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**COOKING@SOUPBASE.COM**



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!!



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**Chef's Recipes**



**Chicken Base**

**Volume 2**



## About the Recipes

## Recipe Notes

We hope you enjoy these recipes.  
Most have been 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" 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.

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

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

Some recipes call for Minor's Sauce/Soup Thickener  
or "Dry Roux®". **Substitute** any of the following:

- a) Classic roux in equal amounts of butter and  
flour
- b) Cornstarch or arrowroot and water

**HAPPY COOKING !!**  
Heidi & David



## **HONEY CITRUS CHICKEN** (serves 10)

1/2	cup	Vegetable oil
3	tbsp	<b>Minor's® Chicken Base</b>
10	pieces	Chicken leg portion quartered, bone-in, skin-on
3	cups	<b>Minor's® Honey Citrus Pepper RTU Sauce</b>

In a bowl, combine oil and Chicken Base to form paste. Rub paste into all chicken pieces and place on sheet. Roast chicken pieces on a sheet pan in a 375°F preheated convection oven. Chicken must be cooked to an internal temperature of 165°F. In a large bowl toss cooked chicken with Honey Citrus Pepper Sauce. Remove chicken from bowl, discarding extra sauce.

## **CHICKEN CAESAR PITA POCKETS** (serves 10)

### FILLING

2	lbs	Chicken breast, with skin boneless, cut into strips, chilled,
1	cups	Black beans, canned, drained
1 1/2	cups	Lettuce, romaine torn in pieces
1	cups	Red bell peppers roasted, julienne cut
1	cup	Black olives pitted, canned, drained

### DRESSING

3	cups	Mayonnaise
3	tsp	<b>Minor's® Chicken Base</b>
3	tsp	<b>Minor's® Chipotle Flavor Concentrate</b>
20	each	Pita bread sliced in half
2	cups	Parmesan cheese shredded

In a bowl combine grilled chicken strips, black beans, lettuce, red peppers and black olives. In a separate bowl combine mayonnaise, Chicken Base and Chipotle Flavor Concentrate with a wire whip. Add dressing to filling and mix well. Spoon into pita pocket halves. Sprinkle with cheese.

## **MEXICALI CORN** (serves 25)

2	cups	Bacon ends and pieces small diced
1	cups	Onions small diced
1 1/2	cups	Green Bell Peppers small diced
1 1/2	cups	Red bell peppers small diced
3	lbs	Sweet corn, frozen
2	cups	Tomatoes, medium diced
1 tbsp + 1 tsp		<b>Minor's® Chicken Base</b>
1 tbsp + 1 tsp		<b>Minor's® Ancho Flavor Concentrate</b> (to taste)
1/4	cup	Cilantro chopped (optional)

In a steam-jacketed kettle or tilting braising pan, sauté bacon until brown. DO NOT DRAIN FAT. Add onions and bell peppers; sweat 3-4 minutes. Add corn, tomatoes, Chicken Base, Ancho Flavor Concentrate and cilantro (optional). Sweat 4-5 minutes, stirring occasionally.

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## Chef's Secrets for Delicious Results

- A) For **MORE FLAVOR LESS SALT**; replace salt with 2 times amount of Base. (e.g. omit 1 tsp. salt; replace with 2 tsp. Base.) Bases are highly concentrated; **USE LEVEL MEASURES**.
- B) Replace bouillon cube(s) in any recipe with ½ tsp. Base for more natural flavor & 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 of water. For full flavored stock or broth: see directions on container.
- E) Rice, grains, beans, vegetables: Add 1 tsp. Base to every 1½ cups boiling water used in cooking.
- F) For cooked rice, beans, grains or vegetables: Add ½ tsp. per cup as a seasoning or as a finishing touch to flavor. Dissolve in small amount of water first, 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 vegetable oil.
- H) Fully seasoned rubs: Add 1 Tbsp. Base & choice of herbs to ½ cup oil. Rub on skin & meat before grilling, broiling or sautéing to replace salt.
- I) A flavorful baste: Combine 1 tsp. Base with ¼ cup oil for each lb. of meat. Baste throughout cooking process.
- J) Breading: 1) Rub meat with softened (in water or oil) Base at 2 tsp. per lb. of meat. Then dust with combination of flour, bread crumbs and seasonings. 2) Mix Base into breading mixture with electric mixer and coat.
- K) Sandwiches, dips & 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.
- M) Compound butters: Blend 1 tsp. per ½ cup softened, unsalted butter. Add herbs of choice.
- N) Poaching: Add 1 Tbsp. Base per qt. of water with an acid ( wine, lemon juice or vinegar) to retain meat juices. Do not allow liquid to boil when poaching. Boiling toughens meat.
- O) Roasting: Season with Base & oil. Cook at high temp. for short time, then lower temp for longer time. This allows meat to caramelize outside for flavor, while remaining tender & juicy inside.
- P) Ground meats: Add base to ground meat before grilling or baking at 2 tsp. per pound.
- Q) Potatoes: Mashed/ Twice Baked: 1½ to 2 tsp. Chicken Base 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 Chicken/Garlic Base in olive oil, add Parmesan cheese & herbs of choice and brush on prior to baking.
- U) Replace salt in scrambled eggs, egg whites or egg substitute, omelets or quiche with ¼ tsp. any flavor Base per egg. (dissolve Base in 1 tsp. warm water before adding)

## SPINACH, ARTICHOKE and CHESSE DIP (yields 1 ½ quarts)

1/3	cup	Margarine or butter
1/4	cup	Onions, fine diced
1	tsp	Garlic powder or minced garlic
3 1/3	cup	All purpose flour
2	cups	Whipping cream 30%
1	cup	Spinach, frozen chopped, thawed, drained
1	cup	Artichoke bottoms, canned chopped, drained
1	tbsp	<b>Minor's® Chicken Base</b>
8	oz	Velveeta® cheese, diced
	dash	Nutmeg, ground
	dash	Red pepper, ground

In a sauce pot, melt margarine or butter. Add onions and garlic; sauté 2 minutes. Blend in flour. Cook 2-3 minutes, stirring constantly. Add cream, stirring slowly with a wire whip to form a slurry. Heat to boiling. Add spinach, artichokes and Chicken Base; reduce heat to low and cook 3-4 minutes, stirring frequently. Remove from heat. Add cheese, nutmeg and red pepper, stirring constantly.

