DISCLAIMER: Allserv, Inc. assumes no responsibility for the accuracy or flavor of the recipes contained in this booklet or supplied in other formats. We have reduced many of the recipes from restaurant quantities to family size and strive for the best possible results. We have prepared and personally tested over 90% of the recipes we include with your orders and made adjustments we felt necessary. Thank you and HAPPY COOKING!!
About the Recipes

We hope you enjoy these recipes. They are chef-developed for restaurants. Remember, they are only a guide MAKE THEM YOUR OWN !!

If there’s an ingredient you dislike, replace it. If there’s one you really like, add more. Substitute any ingredients with similar ingredients you have on hand.

Cutting down on fat? Substitute a “fat-free” cook spray for butter or oil, “Fat-Free” Half & Half (Land O’ Lakes) for regular, Evaporated Skim milk for Heavy cream. Soften Bases in water instead of oil before rubbing on meats, poultry or fish to season. Replace mayonnaise or sour cream in dips, pastas or on sandwiches with “Fat-Free” varieties, then add great flavor with Bases.

Some of the recipes call for Minor’s Sauce/Soup Thickener “Dry Roux”® Substitute any of the following:

a) Classic roux in equal amounts of butter and flour
b) Cornstarch or arrowroot and water
1 oz. of Dry Roux® replaces 2 Tbsp. cornstarch or ¼ cup flour

Create memorable meals with Minor’s.

HAPPY COOKING !! Heidi & David

Chef’s Secrets For Delicious Results

A) For MORE FLAVOR LESS SALT; replace salt with 2 -3 times amount of Base. (omit 1 tsp. salt; replace with 2-3 tsp. Base) Bases are highly concentrated; Use LEVEL measurements.

B) Replace bouillon cube(s) with ½ tsp. Base each, for more natural flavor and less salt.

C) Blend Base into any recipe easily by dispersing in any liquid called for in the recipe; i.e., water, milk, eggs, mayonnaise ...

D) To enhance soup stock; Add 1 Tbsp. Base per quart. For full flavored stock or broth; see directions on container.

E) Rice, grains, beans, vegetables: Add 1 tsp. Base to every 1½ cups water before cooking.

F) For cooked rice, beans, grains or vegetables: Add ½ tsp. per cup to season or as a finishing touch to flavor. Dissolve in small amount of water, stir or toss.

G) Marinades made easy: Add Base to olive oil, red wine vinegar, garlic & black pepper. Marinate 1 hour. Use 1 tsp. Base per ¼ cup water or oil. Put in jar and shake well to mix.

H) Fully seasoned rubs: Add 1 Tbsp. Base and choice of herbs to ½ cup oil. Rub on skin and meat before grilling, broiling or sautéing to replace salt.

I) A flavorful baste: Combine 2 tsp. Base with ¼ cup oil for each lb. of meat. Baste throughout cooking process.

J) Breading: 1) Season meat with Base (softened in water or oil) at 2 tsp. per pound of meat. Then dust with combination of flour, bread crumbs and seasonings. 2) or combine Base with breading mixture using electric mixer and coat.

K) Sandwiches, dips and appetizers: Blend 1 tsp. Base per cup of mayonnaise or 1 tsp. per 8 oz. sour cream or cream cheese.

L) Pasta Sauce: Add 1 tsp. per cup for enhanced flavor. (e.g. Carbonara Sauce)

M) Compound butters: Blend 1 tsp. per ½ cup softened, unsalted butter. Add herbs of choice.

N) Poaching: Add 1 Tbsp. Base per quart of water with an acid such as wine, lemon juice or vinegar to retain meat juices. Do not let liquid boil when poaching. Boiling will toughen meat.

O) Roasting: Season with Base and oil. Cook at high temp. for short time, then lower temp for longer time. Meat will carmelize outside for flavor and remain tender and juicy inside.

P) Ground meats: Add Base to ground meat before grilling, baking or broiling at 2 tsp. per lb.

Q) Potatoes: Mashed/Twice Baked: 1½ to 2 tsp. Base (Ham or Bacon) per lb.

R) Bread & Rolls: Omit salt. Add 1 Tbsp. Base per every 4 cups flour.

S) Stuffing: Disperse ½ tsp. Base (in liquid) per cup of stuffing. Be sure stuffing is cool before stuffing meat. Never stuff raw meat until ready to cook.

T) Pizza crust: Dilute Garlic Base (any flavor you want) in olive oil, add Parmesan cheese and herbs of choice; brush on prior to baking.

U) EGGS - Add ¼ tsp. Base dissolved in 1 tsp. water to scrambled eggs, egg whites or egg substitute, omelets or quiche to replace salt.
Ham, Cabbage & Potato Soup

4 Oz (¾ cup) Ham** -- diced small
½ Cup Onions -- diced small
¼ Cup Carrots -- diced small
¼ Cup Celery -- diced small
¼ Tsp Garlic -- minced
1 Quart Hot water
1 Tbsp +1 tsp Ham Base
¾ Cup Tomatoes, canned -- diced & drained
1¼ Cups Potatoes -- diced small
1¾ Cups Cabbage -- medium diced
Dash Fresh ground white pepper

In soup pot saute ham 5-7 min. Add onions, carrots, celery and garlic. Saute 5-7 min. Add water, Base, tomatoes, potatoes, cabbage and pepper. Heat to boiling over med-high heat, stirring occasionally. Reduce heat; gently boil until potatoes are tender, 12-15 min., stirring occasionally. **Kielbasa, Italian sausage, or corned beef can be used in place of ham. Serves 6

