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# Chef's Recipes for L. MINOR'S Classic Sauce Concentrates



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  
**Remember, they are only a guide**  
MAKE THEM YOUR OWN!!

If there's an ingredient you dislike,  
**or don't have on hand 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

Create memorable meals with Minor's.

**HAPPY COOKING !!**  
Heidi & David



## Open-Faced Deviled Seafood Sandwiches

2	Cups	Water
2	Cups	Prepared Bearnaise Sauce - see recipe pg.2 (use <b>Hollandaise Concentrate</b> )
½	Cup	Sour Cream
¼	Cup	Mayonnaise
1½	Tbsp	Horseradish
1½	Tbsp	Capers -- finely diced
2	Tsp	Lemon Juice
½	Cup	Butter Or Margarine
2	Pounds	Shrimp -- large diced
1	Pound	Bay Scallops
½	Pound	Crab Meat
3	Cups	Sharp Cheddar Cheese -- grated
		Sourdough Rounds Or Potato Pancakes - Recipe Follows
3	Pounds	Potatoes -- grated
1½	Cups	Onions -- finely diced
6		Eggs -- beaten
¾	Cup	All-Purpose Flour
1	Tbsp	<b>Minor's Chicken Base</b>
¼	Tsp	Fresh Ground White Pepper
1	Cup	Vegetable Oil (Apx.)

Add sour cream, mayonnaise, horseradish, capers and lemon juice to Bearnaise Sauce. Whisk until well blended; keep hot. In larger sauce pot, melt butter over med-high heat. Add seafood. Saute 3-4 minutes. Drain. Add Bearnaise sauce; stir until well blended. Spoon seafood over pancakes or rounds. **Pancakes:** In bowl combine potatoes and onions. Press moisture out. Add eggs, flour, Base, pepper; mix thoroughly. Heat ½" oil in skillet. Form (apx. ¼ cup) pancakes. Brown both sides. Drain on paper towels. Serves 12

## Braised Portabello Mushrooms with Herbed Mashed Potatoes

1/2	C	Olive oil
6	lb	Portabello mushroom caps, trimmed
2	Tbsp	Salt
1	C	Onions, chopped fine
2	Tbsp	Garlic powder, or crushed
1	gal	Water, hot or boiling
1/4	C	<b>Roasted Garlic Flavor Concentrate</b>
26	oz	Instant mashed potatoes not reconstituted
2	qt	Water hot
13.6	oz	<b>Demi-Glace Sauce Concentrate</b> (1 Container )
1	C	White wine, dry
4	oz	Butter, salted
1/2	Tbsp	Black pepper, medium coarse ground
2	Tbsp	Thyme, dried, ground
1	C	Parsley, fresh chopped

Sauté caps top side up for 3-4 minutes in olive oil. Turn over. Season with salt, sprinkle with onions and garlic. Sauté 3-4 more minutes. In a bowl, add Roasted Garlic to 1 gal. hot or boiling water; mix well. Add instant mashed potatoes all at once, using a whisk to distribute evenly and wet all potatoes. Let stand one minute, then fluff. Keep hot. Place 1/2 the mushrooms with bottom up into pan. Top each cap with 1/4 C mashed potatoes. Cover with other half of mushroom, bottom down. In a sauce pot, heat 2 qt. water to a rapid boil; turn off heat. Immediately add Demi-Glace Sauce Concentrate. Whisk until sauce is smooth and thickened. Add wine, butter, pepper, thyme and parsley; mix well. Braise mushrooms in a 350°F oven for 10 minutes. Serves 30

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**MEASUREMENT GUIDE** for Approximately 1 cup of Sauce - See container for Direction

Demi-Glace - 3 Tbsp. + 1 tsp. into 1 cup boiling water  
Hollandaise - 1/3 cup + 1 tsp. into 1 cup boiling water  
Alfredo - 3 Tbsp.+ 1 tsp Conc. into 3/4 cup water + 1/4 cup half & half, boiling  
Burgundy Sauce / Green Peppercorn - 3 Tbsps + 1 Tsp. Conc. to 1 cup liquid.  
White Wine Cream Conc. - 2 Tbsp. conc. to 1 cup boiling liquid.

**CLASSIC SAUCE VARIATIONS**

To prepare the following sauce variations use the above measurements.

**ALFREDO**

**Carbonara Sauce** - 2 Tbsp. bacon bits: Serve over seafood, chicken, veal, turkey, past  
**Herb Sauce** - 1/2 tsp. dried basil, oregano or marjoram OR 1 tsp. fresh.  
Serve over salmon, pasta, seafood

**Primavera Sauce** - 1/2 cup sliced mushrooms, sautéed, 1/2 Tbsp., dehydrated sun-dried tomatoes, sautéed, 2 Tbsp. dry white wine and 1/8 tsp. garlic powder.  
Serve over fish, seafood, pasta or vegetables.

**Quatre Formaggio**- 1 Tbsp. shredded provolone, mozzarella and grated Romano cheeses:  
Serve over seafood, pasta, breaded veal.

**DEMI-GLACE**

**Stroganoff Sauce** - 1/2 cup sliced mushrooms, sautéed and 1 Tbsp. sour cream  
Serve over chicken, beef or sautéed pork  
**Sauce Robert** - 2 Tbsp. sautéed minced onion, 1/4 cup white wine + 1 tsp. prepared mustard  
Serve over chicken, pork, steak  
**Peppercorn Sauce** - 1/8 tsp. each red, green and white peppercorns, cracked  
Serve over veal, lamb, steak or roast beef  
**Creole Sauce** - 1/4 tsp. chili sauce + 1/4 cup stewed tomatoes. For beef, pork or chicken.

**HOLLANDAISE**

**Dilled Hollandaise** - 1/4 tsp. dried dill weed or 1/2 tsp. fresh - Seafood, veal or seafood omelet  
**Curry Hollandaise** - 1/4 tsp. curry powder - Serve over eggs benedict, shrimp or pork  
**Roasted Red Pepper Sauce** - 2 Tbsp. roasted red pepper, minced and 2 tsp. wine vinegar  
Serve over seafood, fish or vegetables  
**Crab Meat Hollandaise** - 2 Tbsp. cooked crab meat, flaked - Serve over fish or veal  
**Herbed Hollandaise** - 1 tsp. each fresh minced - chives, shallots, parsley, tarragon, chervil  
Serve over Fish and seafood

**BÉARNAISE**

1 Cup Béarnaise Sauce From Hollandaise Concentrate

1/4	Container	Minor's Hollandaise Concentrate
1	Cup	Water
1	Tsp	Tarragon Vinegar
1/4	Tsp	Dried Tarragon
	Dash	Fresh Ground Black Pepper
1/3	Tsp	Maggi Liquid Seasoning -- Optional

Prepare Hollandaise Sauce according to container directions. Add tarragon vinegar, tarragon, pepper and Maggi. Whisk until well blended. Adjust seasonings.  
**Citrus Béarnaise** - 2 Tbsp. orange juice conc. + 2 tsp. lemon juice: For fish or vegetables  
**Tartar Sauce** - 1/4 cup mayonnaise, 2 tsp. prepared horseradish and 2 tsp. capers -  
Serve over cold poached salmon, turkey club or salad  
**Steak Sauce** - 1 cup prepared Minor's Demi-Glace sauce, 1 tsp. Worcestershire sauce-  
Serve over grilled chicken or steak, broiled pork chops.

