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# A Few Of Our Favorite



## Recipes

## "Take Two"



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.

**HAPPY COOKING !!**  
Heidi & David



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

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## A FEW TIPS FROM THE CHEFS AT MINORS

**ROASTING** is a dry-heat method of cooking, using hot air to circulate around the food which heats the outer layer of food. In turn, the food's natural juices become heated, change to steam and cook the center. Roast meat or poultry on a roasting rack to prevent overcooking the bottom of the meat. A meat thermometer should be inserted in the portion of the meat which takes longest to cook. Place in the center of a rump roast or between the leg and breast of chicken, turkey or other poultry.

**BAKE** quiches, souffles, custards or other egg-based dishes in a water bath for even cooking and to prevent sticking. For a crisp textured crust, partially bake pie shell for 10-15 mins. in a 350°F oven before adding custard mixtures to ensure an evenly baked pie shell.

**BASIC BREADING MIX** - Depending on how heavily you bread your chicken, this recipe should coat 10-12 lbs.

¼ cup Minor's Chicken Base	9 oz. all- purpose flour
½ cup plain bread crumbs	½ Tbsp. paprika
¾ tsp. garlic powder	1½ tsp. poultry seasoning
1/3 tsp. ground red pepper	1/3 tsp. ground white pepper

Place all ingredients in mixing bowl. Using paddle attachment, mix at medium speed for 5 minutes. Coat chicken with breading mix. Place on lightly oiled sheet tray. Bake at 350°F until golden brown.

**DEEP-FRIED** foods should be moist and tender on the inside and golden crisp on the outside. If the food tastes oily or the crust is soggy, the oil may be old or not at the correct temperature. Use high quality, clean frying oil. The oil will last longer and there will be less saturation of oil into food, thus maintaining optimum flavor.

Before **STEWING**, sear meat over high heat, on all sides in small batches to prevent crowding, which will retain natural juices, add color and flavor. When making stews, cut vegetables in like-size pieces for even cooking. Tender vegetables such as peas should be added near the end of the stewing time to prevent overcooking.

**STEAMING** is one of the best ways to retain the nutritive value of foods. Steamed foods generally contain a greater proportion of nutrients because water-soluble nutrients are not drawn out of the food as readily as with other cooking methods. When steaming, cover food first with plastic wrap and then with aluminum foil. The plastic wrap will prevent the aluminum flavor from being transferred to the food. The aluminum foil will secure a seal on the pan. Steam foods in an aromatic liquid, such as beef or chicken stock. The flavor from the liquid will be transferred to the food. This liquid can be used to make an accompanying sauce.

**POACHING** uses both steam and liquid to cook. the lid should be left on during poaching so the food that is not submerged can be cooked by the steam trapped inside the pan.

**SAVE YOUR STEMS!** Turn calcium-rich broccoli stems into a delicious, healthy slaw. For easy **BROCCOLI-CARROT SLAW**, combine shredded carrots, shredded broccoli stems, red onion, diced red pepper, dry mustard and a little Chicken or Vegetable Base. Toss with Sweet 'n Sour Poppy Seed Vinaigrette.

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## Hearty Lobster Dip

8	oz	Cream cheese, softened
1/2	C	Sour cream
4	oz	Mayonnaise
1 1/2	Tbsp	<b>Lobster Base</b>
5	oz	Lobster meat, cooked, chilled, chopped fine
1/2	tsp	Parsley, fresh, chopped, (to taste)
1/2	tsp	Chives, fresh, chopped, (to taste)

In a bowl, blend cream cheese, sour cream and mayonnaise thoroughly. Add Lobster Base. Mix well. Fold in lobster meat, parsley and chives. Mix well. Keep chilled. Serves 24

## Lobster Avocado Dip

1	C	Avocado, mashed
6	oz	Tomatoes, fresh, drained, chopped
2	tsp	Lemon juice, fresh
2	tsp	<b>Lobster Base</b>
		Asian Chili sauce, dash, to taste (red pepper sauce-optional)
5	oz	Mayonnaise
1 1/2	tsp	<b>Lobster Base</b>

In a bowl, mix avocado, tomatoes, lemon juice and 2 tsp Lobster Base thoroughly. Add red pepper sauce (optional) to taste, mix well. In separate bowl, blend mayonnaise and 1 1/2 tsp Lobster Base thoroughly. Spread mayonnaise mixture on top of avocado mixture, sealing to edge of the bowl. Keep chilled. When ready to serve, mix mayonnaise mixture into avocado mixture. May garnish top with pieces of lobster meat. Serves 24

## Spanish Style Stock

1	Tbsp	Paprika, mild, Spanish
1	gal	Water
1/4	C	<b>Chicken Base</b>
2	Tbsp	<b>Lobster Base or Shrimp Base</b>
1/4	tsp	Saffron, powder
5	oz	Orange juice, unsweetened and zest

Toast paprika 1-2 minutes. Do not burn! Add water, Chicken Base, Lobster Base or Shrimp Base, saffron and orange juice and zest. Simmer for 2-3 minutes.

## Beef Consomme

1	Gallon	Cold Water
4	Ounces	<b>Beef Base</b>
1 1/2	Ounces	Plain Gelatin
1	Pound	Ground Round
8		Egg Whites
2	Cups	Sherry -- Optional

Dissolve Beef Base and gelatin in cold water. In a bowl mix ground round and egg whites. Whisk the meat and egg mixture into the cold stock. Bring the consomme to a slight boil. Reduce heat and simmer for 1 hour. DO NOT STIR ONCE THE SOUP STARTS TO SIMMER. Strain. Stir in sherry. Yield 1 gallon

## 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 1/2 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 1 1/2 cups water before cooking.
- F) For **cooked rice, beans, grains or vegetables:** Add 1/2 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 1/4 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 1/2 cup oil. Rub on skin and meat before grilling, broiling or sauteing to replace salt.
- I) A flavorful baste: Combine 2 tsp. Base with 1/4 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 1/2 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 caramelize 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: Mashe**d/ Twice Baked: 1 1/2 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 1/2 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 1/4 tsp. Base dissolved in 1 tsp. water** to scrambled eggs, egg whites or egg substitute, omelets or quiche to replace salt.

