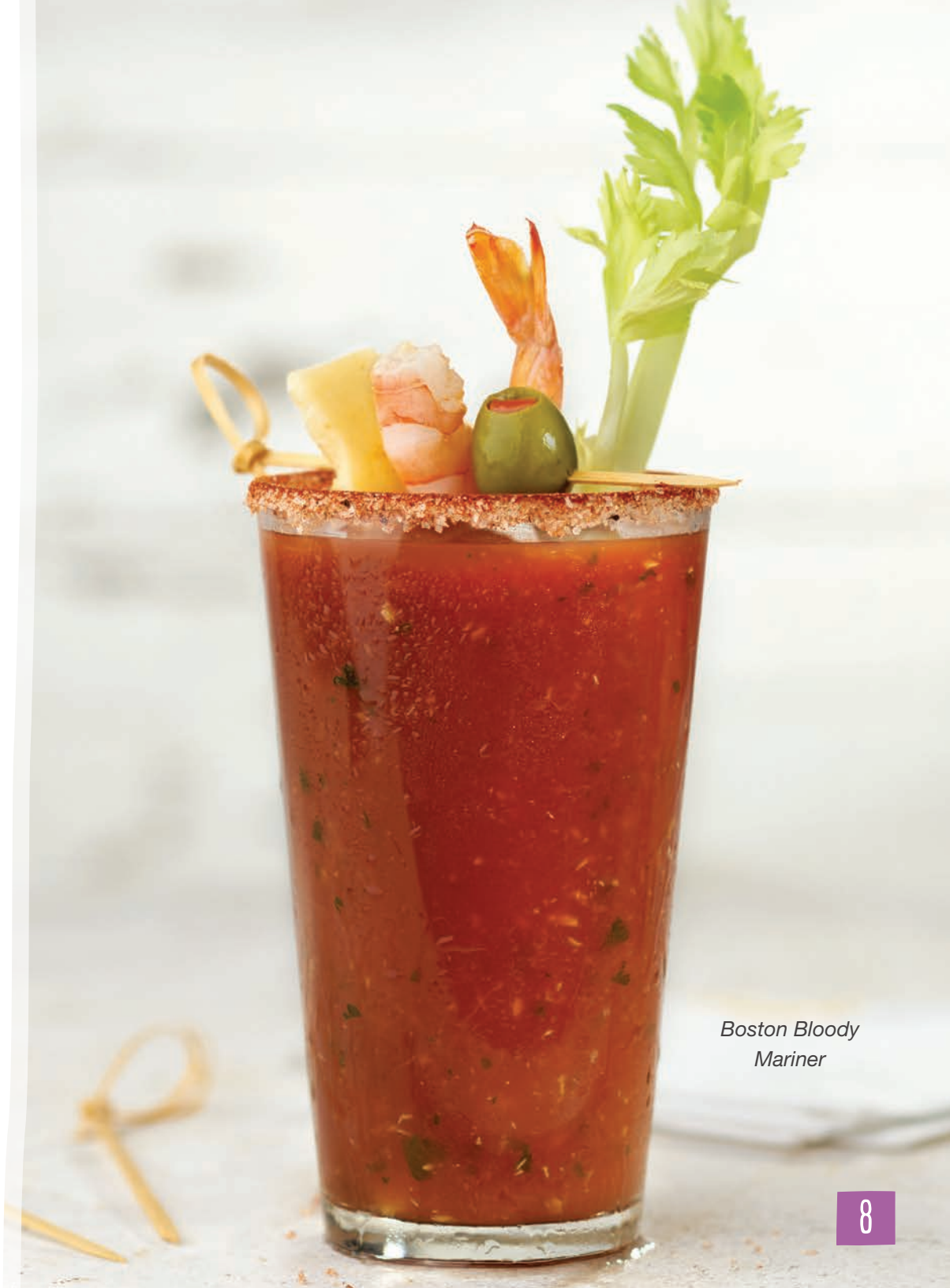
V8® 100% Vegetable Juice, <i>chilled</i>	10 fl oz
Vodka, <i>chilled</i>	2 fl oz
White wine, <i>chilled</i>	2 fl oz
Clam juice, <i>chilled</i>	2 fl oz
Lemon juice	1 Tbsp
Worcestershire sauce	½ tsp
Horseradish	1 tsp
Hot pepper sauce	¼ tsp
Fresh parsley, <i>chopped</i>	1 tsp
Garlic, <i>peeled & grated</i>	1 small clove

PREPARATION METHOD

Fill two glasses with ice. Stir all ingredients in a pitcher and season to taste. Pour into glasses.