**Sauteed Shrimp with Citrus Hollandaise**

1	Cup	Water
1/2	Container	<b>Hollandaise Concentrate</b>
1/2	Cup Each	Orange Juice & Grapefruit Juice
1 1/2	Tbsps	Minor's Shrimp Or Seafood Base
1/8	Cup	Triple Sec Liqueur
1	Tbsp	Lemon Juice
1/4	Cup	Butter Or Margarine
2	Pounds	Shrimp -- peeled & deveined
1	Cup	Grapefruit Sections
3/8	Cup	Orange Sections

In sauce pot, combine water, Hollandaise Conc., Base, Triple Sec and juices; mix well. Heat to boiling over med-high heat, stirring constantly. Set aside, keep hot. In sauce pot, melt butter over med-high heat. Saute shrimp 2-3 mins., stirring constantly. Add prepared Hollandaise; blend well. Add citrus sections. Stir VERY gently. Serve over angel hair pasta. Serves 10

**Bellisimo Portabello Rosa Pizza**

4	Whole	Portabello Mushrooms
1	Cup	Vinaigrette Dressing
4		Roma Tomatoes
3	Cups	Water
1	Cup	Half And Half
1/2	Container	<b>Alfredo Sauce Concentrate</b>
1	Tbsp	<b>Mushroom Base</b>
4		12" Boboli Pizza Crusts
2 1/2	Cups	Green Onions -- sliced thin
2 1/2	Cups	Mozzarella Cheese -- grated
2	Cups	Red Bell Pepper -- finely diced

Marinate mushrooms in dressing 2 hours. Grill both sides apx. 8 min. Cool; cut 2" x 1" slices. Set aside. Roast tomatoes 350°F, 30-40 min. Remove seeds, slice. Set aside. In sauce pot, heat water and half & half to boiling over med-high heat. Remove; immediately add Concentrate and Base. Whisk until smooth and thickened. Set aside. Spread sauce on pizza crusts. Layer mushrooms, onions, cheese and peppers on sauce. Top with tomatoes; bake at 375°F apx. 15 minutes. Serves 24

**Alfredo Seafood Bisque**

2	Cups	Water
1/2	Cup	Half And Half
1/4	Container	<b>Alfredo Sauce Concentrate</b>
1	Teaspoon	<b>Any Minor's Seafood Base</b> Variety
1/4	Cup	Pale Dry Cocktail Sherry
3/4	Pound	Seafood-Shrimp, Crab, Surimi, Sole, Haddock, Flounder...

In sauce pot, bring water and half & half to boil. Add Alfredo Conc. and Base. Whisk until smooth and thickened. Add seafood and sherry. Heat to boiling; reduce heat; gently boil until seafood is cooked, apx. 5 minutes, stirring occasionally. Serves 4

## Beef Tips with Burgundy Demi-Glace

3½	Cups	Water
½	Cup	Burgundy Wine
½	Container	<u>Demi-Glace Concentrate</u>
1	Tbsp	Vegetable Oil
½	Tsp	Paprika
1/8	Tsp	Fresh Ground Black Pepper
1¼	Pounds	Beef Tenderloin -- julienned
1/8	Cup	Butter Or Margarine
1	Cup	Green Bell Pepper -- julienned
¾	Cup	Onions -- julienned
3	Cups	Mushrooms -- large diced

In sauce pot, bring water and wine to a rapid boil. Immediately add Demi-Glace Concentrate whisking until smooth and thickened. Keep hot. Combine oil, paprika and pepper in bowl. Add beef; toss until coated. Saute over med-high heat 8-10 minutes. Add butter, then peppers and onions; saute 2-3 minutes. Add Demi-Glace; mix well. Serve over rice or noodles. Serves 8

## Big "Maca-Cahuna" (Open-Face Sandwiches)

4	3 Oz	Chicken Breasts Or Turkey Cutlets -- pounded to ¼"
½	Cup	All-Purpose Flour
2		Eggs -- beaten
¼	Cup	Macadamia Nuts -- chopped fine
¾	Cup	Mandarin Orange Segments -Canned
1	Cup	<u>Prepared Demi-Glace</u>
4	Slices	Sourdough Bread -- toasted
		Canned Mandarin Orange Segments -- garnish
2	Tbsps	Vegetable Oil

Dredge cutlets in flour, then eggs, then nuts. Heat oil in skillet. Saute cutlets over med-high heat 4-5 minutes. Puree mandarin oranges in blender. Add to prepared Demi-Glace, whisk until blended. Place bread on plate. Top with cutlets, sauce and orange segments. Serves 4

## Veal with Asparagus & Crab Meat Hollandaise

1	Cup	Water
1/3	Cup + 1 Tbsp.	<u>Hollandaise Concentrate</u>
1/3	Cup	Crab meat frozen or canned-excess liquid squeezed out
1/3	Cup	Fresh Frozen Or Canned Asparagus -- sliced thin
12	2 Oz.	Veal Cutlets, Steak Or Chicken Breasts

In sauce pot, heat water to rapid boil. Immediately add Concentrate. Whisk until smooth and thickened. Add crab and asparagus. Mix gently, DO NOT CRUSH asparagus. Return to gentle boil for 2 mins. Keep warm. Saute cutlets. Serve. Use heads of asparagus spears for garnish. Serves 6

## Parmesan Romano Sauce With Vegetable

1½	Cups	Water
½	Cup	Half And Half
1/3	Cup	<u>Alfredo Sauce Concentrate</u>
1	Tbsp	Vegetable Oil
¾	Cup	Green Onions -- cut on bias
2	Cups	Mushrooms -- sliced medium
1½	Cups	Carrots -- julienned
1½	Cups	Zucchini -- sliced thin
1½	Cups	Red Bell Pepper -- julienned
¾	Cup	Green Bell Pepper -- julienned

Bring water and Half & Half to boil. Turn off heat. Add conc. immediately. Whisk until thickened. Set aside. In larger pot, heat oil over med-high heat. Saute onions ½ minute. Add vegetables; saute until tender, 7-8 minutes. Add Alfredo, mix gently. Serve over pasta. Serves 8