## Seafood Pumpkin Soup

1/4	C	Butter, salted
1	C	Shallot, fine chopped
1	Tbsp	Garlic ,fresh, minced
1/2	C	Ginger root, fresh, fine diced
1/2	can	Libby's® Pumpkin 100% pure
1/2	C	<b><u>Lobster Base</u></b>
1	C	Sherry, dry
1	gal	Water
1/2	C	<b><u>Dry Roux® (Sauce/Soup Thickener)</u></b>
1	C	Butter, salted, sweet
1	lb	Shrimp, peeled, raw, de veined, large diced (or seafood)
1/2	C	Chervil, fresh, stemmed (optional)

In a soup pot, melt butter. Add shallots, garlic and diced ginger and sweat. Add Pumpkin, Lobster Base, sherry and water, reserving 1 C of the water to make a slurry with the Dry Roux. Stir well and boil, stirring occasionally. In a bowl whisk Dry Roux and the reserved 1 C of cold water into a smooth slurry. Gradually pour the slurry into the boiling liquid, stirring constantly. Heat to a gentle boil, stirring frequently. Reduce heat and gently boil 5-10 minutes, stirring occasionally. Strain. Add butter and seafood; simmer 3-4 minutes. Before serving, garnish with fresh chervil leaves (optional). Serves 24

## Pasta Nicoise

1 1/4	C	Red bliss potato, small, cooked, unpeeled
4	oz	Tuna fillet
4	oz	Spaghetti, dried Linguini
3/4	C	Green beans cut in 1-inch lengths *
1/2	C	Extra virgin olive oil
1/2	C	Red wine vinegar
1/8	tsp	Black pepper, cracked
1/2	tsp	Vegetable oil
1	tsp	Garlic powder
1/2	C	Red onion, medium diced
1/2	C	Tomatoes, Roma, medium diced
1	tsp	<b><u>Lobster Base</u></b>

In a saucepan, cover potatoes with water. Boil over medium high heat. Reduce heat and gently boil until potatoes are tender. 20 minutes. Drain; cool. Cut in half, then thirds. Set aside. Grill tuna steaks. Slice thinly. Cook linguini per label directions. Drain, rinse and set aside. Blanch beans. Cool and hold. In a bowl. Combine oil, vinegar and pepper, mix well. Set aside. In a skillet, heat oil over medium high heat. Add garlic and onions. Sauté 2 minutes. Add oil/vinegar mixture, potatoes, beans, tomatoes and Lobster Base. Heat to boiling, stir occasionally. Reduce heat and heat through. Combine with pasta, tossing lightly. Arrange sliced tuna on top of salad. Serve hot or cold. Frozen green beans, thawed, may be used. Serves 2

## Broccoli & Cheese Quiche

2	10"	Pie Shells
3	Pounds	Stouffer's Broccoli Cheese Souffle -- Thawed
1	Tbsp	<b><u>Ham Base</u></b>
5	Large	Eggs
1	Cup	Swiss Cheese -- Shredded
1 1/2	Tbsps	Lemon Juice
3/4	Tsp	Dried Basil
1/8	Tsp	Ground Black Pepper
2	Ozs	Swiss Cheese -- Shredded

In preheated 400°F oven partially bake pie shells 8-10 minutes. In a large bowl combine Souffle, Base, eggs, 1st amount of cheese, lemon juice, basil and pepper. Whisk until well blended. Pour 3 cups of the mixture into each shell. Sprinkle 2nd amount cheese evenly over top of each pie. Bake on trays in 375° oven 50-55 minutes, until set and the top is golden. Allow to stand 15 minutes before cutting. Serves 20

## Grilled Filet with Lobster Butter and Lobster Mashed Potatoes

10		Filet mignon, raw, portioned
2 1/2	oz	Butter, unsalted soft
1/4	tsp	<b><u>Lobster Base</u></b>
15	oz	Lobster, cooked, knuckle meat, chopped
1/2	tsp	Chives, fresh, minced
1	Tbsp	Shallot, sliced, caramelized, chilled
1/2	tsp	Black pepper, ground
20	oz	New potatoes, peeled, cooked and mashed
2	tsp	<b><u>Lobster Base</u></b>
2	tsp	Parsley, fresh, chopped
2	tsp	Dill, fresh, chopped

Season and grill steaks to desired degree of doneness. Reserve. Place butter, Lobster Base, lobster meat, chives, shallots and pepper in a mixer. Mix on low until thoroughly incorporated. Season to taste. Wrap and roll compound butter in parchment paper. Roll into desired thickness and shape. Refrigerate until firm. Unwrap and portion into 1/2 oz. slices. Mix mashed potatoes, Lobster Base, parsley and dill until incorporated. Season to taste. Place steak over portioned mashed potatoes. Top steak with compound butter. Garnish and serve. Garnish with truffle oil. Use hangar steak, strip steak, flank steak or lamb T-bones to replace filet. Serves 10

## Paella with Shrimp and Lobster Bases

1/4	C	Olive oil or vegetable oil
3	lb	Chicken breast fillet, skinless, cut into 1 inch pieces
1	lb	Italian sausage, pork, raw, cut into 1 inch pieces
1	C	Onion, small diced
4		Garlic cloves, medium, minced
1/4	tsp	Thyme, dried, ground, leaves
1/4	tsp	Black pepper, ground
1/8	tsp	Red pepper, ground
3		Bay leaves
4	oz	Ham, smoked, medium diced
4	oz	Red or green bell peppers, sliced thin
1	qt	Water, hot
1 1/2	oz	<b><u>Shrimp Base</u></b>
1 1/2	oz	<b><u>Lobster Base</u></b>
1	C	White wine, dry
4	C	Long grain white rice dry
1/2	tsp	Saffron, powder (optional)
1/2	tsp	Turmeric, ground
1	lb	Shrimp, peeled, raw, de veined
1	lb	Mussels, raw (optional)
10	oz	Peas, green, frozen, thawed

In a skillet, heat oil until hot. Add chicken and sausage; sauté until browned, 10-15 minutes. Remove from skillet. Set aside. In the same skillet, add onions, garlic, thyme, black and red pepper and bay leaves. Sauté and stir about 3 minutes. Stir in ham and peppers and sauté 1 minute. Place mixture into an 8 qt pan. Add water, Shrimp Base, Lobster Base, wine, rice, saffron (optional) and turmeric, mixing well. Place chicken and sausage on top. Cover and bake in 350°F oven 30 minutes. Add shrimp, mussels and peas. Continue baking covered until shrimp are pink and tender and mussels are opened, about 10-15 minutes. Add a small amount of water if rice becomes too dry. Remove bay leaves and discard. Serves 20

