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Chefs' Recipes for

 **MINOR'S**
Asian Sauces

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Teriyaki Sauce - Use 1 cup to create:

Garlic Ginger Teriyaki Sauce

Add: ¼ tsp. fresh grated ginger
½ tsp. chopped garlic
1 Tbsp. soy sauce

Spicy Teriyaki Sauce - Add 1 cup Minor's Chile Garlic Sauce

Orange Teriyaki Sauce - Add 1 Tbsp. orange juice concentrate

Sweet Pineapple Teriyaki Sauce - Add 2 Tbsp. chopped pineapple. Serve above with: Chicken, beef, seafood, pork stir-fries, pork chops, breaded or battered chicken fingers/nuggets, appetizers, ribs, egg rolls.

Chunky Peanut Sauce

Add: ½ cup crunchy peanut butter, ½ cup water, 2 Tbsp. Soy sauce

Serve: skewered appetizers, breaded or battered chicken fingers/nuggets, appetizers, ribs egg rolls.

Stir-Fry Sauce - Use 1 cup to create:

Spicy Stir-Fry Sauce

Add: 1 Tbsp. brown sugar, ¼ cup Szechuan Sauce

Garlic Stir-Fry Sauce

Add: 1 tsp. fresh chopped garlic, 2 Tbsp. Soy sauce

Orange Stir-Fry Sauce

Add: 2 Tbsp. orange juice concentrate

Serve above with: Chicken, beef, seafood, pork stir-fries and pork chops.

Sweet Pineapple Glaze

Add: ¼ cup chopped pineapple, 2 Tbsp soy sauce, 2 Tbsp brown sugar

Serve with: Chicken, beef, seafood, pork stir-fries, pork chops, chicken fingers or broiled chicken.

Beefy Sloppy Joe's

Add: 2 lbs. ground meat cooked, drained, 6 oz. tomato paste, 1 Tbsp. Minor's Beef Base

Serve on: Baked bread, buns, pizza crust.

Sesame Sauce - Use 1 cup to create:

Spicy Sesame Sauce - Add ½ cup Minor's Szechuan Sauce

Sweet Chunky Peanut Sauce - Add ½ cup chunky peanut butter

Orange Sesame Sauce - Add 1 Tbsp. orange juice concentrate

Bourbon Sesame Glaze

Add: ¼ cup whiskey
¼ cup molasses

Serve above with: Chicken, beef, seafood or pork rice bowls, noodle bowls, broth bowls, breaded or battered chicken fingers/nuggets, appetizers or egg rolls. Use as a glaze for chicken, ribs or pork dishes.

Chocolate Sesame Sauce - Add 3 cups chocolate syrup. Serve with ice cream, cheesecakes, desserts.

Chile Garlic Sauce - Use 1 cup to create:

Sweet Chile Garlic Sauce - Add 1 cup Minor's Sesame Sauce

Orange Chile Garlic Sauce - Add 2 Tbsp. orange juice concentrate

Serve above with: Chicken, beef, seafood or pork rice bowls, noodle or broth bowls, breaded or battered chicken fingers, nuggets, appetizers or egg rolls. Use as a glaze for chicken, ribs and pork dishes.

BBQ Chile Garlic Sauce - Add ¼ cup BBQ sauce.

Serve with: breaded or battered chicken fingers/nuggets, appetizers or egg rolls. Use as a glaze for chicken, ribs or pork dishes.

Appetizer Dip/Spread - Add ½ cup sour cream & 1 cup mayonnaise.

Serve with: Breaded or battered chicken fingers/nuggets, onion and vegetables appetizers or egg rolls. Use as a sandwich spread

Tibetan Noodle Soup

¼ lb.	Udon noodles, dry
2 qt.	Water
3 Tbsp. + 2 tsp.	<u>Chicken Base</u>
1½ cups	<u>Chile Garlic Sauce</u>
3 cups	Carrots, sliced thin
½ cup	Spinach, stemmed, coarsely chopped
½ cup	Green onions, trimmed, sliced medium

Cook noodles per pkg. directions until al dente. Drain, rinse, chill. In an 8-qt. sauce pot over medium high heat, combine water, Chicken Base and Chile Garlic Sauce. Heat to boiling. Mix well. Add carrots; return to boil. Reduce heat and gently boil until tender, 5-10 mins., stirring occasionally. Add spinach, green onions and noodles. Gently boil 5 mins., stirring occasionally. Serve warm. Serves 12