## Holiday Cheese Souffle Italiano

14	4 oz.	Soufflé cups or 4 - 12 oz. Soufflé dishes
2	Tbsp	Butter or margarine -- softened
¼	Cup	unsalted butter -- softened
¼	Cup	<u>Alfredo Sauce Concentrate</u>
½	Cup	All-purpose flour
2	Tbsp	Romano cheese -- freshly grated
2	Tbsp	Parmesan cheese -- freshly grated
1/8	Tsp	Nutmeg -- ground
2	Cups	Whole milk
5	Each	Egg yolks and egg whites separated into bowls
¼	Tsp	Fresh lemon juice

Thoroughly butter souffle dishes. Set aside. Combine unsalted butter, Alfredo Concentrate, flour, cheeses and nutmeg in mixing bowl. Blend ingredients until crumbly. DON'T mix into paste. Set aside. In sauce pot bring milk to rapid boil, immediately add blended ingredients, stirring vigorously with spoon over medium heat until smooth, apx. 2 minutes. Remove from heat. Pour into electric mixer bowl. Beat at med-high speed adding egg yolks one at a time. Scrape bowl. continue mixing 1 minute. Remove bowl. Combine egg whites and lemon juice. Beat whites to stiff peaks. Gently fold ½ of the whites into cooked mixture. Carefully fold in remaining egg whites. Spoon 2 oz. mixture into cups or 7 oz. into dishes. Place on baking tray in ¼" of water. Bake 360°F, 40-45 min. Serves 14

## Artichoke Parmesan Alfredo Style Sauce

1 1/2	qt	Water
2	C	Half and half cream
13.6	oz	<u>Alfredo Sauce Concentrate</u> (1 Container)
1 1/2	lb	Artichoke bottoms, canned, small diced
2	oz	Parmesan cheese shredded
1/2	C	Sour cream

In a pot, heat water and half and half to boiling. Immediately add Alfredo Sauce Concentrate. Whisk until smooth and thickened. Allow 1-2 minutes to fully thicken. Add artichokes, cheese a sour cream. Remove from heat. Blend thoroughly. Serves 50

## Pan Fried Rainbow Trout w/Bearnaise Sauce Imperial

1	Cup	<u>Prepared Bearnaise Sauce</u> - see recipe page 1
1	Tsp	<u>Crab Or Seafood Base</u>
¼	Cup	Sour Cream
2	Tbsp	Mayonnaise
2½	Tbsp	Horseradish
1½	Tsps	Capers -- finely diced
1½	Tsps	Lemon Juice
¼	Cup	Lemon Juice
1/8	Tsp	Salt
1/8	Tsp	Worcestershire Sauce
	Dash	Fresh Ground White Pepper
4	Pounds	Rainbow Trout Fillets
1½	Cups	All-Purpose Flour
½	Cup	Vegetable Oil

Add base, sour cream, mayo, horseradish, capers and 1st amt. lemon juice to Bearnaise Sauce. Whisk until well blended, keep hot. Combine 2nd amt. lemon juice, salt, Worcestershire and pepper. Season fillets, dredge in flour. Saute in oil until golden on one side. Turn over; bake, preheated 350°F until fish flakes easily, apx. 10 min. Serve with sauce. Serves 10

## Fiesta Lime Bearnaise Over Grilled Swordfish

1	Cup	<u>Prepared Bearnaise Sauce - see recipe page 1</u>
2	Tbsp	Roasted red peppers, canned -- drained & diced small
¼	Tsp	Lime juice
1/8	Tsp	Lime zest -- grated fine
5	6 Oz.	Swordfish filets

Add peppers, lime juice and zest to Bearnaise Sauce, mix well. Grill fish. Serve with sauce.

\*\*Any broiled, pan-fried, poached or baked fish may be used. Serves 5

## Holiday Hunter Sauce for Turkey, Beef or Chicken

½	Tbsp	Butter Or Margarine
1	Cup	Fresh Mushrooms -- Diced Medium
½	Cup	Dry Sauterne Wine
2½	Cups	Water
¼	Container	<u>Demi Glace Concentrate</u>
¼	Cup	Tomato Sauce
1	Tsp	Chopped Fresh Parsley -- Or To Taste
1	Tsp	Chervil
1	Tsp	Tarragon

In a sauce pot, melt butter over med-high heat; add mushrooms and saute 2-3 minutes. Add wine and heat to boiling. Reduce liquid to ½ over med-high heat, stirring occasionally. Add water, Demi-Glace Concentrate, tomato sauce, parsley, chervil and tarragon; mix well with whisk. Heat to boiling over med-high heat, stirring constantly. Serve hot. Yield 3 cups

## Bow Ties with Roasted Red Peppers & Garlic Alfredo

		Vegetable Oil -- as needed
1	Cup	Canned Roasted Red Peppers -- drained and rinsed
1	Cup	Green Peppers -- diced small
½	Container	<u>Alfredo Concentrate</u>
2	Cups	Water
1	Cup	Half And Half
¼	Cup	Fresh Basil -- chopped
1½	Pounds	Bow-Tie Pasta -- uncooked
1	Tbsp	Roasted Garlic -- minced
½	Tbsp	Fresh Ground Black Pepper

Cook pasta per pkg. directions. Set aside. Saute garlic and peppers in oil over medium heat, apx. 2 min. Set aside. Bring water to boil; add Alfredo Concentrate. Boil 2-3 minutes. Add half & half, basil and pepper. Fold in. Cook 1 min. Remove from heat. Serve over pasta. Serves 10

## Chicken Little's Smoked Pizza

¾	Cup	Water
¼	Cup	Half And Half
3	Tbsps + 1 tsp.	<u>Alfredo Concentrate</u>
1¼	Teaspoons	<u>Chicken Base</u>
1		12" Boboli Pizza Crust
6	Ozs	Cooked Smoked Chicken Or Turkey Breast Meat
		Cut 1 x 3" strips on bias
½	Cup	Green Onion -- sliced thin
½	Cup	Ripe Olives -- sliced
¼	Cup	Fresh Cilantro Leaves -- chopped fine
½	Cup	Mozzarella Cheese -- grated
½	Cup	Green Peppers -- finely diced
½	Cup	Red Bell Pepper -- finely diced

In sauce pot, bring water and half & half to boil on med-high heat. Remove from heat. Immediately add Concentrate and Base. Whisk until smooth and thickened. Spread over crust. Place chicken in pinwheel around pizza crust. Layer onions, olives, cilantro, cheese over. In bowl combine peppers. Sprinkle over pizza. Bake 375°F apx. 20 min Serves 6

## Noodles Romanoff

1	Quart	(½ Pound) Dry Noodles
1½	Cups	Water
½	Cup	Half And Half
1/3	Cup	<u>Alfredo Sauce Concentrate</u>
2	Cups	Cottage Cheese
2	Cups	Sour Cream

