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Recipes For MINOR'S Ham, Pork and Bacon Base



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

About the Recipes

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

MAKE THEM YOUR OWN !!

If there's an ingredient you dislike, **replace it.**

If there's one you really like, **add more.**

Substitute any ingredients with similar ingredients you have on hand.

Cutting down on fat?

Substitute a "fat-free" cook spray for butter or oil,

"Fat-Free" Half & Half (Land O' Lakes) for regular,

Evaporated Skim milk for Heavy cream

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

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

Some of the recipes call for

Minor's Sauce/Soup Thickener "Dry Roux"®

Substitute any of the following:

a) Classic roux in equal amounts of butter and flour

b) Cornstarch or arrowroot and water

1 oz. of Dry Roux® replaces 2 Tbsp. cornstarch or ¼ cup flour

Create memorable meals with Minor's.

HAPPY COOKING !!

Heidi & David

- A) For MORE FLAVOR LESS SALT; replace salt with 2 -3 times amount of Base. (omit 1 tsp. salt; replace with 2-3 tsp. Base) Bases are highly concentrated; Use LEVEL measurements.
- B) Replace bouillon cube(s) with ½ tsp. Base each, for more natural flavor and less salt.
- C) Blend Base into any recipe easily by dispersing in any liquid called for in the recipe; i. e., water, milk, eggs, mayonnaise ...
- D) To enhance soup stock: Add 1 Tbsp. Base per quart. For full flavored stock or broth: see directions on container.
- E) Rice, grains, beans, vegetables: Add 1 tsp. Base to every 1½ cups water before cooking.
- F) For cooked rice, beans, grains or vegetables: Add ½ tsp. per cup to season or as a finishing touch to flavor. Dissolve in small amount of water, stir or toss.
- G) Marinades made easy: Add Base to olive oil, red wine vinegar, garlic & black pepper. Marinate 1 hour. Use 1 tsp. Base per ¼ cup water or oil. Put in jar and shake well to mix.
- H) Fully seasoned rubs: Add 1 Tbsp. Base and choice of herbs to ½ cup oil. Rub on skin and meat before grilling, broiling or sauteing to replace salt.
- I) A flavorful baste: Combine 2 tsp. Base with ¼ cup oil for each lb. of meat. Baste throughout cooking process.
- J) Breading: 1) Season meat with Base (softened in water or oil) at 2 tsp. per pound of meat. Then dust with combination of flour, bread crumbs and seasonings. 2) or combine Base with breading mixture using electric mixer and coat.
- K) Sandwiches, dips and appetizers: Blend 1 tsp. Base per cup of mayonnaise or 1 tsp. per 8 oz. sour cream or cream cheese.
- L) Pasta Sauce: Add 1 tsp. per cup for enhanced flavor. (e. g. Carbonara Sauce)
- M) Compound butters: Blend 1 tsp. per ½ cup softened, unsalted butter. Add herbs of choice.
- N) Poaching: Add 1 Tbsp. Base per quart of water with an acid such as wine, lemon juice or vinegar to retain meat juices. Do not let liquid boil when poaching. Boiling will toughen meat.
- O) Roasting: Season with Base and oil. Cook at high temp. for short time, then lower temp for longer time. Meat will 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: Mashed/ Twice Baked: 1½ to 2 tsp. Base (Ham or Bacon) per lb.
- R) Bread & Rolls: Omit salt. Add 1 Tbsp. Base per every 4 cups flour.
- S) Stuffing: Disperse ½ tsp. Base (in liquid) per cup of stuffing. Be sure stuffing is cool before stuffing meat. Never stuff raw meat until ready to cook.
- T) Pizza crust: Dilute Garlic Base (any flavor you want) in olive oil, add Parmesan cheese and herbs of choice; brush on prior to baking.
- U) EGGS - Add ¼ tsp. Base dissolved in 1 tsp. water to scrambled eggs, egg whites or egg substitute, omelets or quiche to replace salt.

