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**1-800-827-8328**

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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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# Savory Recipes Volume 2

USING



## About the Recipes

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

## RECIPE NOTES



## **THAI SHRIMP KABOBS** - 5 Portions

1/2	Tbsp	Vegetable Oil
1/2	Tbsp	Minced Garlic
1/2	Tbsp	Minced Ginger
1/4	Cup	Sliced Scallions
4	Cups	<b>Minor's Sweet &amp; Sour Sauce</b>
1/8	Cup	Diced Fire Roasted Green Chile Peppers
1/2	Tbsp	Lime Juice
1/2	Tbsp	Soy Sauce
1/8	Cup	Peanut Butter
1/2	Tbsp	Sesame Seed Oil
1/2 1/2	lbs	Medium Raw Shrimp

In a sauté pan, heat oil and sauté garlic, ginger and Scallions 4-5 minutes, stirring frequently. Add Sweet & Sour Sauce, green chiles, lime juice, soy sauce, peanut butter and sesame oil. Cook sauce, stirring until peanut butter is melted and sauce is well blended. Cool. Marinate shrimp in 3 cups sauce for 2 hours. Discard marinade. Place shrimp onto 6" bamboo skewers. Broil kebabs 5-6 minutes on each side or until shrimp is cooked. Heat remaining sauce. Serve kebabs with 1 oz. warm sauce for dipping.

## **BLACK EYED PEA CAKES** - 10 Portions

1 1/2	Tbsp	Olive Oil Divided
1	Cup	Small Diced Onion
1	Cup	Red Bell Peppers, Diced Small
1	Tbsp	Fresh Minced Garlic
1/2	Tbsp	<b>Minor's Fire Roasted Jalapeno Concentrate</b>
5	Cups	Black-Eyed Peas, canned, drained, rinsed, divided
1	tsp	<b>Minor's Cilantro Lime Concentrate</b>
1	Tbsp	Ground Cumin
5	Each	Egg Yolks
2 1/2	Cups	Dried Breadcrumbs
1/2	Ounce	Warm White Queso Dip

Heat 1 Tbsp oil in a large sauté pan over medium high heat. Add onion and bell pepper and continue to cook until translucent. Add garlic and Fire Roasted Jalapeño Flavor Concentrate and cook briefly. Remove from heat and allow to cool. Purée half of the black-eyed peas. Combine the remaining whole peas, puréed peas, onion pepper mix, Cilantro Lime Flavor Concentrate, cumin, and egg yolks. Add the breadcrumb mixture a little at a time and mix until incorporated. Form into 40 balls and flatten to form a small cake. Heat remaining 2 Tbsp of oil in a large nonstick sauté pan and cook each cake until golden brown on both sides. Heat White Queso Sauce according to package directions. Serve two black-eyed pea cakes with 2 oz of White Queso Sauce.

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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)

## ELOTE CORN ON THE COB - 8 Portions

8	Each	Corn On The Cob, Whole
1/2	Tbsp	<b>Minor's Cilantro Lime Concentrate</b>
1/2	Cup	Mayonnaise
1	Cup	Cotija Cheese, Crumbled

Grill corn until fully cooked over high heat, approximately 8 minutes. Add Cilantro Lime Flavor Concentrate to mayonnaise. Brush the cooked corn with the cilantro lime mayonnaise. Roll the corn in cotija cheese. Serve immediately.

## RED CHILE ADOBO AIOLI - 24 Portions

1	Cup	Mayonnaise
1/2	Tbsp	<b>Minor's Red Chile Adobo Concentrate</b>

Mix the mayonnaise and Red Chile Adobo Concentrate well and chill. Serve with crudités, vegetables or crackers.

## HERB DE PROVENCE AIOLI - 24 Portions

1	Cup	Mayonnaise
1/2	Tbsp	<b>Minor's Herb De Provence Concentrate</b>

Mix the mayonnaise and Herb De Provence Concentrate well and chill. Serve with crudités, vegetables or crackers.

## PUMPKIN GRILLED CHEESE - 8 Portions

2	Cups	Libby's 100% Pure Pumpkin
1	Tbsp	Brown Sugar
1	tsp	Ground Cinnamon
1/2	tsp	Salt
1	Tbsp	<b>Minor's Red Chile Adobo Concentrate</b>
1/4	Cup	Soft Butter
16	Each	Sour Dough Bread Sliced Thick
16	Each	Swiss Cheese Sliced

In a small bowl, stir together, pumpkin, brown sugar, cinnamon, salt and Adobo concentrate. Prep for 1 sandwich - Butter one side of each piece of bread. Add buttered side down of one piece of bread to a preheated skillet, over medium heat. Place one slice of cheese and spread ¼ - ½ cup of pumpkin mixture over bread, top with other slice of cheese. Top with another slice of bread, buttered side up. Cook sandwich over medium heat for about 5 minutes per side or until golden brown and cheese is melted. Cut and serve.