SERVING SUGGESTIONS

Garnish with a seafood skewer – like shrimp with an olive, or fried clam strips with tartar sauce – and a stalk of celery.



*Boston Bloody
Mariner*

MIX UP MORE WITH V8®

TOMATO FIZZ

Made with V8® 100% vegetable juice and emulsified with chickpea brine instead of egg whites, this vegan tomato “fizz” is fresh. Serve with tequila, vodka or alcohol-free.

TOMATO SHRUB

Combine V8® 100% Vegetable Juice, sugar and vinegar for a versatile sweet-and-sour mix – great with vodka, aquavit, tequila, or as-is.

TEX MEX BLOODY MARY

Tangy, spicy and savory, this Southern-style Bloody Mary is made with V8® 100% Vegetable Juice, tequila and garnished with roasted Serrano peppers and chunks of Cheddar cheese.

MICHELADA

Made with V8® 100% Vegetable Juice and jalapeño-infused beer, this Mexican favorite is a delicious Bloody Mary alternative.



Tomato Fizz



STARTERS

For dozens of delicious apps and shareable dishes that'll satisfy your patrons, start with V8® 100% Vegetable Juice.



TUSCAN QUICHE

This Italian spin on the classic French dish is made with baby spinach, grape tomatoes, sweet basil, oregano and onions sautéed in V8® 100% Vegetable Juice.

INGREDIENTS (MAKES EIGHT 9-INCH PIES)

Olive oil	¼ cup
Onion, <i>diced</i>	24 oz
Oregano leaves, <i>dried & crushed</i>	2 Tbsp
Thyme leaves, <i>dried & crushed</i>	1 Tbsp
V8® 100% Vegetable Juice, <i>divided</i>	5½ cups
Baby spinach	32 oz
Milk, <i>cold</i>	2 qt
Liquid egg, <i>pasteurized</i>	48 oz
Kosher salt	1 Tbsp
Black pepper, <i>ground</i>	2 tsp
Frozen pie crust, <i>ready-to-bake, 9-inch</i>	8 ea
Part skim mozzarella cheese, <i>shredded</i>	24 oz
Grape tomatoes, <i>halved</i>	55 oz

PREPARATION METHOD

1. Preheat oven to 350°F.
2. Heat oil in pan over medium-high heat. Sauté onion until golden brown; reserve. Add oregano, thyme and 1¾ cups of V8® 100% Vegetable Juice, heat until liquid has completely reduced.
3. In stainless steel bowl, mix spinach and reserved onions and juice mixture until combined. Let cool; reserve.
4. In medium pot on stove, combine milk and 3½ cups of V8® 100% Vegetable Juice. Slowly bring to simmer (155°), stir in salt and pepper. Do not bring to boil.
5. In large stainless steel bowl, whisk eggs, salt and pepper until well beaten. Combine with milk and juice mixture; reserve.
6. Place pie shells onto baking sheets. Using #4 scoop and #5 scoop, portion 1¾ cups reserved spinach-onion mixture into bottom of each pie shell. Top each pie shell with 1 cup mozzarella cheese and 1½ cups grape tomato halves.
7. Using 12 oz ladle and 6 oz ladle, pour 2¼ cups egg mixture over each pie shell. Mixture should be ¼-in from top of crust.
8. Bake in preheated oven for 35-40 minutes, or until egg has set and crust is golden brown. Let sit 5 minutes before slicing.

SERVING SUGGESTIONS

Serve with a side salad of mixed greens, potatoes or another protein for a complete meal.



START IT UP WITH V8®

MEXICAN SHRIMP COCKTAIL

This shareable app is made with cooked shrimp, V8® 100% Vegetable Juice or V8® Spicy Hot Low Sodium Vegetable Juice and your choice of add-ins.