Shanghai Fried Rice

2½ cups	Brown rice (or white rice, if desired)
½ cup	<u>Chile Garlic Sauce</u>
¼ cup	Green onions
1 cup	Carrots, diced medium
1 cup	Spinach, julienne cut
4 tsp.	Vegetable oil
4 tsp.	Onion/garlic blend *
5	Eggs, large, beaten
¼ to ½ lb.	Cooked ham or pork, julienne cut
4 tsp.	Green onions, sliced thin

Prepare rice per pkg. directions. In mixing bowl, combine 1st amt. green onions, carrots & spinach. Toss until well blended. Chill. In wok, heat oil. Add onion/garlic blend. Sauté 30 seconds until translucent. Add vegetable mixture. Stir-fry until tender-crisp, apx. 1½ mins. Add eggs. Stir to cook. Add ham or pork. Sauté until heated through, apx. 2 mins. Add rice. Toss; heat through. Add Chile Garlic Sauce. Toss to coat. Garnish with green onions.

* Onion/Garlic blend: 1 tsp. minced garlic to 1 cup finely diced onions. Serves 4

Vegetarian Asian Salad

1 Tbsp.	Vegetable oil
1 ¼ cups	Carrots, bias cut, blanched
1 ¼ cups	Chinese beans, bias cut, blanched
1 ½ cups	Green bell peppers, julienne cut
1 ½ cups	Red bell peppers, julienne cut
1 ½ cups	Broccoli florets, blanched
1 cup	Whole kernel corn, frozen
¼ cup	<u>Szechuan Sauce</u>
¼ cup	<u>Stir-Fry Sauce</u>
2 qt. (1 lb.)	Iceberg lettuce, shredded
1½ cups	Celery, bias cut
1 1/3 cups	Green onions, sliced thin
¼ cup	Vegetable oil
1 tsp.	Sesame oil
2 tsp.	Soy sauce
2 Tbsp.	Rice vinegar
2 lbs.	Tofu, diced, fried, medium cubed

In wok, heat oil over medium high heat. Add carrots, beans, green peppers and red peppers. Stir-fry 4-5 mins. Add broccoli, corn, Szechuan Sauce and Stir-Fry Sauce. Stir-fry 2-3 mins. Chill. In medium-sized bowl, combine lettuce, celery and onions. Set aside. In a small bowl, combine vegetable oil, sesame oil, soy sauce and vinegar; whisk until well blended. Add dressing and lettuce to chilled vegetable mixture. Toss. Top with tofu. Serve immediately. Serves 10

Chile Garlic Asian Soup Bowl

3	qt	Water
3	Tbsp	<u>Minor's Chicken Base</u>
1	Tbsp	<u>Minor's Shrimp Base</u>
1/4	C	Gingerroot, fresh, sliced thin
2	Tbsp	garlic, crushed
1	Tbsp	Peppercorns, black, crushed
2 1/3	C	Chinese cabbage/Napa, sliced thin
1	C	Spinach, sliced thin
3 1/3	C	Mushrooms, sliced thin
1	C	English Cucumber, medium diced
10	oz	Chicken thigh meat, boneless, skinless, cooked, julienne cut
5	oz	Tofu, firm, cut in 1" cubes
1	C	<u>Chile Garlic Sauce</u>

In a sauce pot, combine water, chicken and shrimp bases, ginger, garlic and peppercorns over high heat. Heat to a boil. Reduce heat and gently boil 10 minutes. Strain. Keep hot. In a bowl, combine cabbage, spinach, mushrooms and cucumber. Toss until well mixed. Assembly: Place 3 oz vegetable mixture in a serving bowl. Add 1 oz chicken meat, 1/2 oz tofu and 1 oz Chile Garlic Sauce. Ladle 7 oz of broth mixture over sauce. Serve Immediately. Serves 10

Orange-Sesame Dressing

1/4	jug	<u>Teriyaki Sauce</u>
1	C	Orange juice frozen concentrate, thawed
1/2	C	Vegetable oil
1/2	C	Water
1/8	C	Sesame seeds, toasted

In a bowl, combine all ingredients and mix well. Chill. *Orange peel or julienne cut ginger may be substituted in place of sesame seeds. The dressing may be heated and used for stir-fry or as in a bowl, combine all ingredients and mix well. Chill. *Orange peel or julienne cut ginger may be substituted in place of sesame seeds. The dressing may be heated and used for stir-fry or as sauce for seafood, grilled chicken, pork or vegetables. Reduce for a thicker consistency. Makes 1 Qt

Mussels in a Red Curry Broth

1	tbsp	Olive oil
2	tsp	Garlic slivered
3	tsp	Onions small diced
3	tsp	Chili peppers, red sliced thin
1/2	cup	Clam Broth prepared with <u>Minor's® Clam Base</u>
1	cup	<u>Thai-Style Red Curry Sauce</u>
1	lb	Mussels, cooked steamed
3	tsp	Basil leaf, fresh basil, chopped