*Serving Suggestions:*

*Add ½ cup of chopped roasted walnuts or pumpkin seeds.*

### **POBLANO HONEY BUTTER** - 1 lb butter log

2	tsp	<b>Minor's Fire Roasted Poblano Concentrate</b>
1	lb	Butter
1	tsp	Honey

Simply combine the ingredients, form into a log and freeze. Then remove from freezer, cut into medallions and top your biscuits with flavorful house-made poblano honey butter.

### **CINNAMON SPICED SCHMEAR** - 10 portions

5	Cups	Cream Cheese
1/3	Cup	Brown Sugar
1 1/4	Tbsp	<b>Minor's Chipotle Concentrate</b>
2	Tbsp	Ground Cinnamon
2 1/2	Cups	Toasted Walnuts Finely Chopped

Beat cream cheese, brown sugar, Chipotle Flavor Concentrate and cinnamon in a medium bowl with an electric mixer on medium speed until blended. Fold in walnuts. Chill in refrigerator for a couple hours.

### **CHARRED TOMATILLO SOUP** - 10 portions

20	Each	Tomatillos Husked
2 1/2	Each	White Onion, Chopped
2 1/2	Each	Garlic, Head of Garlic, Unpeeled, Halved
5	Tbsp	Vegetable Oil
5	Tbsp	<b>Minor's Fire Roasted Jalapeno Concentrate</b>
1 1/4	Cup	Fresh Lime Juice
1	Cup	Cilantro
5	Tbsp	Dried Oregano
		Salt, To Taste
		Ground Pepper, To Taste

Combine tomatillos, onions, garlic, oil and Fire Roasted Jalapeno Flavor Concentrate in a bowl. Heat grill to 365°F. Grill vegetables, turning often, until tender and charred, about 5-8 minutes. Cool slightly. Squeeze garlic into a food processor and pulse with onions, tomatillos, lime juice, cilantro, and oregano until a chunky sauce forms. Season with salt and black pepper. Chill and hold in refrigerator for service.

### **CARIBBEAN SEAFOOD SALAD** - 10 portions

5	Cups	Shrimp, Peeled, Raw, Deveined
2	Tbsp	Vegetable Oil
5	Cups	Papaya, Medium Diced
2 1/2	Cups	Pineapple, Medium Diced
2 1/2	Cups	Green Bell Pepper, Medium Diced
1 1/4	Cup	Thin Sliced Scallions
2 1/2	Cups	Orange Juice, Raw
2 1/2	Cups	Lime Juice, Raw
10	Fl. Oz.	Vegetable Oil
5	Tbsp	<b>Minor's Seafood Base</b>
5	Tbsp	Caribbean Jerk Spice

In medium skillet, heat 2 Tbsp. of oil over medium-high heat. Sauté shrimp until fully cooked. Remove from heat and set aside. Combine shrimp with papaya, pineapple, green bell peppers, and scallions. In a bowl combine orange juice, lime juice, oil, Seafood Base, and Caribbean jerk spice. Mix well with a wire whisk. Pour mixture over shrimp and vegetable mixture. Toss gently. Refrigerate 30 minutes. Hold chilled for service.

*For extra flavor, season shrimp with Minor's Seafood Base, salt and black pepper before cooking. Garnish with chopped cilantro. Serve on a bed of lettuce.*

### **CILANTRO LIME YOGURT DRESSING** - 10 portions

1	Cup	Pears, Canned, Juice Pack, Solids and Liquids, Minced
1 1/2	Cups	Plain Yogurt
1	Tbsp	<b>Minor's Cilantro Lime Concentrate</b>
1	Tbsp	Ground Ginger
1	Tbsp	Minced Garlic
1	tsp	Ground Black Pepper
2	tsp	Lime Zest

In small sauce pot, over medium-high heat, add 1 cup of pear juice. Reduce by three-quarters. Chill and set aside. In medium bowl, whisk together pears, yogurt, Cilantro Lime Flavor Concentrate, ginger, garlic, pepper, lime zest, and reduced pear juice until fully combined. Chill mixture and hold in refrigerator for service.