## CHICKEN MEATBALLS (serves 18)

3	tsp	Water, hot
2	tsp	<b>Minor's® Chicken Base</b>
1	lb	Chicken, ground
1/4	cup	Onions small diced
1/4	cup	Oats, whole grain
1/8	tsp	Basil leaf, dried
1/8	tsp	Thyme, dried, ground leaf
1/8	tsp	White pepper, ground

In a large bowl using a wire whip, combine water and Low Sodium Chicken Base; mix until well blended. Add chicken, onions, oats, basil, thyme and pepper, mix well. Shape into meatballs; place on a baking pan. Bake in 400°F conventional oven until meatballs are lightly browned, approximately 20-25 minutes. Serve with marinara sauce or gravy.

## SPANISH RICE (serves 10)

1	cup	Water
1	cup	Tomato juice, no salt added
1/2	tbsp	<b>Minor's® Chicken Base</b>
1/2	tbsp	Garlic powder or garlic minced
1	cup	Long grain white rice, dry

In a 4 qt. sauce pot over medium high heat, combine water, tomato juice, Low Sodium Chicken Base, garlic and rice. Heat to a gentle boil. Reduce heat, cover pot and cook 8-10 minutes, stirring occasionally. Cook until all liquid is absorbed.

## CHICKEN CACCIATORE (serves 8)

3	tsp	Olive oil
2	tsp	<b>Minor's® Chicken Base</b>
1.5	cups	Chicken breast fillet, without skin, boneless, julienne cut
2	tbsp	Olive oil
3/4	cup	Green Bell Peppers, julienne cut
3/4	cup	Onions julienne cut
3/4	cup	Mushrooms, sliced medium
1/4	cup	Celery cut on bias
1	tsp	Garlic, dried, minced
1.5	cups	Water
6	tsp	<b>Minor's® Chicken Base</b>
1	6 oz can	Tomato paste
1	tsp	Granulated sugar
2	tbsp	Burgundy red wine
1/4	tsp	Oregano leaf, dried
1/4	tsp	Basil leaf, dried

In a medium size bowl, mix oil and 2 tsp. Chicken Base; stir until well blended. Add chicken and toss until coated. In a large sauté pan, heat oil over medium high heat. Add chicken; sauté approximately 4-6 minutes, stirring frequently. Remove chicken from pan. Set aside. In the same pan, combine peppers, onions, mushrooms, celery and garlic. Sauté over medium high heat 2-3 minutes, stirring frequently. Add water, 2 tbsp. Chicken Base, tomato paste, sugar, wine, oregano, basil and cooked chicken, mixing well. Heat to a slow boil; cook 5 minutes, stirring occasionally. Serve over rice.

## CHICKEN TORTILLA SOUP (serves 16)

2	tbsp	Vegetable oil
1 1/2	cups	Onions small diced
3	tsp	Garlic, dried, minced
12	cups	Water, hot
3	tsp	<b>Minor's® Ancho Flavor Concentrate</b>
1	lb	Cooked chicken, meat only, medium shreds
1 1/2	tsp	<b>Minor's® Chicken Base</b>
28	oz	Tomatoes diced
1/2	cup	Tortilla chips, julienne cut, fried
1	cup	Avocado, medium diced
1/4	cup	Cilantro coarsely chopped
1/2	cup	Feta cheese, crumbled

In an 8 qt. sauce pot, heat oil over medium high heat. Add onions and garlic; sauté until translucent, approximately 3-5 minutes. Add water, Chicken Base, Ancho, chicken and tomatoes. Heat to boiling, stirring occasionally. To serve, ladle into bowls and garnish with tortilla chips, avocado, cilantro and cheese.

## MEXICAN STYLE GLAZE/MARINADE for GRILLING (yields 2 cups)

1/2	cup	Vegetable oil
1/2	cup	Balsamic vinegar
1/4	cup	<b>Minor's® Chicken Base</b>
1/4	cup	<b>Minor's® Chipotle Flavor Concentrate</b>
1/2	cup	Brown sugar
2	tsp	Cumin, ground
2	tsp	Onion powder
2	tsp	Garlic powder

In a bowl, combine all ingredients with a wire whip until well blended. Liberally brush on just before chicken is finished cooking.

## ITALIAN WEDDING SOUP (serves 15)

2	tbsp	Water hot
1	tbsp	<b>Minor's® Chicken Base</b>
1	ea	Eggs, large
1/8	tsp	Basil leaf, dried
1/8	tsp	Oregano leaf, dried
1/8	tsp	White pepper, ground
1	lb	Chicken, ground
2	Cups	Breadcrumbs, fresh
1/2	cup	Onions fine diced
1/4	cup	Green Bell Peppers, fine diced
2	cup	Water, hot
2	tsp	<b>Minor's® Chicken Base</b>
2.75	qt	Water, hot
1/4	cup	<b>Minor's® Chicken Base</b>
1/2	cup	Pasta, dried
2/3	cup	Scallions sliced thin
1/4	tsp	Basil leaf, dried
1/4	tsp	Oregano, ground
1	cup	Water
1/4	cup	Cornstarch
1/8	tsp	White pepper, ground
1	cup	Spinach, frozen chopped
2	ea	Egg
1/2	cup	Parmesan cheese fresh, grated fine
1/8	tsp	Nutmeg, ground

In a bowl, combine water, Chicken Base, egg, basil, oregano and pepper. Mix until well blended. Add ground chicken, bread crumbs, onions and green peppers, mixing well. Form into meatballs, using a No. 100 ice cream scoop. Place on a half sheet pan. In a bowl, blend water and Chicken Base, mixing well using a wire whip. Pour stock over meat balls. Cover with another half sheet pan. Bake in a 400°F conventional oven 25 minutes. Drain. In a sauce pot, combine water, Chicken Base, pasta, scallions, basil and oregano, mixing well. Heat to boiling, stirring occasionally. Reduce heat and gently boil 10-12 minutes, stirring occasionally. In a bowl, blend water, cornstarch and pepper into a smooth slurry, using a wire whip. Gradually pour the slurry into the boiling liquid, stirring constantly. Heat to boiling, stirring frequently. Reduce heat and gently boil 2 minutes, stirring occasionally. Squeeze all the water out of the spinach. Add spinach and meat balls to the soup. Return to a boil and gently boil 3 minutes, stirring occasionally. In a bowl, combine eggs, cheese and nutmeg. Mix until well blended. Gradually add the mixture to the boiling liquid, stirring constantly. Gently boil 1 minute.

