RTS Soups

FULLY COOKED. BOIL IN BAG OR CUT BAG AND POUR INTO COOKING INSERT. WARM TO 165°F. SERVE AND HOLD AT 155-160°F. QUICKLY CHILL LEFTOVER PRODUCT TO BELOW 40°F; COVER, REFRIGERATE, AND USE WITHIN 1-2 DAYS.  REHEAT ONLY ONE TIME. DO NOT MIX LEFTOVERS WITH NEW PRODUCT.

Water Concentrate

SQUEEZE CONTENTS INTO DOUBLE BOILER INSERT AND ADD ½ GALLON OF WATER.  BRING SOUP TO 185°-190°F. STIR FREQUENTLY. REDUCE HEAT.  SERVE AND HOLD AT 155°-160°F. QUICKLY CHILL LEFTOVER SOUP TO BELOW 40°F; COVER, REFRIGERATE, AND USE WITHIN 1-2 DAYS. REHEAT ONLY ONE TIME. DO NOT MIX LEFTOVER SOUP WITH NEW PRODUCT.

Milk Concentrate

SQUEEZE CONTENTS INTO DOUBLE BOILER INSERT AND ADD ½ GALLON OF MILK.  BRING SOUP TO 185°-190°F. STIR FREQUENTLY. REDUCE HEAT.  SERVE AND HOLD AT 155°-160°F. QUICKLY CHILL LEFTOVER SOUP TO BELOW 40°F; COVER, REFRIGERATE, AND USE WITHIN 1-2 DAYS. REHEAT ONLY ONE TIME. DO NOT MIX LEFTOVER SOUP WITH NEW PRODUCT.