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Savory Recipes

USING



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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.
Most have been 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" cooking spray for butter or oil, "Fat-Free" Half & Half, (Land O' Lakes) for regular, Evaporated Skim Milk for heavy cream, skim milk for whole milk etc.

Soften Bases in **water instead of oil** before rubbing on meats, poultry or fish to season.

Replace mayonnaise or sour cream in dips, sandwiches or pastas with "Fat-Free" varieties, then **add great flavor** with Bases.

Some recipes call for Minor's Sauce/Soup Thickener or "Dry Roux®". **Substitute** any of the following:

- a) Classic roux in equal amounts of butter and flour
- b) Cornstarch or arrowroot and water

HAPPY COOKING !!
Heidi & David

DEVEILED EGGS (yields 60 portions)

30		Hard boiled eggs (cut in half)
1-1/4	cups	Mayonnaise,
1	tbsp	Dijon mustard,
1	tbsp	White wine vinegar
1	tbsp	Minor's Chicken Base

Remove egg yolks from whites.

Place egg yolks in a processor and process until the yolks are completely crumbled. about 2-3 minutes.

Mix in remaining ingredients and place yolk mixture in a piping bag.

Pipe the egg yolks back into the egg whites. Garnish as desired.

Variations: Replace the chicken base with other Minor's bases to create new and exciting deviled eggs.

1) crispy ham: add 1 tbsp ham base and garnish with crispy ham, julienne radish, and chives.

2)Smoked Salmon: add 1 tbsp seafood base and garnish with everything bagel spice, smoked salmon, pickled red onion, diced cucumber, and hand cut crispy crouton.

3)Caesar: add 1 tbsp seafood base, 1/2 tsp Minor's roasted garlic flavor concentrate, 15g grated Parmesan, 1/2 tsp Maggi seasoning, 1/2 tsp black pepper and garnish with romaine ribs sliced on a bias, crispy hand cut crouton, and a piece of shaved parmesan.

4) Harissa: add 1 tbsp chicken base and 1 tsp Minor's roasted garlic flavor concentrate and garnish with harissa, goat cheese, and cilantro.

5) Za'atar: add 2 tbsp za'atar mix and 3/4 tsp vegetable base garnish with Feta cheese, sliced olive, lemon zest, and cucumber.

6) Chorizo: add a pinch of saffron, 1 tbsp shrimp base, and 1 tbsp chorizo cooking oil garnish with a piece of chopped shrimp, cooked crispy Spanish chorizo, and chopped parsley

COLD GERMAN POTATO SALAD (yields 12 portions)

1/3	cup	Cider vinegar
1/3	cup	Water
1/2	cup	Onions, raw, small diced
1/4	cup	Vegetable oil
1	tbsp	Minor's Bacon Base
1 1/2	tbsp	Granulated sugar
2	tbsp	Bacon Bits
1/4	tsp	White pepper, ground
1/4	tsp	Mustard, dried, powdered
1/4	tsp	Table salt
4	cups	Potato, cooked, peeled, sliced
1/4	cup	Scallion, sliced thin

In a large stainless steel bowl, combine vinegar, water, onions, oil, Bacon Base, sugar, bacon bits, pepper, mustard and salt. Add potatoes and green onions. Fold gently to coat evenly. Do not overmix. Chill before service.

Variations: 1. Use red potatoes 2. Use fresh cooked bacon bits
3. Add sliced cooked knockwurst

CHILLED ZUCCHINI SOUP (Yields 8 portions)

8	cups	Zucchini, diced
2	cups	Onions, sweet, raw, diced
5	cloves	Garlic, raw, peeled,
1	fl.oz	Extra virgin olive oil
2-1/4	cups	Water, tap, drinking
4	tsp	Minor's Chicken Base
1	tsp	Lemon juice, fresh
1	tsp	Lemon zest
2	tbsp	Yogurt, plain, greek yogurt,

Toss zucchini, onions, garlic, and olive oil in a bowl. Place the vegetables on a sheet pan and roast at 365°F for 20 minutes or until the edges of the vegetables have lightly browned and the garlic is soft. Refrigerate until cold. Add vegetables, water, Chicken Base, lemon juice, lemon zest, and yogurt to a blender and purée until smooth. Serve chilled.