## Ham, Corn & Cheddar Cheese Bake

1/2	C	Milk, full fat
	to taste	Garlic, minced
2	tsp	<b>Ham Base</b>
2	Tbsp	<b>Dry Roux® (Sauce/Soup Thickener)</b>
1/4	C	Milk, full fat
6	oz	Cheddar cheese shredded
3	oz	Cream cheese
30	oz	Whole kernel corn, frozen thawed
3	oz	Ham, cooked small diced

In a sauce pot, warm 1/2 C milk. Add Sautéed Garlic Base and Ham Base, stir until dissolved. In a bowl, whisk Dry Roux and 1/4 C milk into a smooth slurry. Add Cheddar cheese and cream cheese; stir until melted. In a baking pan, combine corn and ham. Add warmed cheese mixture; mix until well coated. Bake in a 350°F oven for 45 minutes. Serves 12

## Southern Pecan Glaze for Pork, Chicken and/or Appetizers

8	oz	Bacon, diced
1	C	Red wine vinegar
1	C	Brown sugar
1	Tbsp	<b>Ancho Flavored Concentrate</b>
1	Tbsp	Dijon mustard
1	tsp	<b>Ham Base</b>
1	C	Pecans, roasted, in pieces

In a sauté pan, brown bacon until crisp. Remove and save bacon bits from the pan, using a slotted spoon, reserving all fat in the pan. Remove pan from heat to slightly cool fat. Deglaze pan with vinegar and sugar. Bring pan back to medium high heat. Add Ancho, mustard and Ham Base. Reduce liquid to a syrup consistency, whisking occasionally. Place syrup in serving container. Add pecan pieces and reserved bacon bits, stirring until well blended.

## Grapefruit, Lime, Ginger Beurre Blanc

1/4	Cup + 2 Tbsp	Butter
1/4	Cup	Onions -- Finely Diced
1/4	Cup	Grapefruit Juice
1	Tbsp	Fresh Lime Juice
1/4	Tsp	Fresh Ginger Root -- Minced
1	Cup	Cream
1	Tsp	<b>Chicken Base</b>
1	Tsp	Lime Zest -- Finely Diced
Dash		Ground White Pepper

In a sauce pot over med-high heat, melt butter. Add onions and saute 2 minutes. Add ginger, grapefruit and lime juice and heat to boiling. Reduce heat and gently boil until reduced by 1/2, stirring occasionally. Add cream, Chicken Base, zest and pepper, mixing with whisk until well blended. Heat to boiling over med-high heat, stirring often. Reduce heat; gently boil 3 minutes, stirring occasionally. Serves 4

## Spicy Crab Bisque in Acorn Squash

2 1/2	qt	Water
1/3	C	<b>Crab Base</b>
1/4	C	Butter, salted or margarine
2	tsp	Old Bay® Seasoning
1/2	tsp	Red pepper sauce
1/4	tsp	White pepper, ground
4	C	Half and half cream
6	oz	Crabmeat, lump or back fin
3/4	C	Acorn squash, cooked, puréed
1/3	C	Sherry, dry, pale
2	Tbsp	Almonds, toasted and slivered, crumbled
1 1/4	C	Water
1 1/4	C	<b>Dry Roux® (Sauce/Soup Thickener)</b>

In a sauce pot, combine water, Crab Base, margarine or butter, Old Bay Seasoning, red pepper sauce and pepper. Heat to boil. Reduce heat and gently boil 2-3 minutes. Add cream, crabmeat, squash, wine and almonds. Mix well. Boil over medium heat. Reduce heat and gently boil 5 minutes. In a bowl, whisk water and Dry Roux into a smooth slurry. Gradually pour the slurry into the boiling liquid, stirring constantly. Boil, stirring frequently. Reduce heat and gently boil 2 minutes, stirring occasionally. Serve in well cleaned, blanched acorn squash. Blanch squash until just cooked. Squash may be cooked ahead and well heated just before serving. Serves 16

## Spinach Mushroom & Parmesan Pasta Rolls

40		Lasagne sheet, dried
1/2	C	Olive oil
20	oz	Onions, fine diced
12	oz	Mushrooms, fine diced
1 1/3	C	Spinach, frozen, drained, chopped
8	tsp	<b>Sautéed Vegetable Base</b>
2	Tbsp	<b>Maggi® Liquid Seasoning</b>
6	tsp	Basil leaf, dried
1/2	tsp	White pepper, ground
2 2/3	C	Cottage cheese, plain
3	C	Parmesan cheese, fresh, grated
2/3	C	Egg yolk
2	qt	Marinara sauce
1	C	Parmesan cheese, fresh, grated

Cook lasagna noodles according to label directions; cut in half. Set aside. In a sauce pot, heat oil. Add onions and mushrooms; sauté 3-4 minutes. Add spinach, Sautéed Vegetable Base, Maggi Liquid Seasoning, basil and pepper. Simmer 3-4 minutes, stirring occasionally. Remove from heat. Set aside. In a separate bowl, combine cottage cheese, Parmesan cheese and egg yolks; mix well. Add spinach and mushroom mixture; blend. Spread 1-1/2 oz. spinach mixture onto each lasagna noodle. Roll up. Place rolls in 2" pans. Pour marinara sauce over rolls. Sprinkle with Parmesan cheese. Cover. Bake in a 350°F oven for 45 minutes. Serves 80

## Ball Park Gravy

2	Tbsps	<b>Beef Gravy Concentrate*</b>
1	Cup	Boiling Water
1/4	Cup	Beer Or Ale
1	Tsp	Dijon Mustard

Mix Concentrate and water until smooth and thickened. Add beer and mustard and mix until well blended. Serve over pot roast or meat loaf.

