

DO NOT PURCHASE IF  
OPEN OR PUNCTURED

BEST BEFORE

## IDEAS

Use Emeril's Stock instead of water when simmering vegetables, rice and potatoes.

For more great recipes visit [emerils.com](http://emerils.com)

EMERIL'S  
CHICKEN SOUP

Heat oil in large, heavy pot over med-high heat. Add onion, celery, carrots, Emeril's Essence and cook, stirring, over med-high heat 'til vegetables are soft, about 5 minutes. Add garlic and cook for 2 minutes.

Add stock, water, pepper, and bay leaf. Stir well and bring to a boil. Reduce heat to med-low and simmer, uncovered, for 35 minutes.

Add orzo and stir well. Simmer 'til pasta is cooked through.

Remove the pot from the heat. Ladle into bowls and serve.

Yield: 10 cups, serving 8 to 12



When someone asks me for cooking advice, I usually tell them, "invest in stock." Not the financial kind, the chicken, beef and vegetable kind. I also know most people don't have time to make their own. So I figured why not help these folks out by making the same kind of home made stocks I use in my restaurants. They're slowly simmered with only the best ingredients. If it's not found in nature, you won't find it in here. Then we pack it up. And BAM! You've got my home-style stock, ready to use right in your home.

Try my chicken stock. There are so many great ways to use it. Of course, it's the basic ingredient in chicken soup, but kick it up with some soy sauce, spices and egg and you've got classic Chinese Egg Drop Soup. Use it as braising liquid, or on its own for making rice or risotto. The possibilities are limited only by your imagination. And I bet my chicken stock will offer plenty of inspiration.



# Great Recipes Start Here!



NET WT 32 OZ (2 LB) (907g)

READY TO USE.

## Nutrition Facts

Serving Size 1 cup (240mL)  
Servings Per Container about 4

Amount per serving			
Calories 10		Calories from fat 0	
		% Daily Value*	
Total Fat	0g		0%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	570mg		24%
Total Carbohydrate	1g		0%
Dietary Fiber	0g		0%
Sugars	0g		
Protein	2g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate	Less than	300g	375g
Dietary Fiber	Less than	25g	30g

INGREDIENTS: CHICKEN STOCK, SEA SALT, CHICKEN FAT, NATURAL FLAVORS, MODIFIED CORN STARCH, (PROCESSING AID), GARLIC POWDER, COOKED CHICKEN, SPICES, VEGETABLE STOCK (CARROT, CELERY, ONION, LEEK, RED BELL PEPPER, TOMATO, PARSLEY, AND GARLIC).

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FOR RE-CAP  
CARTONS  
ONLY



## RECIPE



- 2 tbsp. vegetable oil
- 2 cups chopped onion
- 1½ cup chopped celery
- 1½ cup sliced carrots
- 2 tsp. Emeril's Original Essence
- 2 tsp. minced garlic
- 2 quarts Emeril's Chicken Stock
- 2 cups water
- ¼ tsp. black pepper
- 1 bay leaf
- 1 cup small pasta

Refrigerate after opening and after each use.

Use within 14 days after opening. Do not microwave in carton.

Store unopened carton at room temperature.

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