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SignatureTM Flavor
Recipes



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About the Recipes

We hope you enjoy these recipes.
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.

**With Minor's Signature Flavor Concentrates
You are only limited by your own imagination!**

HAPPY COOKING !!
Heidi & David

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Chipotle Grilled Calamari

2 1/2	lb	Squid Calamari Tubes and Tentacles, cleaned
1	Tbsp.	Chipotle Signature™ Flavor
1/8	tsp.	Olive oil
3/4	cup	Avocados, sliced
3/4	cup	Tomatoes, small diced
1 1/2	cups	Arugula
1/4	cup	Onions, brunoise
2	Tbsp	Lime juice, fresh
24	oz	Corn chips

Place calamari in a bowl; toss with Chipotle Signature Flavor and olive oil and grill until desired doneness. Slice calamari into rings and mix with avocado, tomatoes, arugula, onions and lime juice. Place 6 oz. of salad on a plate and garnish with corn chips.
Decorate plate with Chipotle Signature Flavor. Serves 10

Chipotle Raspberry Sauce

1 1/2	C	Raspberries frozen, thawed, drained, (reserve)
3/4	C	Raspberry syrup used (reserved) liquid from step 1
3/4	C	Granulated sugar
1/2	tsp	Vanilla extract
1	Tbsp	Chipotle Signature™ Flavor

In a medium sauce pot over medium heat, combine raspberry juice, sugar, vanilla and Chipotle Signature Flavor. Bring to a slow boil 3-4 minutes. Place raspberries in a medium bowl. Slowly pour hot syrup over the berries and mix. Let cool. Puree berries and strain. Serve cold. Serves 10

Chipotle Anglaise Dessert Sauce

1	C	Milk, full fat
1	C	Whipping cream, 30%
1	tsp	Vanilla extract
1/4	C	Sugar
4		Egg yolks
2	Tbsp	Chipotle Flavor Concentrate

In a medium sauce pan, bring milk, whipping cream, vanilla and half of sugar to a boil over medium heat. Reduce heat. In a bowl, whisk egg yolks and remaining sugar together until well blended. Temper egg mixture, slowly add to milk mixture, stirring constantly until well blended. Remove from heat. Add Chipotle Signature Flavor. Chill until service. Serves 8

Hollandaise Ochos Rios

2	Cups	Water
3/4 C + 2	Tbsp	Hollandaise Sauce
1	Tbsp	Chipotle
1	Tbsp	Lime juice, fresh

In a sauce pot, heat water to a rapid boil. Remove from heat. Immediately add Hollandaise Sauce and Chipotle. Whisk until smooth and thickened. Allow 2-3 minutes to fully thicken. Stir occasionally. Add lime juice. Serves 5

Quick Tips

Mashed, Scalloped or Stuffed Potatoes

Add: 2 Tbsp Roasted Mirepoix or Roasted Red Bell Pepper to 1 quart of potatoes
Add: 1 Tbsp Ancho or 2 tsp Roasted Garlic to 1 quart of potatoes

Potato Salad, Macaroni Salad or Coleslaw: Add ½ tsp Herb de Provence per pound

Home-Style Perins Peak Vegetable Soup

1	Tbsp	Margarine or butter
2/3	Cup	Onions, medium diced
1/4	Cup	Celery, medium diced
1/3	Cup	Carrots, medium diced.
1	qt.	Water
2	Tbsp.	<u>Vegetarian Consomme Prep</u>
3	Tbsp.	<u>Roasted Red Bell Pepper</u>
1	tsp	<u>Roasted Garlic</u>
3/4	Cup	Kidney beans, canned and drained
3/4	Cup	Cabbage, small diced
3/4	Cup	Elbow macaroni, dry
1/3	Cup	Red potatoes, unpeeled, medium diced
2	Tbsp.	Tomato paste
2	Tbsp.	Whole kernel corn, frozen
1	tsp.	Parsley flakes
1/8	tsp each	Thyme leaf, dried and Basil leaf, dried

In a sauce pot over medium high heat, melt margarine or better. Add onions, celery and carrots; saute 3 minutes. Add water, Vegetarian Consomme Prep, Roasted Red Bell Pepper, Roasted Garlic, beans, cabbage, macaroni, potatoes, tomato paste, corn, parsley flakes, thyme, basil and pepper. Mix well. Heat to boiling, stirring occasionally. Reduce heat and gently boil until macaroni and potatoes are tender, apx 10-12 minutes. Serves 5

Caribbean Kingstown Garlic Bread

1/2	Cup	Butter, softened
2	Tbsp	<u>Chipotle</u>
1	Tbsp	<u>Roasted Garlic</u>
2	tsp	Parsley flakes
6	2-1/2 oz	Hoagie/steak rolls cut in half lengthwise
1/4	Cup	Parmesan cheese, fresh, grated

In a mixing bowl, combine butter, Chipotle, Roasted Garlic and parsley. Mix until well blended. On each side of hoagie roll, spread 1 Tbsp of garlic spread. Top with 1 Tbsp Parmesan cheese. Place on a baking sheet. Bake in 400° F oven apx 7-8 minutes until brown. Slice on the diagonal and serve. Makes 12 pieces

Chipotle Flavored Pulled Pork

1/4	C	Olive oil
1 1/2	lb	Onions, sliced medium
1	Tbsp	Garlic, crushed, chopped
1	lb	Red bell peppers cut in strips
1	lb	Green bell pepper, cut in strips
5	lb	Smoked pork, seasoned, cooked, shredded (pulled)
1	C	Orange juice, unsweetened
3 1/2	oz	<u>Chipotle Flavor Concentrate</u>
1 1/2	qt	Barbecue sauce

In a pan, sauté onions and garlic in olive oil for 3-4 minutes. Add bell peppers and sauté an additional 2-3 minutes. Add pork, orange juice, Chipotle Flavor Concentrate and BBQ sauce. Mix well. Cover and cook slowly for 10-15 minutes. Serves 40

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Quickie Recipes

Chickpea with Herb Spread

In a food processor add 1 tsp Roasted Garlic + 1 tsp Herb de Provence
To 1 cup chickpeas + 1 oz. Olive oil + 2 Tbsp Balsamic Vinegar

Hash Brown Lyonnaise Potatoes

Add ½ cup small diced onions + ½ Tbsp Herb de Provence to 1lb any (including Frozen) hash brown potatoes halfway through frying process.