LEMON ARUGULA PESTO (yields 24 portions)

4	cups	Arugula
1/4	cup	Pine nuts
2	cloves	Raw garlic
1/2	cup	Parmesan cheese
2	tsp	Minor's Vegetable Base
1	tbsp	Lemon zest
3	tbsp	Lemon juice
1-1/4	cup	Extra virgin olive oil

Combine the arugula, pinenuts, garlic, parmesan and vegetable base in a food processor. Process to blend. Once a coarse paste has formed and with the processor running add lemon juice and zest, and the olive oil. Process until smooth. Season to taste.

ROASTED MARINATED VEGETABLES (yield 14 portions)

1	tbsp	Olive oil
3/4	cup	Water
2	tsp	Minor's Herb de Provence Flavor Concentrate
2	tbsp	Lemon juice, fresh
1/2	tsp	Black pepper, ground
1 1/4	cup	Green bell pepper cut in strips
1 1/4	cup	Red bell peppers cut in strips
1	cup	Zucchini, sliced
1	cup	Yellow squash, sliced
1/2	cup	Onion, cut in wedges
1 3/4	cup	Sweet potato, or yams sliced

In a bowl, combine olive oil, water, Herb de Provence Flavor Concentrate, lemon juice and black pepper. Blend well. In a separate bowl, combine green peppers, red peppers, zucchini, yellow squash, onion and sweet potatoes or yams. Add marinade. Toss gently to coat vegetables. Drain. Place in single layer on lined sheet pan. Bake in a 375°F conventional oven approximately 25 minutes or until tender.

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Chef's Secrets for Delicious Results

- A) For **MORE FLAVOR LESS SALT**; replace salt with 2 times amount of Base. (e.g. omit 1 tsp. salt; replace with 2 tsp. Base.) Bases are highly concentrated; **USE LEVEL MEASURES**.
- B) Replace bouillon cube(s) in any recipe with ½ tsp. Base for more natural flavor & 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 of water. For full flavored stock or broth: see directions on container.
- E) Rice, grains, beans, vegetables: Add 1 tsp. Base to every 1½ cups boiling water used in cooking.
- F) For cooked rice, beans, grains or vegetables: Add ½ tsp. per cup as a seasoning or as a finishing touch to flavor. Dissolve in small amount of water first, 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 vegetable oil.
- H) Fully seasoned rubs: Add 1 Tbsp. Base & choice of herbs to ½ cup oil. Rub on skin & meat before grilling, broiling or sautéing to replace salt.
- I) A flavorful baste: Combine 1 tsp. Base with ¼ cup oil for each lb. of meat. Baste throughout cooking process.
- J) Breading: 1) Rub meat with softened (in water or oil) Base at 2 tsp. per lb. of meat. Then dust with combination of flour, bread crumbs and seasonings. 2) Mix Base into breading mixture with electric mixer and coat.
- K) Sandwiches, dips & 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.
- M) Compound butters: Blend 1 tsp. per ½ cup softened, unsalted butter. Add herbs of choice.
- N) Poaching: Add 1 Tbsp. Base per qt. of water with an acid (wine, lemon juice or vinegar) to retain meat juices. Do not allow liquid to boil when poaching. Boiling toughens meat.
- O) Roasting: Season with Base & oil. Cook at high temp. for short time, then lower temp for longer time. This allows meat to caramelize outside for flavor, while remaining tender & juicy inside.
- P) Ground meats: Add base to ground meat before grilling or baking at 2 tsp. per pound.
- Q) Potatoes: Mashed/ Twice Baked: 1½ to 2 tsp. Chicken Base 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 Chicken/Garlic Base in olive oil, add Parmesan cheese & herbs of choice and brush on prior to baking.
- U) Replace salt in scrambled eggs, egg whites or egg substitute, omelets or quiche with ¼ tsp. any flavor Base per egg. (dissolve Base in 1 tsp. warm water before adding)

SPAGHETTI SQUASH with ROASTED VEGETABLES

9	lbs	Whole spaghetti squash, cooked
3	oz	Olive oil
1	tsp	Minor's Roasted Garlic Flavor Concentrate
1	tsp	Minor's Vegetable Base Low Sodium
1	tbsp	Basil leaf, dried
1/2	tsp	Black pepper, ground
1 1/4	cup	Leek, julienne cut
1 1/4	cup	Carrot, julienne cut
1	cup	Zucchini, julienne cut
1	cup	Red bell peppers, julienne cut
¾	cup	Yellow squash, julienne cut