Cook noodles per pkg directions, omit salt. Drain, set aside. In sauce pot, heat water and Half & Half to boiling over med-high heat. Remove from heat. Immediately add Concentrate. Whisk until smooth and thickened. Add cottage cheese and sour cream; mix well. Add noodles, mix well. Place in greased baking dish; bake 375°F, 30-40 minutes. Serves 8

## Steamed Shrimp Pouches with Jalapeno Hollandaise

2	Tbsp	Hot Water
1/3	Cup	Roasted Red Peppers
1	Tsp	Jalapeno Peppers
1	Cup	Water
1/2	Tsp each	Salt & Hot Red Pepper Sauce
1/3	Cup + 1 Tbsp.	<b>Hollandaise Concentrate</b>
22	Leaves	Napa Cabbage
2	Quarts	Boiling Water
1 1/4	Pounds	Shrimp-30/40 Count -- butterflyed
1 1/4	Cups	Shrimp Compound Butter-See Recipe
1/4	Cup Each	Green Pepper & Red Bell Pepper -- diced fine

Puree 1st amount of water, roasted red and jalapeno peppers until smooth. Bring water, puree, salt and red pepper sauce to rapid boil; turn off heat. Immediately add Concentrate. Whisk until smooth and thickened. Set aside. Place 5 cabbage leaves, 1 at a time, in boiling water, blanch for 2 minutes. Remove from water; pat dry. Repeat. Cover with damp towel to keep from drying out. Place 2 shrimp on each leaf. Top with 1Tbsp. Shrimp Compound Butter (see recipe below) Fold cabbage over, close tightly to form pouch. Steam in bamboo steamer 10 minutes. Place 1 1/2 oz. Jalapeno Hollandaise on plate. Place 2 pouches in center of sauce, sprinkle with 1 tsp. bell peppers.

### Shrimp Compound Butter

1	Cup	Unsalted butter - softened
1	Tbsp + 1 tsp	<b>Shrimp Base</b>
2	Tbsp	Onions - Chopped fine
1	Tbsp	Dijon Mustard
1/4	cup	Bread Crumbs, fresh, white
1	Tbsp each	Fresh Lemon Juice, Brandy & Fresh Dill Weed Chopped
1	Tsp	Garlic, minced
1/4	Tsp	Fresh ground black pepper - fine grind

In a food processor, blend all ingredients 15 seconds. Serves 11

## Alfredo Chicken Florentine

1 1/2	Cups	Water
1/2	Cup	Half And Half
1/4	Container	<b>Alfredo Sauce Concentrate</b>
2	Tbsp	Vegetable Oil
3/8	Cup	Pine Nuts
2	Cups	Green Onions -- cut on bias
1 1/2	Pounds	Chicken -- julienned
4	Cups	Spinach -- julienned
1 1/2	Cups	Red Bell Pepper -- julienned fine

Bring water and Half & Half to boil. Turn off heat. Immediately add Alfredo Conc. Whisk until smooth & thickened. Keep hot. In larger pot, heat oil over med-high heat. Toast pine nuts; add onions; saute 1/2 min. Add chicken, saute 8-10 min. Add spinach & peppers; saute 2-3 mins. Drain, add Alfredo Sauce; toss until coated. Serve over rice, pasta, phyllo puff pastry. Serves 6

## Grilled Flank Steak with Cabrales Sauce

2	Cups	Water
1/3	Cup + 1 Tbsp	<b>Demi-Glace Concentrate</b>
1/4	Cup + 1 Tbsp	Chili Sauce
2/3	Cup	Blue cheese -- crumbled or grated
3 1/3	Pounds	Flank steak

In saucepot, boil water. Reduce heat. Immediately add Dem-Glace Conc. Whisk until thickened. Reduce heat to med. Add chili sauce and cheese. Bring to boil stirring occasionally. Simmer slow until cheese melts, stirring constantly. Grill steak. Serve. Serves 11

## Veal Mediterranean w/ Lemon Tarragon Bearnaise Sauce

2	Cups	<b>Prepared Bearnaise Sauce</b> - recipe page 1
1 1/2	Tsps	<b>Chicken Base</b>
2	Tsps	Lemon Juice
1/8	Cup	Olive Oil
1/8	Cup	Shallots -- finely diced
3	Cups	Mushrooms
3/4	Cup	Black Olives -- quartered
1/2	Cup	Zucchini -- diced medium
1 1/2	Tbsp	All-Purpose Flour
1/4	Tsp	Salt
1/8	Tsp	Ground White Pepper
1 1/8	Pounds	Veal -- julienned
1/8	Cup	Olive Oil

Add Base and lemon juice to Bearnaise Sauce; whisk until smooth and thickened. In sauce pot heat 1st amount oil over med-high heat.; Saute shallots 2 minutes. Add mushrooms, olives and zucchini; saute 2 minutes. Remove vegetables. Keep hot. In large bowl, combine flour, salt and pepper. Coat veal. In same pot, heat 2nd amt. oil over med-high heat. Saute veal until evenly browned. Add vegetables and Bearnaise Sauce; mix well. Serve over pasta or in patty shell. Serves 2

## Pork Medallions With Lemon Butter Sauce

2	Cups	Water
1/2	Container	<b>Hollandaise Sauce Concentrate</b>
1/2	Tsp	Onion Powder
1/4	Tsp	Fresh Ground White Pepper
4		Tenderloins (About 4 Lbs.)
1	Tsp	Salt
1/2	Tsp	Fresh Ground White Pepper
1/4	Cup	Vegetable Oil
1 1/2	Pounds	Orzo Cooked per package directions

Bring water to rapid boil. Turn off heat. Immediately add Concentrate, onion powder, pepper. Whisk until smooth/ thickened. Keep hot. Season pork with salt/ pepper. Brown in oil over med-high heat. Roast 375°F until done, apx. 15 min. Let rest 10 min. before slicing into 1" medallions. Serve pork over orzo topped with Hollandaise. Serves 12

## Grilled Bayou Chicken with Cajun Hollandaise

1½	Cups	Olive Oil
¾	Cup	Water
2	Tbsps	<b>Chicken Base</b>
2	Tbsps	Fresh Garlic -- crushed
		Fresh Ground Black Pepper -- to taste
1½	Tbsps	Hot Red Pepper Sauce
3	Pounds	Boneless Skinless Chicken Breast
¼	Cup	Hot Water
¼	Cup	Roasted Red Peppers
2¼	Tsps	Jalapeno Peppers
2	Cups	Water
1	Teaspoon	Salt
1	Teaspoon	Hot Red Pepper Sauce
½	Container	<b>Hollandaise Sauce Concentrate</b>