Add ½ Tbsp Roasted Mirepoix for **Hash Brown Lyonnaise with Roasted Vegetables.**

Hash Browns with Roasted Red Bell Pepper: Add 2 Tbsp Roasted Red Bell Pepper to 1 lb cooked potatoes halfway through frying process.

Risotto or Pilaf: Add 1 Tbsp Roasted Red Bell Pepper + 1 Tbsp Roasted Mirepoix or 2 tsp Herb de Provence or 2 Tbsp Ancho when preparing 1 qt rice pilaf or risotto.

Cheese Tortellini Au Provençe: Add 1 Tbsp Herb de Provence + 2 Tbsp melted butter to 1 lb cooked Tortellini

Penne with Roasted Garlic & Olive Oil: Add 1 Tbsp Roasted Garlic + ¼ cup olive oil + 1 Tbsp Minor's Chicken Base + 2 Tbsp water + 1 Tbsp fresh chopped parsley to 1 lb cooked penne pasta

Flavored Scratch Pasta: Add 1 Tbsp of either Roasted Red Bell Pepper, Roasted Mirepoix or Chipotle to 1 cup of pasta dough.

BBQ Baked Beans with Chipotle: Add 1 Tbsp Chipotle + 2 Tbsp BBQ sauce when preparing 1 qt baked beans.

Finishing Sauce Glaze for Grilled, Broiled Meat & Seafood: Combine ¼ cup Ancho or Chipotle + ½ Tbsp Minor's Chicken Base + 1 Tbsp lemon juice. Spread 1 Tbsp glaze over 8-10 oz finished cooked meat/fish/poultry before serving. For garlic or herb finishing sauce use 1 Tbsp Roasted Garlic or Herb de Provence

Pork Marinade: 1 Tbsp Minor's Pork Base + 1 Tbsp Minor's Chicken Base +2 tsp Roasted Garlic + 2 tsp Herb de Provence + ¼ cup vegetable oil + ¼ cup balsamic vinegar + ½ tsp black pepper. Cover pork with 2 Tbsp marinade per 1 lb of pork before grilling, baking or frying.

Roasted Garlic Alfredo: Add 2 tsp Roasted Garlic to 1 qt prepared alfredo sauce. For Herb Alfredo add 2 tsp Herb de Provence to same. Replace Roasted Garlic with **2 Tbsp Ancho** for another flavor dimension.

Southwest Chicken & Meat Rub: Add ¼ cup Chipotle + 1 Tbsp Minor's Chicken Base +2 tsp Salt + 1 Tbsp vegetable oil. Rub 1 Tbsp mixture per lb of whole chicken before roasting.

For **Garlic or Herb Rub:** Replace above with 2 Tbsp Herb de Provence or Roasted Garlic and use 2 tsp per 1 lb chicken

Biscuits: Add 1 tsp Herb de Provence to 8 oz. Dry Mix

Cornbread: Add 1 Tbsp Ancho to 8 oz Dry Mix

Rubs: Give new accent to steaks, ribs, pork chops, chicken, turkey, swordfish or salmon with a rub made from Chipotle, Roasted Garlic or Herb de Provence. Simply brush mixture on freely before cooking. **Sample Rub:** ¼ cup Chipotle + 2 tsp. Salt and 1/8 tsp pepper or ½ Tbsp Minor's Base.

Cooked Pasta: Add 1 Tbsp Herb de Provence, Roasted Mirepoix or Roasted Garlic to 2 Tbsp Butter. Melt in Frying pan. Toss with 2 cups cooked pasta.

Grilled Vegetables: Brush any of the Flavor Concentrates directly on grilled vegetables.

Baked Beans: Add 2 Tbsp Chipotle per quart of baked beans .

Salad Dressings - Try Minor's Flavor Concentrates with Ranch, Blue Cheese & Vinaigrette Dressings Add ¼ cup Concentrate per quart of Creamy Dressing.

Tomato Vinaigrette: 2 Tbsp Ancho + 1/3 cup red wine vinegar + 1 cup olive oil + ¼ Cup fresh diced tomatoes + 1 Tbsp finely chopped onions + 1 Tbsp fresh chopped cilantro.

Chipotle Vinaigrette: Add 2 Tbsp Minor's Chipotle Concentrate to 1/3 cup red wine vinegar + 1 Cup vegetable oil + 1 Tbsp finely chopped onions

For flavorful **ground beef, chicken and turkey** start with 2 Tbsp any Flavor Concentrate for apx 1½ lbsof meat. Knead into uncooked meat.

Add 1 Tbsp Chipotle Concentrate to 1 lb **Sausage** for tastier breakfast patties. Add into uncooked meat. (add more concentrate for bolder flavor)

Dips: Add 1 Tbsp Chipotle, Ancho, Roasted Red Pepper, Roasted Mirepoix, Roasted Garlic or Herb de Provence to 2/3 cup mayonnaise + 1/3 cup sour cream + 1 tsp lemon juice + ¼ tsp salt. Mix & Serve

Cream Cheese Spread: Add 2 Tbsp Roasted Garlic, Ancho Or Roasted Mirepoix to 8 oz. Cream Cheese.

Blend & Serve (for Herb de Provence use 1 tsp per 8 oz. Cream Cheese..

White Bean Roasted Garlic Dip: In a food processor add 2 tsp Roasted garlic 1 cup canned, drained Northern Beans + 1 tsp Minor's Chicken Base + 1 tsp lemon juice.

Hummus: Add 1 ½ tsp Roasted Garlic or Roasted Red Bell Pepper to 1 cup prepared hummus

Portuguese Spread: In food processor add 1 tsp Herb de Provence to 2 oz cream cheese + 2 oz black olives + 2 Tbsp olive oil + 1 tsp chopped anchovies.