Place squash in a pan of water 2" deep, cut side down. Bake in 400°F conventional oven approximately 40 minutes, or until tender. Remove squash and cool. Remove pulp strands; keep warm. In a large bowl, combine olive or vegetable oil, Roasted Garlic Flavor Concentrate, Low Sodium Vegetable Base, basil and black pepper. Mix well. Add leeks, carrots, zucchini, red peppers and yellow squash. Toss to coat vegetables evenly. Place on sheet pan. Bake in 425°F conventional oven approximately 10-12 minutes, until vegetables are tender. To serve: Ladle ¾ cup vegetables over 5 oz. squash.

PINEAPPLE CHIPOTLE SALSA (yield 15 portions)

2	tbsp	Vegetable oil
2	tsp	Minor's Chipotle Flavor Concentrate
1/4	cup	Red onion, small diced
1/2	cup	Red bell pepper small diced
3	cups	Pineapple, small diced
1	tbsp	Cilantro, chopped

In a bowl, whisk together the vegetable oil and Chipotle Flavor Concentrate. Add and combine red onions, red peppers, tomatoes, pineapple, and cilantro. Mix until well incorporated. Refrigerate until use.

MARYLAND STYLE SPICED CRAB AIOLI (yield 32 portions)

2	cups	Mayonnaise
1/2	tbsp	Minor's Crab Base
2	tsp	Old Bay Seasoning
4	tsp	Lemon juice
4	tsp	Lemon zest

Whisk together all ingredients. Use as an aioli on a crab flatbread or as a sauce for grilled, broiled, or fried seafood dishes.

SMOKY MUSTARD SAUCE (yield 52 portions)

2	tsp	Minor's Ham Base
1	cup	Dijon mustard
1/4	cup	Honey
2	cups	Mayonnaise

Thoroughly mix together all ingredients. Serve with Bratwurst on a pretzel roll.

LEMON TARRAGON LOBSTER SALAD (yields 8 portions)

1/2	cup	Mayonnaise,
1/2	tsp	Lemon juice, fresh
1	tsp	Minor's Lobster Base
1/4	cup	Celery
1	tsp	Chives, fresh
1	tsp	Tarragon, fresh
1 1/2	cups	Lobster, cooked
1		Avocado, diced

Whisk together first six ingredients. Fold avocado and lobster into the dressing gently. Thoroughly mix so all pieces of avocado and lobster are coated with dressing but be careful not to overmix and destroy the integrity of the avocados.

Serve on a New England style bun lined with bibb lettuce, or menu with lettuce cups for a shareable plate.

YOGURT TZATZIKI (yield 32 portions)

11/2	cup	Yogurt, plain, low fat
1 1/2	tbsp	Lemon juice, fresh
1/2	tbsp	Minor's Vegetable Base
1/2	cup	Cucumber, with peel, raw
1/4	cup	Red onion, diced
1/2	tbsp	Fresh mint

Whisk together the first three ingredients. Fold in remaining ingredients. *Great sauce for Falafel sandwiches, roasted and grilled meats, gyros, or other Mediterranean dishes.

LEMON OREGANO CHICKEN SALAD (Yields 13 portions)

1	tsp	Minor's Chicken Base
1/2	cup	Yogurt, Greek Style, Light
1/4	cup	Mayonnaise,
1	tbsp	Red wine vinegar
1	tsp	Oregano, fresh, chopped
1/2	tsp	Lemon zest
1	lb	Chicken breast fillet, cooked, small dice
1/4	cup	Feta cheese, small dice
1	tbsp	Black olive, chopped
1/3	cup	Cucumber, with peel, raw, small dice
1/8	cup	Green bell pepper, small dice
1/8	cup	Red onion, small dice
1/8	cup	Sun-dried tomatoes, rehydrated, chopped

Whisk together the first six ingredients. Fold in remaining ingredients.

BOURBON CARAMEL SAUCE (yields 1 cup)

1	tbsp	Brown sugar
1	cup	Minor' Bourbon Style Ready To Use Sauce
2	tbsp	Heavy Whipping Cream

In a sauce pot, dissolve brown sugar in Minor's Bourbon Sauce over medium heat. Slowly whisk in heavy cream. Serve over ice cream or drizzle over desserts.