Hot Bacon Dressing

1 Cup Cider Vinegar
½ Cup Hot Water
1 Tbsp + 2 Tsp Bacon Base
½ Cup Vegetable Oil
1/3 Cup Sugar
1½ Tsp Cornstarch
1½ Tsp Cold Water

In sauce pot, combine vinegar, water, Base, oil and sugar. Heat to boiling over med-high heat. Reduce heat; simmer 5 min., stirring occasionally. In small mixing bowl; blend cornstarch and water until smooth, using whisk. While stirring vigorously, pour into hot liquid. Heat to boiling over medi-um heat. Boil/stir 1 min. Serve hot over chilled fresh spinach. Yield 2 cups

Oriental Pork Soup

1 Tsp Vegetable Oil
1 Cup (4 Oz.) Lean Boneless Pork -- julienned 1/8"x1"
4 Cups Hot Water
1 Tbsp + ½ Tsp Pork Base
1 Cup Fresh Mushrooms -- sliced ¼" thick
1 Cup Fresh Spinach -- julienned slice 1"
1/3 Cup Water Chestnuts -- drained & sliced
1/3 Cup Red Bell Pepper -- julienned 1" thick
1/8 Cup Green Onions -- sliced
1 Tbsp Soy Sauce
Dash Ground Ginger -- optional

In large skillet, brown pork until done, 15-20 min. Set aside. In saucpan, combine all ingredients. Heat to boiling over medium heat. Reduce heat; simmer 5-10 min., stirring occasionally. Garnish with chinese noodles. Serves 6
**B L T Salad W/ Basil Mayonnaise**

- ½ Cup Mayonnaise
- 2 Tbsp Red Wine Vinegar
- 1 ½ Tsp Bacon Base
- ¼ Cup Fresh -- finely chopped
- 6 Slices Homemade-Type White Bread -- Broken Into Pieces
- 1 Tsp Fresh Ground Black Pepper
- 2 Tbsps Vegetable Oil
- 1 Pound Romaine Lettuce-Torn Bite-Size -- spun dry
- 12 Ozs Lean Bacon-Cooked Crisp -- drained/crumbled

Dissolve Base in vinegar; whisk with mayonnaise and basil. Let stand covered at room temperature. In skillet toss bread with salt and pepper, drizzle with oil; cook over med-low heat, tossing until golden brown. In a bowl combine lettuce, bacon, tomatoes and croutons; toss well with dressing. Serves 4

**Bacon Flavored Tomato Gravy**

- 2 Tsps Clarified Butter
- ¼ Cup Onion -- chopped
- 3 Tbsps Flour
- 1 Bay Leaf
- 1 Tsp Bacon Base
- 1 ½ Cups Tomato Juice
- ½ Cup Milk
- 2 Tbsp Brown Sugar
- 1/8 Tsp Celery Salt
- 1/8 Tsp Fresh Ground Black Pepper

Dissolve Base in juice, set aside. Saute onion in butter in saucepan over medium heat until softened. Add flour and bay leaf; cook until flour is deep gold, 4-5 min., longer, if needed. Add tomato juice mixture; whisk until smooth. Add remaining ingredients; cook 4-5 min., until thickened. Serve over fried polenta. Yield 2 cups

**Bacon, Ham or Pork Gravy**

- ¼ Cup Butter Or Margarine
- 3/8 Cup All Purpose Flour
- 2 Tbsp Cornstarch
- 1 Quart Hot Water
- 4 Tsp Any Flavor Minor's Base

Melt butter over medium heat. Blend in flour and cornstarch. Cook over medium heat 2-3 minutes, stirring constantly. Add remaining ingredients. Heat to boiling, stirring constantly. Reduce heat; gently boil 2 minutes, stirring occasionally. Yield 1 Qt

**German Syle Potato Soup**

- ¼ Pound Bacon -- diced small
- 1 Bunch Green Onions -- sliced thin
- ½ Cup All-Purpose Flour
- 1 Quart Hot Water
- 1 Tbsp + 1 Tsp Ham Base
- 1 ⅛ Tsp Minor's Chicken Base
- 1 Tbsp + 2 Tsp Sugar
- ½ Cup Half And Half
- 1 Oz White Distilled Vinegar
- ½ Pound New Or Waxy Potatoes -- diced medium

In saucepan, cook bacon over medium heat until lightly browned. Do not drain fat. Add onions; saute 2 minutes. Add flour, stirring until well blended and evenly cooked, 2-3 minutes. Remove from heat. Add water, Bases and sugar mixing well with wire whisk. Stir in potatoes; heat to boiling. Reduce heat; gently boil 15 minutes or until potatoes are tender. Add vinegar, mixing well. Simmer 2 min. Add half & half, mixing well. Heat to simmering stirring often. Garnish with chopped scallions, diced hard cooked egg or bacon crumbles. Serves 6

**Green Chili Stew**

- 2 Tbsp Vegetable Oil
- 1 Pound Lean Pork -- diced small
- 2 Cups Onion -- diced medium
- 6 Cups Hot Water
- 1 ½ Tbsp Pork Base
- 4 Cloves Garlic minced
- 1 Cup Whole Tomatoes -- drained/chopped
- 3 Oz Canned Green Chilies -- diced
- ½ Oz Or To Taste - Jalapeno Peppers Rinsed -- diced small
- ¾ Tsp Ground Cumin
- ¼ Tsp Crushed Red Pepper
- 7 Tbsp Minor's Sauce/Soup Thickener -- (Dry Roux®)
- ½ Cup Lukewarm Water