## CARDAMOM INFUSED CHICKEN STOCK (yields 1 gallon)

2	tbsp	Cardamom, ground
1	tbsp	Cumin, ground
1	gal	Water
1/4	cup	<b>Minor's® Chicken Base</b>

Toast cardamom and cumin for 1-2 minutes. Do not burn the spices! Add water and Chicken Base. Simmer for 2-3 minutes.

## **CORNBREAD STUFFING** (serves 15)

1 1/2	cup	Water, boiling
1	tbsp	<b>Minor's® Chicken Base</b>
1	lb	Cornmeal
3/4	lb	Breadcrumbs, fresh soft
1/2	tsp	Black pepper, ground
1/2	tbsp	Poultry seasoning
1/2	cup	Eggs, beaten
1	cup	Margarine or butter
1/2	cup	Celery small diced
1/2	cup	Onions small diced
1/2	cup	Green Bell Peppers small diced

Add Chicken Base to boiling water, mixing with a wire whip until blended. Set aside. In a bowl, combine cornmeal crumbs, bread crumbs, pepper, poultry seasoning and eggs. Add 2-3 cups of chicken stock prepared above to desired degree of moisture. In a saucepan, melt margarine or butter. Add celery, onions and green peppers. Sauté until tender. Add to dressing mixture. Toss to mix. Transfer butter in to lined muffin tins, fill each 2/3 full and bake in a 350°F conventional oven until browned and wooden toothpick comes out clean; approximately 25-30 minutes.

## **GRILLED MARINATED CHICKEN BREASTS** (serves 6)

2	tbsp	Olive oil
5	tsp	<b>Minor's® Chicken Base</b>
1	tbsp	Lemon juice, fresh
3	tsp	Garlic, minced
1	tsp	Thyme, dried, ground
1	tsp	Rosemary leaf, dried
1/2	tsp	Black pepper, ground
1/4	tsp	Sage, dried, ground
6	pcs	Chicken breast fillet, without skin, boneless

In a medium size bowl using a wire whip, combine olive oil, Chicken Base, lemon juice, garlic, thyme, rosemary, pepper and sage until well blended. Add chicken breasts to marinade; toss until evenly coated. Cover and marinate in refrigerator for 1 to 1-1/2 hours. Grill or broil 6-7 minutes on each side over medium high heat.

## **SPICY CHILI GARLIC GLAZE/MARINADE**

1/2	cup	Vinegar
1/4 cup + 1	tbsp	Brown sugar packed
1/2 cup + 1	tbsp	Tomato paste
3	tbsp	<b>Minor's® Chicken Base</b>
1/2	cup	Garlic powder or garlic minced
1/4	cup	Asian Chili sauce
2	tbsp	Red pepper, crushed

In a medium size bowl, combine vinegar, brown sugar, tomato paste, Chicken Base, garlic, red pepper sauce and red pepper until well blended.

## **MATZOH BALL SOUP** (yield 1/2 gallon)

BROTH		
3/8	cup	<b>Minor's® Chicken Base</b>
8	cups	Water hot
MATZOH BALLS		
4	ea	Eggs
1/4	cup	Vegetable oil or chicken fat
1	cups	Matzo meal
3	tbsp	Onions fresh, minced
1/8	tsp	Black pepper, ground
1/8	tsp	Celery seed
1/2	tsp	Salt
1/2	tsp	<b>Minor's® Chicken Base</b>
1/4	cup	Water
1	tbsp	Parsley, fresh chopped

In a sauce pot, combine 4 oz. Chicken Base and 1 gal. water with a wire whip; set aside. In a bowl, combine eggs and vegetable oil. Add matzoh meal, onions, black pepper, celery seed and salt; mix well. In a bowl, combine 1 tsp. Chicken Base and 1/2 cup water to make stock. Add to matzoh mixture; cover and let stand in refrigerator 30-45 minutes. Heat broth to boiling. Form matzoh mixture into balls. Drop into boiling broth. Reduce heat and gently boil 70-75 minutes. Add parsley.

## **WHITE WINE CREAM SAUCE** (yields 2 1/2 cups)

1	tbsp	Canola oil
1	tbsp	Onions, fine diced
1/2	cup	White wine, dry
1	tbsp	Lemon juice, fresh
1	qt	Heavy Whipping cream
1	tbsp	<b>Minor's® Chicken Base</b>
1/2	tsp	Thyme, dried, ground leaf, or herb of choice *
1/8	tsp	White pepper, ground

In a sauté pan with a non-stick coating, sauté onions in oil 1 minute. DO NOT BROWN. Add wine and lemon juice. Heat to boiling. Cook until reduced to 1/2 original volume, approximately 3 minutes. Add cream and Base. Heat to boiling; reduce heat to medium and reduce to 1/2 original volume, approximately 25 minutes. Add thyme and pepper; cook 1 minute.