TUSCAN SHRIMP (yields approx 5-6 cups)

48	oz	Shrimp, frozen, small or medium, thawed
2	tbsp	Virgin Olive Oil
2	tbsp	Minor's Roasted Garlic Flavor Concentrate
1	cup	Minor's Sun Dried Tomato Flavor Concentrate
1/2	cup	White Wine
2	cups	Artichoke hearts, canned and drained, cooked, cut in halves
2	cups	Peas, green, frozen
2	cups	Cherry tomato, cut in halves
2	tbsp	Parsley, fresh, coarsely chopped
1/2	cup	Pesto (if desired)

Sauté Shrimp in hot olive oil until slightly opaque, tossing frequently. Add Roasted Garlic Concentrate, Sun Dried Tomato Pesto Concentrate, and toss to coat. Deglaze with white wine, cook 1 minute. Add artichoke hearts, peas, and tomatoes. Add parsley, and if desired, pesto.

CHILLED SMOKED TOMATO -JALAPENO SOUP (yields 7 portions)

4	cup	Tomatoes, Roma, peeled
1/2	cup	Extra virgin olive oil
1	cup	Onions, raw, Spanish, diced
1	tsp	Coriander leaf, dried
2	tbsp	Garlic, cloves, fresh, minced
1		Bay leaf
3/4	cup	Water
1	tsp	Minor's Chicken Base
2	tbsp	Minor's Fire Roasted Jalapeño Flavor Concentrate
1/2	tsp	Sugar
1/4	tsp	Cumin, ground
1/4	cup	Butter, unsalted, cold, cubed

Use a smoker to slightly smoke tomatoes for 4 - 5 minutes. (Do not over smoke or tomatoes will lose natural flavor.) Dice tomatoes and reserve. In a heavy bottomed soup pot, heat olive oil on medium high heat. Add the onions and sweat for 3 - 5 minutes. Add the coriander, garlic and bay leaf. Continue to sweat for 3 minutes. Combine the water and chicken base and add it to the tomatoes. Add the fire-roasted jalapeno concentrate, sugar and cumin. Simmer for 10 minutes. Use high powered blender (or stick blender) to puree the soup. Use whisk to emulsify the butter into the soup. Season to taste.

CHIPOTLE SPICED NUT MIX (yield 40 portions)

4	tbsp	Butter, unsalted
3	tsp	Minor's Chipotle Flavor Concentrate
1/2	cup	Granulated sugar
1	tbsp	Table salt
1/2	cup	Walnuts, chopped
1/2	cup	Pecans, chopped
1/2	cup	Cashews, raw, chopped
1/2	cup	Peanuts, all types, raw, chopped

Melt butter over medium-high heat. Once butter has melted, whisk in Chipotle Flavor Concentrate until thoroughly dispersed. Add sugar and salt and whisk briskly for 30 seconds or until sugar is dissolved. Add nuts and thoroughly toss in butter mixture. Spread nuts on a parchment-lined baking sheet, and bake in a convection oven at 325°F for 10-20 minutes or until the nuts are lightly toasted. Cool and store in an airtight container.

*Use this recipe with other Minor's Flavor Concentrates to create your signature flavored nuts.

VEGETABLE CASSEROLE

3	cups	Minor's Hollandaise Sauce (prepared)
1/4	cup	Butter, unsalted
3	cups	Button mushroom, sliced
1/2	cup	Onions, raw, fine dice
1/2	tsp	White pepper, ground
32	oz	Broccoli floret, fresh
32	oz	Cauliflower, florets, fresh

In a sauce pot, melt Butter, unsalted. Add mushrooms and onions; sauté until tender, approximately 2-3 minutes. Steam broccoli and cauliflower in stock pot until slightly tender. Toss with mushrooms and onions mixture and place mixture in a 2" greased baking pan. Bake vegetables in 350°F conventional oven for 15-20 minutes or until tender. Pour the Hollandaise Sauce over vegetables, covering them well. Bake the casserole for an additional 8 minutes - or until the sauce is heated through.

THAI CHICKEN BROTH (yield 20 portions)

1	gallon	Water, boiling
1/2	cup	Minor's Chicken Base
1	tsp	Soy sauce
2	tsp	Sesame seed oil
1/4	cup	Lemon grass, fresh, crushed

Combine all ingredients in large stock pot and bring to a boil. Reduce heat and simmer for 4-6 minutes.