In sauce pot, heat oil over medium heat. Add pork; saute 10 min. Do Not Brown. Stir in onions and garlic (if using cloves). Cook 10 mins, until onions are just tender. Combine water and Base (s), mixing well. Add tomatoes, chilies, peppers, cumin and red pepper. Heat to boiling over medium heat, stirring occasionally. Reduce heat; simmer 1 hour until pork is tender. In small mixing bowl, whisk Dry Roux® with warm water until smooth. Slowly add to stew, mixing well. Heat to boiling; boil/stir 2-3 mins. Serve as soup or sauce with Mexican dishes. Serves 8

**Easy Bean Soup**

- 3 Cups (1 Lb. 4 Oz.) Dried Great Northern Beans
- 2 Quarts Cold Water
- 3 Tbsp Ham Base
- 1 Quart Hot Water
- 1 Ham Bone - Optional

Wash beans well. Combine beans and cold water in sauce pot. Cover; bring to boil for 2 min. Remove from heat; let stand 1 hr. Stir in Base and hot water. Heat to boiling. Reduce heat. Add ham bone if desired. Gently boil 2 hrs., loosely covered, until beans are tender. Stir occasionally. Serve garnished with diced onions or ham, or shredded Colby cheese. Serves 8

**Southern Style Beans**

- 2 ½ Cups Hot Water
- 5 ½ Tsp Bacon Base
- 2 Cans (16 Oz.) Cut Green Beans

In sauce pot combine ingredients, mixing well. Heat to boiling over medium-high heat. Reduce heat; simmer 15-20 minutes, stirring occasionally. Serves 8

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Pork Chops Vermont

6 1" Thick Pork Chops
½ Tsp Pork Base
1 Sm Small Cabbage About 1½ Lbs. -- Shredded
¼ Cup Onion -- Chopped
1 Tsp Garlic -- Finely Chopped
3 Tbsps Oil
2 Cups Water
3 Tbsps Pork Base
½ Cup White Wine
3½ Tbsps Butter
3 Tbsps Flour
5 Tbsps Maple Syrup

Rub ½ tsp. Base into chops. Grind 6 twists of pepper on chops. Add 3 Tbsps. oil to pan and when hot add chops. Brown both sides, remove from pan. Sauté onion and garlic 1 min. Add cabbage, cook covered until wilted, apx. 5 mins. Add 3 tsp. Base dissolved in water and wine. Simmer 15 mins. Strain cabbage from stock, set aside. Melt butter in pan, add flour and cook 1 min. Add strained stock. Cook 10 min and finish with maple syrup. Put 1/3 cabbage in caserole, put 3 chops on top and 1/3 of sauce, then 1/3 cabbage, 3 chops and rest of cabbage. Pour remaining 1/3 of sauce on top. Bake at 350°F for 2 hours. This dish can be frozen. Serve hot. Serves 6

Clearly Clam Chowder

½ Tbsp Bacon Base
1/8 Cup Canola Oil
1 Cup Onion -- Chopped
½ Pound Red Potatoes -- Cut In ¼" Cubes
2 Cups Water
2 Tsp Minor's Clam Base
Dried Basil -- to taste
2 Cans Minced Or Chopped Clams With Juice
½ Cup Fresh Basil - Packed Or Equivalent Dry
Fresh Ground Black Pepper -- To Taste

Mix Bacon Base into oil with whisk and heat in 3 qt. saucepan. Add onions, cook over medium heat, stirring occasionally until soft. Add potatoes, water, Clam Base and some dried basil. Bring to a boil, reduce heat and simmer covered about 10 minutes until potatoes are tender. Add clams and juice to pot, bring to a boil and simmer 3 minutes. Remove from heat. Chop fresh basil and add to chowder with black pepper. Yield apx. 4 cups

Pork Balls Mandarin

1 Tbsp Soy Sauce
1 Tbsp Dry Sherry
2 Tbsp Pork Base
¾ Tsp Ground Ginger
1/8 Tsp Garlic -- minced
1 Tbsp Lean Ground Pork
1½ Cups Minor's Sweet 'N Sour Sauce
½ Cup Canned mandarin oranges -- drained
1 Tbsp Sesame Seeds -- toasted

Pork Balls: In large bowl, combine first 5 ingredients. Mix until well blended. Add pork; mix well. Form ½ oz. meatballs. Bake 400°F for 12-15 min. Drain if necessary. 

Mandarin Sauce: In sauce pot, combine Sweet 'n Sour Sauce & orange segments with cooked meatballs. Heat until hot over medium heat, gently stirring occasionally. Serve over hot rice. Garnish with toasted sesame seeds. Serves 8

Basil Sauce (Lite)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Measure</th>
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<tbody>
<tr>
<td>Vegetable Oil</td>
<td>2 Tsp</td>
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</tr>
<tr>
<td>Onion -- diced small</td>
<td>1¼ Cups</td>
<td>Water</td>
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<tr>
<td>Minor's Chicken Base</td>
<td>1 Tbsp</td>
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<tr>
<td>Ham Base</td>
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<tr>
<td>Dried Sweet Basil</td>
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<tr>
<td>1/4 cup fresh basil</td>
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<tr>
<td>Bay Leaf</td>
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<tr>
<td>Minor's Sauce/Soup</td>
<td>1 Cup</td>
<td>Pale Dry Cocktail Sherry</td>
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In sauce pot, heat oil over medium heat until hot. Add onions; saute 2-3 min., until translucent. Add water, basil, Base (s), Bay leaf. Heat to simmering 10 min., stirring occasionally. In small mixing bowl, whisk Roux with water until smooth. While stirring vigorously, gradually pour into hot liquid. Heat to boiling over medium heat, stirring often. Boil/stir 1 min. Add wine; simmer 3 min. Discard Bay Leaf. Chill 1 hr. Serve over poached fish. Yield 1 qt