*\*VARIATIONS: 1. Using Chicken or Turkey Base, season with your choice of thyme, tarragon, basil, oregano and/or marjoram. 2. Using Beef Base, season with your choice of rosemary, thyme, or horseradish - drained. Red wine or Madeira may be substituted for white wine.*

## **CHILE RELLENO RICE** (serves 25)

13	oz	Whole green chiles - fire roasted
12	oz	Monterey cheese 3 x 1/2 inch pieces
1/2	cup	Onion, small diced
1/8	cup	Butter, salted
8	oz	Long grain white rice dry
1 1/2	qt.	Water, hot
2	tbsp	<b>Minor's® Chicken Base</b>

Stuff each chile with 1 piece of cheese. Set aside. In a skillet, sweat onions in butter. Set aside. Place rice in a well-greased steam table pan. Top with onions and chiles. Dissolve Chicken Base in hot water. Pour over rice. Cover with plastic wrap and aluminum foil. Bake in a 325°F convection oven 30-35 minutes or until done.

## **PASTA AU GRATIN** (serves 8)

16	oz	Noodles, Ditalini, dry (or pasta of your choice)
1	cup	Bacon ends and pieces fine diced
1	cup	Onions, small diced
1	cup	Zucchini seeded, small diced
1/2	cup	Half and half cream
2	tbsp	<b>Minor's® Chicken Base</b>
1/2	tsp	Cumin, ground
1	cup	Pepper jack cheese grated

Cook ditalini according to label directions. Drain, rinse and set aside. In a sauté pan over medium high heat, sauté bacon until crisp. Add onion; sauté 3 minutes. Add zucchini; sauté 2 minutes. Add cream, Chicken Base and cumin, mixing well. Add ditalini; toss until well blended. Add cheese. Stir and toss until cheese is melted. Put in an oven safe dish. Broil until top is brown and cheese is melted.

## **CHICKEN STROGANOFF STYLE SAUCE** (yields 1 gallon)

1	cup	Margarine or butter
2	cups	Button mushrooms, medium diced
1/2	cup	Onions, small diced
1 1/2	cups	All purpose flour
3.5	gal	Water, hot
5	oz	<b>Minor's® Chicken Base</b>
1/2	cup	Sherry, dry
1/4	tsp	White pepper, ground
2	cups	Sour cream

In a sauce pot, melt margarine or butter. Add mushrooms and onions; sauté 2-3 minutes. Blend in flour. Cook over medium heat 2-3 minutes, stirring constantly. Add water, Chicken Base, sherry and pepper. Heat to boiling, stirring constantly. reduce heat and gently boil for 5 minutes, stirring occasionally. In a bowl, combine sour cream with a small amount of the hot mixture, mixing well with a wire whip. Gradually add the sour cream mixture to the simmering sauce; mix well to blend.

## **CHEDDAR CHEESE SAUCE** (yields 1/2 gallon)

8	cups	Water, hot
3	tsp	<b>Minor's® Chicken Base</b>
8	oz	<b>Trio® White Sauce Mix</b>
1	lb	Cheddar cheese shredded
1/2	cup	Parmesan cheese grated
1/2	tsp	Mustard, dried, powdered
1/16	tsp	Turmeric, ground optional

In a kettle or sauce pot, combine water and Chicken Base and heat to 190°F. Reduce heat. Slowly add White Sauce Mix, stirring constantly. Gently boil for approximately 2-3 minutes. Add Cheddar cheese, Parmesan cheese, dry mustard and turmeric (optional). Mix well until cheese is melted and well blended.

## **POTATO PANCAKES** (Yields 24 pancakes)

2	lb	Potatoes
3/4	cup	Onions
4	ea	Eggs, large
1/4	cup	All purpose flour
1	tbsp	Parsley, dried
2	tsp	<b>Minor's® Chicken Base</b>
1/8	tsp	White pepper, ground
1/8	tsp	pinch, Nutmeg, ground

Grate potatoes and onions. Press moisture out. In a bowl, combine potatoes, onions, eggs, flour, parsley, Chicken Base, pepper and nutmeg. In a skillet, heat 1/2" of oil. Spoon 2 oz. portion into skillet, forming 1/4" thick pancakes. Brown on both sides, turning once. Drain on paper towels. Serve hot with applesauce and sour cream.

## **SMOKED TURKEY HASH** (yields 1 1/2 lbs)

3/4	lb	Turkey meat, cooked smoked, diced
1	cup	Red bliss potato, unpeeled diced
3/4	cup	Onions diced
3/4	tbsp	<b>Minor's® Chicken Base</b>
1/2	tsp	Sage, dried, ground
1/4	tsp	Black pepper, ground
1/4	tsp	Celery seed
1 1/2	tbsp	Parsley, fresh chopped
3/4	cups	Vegetable oil

In a food processor or grinder, chop turkey, potatoes, onions, Chicken Base, sage, pepper and celery seed until fine, approximately 20-30 seconds. Add parsley and blend by hand. Portion into 2 oz. patties. Refrigerate. Heat vegetable oil or butter as needed in a non-stick skillet or griddle. Sauté patties until golden brown, approximately 1-2 minutes.

## **BASIC BREADING MIX** (yields 1 1/2 lbs)

3	cups	All purpose flour
1/2	cup	Cornstarch
1	cup	Breadcrumbs, dried
2	tbsp + 2	<b>Minor's® Chicken Base</b>
1 1/2	tbsp	Paprika, mild
1	tbsp	Poultry seasoning
1	tbsp	Salt
1/2	tbsp	Garlic powder
1/2	tsp	Red pepper, ground
1/2	tsp	White pepper, ground
1/2	tsp	Black pepper, ground

Combine flour, cornstarch, bread crumbs, Chicken Base, paprika, poultry seasoning, salt, garlic powder, red pepper, white pepper and black pepper in a mixer; mix until well blended.

## **BASIC WHITE CREAM SAUCE** (yields 1 gallon)

1 3/4	cups	<b>Minor's® Dry Roux® (Sauce/Soup Thickener)</b>
4	cups	Water, lukewarm
12	cups	Whole milk, hot, or half n half
2	oz	<b>Minor's® Chicken Base</b>

In a bowl using a wire whip, blend Dry Roux and water into a smooth slurry. In a sauce pot, heat milk or cream and Chicken Base until hot. Do not boil. Gradually pour the slurry into the hot milk mixture, stirring constantly with a wire whip. Heat to boiling, stirring constantly. Boil and stir one minute.