Grilled Pineapple-Chipotle Salsa

3	lb	Pineapple, fresh, peeled, cored and cut into 1/4's
1/2	C	Virgin Olive oil
1/4	C	Honey
1/4	C	Cilantro, fresh, washed and chopped
1/4	C	Chipotle Signature™ Flavor

Brush the pineapple 1/4's with oil and grill until soft and caramelized, 2-3 minutes. Cool and dice the grilled pineapple into small 1/2" chunks. Toss the diced pineapple with honey, cilantro and chipotle sauce. Mix well. Keep refrigerated up to 3 days.Great on grilled salmon, mahi mahi or on top of a tossed salad. Serves 24

Roasted Garlic Seasoned Rack of Lamb

2	Lb	Domestic 1/2 lamb rack, French boned (7 bones)
1/2	Tbsp	Roasted Garlic
1/4	Cup	Bread crumbs, dry, Italian-seasoned

Fully trim and clean lamb rack. Spread Roasted Garlic evenly over all meat surfaces. Coat garlic with bread crumbs. Cook in 350° F. oven 12-15 minutes to desired internal temperature. Remove from oven and allow to rest 4-5 minutes before cutting. Serve 3 to 4 bones (chops) per serving. Serves 2

Avocado Grapefruit Salsa

1/4	C	Honey
1/4	C	Lime juice, fresh
1/2	Tbsp	Lime zest
4		Avocados, (medium size) pitted, peeled, medium diced
4		Grapefruits, peeled, medium diced
3	C	Tomatoes, medium diced
1/4	C	Red onions, finely diced
1	Tbsp	Chipotle Flavor Concentrate
2	Tbsp	Cilantro, fresh, chopped

In a bowl, combine honey, lime juice and zest. Mix well. Add avocados, grapefruit, tomatoes, onions, Chipotle Concentrate and cilantro. Toss gently. Chill. Serves 64

California Vegetable Couscous

1 C + 2	Tbsp	Water
1-1/2	tsp	Vegetarian Consommé
2	Tbsp	Roasted Mirepoix
2/3	Cup	Couscous, dry
2/3	Cup	Spinach, frozen, chopped, thawed, squeezed dry
1	Cup	Chickpeas, canned, drained and rinsed
1/4	Cup	Raisins
1/3	Cup	Green onions, sliced
1-1/2	tsp	Cilantro, fresh, chopped
1/2	tsp	Cumin, ground
1/2	tsp	Lemon pepper
1/4	tsp	Cinnamon
3	Tbsp	Vegetable oil
1/4	Cup	Almonds, sliced

Cook couscous per label directions, adding Vegetarian Consommé and Roasted Mirepoix to the water. Fluff; set aside and keep warm. Squeeze excess water from spinach. Place in large bowl. Add chickpeas, raisins, green onions, cilantro, cumin, lemon pepper and cinnamon. Blend well. In a large skillet, heat oil over medium high heat. Add almonds. Toast until light brown. Add vegetable mixture. Sauté until hot. Add couscous and blend well. Keep hot. Serves 8

Ancho Barbecue Sauce

1/2	Cup	Water
1/2	Cup	Ancho
1/2	Tbsp	Chipotle
2	Cups	Tomato puree
1/2	Cup	Sugar, brown
1/4 Cup + 2 Tbsp		Cider vinegar
2	Tbsp	Molasses
2	Tbsp	Vegetable oil
2	tsp	Mustard, dry
1/2	Cup	Water
2	Tbsp	Cornstarch

In a sauce pot over medium high heat, bring 1/2 cup water, Ancho, Chipotle, tomato puree, brown sugar, vinegar, molasses, oil and mustard to a gentle boil, stirring occasionally. In a bowl, whisk 1/2 cup water and cornstarch into a smooth slurry. Gradually pour the slurry into the boiling liquid, stirring constantly. Heat to boiling over medium high heat, stirring frequently. Reduce heat and gently boil 2 minutes, stirring occasionally. Brush on and/or serve with any grilled meat. Serves 9

Ancho Con Queso

1	Lb	Process cheddar cheese sharp, diced
2	Cups	Minor's Culinary Cream (substitute with 1 cup sour cream combined with 1 cup skim milk)
1/4	Cup	Green peppers, finely diced
2/3	Cup	Tomatoes, canned, diced, drained, chopped
2	Tbsp	Ancho
1	Tbsp	Ortega Diced Jalapeno, drained, chopped
1/2	tsp	Cumin, ground
1/2	tsp	Garlic powder
1/8	tsp	White pepper, ground

In a sauce pot, combine cheese, Culinary Cream and peppers. Heat over medium heat until cheese is melted, stirring constantly. Reduce heat and bring to a gentle boil 1 minute, stirring frequently. Add tomatoes, Ancho Flavor, Diced Jalapeno, cumin, garlic powder and pepper. Return to a gentle boil for 1 more minute, stirring occasionally. Serves 13

Indian Ancho Corn

1/4	C	Margarine or butter
2.25	oz	Onions, small diced
1/4	C	Green bell peppers, small diced
1/4	C	Red bell peppers, small diced
1	lb	Corn, yellow, kernels, frozen
2.66	oz	Water
1	Tbsp	Ancho Flavored Concentrate

In a saucepan, melt margarine or butter. Add onions and bell peppers. Sauté 2 minutes until tender. Add corn and water. Cover. Let corn steam until tender, stirring occasionally. Add Ancho Flavor Concentrate. Stir until well blended. Add 1/2 C rinsed and drained black beans or use a combination of white and yellow corn. Serves 6

Black Bean and Roasted Vegetable Pico De Gallo

1	Tbsp	Olive oil
1	Tbsp	Roasted Mirepoix
1-1/2	tsp	Roasted Garlic
1-3/4	Cups	Tomatoes, diced, seeded
1/4	Cup	White onion, fine diced
2	Tbsp	Lime juice, fresh
5	tsp	Ortega Diced Jalapeno, drained, finely chopped
1-1/2	Tbsp	Cilantro, fresh, chopped
1	Cup	Black beans, canned, drained, rinsed
1	dash	Salt
3	Tbsp	Green onions, sliced

In a large bowl, combine oil, Roasted Mirepoix, Roasted Garlic, tomatoes, onions, lime juice, diced jalapeno and cilantro. Mix until well blended. Add black beans and salt; gently mix. Top with green onions and refrigerate for at least 30 minutes. Serve with cooked meat, fish, or poultry. Serves 8