BLACK AND WHITE BEAN SALAD

Made with onion, green pepper, corn and V8® 100% Vegetable Juice, this delicious bean salsa is perfect for lettuce cups or paired with toast.

COCKTAIL MEATBALLS WITH PINEAPPLE

The perfect blend of savory and sweetness. V8® 100% Vegetable Juice brings out the heartiness of the ground beef while pineapples add a whole new dimension to the finished flavor.



*Mexican Shrimp
Cocktail*



SOUPS, STEWS & CHILIS

From cafeteria stations to dinner menus, it's easy to create soups and sides that deliver great flavor with V8® 100% Vegetable Juice.



SPICY TOMATO LENTIL SOUP

A delicious blend of aromatic spices, hot chili peppers, and ginger mixed with red lentils, diced tomatoes and V8® Spicy Hot Low Sodium Vegetable Juice.

INGREDIENTS (SERVES 15)

Lentils, <i>red or yellow</i>	¾ cup
Water, <i>divided</i>	5¾ cups
Olive oil	3 Tbsp
Green pepper	2 cups
Yellow onion	1½ cups
Thai bird chili pepper, <i>seeded</i>	1 Tbsp
Ginger root, <i>peeled & minced</i>	3 Tbsp
Coriander, <i>ground</i>	1 Tbsp
Turmeric, <i>ground</i>	2 tsp
Cumin, <i>ground</i>	1½ tsp
V8® Spicy Hot Low Sodium Vegetable Juice	46 fl oz
Low-sodium canned diced tomatoes	2½ lbs
Kosher salt	¼ tsp
Black pepper	1 tsp

PREPARATION METHOD

1. Wash lentils or soak in water overnight in refrigerator.
2. In a 3-quart pot, add lentils and 4 cups water. Simmer over low heat until most of water is evaporated, about 45 minutes. Stir frequently during last 15 minutes to prevent scorching.
3. Heat oil in heavy saucepan over moderately high heat. Add green peppers and onion. Sauté until onions are translucent. Add chili pepper, ginger, coriander, turmeric and cumin. Stir until well combined. Cook for 2 minutes.
4. Add the V8® Spicy Hot Low Sodium Vegetable Juice and diced tomatoes. Bring to a boil. Simmer until tomatoes are softened, about 6 to 8 minutes, stir occasionally.
5. Add cooked lentils, 1¾ cups water, salt and pepper. Bring to a boil, stirring occasionally.
6. Serve using an 8 oz ladle, portion 1 cup soup into bowl.

SERVING SUGGESTIONS

Serve with crusty bread, pita or lavash and a side of yogurt.



Spicy Tomato
Lentil Soup



SOUP THINGS UP WITH V8®

MANHATTAN CLAM CHOWDER

This flavorful take on classic chowder is made with bacon, clams, vegetables and V8® 100% Vegetable Juice.

FEJOUDA

Create this authentic Brazilian soul food dish with salted pork, smoked beef and black beans stewed in V8® 100% Vegetable Juice.

TOMATO BEAN & BACON SOUP

This hearty, comforting soup is made with beans, bacon, tomatoes and potatoes with V8® 100% Vegetable Juice as the base.