\* For thicker gravy add 1/2 to 1 Tbsp. Concentrate per cup of gravy. Yield 1 1/2 cups

### Bacon Cheese Strata featuring Ham Base

16	slices	White bread, sliced, crust trimmed, chopped
8		Eggs, large
4 1/2	C	Whole milk
1	Tbsp	<b>Ham Base</b>
1/4	tsp	Black pepper, ground
11	oz	Bacon, cooked, small diced
1/4	C	Scallion green onions, sliced thin on bias
8	oz	Cheddar cheese, shredded

In a food processor, add bread. Process 2 minutes intermittently until coarsely chopped. In a bowl, combine eggs, milk, Ham Base, and pepper. Whisk until well blended. Fold in bread, bacon, scallions and cheese. Stir until well blended. Pour egg mixture in a well greased pan. Place in a 350°F oven 50-60 minutes or until top is golden brown. Let sit for 10 minutes. Variation: Replace bacon with sausage or for Western Strata, replace bacon with ham and peppers. Serves 24

### Crab and Artichoke Sandwich

1	C	Mayonnaise
1	Tbsp.	<b>Crab Base</b>
1	Tbsp	Lemon juice, fresh
2	tsp	Mustard
2	lbs.	Crabmeat, white, raw cooked
2 1/2	C	Artichoke hearts, canned, drained, small diced
1	C	Scallions, chopped
8	buns	Hamburger buns
16	slices	Tomato, sliced thin
1	C	Mayonnaise
2	oz	Cheddar cheese mild, grated

In a bowl, combine mayonnaise, Crab Base, lemon juice and mustard. Whisk well to evenly distribute base. Add crab meat, artichokes and scallions to dressing. Mix well to coat evenly. Split buns in half. Place 1/2 C of crab mixture on each bun half. Place 1 tomato slice on each. In a bowl, blend together mayonnaise and cheese. Spread 1 1/2 Tbsp. of mixture on each tomato slice. Bake in a 400°F oven for 10-15 minutes or broil 5-7 minutes until heated and golden brown. For Shrimp and Artichoke Sandwich, substitute Minor's Shrimp Base for Crab Base and cooked, diced shrimp for crab meat. Serves 16

### Red Eye Gravy

1	qt	Nescafe® 100% Colombian Soluble Coffee, prepared
2	tsp	<b>Ham Base</b>
1	tsp	Paprika, mild

In a saucepan, combine coffee, Ham Base and paprika. Boil, stirring occasionally, with a wire whip. Reduce heat and gently boil 2-3 minutes. Serve hot. Serves 16

### Mom's Ancho Barbecue Sauce

1	Cup	Mom's Original Barbecue Sauce
1	Tbsp	<b>Ancho Flavor Concentrate</b>
4		Scallions -- Chopped Fine

Mix well. Brush on chicken, burgers, ribs before, during and after cooking. Enjoy! Yield 1 cup

### Mandarin Pork Soup

3/4	tsp	Peanut oil
6	oz	Pork, boneless, lean, julienne cut
3.75	C	Water, hot
1.5	Tbsp	<b>Maggi® Liquid Seasoning</b>
1 1/2	Tbsp	<b>Pork Base</b>
1 1/4	C	Mushrooms, thin sliced
1/4	C	Water chestnuts, canned and drained sliced
1/4	C	Long grain white rice, dry
1/4	C	Beans sprout, canned and drained
1/4	C	Red bell pepper, julienne cut
1/4	C	Spinach, fresh, julienne cut
3	Tbsp	Scallions sliced
1	tsp	Red wine vinegar
1	tsp	Soy sauce
1/8	tsp	Ginger, dried powdered
1/4	C	Water
2	Tbsp	Cornstarch

In a skillet, heat oil over medium high heat. Brown pork until well done, 15-20 minutes. In a saucepan, combine pork, water, Maggi, Pork Base, mushrooms, water chestnuts, rice, bean sprouts, peppers, spinach, scallions, vinegar, soy sauce and ginger. Boil over med high heat, stir occasionally. Gently boil 5-10 minutes, stir occasionally. In a small bowl, whisk water and cornstarch until smooth. Gradually pour slurry into boiling liquid, stir constantly. Boil over med high heat, stirring frequently. Reduce heat and gently boil 2 minutes, stirring occasionally. Serves 5

### Cold Mango Soup

2	qt	Water
2	Tbsp	<b>Low Sodium Chicken Base</b>
6		Mangos, 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	<b>Teriyaki RTU Sauce</b>
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 food processor. Add ginger, lemon juice, mace and Teriyaki Sauce. Before serving, add rum (optional). Serves 16

### Monkfish With Lobster Brandy Sauce

1½	Pounds	Monkfish -- Cut In Chunks
1	Tsp	Garlic -- Chopped
3	Tbsps	Olive Oil
2	Medium	Tomatoes -- Peeled, Seeded and Chopped
1	Cup	Fresh Mushrooms -- Sliced
½	Cup	Red Pepper -- Diced
½	Cup	Green Pepper -- Diced
2	Cups	Heavy Cream
¼	Cup	Brandy Or Cognac
¼	Cup	Water
1½	Tsps	<b>Lobster Base</b>

In a skillet, heat 1 Tbsp. olive oil. Add onions, garlic and monkfish. Sauté 5 minutes, add brandy and flame, if desired. Remove contents of skillet and keep warm. Heat 1 Tbsp. olive oil, add peppers and mushrooms and sauté until crisp-tender. Add cream, water, Lobster Base and tomatoes. Reduce to apx. 1½ cups liquid. Return monkfish to the pan, warm briefly. Serve over rice. Serves 6

## Mediterranean Couscous

20	oz	<b><u>Clam Base prepared broth</u></b>
16	oz	Couscous, dried
4	Tbsp	Butter, unsalted
1/3	C	Green olives, Kalamata olives, rough chopped
1/3	C	Red pepper, roasted, canned and drained, small diced
1/4	C	Ginger, dried, powdered, roasted
		Basil, fresh for garnish

Bring clam broth to a boil. Add couscous and butter; stir well. Incorporate olives, peppers and garlic until well mixed. Remove from heat. Cover, let rest 5 minutes. Fluff couscous with a fork. Garnish with basil and serve. Serve with sautéed sea bass, grilled shrimp, chicken or lamb loins. Serve with fresh yogurt. Serves 10

## Cajun Vegetable Sauce

1	Tbsp.	Vegetable oil
2/3	C	Button mushrooms, small diced
1/2	C	Celery, small diced
1/2	C	Onion, small diced
1/4	C	Green Bell Pepper, small diced
1/4	C	Red bell pepper, small diced
1/2	C	Salsa, chunky, mild
1	tsp	<b><u>Clam Base</u></b>
1	tsp	<b><u>Fish Base</u></b>
1/2	tsp	Cumin, ground
1/4	tsp	Chili powder
1/4	tsp	Old Bay® Seasoning
	dash	Red pepper, ground
1 1/4	C	Water
1	Tbsp	Cornstarch