ROASTED CAULIFLOWER SOUP (yields 15 portions)

10	cups	Cauliflower
6	cups	Onion, Spanish, medium dice
1 1/2	tbsp.	Olive oil
3/4	tsp	Curry powder
1/2	tsp	Black pepper, ground
6	cups	Water
2	tbsp	Minor's Vegetable Base
3/4	cup	Half and half cream
3/4	cup	Lemon juice, fresh

Preheat oven to 450°F. Combine cauliflower, onion and olive oil on large baking sheet. Toss well to coat. Sprinkle with ground pepper and bake until tender, approximately 30 minutes. Add water, Vegetable Base, half-and-half and vegetable mixture to blender and process until smooth. Transfer mixture to stock pot and cook over medium heat until thoroughly heated. Add lemon juice & curry powder. Serve 8 oz. of soup.

BOURBON MARINATED SKIRT STEAK (yield 4 portions)

1/2	cup	Bourbon whiskey, Kentucky bourbon
1/2	oz	Olive oil, or Canola
2 1/2	cups	Minor's Bourbon Style Sauce
2	tbsp	Minor's Ancho Flavor Concentrate
2	lb	Beef, skirt steak, inside, lean, raw, trimmed

Combine the Bourbon Sauce, Ancho Flavor Concentrate, bourbon and oil and add to the trimmed skirt steak. Marinate for a minimum of 4 hours or overnight in a refrigerator. On a medium hot grill, cook until medium rare.

BEEFY ROASTED STEAK POTATOES

1/2	cup	Olive oil
2	tsp	Black pepper, coarse ground
3	lb	Potato, Yukon gold, large dice
1 1/4	cups	White onion, large dice
1 1/2	cups	Mushroom, white, quartered
3	tbsp	Garlic, cut in half
2	tbsp	Vinegar, balsamic, golden
2	tsp	Thyme, fresh, chopped
4 3/4	tbsp	Minor's Beef Base

In a bowl, combine oil, Beef Base, vinegar, pepper and thyme; mix with a wire whip to form paste. Add potatoes, onions, mushrooms and garlic; toss to coat. Pour mixture onto a sheet pan and spread into an even layer. Place sheet pan into a preheated 400°F convection oven. Bake for 15 minutes; remove and toss potatoes, return to oven. Continue to bake until golden brown and potatoes are soft in center; about 15 minutes.

LOBSTER BEURRE BLANC (yield 13 portions)

1	cup	White wine
1/4	cup	White wine vinegar
2	tbsp	Shallot, diced
1	tsp	Peppercorn, whole
3	cups	Butter, unsalted, diced
4	tsp	Minor's Lobster Base

Combine wine, vinegar, shallot, peppercorn, and Lobster Base in a sauce pot over medium heat. Reduce by 3/4. Once the liquid is reduced, begin to whisk in butter. Whisk continually over medium-low heat. When emulsifying the sauce, be mindful of the temperature. If it is allowed to get too hot or too cold the sauce will break. Once all of the butter is emulsified into the sauce, strain out shallot and peppercorns.

FRESH SCALLOP CEVICHE (yield 6 portions)

32	oz	Raw bay scallops
1/4	cup	Onion, diced
1	cup	Avocado, medium diced
3/4	cup	Tomato, concasse (peeled, seeded and roughly chopped)
4	tbsp	Olive oil
1	tbsp	Cilantro
3	tbsp	Minor's Fire Roasted Poblano Flavor Concentrate
1	cup	Lime juice, fresh

Clean and dry scallops of any excess moisture. Add 2 tbsp of Fire Roasted Poblano Flavor Concentrate, lime juice and onions. Mix gently so everything has been completely coated in lime juice. Refrigerate for 12 hours. Drain scallops and discard lime juice. Gently toss scallops with the remaining 1 tbsp of Fire Roasted Poblano Flavor Concentrate, avocados, tomatoes, oil and cilantro. Season to taste.

*You may substitute Fire Roasted Poblano Flavor Concentrate with Fire Roasted Jalapeno Flavor Concentrate.

