

Little Italy Broth

The base for a true Italian-style family meal.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 30 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Tomatoes, petite diced, canned	3 lb 8 oz	1587 g	1-3/4 qt
Minor's® Natural Gluten Free Chicken Base	2.5 oz	72 g	1/4 cup
Minor's Roasted Garlic Flavor Concentrate	2.5 oz	72 g	1/4 cup
Basil, fresh, chopped	.25 oz	9 g	1/4 cup
Oregano, fresh, chopped	—	5 g	2 Tbsp
Pepper, black, ground	—	4 g	1/2 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot, heat the water, tomatoes, Chicken Base, and Roasted Garlic Flavor Concentrate. Simmer for 10–15 minutes to bring out and mellow flavors.
2. Remove from heat. Add basil, oregano and pepper. Check seasonings. Hold on soup station.

LITTLE ITALY BROTHS

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 3.5 lbs Tomatoes in juice, petite diced
- € ☐ Black pepper
- € ☐ 1 lb rown rice
- € ☐ 1 lb cannolini beans, optional
- € ☐ 1 lb lentils, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 2 oz basil
- € ☐ 2 oz oregano
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*

* Mushrooms, eggplant, olives, kale, chard, tomatoes, fennel, green beans, carrots, onions, celery, artichoke, spinach, broccoli, zucchini, yellow squash, and bell peppers are all vegetables that work well on this station

> Protein

- € ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- € ☐ MINOR'S® Roasted Garlic Flavor Concentrate 1 tub

LITTLE ITALY BROTHS

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare little Italy broth recipe
- € ☐ Poach, chill, and dice for soup 6 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Secure 1 lb cannolini beans (optional item)
- € ☐ Cook 1 lb (dry weight) lentils (optional item)

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (10)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)

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Spicy Dill Seafood Broth

This broth is a base great for just about any seafood soup application.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 30 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl. oz	—	1 gal
Minor's® Shrimp Base	4.5 oz	126 g	1/3 cup
Minor's Roasted Garlic Flavor Concentrate	3 oz	90 g	5 Tbsp
Minor's Fire Roasted Jalapeño Flavor Concentrate	2 oz	60 g	1/4 cup
Lemon juice	2 fl oz	—	1/4 cup
Garlic, fresh, slivered	2 oz	50 g	3 Tbsp
Old Bay® Seasoning	—	4 g	2 tsp
Paprika, ground	—	2 g	1 tsp
Pepper, white	—	.5 g	1/4 tsp
Dill, fresh, chopped	—	4 g	3 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot, add the water, Shrimp Base, Roasted Garlic Flavor Concentrate, Fire Roasted Jalapeño Flavor Concentrate, lemon juice, garlic, Old Bay Seasoning, paprika, and pepper. Mix well and bring to a simmer for 5–8 minutes.
2. Remove from heat and add the dill.
3. Season to taste. Hold until service.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

SPICY DILL SEAFOOD

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Old Bay seasoning
- € ☐ Paprika
- € ☐ White pepper
- € ☐ 1 lb brown rice
- € ☐ 1 lb cannellini beans, optional
- € ☐ 1 lb lentils, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 2 oz dill
- € ☐ 2 lemons
- € ☐ 4 oz garlic
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*

* Mushrooms, eggplant, olives, kale, chard, tomatoes, fennel, green beans, carrots, onions, celery, artichoke, spinach, broccoli, zucchini, yellow squash, and bell peppers are all vegetables that work well on this station

> Protein

- ☐ 6 lbs 55–60 shrimp (bay scallops, tilapia, or other seafood) works well

> Refrigerated

- ☐ MINOR'S® No Added MSG Shrimp Base 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1 tub
- € ☐ MINOR'S Fire Roasted Jalapeno Flavor Concentrate 1 tub

SPICY DILL SEAFOOD

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare spicy dill seafood broth recipe
- € ☐ Secure 6 lbs 55–60 shrimp
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Secure 1 lb cannolini beans (optional item)
- € ☐ Cook 1 lb (dry weight) lentils (optional item)

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (10)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)

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Sun-Dried Tomato, Basil and Roasted Garlic Broth

A broth with big sun-dried tomato and roasted garlic flavors.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 30 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Natural Gluten Free Vegetable Base	2.5 oz	72 g	1/4 cup
Minor's Sun Dried Tomato Pesto Flavor Concentrate	2 oz	60 g	1/4 cup
Minor's Roasted Garlic Flavor Concentrate	2 oz	54 g	3 Tbsp
Basil, fresh, chopped	—	2 g	1 tsp
Basil, fresh, large sprig with stems	—	6 g	1 each

Preparation Steps

1. In a 2–3 gallon stockpot, add the water, Vegetable Base, Sun Dried Tomato Pesto and Garlic Flavor Concentrates. Mix well and bring to a simmer for 5–8 minutes.
2. Remove from heat and add chopped and whole basil.
3. Check seasonings and hold until service.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

SUNDRIED TOMATO AND BASIL

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 lb brown rice
- € ☐ 1 lb cannolini beans, optional
- € ☐ 1 lb lentils, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 4 oz basil
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*

* Mushrooms, eggplant, olives, kale, chard, tomatoes, fennel, green beans, carrots, onions, celery, artichoke, spinach, broccoli, zucchini, yellow squash, and bell peppers are all vegetables that work well on this station

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> Protein

- ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- ☐ MINOR'S® Natural Gluten Free Vegetable Base 1 tub
- € ☐ MINOR'S Sundried Tomato Pesto Flavor Concentrate 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1 tub

SUNDRIED TOMATO AND BASIL

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Sundried Tomato broth recipe
- € ☐ Poach, chill, and dice for soup 6 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Secure 1 lb cannolini beans (optional item)
- € ☐ Cook 1 lb (dry weight) lentils (optional item)

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (10)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)

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Tuscan Rosemary Lemon Chicken Broth

Bright lemon flavor highlights this chicken broth with herbs.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 15 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl. oz	—	1 gal
Minor's® Natural Gluten Free Chicken Base	3 oz	90 g	5 Tbsp
Lemon juice	2.66 fl oz	—	1/3 cup
Lemon zest	.5 oz	17 g	2 Tbsp
Rosemary, fresh, chopped	—	2 g	1 tsp
Oregano, fresh, chopped	—	2 g	1 tsp
Rosemary, fresh	.5 oz	14 g	2 sprigs
Oregano, fresh	.5 oz	14 g	2 sprigs
Lemon, fresh, sliced thin, no ends	3 oz	85 g	1 each

Preparation Steps

1. In a 2–3 gallon stockpot, add the water, Chicken Base, lemon juice, lemon zest, and both chopped and sprigs of rosemary and oregano. Mix well and bring to a simmer for 5–8 minutes.
2. Remove from heat and add the sliced lemons.
3. Check seasonings and hold until service.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

TUSCAN LEMON CHICKEN

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 lb brown rice
- € ☐ 1 lb cannolini beans, optional
- € ☐ 1 lb lentils, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 7 lemons
- € ☐ 4 oz rosemary
- € ☐ 4 oz oregano
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*

* Mushrooms, eggplant, olives, kale, chard, tomatoes, fennel, green beans, carrots, onions, celery, artichoke, spinach, broccoli, zucchini, yellow squash, and bell peppers are all vegetables that work well on this station

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> Protein

- ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub

TUSCAN LEMON CHICKEN

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Tuscan lemon chicken broth recipe
- € ☐ Poach, chill, and dice for soup 6 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Secure 1 lb cannolini beans (optional item)
- € ☐ Cook 1 lb (dry weight) lentils (optional item)

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (10)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)

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