## **JULIENNE VEGETABLES** (serves 4)

2	tbsp	Margarine or butter
2	cups	Carrots, julienne cut
2	cups	Celery, julienne cut
1-3/4	cup	Onions, julienne cut
1 cup + 1	tbsp	Green Bell Peppers, julienne cut
1/4	cup	Water
1	tbsp	<b>Minor's® Chicken Base</b>
dash		White pepper, ground (to taste)

In a medium size sauté pan over medium high heat, melt margarine or butter. Add carrots, celery, onions, and peppers; sauté 2-3 minutes. In a small bowl, combine water, Chicken Base and pepper. Add to vegetables. Sauté until vegetables are slightly tender.

## **BACON SPAETZLE or DUMPLINGS** (serves 6)

3	ea	Eggs, medium
1	tbsp	Vegetable oil
1/3	cup	Milk, full fat, cold
1/3	cup	Water cold
1	tbsp	<b>Minor's® Chicken Base</b>
3	cups	All purpose flour
3	qt	Water, boiling
1	tbsp	Salt
2	tbsp	Water
1	oz	Butter, salted
1/2	tbsp	<b>Minor's® Bacon Base</b>
1/4	cup	Bacon bits
1	tsp	Parsley, fresh chopped

In a bowl, mix eggs, oil, milk, water and Chicken Base until well blended. Add flour and make a soft batter. Do not overwork batter. Cover and let rest for 10 minutes. In a pot, heat water and salt to a gentle boil. Push batter through a spaetzle sieve or drop small bits of batter into simmering salted water to make spaetzles. Gently boil until done (approximately 3 minutes). Drain; chill in cold water. To reheat spaetzle: In a sauce pan, heat 1/4 cup water, butter and Bacon Base to boiling; add spaetzle, toss until hot. Sprinkle with bacon bits and parsley.

## **CHICKEN CHOW MEIN** (serves 18)

1/8	cup	Vegetable oil
3/4	lb	Chicken breast fillet, without skin boneless, julienne cut
1 1/2	cups	Onions julienne cut
6	cups	Water hot
1/8	cup	<b>Minor's® Chicken Base</b>
3/8	cup	Soy sauce
1	cups	Bean sprouts, canned and drained rinsed
1/3	cup	Button mushrooms canned, sliced, drained, rinsed
1/3	cup	Water chestnuts, canned, sliced, drained rinsed
1/4	cup	Bamboo shoot, sliced, canned and drained rinsed
5/8	cups	Water lukewarm
3/4	cups	Cornstarch
2 1/2	cups	Celery cut on bias

In a sauce pot, heat oil. Add chicken; sauté until brown, approximately 5 minutes. Add onions; sauté 3 minutes. Add water, Chicken Base and soy sauce. Heat to boiling. Reduce heat and gently boil 5 minutes. Add bean sprouts, mushrooms, water chestnuts and bamboo shoots. Gently boil 1 minute. In a bowl, blend cornstarch and water into a smooth slurry, using a wire whip. Gradually pour the slurry into the boiling liquid, stirring constantly. Heat to boiling, stirring frequently. Reduce heat and gently boil 2 minutes, stirring occasionally. Add celery; mix well. Serve over chow mein noodles.

## **MACARONI CON QUESO** (Serves18)

4	cups	Water
4	cups	Half and half cream
2 tbsp + 2	tsp	<b>Minor's® Chicken Base</b>
1	tbsp	<b>Minor's® Sautéed Vegetable Base</b>
2	cups	<b>Trio® Cheese Sauce</b>
3	lb	Macaroni, cooked
3	cups	Salsa, chunky
12	slices	White bread
1	cup	Cheddar cheese, sharp grated

In a sauce pot, heat water, cream, Chicken Base and Sautéed Vegetable Base to 190°F. Slowly add Cheese Sauce Mix, stirring briskly with a wire whip. Cover and let sit 10 minutes. In a stainless steel mixing bowl, combine sauce, macaroni and salsa. Gently mix until blended. Pour mixture into a 2" full steam table pan sprayed with a non-stick cooking spray. Trim crusts from bread. Place bread and cheese in a food processor. Process until fine. Spread bread crumbs evenly over macaroni mixture. Bake in a 350°F conventional oven for 65-75 minutes until crust is golden brown.



## **RIGATONI with PEPPERS**

1	lb	Rigatoni dry
1/2	cup	Olive oil
2	cups	Yellow bell peppers, julienne cut
1	cup	Green Bell Peppers, julienne cut
2	cups	Orange bell peppers, julienne cut
1-1/2	cups	Red peppers, roasted, canned and drained julienne cut
1	tsp	Garlic powder
1	tsp	Tarragon, dried
1/3	cup	Water
1	tbsp	<b>Minor's® Chicken Base</b>
1-1/4	cup	Parmesan cheese, grated

Cook pasta according to label directions. Drain, rinse and set aside. In a 2 qt. saucepan, heat oil over medium high heat. Add yellow, green, orange and red peppers, garlic and tarragon. Sauté 3 minutes. In a bowl, mix water and Chicken Base with a wire whip until blended. Add to peppers, mixing well. Add pasta; mix well. Heat throughout. Add Parmesan cheese; stir until melted.

## **CREAM of CHICKEN SOUP** (serves 12)

1/3	cup	Margarine or butter
1	cup	Onions, medium diced
1	cup	Celery, medium diced
1	tbsp	Garlic, dried, minced
2/3	cup	All purpose flour
8	cups	Water
1/4	cup	<b>Minor's® Chicken Base</b>
1	cup	Cooked chicken, meat only puréed in food processor
2	cups	Cooked chicken, meat only, julienne cut
2	cups	Half and half cream
1/2	cup	Sherry, dry

In a sauce pot, melt margarine or butter. Add onions, celery and garlic; sauté 1-2 minutes. Blend in flour. Cook for 2-3 minutes, stirring constantly. Add water and Chicken Base. Heat to boiling, stirring constantly. Reduce heat and gentle boil 10-12 minutes, stirring occasionally. Add puréed chicken meat; cook 2-3 minutes, stirring occasionally. Add julienne cut chicken meat and cream; cook 2-3 minutes, stirring occasionally. Add sherry, mixing well.