In a sauté pan over medium heat, add oil, garlic and onions; sauté 1-2 minutes. Add chili peppers, clam broth and Red Thai Curry Sauce. Bring to a simmer. Remove from heat. Place steamed mussels in a large bowl. Pour Red Thai Curry broth over mussels, and garnish with basil. Serve immediately. Serves 2

Oriental Marinade With Sesame Sauce

1 ¼ cups	Sesame Sauce
1 ¾ cups	Water
1/3 cup	Rice wine vinegar
2 tsps.	Sesame oil

Combine ingredients, mixing well - Makes 3 1/3 cups.

Oriental Cucumber Salad

4	English cucumbers, sliced ½" thick
½ cup	Red peppers, diced
2 tsps	Salt
½ cup	Chile Garlic Sauce
1/3 cup	Cider vinegar or white vinegar
1 cup	Vegetable oil
3 oz.	Salted peanuts, coarsely chopped

Place cucumbers in a bowl. Sprinkle with salt. Chill 1 hour. Drain cucumbers and return to bowl. Combine Chile Garlic Sauce, vinegar and vegetable oil to make a vinaigrette. Pour vinaigrette over cucumbers, toss to coat. (Can be prepared 1 day ahead. Refrigerate.) Garnish with chopped nuts. Serves 16

Crispy Egg Rolls with a General Tso's Sauce

40	oz	Spring rolls, (meatless egg rolls)
20	oz	General Tso's RTU Sauce

Deep fry rolls according to package instructions and portion into single serve containers. Portion 2 oz. Gen. Tso's Sauce into cups and include with egg rolls. Other Minor's Asian style Ready To Use Sauces may be substituted for General Tso's Sauce. Serves 10

Teriyaki Dressing

1/2	jug	Teriyaki RTU Sauce
1	qt.	Pineapple, canned in light syrup tidbits
1/2	C	Rice wine
1	C	Scallions or green onions, sliced thin

In a bowl, combine all the ingredients and mix well. Chill. Serves 72

Penne Chile Garlic & Bell Pepper Salad

3	lb	Penne, cooked
6	oz	Red onions, julienne cut
8	oz	Red bell peppers, bias cut
17	oz	Chile Garlic RTU Sauce
1/4	C	Lemon juice, fresh

Combine penne pasta, onions and peppers. Add Chile Garlic RTU Sauce and lemon juice. Mix well. Chill. If salad is kept overnight, additional dressing may be added. Serves 16

Korean Noodle Bowl

¼ lb.	Beef top round, cooked
1 lb.	Japanese Soba noodles
1 ½ cups	Minor's Chile Garlic Sauce
½ cup	Chinese cabbage/Napa, cut in strips
¼ cup	Baby carrots, julienne cut
¼ cup	Eggplant, cut on bias
½ cup	Red bell peppers, julienne cut
½ cup	Bean sprouts
¼ cup	Green onions, cut on bias
4 tsp.	Vegetable oil
4 tsp.	Onion/garlic blend *
4 tsp.	Chives, fresh chopped ½"

Keep beef chilled until ready to use. Cook noodles per pkg. directions. Drain, rinse, chill. In mixing bowl, combine cabbage, carrots, eggplant, peppers, bean sprouts and onions. Toss until well blended. Keep chilled. **Assembly:** In wok, heat oil; add onion/garlic blend. Sauté until translucent, apx. 15 seconds. Add vegetable mixture and beef. Stir-fry until tender-crisp, 1-1½ minutes. Re-heat noodles (dip in boiling water for 1 min.). Drain and place noodles in serving bowl. Ladle Chile Garlic Sauce over noodles. Place vegetable/meat mixture over noodles. Garnish with chives. Serve. * Onion/garlic blend: 1 tsp. minced garlic to 1 cup finely chopped onions. Serves 4

Malaysian Coconut Chicken

Baked Coconut Topping - See recipe below

1 lb. or 4	Boneless chicken breasts, grilled, large dice
2 ¼ cups	Jasmine rice, dry
1½ cups	Chile Garlic Sauce
½ cup	Carrots, sliced thin, blanched, chilled
¼ cup each	Green onions, sliced thin and Snow peas
¼ cup	Red bell peppers, julienne cut
4 tsp.	Vegetable oil
3 cups	Coconut milk
¼ cup	Pineapple tidbits, canned, drained

Baked Coconut Topping (Serundeng) - 30 2 - tsp. Servings)

2 Tbsp.	Butter or margarine
1 cup	Sweetened, flaked coconut
¼ cup	Peanuts, chopped
2 Tbsp.	Brown sugar
1 tsp. each	Garlic cloves (minced), ground Coriander, ground Cumin
¼ tsp.	Red pepper, ground

Coconut Topping: Melt butter. Toss with coconut. Place in baking pan and toast in a 250°F conventional oven until brown. Apx. 10 mins. Add peanuts, sugar, garlic, coriander, cumin and pepper. Mix well. Cool, store in tightly covered container.

