

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*
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* 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
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- € ☐ 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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