Bavarian Lentil Soup

1⅛ Ozs Butter Or Margarine
1½ Cups Onions -- diced medium
½ Cup Celery -- diced medium
¼ Cup Carrots -- diced medium
3/8 Cup All-Purpose Flour
2 Quarts Hot Water
2 Tbsps +2 Tps Ham Base
1/4 Pound Lentils -- rinsed/drained
4 Ozs Frankfurters -- sliced 1/4" thick

In sauce pot, melt butter over medium heat. Stir in onions, celery and carrots; saute/stir 2-3 min. Add flour, stir until well blended and evenly cooked, 2-3 min. Remove from heat. Stir in water Base and lentils. Heat to boiling, stirring constantly. Reduce heat; gently boil 50 min. until lentils are tender, stirring occasionally. Add frankfurters; continue boiling gently 10 min., stirring occasionally. Garnished w/ shredded carrots, frankfurter slices or spaetzle. Serves 8

Hickory Smoked Ham Dip

1 8 oz Pkg Cream Cheese -- softened
1 8 oz Pkg Cultured Sour Cream
1 Tbsp + 1 tsp Ham Base

Combine ingredients, mixing well. Cover/chill at least 1 hour or overnight. Serve with crackers, chips or fresh vegetables. Serves 10

Risotto With Champagne

2 ½ Cups Hot Water
1 Tbsp +2 Tspsp Champagne Or White Wine
1/4 Cup Long Grain White Rice
2 Tbsp Margarine Or Butter
1/4 Cup Grated Parmesan Cheese

**Black Bean Soup Rio Grande**

1 Quart   Cold Water  
1¼ Cups   Dried Black Beans  
2 Tsp     Vegetable Oil  
¾ Cup     Carrots -- diced medium  
¼ Cup     Celery -- diced medium  
¼ Cup     Onions -- diced medium  
2 Tsp     Jalapeno Peppers-Canned, Seeded -- diced medium  
½ Tsp     Garlic -- minced  
1        Bay Leaf  
3¼ Cups   Hot Water  
1 Tbsp + 1 tsp   Ham Base  
2/3 Cup   Dry red wine  
1/3 Cup   Canned Tomatoes Crushed In Puree  
½ Cup     Parmesan cheese -- grated  
1½ Cups   Half and half  
Dash     Ground Red Pepper  
Dash     Ground Nutmeg  
1 Cup     Bay Leaf  
1½ Tps    Dried Oregano -- crumbled  
6 Tbsp    Unsalted Butter - divided use  
¼ Tsp     Chili Powder  
1 Tbsp    Scallions -- sliced thinly  
4 Cups    Homemade-Type White Bread-crusts removed -- cubed  
8 Slices  Onion -- chopped  
2 Cups    Carrots -- halved & sliced  
5 Cups    Water  
4 Cups    Ham Base  
1 Tbsp    Minor’s Chicken Base  
4 Cups    Cooked Ham -- juliened  
4 Cups    (2-10 Oz. Pkgs.) Frozen Baby Lima Beans  
½ Cup     Scallions -- sliced thinly  

In saucepot over med-high heat combine half & half, cheese, Base and pepper, mixing well with wire whisk. Bring to boil, stirring often. Whisk Dry Roux® and water until smooth. In bowl mix ingredients as needed. Add in stream to boiling liquid, stirring constantly. Bring to boil; gently boil 1 hr., stirring occasionally. Serve over pasta, vegetables, shrimp... Serves 6

**Wash beans, combine with cold water; heat to boiling; boil 2 min. Remove from heat; let stand 1 hr. Drain. (reserve 1 cup beans for garnish-cook separately until tender, apx. 1 hr.) Heat oil over med-high heat. Add carrots, celery, onions, peppers, garlic and Bay leaf; mix/saute 5-8 min. Add hot water, Bases, beans and tomatoes; heat to boiling. Reduce heat; gently boil 1 hr., stirring occasionally. Add wine. Continue gentle boil 30 min. or until beans are tender. Discard Bay Leaf. Puree in blender. Add reserved beans; garnish. Serves 4

**Black Bean Soup Rio Grande**

**Portuguese Rojoes - (Pork With Cumin)**

3 Pounds Boneless Pork Roast -- Cut 1” Cubes  
1 Tbsp    Pork Base Softened In Olive Oil  
½ Cup     Extra Virgin Olive Oil  
2 Large   Onions -- Coarsely Chopped  
2 Cups    Dry White Wine  
2/3 Cup   Flour  
3 Tbsp    Ground Cumin  
1 Tsp     Ground White Pepper  

Coat pork with Base and oil mixture. Set aside. In large skillet heat olive oil and saute onions until golden. With slotted spoon, remove to a dish. In large bowl blend flour, cumin and pepper. Dredge pork in flour and in same skillet brown lightly, turning to cook evenly. Add wine and cooked onions. Bring to boil. Simmer covered 1 hr. Serve with boiled potatoes or rice and fresh tomatoes or green vegetables. Serves 4