Chicken: Prepare rice according to pkg. directions. In mixing bowl, combine carrots, green onions, snow peas and red peppers. Toss until well blended. Keep chilled. In a wok, heat oil. Add vegetables and chicken, stir-fry for 1½ mins. Add coconut milk, pineapple and Chile Garlic Sauce. Heat. Place rice in bowl. Pour vegetables, chicken and sauce over rice. Garnish with Baked Coconut Topping. Serves 4

Teriyaki Chicken and Mushrooms in Broth

1 Tbsp.	<u>Teriyaki Sauce</u>
1 Tbsp.	Soy sauce
1 Tbsp.	Vegetable oil
1 ¼ lb.	Chicken breast, thin julienne cut
2 Tbsp.	Garlic, crushed
3 cups	Shiitake mushrooms, julienne cut *
2 cups	White mushrooms, sliced *
2 ½ qt..	Chicken Broth (Pacific Rim) - See recipe below
2 Tbsp.	Soy sauce
1 Tbsp.	<u>Maggi Liquid Seasoning</u>
4 oz.	Enoki mushrooms
¼ cup	Green onions, lengthwise cut

Combine Teriyaki Sauce and soy sauce; whisk until well blended. Marinate chicken in sauce mixture, refrigerated at least 3 hours, turning chicken occasionally. In a wok, heat oil over high heat. Add chicken; stir-fry 5-7 mins. Add garlic, Shiitake and white mushrooms; stir-fry 3-4 mins. Add Chicken Broth, soy sauce and Maggi. Heat to boiling; reduce heat and gently boil 3-4 mins., stirring occasionally. Add Enoki mushrooms and onions; mix well. * Wood ear and black mushrooms may be subbed for Shiitake & white mushrooms.

Chicken Broth (Pacific Rim)

1 qt.	Water, hot
1 Tbsp.	<u>Minor's Chicken Base</u>

In sauce pot, combine hot water and chicken base. Whisk until well blended. Keep warm until ready to use.

Tofu Vegetable Lo Mein with Sesame Sauce

1 lb.	Vermicelli, dry
1 ½ cups	<u>Sesame Sauce</u>
8 oz.	Tofu, diced, fried
¼ cup	Mushrooms, julienne cut
¼ cup	Snow peas, halved diagonally
¼ cup	Carrots, julienne cut
½ cup	Water chestnuts, canned, sliced, drained
4 tsp.	Vegetable oil
4 tsp.	Onion/garlic blend *
4 tsp.	Green onions, sliced thin

Cook vermicelli per pkg. directions. Drain and refrigerate. Heat Sesame Sauce. Keep warm. Chill tofu. In a mixing bowl, combine mushrooms, snow peas, carrots and water chestnuts. Toss until well blended. In wok, heat oil. Add aromatics (onion/garlic blend). Sauté until translucent, apx. 15 mins. Add vegetable mixture. Stir-fry until tender-crisp, apx. 1½ mins. Add tofu; heat through. Add noodles, toss; heat through. Add Sesame Sauce; toss to coat. Place in bowl; garnish with green onions.

* Onion/garlic blend: 1 tsp. minced garlic to 1 cup finely chopped onions. Serves 4

Shrimp Lo Mein

1 lb	Vermicelli, dry
1 ½ cups	<u>Chile Garlic Sauce</u>
¼ cup	Green onions, sliced ½" on diagonal
1 ½ cups	Bok choy, cut in 2" by ¾" strips
½ cup	Broccoli florets, blanched, chilled
½ cup	Carrots, sliced 1/8" on bias, blanched, chilled
4 tsp.	Vegetable oil
4 tsp.	Onion/garlic blend (1 tsp. minced garlic to 1 cup finely chopped onions)
8 oz.	Shrimp (31-35 per pound), thawed
4 tsp.	Green onions, sliced thin

