My Minor Story by Robert T. Reid, CEC, CCA

About a decade into the past, while in the midst of my career in the healthcare food industry, I had the opportunity to attend the American Culinary Federation Conference held in Washington D.C. While appreciating the myriad of educational and networking opportunities, browsing through the vendor booths at the trade show was a particular highlight for me. The Minor’s booth, as always, was well received by me and fellow chefs and was most popular.

While stopping by the display, I was graciously offered samplings of soups that the Chefs had on hand, highlighting Minor’s bases. My wife and I were stunned by our first taste and impression of the Reuben Chowder. It was the full flavor of a sandwich made into this aromatic soup! I was happy to learn the Chefs were sharing the recipe and I knew it was going to be a hit.

Back in Escondido, California I was anticipating sharing this Reuben Chowder with the residents of my retirement community. The residents are big fans of comfort foods that are timeless in nature, including a grilled Reuben sandwich. I was sure that this new menu item would be a winner.

Late in the morning, making the soup in the kitchen was an easy task with the ability to use Minor’s as its main component. The aroma began to migrate to outside of the kitchen and caught the attention of our administrator. He went straight to the grill and was surprised to find no sandwiches. In its place, we served him the first bowl of the Reuben Chowder and he gave it two thumbs up.

Table after table of residents questioned whether the soup was made from left over sandwiches from a prior day’s lunch (the original version, I might add). With my assurance that we hadn’t gotten *that* tight on the budget, but instead were finding a unique way to use leftover corned beef, we had several orders fly out of the kitchen! The response was an overwhelming success! The residents loved the Reuben Chowder, including quite a few that got to taste a beloved favorite in a manner that suited their dietary plans.

It should go without saying that Reuben Chowder became a regular menu item and one that was highly anticipated by our resident community. I continued to rely on Minor’s bases as I discovered more and more ways to bring great flavors to these wonderful people. (We also stunned them with our BLT soup, another recipe that was brought home from that same convention).

I have found that over the years, the quality and consistency of Minor’s products has made me a big fan of the company. The integration of their product into our modern day kitchens has allowed a higher level of quality assurance. Keeping their bases and saucse on hand not only facilitates consistency, but also helps spark creativity with developing tasty new menu items.

Now that I’ve expanded my career to a Chef Educator, I share with my students how Minor’s supports our Community school as well as the entire culinary profession with their involvement and sponsorships. I’m proud to be able to share my enthusiasm not only about Minor’s fine products but their company as well.