## **WON TON SOUP** (serves 8) (yields ½ gallon)

24	ea	Won ton pastry prepared
2	qts	Water, hot
2	tbsp	<b>Minor's® Chicken Base</b>
1/4	cup	Spinach, fresh sliced thin
1/4	cup	Scallions or green onions, thinly sliced
1/2	tsp	Light soy sauce

In a sauce pot, combine water and Chicken Base. Heat to boiling. Reduce heat and gently boil, covered, 5 minutes. Add spinach, scallions/green onions and soy sauce; gently boil 2 minutes. To serve: Place 3 warm won tons in each soup bowl; pour 8 oz. soup into each bowl.

## **MEXICAN CHICKEN STEW** (serves 17)

1/2	cup	Margarine or butter
2-1/2	cups	Button mushrooms large diced
2	cups	Onions large diced
2	cups	Green Bell Peppers large diced
2	cups	Red bell peppers large diced
2	tsp	Garlic powder
3	lb	Cooked chicken, meat only medium diced
1	can	Tomatoes, canned with juice (28 oz can)
3-1/2	tbsp.	Tomato paste
1/4	cup	<b>Minor's® Chicken Base</b>
2	tsp	Cumin, ground
1	tsp	Red pepper, crushed
1	tsp	Chilli powder

In a sauce pot, melt margarine or butter. Add mushrooms, onions, green peppers, red peppers and garlic. Sauté 5 minutes. Add chicken, tomatoes, tomato paste, Chicken Base, cumin, red pepper and chili powder. Heat to boiling. Reduce heat and gently boil 10 minutes, stirring occasionally.

## **HERBED CHICKEN & WHITE BEAN RAGOUT** (serves 10)

2	tbsp	<b>Minor's® Chicken Base</b>
1/2	cup	Olive oil
1/4	cup	Lemon juice, fresh
1	tsp	Black pepper, ground
2	tsp	Rosemary, fresh chopped
1	tsp	Oregano, fresh chopped
10	each	Chicken breast fillets, without skin boneless
2	tbsp	Butter
2	cups	Onions medium diced
2	cups	Tomatoes Roma, seeded, medium diced
1.5	tsp	Garlic, minced, wet
3	tsp	Thyme, fresh
1	qt	Beans, cannellini/white kidney, and cooked, drained
1	qt	Beans, great northern, cooked, drained
1	qt	Butter beans, canned cooked, drained
3	cups	Water
1	tbsp	<b>Minor's® Chicken Base</b>
1/4	cup	Parsley, raw fresh, chopped

In a bowl, combine Chicken Base, olive oil, lemon juice, pepper, rosemary and oregano; mix with a wire whip until smooth. Add chicken breast. Toss to completely coat, cover and chill. Marinade 30-45 minutes. In a skillet over medium high heat, melt butter. Add onions, tomatoes, garlic and thyme. Sauté 4-5 minutes until tender. Add cooked cannellini, great northern and baby butter beans, water and Chicken Base. Stir to combine. Bring to a slow boil; reduce heat and simmer for 2-3 minutes. remove from heat. Cover and keep warm. In another skillet over medium high heat, sauté marinated chicken breast 3-4 minutes on each side or until done.

## **CHUNKY CALICO CHICKEN SOUP** (Serves 24)

1	tblsp	Vegetable oil
1	cup	Onions, medium diced
1 ½	cups	Celery, small diced
¾	gal.	Water hot
½ cup + 3	tblsp	<b>Minor's® Chicken Base (No Added MSG)</b>
2	cups	Green beans, frozen cut
2	cups	Carrots, frozen sliced
14 ½	oz	Tomatoes, canned with juice undrained, medium diced
1 ½	cups	Cooked chicken, meat only medium diced
1	cup	Potatoes, peeled medium diced
1	cup	Corn, yellow, kernels, frozen
¼ cup + 2	tblsp	Tomato paste
1/4	tsp	Garlic powder
1/4	tsp	Parsley, dried flakes
1/8	tsp	White pepper, ground

In a sauce pot or steam-jacketed kettle, heat oil. Add onions and celery; sauté 5 minutes. Add water, Chicken Base, green beans, carrots and tomatoes; mix. Add chicken meat, potatoes, corn, tomato paste, garlic powder, parsley flakes (optional) and pepper. Heat to boiling, stirring occasionally. Reduce heat and gently boil 15 minutes or until potatoes are tender.

## **CHICKEN RICE PILAF** (serves 13)

1/2	tblsp	Canola oil
¾	cups	Onions small diced
13	oz	Long grain white rice dry
3 1/2	cups	Water
1/4	tsp	White pepper, ground
1 1/2	tsp	<b>Minor's® Chicken Base</b>
1 1/2	tsp	<b>Minor's® Roasted Mirepoix Flavored Concentrate</b>

In an oven-proof pot, sauté onion in oil for 2-3 minutes or until transparent. Add raw rice and continue sautéing for a few minutes until rice appears opaque. Add water, pepper, Chicken Base and Roasted Mirepoix Flavor Concentrate. Bring to a boil, cover and bake at 350°F in a conventional oven for 15-18 minutes to a minimum internal temperature of 145°F. Remove from oven, let sit 10 minutes. Fluff with a fork.

## **FETTUCCINE with LEEKS and BUTTERNUT SQUASH** (serves 6)

1 1/2	cups	Pasta, fettuccine, spinach, enrich, dry
3	tblsp	Margarine or butter
2 1/4	cups	Leeks halved and sliced thin
¾	cup	Water
2	tsp	<b>Minor's® Chicken Base</b>
4	cups	Butternut squash peeled, seeded and medium diced
1/4	tsp	Sage, fresh quartered leaves
1-1/2	cups	Whipping cream 30%
1/4	cup	Parmesan cheese, grated

Cook fettuccine according to label directions. Drain, rinse and set aside. In a skillet, melt margarine or butter over medium high heat. Add leeks; sauté 3-4 minutes. Add water, Chicken Base and squash. Mix well. Heat to boiling, stirring occasionally. Reduce heat and cook 2 minutes, stirring occasionally. Add sage; mix. Cover and cook 3-4 minutes or until squash is tender.