In a saucepan, heat oil over medium high heat. Add mushrooms, celery, onions, green peppers and red peppers; sauté 1-2 minutes. Add Salsa, Clam Base, Fish Base, cumin, chili powder, Old Bay Seasoning and red pepper; mix well. Gently boil 1-2 minutes. In a small bowl, whisk cornstarch and water into a smooth slurry. Gradually pour the slurry into the boiling liquid, stirring constantly. Boil over medium high heat, stirring frequently. Reduce heat and gently boil 2 minutes, stir occasionally. Serves 12

## Creamy Risotto with Crab and Lemon

1/4	C	Olive oil
20	oz	Arborio rice
1/2	C	Onion, small diced
1	tsp	Garlic, minced
2	qt.	Water
3	Tbsp	<b><u>Crab Base</u></b>
1	Tbsp	<b><u>Lobster Base</u></b>
1/4	tsp	Black pepper, ground
9	oz	Crabmeat, cooked, lump, canned
1/4	C	Parmesan cheese, grated
1	Tbsp	Lemon peel, fresh zest, plus 1/4 cup juice
2	Tbsp	Parsley, fresh chopped

In a sauce pot, sweat rice in oil until translucent, 2-3 minutes. Add onions and garlic; sweat 1 minute until onions are translucent. Add water, Crab Base, Lobster Base and pepper. Heat to a gentle boil until liquid is absorbed, 12-15 minutes, stirring occasionally. Add crabmeat, cheese, lemon zest and parsley; gently fold until well blended. Serves 30

## Brazilian Seafood Stew (Moqueca de Peixe)

2	lb	Haddock * boneless, skinless, large diced
1	lb	Shrimp, frozen 26/30 ct., P&D, split lengthwise
1/8	C	Lime juice, fresh
2	tsp	Salt
1/2	tsp	Black pepper, ground
2	Tbsp	Vegetable oil
1	C	Onions, medium diced
1	C	Green Bell Pepper, medium diced
1	C	Red bell pepper, medium diced
5	C	Water, hot
5	C	Tomatoes, canned with juice diced
2	Tbsp	<b><u>Clam Base</u></b>
1 1/2	tsp	<b><u>Roasted Garlic Flavor Concentrate</u></b>
1/2	cup	Cilantro **, fresh, chopped
1	C	Coconut milk
		Scallions thin sliced on a bias

In a bowl, combine fish, shrimp, lime juice, salt and pepper. Toss ingredients to evenly coat fish and shrimp with seasoning. Cover with film wrap and marinate in the refrigerator for 45-60 minutes. In a pot, over medium high heat, add vegetable oil. Sauté onions and bell peppers for 1-2 minutes. Add hot water, tomatoes, Clam Base, Roasted Garlic Concentrate and coconut milk. Add marinated fish and shrimp. Stir to blend. Boil; reduce heat to medium and simmer 5 minutes, until fish and shrimp are opaque. Add cilantro and Tabasco sauce to taste. Serve. \*Any white fish of your choice may be used. \*\* 1/2 tsp. of **Minor's Cilantro Lime** may be substituted for fresh cilantro. Serves 16

## Casino Royale Butter for Seafood

1	lb.	Butter, salted softened
1	tsp	<b><u>Amore Anchovy paste</u></b>
1	Tbsp	<b><u>Roasted Garlic Flavor Concentrate</u></b>
1 1/2	Tbsp	<b><u>Clam Base</u></b>
1	Tbsp	Lemon juice, fresh
1/2	tsp	Black pepper, cracked
2 1/2	oz	Red bell pepper, fine diced
2 1/2	oz	Green Bell Pepper, fine diced
8	oz	Bacon, small diced

In a food processor or mixer, blend butter, anchovy paste, Roasted garlic, Clam base, lemon juice and cracked pepper until smooth. Gently fold in bell peppers until well blended. Place 1 Tbsp butter on 8 to 12 oz. of finished cooked seafood of choice. Garnish with bacon. Or place 1/4 -1/2 tsp butter on each oyster or clam half before baking. Garnish with bacon. Great for oysters, clams or baked, broiled or sautéed seafood. Serves 44

## Clam Fajita Marinade - (marinates 3 lbs of clams)

1/4	C	Vegetable oil
1/4	C	Lemon juice, fresh
1	Tbsp	<b><u>Clam Base</u></b>
1	tsp	<b><u>Roasted Garlic Flavor Concentrate</u></b>
1	Tbsp	Cumin, ground
1	tsp	Chili powder
1	tsp	Red pepper, crushed

In a bowl, whisk together all ingredients until Clam Base and Roasted Garlic Base are dissolved. Marinate clams for two hours.



## Mushroom Medley Rice Pilaf

2	Tbsp	Canola oil
1/3	C	Onion, minced
3/4	C	Shiitake mushrooms, fresh
3/4	C	Crimini mushrooms, julienne cut
3/4	C	Portabello mushrooms, julienne cut
2	C	Water
2 1/2	Tbsp	<b><u>Low Sodium Chicken Base</u></b>
1 1/2	C	Long grain white rice, dry
1/4	C	Parmesan cheese, fresh, grated

In a pot, heat oil. Add onions and mushrooms. Sauté 2-3 minutes. Add water, Low Sodium Chicken Base and rice. Heat to boiling. Reduce heat and gently boil for 25 minutes, stirring occasionally. Add water 1/2 C at a time, cook until water is absorbed. Repeat until rice is very tender. Add cheese; stir until melted. Serves 15

## Fluffy Spanish Style Rice

2	C	Water
2	C	Tomato juice (no salt added)
1	Tbsp	<b><u>Low Sodium Chicken Base</u></b>
1	Tbsp	Garlic powder or garlic minced
2	C	Long grain white rice dry

In a sauce pot over medium high heat, combine water, tomato juice, Low Sodium Chicken Base, garlic and rice. Gently boil. Reduce heat, cover and cook 8-10 minutes, stirring occasionally, until all liquid is absorbed. Serves 20