Prepare vermicelli according to package directions. Drain, rinse and refrigerate. In a mixing bowl, combine green onions, bok choy, broccoli and carrots. Toss until well blended. Refrigerate. In wok, heat 1 tsp. oil. Add onion/garlic blend. Sauté until translucent, approx 15 seconds. Add vegetable mixture. Stir fry until tender-crisp, approx. 1½ minutes. Add shrimp, Sauté until opaque, apx. 1 minute. Add noodles, toss. Heat through. Add chile garlic sauce. Toss to coat. Place in bowl. Garnish with green onions. Serve. Serves 4

Thai Style Red Curry Chicken

2	oz	Oil
2.5	Lbs	Chicken Breast, sliced thin
6	oz	Red Peppers Coarsely, cut in 1" pieces
8	oz	Onions, large diced
4	oz	Snow pea
		Cilantro garnish
24	oz	<u>Thai Style Red Curry Sauce</u>

Quickly sauté chicken in hot oil; remove chicken and reserve. In the same oil sauté peppers, onions, mushrooms and snowpeas keeping crisp. Add Curry sauce and bring to a simmer return Chicken. Serves 10

Spicy Plum Stir-Fry Chicken

1	Tbsp	Vegetable oil
2	lb	Chicken breast fillet, without skin boneless, cooked, cut into strips
1/2	C	White onion julienne cut
1/2	C	Green Bell Pepper julienne cut
1/2	C	Red bell pepper julienne cut
1/2	C	Celery bias cut
2	Tbsp	Garlic crushed
1/2	C	Chinese cabbage, raw Napa, shredded
12	oz	<u>Sweet & Spicy Plum RTU Sauce</u>

In a wok, heat oil over high heat. Add chicken; stir-fry 5-7 minutes. Add onions, bell peppers, celery & garlic; stir-fry 1-2 min. Add cabbage; stir-fry 2-3 minutes. Add Plum Sauce; toss until well coated. Serve with rice. Serves 10

Spring Roll Bowl -Chile Garlic Sauce

4	Meatless spring rolls *
1¼ lbs.	Udon noodles, dry
1½ cups	<u>Chile Garlic Sauce, warmed</u>
½ cup	Carrots, julienne cut
½ cup	Cucumber, julienne cut
4 tsp.	Vegetable oil
½ cup	Iceberg lettuce, shredded
	Watercress sprigs for garnish, optional

Bake spring rolls per directions. Keep warm. Cook noodles per directions. Drain, rinse and chill. In mixing bowl, toss carrots and cucumbers until well blended. Keep chilled.

Assembly for 1 serving: In a wok, heat oil. Add vegetable mixture. Stir-fry 1 min. Place Udon noodles in bowl. Ladle Chile Garlic Sauce over noodles. Place vegetables on top of noodles. Divide into individual bowls. On an edge of each bowl, place ¼ of the shredded lettuce. Place 1 spring roll on top of the lettuce. Garnish with watercress, if desired. Serves 4

Zuzi Udon - Chile Garlic Sauce

¼ lb.	Boneless chicken breast, grilled
1 ¼ lbs.	Udon noodles, dry
1 qt.	Asian Broth - See recipe page 7
1 cup	<u>Chile Garlic Sauce</u>
4	Medium eggs, poached
½ cup	Snow peas, blanched, chilled
½ cup	Green beans, trimmed, blanched, chilled
¼ cup	Carrots, sliced thin, blanched, chilled
4 tsp.	Vegetable oil
	Watercress for garnish, optional

Chill chicken breast. Slice ¼" thick prior to serving. Prepare noodles per pkg. directions. Drain, rinse and chill. Poach eggs; keep warm. In mixing bowl, combine snow peas, green beans and carrots. Toss until well blended. Keep chilled. In wok, heat oil. Add vegetables, chicken. Stir-fry 1½ to 2 mins. Re-heat noodles; dip into boiling water for 1 min. Pour Chile Garlic Sauce over noodles. Pour Asian Broth over sauce and noodles. Divide into individual bowls. Arrange chicken and vegetables in individual clusters. Place poached egg in center of bowl. Garnish with watercress, if desired. Serves 4

Oriental Rice & Vegetables

¾ qt.	Water
1 cup	<u>Teriyaki Sauce</u>
2 ½ cups	White rice, dry, uncooked
1 ½ Tbsps	Vegetable oil
1 cup	Red bell peppers, small dice
1 cup	Green bell peppers, small dice
1 cup	Peas, frozen, thawed

In sauce pot, combine water and Teriyaki Sauce. Heat to boiling. Add rice and stir. Heat to boiling; reduce heat and cook covered 20 minutes. Keep hot. Sauté peppers in hot oil 3-4 minutes. Add peppers and peas to cooked rice. Mix well to blend. Serves 7