Spicy Honey Chipotle Sauce

1	C	Honey
4	tsp	Chipotle Flavor Concentrate
1/3	C	Corn syrup, dark
1	Tbsp	Lemon juice, fresh
3	Tbsp	Ketchup
1 1/2	tsp	Paprika, mild, smoked

Place all ingredients in sauce pot over medium heat. Whisk to incorporate ingredients. Bring to boil, stirring frequently. Do not let boil more than 30 seconds. Remove from heat and let cool. Serve over flatbread pizza, vegetables, grilled chicken or fish. Serves 7

Fire and Ice Sweet Salsa (Ice Cream Topping)

4.5	oz	Honey
1	cup	Ginger ale
1.5	Tbsp	Ancho Flavor Concentrate
2	Tbsp	Chipotle Flavor Concentrate
1/4	C	Cilantro, fresh, or mint, chopped
1	lb	Melon, Honeydew peeled, seeded, medium diced
1 1/2	lb	Pineapple peeled, cored, medium diced
1	lb	Strawberries trimmed, quartered

In a bowl, combine honey, ginger ale, Ancho Flavor Concentrate, Chipotle Flavor Concentrate and cilantro or mint. Add honeydew, pineapple and strawberries. Gently blend. Chill. Best served as soon as possible. Serve 1/2 cup of salsa with 1/2 cup vanilla ice cream. Serves 24

Au Jus, St. Jeannet

1	Qt	Water, hot
2	Tbsp	Beef Au Jus Concentrate
2	tsp	Herb De Provence

In a sauce pot, heat water to boiling. Turn off heat. Gradually add Beef Au Jus, stirring briskly with a whisk until dissolved. Add Herb de Provence; mix well. Serves 8

Grilled Vegetable Focaccia Bread Sandwich

Marinade

2/3	Cup	Olive oil
2-1/2	Tbsp	Onions, minced
1	tsp	<u>Roasted Garlic</u>
1/2	tsp	<u>Herb de Provence</u>
3	Tbsp	Lemon juice, fresh
1	tsp	Dijon mustard

Filling

1/2	Cup	Zucchini, sliced thin
1/2	Cup	Yellow squash, sliced thin
1	Cup	Portobello mushrooms, sliced thin
1/2	Cup	Red bell peppers, cut in 2" x 2" pieces
1/2	Cup	Green peppers, cut in 2" x 2" pieces
3	slices	Tomatoes, sliced thin

1(10") round Herb focaccia bread - apx. 1-1/2 lb.

In a small bowl, whisk oil, onions, Roasted Garlic, Herb de Provence, lemon juice and mustard until thoroughly blended. Brush zucchini, yellow squash, mushrooms, red peppers, green peppers and tomatoes with 2 cups marinade and let stand 2-3 minutes. Grill each item, except tomatoes, for 1 minute on each side, keeping each vegetable separate. Keep tomatoes cool. Cut bread in three equal horizontal slices, similar to a layer cake. Toast on the grill 30 seconds. Brush inside surfaces with remaining 2 cups marinade. Place red peppers, green peppers and tomatoes on surface of bottom layer. Cover with center layer of bread. Top with zucchini, yellow squash and mushrooms. Cover with top layer of bread. Place 12 (4") frilled toothpicks evenly around edge and slice entire sandwich between each toothpicks. Serves 12

Moroccan Style Carrot Salad

1.5	lb	Carrots, raw, peeled, shredded
8	oz	Zucchini, shredded
8	oz	Orange, peeled, sliced, quartered
8	oz	Pineapple, peeled, sliced, cut into small wedges
1/4	C	Raisins
1/4	C	White wine vinegar
1	tsp	Cinnamon, ground
1	Tbsp	Brown sugar
2	Tbsp	<u>Ancho Flavored Concentrate</u>
1	C	Orange juice, unsweetened
1/2	C	Olive oil

In a salad bowl, combine carrots, zucchini, oranges, pineapples and raisins. Chill. In a separate bowl, combine white wine vinegar, cinnamon, brown sugar, Ancho Flavor Concentrate, orange juice and olive oil. Mix well. Use blender to obtain a good emulsion. Chill. One hour before serving, combine salad and dressing; mix well. Serves 16

Vanilla Bean Ice Cream with Chipotle Caramelized Pineapple

1 1/2	Tbsp	Granulated sugar
1 1/2	Tbsp	Water
3 1/2	Tbsp	<u>Chipotle Flavor Concentrate</u>
20	oz	Pineapples, skinned, sliced
20	oz	Vanilla ice cream

Whisk sugar, water and Chipotle Flavor Concentrate together in a large stainless steel rondeau. Place pineapple in pan carefully, as not to overlap the pieces. Let simmer on low heat until slightly caramelized. Remove and reserve pineapple. Place 2 slices of pineapple in a bowl. Scoop ice cream on top and drizzle each portion with 1 Tbsp of sauce from cooking liquid. Garnish and serve. Peaches, nectarines, bananas or mangos may be substituted. Serves 10

Mediterranean Mashed Catania Potatoes

3-1/3	Cups	Potatoes, peeled, large diced in enough water to cover
1/4	tsp	Salt
1/3	Cup	Whole milk
1	Tbsp	<u>Roasted Garlic</u>
1	tsp	<u>Chicken Base</u>
1/4	Cup	Sour Cream
2	Tbsp	Margarine or butter
2/3	Cup	Cheddar cheese, shredded
1	Tbsp	Sun dried tomatoes, re-hydrated, chopped fine

Heat potatoes, water and salt to boiling over medium high heat. Reduce heat and gently boil until very tender, apx 15 minutes. Drain and place in mixer bowl. Add milk, Roasted Garlic, Chicken Base, sour cream, margarine or butter, cheese and tomatoes. Mix with a whip attachment until smooth. Serve. Serves 7

Monaco Marinara Sauce

1	Tbsp	Olive oil
2	Tbsp	Onions, finely chopped
1 (28 oz)	Can	Tomatoes, crushed in puree
1-1/2	tsp	<u>Roasted Garlic</u>
1	tsp	<u>Herb de Provence</u>
3	Tbsp	<u>Roasted Mirepoix</u>
1/2	tsp	Basil, leaf, dried
1/2	tsp	Oregano, leaf, dried
1	tsp	Sugar, granulated
1	Tbsp	Parmesan cheese, fresh, grated