ROASTED VEGETABLE MINESTRONE SOUP

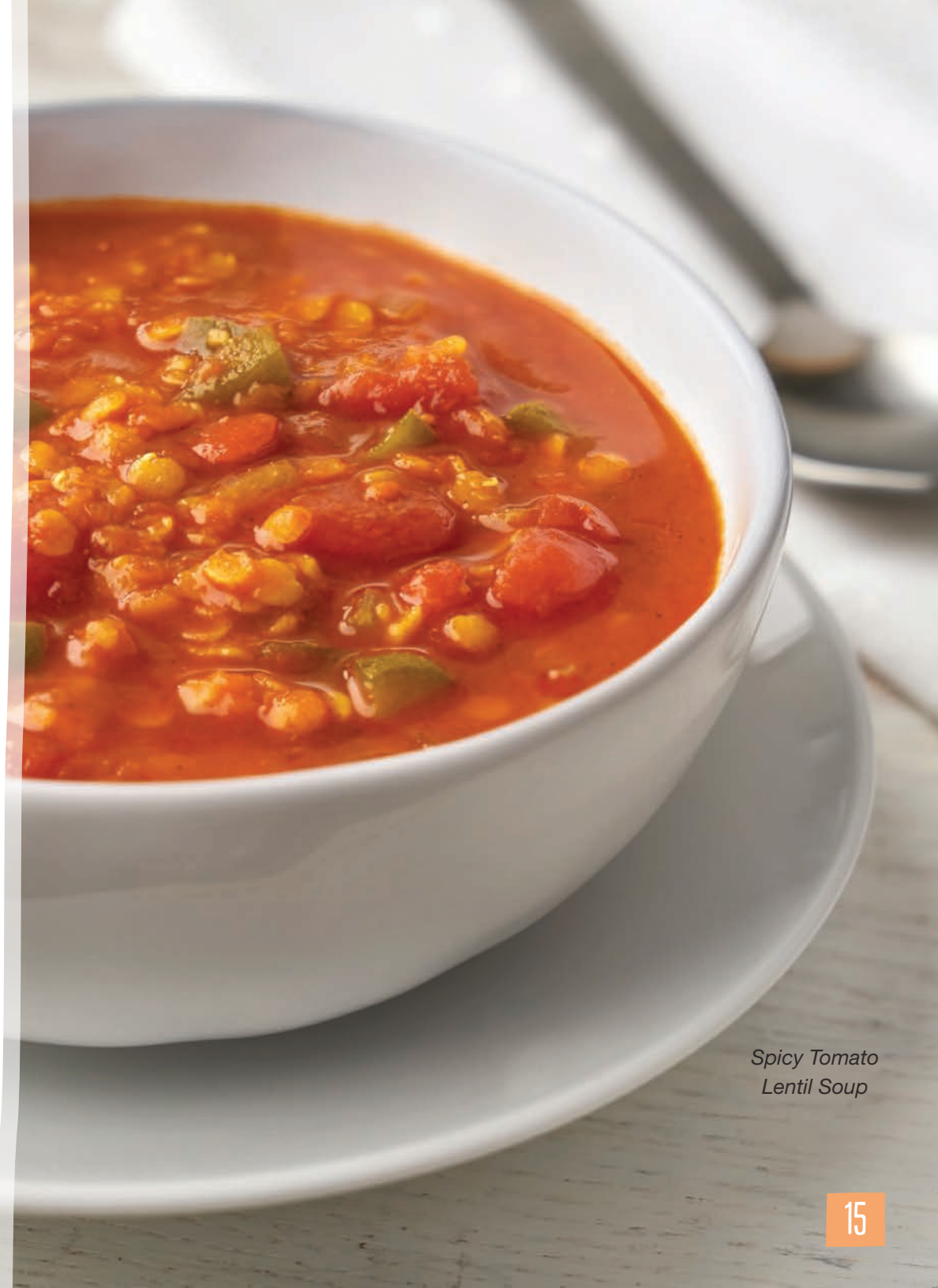
Combine V8® 100% Vegetable Juice and vegetable broth with roasted vegetables and elbow macaroni to create a delicious, veggie-forward dish.

SWEET POTATO QUINOA CHILI

Made with sweet potatoes, quinoa and V8® 100% Vegetable Juice, this hearty vegan chili is perfect on its own or as a flavorful filling for tacos and burritos.

SUCCOTASH RAGOUT

Deliver traditional southern flavor with this vegetarian rice dish made with V8® 100% Vegetable Juice, corn and lima beans, or serve as a side with pork or chicken.