Marinade: Whisk oil, 1st amt of water, Chicken Base, garlic, black pepper, and 1st amt of red pepper sauce; until well blended. Marinate chicken, covered/refrigerated at least 3 hrs, turning occasionally. Grill until brown apx. 15-20 mins. Sauce: In blender or processor puree hot water, roasted red & jalapenos peppers until smooth. In sauce pot, bring 3rd amt of water, pepper puree, salt & pepper sauce to rapid boil; turn off heat. Immediately add Hollandaise Concentrate. Whisk until smooth & thickened. Serve over chicken. Serves 8

## Fanned Chicken Breast with Hunter Sauce

1	Tbsp	Butter Or Margarine
2	Cups	Mushrooms -- diced medium
1	Cup	Dry Sauterne Wine
3½	Cups	Water
½	Container	<b>Demi-Glace Concentrate</b>
½	Cup	Tomato Sauce
1½	Tsps each	Fresh Parsley -- chopped, Chervil & Tarragon
4	Cups	All-Purpose Flour
2	Tsps	Salt
1	Tsps	Fresh Ground White Pepper
3		Eggs -- slightly beaten
3/8	Cup	Water
4½	Pounds	(Apx.) Boneless, Skinless Chicken Breast
½	Cup	Vegetable Oil

SAUCE: In sauce pot, melt butter over med-high heat; add mushrooms; saute 2-3 minutes. Add wine; heat to boil. Reduce liquid by ½ over med-high heat, stirring occasionally. Add water, herbs Concentrate and tomato sauce, whisk until well blended. Heat to boil over med-high heat, stirring constantly. Set aside; keep hot. CHICKEN: Combine flour, salt and pepper. Whisk eggs and water together. Coat chicken in flour, egg wash, then flour again. In large saute pan, add oil as needed. Heat until hot. Saute chicken until golden. Bake 350°F, apx. 10 minutes. Slice chicken on bias, arrange in fan on plate if desired. Serve with sauce. Serves 8

## Brandy Peppercorn Sauce

1/2	C	Cream, half and half
1	qt	Water
1/8	C	Brandy
½	cont	<b>Green Peppercorn Sauce</b>

In a sauce pot, heat water to a rapid boil; turn off heat. Immediately add Green Peppercorn Sauce Concentrate. Mix with wire whip until product is smooth and thickened. Add cream and brandy; mix well. Serves 12

## Voodoo Sauce For Chicken

1/3	Container	<b>Hollandaise Concentrate</b> -- Prepared As Directed
2	Whole	Roasted Red Peppers Or equal amt jarred -- Peeled & Pureed
1	Whole	Jalapeno Pepper or To Taste -- Minced
1½	Tbsps	Fresh Parsley -- Chopped

Prepare Hollandaise per directions on container. Add peppers and parsley; mix until well blended. Serve over roast chicken. Yoeld 3 cups

## Fusilli with Chicken & Burgundy Sauce

4	oz.	Fusilli pasta, dry
1/3	C	Water, boiling
2	Tbsp	Sun-dried tomatoes
1-3/4	C	Water
1/3 Cup+1	Tbsp	<b>Demi-Glace Sauce</b>
2	Tbsp	Burgundy wine
1	Tbsp	Margarine or butter
1/2	tsp	Garlic, minced
1/4	C	Onions, medium diced
3/4	C	Mushrooms, sliced thin
6	oz	Chicken breast meat, cooked, julienne cut

Cook fusilli according to label directions. Drain, rinse and set aside. In a small bowl, add tomatoes to boiling water. Soak 30 minutes. Drain, reserving 1/4 cup of liquid. In a saucepan, heat water to a rapid boil. Remove from heat. Immediately add the demi-glace concentrate. Whisk until smooth and thickened. Add 1/4 cup of reserved liquid from the tomatoes and wine, mixing well. Keep sauce warm. In a skillet over medium high heat, melt margarine or butter. Add garlic and onions; sauté 2 minutes. Add mushrooms; cook 3 minutes. Add chicken and tomatoes. Mix well; heat through. Add Demi-Glace. Stir to mix. Reduce heat and cook 2 minutes. Mix with hot pasta. Serves 3

## Chicken with Bourbon Walnut Sauce

1½	Cups	Water
½	Cup	Bourbon
¼	Container	<b>Demi-Glace Concentrate</b>
2	Tbsps	Vegetable Oil
1½	Pounds	Chicken -- julienned
2	Tbsps	Vegetable Oil
12	Ozs	(¾ Lb.) Mushrooms -- medium sliced
1¼	Cups	Green Onions -- cut on bias
¼	Pound	Walnuts -- chopped

In sauce pot, bring water & bourbon to rapid boil. Turn off heat. Immediately whisk in Concentrate until smooth and thickened. Set aside; keep hot. Mix 1st amt. of oil and chicken; toss until chicken is evenly coated. Heat 2nd amount of oil over med-high heat. Saute chicken until lightly browned, apx. 4 mins. Add mushrooms and onions; saute 3 mins more. Add walnuts and Demi-Glace, mixing well. Serve over spaghetti squash or pasta. Serves 4



### Penne Carbonara with Roasted Garlic

1	lb	Penne Rigate, dry
6	oz	Pancetta, julienne cut
2	C	<u>Alfredo Sauce Concentrate</u> , prepared
1	tsp	<u>Roasted Garlic Flavor Concentrate</u> Black pepper, coarse, ground to taste

Cook pasta according to label directions. In a sauce pot, sauté pancetta 3-4 minutes. Add prepared Alfredo Sauce and Roasted Garlic Flavor Concentrate; whisking well. Boiling, stirring constantly. Reduce heat and gently boil 2 minutes, stirring occasionally. Add pasta. Heat and toss until hot and well blended. Sprinkle with pepper.  
Variation: Diced bacon or julienne cut ham may be substituted for pancetta. Serves 8

### Duck Au Vin with Burgundy Sauce

60	oz	Duck breast fillet with skin scored
1/4	C	<u>Herb de Provence Flavor Concentrate</u> Olive oil as needed
32	oz	<u>Burgundy Sauce Concentrate</u> , prepared
6	oz	Pearl onion frozen Salt as needed Black pepper, ground as needed

Rub duck breasts with Herb de Provence Concentrate and olive oil. Sear, skin side down, in a large pan until golden brown. Drain some of the oil and reserve. Turn over and roast duck in 375°F oven until medium rare, remove from pan and allow to rest before slicing. Deglaze the sauté pan with Burgundy Sauce and onions and reduce by half. Bring to a low simmer. Season to taste, garnish and serve. Serve with carrot puree and sautéed Swiss chard. Serves 10

### Baked Polenta with Parmesan Cheese

3 1/2	C	Whole milk
1	Tbsp	<u>Chicken Base</u>
1/4	C	Butter, unsalted
5	oz	Cornmeal
2	Tbsp	Parmesan cheese, grated
1	Tbsp	Parmesan cheese shredded