Ham, Cabbage & Potato Soup

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

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

Hot Bacon Dressing

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

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

Oriental Pork Soup

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

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

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B L T Salad W/ Basil Mayonnaise

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

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

Bacon Flavored Tomato Gravy

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

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

Bacon, Ham or Pork Gravy

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

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

Southern Style Beans

2½	Cups	Hot Water
5½	Tsps	<u>Bacon Base</u>
2	Cans	(16 Oz.) Cut Green Beans

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

German Syle Potato Soup

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

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

Green Chili Stew

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

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

Easy Bean Soup

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

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

Pork Chops Vermont

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

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

Clearly Clam Chowder

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

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

Pork Balls Mandarin

1	Tbsp	Soy Sauce
1	Tbsp	Dry Sherry
2	Tsps	Pork Base
¼	Tsps	Ground Ginger
1/8	Tsp	Garlic -- minced
1	Pound	Lean Ground Pork
1½	Cups	Minor's Sweet 'N Sour Sauce
½	Cup	Canned mandarin oranges -- drained
1	Tbsp	Sesame Seeds -- toasted

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

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

Basil Sauce (Lite)

2	Tsp	Vegetable Oil
¾	Cup	Onion -- diced small
3 1/8	Cups	Water
1	Tbsp	Minor's Chicken Base
2	Tsp	Ham Base
¾	Tsp	Dried Sweet Basil -- crumbled or ¼ cup fresh basil chopped
1		Bay Leaf
½	Cup	Minor's Sauce/Soup Thickener -- (Dry Roux®)
½	Cup	Lukewarm Water
½	Cup	Pale Dry Cocktail Sherry

In sauce pot, heat oil over medium heat until hot. Add onions; saute 2-3 min., until translucent. Add water, basil, Base (s), Bay leaf. Heat to simmering 10 min., stirring occasionally. In small mixing bowl, whisk Roux with water until smooth. While stirring vigorously, gradually pour into hot liquid. Heat to boiling over medium heat, stirring often. Boil/stir 1 min. Add wine; simmer 3 min. Discard Bay Leaf. Chill 1 hr. Serve over poached fish. Yield 1 qt

Bavarian Lentil Soup

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

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

Hickory Smoked Ham Dip

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

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

Risotto With Champagne

2 ¾	Cups	Hot Water
1	Tbsp +2 Tsps	Pork Base
½	Cup	Champagne Or White Wine
1¼	Cups	Long Grain White Rice
2	Tbsp	Margarine Or Butter
¼	Cup	Grated Parmesan Cheese

In 2 qt. saucepan, combine water, Base and champagne. Heat to boiling over medium heat. Reduce heat; gently boil 5 mins. Stir in rice. Cover/simmer 20 mins., stirring occasionally Remove from heat. Add butter and cheese, stirring lightly until well blended. Serve immediately garnished with fresh minced parsley. Serves 6

Black Bean Soup Rio Grande

1	Quart	Cold Water
1¼	Cups	Dried Black Beans
2	Tsp	Vegetable Oil
¼	Cup	Carrots -- diced medium
¼	Cup	Celery -- diced medium
¼	Cup	Onions -- diced medium
2	Tsp	Jalapeno Peppers-Canned, Seeded -- diced medium
½	Tsp	Garlic -- minced
1		Bay Leaf
3¾	Cups	Hot Water
1	Tbsp + 1 tsp	<u>Ham Base</u>
2/3	Cup	Dry red wine
1/3	Cup	Canned Tomatoes Crushed In Puree
		Sour cream, diced tomatoes and/or onions -- for garnish

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

B L T Soup

5	Slices	Regular Sliced Bacon -- diced small
2	Tbsp	Butter Or Margarine
3½	Cups	1/3 Of a Large Head Iceberg Lettuce -- julienned 1½"
½	Cup + 2 Tbsp	All-Purpose Flour
3 ½	Cups	Hot Water
1	Tbsp + 1 tsp	<u>Minor's Chicken Base</u>
1	Tsp	<u>Ham Base</u>
¾	Cup	Tomatoes -- diced medium
	Dash	Ground Nutmeg
	Dash	Ground Red Pepper
1	Cup	Half And Half -- hot