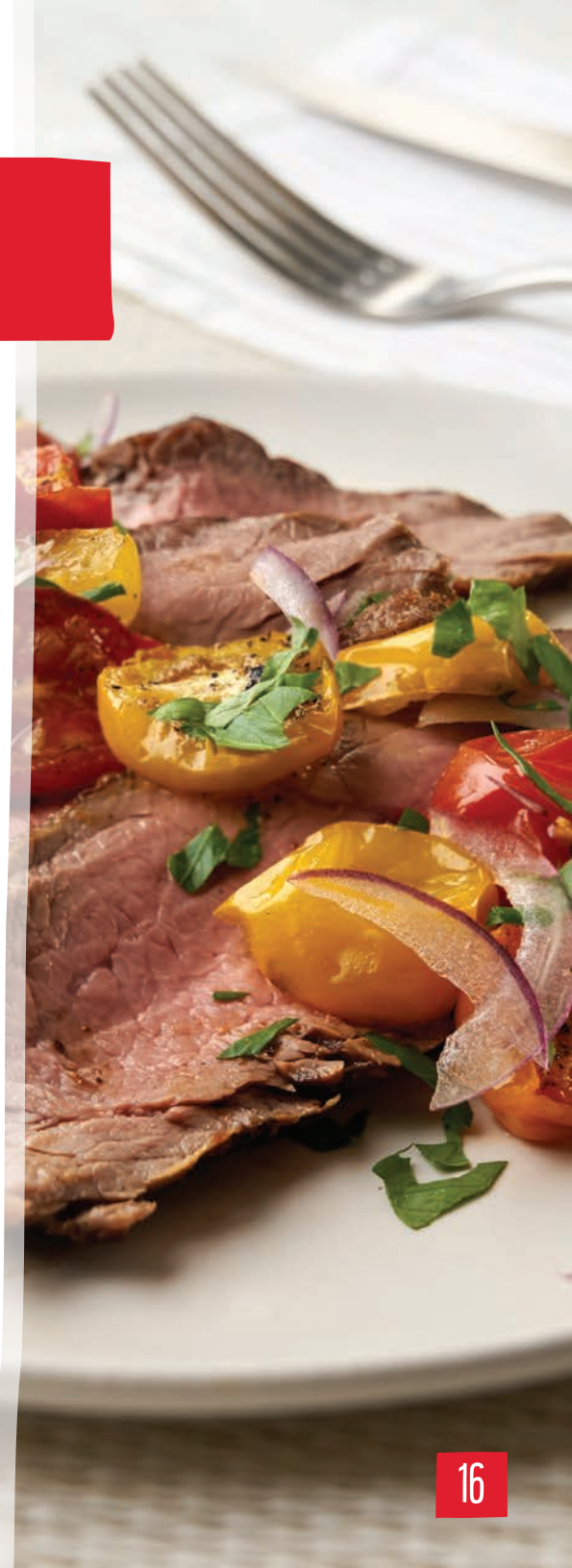


*Spicy Tomato
Lentil Soup*



SAUCES & MARINADES

The perfect base for a variety of sauces and marinades, V8® 100% Vegetable Juice makes it easy to add more flavor to the menu.



SPICY SAUSAGE PENNE WITH V8® ROSE SAUCE

Tender pasta in a flavorful tomato sauce made with sautéed onions, red and green bell peppers, spicy Italian sausage and V8® Spicy Hot Vegetable Juice.

INGREDIENTS (SERVES 21)

Penne pasta, <i>cooked</i>	30 oz
Olive oil	¼ cup
Garlic, <i>peeled & minced</i>	4 Tbsp
Italian style turkey sausage, <i>sliced</i>	3 lbs
Green pepper, <i>julienned</i>	11½ oz
Red bell pepper, <i>julienned</i>	11½ oz
Yellow onion, <i>thinly sliced</i>	16 oz
Basil, <i>fresh</i>	1 Tbsp
Oregano leaves, <i>dried & crumbled</i>	2 Tbsp
V8® Spicy Hot Vegetable Juice	46 fl oz
Low-sodium canned diced tomatoes, <i>undrained</i>	4 lbs
Tomato paste	⅔ cup
Heavy cream, <i>chilled</i>	1¼ cups
Italian parsley, <i>fresh, chopped</i>	2 cups
Parmesan cheese, <i>grated</i>	1½ cups

PREPARATION METHOD

1. Cook pasta according to package direction, drain, reserve.
2. Heat oil in large pot over medium heat. Add garlic and sauté until golden, about 1 minute.
3. Add sausage. Cook until brown, about 5 minutes.
4. Add peppers and onion. Cook until almost tender, stirring occasionally, about 5 minutes.
5. Stir in basil and oregano.
6. Add V8® Spicy Hot Vegetable Juice and tomatoes. Bring to a boil and then stir in tomato paste. Turn heat down and simmer for 10 minutes.
7. Add cream and pasta and mix until coated. Sprinkle with Parmesan and parsley.
8. Serve using one #4 scoop and one #8 scoop to portion 1½ cups onto plate and serve immediately.