**B L T Soup**

5 Slices  Regular Sliced Bacon -- diced small  
2 Tbsp    Butter Or Margarine  
3½ Cups   1/3 Of a Large Head Iceberg Lettuce -- julienned 1½”  
½ Cup + 2 Tbsp   All-Purpose Flour  
3½ Cups   Hot Water  
1 Tbsp + 1 tsp   Minor’s Chicken Base  
1 Tsp     Ham Base  
½ Cup     Tomatoes -- diced medium  
Dash     Ground Nutmeg  
Dash     Ground Red Pepper  
1 Cup     Half And Half -- hot  

In saucepan, cook bacon over medium heat until lightly browned, apx. 10 mins. Do not drain fat. Add butter; heat until melted. Stir in lettuce; saute 2 mins. Whisk in flour. Stirring over medium heat until well blended and evenly cooked 2-3 mins. Remove from heat. Add water, Bases, tomatoes, nutmeg and red pepper. Heat to boiling, stirring often. Reduce heat; gently boil 6 mins., stirring occasionally, until thickened. Add cream, mixing well. Heat to simmering, stirring often. Garnish with bacon bits, cherry tomato slices or buttered croutons. Serves 6

**Carbonara Sauce**

1½ Cups   Half and half  
½ Cup     Parmesan cheese -- grated  
1½ Tbsps  Bacon Base  
Dash     Fresh ground white pepper -- or more to taste  
¼ Cup     Minor’s Sauce/Soup Thickener (Dry Roux®)  
¼ Cup     Lukewarm water  

In saucepot over med-high heat combine half & half, cheese, Base and pepper, mixing well with wire whisk. Bring to boil, stirring often. Whisk Dry Roux® and water until smooth. Add in stream to boiling liquid, stirring constantly. Boil/stir 1-2 mins. Reduce heat; gently boil 2 mins., stirring occasionally. Serve over pasta, vegetables, shrimp... Serves 6

**Ham Pasta Salad**

1 Cup     Mayonnaise  
¼ Cup     Sour Cream  
1 Tbsp    Ham Base  
½ Tsp     Brown Sugar  
½ Tsp     Chili Powder  
4 Cups    Rotini - Cooked Per Pkg. Directions -- (3 Cups Uncooked)  
½ Cup     Tomatoes -- Diced Medium  
½ Cup     Boiled Ham -- Small Cubed  
1/3 Cup    Celery -- Diced Small  
1/3 Cup    Kidney Beans -- Rinsed And Drained  
¼ Cup     Green Peppers -- Diced Small  

In a large mixing bowl combine mayonnaise, sour cream, Base, sugar and chili powder until well blended. Add remaining ingredients, combine well. Toss lightly. Chill well. Garnish with halved cherry tomatoes. Serves 6

**Ham, Bean, Carrot Soup with Oregano Croutons**

6 Tbsp    Unsalted Butter - divided use  
1½ Tsp    Dried Oregano -- crumbled  
8 Slices  Homemade-Type White Bread-crusts removed -- cubed  
2 Cups    Onion -- chopped  
4 Large   Carrots -- halved & sliced  
5 Cups    Water  
2 Tsp     Ham Base  
1 Tbsp    Minor’s Chicken Base  
4 Cups    Cooked Ham -- juliened  
4 Cups    (2-10 Oz. Pkgs.) Frozen Baby Lima Beans  
½ Cup     Scallions -- sliced thinly  

Croutons: In small saucepan melt 3 Tbsps. butter; stir in oregano. In bowl drizzle bread cubes with mixture; toss until coated. Bake croutons in a preheated 375°F oven, turning occasionally, 10-15 minutes or until golden; set aside. Soup: In soup pot, cook onion and carrots in remaining butter over med-low heat, stirring until onion is softened. Stir in water, Base (s), ham, lima beans and pepper to taste. Bring to a boil and simmer, stirring occasionally, 13-15 minutes or until beans are tender. Puree 2 cups bean mixture, add with scallion greens to pot; stir until combined well. Serve with croutons. Serves 6
Sweet Potato Salad With Lime-Bacon Mayonnaise Dressing

Blend mayonnaise, Base, lime juice, zest, mustard and pepper. Whisk in honey and vinegar. Cover with plastic wrap or place in tightly covered container. Steam potatoes until just tender; transfer to salad bowl. Add celery, bacon and dressing; toss. Serves 4

Pozole Soup

In a large kettle, simmer pork, water, tomatoes, hominy, onions and Pork Base 2-3 hrs., covered, or until meat comes away from the bone. Remove hocks from soup, cool and discard fat and bones. Cut meat into small pieces, add to soup. Garnish, serve. * Country Style Ribs work well also. Serves 6

Santa Fe Pork Tenderloin

Combine oil, Pork Base, lime juice, cumin, mustard, chili powder & pepper; whisk until well blended. Marinate pork, covered/refrigerated minimum 3 hrs., turn occasionally. Roast 350°F apx. 1½ hrs., until desired doneness. Turn several times during roasting. Serves 8

Cabbage Soup with Pork Meatballs

Soup: Heat salt pork in soup kettle, when crisp add onion. Cook until wilted, apx. 5 minutes. Add garlic. Add cabbage, water, Pork Base, Bay leaf and pepper. Bring to boil; simmer, partly covered while preparing pork balls. Skim surface often to remove excess fat.