### **APPLE MANGO SALSA** - 10 portions

1	Cup	Vegetable Oil
1/2	Cup	Rice Vinegar
2	tsp	<b>Minor's Sautéed Vegetable Base</b>
4	Cups	Mango, Peeled and Diced Small
2	Cups	Apples, Peeled Diced Small
1	Cup	Red Bell Pepper Diced Small
1/2	Cup	Red Onion Diced Fine
2	Tbsp	Jalapeno, Diced Fine

In a medium bowl, combine vegetable oil, rice vinegar and Sautéed Vegetable Base using a wire whip until well blended. Fold in mangoes, apples, red peppers, onion and jalapeno. Chill and hold in refrigerator for service.  
*Use on fish, or serve as a garnish.*

### **FRESH GARDEN SALSA** - 10 portions

10	Cups	Canned Diced Tomatoes
1/2	Cup	Red Onion, Diced
3	Tbsp	Fresh Lime Juice
5	Tbsp	Jalapeno, Diced Small
2 1/2	Tbsp	<b>Minor's Roasted Garlic Concentrate</b>
2 1/2	Tbsp	<b>Minor's Cilantro Lime Concentrate</b>
5	Tbsp	Chopped Cilantro
		Salt To Taste

In large mixing bowl, combine tomatoes, red onion, lime juice, jalapeño, Roasted Garlic Flavor Concentrate, Cilantro Lime Flavor Concentrate, cilantro and salt. Mix until fully combined. Chill and hold in refrigerator for service.

### **CREAMY ZESTY ORANGE DRESSING** - 16 portions

2	Cups	<b>Minor's Zesty Orange Sauce RTU</b>
1	Cup	Greek Style Yogurt
1/4	Cup	Fresh Lime Juice
1/2	Cup	Rice Vinegar
1/8	Cup	Fresh Chopped Cilantro

In a bowl, combine Zesty Orange Sauce, yogurt, lime juice, rice vinegar. Mix well. Add cilantro; stir to combine and chill for service.

### **KOREAN BBQ CHICKEN TACOS** - 38 portions

1	lb	Chicken, Cooked and Pulled
1/2	Cup	<b>Minor's Korean Style BBQ Sauce RTU</b>
2	Cups	Shredded Raw Cabbage
16	Each	Sliced Radishes
2	Tbsp	Fresh Cilantro
2	Tbsp	Fresh Lime Juice
2	Tbsp	Rice Vinegar
1	Tbsp	Sesame Oil
		Soft Corn Tortillas

In a bowl, mix chicken meat with Korean Style BBQ Sauce, heat in a pot over medium heat until internal temperature of 165°F is reached, reserve hot. Mix together the cabbage, radish, cilantro, lime juice, rice wine vinegar and sesame oil, toss to coat. Heat corn tortilla on flat top, place 2 oz. of chicken meat and 1/4 cup cabbage.

### **ORANGE CHIPOTLE GRILLING SAUCE** - 16 portions

3	Cups	Mild Picante sauce
1	Cup	Orange Juice Unsweetened
1/2	Cup	Olive Oil
1 1/2	Tbsp	<b>Minor's Chipotle Concentrate</b>
1/4	Cup	Jalapenos, Canned, Drained, Diced
		Fresh Chopped Cilantro

In a blender, mix picante sauce, orange juice, olive oil, Chipotle Flavor Concentrate and jalapeños 30 seconds. Add cilantro and mix an additional 3 seconds. Chill.

### **MUL-NAENGYEON MEXICANA** - 3 portions

1	Cup	Jicama, julienne
1/2	Cup	Carrot, Julienne
1/4	Cup	Jalapeno, Julienne
1	Tbsp	Table Salt
2	Tbsp	Vinegar
10	oz	Japanese Buckwheat Noodles, cooked, cooled
4	Tbsp	<b>Minor's Beef Base</b>
3	Cups	Water
2	Tbsp	<b>Minor's Cilantro Lime Concentrate</b>
1	Cup	Pineapple Juice
1	tsp	Red Pepper Chili Flakes
2	Each	Soft Boiled Eggs
8	Oz	Beef Flank Steak

Mix the jicama, carrot and jalapeno with the salt and vinegar, refrigerate overnight. Mix the Minors Beef Base with the water and freeze for 4-6 hours. Blend the Minor's Cilantro Lime Concentrate with the pineapple juice and strain through a cheese cloth. Mix the Beef Broth with the pineapple juice. Grill the flank steak to medium rare, rest and slice thin against the grain. Place noodles in a bowl, pour in the broth and garnish with the vegetables, egg, chili pepper and steak.