## Lemon Pepper Chicken (Reduced Sodium)

2	Tbsp	Olive oil
1 1/2	Tbsp	<b><u>Low Sodium Chicken Base</u></b> (
2	Tbsp	Lemon juice, fresh
1	tsp	Garlic, fresh, minced
1/2	tsp	Oregano leaf, dried
1/2	tsp	Basil leaf, dried
1/4	tsp	Black pepper, ground
1 1/4	lb	Chicken breast fillet, skinless, boneless, julienne cut
2	oz	Butter, salted
3	oz	Red bell pepper, julienne cut
3	oz	Green Bell Pepper, julienne cut
3	oz	Onion, julienne cut
2	oz	Mushrooms, sliced
1 1/2	C	Water, hot
1	oz	<b><u>Low Sodium Chicken Base</u></b>
1/2	C	Half and half
1	oz	Cornstarch

**Marinade:** In a bowl, whisk oil, Low Sodium Chicken Base, lemon juice, garlic, oregano, basil and pepper. Add chicken to marinade. Toss gently until chicken is evenly coated. Cover and refrigerate 30 minutes. In a sauté pan, melt butter. Add peppers and onions. Sauté 3 minutes. Add mushrooms; sauté 3 minutes. Add water and Low Sodium Chicken Base, mix well. Boil, stirring occasionally. In a separate bowl, whisk cream and cornstarch into a smooth slurry. Gradually pour the slurry into the boiling liquid, stirring constantly. Heat to boiling, stir frequently. Reduce heat and gently boil for 2 minutes, stir occasionally. Heat a sauté pan. Drain marinated chicken. Add chicken and Sauté until evenly browned. Add sautéed chicken to vegetables, mix well. Return to a gentle boil, stir frequently. Reduce heat and gently boil for 5 minutes, stirring occasionally. Serves 6

## Chinese Won Tons-Sherried Pork, Scallions & Ginger Won Tons

8	oz	Pork, ground lean
1	oz	Water chestnuts, canned, drained chopped fine
2	Tbsp	Scallion or green onions, chopped fine
1	Tbsp	Ginger root, fresh minced
2	tsp	<b><u>Pork Base</u></b>
1	Tbsp	Dry Sherry
48		Won ton pastry

In a bowl, mix pork, water chestnuts, scallions, ginger root, Pork Base and sherry until well blended. Place 1 tsp. Pork in center of won ton wrapper. Brush edges lightly with water; fold in half to make a rectangle. Moisten 2 corners next to filling with water; bring 2 corners together and press to seal. Repeat with remaining pork mixture and won ton wrappers. In a large pot, boil water. Add 12 won tons; return to boiling, gently boil until won tons float to the surface. Remove with slotted spoon to pan lined with plastic wrap. Reheat in gently boiling soup or water for 1 minute. Serves 16

## David's Perfect Pesto

1 1/2	Cups	Olive Oil
1	Tbsp	Lemon Juice
2	Tbsps	Garlic -- Rough Chopped
1/4	Cup	Pine Nuts -- Lightly Toasted
1/4	Cup	Parmesan Cheese -- Fresh Grated
1	Cup	Fresh Basil-Loosely Packed -- Torn
1/3	Cup	Fresh Spinach - Blanched & Squeezed Dry Or Frozen Spinach Thawed & Squeezed Dry
2	Tsps	<b><u>Chicken Base</u></b>
1	Tbsp	Fresh Ground Black Pepper

Put all ingredients in blender. Blend until smooth. Add additional olive oil if needed. Serve over warm, un rinsed pasta, freshly boiled potatoes just cool to the touch, salads etc.....

## Aspen Mushroom Tapenade

3	Tbsp	Olive oil
1	tsp	Garlic, chopped
1	qt	Shiitake mushrooms, fresh, sliced
1	qt	Crimini mushrooms, sliced
2	Tbsp	<b><u>Herb de Provence Flavor Concentrate</u></b>
2	tsp	<b><u>Mushroom Base</u></b>
1/2	tsp	Black pepper, ground
1/3	C	Red wine, dry
1 1/2	C	Black olives pitted, canned, drained
2	Tbsp	Capers, canned, drained ** see chef's tip below
5	ea	Anchovies, canned in oil, drained (optional)
2	Tbsp	Lemon juice, fresh
1/4	C	Olive oil

In a sauté pan, heat oil. Add garlic, shitake mushrooms, Crimini mushrooms, Herb de Provence Flavor Concentrate, Mushroom Base and pepper. Sauté until mushrooms begin to render their juices, 5 minutes. Add wine. Lower heat slightly and cook, uncovered, stirring occasionally, until the liquid has evaporated and the mushrooms are tender, 8-10 minutes. Chill. In a food processor, combine chilled mushroom mixture, olives, capers, anchovy fillets (optional) and lemon juice. Process until finely chopped. Gradually add olive oil. The mixture will thicken. DO NOT OVER-PROCESS; SOME TEXTURE SHOULD REMAIN. Refrigerate covered, for 24 hours. Serve at room temperature. \*\*1/2 tsp salt may be used in place of capers

### Caramelized Onion Sauce/Topping for Hamburgers

4	oz	Margarine or butter
1/2	C	Granulated sugar
1	lb	Onion, sliced thin
2 1/2	C	Water
3	Tbsp	<b>Beef Base</b>
2/3	oz	Worcestershire sauce
1/4	C	Cornstarch

In a sauté pan, melt butter. Add sugar and onions. Sauté until onions are browned, stirring occasionally. Add water and Beef Base. Heat to a gentle boil. In a bowl, blend Worcestershire sauce and cornstarch into a smooth slurry. Gradually pour the slurry into the boiling mixture, stirring constantly until thick and smooth. Top hamburger with a 2 oz. ladle of Onion Sauce before serving. Serves 18

### Gazpacho Soup

4	C	Water, hot
5	Tbsp	<b>Beef Base</b>
3	C	Breadcrumbs, fresh, crust removed
4	C	Tomato juice
1/2	C	Red wine vinegar
6	Tbsp	Corn oil or Olive oil
3	tsp	<b>Roasted Garlic Flavor Concentrate</b>
4	C	Tomato, peeled, seeded, small diced
1	C	Cucumber, peeled, seeded, small diced
5	oz	Green Bell Pepper, small diced
1/4	C	Onion, fine diced

In a sauce pot, dissolve Beef Base in hot water, mixing well. Add bread crumbs, mixing until well blended. Add tomato juice, vinegar, oil, Roasted Garlic, tomatoes, cucumbers, green peppers and onions, mix well. Chill. Stir before serving. Serves 16

### Skirt Steak Fajita Marinade - (apply to 3 lb. of meat)

1/4	C	Vegetable oil
1/4	C	Lime juice, fresh
1	Tbsp	<b>Beef Base</b>
1	tsp	<b>Roasted Garlic Flavor Concentrate</b>
1	Tbsp	Cumin, ground
1	tsp	Chili powder
1	tsp	Red pepper, crushed

In a bowl, combine oil, lime juice, Beef Base, Roasted Garlic Base, cumin, chili powder and red pepper until bases are dissolved. Marinate beef for two hours.