Pork Balls: In mixing bowl combine pork, 1 tsp. Base, egg, cream, onion, parsley, caraway, bread crumbs and pepper. Blend well. Shape into 24 balls. Add to soup; continue simmer, partly covered, apx. 15 minutes. Serves 6

Golden Split Pea Soup

In large sauce pot, combine peas, water, Base, onion, potato, celery, sage, cloves and ½ tsp. pepper. Bring to boil; reduce heat. Cover and simmer 1½ hours, stirring occasionally. Add ham; heat through. Season with pepper, serve. Puree in blender before adding ham, if desired. Serves 4

Canadian Split Pea Soup

In large sauce pot or Dutch oven, combine peas, water, Base, onion, potato, celery, sage, cloves and ½ tsp. pepper. Bring to boil; reduce heat. Cover and simmer 1½ hours, stirring occasionally. Add ham; heat through. Season with pepper, serve. Puree in blender before adding ham, if desired. Serves 4

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Cheddar Ham Rarebit On Party Rye

2 Tsp
3 Tbsp
½ Cup
1 Tbsp
1½ Cups
2 Tbsp
1½ Tsp
3 Tbsp
1 Cup
1 Loaf
Butter Or Margarine
Onions -- finely diced
Ham -- finely diced
Green Pepper -- finely diced
Mushroom Stems -- finely diced
Dry Sherry
Ham Base
Plain Bread Crumbs
Sharp Cheddar Cheese -- finely grated
Party Rye


Country Sausage Gravy

1 Pound
¾ Cup + 3 Tbsp
3 Cups
1 Cup
2 Tbsp
Mild Bulk Pork Sausage
Minor’s Sauce/Soup Thickener -- (Dry Roux®)
Hot Water
Pork Base


Minnesota Wild Rice Soup

1½ Cups
½ Cup
½ Tsp
1 Cup
2/3 Cup
½ Cup
½ Cup
¾ Cup
1 Cup
1½ Tbsp
1 Cup
Boiling water - more if needed
Wild rice
Ham Base
Butter or margarine
Onions -- medium diced
Carrots -- julienned
Celery -- julienned
Red peppers -- julienned
Green peppers -- julienned
Ham, cooked -- julienned
Almond slivers
All-purpose flour
Hot water
Ham Base
Hot pepper sauce
Half and half

In sauce pot add rice and 1st amt. of Base to boiling water. Reduce heat; gently boil until rice pops open, apx. 1 hr. DO NOT DRAIN. Set aside. In larger sauce pot over med-high heat, melt butter. Add onions, carrots, celery, and peppers; saute 5 minutes. Add ham and almonds; saute 5 min. Add water, 2nd amount of Base, hot sauce and rice with liquid. Heat to boiling over med-high heat, stirring constantly. Reduce heat; gently boil 3 minutes, stirring occasionally. Add Half & Half. Heat to gentle boil 3 minutes. Not tested by Allserv. Yield 2 Qts

Ham 'N Scalloped Potatoes

2 Tbsp
¾ Cup
1 Cup
1 Cup
1 Tbsp + 1 Tsp
Ham Base
1 Cup
¾ Pound
¾ Cup
Margarine Or Butter
All-Purpose Flour
Hot Water
Whole Milk
Ham Base
Ham -- Julienned
Onions -- Finely Chopped

In 2 qt saucepan over med-high heat, melt butter. Blend in flour. Cook over medium heat 2-3 minutes, stirring constantly. Add water, milk, Base and pepper. Heat to boiling, stirring constantly. Reduce heat; gently boil 2 minutes, stirring occasionally. Add potatoes, ham and onions. Place in a 1½ qt. casserole dish/baking pan. Cover and bake at 350°F for 1 hour. Uncover and continue baking until potatoes are tender, apx. ½ hour. Serves 6

Pork Tenderloin Piccata

1½ Pounds
1½ Teaspoons
2 Tbsp
2 Tbsp
¾ Cup
¾ Cup
1 Tsp
1 Tsp
1 Tsp
Pork Tenderloin, Membrane Trimmed -- cut, pounded*
Pork Base
Unsalted Butter
Olive Oil
Dry White Wine
Fresh Lemon Juice
Dried Basil -- crumbled
Dried Thyme -- crumbled
Dried Oregano -- crumbled
Flour For Dredging with Pepper To Taste

Soften Base in water and rub on pork. Dredge pork in flour, shaking off excess. In a large heavy skillet heat 1Tbsp. butter with 1 Tbsp. olive oil over med-high heat until foam subsides, add ½ the pork, saute, turning once, apx. 4 mins. Transfer to platter, keep warm, covered. Add wine to skillet and deglaze over high heat, scraping up brown bits, until reduced by ½. Add lemon juice, parsley, basil, thyme and oregano, swirling to combine well, pour sauce over pork; serve immediately. *Cut tenderloin crosswise into 12 slices and pound thin cut sides down between 2 sheets of moistened wax paper. Serves 6

Creamy Sausage Pasta

½ Pound
¾ Pound
4 Tbsp
1 Clove
½ Tsp
½ Cup
1 Cup
12 Oz
¾ Cup
Hot Italian Sausage -- casings removed
Sweet Italian Sausage -- casings removed
Butter Or Margarine
Garlic -- minced
Pork Base
White Wine
Heavy Cream
Bow Tie Pasta
Tiny Frozen Peas

Brown sausage over med-high heat in saute pan, breaking up large pieces. Remove from pan; drain well on paper towels. Discard any remaining fat. In same pan, melt butter; saute garlic until soft. Stir in wine and Base. Pour in cream; simmer on low heat 5 minutes. Cook pasta per pkg. directions. Drain; stir into sauce; mix well. Add peas and heat to serving temperature. Garnish with grated Parmesan cheese, chopped fresh parsley and hot pepper flakes if desired. Serves 8
Spicy Pork Pie