### **KOREAN GRILLED SHORT RIBS** - 10 portions

1 1/2	Cups	Pear, Peeled, Pureed
1	tsp	Ground Ginger
1 1/2	Cups	Raw Onions
1/4	Cup	Fresh Garlic Cloves
1	Cup	<b>Minor's Korean BBQ RTU</b>
2	Cups	Cola
1/4	Cup	Scallions
2 1/2	Tbsp	Sesame Seeds
5	Lb.	Beef Short Ribs, Boneless, Raw, Flanken Cut
2 1/2	Cups	Sauteed Onions
8	Cups	Cooked Rice

Blend pear, ginger, onion and garlic. Combine with the Koji Sauce, cola, Scallions and sesame seeds and marinate ribs in sauce overnight. Drain ribs and grill to desired temperature. Serve with sautéed onions and steamed rice.

### **PUMPKIN BOLOGNESE SAUCE** - 5 portions

2	Tbsp	Vegetable Oil
1	lb	Ground Beef
1/2	lb	Ground Pork
1/2	Cup	Pumpkin, Small Diced
1/2	Cup	Celery, Small Diced
1	Cup	Onion, Small Diced
1	Cup	White Wine
2	Cups	Libby's 100% Pure Pumpkin
2	Cups	Prepared <b>Minor's Chicken Stock</b> (Your Choice)
1	Cup	Heavy Cream
1/4	Cup	Parmesan Cheese
2	Tbsp	Salt

Heat oil in a large pot, add beef and pork, cook until browned, remove and reserve. Add diced pumpkin, celery and onion to pan and cook until soft, about 2-3 minutes. Deglaze with wine, add pumpkin and chicken stock and stir to combine. Add meat back to pan and cook for 30 minutes over low heat. Add cream, cheese and salt.

### **JAMAICAN CHICKEN THIGHS** - 10 portions

2	Tbsp	Vegetable Oil
10	Each	Chicken Thighs
4	Tbsp	Jerk Seasoning
1	Qt	Onion, Medium Diced
3	Cups	Red Pepper, Medium Diced
2	Tbsp	Crushed Garlic
1	Tbsp	Habanero Pepper, Minced
2	Cups	Prepared <b>Minor's Chicken Stock</b> (Your Choice)
2	Cups	Libby's 100% Pure pumpkin
2	Cups	Pineapple, Medium Diced
2	Cups	Mango, Medium Diced
2	Tbsp	Cilantro, Fresh Chopped

Heat oil in a large oven proof pot. Season chicken with 2 tbsp. of the jerk seasoning, add to pan and brown on both sides, remove. Add onion, pepper, garlic and habanero and cook for 2-3 minutes. Add chicken stock and pumpkin, stir to combine. Add pineapple, mango and chicken thigh to pan, cover and bake in a 300°F oven for 2 hours until chicken is tender. Remove from oven and top with the cilantro.

### **THAI COCONUT PUMPKIN SOUP** - 5 portions

2	Tbsp	Salted Butter
1	Cup	Onion, Small Diced
2	Tbsp	Garlic, Chopped
1	tsp	Yellow Curry Powder
3	Cups	Water
1/2	Cup	<b>Minor's Chicken Base</b> (Your Choice)
2	Cups	Libby's 100% Pure Pumpkin
1	Can	Coconut Milk, Unsweetened

In a saucepot, melt butter over medium heat, add onions, garlic and curry powder. Cook until onions are tender. Add water, chicken base, pumpkin and coconut milk, stir to combine. Heat to a simmer for 2 - 3 minutes. Remove from heat and puree soup in blender until smooth. Serve warm.

### **SPICY COLD KIMCHI NOODLES** - 10 portions

1 ¼	Cup	Water
5	Tbsp	Gochujang Hot Pepper Paste
2 ½	Tbsp	<b>Minor's Roasted Garlic Concentrate</b>
2 ½	Tbsp	<b>Minor's Shrimp Base</b>
5	Tbsp	Long Green Onions
2 ½	Tbsp	Soy Sauce
2 ½	Tbsp	Granulated Sugar
2 ½	Tbsp	Sesame Oil
2 ½	Tbsp	Red Wine Vinegar
2 ½	Tbsp	Liquid Honey
2 ½	Tbsp	Ginger, Minced
5	Cups	Water
20	Cups	Japanese Dry Soba Noodles Cooked
2 ½	Cups	Cucumber, Thin Sliced
10	Each	Egg, Whole, Cooked, Fried
		Table Salt, To Taste

Combine water, gochujang, Roasted Garlic Flavor Concentrate, Shrimp Base, green onions, soy sauce, sugar, sesame oil, rice wine vinegar, honey and ginger in a food processor. Pulse until fully mixed. Set aside. In a medium saucepot, boil water and add noodles. Cook soba noodles until tender. Drain and set aside. In a medium bowl, combine soba noodles and reserved sauce. Toss to fully coat. For service, plate noodles, topping with sliced cucumbers and fried egg.

