



ALLSERV

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ROASTED ONION



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Chardonnay Sauce with Roasted Onion

6 oz. sweet butter, softened
slurry, made with 1 Tbsp. water and 1 Tbsp. cornstarch

1/2-3/4 tsp. Roasted Onion Base

1 pint heavy cream
3 Tbsp. Chopped Shallots
1 cup Chardonnay
salt and pepper

Reduce the Chopped Shallots in Oil and Chardonnay until dry. Add the heavy cream and No Added MSG Roasted Onion Base. Simmer for 10 minutes. Add the slurry and stir continually until mixture returns to a simmer. Remove from the heat and slowly whisk in the butter a piece at a time. Strain and season with salt and pepper.

No Added MSG Roasted Garlic Base can be substituted for the No Added MSG Roasted Onion Base. Both of these sauces are exceptional when served with grilled chicken or shrimp and vegetables over pasta.

(yields approximately 2 1/2 cups)

Roasted Onion or Garlic Hollandaise

2 cups prepared **Minor's Hollandaise Sauce**
1/8 tsp. **Roasted Onion or Roasted Garlic Base**
1/8 tsp. Worcestershire sauce
salt & pepper

Combine all ingredients and mix well. Season with salt and pepper.
Yields 2 cups

Onion & Herb Crostini

8 oz. Shredded Parmesan Cheese
2 Tbsp. herbal seasoning blend
1 loaf French Baguette sliced 1/4" thick
1 pint Oil (your choice)
2 Tbsp. **Roasted Onion Base**

Spread the sliced baguette on a sheet pan lined with parchment paper. Blend No Added MSG Roasted Onion Base and blended oil together in a bowl & whisk briskly. Brush each baguette slice with the flavored oil mixture. Dust each with herbal seasoning blend & shredded Parmesan cheese. Toast crostini in a 350° oven until cheese just melts.

Recipe Ideas

Penne with Roasted Onion & Olive Oil - Add 1 Tbsp Roasted Onion + 1/4 cup olive oil + 1 Tbsp Minor's Chicken Base + 2 Tbsp water + 1 Tbsp fresh chopped parsley to 1 lb cooked pasta.

Flavored Scratch Pasta - Add 1 Tbsp Roasted Onion to 1 cup pasta dough.

Roasted Onion Alfredo Sauce - Add 2 tsp. Roasted Onion to 1 qt prepared Minor's Alfredo Sauce.

Biscuits - Add 1 tsp Roasted Onion to 8 oz dry mix.

Cornbread - Add 1 Tbsp Roasted Onion to 8 oz dry mix.

Rubs - Simply brush Roasted Onion on meats or vegetables before grilling or cooking.

Baked Beans - Add 2 Tbsp Roasted Onion per quart of baked beans.

Cooked Pasta - Add 1 Tbsp Roasted Onion to 2 Tbsp butter. Melt in frying pan. Toss with 2 cups cooked pasta.

Salad Dressing - Add 1/4 cup concentrate per quart of creamy dressing.

Flavorful Ground Meat, Chicken or Turkey - Use 2 Tbsp for approximately 1 1/2 lbs of meat. Knead into uncooked meat.

Cream Cheese Spread - Add 2 Tbsp Roasted Onion to 8 oz cream cheese.

Dips - Add 1 Tbsp Roasted Onion to 2/3 cup mayonnaise + 1/3 cup sour cream + 1 tsp lemon juice + 1/2 tsp Minor's Beef Base.

Hummus - Add 1 1/2 tsp Roasted Onion to 1 cup prepared hummus.

Mashed, Scalloped or Stuffed Potatoes - Add 1 Tbsp Roasted Onion to 1 qt potatoes.