## **BACON and BLACK EYED PEAS** (serves 8)

1	cup	Bacon ends and pieces diced
1	cup	Onions, fine diced
1/2	cup	Green Bell Peppers, fine diced
1/2	tblsp	Garlic powder or fresh chopped garlic
2 (1 lb. 13 oz.)	cans	Black-eyed peas, canned, undrained
41/4	cup	Asian Chilli sauce or Red pepper sauce
2	tblsp	Lemon juice, fresh (1 lemon)
1	tblsp.	<b>Minor's® Chicken Base</b>
1/2	tblsp	<b>Minor's® Bacon Base</b>
1/4	cup	Parsley, fresh chopped
1/2	tsp	Black pepper, ground

In an oven-safe sauce pot, sauté bacon until golden brown. DO NOT DRAIN. Add onions, green peppers and garlic; sauté 3-4 minutes. Add peas, red pepper sauce, lemon juice, Chicken Base, Bacon Base, parsley and pepper. Mix well. Bake uncovered in a 375°F conventional oven for 60 minutes. Stir occasionally. Let stand 10 minutes to thicken.

## **LENTIL SOUP** (yields 1 gallon)

2	tblsp	Olive oil
2	cups	Onions, diced
2	cups	Carrots, diced
1	cup	Celery, diced
1/2	tsp	Thyme, dried, ground
2-1/2	qts	Water
6	cups	Lentils, cooked
1/3	cup	<b>Minor's® Chicken Base</b>
2	tsp	Liquid smoke
1	tblsp	Lemon juice, fresh
1/4	tsp	Cayenne pepper

Sauté onions, carrots, and celery in oil for 3-4 minutes or until they begin to soften. Add thyme and continue to sauté for 1-2 minutes. Add water, lentils, Chicken Base and liquid smoke. Simmer for 30 minutes. Use a traditional or stick blender to puree the soup. Once soup is smooth, add lemon juice and cayenne. If necessary, adjust the consistency of the soup with a touch of water.

## **TOMATO BISQUE** (serves 4)

3	tblsp	Butter, salted or Margarine
3	tblsp	All purpose flour
3.5	cup	Water, hot
4	tsp	<b>Minor's® Chicken Base</b>
4.4	oz	Tomatoes, canned with juice, small diced
3	oz	Tomato paste
1.5	tblsp	Granulated sugar
1/2	tsp	Salt
1/4	cup	Cream, heavy whipping

In a sauce pot over medium high heat, melt margarine or butter. Blend in flour. Cook over medium heat 2-3 minutes, stirring constantly. Remove from heat. Add water, Chicken Base, tomatoes, tomato paste, sugar and salt. Heat to boiling over medium high heat, stirring constantly. Reduce heat and gently boil 2 minutes, stirring occasionally. Add cream, mixing well. Heat to a gentle boil, stirring frequently.

### **SPICY CAJUN CHICKEN BREAST** (serves 8)

1 cup Vegetable oil  
3 tbsp **Minor's® Chicken Base**  
8 pieces Chicken breast fillet, without skin, boneless  
1/2 cup Cajun spice (salt free)

In a bowl, combine oil and Chicken Base. Marinate chicken in oil/base mixture for 30 minutes. Remove chicken from marinade; dust with cajun spice on both sides. Grill chicken until internal temperature is 160°F, approximately 5 minutes per side OR bake in a 375°F conventional oven until internal temperature is 160°F, approximately 15 minutes.

### **HERB LEMON RUB** (Serves 4)

3 tsp **Minor's® Chicken Base**  
1 tbsp Olive oil  
1 tsp Lemon juice, fresh  
1/4 tsp Garlic powder  
1 tsp Italian seasoning

In a bowl, mix all ingredients together. Rub onto chicken breast. Grill, bake or pan fry seasoned chicken breasts.

### **THAI STYLE CHICKEN BROTH** (yields 1 gallon)

1 gal Water, boiling  
1/2 cup **Minor's® Chicken Base**  
1 tsp Soy sauce, light  
2 tsp Sesame seed oil  
2 oz Lemon grass, fresh crushed

Combine all ingredients in large stock pot and bring to a boil. Reduce heat and simmer for 4-6 minutes.

### **ORIENTAL CHICKEN MARINADE** (serves 40)

4 tbsp **Minor's® Chicken Base**  
1/2 cup + 2 tbsp Cider vinegar  
1/4 cup Soy sauce  
1/4 cup Vegetable oil  
1/2 cup Brown sugar  
1/4 tsp Ginger, dried powdered ground  
1/2 tsp Garlic minced  
1/4 cup Water

In a bowl, combine Chicken Base, cider vinegar, soy sauce, oil, brown sugar, ginger, garlic and water with a wire whip until well blended. Brush chicken or pork during cooking or marinate chicken or pork for 2 hours or overnight in refrigerator.

### **MEDITERRANEAN LIMA BEANS** (serves 8)

2 tbsp Olive oil  
8 oz Carrots raw, sliced thin  
5 oz Onions small diced  
4 oz Celery sliced thin  
12 oz Tomatoes, canned with juice, diced  
2 tsp **Minor's® Chicken Base**  
3 tsp Cilantro fresh, chopped  
30 oz Lima beans, canned and drained, rinsed

In a 3 qt. saucepan, heat oil over medium high heat. Add carrots, onions and celery; sauté 3 minutes. Add tomatoes, Chicken Base and cilantro. Cook until tender crisp, approximately 4 minutes, stirring occasionally. Add beans, mixing well. Place in baking pan; cover. Bake in 350°F conventional oven 20 minutes.