## **ALEPPO PEPPER SEARED TUNA** - 48 portions

2	tsp	<b>Minor's Shrimp Base</b>
2	tsp	<b>Minor's Cilantro Lime Concentrate</b>
3	Tbsp	<b>Low Sodium Soy Sauce</b>
2	tsp	Honey
1/8	tsp	Ground Black Pepper
2 1/2	tsp	<b>Sambal Oelek Chili Paste</b>
1	tsp	Ginger, Minced
1	tsp	Garlic, Minced, Fresh
2	Tbsp	Fresh Lime Juice
2	Tbsp	Sesame Seed Oil
2	Tbsp	Rice Vinegar
1/2	Each	Avocado
1	tsp	Fresh Chives
1/2	tsp	Black Sesame Seeds
4 (4oz)	Each	Fresh Yellowfin Tuna, Raw, Cut into 3x3x2 Blocks
1	Tbsp	<b>Aleppo Pepper</b>
12	Each	16/20 ct. Shrimp, Raw. Peeled & Deveined
1/4	tsp	Ground Black Pepper
1/2	tsp	Table Salt
1	Tbsp	Olive Oil
1/2	Cup	Lettuce, Petite
8	Each	Tomatoes, Grape
12	Each	Coriander (Cilantro) Leaves, Raw
1	lb	Watermelon, Seedless, Cut into 1" Cubes
1	tsp	<b>Minor's Cilantro Lime Concentrate</b>
1	tsp	Fresh Lime Juice

Blend together the Minors Shrimp Base, Minors Cilantro Lime Flavor Concentrate, soy sauce, honey, pepper, Sambal Oelek, ginger, garlic, lime juice, sesame oil, rice vinegar and avocado. Fold in chives and black sesame seed. Reserve. Season the tuna blocks with the Aleppo pepper, black pepper and sea salt. Heat olive oil in a non-stick pan and sear tuna for 1-2 minutes per side. Remove, let rest 2 minutes cut in half and chill. Toss shrimp with 2-3 tbsp. of dressing and marinade for 15 minutes. Coat watermelon with Minors Cilantro Lime Concentrate and lime juice. Per serving place 4 oz. tuna, 2-3 pieces of watermelon, 3 shrimp, lettuce, tomato and cilantro leaves. Add additional dressing as needed.

## **CILANTRO LIME HAMACHI** - 3 portions

3	Tbsp	Scallions, Trimmed
2	Tbsp	<b>Minor's Cilantro Lime Concentrate</b>
1/2	Cup	Vegetable Oil
1	Tbsp	<b>Minor's Sautéed Vegetable Base</b>
2	Tbsp	Rice Wine Vinegar
1	Tbsp	Mirin
1	Tbsp	Sake
6	Tbsp	Vegetable Oil
1/4	Cup	Jicama, Brunoise
1/4	Cup	Mango, Ripe, Brunoise
1/4	Cup	Red Bell Pepper, Brunoise
1/4	Cup	Green Apple, Brunoise
1	Each	Shitake Mushroom, Sliced Thin, Roasted, Cooled
1	Each	Jalapeno Chili Pepper, Sliced Thin
12	Each	Cilantro Leaves
2	lb	Hamachi Loin, Sliced Thin in 1/2 oz portions

To prepare scallion oil, blanch, shock and drain scallions, place in blender with Minors Cilantro Lime Flavor Concentrate and blend while adding oil. Strain through a cheesecloth. Reserve. For the vinaigrette mix together the Minors Sautéed Vegetable Base, rice wine vinegar, mirin and sake, slowly drizzle in the oil while whisking to emulsify. Toss with the jicama, mango, red bell pepper and apple. Reserve. Per serving place 4 oz. sliced Hamachi on a plate and top with 2 tbsp. vegetable Brunoise, 1 1/2 tbsp. scallion oil, and garnish with shiitake slices, jalapeño slices and cilantro leaves.

## **CHIPOTLE BALSAMIC VINAIGRETTE**

1	Cup	Raisins
1/2	Cup	Balsamic Vinegar
1	tsp	<b>Minor's Chipotle Concentrate</b>
1	Cup	Water

Add raisins, vinegar, and Minor's Chipotle Flavor Concentrate to high powered blender. Add about half of the water and purée. Continue to add water until desired consistency is achieved. Season to taste.