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

Carbonara Sauce

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

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

Portuguese Rojoes - (Pork With Cumin)

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

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

Ham Pasta Salad

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

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

Ham, Bean, Carrot Soup with Oregano Croutons

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

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

Sweet Potato Salad With Lime-Bacon Mayonnaise Dressing

1	Cup	Mayonnaise
2	Tsps	Bacon Base -- Or To Taste
1½	Tbsps	Fresh Lime Juice
½	Tsp	Lime Zest -- fresh grated
1	Tsp	Dijon Mustard -- or to taste
¼	Tsp	Fresh Ground White Pepper
1	Tsp	Honey
1½	Tsp	White Vinegar
3	Pounds	Sweet Potatoes-Peeled -- cut in 2" dice
2	Ribs	Celery -- sliced ¼" thick Bacon Bits -- To Taste

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

Pozole Soup

2	Large	Fresh Pork Hocks* - Split In 2-3 Pcs. -- Each
2	Quarts	Water
2	Tbsps	Pork Base Or More To Taste
1	Can	(1 lb.) Whole Tomatoes
2	Cans	Hominy (1 Lb. Each) -- Drained
2	Medium	Onions -- Finely Chopped
2		Limes Cut In Wedges

For Garnish Use Any -- Or All To Taste - Put In small bowls to add to finished soup at table -- Shredded Cabbage, Lettuce, Carrots, Soft Cheese Like Shredded Monterey Jack, Julienned Radishes, Thin Sliced Green Onion, Chopped Avocado, Cubed Cream Cheese and Liquid Hot Pepper Seasoning (i.e. Tabasco)

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

* Country Style Ribs work well also. Serves 6

Santa Fe Pork Tenderloin

1½	Cups	Vegetable Oil
2	Tbsps	Lime Juice
1	Tbsp	Pork Base
1	Tsp	Ground Black Pepper
2	Tbsps	Dijon Mustard
1 ¼	Tsps	Chili Powder
1	Tsp	Ground Cumin
3	Pounds	Boneless Pork Loin

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

Cabbage Soup with Pork Meatballs

¼	Pound	Salt pork cut in ¼" cubes
1	Head	(3 lbs) Green Cabbage - Shredded and finely chopped
1	Cup	Onions -- finely chopped
2	Cloves	Garlic -- finely minced
3	Quarts	Water
3	Tbsps	Pork Base
1		Bay Leaf
		Fresh Ground Pepper -- to taste
½	Pound	Ground Pork
3/8	cup	Bread Crumbs
1		Egg -- lightly beaten
2	Tbsps	Heavy Cream
1	Tbsps	Onion -- finely grated
1	Tbsps	Parsley -- finely chopped
1	Tsp	Caraway Seeds -- crushed
		Fresh Ground Pepper -- to taste
1	Tsp	Pork Base

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

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

Canadian Split Pea Soup

1	Cup	Dry green split peas -- rinsed
1	Tbsp + 1 tsp	Ham Base
1	Quart	Water
½	Cup	Onion -- finely chopped
1	Medium	Potato -- peeled and shredded
1	Stalk	Celery -- finely chopped
½	Tsp	Dried sage -- crushed
	Dash	Ground cloves
¼	Tsp	Fresh ground pepper or To Taste
		Finely diced ham if desired

In large sauce pot or Dutch oven, combine peas, water, Base, onion, potato, celery, sage, cloves and ¼ tsp. pepper. Bring to boil; reduce heat. Cover and simmer 1½ hours., stirring occasionally. Add ham; heat through. Season with pepper, serve. Puree in blender before adding ham, if desired. Serves 4