In a sauce pot, heat oil over medium high heat. Add onions; sauté 4 minutes, stirring frequently. Add tomatoes, Roasted Garlic, Herb de Provence, Roasted Mirepoix, basil, oregano and sugar, mixing well. Heat to boiling over medium high heat, stirring occasionally. Reduce heat and gently boil 10 minutes, stirring occasionally. Stir in Parmesan cheese. Serve over meatballs or pasta, or use as a dipping sauce. Serves 7

Mexican Rice

1 1/2	Tbsp	Olive oil
3-1/2	C	Onions, chopped fine
3	Tbsp	Garlic powder
1-3/4	qt	Carrots, raw, small diced
2	qt.	Long grain white rice, dry
7	tsp	<u>Ancho Flavored Concentrate</u>
3.5	qt	Water
1.75	tsp	Salt
2	lb	Green peas, frozen

In a stockpot, heat oil. Add onions, garlic and carrots; sweat 3-4 minutes. Add rice, stir frequently, until rice is translucent. Add Ancho Flavor Concentrate, water and salt. Boil. Cover. Place in pre-heated 300°F oven for 15 minutes. Add peas. Cook 3-5 minutes or until rice is tender. Serves 50

Santa Anna Clam Chowder

1/4	Cup	Margarine or butter
3/4	Cup	Onions, small diced
1/4	Cup	Green peppers, small diced
1/2	Cup	Flour, all-purpose
1	Qt	Water, hot
2	Tbsp	<u>Clam Base</u>
1/4	Cup	<u>Ancho</u>
3	Cups	Tomatoes, canned, diced with juice
2 (6 oz)	Cans	Clams, canned, chopped, un-drained
1-1/2	Cups	Red potatoes, unpeeled, medium diced
1/2	Tbsp	Parsley flakes
1	tsp	Sugar, granulated
1/4	tsp	Thyme, ground
1/4	tsp	Hot pepper sauce

In a sauce pot over medium high heat, melt margarine or butter. Add onions and peppers; sauté 2 minutes. Blend in flour. Cook over medium heat 2-3 minutes, stirring constantly. Add water, Clam Base, Ancho, tomatoes with juice, clams with broth, potatoes, parsley, sugar, thyme and hot pepper sauce. Heat to boiling, stirring occasionally. Reduce heat and gently boil until potatoes are tender, apx 12-15 minutes, stirring occasionally. Serves 10

Sweet Hot Tomato Sauce

1/4	C	Olive oil
1	C	Red onion medium diced
3	Tbsp	Garlic powder or Ginger root, fresh, peeled, grated
1	Tbsp	Cinnamon, ground
1	Tbsp	Cumin, ground
69	oz	<u>Italian RTU Sauce</u>
3	Tbsp	<u>Chipotle Flavor Concentrate</u>
4	oz	Honey
5	oz	Raisin
5.5	oz	Apricot dried, julienne cut

In a sauce pan over medium high heat, sauté onions, garlic (or ginger) in olive oil for 2-3 minutes. Add cinnamon and cumin; sauté an additional 1-2 minutes. Add Italian Sauce, Chipotle Flavor Concentrate, honey, raisins and apricots. Over medium high heat, slowly cook sauce for 6-8 minutes to obtain optimal flavor. Serve with lamb, pork, veal, poultry, seafood, pasta, etc. Serves 44

Beef and Soba Noodles

6	C	Water
1 1/2	Tbsp	<u>All Natural Beef Base</u>
1	lb	Japanese Soba noodle, dried blanched
1	tsp	Scallion or Green onions, thin sliced for garnish
		<u>Soy Wasabi</u> , to taste

In a pot, boil water. Add All Natural Beef Base, stir. Add blanched noodles and remove from heat. Infuse with Minor's Soy Wasabi to taste. Let cool Garnish with scallions or green onions. Serve. Serves 16

Spicy Roast Pork Villahermosa

Marinade

2	Tbsp	Vegetable oil
2	Tbsp	Balsamic vinegar
1	Tbsp	<u>Chipotle</u>
1	Tbsp	<u>Pork Base</u>
2	Tbsp	Sugar, brown
1/2	tsp	Cumin, ground
1/2	tsp	Onion powder
1/2	tsp	Garlic powder
2	Lbs	Pork loin, boneless
2	Tbsp	Water
Apx 2	tsp	Water

In a food processor, combine oil, vinegar, Chipotle, Pork Base, brown sugar, cumin, onion powder and garlic powder. Blend until smooth. Place pork loin in a zip-lock storage bag and add the marinade. Remove excess air from the bag and seal. Refrigerate 10-12 hours or overnight. Place pork with marinade in a roasting pan. Slow roast pork in a 350° F oven for 30 minutes. Turn meat and add 2 Tbsp water. **Do not burn the glaze.** Roast apx 30 minutes more to an internal temperature of 150° F. Baste as necessary. Allow to rest 15 minutes. Place drippings in a small saucepan. Add apx. 2 tsp water. Heat to a gentle boil over medium high heat, whisk until thick, apx 3 miutes.

Zesty Turkey Filling

1/2	Tbsp	Vegetable oil
5	lb	Turkey, ground
2	C	Onions, medium diced
4	oz	Taco seasoning mix
2	Tbsp	<u>Chipotle Flavor Concentrate</u>
1	Tbsp	<u>Ancho Flavored Concentrate</u>
2	C	Salsa, chunky

In a sauce pot, heat oil over medium high heat. Add turkey and onions; cook 5-7 minutes. Add taco seasoning, Chipotle Flavor Concentrate and Ancho Flavor Concentrate. Blend well. Add chunky salsa. Heat to boiling, stirring occasionally. Reduce heat, boil 5 minutes. Use on a chili bar or as a filling for tacos and burritos. Serves 40

Chipotle Chicken Fajita Pizza

6	oz	Herb focaccia bread
1	Tbsp	Olive oil
1	tsp	<u>Chipotle Flavor Concentrate</u>
2	Tbsp	Sesame seeds
1	Tbsp	Olive oil
1	oz	Onions, sliced
2	Tbsp	Green bell peppers, sliced
2	Tbsp	Red bell peppers, sliced
1/4	C	Cooked chicken, meat only, shredded
2	Tbsp	Cheddar cheese, shredded
2	Tbsp	Mozzarella cheese, shredded
1/2	tsp	Cilantro chopped, as garnish