BAKED CRAB DIP (Yields 3 portions)

16	oz	Crab, whole, jumbo lump crab
1/4	cup	Pepper jack cheese, grated
1	cup	Mayonnaise
1/8	cup	Parmesan cheese, grated
3	tbsp	Minor's Crab Base
1	tbsp	Minor's Roasted Garlic Flavor Concentrate
2	tbsp	Worcestershire sauce
2	tbsp	Lemon juice, fresh
1	tbsp	Onion, minced
1	tsp	Tabasco, hot chilli sauce
1/4	cup	Panko bread crumbs

Combine the crab, cheeses, mayonnaise, Crab Base, Roasted Garlic Flavor Concentrate, Worcestershire Sauce, lemon juice, onions and Tabasco Sauce in a large mixing bowl. Mix well with a rubber spatula until all ingredients are equally distributed. Portion into 3 - 10 oz ramekins and reserve for service.

At the time of service, bake in a 350°F convection oven for 10-15 minutes or until an internal temperature of 145°F is reached. Before baking, top with 1/4 cup of Panko Bread Crumbs. Serve with crackers or bread for dipping.

TOMATO CUCUMBER GAZPACHO (Yield 16 portions)

4.25	lb	Tomatoes, seeded, diced
2	cups	Tomato juice, or Vegetable juice
2	cups	Water, cold
1 1/2	cups	Cucumber, English, small diced
1 1/2	cups	Green Bell Pepper, small diced
1 1/2	cups	Celery, small diced
1/4	cup	Red onion, small diced
2	tbsp	Olive oil
2	tbsp	Lemon juice, fresh
2	tbsp	Balsamic vinegar
1	tbsp	Parsley, fresh, chopped
2	tsp	Basil, dried
1	tsp	Cumin, ground
1	tsp	Worcestershire sauce
1/2	tsp	Black pepper, ground
1	tbsp	Minor's Roasted Garlic Flavor Concentrate
1	tbsp	Minor's Chicken Base

In a large bowl, mix the tomatoes, tomato juice, water, cucumber, green pepper, celery, onions, oil, lemon juice, vinegar, Chicken Base and parsley. Season with basil, cumin, Worcestershire sauce and pepper. Cover bowl and refrigerate for up to 8 hours or overnight. Serve cold.

*Garnish with Minor's Cilantro, Roasted Garlic, Ancho, Chipotle, Herb

Signature
Flavors.

RED CHILE ADOBO DRESSING (yields approx ¾ cup)

1/2	cup	Olive oil
3	tbsp	Red wine vinegar
1	tbsp	Lemon juice, fresh
1	tbsp	Minor's Red Chile Adobo Concentrate
1-2	tsp	Cumin, ground

To make the dressing, combine cup of oil, vinegar, lemon juice, Red Chile Adobo Flavor Concentrate and cumin in a bowl using a wire whip until well blended.

HOT TARRAGON POTATO SALAD (yields 12 portions)

4	lb	Potato, washed and medium diced
1 1/4	cups	Onion, medium diced
1/4	cup	Extra virgin olive oil
1	cup	Vinegar, champagne, 100 grain
1	tsp	Garlic, dried, minced
1-2	tbsp	Spices, tarragon, fresh, chopped
3	tbsp	Minor's Chicken Base

Add potatoes to a large pot of salted boiling water. Cook potatoes for 15-20 minutes until fork tender. Remove from heat; drain potatoes. In a large bowl, combine potatoes, onions and minced garlic. Toss to blend. In a small bowl add Chicken Base, vinegar, oil and agave nectar. Stir with a wire whip to mix. Pour dressing over potato mix. Add tarragon and toss to coat. Serve warm or chill for 1 hour and serve cold. Salt and pepper to taste.

CORN CHOWDER

1/2	cup	Butter, unsalted, or margarine
1 1/2	cups	Onion, fine chopped
2	cups	Green Bell Pepper, finely chopped
2	cups	Red bell pepper, finely chopped
1	gallon	Water, hot
2	qt	Milk, full fat
1/4	cup	Minor's Chicken Base
2	lb	Creamed corn
2	lb	Corn, kernels, roasted
1	16oz	Bag Trio White Sauce & Cream Style Soup Mix

In soup kettle, melt Butter, unsalted or margarine. Add onions, green and red bell peppers, sauté 3-4 minutes. Add hot Water, milk, Chicken Base and Chipotle Flavor Concentrate. Heat to 190°F. reduce heat. Slowly add White Sauce Mix, stirring constantly. Gently boil approximately 2-4 minutes. Garnish with roasted corn kernels, fried tortilla chips or fried onion rings.