Golden Split Pea Soup

1	Cup	Dry yellow split peas -- rinsed
1	Tbsp + 1 Tsp	Pork Base
1	Quart	Water
½	Cup	Onion -- finely chopped
1	Medium	Potato -- peeled and shredded
1	Stalk	Celery -- finely chopped
½	Tsp	Dried sage -- crushed
	Dash	Ground cloves -- Optional
¼	tsp	Fresh ground pepper
		Cooked diced pork & corn -- optional

In large sauce pot, combine peas, Base, onion, potato, celery, sage, cloves and pepper. Bring to boil. Reduce heat. Cover/simmer 1½ hrs., stirring occasionally. Heat through; season to taste with pepper. Puree before adding corn & pork if desired. Serves 4

Cheddar Ham Rarebit On Party Rye

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

Heat butter in saute pan over med-high heat. Add onions, ham, peppers and mushrooms; saute 3-4 mins. Dissolve Base in sherry; add with bread crumbs to saute pan, mixing well. Cook 2 mins. Remove from heat. Fold in cheese. Assemble rye slices on cookie sheet. Use apx. 1 Tbsp. mixture per slice. Bake at 375°F, 10-12 minutes. Not tested by Allserv. Serves 30

Country Sausage Gravy

1	Pound	Mild Bulk Pork Sausage
¼	Cup + 3 Tbsp	Minor's Sauce/Soup Thickener -- (Dry Roux®)
3	Cups	Milk -- hot
1	Cup	Hot Water
2	Tsps	Pork Base

Place sausage in 4 qt. sauce pot over med-high heat. Cook /stir until browned, 7-10 mins. Remove from heat, drain fat. Stir in Dry Roux®, mixing until well blended. Add milk, water and Base, mixing well. Heat to boiling over medium heat, stirring constantly. Boil /stir 1 min. Reduce heat; simmer slowly for 10 mins, stirring occasionally. Serve over biscuits, corn bread, rice or noodles. Serves 6

Minnesota Wild Rice Soup

1½	Cups	Boiling water - more if needed
¼	Cup	Wild rice
½	Tsp	Ham Base
½	Cup	Butter or margarine
1	Cup	Onions -- medium diced
1	Cup	Carrots -- julienned
2/3	Cup	Celery -- julienned
½	Cup	Red peppers -- julienned
½	Cup	Green peppers -- julienned
1½	Cup	Ham, cooked -- julienned
3	Tbsp	Almond slivers
2/3	Cup	All-purpose flour
4½	Cups	Hot water
2	Tbsp	Ham Base
¼	Tsp	Hot pepper sauce
1	Cup	Half and half

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

Ham 'N Scalloped Potatoes

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

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

Pork Tenderloin Piccata

1½	Pounds	Pork Tenderloin, Membrane Trimmed -- cut, pounded*
1½	Teaspoons	Pork Base
2	Tbsp	Unsalted Butter
2	Tbsp	Olive Oil
½	Cup	Dry White Wine
¼	Cup	Fresh Lemon Juice
2	Tbsp	Fresh Parsley -- chopped fine
1	Tsp	Dried Basil -- crumbled
1	Tsp	Dried Thyme -- crumbled
1	Tsp	Dried Oregano -- crumbled
		Flour For Dredging with Pepper To Taste

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

Creamy Sausage Pasta

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

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

Spicy Pork Pie

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

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

MacBob's Easy Spit Pea Soup

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

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

Tortilla Soup

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

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

Chick 'N Bean Soup

1	Tbsp	Butter or margarine
1/3	Cup	Onions -- medium diced
¼	Cup	Celery -- sliced medium
¼	Cup	Green peppers -- medium diced
2	Tbsps	Carrots
¼	Tsp	Garlic -- chopped
1	Quart	Water
1	Tbsp + 1 tsp	Ham Base
1/3	Cup	Canned tomatoes, diced with juice
¼	Tsp	Fresh ground black pepper
¼	Tsp	Oregano
1/8	Tsp	Basil
1/3	Cup	Black-eyed peas, canned -- drained & rinsed
½	Cup	Black beans, canned -- drained & rinsed
1/3	Cup	Great northern beans, canned -- drained & rinsed
½	Cup	Chickpeas, canned -- drained & rinsed
1	Cup	Chicken meat, cooked -- medium diced