Spread 1 tsp of Chipotle Flavor Concentrate on each slice of focaccia or other flatbread. Brush edges with oil and dip in sesame seeds. In a sauté pan, heat oil over medium heat. Add onions and bell peppers; sauté quickly. Cool. Divide the onions, bell peppers and chicken, place half on each bread slice. Top with cheddar and mozzarella cheese. Bake in a 400°F oven until cheese melts and is hot, 5-6 minutes. Garnish with cilantro and serve. Serves 2

Spicy Sonoran Style Beef Gravy

2	Cups	Water, hot
1/3 C + 1 Tbsp		<u>Beef Gravy Concentrate</u>
1	Tbsp	Margarine or butter
1/2	Cup	Onions, julienne cut
1/4	Cup	Green peppers, julienne cut
1/4	Cup	Red bell peppers, julienne cut
3/4	Cup	Mushrooms, sliced medium
1/2	Cup	Water, hot
2	Tbsp	<u>Chipotle</u>
1	Cup	Tomatoes, canned, diced with juice

In a sauce pot, heat 2 cups water to a rapid boil. Remove from heat. Immediately add Beef Gravy. Mix whisk until mixture is smooth and thickened. Set aside. Keep hot. In another sauce pot over medium high heat, melt margarine or butter. Add onions, green peppers and red peppers; sauté 3 minutes. Add mushrooms; sauté 2 minutes. Add remaining water, prepared beef gravy, Chipotle and tomatoes. Heat to boiling stirring frequently. Reduce heat and gently boil 2 minutes, stirring occasionally. Serves 8

Travis County Quiche

Custard Base

1	10"	Pie shell, single crust
1	Cup	Milk, whole
2	Tbsp	<u>Ancho</u>
1/2	tsp	<u>Chicken Base</u>
1	Cup	Cream, heavy
3		Eggs, large
1/2	Cup	Parmesan cheese, fresh, grated
dash		White pepper, ground
dash		Nutmeg, ground

Filling Mixture

4 oz	2/3 Cup	Bacon, small diced
3/4	Cup	Onions, small diced
4 oz	1 Cup	Ham, cooked, small diced
4 oz	1 Cup	Swiss cheese, grated

Custard Base:

Pre-bake pie shell in 350° F oven 5-7 minutes or until lightly browned. Cool. In large bowl, combine milk, Ancho, Chicken Base, cream, eggs, cheese, pepper and nutmeg. Whisk thoroughly. Set aside.

Filling Mixture:

In a large skillet over medium high heat, sauté bacon until crisp, apx 7 minutes.

Do not drain fat.

Add onions; sauté until tender, apx 2 minutes. Add ham. Sauté 2 minutes. Remove from heat and chill mixture. Add cheese. Mix. Place filling into pre-baked shell. Place in a preheated 350° F oven. Gradually pour in custard mixture. Bake until custard is firm and resilient to the touch, apx 30-40 minutes. Serves 6-8

Ancho Vinaigrette

1 1/2	C	Vegetable oil
1/2	C	Vinegar
4	tsp	<u>Ancho Flavored Concentrate</u>
2	tsp	Onions, diced
		Salt, to taste

In a bowl, whisk all ingredients until well blended. Serves 16

Roasted Garlic & Red Pepper Asiago Sauce

1	Cup	Water, hot
1/2	Tbsp	<u>Chicken Base</u>
1/2	Tbsp	<u>Roasted Garlic</u>
2	Tbsp	<u>Roasted Red Bell Pepper</u>
1 1/2	Cup	Half & Half
1/4	Cup	Butter or margarine
1/2	Cup	Water, lukewarm
3-1/2	Tbsp	<u>Dry Roux</u>
4	oz	Asiago cheese, grated

In a sauce pot, combine water, Chicken Base, Culinary Cream, Roasted Garlic, Roasted Red Bell Pepper, milk and butter or margarine. Heat to a gentle boil over medium high heat, stirring occasionally. In a small bowl, blend water and Dry Roux into a smooth slurry, using a whisk. Gradually pour the slurry into the boiling liquid, stirring constantly. Heat to boiling over medium high heat, stirring frequently. Reduce heat and gently boil 2 minutes, stirring occasionally. Add cheese, stirring until mixed thoroughly. Serves 10

Charmoula Finishing Sauce

4	oz	<u>Roasted Garlic Flavor Concentrate</u>
1 1/7	oz	<u>Chipotle Flavor Concentrate</u>
1	tsp	<u>Cilantro Lime Flavor Concentrate</u>
1/2	C	Parsley, fresh chopped
1/2	C	Paprika, mild
1 1/2	C	Lemon juice, fresh
2	C	Olive oil

In a bowl, combine Roasted Garlic Flavor Concentrate, Chipotle Flavor Concentrate and Cilantro Lime Flavor Concentrate. Mix well. Add parsley, paprika, lemon juice and olive oil. Mix well. Keep chilled for about 3 hours before serving. Serve with lamb, beef, pork, veal, poultry or seafood skewer. May also be used as a marinade. Serves 18

Cold California Avocado Soup with Ancho

2	Tbsp	Olive oil
1	lb	Onions, medium diced
2	Tbsp	Garlic, chopped, crushed
1/2	C	Yellow bell peppers, medium diced
1/2	C	Red bell pepper s, medium diced
2	Tbsp	White wine (optional)
2	qt	Water, hot
3	oz	<u>Chicken Base</u>
1.25	lb	California avocado, pitted, peeled, medium diced (Approx. 3 medium size)
1/4	C	<u>Ancho Flavored Concentrate</u>
14	oz	Red kidney beans(1 can), drained
2	Tbsp	Lime juice, fresh
.5	Tbsp	Lime zest, chopped (optional)
2	Tbsp	Cilantro, fresh, chopped

In a pot, sauté onions, garlic, and bell peppers in oil 2-3 minutes. Deglaze with white wine and cook 2 minutes (optional). Add hot water and Chicken Base. Slowly cook 1 minute. Add avocados, Ancho Flavor Concentrate, kidney beans, lime juice, lime zest (optional) and cilantro. Mix well and cook 1 minute. Chill and serve. Serves 16