### St. Thomas Chicken, Rice and Bean Soup

2	oz	Margarine or Butter
1 1/4	C	Onions, small diced
1	C	Carrots raw, medium diced
1/2	C	Celery, medium diced
3.5	qt	Water, hot
4	oz	<b>Low Sodium Chicken Base</b>
1/2	C	<b>Teriyaki RTU Sauce</b>
6	oz	Long grain white rice
16	oz	Cooked chicken, meat only, small diced
8	oz	Black beans, canned, drained

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

### Garlic & Herb de Provence Ratatouille

1/3	C	Yellow squash, medium diced
1/3	C	Zucchini, medium diced
1/4	C	Mushrooms, medium diced
1/4	C	Onions, medium diced
2	Tbsp	Red bell peppers, medium diced
2	Tbsp	Green Bell Peppers, medium diced
1	Tbsp	Olive oil
3/4	C	Tomatoes, canned with juice diced
1	tsp	<b>Low Sodium Chicken Base</b>
3/4	tsp	<b>Herb de Provence Flavor Concentrate</b>
3/4	tsp	<b>Roasted Garlic Flavor Concentrate</b>

Preheat oven to 500°F. In a bowl, combine squash, zucchini, mushrooms, onions, bell peppers, and oil. Gently toss until well blended. Place on a lined sheet pan. Bake 10-12 minutes until vegetables are slightly tender. Set aside. In a saucepan over medium high heat, combine tomatoes, Low Sodium Chicken Base, Herb de Provence and Roasted Garlic. Boil, stirring occasionally. Add vegetables, folding until blended. DO NOT OVER MIX. Serves 4

### Zesty Fajita Or Steak Salad Marinade

1/2	Cup	Vegetable Oil
1/2	Cup	Lime Juice
1/4	Cup	Water
1/8	Cup	<b>Chicken Or Beef Base</b>
1/8	Cup	Ground Cumin
2	Tsp	Chili Powder
2	Tsp	Crushed Red Pepper
1	Tsp	Garlic Powder

Blend all ingredients well. Marinate beef or chicken for 1 hour prior to grilling or sautéing. Yield 1 1/2 cups

### A Picnic Chicken Club Salad

4	lb	Cooked chicken, meat only, white and dark, small diced*
1 1/2	lb	Celery, small diced
1 1/4	lb	Tomatoes, skinned, seeded, medium diced
6	oz	Bacon bits
2	oz	Red bell pepper, small diced
3	C	Mayonnaise
1	C	Sour cream
1/4	C	Lemon juice, fresh
2	Tbsp	<b>Maggi® Liquid Seasoning</b>
1 1/2	Tbsp	<b>Bacon Base</b> No Added MSG)
1/4	tsp	White pepper, ground

In a bowl, combine chicken, celery, tomatoes, bacon bits and peppers. Toss gently. Set aside. In a separate bowl, combine mayonnaise, sour cream, lemon juice, Maggi Liquid Seasoning, Bacon Base and pepper. Mix until well blended. Add the dressing to the chicken mixture. Gently fold until well blended. Chill 20 minutes. \*Turkey meat may be substituted for chicken. Serves 26

### Skillet Fried Country-Style Long Grain Rice

3	qt	Water, hot
2/3	C	<b>Bacon Base</b>
4	C	Long grain white rice dry
6	strips	Bacon, small diced
2	C	Mushroom, sliced thin
2	C	Peas, green, frozen
2 2/3	C	Scallions, sliced thin
1	tsp	Soy sauce
1/8	tsp	White pepper, ground

In a pot, heat water to boiling. Add Bacon Base; stir to dissolve. Add rice; mix. Reduce heat, cover and gently boil 20 minutes. Remove from heat, let stand 5 minutes. Set aside. In a large skillet, sauté bacon over medium heat until crisp, 3-5 minutes. Add mushrooms, peas and scallions; sauté 2-3 minutes. Add soy sauce, pepper and cooked rice. Mix well. Heat 2-3 minutes.

### Senate Bean Soup

1/3	C	Butter, salted or margarine
1 1/3	C	Onions, small diced
1	C	Carrots, raw, small diced
1/3	C	Celery, small diced
8	C	Water, hot
7	tsp	<b>Bacon Base (No Added MSG)</b>
1	can	Navy beans, canned, undrained
1	can	Tomatoes, canned with juice, small diced
1/2	C	<b>Dry Roux® (Sauce/Soup Thickener)</b>
1	C	Water, lukewarm

In a sauce pot, melt butter or margarine. Add onions, carrots and celery; sauté 2-3 minutes. Add hot water and Bacon Base, boil, stirring occasionally. Reduce heat and gently boil 3-5 minutes. Stir in navy beans and tomatoes with juice; boil. In a bowl whisk Dry Roux and lukewarm water into a smooth slurry. Gradually pour the slurry into the boiling liquid, stirring vigorously. Boil, stirring frequently. Reduce heat and gently boil 2 minutes, stirring occasionally. Serves 22

### Cheesy Bacon Grits featuring Minor's® Bacon Base

7	C	Water, hot
1/8	C	<b>Bacon Base</b>
14	oz	Grits
2		Eggs, large, slightly beaten
8	oz	Cheddar cheese, sharp, grated
1/4	C	Margarine
1/4	tsp	Garlic powder
1/8	tsp	Red pepper, ground

In a sauce pot, whisk water and Bacon Base to dissolve. Heat to boiling. Whisk in grits. Reduce heat and gently boil 15-20 minutes. In a bowl, mix eggs with small amount of hot grits. Add conditioned eggs to sauce pot. Remove from heat. Add cheese, margarine, garlic powder and red pepper. Mix well. Remove from heat. Pour into 9" x 13" baking pan. Bake in 350°F oven 30 minutes, until lightly browned. Serves 20