SERVING SUGGESTIONS

Substitute sausage with shrimp or chicken for more versatility. Sauce can be made three days in advance without adding pasta – reheat and combine for service.

*Spicy Sausage Penne with
V8® Rose Sauce*



MORE WAYS TO GET SAUCY WITH V8®

BLOODY MARINADE

Just add your favorite Bloody Mary spices to V8® Spicy Hot Vegetable Juice or V8® 100% Vegetable Juice for a flavorful marinade on beef cuts like flank steak.

MINT & LIME MARINADE

A refreshing, zesty marinade made with V8® 100% Vegetable Juice, fresh mint, lime juice, red wine vinegar and olive oil – perfect for chicken or fish.

BARBECUE SAUCE

Simply mix V8® 100% Vegetable Juice, vinegar, brown sugar and barbecue dry spices for a flavorful barbecue sauce for pulled pork, brisket or salmon.

TOMATO RELISH

Add V8® 100% Vegetable Juice to diced tomatoes, brown sugar and vinegar for a versatile sauce – great with steak, shawarma or in a mezze platter.

GUAJILLO SALSA

Mix up a unique salsa with guajillo or New Mexican chilies and V8® 100% Vegetable Juice and serve it with tacos, quesadillas and more.



Bloody Marinade



ENTRÉES

Add great vegetable flavor and nutrition to the menu with authentic, on-trend dishes made with V8® 100% Vegetable Juice – from Thai stir-fry and Indian curry to ratatouille, meatloaf and more.



INDIAN BUTTER CHICKEN

Tender chicken simmered in a blend of V8® Vegetable Juice Low Sodium and coconut milk infused with garam masala, cumin and cayenne pepper.

INGREDIENTS (SERVES 38)

Butter	½ cup
Chicken breast, <i>boneless, skinless, ½-in cubes</i>	7½ lbs
Yellow onion, <i>diced</i>	2 cups
Garlic, <i>peeled & minced</i>	2¼ Tbsp
Garam masala	1 Tbsp
Ginger root, <i>peeled & finely grated</i>	3 Tbsp
Chili powder	2 tsp
Cumin, <i>ground</i>	1 Tbsp
Cayenne pepper, <i>ground</i>	1½ tsp
V8® Vegetable Juice Low Sodium	46 fl oz
Coconut milk, <i>unsweetened</i>	1½ qts
Kosher salt	½ tsp
Black pepper	½ tsp
Cilantro, <i>chopped</i>	3 Tbsp
Lime, <i>cut into 6 wedges</i>	7 ea

PREPARATION METHOD

1. Melt 3 oz butter in large skillet over medium-high heat. Working in batches, brown chicken on all sides. Reserve.
2. Melt remaining 3 oz butter in same skillet over medium heat. Add onion and sauté until almost translucent, about 3 minutes.
3. Add garlic, garam masala, ginger, chili powder, cumin, and cayenne. Stir to combine and cook for about 1 minute.
4. Add V8® Vegetable Juice Low Sodium and bring to a simmer. Cook for 5 minutes.
5. Add coconut milk and bring mixture back to a simmer. Add browned chicken. Simmer on low heat for 10-15 minutes. Stir in salt and pepper.
6. Use a #8 scoop to portion ½ cup chicken mixture onto plate. Sprinkle with cilantro and top with lime wedge.

SERVING SUGGESTIONS

Serve with jasmine rice or naan. Dish may be made one day in advance and reheated for service.



Indian Butter Chicken



THAI VEGETABLE STIR-FRY

Crisp vegetables tossed with seared tofu and dressed with a spicy sauce made with tamarind, sriracha, brown sugar and V8® 100% Vegetable Juice.