SPICY CHICKEN MEXICALI SOUP (yields 18 portions)

2	tbsp	Olive oil
3/4	cup	Onion, diced
1	tbsp	Garlic, minced
3	qt	Water
3	tbsp	Minor's Chicken Base
1.5	lb	Black beans, cooked
3	cup	Tomato, diced in juice
2	cup	Salsa, thick and chunky, medium
6.5	oz	Red pepper, roasted, canned and drained, chopped
1.5	tbsp	Minor's Red Chile Adobo Flavor Concentrate

In a 2-3 gallon stockpot, heat oil. Sauté onions until translucent; add garlic and sauté for 30 seconds. Add water, Chicken Base, black beans, tomatoes, salsa, peppers and Red Chile Adobo Flavor Concentrate, mixing well. Bring to a simmer and simmer for 15-20 minutes. After beans soften, blend using immersible blender. Continue simmering. Season to taste and remove from heat. Hold on soup station.

CLASSIC TOMATO BISQUE (yield 18 portions)

3/4	cup	Margarine, or Butter
1 1/4	cup	All purpose flour
3.5	qt	Water, hot
3	tbsp	Minor's Chicken Base
14.5	oz	Tomatoes, canned with juice, small diced
1.3	cup	Tomato paste
5	tbsp	Granulated sugar
2	tsp	Salt
8.5	oz	Cream, heavy whipping

In an 8 qt. sauce pot, melt margarine or butter. Blend in flour. Cook 2-3 minutes, stirring constantly. Add water, Chicken Base, tomatoes, tomato paste, sugar and salt. Heat to boiling, stirring constantly. Reduce heat and gently boil 2 minutes, stirring occasionally. Add cream, mixing well. Heat to a gentle boil, stirring frequently.

CARROT GINGER SOUP (yields 10 portions)

1	tsp	Olive oil
1	qt	Onion, diced
7	cups	Carrot, peeled, diced
1	tbsp	Ginger root, fresh, minced
2 1/2	cups	Water
2 1/2	tsp	Minor's Chicken Base Low Sodium
6	tbsp	Minor's Zesty Orange Sauce
9	fl.oz	Milk, semi skimmed 1.5% - 1.8%
3.5	oz	Crackers, whole wheat

Heat oil in soup pot, and then add onion, carrot, and ginger. Cook for 7-8 minutes. Add Water, Low Sodium Chicken Base, Zesty Orange Sauce and skim milk. Bring to a simmer until all vegetables are cooked through. Puree in a blender until smooth. Divide soup between ten soup bowls and garnish with two crackers each.

BROCCOLI PINEAPPLE SLAW (yields 16 portions)

8	oz	Yogurt, Greek Style, Light
2	tbsp	Rice vinegar
2	tbsp	Agave, nectar
2	tsp	Minor's Fire Roasted Jalapeño Flavor Concentrate
24	oz	Broccoli Slaw, pre-packaged
2	tbsp	Scallions, thin sliced
1 1/2	cups	Pineapple, fresh, medium diced

In a large bowl, combine yogurt, vinegar, agave syrup and Fire Roasted Jalapeno Flavor Concentrate. Stir until well blended. Add broccoli slaw, Scallions and pineapple; toss to coat. Keep refrigerated until use.

CHICKEN SALAD w/ MANGO & CASHEWS (yields 10 portions)

3	cups	Chicken breast meat, cooked, pulled
1	cup	Mango, ripe, batonnet or diced
1/2	cup	Jicama, batonnet or diced
1/4	cup	Red onion, julienne
1/2	cup	Cashew nut, unsalted, chopped
3	tbsp	Scallions, thin sliced
2	tbsp	Chili pepper, Jalapeño, julienne
2	tbsp	Minor's Ancho Flavor Concentrate
1/2	cup	Lime juice, fresh
1	cup	Raisins
1	cup	Water
20	oz	Bread, pita, whole-wheat
20	oz	Lettuce, large leaf

In a large mixing bowl combine chicken, mango, jicama, onion, cashews, Scallions and jalapeno. In a blender puree Minor's Ancho Signature Flavor Concentrate, lime juice, Raisins, and water. Toss dressing with chicken and jicama salad until well combined. Serve chilled salad with 1 whole wheat pita and 2 oz. mixed greens.