Beef Barley Soup

3 1/2	Tbsp	Pearled barley, dry
1	C	Water
1/2	Tbsp	Margarine or butter
1/3	C	Celery, small diced
1/3	C	Onions, small diced
1/3	C	Carrots, small diced
2 3/4	C	Water
4	tsp	Beef Base
1/8	tsp	Roasted Garlic
1/3	C	Beef, cooked, small diced
1/4	C	Tomatoes, canned, diced in juice
dash		White pepper, ground

In saucepan, heat barley and water to boiling. Reduce heat and gently boil 45-50 minutes until tender. Rinse under cold water. Drain. Set aside. In sauce pot over medium high heat melt margarine or butter. Add celery, onions and carrots; saute 5 minutes. Add water, beef base, Roasted Garlic, beef, tomatoes, pepper and barley. Mix well. Heat to boiling over medium high heat, stirring occasionally. Reduce heat and gently boil 10-15 minutes, stirring occasionally. Serves 4

Mango, Cilantro Lime, Pepper & Gulf Shrimp Hoagie

DRESSING

1	qt	Mayonnaise
3	Tbsp	Cilantro Lime Flavor Concentrate
2	tsp	Lime juice, fresh
1/4	tsp	Tabasco, hot chili sauce, green jalapeno

SALSA

1 1/2	lb	Mango, ripe peeled, small diced
3/4	C	Red onions, small diced
3/4	C	Red bell peppers, small diced
1	Tbsp	Cilantro, fresh, coarsely chopped

SANDWICH

2	lb	Shrimp, peeled and cooked, large (deveined)
16		French rolls, (3.5 oz each)
4	oz	Lettuce, Romaine

In a medium bowl, combine mayonnaise, Cilantro Lime Flavor Concentrate, lime juice and Tabasco sauce. Mix until well blended. Set aside. In a medium bowl, combine mango, red onions, red bell peppers and cilantro. Add shrimp and dressing. Mix until well blended. Slice each roll lengthwise. Place lettuce leaf on each roll. Top with 6 oz. shrimp salad mixture. Cut in half and serve. Serves 16

Ancho spiked Shrimp with a Grapefruit, Pineapple & Ginger Salsa

1/4	C	Red onions, fine diced
1/2	C	Tomatoes, fine diced
1/2	C	Red bell peppers, fine diced
1/2	C	Pineapple, fine diced
3/4	tsp	Ginger root, fresh minced, (optional, to taste)
1/2	C	Grapefruit juice, unsweetened
1 1/2	C	Caribbean Style RTU Sauce
1	Tbsp	Olive oil
2	Tbsp	Ancho Flavored Concentrate
2	lb	Shrimp, peeled and cooked deveined
1/4	C	Scallions or Green onions, sliced thin
10	leaves	Mint, fresh (optional)

In a medium bowl, combine onions, tomatoes, peppers, pineapple, ginger, grapefruit juice and Caribbean Style Sauce. Mix until well blended. Chill. In a pan, heat oil over med- high heat. Add Ancho Flavor and shrimp. Sauté 2-3 minutes until hot. Spoon salsa onto plate. Top with hot shrimp and sprinkle with scallions. Decorate as you wish. Serve with rice or salad. Serves 10

Cuban Style Roasted Garlic Mojo Marinated Pork

4	each	Pork tenderloins, whole, trimmed
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Mojo marinade:

2/3	C	Olive or vegetable oil
2/3	C	Grapefruit juice, fresh
1/3	C	Lime juice, fresh
2	Tbsp	Rosemary, fresh, chopped
1/2	Tbsp	Roasted Garlic
1	tsp	Cumin, ground
1/4	tsp	Black Pepper, ground

Prepare marinade:

In a saucepan over medium high heat, combine olive oil, grapefruit juice, lime juice, rosemary, Roasted Garlic, cumin and black pepper. Bring to a boil. Remove from heat and chill before using as a marinade or as a table sauce. To prepare pork: Completely coat pork with Mojo marinade. Cover with plastic wrap and refrigerate at least 8 hours. To cook: Remove pork from marinade and sear on a char-grill or saute on all sides. Place seared pork on a baking pan. Brush evenly with additional Mojo marinade. Bake in a 350°F oven 25-30 minutes until meat reaches an internal temperature of 160° F and is slightly pink in the center. Remove pork from pan and set on a plate to rest for 5 minutes before slicing. Serves 16

Key West Monterey Jack & Shaved Ham Baguette

DRESSING

5	oz	Cream cheese, softened
2	Tbsp	Cilantro Lime Flavor Concentrate
2	tsp	Lemon juice, fresh
1/2	tsp	Caribbean jerk spice
1 1/2	C	Mayonnaise

SANDWICH

16		French rolls
1	lb	Monterey Jack cheese, sliced
2	lb	Ham, cooked, sliced thin
1 1/2	lb	Tomatoes, sliced
8	oz	Lettuce, Romaine

In a food processor, combine cream cheese, Cilantro Lime Flavor Concentrate, lemon juice and jerk seasoning. Process until well mixed. Add mayonnaise. Process until well blended. Set aside. Slice each roll lengthwise. Spread each slice of bread with 1/2 Tbsp. of mayonnaise mixture. Evenly layer 1 oz. Monterey jack cheese, 2 oz. ham, 2 tomato slices and 1 leaf of romaine on bottom halves of bread. Cover with top halves of bread. Cut in half and serve. Serves 16

Sake Granité with Tuna Tartare

2	C	Sake
1/4	C	Sugar, Granulated
1	Tbsp.	Water
1	lb	Tuna, raw, small diced
1/8	C	Soy Wasabi Signature™ Flavor

In a shallow stainless steel pan, combine sake, sugar and water. Place in freezer, stir occasionally. When the consistency is that of sorbet, it is finished. Toss tuna with Soy Wasabi Signature Flavor. Serve tuna along with the sake granité. Serves 10

Vegetarian Vegetable Rice Soup

1	tsp	Canola oil
1/3	C	Onions, small diced
1/3	C	Carrots, small diced
3 1/2	C	Water, hot
2 1/2	Tbsp	Roasted Mirepoix
1/4	C	Whole Kernel corn, frozen
1/3	C	Green beans, frozen, cut
1/4	C	White rice, dry, long grain