Spicy Citrus Turkey

1/8 cup	Vegetable oil
1 lb.	Turkey breast, julienne cut
½ cup	Onions, sliced thin
1 cup	Green bell peppers, julienne cut
1 cup	Red bell peppers, julienne cut
1 ½ cups	Bok choy, bias cut
1 cup	Zucchini, bias cut
¼ cup	Green onions, sliced thin
2 ½ cups	<u>Teriyaki Sauce</u>
½ cup	<u>Szechuan Sauce</u>
¼ cup	Lemon juice

Sauté turkey over high heat until cooked and slightly brown. Add onions, green & red bell peppers, bok choy, zucchini and green onions. Sauté an additional 3-4 minutes. Add Teriyaki & Szechuan Sauce and lemon juice. Heat and mix well. Serves 5

Sweet Potato & Red Curry Bisque

1	tbsp	Sesame seed oil
1	tbsp	Vegetable oil
4	cups	Sweet potatoes peeled, medium dice
1-1/2	cups	Onions white, medium dice
1/2	cup	Carrots peeled, medium dice
½	cup	Celery medium dice
1	tsp	Ginger root, fresh minced
8	cups	Water
2-1/2	tbsp	<u>Minor's® Gluten Free Vegetable Base</u>
1	cup	<u>Thai-Style Red Curry Sauce</u>
2	tsp	<u>Minor's® Roasted Garlic Flavor Concentrate</u>

In a large pot, over medium high heat, add sesame and vegetable oils. Add sweet potatoes, onions, carrots, celery and ginger. Cook until onions are translucent; about 4 minutes. DO NOT BROWN. Add water and Vegetable Base. Heat to a boil, and reduce to a medium heat; gentle boil. Add and stir to combine Red Thai Curry Sauce and Roasted Garlic Flavor Concentrate. Continue to simmer for 20 minutes. Remove from heat, and purée soup in small batches in a blender or food processor. Strain through a fine mesh strainer. Serves 14

Red Thai Curry Chicken Thighs

10	pieces	Chicken thigh with bone skin-on
1/4	cup	Vegetable oil
1	tbsp	Garlic, dried, minced
1	cup	Water hot
1	tsp	<u>Minor's® Gluten Free Chicken Base</u>
2	cups	<u>Thai-Style Red Curry Sauce</u>
1/4	cup	Scallions or Green onions, thin sliced on bias

In a skillet, heat oil; add chicken thighs and sauté until golden brown. Add garlic and sauté 1 minute; in a small bowl combine water and Chicken Base, stir to combine. Add chicken broth and Red Thai Curry Sauce to chicken thighs; cover and simmer 10 minutes. Remove from heat; top with green onions. Serves 10

Teriyaki Lemon Chicken Stir-Fry

1/4	C	Vegetable oil
1/2	C	Onions, sliced thin
1/2	C	Green bell peppers, julienne cut
1/2	C	Red bell peppers, julienne cut
1/2	C	Bok choy, bias cut
1/2	C	Zucchini, bias cut
1 1/4	oz	Scallions or green onions, sliced thin
3	C	<u>Teriyaki RTU Sauce</u>
1/2	C	Lemon juice, fresh
2	lb	Chicken breast fillet julienne cut

Sauté chicken until cooked and slightly brown. Add onions, bell peppers, bok choy, zucchini and scallions. Keep the green leaves from bok choy out until end of prep. Sauté an additional 3-4 minutes. Add Teriyaki Sauce and lemon juice; heat and mix well. Add the green leaves from the bok choy. To increase heat, replace 1 cup Teriyaki with 1 cup Szechuan Sauce. Serves 10

Pacific Rim Skewers with Plum Sauce

8	oz	Chicken breast, skinless, boneless, cut in 2" chunks
8	oz	Pork tenderloin or beef tenderloin cut in 2" medallions
8	oz	Shrimp, p/d, tail on (21/25 ct)
1	Tbsp	Soy Sauce
1	tsp	Black pepper, ground
2	Tbsp	Ginger, fresh, peeled, grated
1/4	C	<u>Sweet & Spicy Plum Sauce</u>
2	oz	Rice noodles, deep fried
1/4	C	<u>Sweet & Spicy Plum Sauce</u>

Thread skewers with meat and shrimp. Marinate skewers with soy sauce pepper and ginger. In a saute pan, over medium high heat, saute skewers until brown and fully cooked. Glaze with Sweet & Spicy Plum Sauce and remove instantly. Keep hot. Place deep fried noodles onto plate. Top with skewers. Place a ramekin filled with Sweet & Spicy Plum Sauce on the side. Serves 3