#### SAUCE

16	oz	<u>Demi-Glace Sauce Concentrate prepared</u>
2	Tbsp	Balsamic vinegar
2	C	Mushroom Forest blend, dried sliced, sautéed

In a saucepan, heat milk, Chicken Base and butter to a gentle boil. Slowly add cornmeal while stirring with a wooden spoon. Gently boil 10-12 minutes, stirring constantly. Turn off heat and add 2 Tbsp. Parmesan cheese; mix well. Spoon hot polenta into greased single serving molds. Refrigerate. When completely cold, remove from molds, cover with shredded Parmesan cheese and bake in a 375°F oven until golden brown. (5-10 minutes) Set on hot serving plate. Serve with balsamic Demi-glace mushroom sauce. Serves 10

### Boneless Coq au Vin

1/2	C	Olive oil
28		(6 oz.) breasts Chicken breast fillet, without skin
2	C	All purpose flour, seasoned to taste - optional
1	C	Onion, chopped fine
2.25	qt.	Mushrooms, sliced medium
2	C	Burgundy red wine
3	C	Pearl onions, frozen, tiny
1 3/4	qt	Water
13.6	oz	<u>1 container Demi-Glace Sauce Concentrate</u>

Slice chicken breasts diagonally in half. Heat oil in a 6" deep pot. Dredge chicken in flour, shaking off excess. Sauté in oil until browned. Remove chicken. In same pot, add onions and mushrooms. Cook 3 minutes until slightly tender. Add wine and pearl onions. Gently boil and cook 5 minutes, stirring occasionally. Add water and Demi-Glace Concentrate. Gently boil for 1 minute, stirring frequently with a whisk. Turn off heat. Cover chicken with sauce and bake covered in a 350°F oven for 30-40 minutes. Disjointed whole chicken may be used. Serves 56

### Classic Osso Buco

24	slices	Veal, shank cut in 1 inch thick slices
1/4	C	<u>Beef Base</u>
1 3/4	C	All purpose flour
1	C	Olive oil
1/4	C	Olive oil
1	qt.	Onions, medium diced
2	C	Carrots, raw, medium diced
1	C	Celery, diced
2	tsp	Garlic, dried, minced
2	qt	Water
13.6	oz	<u>Demi-Glace Sauce Concentrate</u> (1 container)
1	lb	Peas, green, frozen
1/4	C	Parsley, fresh chopped (garnish)

Rub veal with Base, dredge in flour, coat well. In skillet, heat 1 C oil. Place veal in skillet; brown well on both sides 10-12 minutes. Transfer shanks to roasting pan. Pour off excess flour and oil from skillet. In a sauce pot, heat 1/4 C oil. Add onions, carrots, celery and garlic. Sauté 2-3 minutes. Pour over veal in roasting pan. In a separate pot, bring water to a rapid boil. Remove from heat. Immediately add Demi-Glace. Whisk 1 minute until sauce is smooth and thickened. Pour sauce over veal and vegetables. Cover and place roasting pan in a 350°F oven for 60 minutes. Carefully blend in peas. Cover and continue cooking 30-60 minutes until veal is tender. Serve shanks topped with 4 oz. sauce and sprinkled with parsley. Minor's Veal Base may be used in place of Beef Base. Serves 24

### Hollandaise Ochos Rios

2	Cups	Water
3/4	Cup + 2 Tbsp	<u>Hollandaise Sauce Concentrate</u>
1	Tbsp	<u>Chipotle Flavor Concentrate</u>
1	Tbsp	Lime Juice

In a sauce pot, heat water to rapid boil. Remove from heat. Immediately add Hollandaise and Chipotle Concentrates. Whisk until smooth. Allow 2-3 minutes to fully thicken, stirring occasionally. Add lime juice. Stir until blended. Yields 2 cups

## North Beach Chicken Scallopine

6	lb	Chicken breast fillet, boneless, skinless
1	Tbsp	Salt
1	Tbsp	Black pepper, ground
1/2	C	All purpose flour
1	C	Parmesan cheese
1 1/2	C	Olive oil
4	C	Mushrooms, medium sliced
1	C	Red bell peppers, julienne cut
1	C	Green Bell Peppers, julienne cut
1	C	Yellow bell peppers, julienne cut
1/4	C	Shallots, chopped fine
1	Tbsp	Garlic, chopped
1 1/2	C	Chablis
2/3	C	Sherry, dry
1	C	<u>Demi-Glace Sauce Concentrate</u>
2	Tbsp	Parsley, fresh chopped

Pound chicken thin with meat mallet. Season with salt and pepper. In a shallow pan, combine flour and parmesan cheese, mixing well. Dredge chicken in mixture to coat. In skillet, heat olive oil. Sauté chicken until golden brown. Remove meat and keep warm. In same skillet, add mushrooms, bell peppers, shallots and garlic, stirring constantly. Add Chablis and sherry to deglaze pan, mixing well. Add Demi-Glace; mix well. Add chicken. Boil over med-high heat, stirring occasionally. Reduce heat and gently boil 3-4 minutes. Serves 16

## Burgundy Style Beef Stew

1 1/2	lb	Beef, stewing steak cut in cubes
1	qt	Water
6	oz	<u>Burgundy Sauce Concentrate</u>
1	qt.	Potatoes, diced 3/4", blanched
2	C	Carrot, frozen sliced
2	C	Pearl onions, frozen
1	C	Peas, green, frozen

In a stock pot, brown stew meat until 7 minutes.. Add water and Burgundy Sauce Concentrate. Stir until well blended. Bring to a gentle boil, stirring occasionally, for 1-1/2 hours until beef is tender. Replace evaporated liquid with water as needed. Gently add potatoes, carrots, onions and peas. Mix gently, return to a gentle boil for 1 minute. Serves 14

## Lemon Basil Sauce

2	qt	Water
13.6	oz	<u>Demi-Glace Sauce Concentrate</u>
1/4	C	Lemon juice, fresh
1	Tbsp	Lemon zest
1/2	C	Butter, salted
2	Tbsp	Basil, fresh chopped or frozen
		Black pepper, ground, to taste

Boil water; reduce heat. Add Demi-Glace Sauce Concentrate. Whisk until sauce is smooth and thickened. Add lemon juice, lemon zest, butter, basil and season with pepper to taste. Simmer 1 minute. Serve over chicken, turkey, pork, etc. Serves 44

## Bistro Patio Bacon & Roma Tomato Pizza

14"		Pizza Dough, herb, thawed
1	Tbsp	Olive oil
1/8	tsp	Oregano leaf, dried
2	tsp	Garlic, dried, minced
1/2	C	Water, boiling
1/4	C	Half and half cream
1 1/2	oz	<u>Alfredo Sauce Concentrate</u>
4	oz	Tomatoes, ROMA, sliced thin
8	oz	Bacon ends and pieces, cooked, drained, chopped
1	oz	Onions, Spanish, small diced
1/2	C	Green Bell Peppers, sliced thin
1 1/2	C	Mozzarella cheese, shredded
1/4	C	Parmesan cheese, grated