In a sauce pot, heat oil over medium high heat. Add onions and carrots; saute 5 minutes. Add water, Roasted Mirepoix, corn and green beans; mix well. Heat to boiling, stirring occasionally. Blend in rice. Heat to a gentle boil; reduce heat and gently boil until rice is tender, approximately 18-20 minutes, stirring occasionally. Serves 4

Fruit Salsa

2 1/4		Cucumbers, peeled, small diced
1	qt	Papaya, peeled, small diced
2-3	C	Pineapple, tidbits, canned in juice and drained (reserve juice)
1 1/2	C	Pineapple juice
1 1/2	qt	Salsa, thick and chunky, medium
1	tsp	Cilantro Lime Flavor Concentrate

Combine cucumbers, papaya, pineapple tidbits and pineapple juice. Add Thick & Chunky Salsa. Mix well. Add Cilantro Lime Flavor Concentrate. Chill. Serve with tortilla chips, fresh vegetable slices, grilled chicken or seafood. Serves 50

Salsa Verde

4 1/2	Tbsp	Cilantro or parsley, washed
8	oz	Whole green chiles, fire roasted, canned, diced, drained
1	tsp	Salt
1	Tbsp	Lemon juice, fresh
8	oz	Yogurt, plain
1	Tbsp	Roasted Garlic Flavor Concentrate
2	tsp	Cilantro Lime Flavor Concentrate
2	C	Mayonnaise
2	Tbsp	Tabasco, hot chili sauce green

In a blender, combine cilantro, chiles, salt and lemon juice. Blend until smooth. In a bowl, add blender mixture, yogurt, Roasted Garlic Flavor Concentrate, Cilantro Lime Flavor Concentrate, mayonnaise and Tabasco. Mix until well blended and smooth. Keep chilled. Can be served with all Indian foods. Serves 16

Quick Tips

Bolognese Sauce: Cook:: 1 ½ lbs ground meat + ½ lb Italian Sausage Add: ¼ cup Minor's Roasted Mirepoix to 1 quart (½ jug) Minor's Ready-to-Use Italian Sauce + 3 cups water + 1 Tbsp Minor's Chicken Base

Chimichanga Sauce: Add 1 Tbsp Ancho to 2 cups chicken gravy + ¼ cup sour cream

Soups: Chicken with Penne Pasta & Roasted Garlic: Add 1 tsp Roasted Garlic to 1 quart of chicken soup.

Smokey Tomato Chipotle: Add 2 tsp Ancho & 2 tsp Chipotle to 1 qt of tomato soup

Cream of Chicken with Ancho: Add 1 Tbsp Ancho to 1 qt cream of chicken soup

Homestyle Vegetable: Add 1 Tbsp Roasted Red Bell Pepper & 1 tsp Roasted Garlic to 1 qt vegetable soup

Cuban Navy Bean: Add ¼ cup diced potatoes + 1/3 cup shredded green cabbage + ¼ cup butter-nut squash + 1½ tsp Chipotle + ½ Roasted Garlic to 1 qt navy bean soup

Santa Fe Style Chicken

1/2	Tbsp	Ancho
1/8	C	Olive oil
1/2	Tbsp	Paprika, ground
1	Tbsp	Lime juice, fresh
1	Tbsp	Salt
1	Tbsp	Garlic, fresh, chopped coarse
1 1/2	whole	Limes, cut in half
10 1/2	Lbs	Chicken, (3 3 1/2 lb each) whole, fresh, ready for roasting
1/2	C	Olive oil

In a bowl combine Ancho, 1 Tbsp olive oil, paprika and lime juice. Mix well. Using the back of a tablespoon, loosen skin of breast and fill with apx 1/2 Tbsp of Ancho mixture. Gently push skin back and spread Ancho mixture evenly. Season inside of each chicken with salt, and insert garlic and 1/2 lime half into cavity. Rub outside of the chicken with a light layer of the Ancho mixture. **Optional:** Truss chicken by tucking wing tips under back and tying legs together. Place chicken on its side into preheated roasting pan with 1 cup+ olive oil. Place in 350°F oven. Roast for 20 minutes. Turn chicken onto other side and roast for an additional 20 minutes. Turn chicken on its back. Rub again with Ancho mixture. Bake until golden brown and center of thickest part of thigh reaches a minimum of 180°F. (Apx 20 minutes.) Apply Ancho mixture several times if desired. Remove chicken. Cut into 4 quarters or serving size portions.

Optional: De-glaze the pan with water or white wine and use drippings as such or an enhancement for your sauce or gravy. Serves 12

Minestrone Soup

1 1/2	Tbsp	Margarine or butter
1/2	C	Onions, medium diced
1/4	C	Celery, small diced
1/4	C	Carrots, small diced
3	Tbsp	Green peppers, small diced
3	C	Water, hot
1 1/2	Tbsp	Beef base
1/4	tsp	Roasted Garlic
1/2	C	Great northern beans, canned or navy beans, undrained
1/4	C	Tomato puree
1/3	C	Potatoes, new or waxy type, medium diced
1/4	C	Spinach, frozen, chopped, thawed
2	Tbsp	Ditalini, dry or elbow macaroni
1/2	tsp	parsley flakes
1/4	tsp	Sugar, granulated
dash		Basil leaf, dried
dash		Thyme leaf, dried
2	Tbsp	Water, cold
1 1/2	Tbsp	Cornstarch

In a sauce pot, over medium high heat, melt margarine or butter. Add onions, celery, carrots and peppers; saute 4 minutes. Add water, beef base, Roasted Garlic, beans, tomato puree, potatoes, spinach, ditalini, parsley flakes, sugar, basil and thyme. Heat to boiling, stirring frequently. Reduce heat and gently boil until ditalini and vegetables are tender, approximately 12 minutes, stirring occasionally. In a small bowl, blend cornstarch and water, whisk until smooth. Gradually pour the slurry into the boiling liquid, stirring constantly. Heat to boiling over medium high heat, stirring frequently. Reduce heat and gently boil 2 minutes, stirring occasionally. Serves 5