Spicy Plum Style General Tso's Chicken

1/2	C	Peanut oil
1 1/8	C	Onions, medium diced (1/2 lb)
1	C	Scallions / green onions, sliced on bias, 1/2"
1	lb	Broccoli florets, blanched
1	lb	Green bell peppers, medium diced
1	lb	Red bell peppers, medium diced
2 1/2	lb	Popcorn battered chicken, deep fried crisp
1	qt	<u>Sweet & Spicy Plum Sauce</u>
		Cashews, chopped, optional

In a wok, over high heat, stir-fry onions and scallions in peanut oil for 2-3 minutes. Add broccoli, green & red bell peppers. Stir-fry until vegetables are still slightly crunchy, apx 3 minutes. Add chicken; stir-fry for 30 seconds. Add Sweet & Spicy Plum Sauce. Toss all ingredients until well coated. Serve over cooked rice. Optional: Garnish with chopped cashews. Serves 12

Tropical-Style Cold Soup with Ginger & Teriyaki

2	qt	Water
2	Tbsp	<u>Minor's® Low Sodium Chicken Base (No Added MSG)</u>
6		Mangoes, ripe, peeled, pitted, diced
1/4	C	Ginger root, fresh, grated or julienne cut
1/2	C	Lemon juice, fresh
1/4	tsp	Mace, ground
1/2	C	<u>Teriyaki RTU Sauce</u>
1/4	C	Rum, brown (optional)

In a sauce pot, combine water, Low Sodium Chicken Base and mango pieces. Bring to a boil and simmer for 4-5 minutes. Purée in a food processor. Add ginger, lemon juice, mace and Teriyaki RTU Sauce. Before serving, add rum (optional). Serves 16

Island Chicken & Teriyaki Black Bean Soup

1/4	C	Margarine or Butter
1 1/4	C	Onions, small diced
1/2	C	Carrots, raw, medium diced
1/4	C	Celery, medium diced
3.5	qt	Water, hot
1/2	C	<u>Minor's® Low Sodium Chicken Base (No Added MSG)</u>
1/2	C	<u>Teriyaki RTU Sauce</u>
6	oz	Long grain white rice (The uncooked rice may be replaced with 1 lb. 11 oz. of cooked rice. Then reduce cooking time in Step 3 from 10 min to 2 minutes.)
1	lb	Cooked chicken, meat only, small diced
1	C	Black beans, canned, drained

In an sauce pot over medium high heat, melt margarine or butter. Add onions, carrots and celery; sauté 5 minutes. Add water, Low Sodium Chicken Base and Teriyaki Sauce. Heat to boiling, stirring occasionally. Add rice; reduce heat and gently boil 10 minutes, stirring occasionally. Add chicken and black beans; gently boil 8-10 minutes, stirring occasionally, until rice is tender. Serves 16

Sweet & Spicy Plum Vinaigrette

2	C	<u>Sweet & Spicy Plum RTU Sauce</u>
1/4	C	Rice wine vinegar
1/2	C	Water, cold
1/2	C	Olive oil or Vegetable oil

In a bowl, combine all ingredients, whisk well. Use for Asian style salads, skewers, etc. Serves 26

Piquant California Avocado Dressing & Dipping Sauce

4		Avocados pitted and peeled
1/2	C	White wine vinegar
1/4	C	Lime juice, fresh
3/4	C	<u>Chile Garlic RTU Sauce</u>
2	Tbsp	Honey

In a food processor or blender, purée avocados, wine vinegar, lime juice, Chile Garlic RTU Sauce and honey until smooth. Chill. The dressing may also be used as a dip, spread or topping for nacho chips, burgers, burritos, etc. Serves 40

Spicy Plum Stir-Fry Pork

1	Tbsp	Vegetable oil
2	lb	Pork loin, boneless, julienne cut
1/2	C	White onions, julienne cut
1/2	C	Green bell peppers, julienne cut
1/2	C	Red bell peppers, julienne cut
1/2	C	Celery, bias cut
2	Tbsp	Garlic powder or crushed garlic
1/2	C	Chinese cabbage, raw shredded
1 1/2	C	<u>Sweet & Spicy Plum RTU Sauce</u>

In a wok, heat oil over high heat. Add pork; stir-fry 5-7 min. Add onions, green & red peppers, celery and garlic; stir-fry 1-2 minutes. Add cabbage; stir-fry 2-3 min. Add Plum Sauce; toss until well coated. Serve with rice. Serves 8