INGREDIENTS (SERVES 16)

Tamarind paste	9 Tbsp
Ketchup	½ cup
V8® 100% Vegetable Juice	46 fl oz
Lime juice	1 cup
Soy sauce, <i>reduced sodium</i>	1 cup
Brown sugar	1½ cups
Sriracha hot chili sauce	¼ cup
Cornstarch	¼ cup
Water, <i>cold</i>	¼ cup
Vegetable oil	¼ cup
Firm tofu, <i>½-in cubes</i>	24 oz
Garlic, <i>peeled & chopped fine</i>	4 Tbsp
Yellow onion, <i>thinly sliced</i>	16 oz
Broccoli florets	14 oz
Carrot, <i>sliced into coins</i>	10 oz
Snow peas	4½ oz
Green onion, <i>¼-in slices</i>	4½ oz
Bean sprouts, <i>fresh & cleaned</i>	16 oz
Cilantro, <i>chopped</i>	4 oz

PREPARATION METHOD

1. In large pot, combine tamarind paste, ketchup, V8® 100% Vegetable Juice, lime juice, soy sauce, brown sugar and Sriracha. Heat on medium-high heat, whisking frequently until tamarind paste is softened and brown sugar has dissolved.
2. In a separate bowl, whisk together cornstarch and cold water. Whisk the cornstarch mixture into the pot slowly and steadily until completely incorporated. Reserve.
3. Heat vegetable oil in a wok. Add tofu and brown on all sides.
4. Add garlic, onion, broccoli and carrots. Stir constantly until onions are golden brown. Add in snow peas and stir to coat.
5. Add in reserved sauce and cook over medium-high heat until vegetables are al dente.
6. Remove from heat. Add green onion and bean sprouts. Mix well and garnish with chopped cilantro. Serve with #4 scoop to portion 1¼ cups onto plate.

SERVING SUGGESTIONS

Serve over rice or noodles. Replace tofu with chicken breast, shrimp or beef for a meat option. Add a wedge of lime for additional garnish.



Thai Vegetable Stir-Fry



MORE ON-TREND ENTRÉES WITH V8®

RATATOUILLE

Add eggplant, zucchini and bell peppers to V8® 100% Vegetable Juice for this traditional French stew – serve over polenta, protein or with crusty bread.

PAELLA

Create a classic Spanish paella with V8® 100% Vegetable Juice as the base.

V8®-POACHED FISH FILETS

Simmer pike filets in a mixture of V8® 100% Vegetable Juice, lemon, celery, onion and garlic for a healthy fried fish alternative.

SLOPPY JOES

Add delicious vegetable nutrition to this fan-favorite beef sandwich by adding V8® 100% Vegetable Juice to the mix.

GROUND CHICKEN MEATLOAF

For a healthy take on the comfort classic, use V8® 100% Vegetable Juice and ground chicken and serve as an entrée or a sandwich.



Ratatouille



CONTACT & PRODUCTS

For more great recipe ideas using V8®,
visit CampbellsFoodservice.com.
To order V8® call 1.800.879.7687
or contact your sales representative.

Product Description	Pack & Size	Product Code
V8® 100% Vegetable Juice	48/ 5.5 oz cans	00020
V8® 100% Vegetable Juice	24/ 11.5 oz cans	15316
V8® 100% Vegetable Juice	8/ 32 oz PET	18954
V8® 100% Vegetable Juice	12/ 46 oz cans	00336
V8® 100% Vegetable Juice	6/ 46 oz PET	20808
V8® 100% Vegetable Juice	8/ 64 oz PET	16432
V8® 100% Vegetable Juice Low Sodium	48/ 5.5 oz cans	00067
V8® 100% Vegetable Juice Low Sodium	24/ 11.5 oz cans	17086
V8® 100% Vegetable Juice Low Sodium	6/ 46 oz PET	20616
V8® 100% Vegetable Juice with Vitamins	48/ 5.5 oz cans	11978
V8® 100% Vegetable Juice with Vitamins	6/ 46 oz PET	20612
V8® Spicy Hot Vegetable Juice	48/ 5.5 oz cans	00004
V8® Spicy Hot Vegetable Juice	24/ 11.5 oz cans	04285
V8® Spicy Hot Vegetable Juice	6/ 46 oz PET	20611
V8® Spicy Hot Low Sodium Vegetable Juice	6/ 46 oz PET	20807



MYPANTRY

Create your own personalized and customizable Pantry on CampbellsFoodservice.com.