Brush crust with oil. Sprinkle with oregano and garlic. In a small bowl, combine water, cream and Alfredo Sauce Concentrate; whisk until smooth. Spread sauce over dough, starting from the center and working towards the edge in concentric circles. Leave 1/2" rim of dough unsauced. Arrange tomatoes over sauce. Sprinkle bacon, onions, green peppers, mozzarella cheese and Parmesan cheese over top. In a preheated oven, bake at 450°F for 12-15 minutes. Cut in 8 wedges with a pizza wheel and serve. Serves 8

## Crisp Bacon, Shrimp & Garlic Crust Pizza

19	oz	Pizza or bread dough
1/8	tsp	Oregano leaf, dried
1	Tbsp	Garlic powder or minced garlic
1/2	C	Water, boiling
1/4	C	Half and half cream
1.5	oz	<u>Alfredo Sauce Concentrate</u>
6	oz	Shrimp, peeled and cooked deveined, 250-350 ct.
10	oz	Bacon pieces, cooked, chopped
2	oz	Scallions or Spanish onions, small diced
2	oz	Green Bell Peppers, sliced thin
4	oz	Mozzarella cheese, shredded
1	oz	Parmesan cheese, grated

Sprinkle crust with oregano and garlic. In a small bowl, combine water, cream and Alfredo Conc, whisk until smooth. Spread sauce over dough, starting from the center and working towards the edge in concentric circles. Leave 1/2" rim of dough unsauced. Arrange shrimp on sauce. Sprinkle bacon, onions, green peppers, mozzarella cheese and Parmesan cheese over top.. In a preheated oven, bake at 450°F for 12-15 minutes. Cut in 8 wedges with a pizza wheel and serve. Serves 8

## Grilled Skirt Steak made with Demi-Glace

Beef, skirt steak, cleaned and trimmed	Olive oil, As needed
Salt, to taste	Black pepper, ground, to taste
<u>Demi-Glace Sauce Concentrate prepared</u>	

Grill skirt steak with olive oil, salt and pepper. Portion steak and serve with Demi-Glace. Serve with brasserie beans, cold vegetable salads, grilled squash. Serves 10

### Pecan and Potato Crusted Salmon with Dill Sauce

1	Qt	Water, hot or boiling
6 1/2	oz	Instant Mashed potatoes, NOT reconstituted
1		Egg yolk
1/4	C	Onions, small diced
3/8	C	White win
12		Salmon fillets
3/4	C	Pecan pieces, coarsely chopped
3/4	qt	Water, hot
1/4	Container	<u>White Wine Cream Sauce Concentrate</u>
1/4	C	Dill weed, fresh chopped
1/8	C	Pernod, optional

Measure 1 Qt boiling water into a bowl. Add instant mashed potatoes all at once, using a spoon or whisk to distribute evenly and wet all potatoes. Let stand 1 minute then fluff with utensil. Add egg yolk; mix well. Keep hot. Sprinkle onions into pan. Add wine. Place salmon fillets into pan. Top each fillet with 3 oz mashed potatoes. Sprinkle with pecans. In a saucepot, bring ¾ qt water to rapid boil; turn off heat. Immediately add ¼ container of White Wine Cream Sauce Concentrate. Whisk until smooth and thickened. Add dill and Pernod. In a 350°F oven, bake fillets until cooked and mashed potatoes are slightly colored. Serve with 2 oz dill sauce per portion.\* Remaining white wine from fish can be strained and added into dill sauce (optional). Serves 25

### Beef Tenderloin and Burgundy Sauce

8	lb	Beef tenderloin, trimmed
1/8	C	<u>Beef Base</u>
1/2	C	Vegetable oil
2	tsp	Black pepper, ground
3/4	C	Burgundy red wine
1	qt	Water, hot
1/2	cont	<u>Burgundy Sauce</u>
1/4	C	Butter

In a bowl, combine Beef Base, vegetable oil and pepper. Season tenderloins by rubbing mixture onto meat. Preheat roasting pan in a 450° F oven. Place tenderloins in roasting pan and sauté in oven until brown and internal temperature of meat has reached 150° F to 160° F. Remove from oven and let rest for 10 minutes. Deglaze roasting pan with wine; reduce to half volume. In a sauce pot, bring water to a rapid boil. Strain burgundy wine into water and turn off heat. Immediately add Burgundy Sauce concentrate. Whisk until sauce is smooth and thickened. Finish with butter. Cut meat into slices and serve with Burgundy Sauce. Serves 36

### White Clam Sauce

1 1/4	qt	Water
2	15 oz.	Can <u>Seawatch Cocktail Clams</u> , chopped, undrained
1	Tbsp	<u>Minor's Roasted Garlic Flavor Concentrate</u>
1/2	Container	<u>White Wine Cream Sauce Concentrate</u>
1/2	Tbsp	Thyme leaf, dried (optional)

In a saucepot, heat water, Roasted Garlic, and clams to a boil over medium high heat. Add White Wine Cream Sauce Concentrate and thyme. Blend thoroughly with a wire whip. Cook 2-3 minutes, until thickened. Serve tossed with linguine or desired pasta. Serves 16

### Yogurt Sour Cream Dill Sauce

1	qt	Water
1/2	Container	<u>White Wine Cream Sauce</u>
1/2	C	Sour cream
1	C	Yogurt, plain
2	Tbsp	<u>Minor's Sauteed Vegetable Base</u>
1	tsp	Dill weed

In a saucepot, heat water to a rapid boil over medium high heat. Immediately add White Wine Concentrate. Mix with wire whip until mixture is smooth and thickened. Add sour cream, yogurt, Sauteed Vegetable Base and dill. Mix well. Heat to a gentle boil for 3-5 minutes. Serves 24

### Creamy Penne Pasta with Garlic and Mushrooms

1/2	lb	Penne pasta
1	Tbsp	Butter
1/4	C	Onions, small diced
1 1/2	C	Mushrooms, sliced medium
1	Tbsp	<u>Minor's Mushroom Base</u>
1	Tbsp	<u>Minor's Roasted Garlic Flavor Concentrate</u>
3	C	Water
1/4	Container	<u>White Wine Cream Sauce Concentrate</u>
1	Tbsp	Basil, fresh, chopped
1/2	C	Red bell peppers, fine julienne cut
2	oz	Parmesan cheese, fresh, grated

Cook pasta according to label directions. Drain, rinse and cool. Set aside. In a stockpot, heat butter and onions over medium high heat. Sauté 1 minute. Add mushrooms, Chicken Base and Roasted Garlic Concentrate. Continue to sauté 2 minutes, stirring occasionally. Add water; heat to gentle boil. Add White Wine Cream Sauce Concentrate. Immediately whisk until mixture is smooth and thickened. Turn off heat. Fold in pasta, basil, red peppers and cheese. Keep warm. Serves 7