Sweet & Spicy Shrimp Stir-Fry

1/4	C	Vegetable oil
1	lb	Celery, sliced
1	lb	Asparagus, blanched, cut 3-inch lengthwise
3/4	C	Scallions or green onions, sliced
2	lb	Shrimp, peeled, raw deveined, 21-25 ct/lb.,
2	C	<u>Sweet & Spicy Plum RTU Sauce</u>

In preheated sauté pan, stir-fry celery, asparagus and scallions in hot oil 2 minutes. Add shrimp. Stir-fry 2 minutes. In sauce pan, heat Plum Sauce. Add heated Plum Sauce to stir-fry. Toss to coat. Serve. Serves 12

Glazed Salmon

10		Salmon fillets
		Salt, to taste
		Black pepper, ground, to taste
20	oz	<u>Chile Garlic RTU Sauce</u>

Season and sear salmon until golden brown. Glaze salmon with Chile Garlic Sauce. Finish cooking in a 350°F oven until desired doneness is achieved. Serve with stir fry vegetables or sticky rice. Serves 10

General Tso's Glazed Wings

10	lb	Chicken wings, prepared
15	oz	<u>General Tso's RTU Sauce</u>

Cook chicken wings in small batches according to package instructions. Toss each pound of cooked chicken wings with 1.5 oz. Gen. Tso's Sauce. Serves 20

General Tso's Glazed St. Louis Ribs

5	lb	Pork, back ribs, St. Louis cut, prepared
30	oz	<u>General Tso's RTU Sauce</u>

Pre-season and cook pork ribs until ribs are tender or an internal temperature of 155°F has been reached. Brush ribs with 1/2 of Gen. Tso's Sauce. Place in a 350°F oven until sauce has set. Remove from oven and reapply remaining sauce. Portion, garnish and serve. Serves 10

Garlic Beef with Broccoli Stir Fry

1	Tbsp	Vegetable oil
8	oz	Beef top round, julienne cut (meat may be marinated prior to preparation)
1	C	Onions, sliced medium
1/2	C	Scallions / green onions, bias cut
1	Tbsp	Garlic, minced
2	C	Broccoli florets, blanched
1	C	Carrots, bias cut
2/3	C	<u>Chile Garlic Sauce</u>

Preheat wok or saute pan to 400°F. Add oil and swirl to coat cooking surface. Add meat and stir-fry 1-2 minutes until browned. Add onions, scallions and garlic; stir-fry 1 minute until cooked. Add broccoli and carrots; stir-fry for 1 minute. Add Chile Garlic Sauce; toss until heated and well coated with sauce. Serves 4

Hot Beef and Rice Soup

2	Tbsp	Sesame oil
8	oz	Beef, julienne cut
1	qt	Leeks, fine diced
1	qt	Mushrooms, medium diced
1	qt	Bok choy, sliced
2 1/2	qt	Water, hot
1/4	C	<u>Minor's Beef Base</u>
1/4	C	<u>Teriyaki Sauce</u>
1 1/2	C	Long grain rice, cooked
1	C	Scallions / green onions, sliced thin

In a soup pot, heat oil over medium high heat. Add beef; saute 2-3 minutes. Add leeks, mushrooms and bok choy; saute 2-3 minutes. Add water, Beef Base and Teriyaki Sauce. Mix well. Simmer 5 minutes. Add rice and scallions. Serve hot. Serves 16

Asian Broth - Makes 2+ Quarts

2 quarts	Water
1/8 cups +1 Tbsp.	<u>Minor's Chicken Base</u>
3/8 cup	Soy sauce

In a sauce pot, combine water, Chicken Base and soy sauce. Heat to boiling. Mix until well blended.

Beef & Broccoli Stir-Fry

1/3 cup	Vegetable oil
1 Tbsp.	Garlic, chopped
1 ½ cups	Onions, medium diced
1 ¼ lbs.	Beef, lean, cooked, julienne cut *
2 lbs.	Broccoli florets, small **
2 cups	Red bell peppers, large dice **
8 oz.	Baby corn, whole, canned, drained or frozen, thawed **
1 qt.	<u>Stir-Fry Sauce (½ jug) ***</u>
2 Tbsp.	Soy sauce

In wok or sauce pan, stir-fry garlic and onions in oil quickly. Add beef, broccoli, red bell peppers and baby corn, mixing until thoroughly heated. Add Stir-Fry Sauce and soy sauce. Gently mix until well blended and hot. Serve. Serves 10

* Pork, chicken or seafood may be substituted for beef.

** Frozen vegetable mix may be substituted for broccoli, red peppers and baby corn.

*** For variations use ½ Minor's Teriyaki Sauce and ½ Minor's Sweet & Sour Sauce.