1 Pound Ground pork
½ Cup Water
2 Cloves Garlic -- minced
3 Tsp Minor’s Pork or Beef Base
1 Medium Onion -- finely chopped
1 Bay leaf
1/8 Tsp Ground ginger
¼ Tsp Fresh ground pepper
Dash Ground cloves
2 Large Potatoes-peeled,cooked,drained -- mashed
Pie crust for 9” pie plate -- top & bottom

Dissolve Base (s) in water, set aside. Pre-bake bottom pie shell at 450°F apx. 10 min. In large skillet, brown pork; drain off fat (reserve). Stir in broth, onion, garlic (if using cloves), bay leaf, ginger, pepper & cloves. Bring to boil; reduce heat. Cover/simmer apx. 20 min or until onion is tender, stirring often. Discard bay leaf. Stir in potatoes; cool. Fill shell with mixture. Cut slits in 2nd pie dough round; top mixture. Seal/flute edge. Brush on egg wash if desired. Bake at 400° apx. 25 min. or until golden brown. Let stand 20 min. Serves 6

MacBob’s Easy Split Pea Soup

1 Pound Split Pea Soup
9 Cups Water
2½ Ounces Ham Base
1 Medium Red Potato
1 Onion
3 Stalks Celery
2 Carrots
3 Tbsp Parmesan Cheese

Rinse peas. Simmer, uncovered, in water. Cut up vegetables. Add Ham Base, potato and onion. After apx. ½ hour add celery and carrots. Check liquid occasionally and add water as required. Mixture should be thick when finished. When peas are tender, put through blender or use an immersion blender. For a smoother soup put through a Foley mill. Swirl in cheese, salt and pepper to taste. Allow a least 4 hours for the entire process. Serves 6-8

Tortilla Soup

1 Tbsp Vegetable Oil
1 Pound Lean Pork -- cut in 1” cubes
¾ Cup Onions -- diced small
3 Cups Hot Water
2 Tbsp Pork Base
1 Tsp Minor’s Chicken Base
2 Cans (14.5 Oz.) Diced Tomatoes In Juice
1/3 Cup Mild Mexican Salsa
½ Tbsp Ground Cumin
2 Cloves Garlic -- minced
½ Tsp Chili Powder
¼ Tsp Black Pepper
5 6” Corn Tortillas -- julienned

In sauce pot, heat oil over med-high heat. Add pork and onion; saute/stir until pork is no longer pink and onions translucent 8-10 minutes. Add water, Bases, tomatoes, salsa, cumin, garlic, chili powder and pepper. Reduce heat; cover/simmer 30-40 minutes, until pork is tender, stirring occasionally. Slowly stir tortillas into soup. Serve. Serves 4

Chick ‘N Bean Soup

1 Tbsp Butter or margarine
1/3 Cup Onions -- medium diced
¼ Cup Celery -- sliced medium
¼ Cup Green peppers -- medium diced
2 Tbsp Carrots
¼ Tsp Garlic -- chopped
1 Quart Water
1 Tbsp + 1 tsp Ham Base
1/3 Cup Canned tomatoes, diced with juice
¼ Tsp Fresh ground black pepper
¼ Tsp Oregano
½ Tsp Basil
1/3 Cup Black-eyed peas, canned -- drained & rinsed
½ Cup Black beans, canned -- drained & rinsed
1/3 Cup Great northern beans, canned -- drained & rinsed
½ Cup Chickpeas, canned -- drained & rinsed
1 Cup Chicken meat, cooked -- medium diced

In saute pot over med-high heat, melt butter. Add onions, celery, peppers, carrots and garlic. Saute 5 minutes. Add water, Base, tomatoes, pepper, oregano and basil. Heat to boiling, stirring occasionally; reduce heat; gently boil 10 minutes, stirring occasionally. Add peas, beans and chicken. Return to gentle boil 5 minutes, stirring occasionally. Serves 6

Italian Meat Sauce

3 Medium Onions -- chopped fine
4 Tbsp Olive Oil
6 Cloves Garlic crushed
½ Pound Ground Beef
½ Pound Ground Veal
½ Pound Ground Pork
½ Pound Fresh Mushrooms -- sliced
¼ Cup Fresh Parsley -- chopped fine
1 Tbsp Fresh Basil Or ½ Tbsp. Dried
1 Tbsp Fresh Oregano Or ¼ Tbsp. Dried
6 Tbsp Fresh Ground Black Pepper
3 Tbsp Pork Base
6 Cups Water
1 12 Oz. Can Tomato Paste
8 Medium Tomatoes Or Canned Diced Tomatoes -- peel,seed,chop
1 Bay Leaf

Heat oil in skillet; saute onions and garlic until tender. Add meat; saute until browned. Add basil, mushrooms, tomatoes, parsley, oregano, pepper and bay leaf; simmer 1 minute. In separate bowl, combine tomato paste, water and Base (s). Mix well. Add to skillet; simmer 1 hour. Discard Bay Leaf. Serve with pasta, salad and crusty Italian Bread. Serves 8

Green Beans & Pancetta

½ Pound Fresh Green Beans -- rinsed & trimmed
3 Ozs Pancetta -- chopped small
¼ Cup Water
1 Tsp Ham Base

Parboil beans until apx. ¾ done. In saucepan large enough to hold beans, cook pancetta until crisp. Drain beans; add to pan with pancetta. Toss to coat; saute 3-5 min. Dissolve Base in water; add to pan; toss until well coated. Serves 4
Chick-Pea & Sparerib Casserole