### Chardonnay and White Cheddar Soup

1/8	C	Margarine or butter
1	C	Onions, small diced
1 1/2	C	Celery, small diced
1 1/2	C	Carrots, small diced
1/2	C	Green bell peppers, small diced
1 1/2	qt	Water
1/2	Container	<u>White Wine Cream Sauce Concentrate</u>
1/8	C	<u>Minor's Sauteed Vegetable Base</u>
1/2	tsp	Mustard, dry
1/8	tsp	White pepper, ground
2	c	Cream, half and half
1/2	lb	Cheddar cheese, sharp, grated
1/4	C	Chardonnay, dry, white wine

In a saucepot, melt margarine or butter; add onions, celery, carrots and peppers, sauté 3-4 minutes. Add water, White Wine Cream Sauce Concentrate, Sauteed Vegetable Base, mustard and pepper; mix well. Heat to boiling, stirring constantly. Reduce heat and gently boil 5 minutes, stirring frequently. Add cream and cheese; mixing until cheese is melted. Add wine and mix well. Serves 12

### Baja Style Sea Scallops with Black Bean Corn Salsa

1	qt	<u>White Wine Cream Sauce Concentrate</u> , prepared
1-2	tsp	<u>Minor's Cilantro lime</u>
1	C	Olive oil
4	lbs	Sea scallops
Salsa:		
1(29 oz)	can	Black beans, drained
2	C	Red onions, small diced
1	C	Red bell peppers, small diced
1	C	Green Bell peppers, small diced
1	C	Yellow bell peppers, small diced
3	C	Whole kernel corn, frozen or fresh
1/2	C	Olive oil
1	C	Chunky salsa

In a sauce pot over low heat, add Cilantro Lime to prepared white wine cream sauce, stirring well. Keep warm. Heat olive oil in a non-stick saute pan. Sear scallops 1-2 minutes per side. Mix all salsa ingredients together. Chill. Serve 4 oz of scallops and 2 oz cream sauce with black bean corn salsa. Serves 16

### Creamy Radiatore with Tomato and Roasted Red Bell Pepper

8	oz	Radiatore, dry
1	Tbsp	Butter
1/4	C	Onions, small diced
1	tsp	Garlic
1	C	Zucchini, small diced
3	C	Water
1	Tbsp	<u>Minor's Roasted Red Bell Pepper</u>
1	Tbsp	<u>Minor's Chicken Base</u>
1/4+1/8	C	<u>White Wine Cream Sauce Concentrate</u>
1	C	Spinach, stemmed, julienne cut
1/2	C	Roma tomatoes, seeded, small diced
2	oz	Parmesan cheese, fresh grated

Cook pasta according to label directions. Drain, rinse and cool. Set aside. In a stockpot, heat butter, onions and garlic over medium high heat. Saute 1 minute. Add zucchini. Continue to saute 2 minutes, stirring occasionally. Add water, Roasted Red Bell Pepper and chicken base. Heat to a gentle boil. Add White Wine Cream Sauce Conc. Immediately whisk until mixture is smooth and thickened. Turn off heat. Fold in pasta, spinach,

### Southwestern Style Sea Scallops

1	qt	Water, hot
1/2	C	<u>White Wine Cream Sauce Concentrate</u>
1	tsp	<u>Minor's Cilantro Lime Flavor Concentrate</u>
1	C	Olive oil
4	lb	Sea scallops

In a saucepot over low heat, combine water and White Wine Cream Sauce Concentrate, mixing well. Add Cilantro Lime to prepared White Wine Cream Sauce, stirring well. Keep warm. Heat olive oil in a non-stick saute pan. Sear scallops 1-2 minutes per side. Serve 4 oz scallops and 2 oz Cream Sauce. Serves 16

### David's Herbed Asparagus Soup

3	Tbsps	<u>Minor's Chicken Base</u> + 1 qt. water mixed for broth
1	Pound	Fresh Asparagus -- Peeled & Cut In 1" Pieces
		Reserve Tips for Garnish after cooking
2	Large	Shallots -- Chopped Fine
1	Tbsps	Butter
2	Tbsps	<u>Minor's Herb De Provence</u>
3	Tbsps	<u>White Wine Cream Sauce Concentrate</u>
1/4	Cup	Half And Half
		Baby Shrimp, Canned Or Fresh For Garnish

Heat broth to low boil. Cook asparagus until soft. In small skillet, melt butter, saute shallots until soft, add to broth. Puree mixture in small batches (remove asparagus tops for garnish) in blender, until smooth (start low, slowly progress to high) Return to pot, add Herbs de Provence, stir. Heat to slow boil over medium heat, remove from heat and immediately add White Wine Cream Sauce Conc. Whisk until smooth and thickened. Add half & half and stir until blended. Garnish with shrimp and asparagus tops. Yield 1 qt

### Mediterranean Style Pork Osso Buco with Fennel & Star Anise

1/2	C	Olive oil
7 lb. 10 oz.		Pork shanks (Osso Buco cut)
1	Tbsp	Salt
2	C	Orange juice
1/2	C	Balsamic vinegar
2	C	Water, hot
1/2	cont	<u>Burgundy Sauce (6 oz)</u>
1	qt	Water
10		Star anise, whole, in sachet bag
1	lb.	Fennel, fresh, small diced
1	C	Butter, unsalted
2	Tbsp	Orange zest, chopped fine
1/4	C	Parsley, fresh, chopped fine

In a saute pan, heat oil. Season osso buco with salt; brown on all sides. Remove and set meat aside - keep warm. Reduce heat in saute pan and discard oil. Deglaze with orange juice, balsamic vinegar and 2 cups hot water. Add Burgundy Sauce concentrate, 1 qt. water, star anise sachet and fennel; mix well and bring sauce to a short boil. Pour sauce into the osso buco. Cover with foil. In preheated 325°F oven, braise meat until done, 50 minutes. Remove meat and keep hot. Remove star anise sachet. Reduce the sauce to proper consistency, adjust salt if needed, and finish with butter. Decorate with orange zest and parsley. Serves 10

### Creamed Spinach Soup

3	Pouches	Stouffer's Creamed Spinach - 9 oz., thawed
1/3	Container	<u>White Wine Cream Sauce Concentrate</u>
5 1/4	Cup	Water
4	Tsp.	<u>Minor's Sautéed Vegetable Base</u>
1	Dash	White pepper, ground

Combine creamed spinach, white wine cream sauce concentrate, water, sautéed vegetable base and pepper; bring to a simmer, stirring constantly. Simmer 3/5 minutes. Puree with wand blender for smoother texture, if desired.