### **DROP BISCUIT TOPPING** (serves 12)

2/3 cup Milk, full fat  
2 tsp **Minor's® Chicken Base**  
1 tsp Parsley, dried flakes  
1/8 tsp Black pepper, ground  
8 oz Bisquick® Mix

In a bowl, combine milk, Chicken Base, parsley and pepper. Mix until well blended. Add Bisquick. Mix just until milk is absorbed. DO NOT OVER MIX. Spoon or drop (using a No. 30 ice cream scoop) mixture on top of any of the following recipes and bake according to recipe directions: pot roast, creamed chicken and vegetables, beef stew or beef stroganoff.

### **CARROT SAUCE** (serves 25)

1 cup Onions, sliced thin  
1 1/2 cups Carrots raw, sliced  
1/4 cup Butter, salted  
3/4 gal Water  
1 1/2 tbsp **Minor's® Chicken Base**  
1 tbsp Cornstarch  
1/2 cup Water

In a sauce pan, sauté the onions and carrots in butter. Add water and Chicken Base. Gently boil approximately 20 minutes. Blend cornstarch and water into a smooth slurry. Gradually pour the slurry into the boiling mixture, stirring constantly with a wire whip. Gently boil 4-6 minutes. In a food processor or blender, purée sauce until smooth.

### **BASMATI RICE** (serves 9)

1	tblsp	Clarified Butter
1	tsp	Cardamom, ground green
1	ea	Bay leaves
1	ea	Cinnamon stick
1	ea	Clove, whole
2 1/4	cup	Basmati rice dry, rinsed
1	qt	Water
2	tblsp	<b>Minor's® Chicken Base</b>
1/2	cup	Carrots raw, finely grated

In a sauce pot, melt butter. Add cardamom, bay leaf, cinnamon stick and clove. On low heat, toast the spices for approximately 1 minute. Do not burn spices! Add rice, water and Chicken Base. Bring to a boil. Cover and bake in a 350°F conventional oven for approximately 15 minutes and until all water is absorbed. Remove from oven. Let sit covered for a minimum of 10 minutes to let the rice rest. Using a fork, loosen rice; add grated carrots. Mix well and keep hot.

### **BREAD DRESSING** (serves 20)

3/4	cups	Margarine or butter
1	cups	Onions, minced
1	cups	Celery, small diced
1	qt	Water hot
2 tblsp + 2 tsp		<b>Minor's® Chicken Base</b>
2	ea	Eggs large, beaten
1	tblsp	Poultry seasoning
3/8	tsp	Black pepper, ground
2	lb	Bread cubes, dried

In a pan, melt margarine or butter. Add onions and celery; sauté 6-8 minutes. Add water, Chicken or Turkey Base, beaten eggs, poultry seasoning and pepper, mixing well. Pour mixture over dry bread. Toss until bread is moist. Put mixture into a buttered 2" steam table pan. Bake in a 350°F conventional oven for 40 minutes.

### **CHICKEN MUSHROOM GRAVY** (yields 1 quart)

5	tblsp	Butter, slightly salted
2.25	oz	All purpose flour
3-1/2	cups	Water, hot
3	tsp	<b>Minor's® Chicken Base</b>
2	tsp	<b>Minor's® Mushroom Base.</b>
1/2	cup	Half and half cream warm

In a saucepan, melt butter. Blend in flour. Cook 2-3 minutes, stirring constantly. Add water, Chicken Base and Mushroom Base, mixing well. Heat to boiling, stirring constantly. Reduce heat and gently boil 2 minutes, stirring occasionally. Gradually add cream, mixing well.

### **BIRIYANI RICE** (serves 9)

1	tblsp	Clarified Butter
1	tblsp	Garam masala, ground (Indian Spice Mixture)
1/2	tsp	Turmeric, ground
1	lb	Basmati rice, dry, rinsed
1	qt	Water
2	tblsp	<b>Minor's® Chicken Base</b>
1	cup	Raisins, golden

In a braising pot, heat butter. Add garam masala and turmeric. Toast spices for 2 minutes. Do not burn spices! Add rice, water, Chicken Base and raisins; bring to a boil. Cover and bake in a 350°F conventional oven for approximately 15 minutes and until all water is absorbed. Remove from oven. Let sit covered for approximately 10 minutes. Using a fork, loosen rice; keep hot until serving.

### **SUN-DRIED TOMATO POLENTA** (serves 4)

1-1/2	cups	Water
3	tsp	Sun-dried tomatoes, rehydrated, small diced
2	tsp	Butter, salted or margarine
2	tsp	<b>Minor's® Chicken Base</b>
1	tsp	Basil leaf, dried
1/2	tsp	Garlic fresh, minced
1/8	tsp	Black pepper, ground
2/3	cup	Cornmeal
1/4	cup	Parmesan cheese, fresh, grated
2	tsp	Parsley, fresh, chopped

In a 1-qt. saucepan, heat water, tomatoes, butter or margarine, Chicken Base, basil, garlic and pepper to boiling over medium high heat, stirring occasionally. Add cornmeal; blend with a wire whip. Cook until mixture thickens, approximately 5-7 minutes, stirring frequently. Fold in cheese and parsley. Serve hot OR spread mixture evenly onto a pan lined with film wrap. Chill 2 hours. Cut to desired portion and shape. Reheat in an oven, sauté pan or broiler.

### **ORIENTAL SEAFOOD SOUP** (serves 16)

1	tblsp	Sesame seed oil
2	cups	Leeks, sliced thin
1	cup	Red bell peppers julienne cut
1-1/4	cups	Straw mushroom, canned, drained
12	cups	Water, hot
1/2	cup	<b>Minor's® Chicken Base</b>
1	cup	<b>Minor's® Stir Fry Sauce</b>
2	cups	Seafood cooked, medium diced
1	tblsp	Ginger, ground root, fresh
1/4	cup	Cilantro, fresh, stemmed, chopped

In a soup pot, sauté leeks, peppers and mushrooms in oil 2-3 minutes. Add water, Chicken Base and Stir-Fry RTU Sauce. Heat to boiling. Reduce heat and simmer 2-3 minutes. Add cooked or blanched seafood. Season with ginger to taste (optional). Garnish with cilantro.