3 Tbsps Vegetable Oil
1 Tsp Dry Mustard
1 Tsp Ground Cumin
1 Tsp Pork Base
1/2 Tsp Fresh Ground Black Pepper
3 Pounds Country-Style Pork Spareribs -- separated
1 Large Carrot-Pared -- finely diced
1 Large Onion -- finely diced
3 Large Garlic Cloves -- minced
1 1/2 Cups Water
1 1/2 Tsp Minor's Chicken Base -- for broth
1 Cup Canned Italian Tomatoes-Chopped -- undrained
1/2 Cup Flat Leaf Parsley -- chopped
1/4 Cup Fine Dry Bread Crumbs

Mix 1 Tbsp. oil (or water), cumin, mustard, Pork Base and pepper. Rub on ribs. Let stand at room temp. for 1/2 -2 hours. Dissolve remaining Chicken Base in water for broth; set aside. Heat 2 Tbsps. oil in large skillet over med-high heat. Add ribs in single layer not touching; brown all sides well; drain on paper towels. Pour off all but 1 Tbsp. fat. Add carrot, onion and garlic; saute, over med-low heat until softened -apx 4 mins. Add broth, tomatoes and parsley. Heat to boiling. Stir in chick-peas; simmer 3 mins. Arrange ribs in casserole. Pour chick-pea mixture over. Bake uncovered, 400°F, stirring once, until meat is no longer pink near bones, apx. 30 mins. Sprinkle with bread crumbs; continue baking until golden, apx. 15 mins. Let stand 5 mins before serving.

Serves 4

Creamy Lima Bean Soup With Bacon

1 Tbsp Vegetable Oil
2 Tsp Bacon Base
1 Small Onion -- chopped fine
2 Cups Water
1 Tsp Minor's Chicken Base
1 Package (10 Oz) Frozen Lima Beans
1/3 Cup Scallion Greens sliced thin and bacon bits for garnish

Saute onion in oil over med-low heat, stirring until softened. Add water, beans, and Bases; simmer 8 min. or until beans are tender. Season with pepper. Puree in blender/processor, return to pan; heat over medium heat until hot. Garnish. Yield 3 cups

Creamy Bacon & Peppercorn Country Dressings

2 Tsp Bacon Base
1 Cup Mayonnaise
3/8 Cup Whole Milk
1/4 Cup Sour Cream

Creamy Bacon Dressing: In mixing bowl, whisk Base and mayonnaise until well blended. Add milk and sour cream, mixing well. Chill well, 2-4 hrs., before serving.

Peppercorn Country Dressing - add 1 tsp. freshly cracked peppercorns with milk and sour cream. Yield 2 1/2 cup

Reuben Chowder

1/3 Cup Bacon -- diced small
4 Tbsps Margarine Or Butter
1/3 Cup Green Onions -- finely chopped
1/3 Cup Celery -- diced small
1/3 Cup + 2 Tbsp All-Purpose Flour
5 Cups Hot Water
1 Tsp Minor's Chicken Base
1 Tsp Ham Base
1 Can (27 Oz) Sauerkraut -- drained & chopped
3 Oz Corned Beef -- julienned
1/2 Tsp Caraway Seed
2 Oz Swiss Cheese -- diced medium

In sauce pot, cook bacon over medium heat until lightly browned; Do not drain fat. Add butter; heat until melted. Stir in onions and celery; saute 2 minutes. Add flour, stirring until well blended and evenly cooked, 2-3 minutes. Remove from heat. Stir in water, Bases, sauerkraut, corned beef and caraway. Heat to boiling over medium heat. Reduce heat; gently boil 8-10 minutes, stirring occasionally. Add cheese; heat to simmering, 2 minutes, stirring constantly. Serve hot, garnished with pumpernickel bread, shredded swiss cheese , julienned corned beef or rye croutons. Serves 6

Potato Cheese Soup

3/8 Cup Bacon -- diced medium
2 Tbsp Butter Or Margarine
2 Tbsp Onions -- diced medium
1/4 Cup Green Onions -- sliced thin
3 Cups Hot Water
1 1/2 Tsp Minor's Chicken Base
2 Tsp Ham Base
1 1/2 Cups Potatoes -- diced medium
1 Cup Half And Half
1/2 Cup Ground White Pepper
1/2 Cup Lukewarm Water
1/2 Cup Minor's Soup/Sauce Thickener (Dry Roux®)
1/2 Cup Sharp Cheddar Cheese -- grated

Saute bacon until browned, apx. 7 min. DO NOT drain fat. Add butter. Heat until melted over medium heat. Add onions; saute 3 min. Add remaining ingredients, mixing well. Heat to boiling over med-high heat. Reduce heat; gently boil apx. 10 min., stirring occasionally, until potatoes are tender. Blend Dry Roux® and warm water until smooth, using wire whisk. Gradually pour into boiling liquid, stirring constantly. Heat to boiling over med-high heat, stirring occasionally. Reduce heat and gently boil 2 minutes, stirring occasionally. Reduce heat. Add cheese; stir until melted. Serves 8

Devil's Rub

2 Tbsp White Vinegar
1 1/2 Tsp Pork Base
6 Cloves Garlic minced (to taste)
1 Tbsp Tomato Paste
3 Tsp Hot Pepper Sauce
2 Tbsp Brown Sugar, Packed
1 Tsp Red Pepper -- crushed

Mix vinegar, Bases, tomato paste, pepper sauce, brown sugar and red pepper until smooth. Rub on meat. Let stand 15 minutes- 2 hours. Marinates 6 lbs. of meat. Yield 1/2 cup