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

Italian Meat Sauce

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

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

Green Beans & Pancetta

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

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

Chick-Pea & Sparerib Casserole

3	Tbsps	Vegetable Oil
1	Tsp	Dry Mustard
1	Tsp	Ground Cumin
1	Tsp	Pork Base
½	Tsp	Fresh Ground Black Pepper
3	Pounds	Country-Style Pork Spareribs -- separated
1	Large	Carrot-Pared -- finely diced
1	Large	Onion -- finely diced
3	Large	Garlic Cloves -- minced
1½	Cups	Water
1½	Tsp	Minor's Chicken Base -- for broth
1	Cup	Canned Italian Tomatoes-Chopped -- undrained
½	Cup	Flat Leaf Parsley -- chopped
1	Can	(19 Oz.) Chick-Peas- -- rinsed and drained
¼	Cup	Fine Dry Bread Crumbs

Mix 1 Tbsp. oil (or water), cumin, mustard, Pork Base and pepper. Rub on ribs. Let stand at room temp. for ½ -2 hours. Dissolve remaining Chicken Base in water for broth; set aside. Heat 2 Tbsps. oil in large skillet over med-high heat. Add ribs in single layer not touching; brown all sides well; drain on paper towels. Pour off all but 1 Tbsp. fat. Add carrot, onion and garlic; saute, over med-low heat until softened -apx 4 mins. Add broth, tomatoes and parsley. Heat to boiling. Stir in chick-peas; simmer 3 mins. Arrange ribs in casserole. Pour chick-pea mixture over. Bake uncovered, 400°F, stirring once, until meat is no longer pink near bones, apx. 30 mins. Sprinkle with bread crumbs; continue baking until golden, apx. 15 mins. Let stand 5 mins before serving. Serves 4

Creamy Lima Bean Soup With Bacon

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

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

Creamy Bacon & Peppercorn Country Dressings

2	Tsp	Bacon Base
1	Cup	Mayonnaise
3/8	Cup	Whole Milk
¼	Cup	Sour Cream

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

Peppercorn Country Dressing - add 1 tsp. freshly cracked peppercorns with milk and sour cream. Yield 2 ½ cup

Reuben Chowder

1/3	Cup	Bacon -- diced small
4	Tbsps	Margarine Or Butter
½	Cup	Green Onions -- finely chopped
¼	Cup	Celery -- diced small
½	Cup + 2 Tbsp	All-Purpose Flour
5	Cups	Hot Water
1	Tbsp	Minor's Chicken Base
1	Tsp	Ham Base
1	Can	(27 Oz.) Sauerkraut -- drained & chopped
3	Oz	Corned Beef -- julienned
½	Tsp	Caraway Seed
2	Oz	Swiss Cheese -- diced medium

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

Potato Cheese Soup

3/8	Cup	Bacon -- diced medium
2	Tbsp	Butter Or Margarine
2	Tbsp	Onions -- diced medium
¼	Cup	Green Onions -- sliced thin
3	Cups	Hot Water
1½	Tbsp	Minor's Chicken Base
2	Tsps	Ham Base
1½	Cups	Potatoes -- diced medium
1	Cup	Half And Half
		Ground White Pepper
½	Cup	Lukewarm Water
½	Cup	Minor's Soup/Sauce Thickener (Dry Roux®)
½	Cup	Sharp Cheddar Cheese -- grated

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

Devil's Rub

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

Mix vinegar, Bases, tomato paste, pepper sauce, brown sugar and red pepper until smooth. Rub on meat. Let stand 15 minutes- 2 hours. Marinates 6 lbs. of meat. Yield ½ cup