### Asian Beef and Rice Soup

2	Tbsp	Sesame seed oil
8	oz	Beef, julienne cut
1	lb	Leeks, fine diced
1	lb	Mushrooms, medium diced
8	oz	Bok choy, sliced
2 1/2	qt	Water, hot
6	Tbsp	<b>Beef Base</b>
1/4	C	<b>Teriyaki RTU Sauce</b>
1	C	Long grain white rice, cooked
1	C	Scallions, sliced thin

In a soup pot, heat oil. Add beef; sauté 2-3 minutes. Add leeks, mushroom and bok choy; sauté 2-3 minutes. Add water, Beef Base and Teriyaki RTU Sauce. Mix well. Simmer 5 minutes. Add rice and scallions. Serves 16

### All American Chop Suey

3/4	C	Corn oil
4	lb	Pork, boneless, julienne cut
3	tsp	Salt
2	tsp	Black pepper, fine ground
1/2	C	Soy sauce
1	lb	Onions, julienne cut
2	qt	Water, hot
4	Tbsp	<b>Beef Base</b>
4	C	Bean sprouts, washed
3/4	C	Cornstarch
1	C	Water
1	lb	Celery, sliced thin

In a sauce pot, heat oil. Add pork, salt and pepper. Cook 5 minutes, stirring frequently. Add soy sauce and onions. Cook 3 minutes, stirring constantly. Add water and Beef Base. Boil, stirring occasionally. Reduce heat and gently boil 10 minutes, stir occasionally. Add bean sprouts; cook 3 minutes, stir occasionally. In a bowl, whisk cornstarch and water into a smooth slurry. Gradually pour the slurry into the boiling liquid, stirring constantly until mixture is thickened. Add celery. Return to a gentle boil. Cook 2 minutes, stir occasionally. Serves 25

## Ham 'N Scalloped Potatoes

2	Tbsps	Margarine Or Butter
¼	Cup	All-Purpose Flour
1	Cup	Hot Water
1	Cup	Whole Milk
1	Tbsp + 1 Tsp	<b>Ham Base</b>
Dash		Fresh ground Pepper
3	Cups	Potatoes -- Sliced
½	Pound	Ham -- Julienned
¼	Cup	Onions -- Finely Chopped

In a 2 qt. saucepan over med-high heat, melt butter and blend in flour. Cook over medium heat for 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 or a baking pan. Cover and bake at 350°F for 1 hour. Uncover and continue baking until potatoes are tender, apx. ½ hour. Serves 6

## Pesto Sundried Tomato Cream Sauce

1	Tbsp	Vegetable Oil
2	Tbsps	Onions -- Diced Fine
½	Cup	Dry White Wine
1	Tbsp	Lemon Juice
2	Cups	Heavy Cream
1	Tbsp	Pesto Sauce
1	Tbsp	<b>Chicken Base</b>
1	Tbsp	Sun-Dried Tomatoes-Rehydrated -- Chopped
½	Tsp	Ground Black Pepper

In a non-stick pan over med-high heat, saute onions in oil 1 minute. Do not brown. Add wine and lemon juice. Heat to boiling. Cook until reduced to ½ original volume. Add cream, pesto sauce, Chicken Base, tomatoes and pepper. Heat to boiling, stirring often. Reduce heat and gently boil 2 minutes, stirring occasionally. Yield 2 cups

## Beef Dijon Au Jus

1 3/4	C	Water
1/4	C	Burgundy red wine
2	Tbsp	<b>Beef Base</b>
1	Tbsp	<b>Maggi® Liquid Seasoning</b>
1/2	Tbsp	Mustard, Dijon
1/2	Tbsp	Tomato paste

In a pot combine water, wine, Beef Base, Maggi, mustard and tomato paste; mix well. Boil over medium high heat, stir occasionally. Reduce heat and gently boil for 1-2 minutes, stir occasionally. Serves 8

## Deviled Crab Casserole, Au Gratin

1½	Tbsps	Butter
1½	Tbsps	Onions -- Diced Fine
1/8	Cup	Fresh Mushrooms -- Sliced
16	Ounces	Half And Half
2	Tbsps	<b>Crab Base</b>
1	Pinch	Cayenne Pepper
1	Tbsp	Dijon Mustard
2	Drops	Hot Pepper Sauce
	Dash	Worcestershire Sauce
1½	Tbsps	<b>Sauce/Soup Thickeners (Dry Roux®)</b>
1	Ounce	Water
1	Whole	Egg -- Whipped
8	Ounces	Lump Crabmeat
6-8	Ounces	Bread Crumbs or Stuffing Mix
		Melted Butter
		Fresh Grated Parmesan Cheese

Saute onions and mushrooms in butter. Add half & half and mix well. Simmer only 5 minutes. Combine Dry Roux® and water stirring constantly until well blended. Add Roux® mixture to pot with half & half stirring constantly. Simmer 3-4 minutes. Add a small amount of sauce to the whipped egg and mix. Remove sauce from heat, add egg and mix well. Add crab meat, mix well. lightly coat casserole with bread crumbs and melted butter. Top with Parmesan cheese. Bake at 425° until nicely browned. Serves 6

## Zesty Lemon Rice

2½	Cups	Water
2½	Tsps	<b>Chicken Base</b>
1	Clove	Garlic -- slightly crushed
1	Cup	Long-Grain Rice
1	Tbsp	Lemon Zest -- finely grated
2	Tbsps	Fresh Dill -- chopped
2	Tbsps	Unsalted Butter
		Freshly Ground Black Pepper -- to taste

Bring water, Chicken Base and garlic to a boil. Stir in rice, cover and simmer until liquid is absorbed, apx. 20 minutes. Remove from the heat and stir in zest. Let stand covered 5 minutes. Remove the garlic clove. Gently stir in dill and butter. Add pepper. Serve. Serves 6

## Rover's Reward - Dog Biscuits

1	Tsp	<b>Beef Or Chicken Base</b>
1/3	Cup	Margarine
½	Teaspoon	Salt -- Optional
¾	Cup	Hot Water
½	Cup	Powdered Milk
1		Egg -- Beaten
3	Cups	Whole Wheat Flour

Preheat oven to 325°. In a large bowl, combine water, Base and margarine. Add powdered milk, salt and egg. Add flour a ½ cup at a time, mixing well after each addition. Knead the dough 3-4 minutes and roll out into ½" thickness. Cut into bone shapes. Place on greased cookie sheet. Bake 50 minutes Remove bones from oven-cool. Serve. Yield 1 ½ qts