

## Creole Tomato Beef Broth

This broth embodies the flavors of creole cuisine.

Yield: 1 gallon + 2 cups  
 Serving Size: 20 (8 oz) servings  
 Prep time: 10 minutes  
 Cook time: 30 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Tomatoes, diced in juice	16 oz	453 g	2 cups
Minor's® Fire Roasted Poblano Flavor Concentrate	4 oz	120 g	1/2 cup
Minor's Roasted Garlic Flavor Concentrate	3.75 oz	108 g	6 Tbsp
Minor's Natural Gluten Free Beef Base	3 oz	90 g	5 Tbsp
Lime juice	2 oz	—	1/4 cup
Mustard, creole	2 oz	50 g	2 Tbsp
Old Bay® Seasoning	—	12 g	2 Tbsp
Sugar, brown	1 oz	26 g	2 Tbsp
Scallions, sliced thin	1 oz	25 g	1 cup
Minor's Herb de Provence Flavor Concentrate	.5 oz	15 g	1 Tbsp
Oregano, ground	—	1 g	2 tsp
Paprika, red, ground	—	3 g	2 tsp
Thyme, ground	—	1 g	1 tsp
Parsley, Italian, chopped	.75 oz	20 g	1/4 cup

### Preparation Steps

- In a 2–3 gallon stockpot over medium heat, add the water, tomatoes, Fire Roasted Poblano Flavor Concentrate, Roasted Garlic Flavor Concentrate, Beef Base, lime juice, mustard, Old Bay Seasoning, sugar, scallions, Herb de Provence Flavor Concentrate, oregano, paprika and thyme. Mix well and bring to a simmer. Simmer for 5–10 minutes.
- Add the parsley. Season to taste and remove from heat. Hold on soup station.

# CREOLE TOMATO

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 2 lbs tomatoes diced, in juice
- € ☐ 2 oz Creole or whole grain mustard
- € ☐ Old Bay seasoning
- € ☐ 1 oz Brown sugar
- € ☐ Oregano
- € ☐ Paprika
- € ☐ Thyme
- € ☐ 1 lb red beans, optional
- € ☐ 1 lb brown rice

### > Produce

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

- € ☐ 4 each limes
- € ☐ 2 oz parsley
- € ☐ 2 oz scallions
- € ☐ 3 lbs local seasonal vegetable\*
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- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 8 oz parsley

\*Tomatoes, scallions, eggplant, onions, fennel, corn, bell peppers, okra, kale, chard, green beans, sweet potatoes, turnips, yams, and redskin potatoes are all vegetables that work well on this station

### > Protein

- ☐ 2 lbs boneless skinless chicken thighs
- € ☐ 2 lbs andouille sausage
- € ☐ 4 lbs 55-60 shrimp, cooked, peeled, deveined

### > Refrigerated

- ☐ MINOR'S® Herb De Provence Flavor Concentrate 1 tub
- € ☐ MINOR'S Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1 tub
- € ☐ MINOR'S Fire Roasted Poblano Flavor Concentrate 1 tub

# CREOLE TOMATO

## 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 Creole tomato broth recipe
- € ☐ Poach, chill, and dice for soup 2 lbs chicken thighs
- € ☐ Slice into half-moons and saute 2 lbs andouille sausage
- € ☐ Secure 4 lbs 55–60 shrimp
- € ☐ 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
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Secure 1 lb red beans (optional item)

### > Day of Service

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

### > 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 (12)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (12)

## Shrimp File Gumbo Broth

This broth has all of the big flavors one would expect from a New Orleans gumbo.

Yield: 1 gallon + 2 cups  
Serving Size: 18 (8 oz) servings  
Prep time: 10 minutes  
Cook time: 30 minutes



### Recipe Details

Ingredient	Weight/Metric		Measure
Vegetable oil	1 oz	—	2 Tbsp
Onions, small diced	3 oz	86 g	1 cup
Green peppers, small diced	2.75 oz	77 g	3/4 cup
Celery, small diced	2 oz	60 g	3/4 cup
Tomatoes, canned with juice	14.5 oz	411 g	1-2/3 cups
Okra, sliced thin	6.25 oz	178 g	2 cups
Minor's® Shrimp Base	3 oz	84 g	4 Tbsp
Minor's Roasted Garlic Flavor Concentrate	2 oz	54 g	3 Tbsp
Worcestershire sauce	1 fl. oz	—	2 Tbsp
Thyme, ground	—	1 g	1 tsp
Water, hot	128 fl oz	—	1 gal
Minor's Fire Roasted Jalapeño Flavor Concentrate	3 oz	90 g	1/3 cup
Water, cool	8 fl oz	—	1 cup
Gumbo file powder, ground	1 oz	25 g	1/4 cup

### Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, sweat the onions, peppers and celery in the oil until tender, being careful not to scorch.
2. Add the tomatoes, okra, Shrimp Base, Roasted Garlic Flavor Concentrate, Worcestershire sauce, and thyme. Sauté for 5–10 minutes to bring out flavors.
3. Add hot water and bring to a simmer for 5 minutes. Add the Fire-Roasted Jalapeño Flavor Concentrate.
4. In a small bowl using a wire whip, combine the file powder and the cool water into a smooth slurry. Gradually pour the slurry into the simmering liquid, stirring constantly. Simmer for 5 minutes.
5. Season to taste and remove from heat. Hold on soup station.

### 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.

Brown Roux may be added in small amounts to thicken the liquid and to add traditional flavor.

# SHRIMP GUMBO FILÉ

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ Thyme
- € ☐ Worcestershire sauce
- € ☐ Gumbo filé powder
- € ☐ 1 lb red beans, optional
- € ☐ 1 lb brown rice

### > Produce

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

- € ☐ 8 oz onions
- € ☐ 8 oz celery
- € ☐ 8 oz green bell peppers
- € ☐ 1 lb okra
- € ☐ 3 lbs local seasonal vegetable\*
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- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 3 lbs local seasonal vegetable\*
- € ☐ 8 oz parsley

\*Tomatoes, scallions, eggplant, onions, fennel, corn, bell peppers, okra, kale, chard, green beans, sweet potatoes, turnips, yams, and redskin potatoes are all vegetables that work well on this station

### > Protein

- ☐ 2 lbs boneless skinless chicken thighs
- € ☐ 2 lbs andouille sausage
- € ☐ 4 lbs 55-60 shrimp, cooked, peeled, deveined

### > Refrigerated

- € ☐ MINOR'S® Fire Roasted Jalapeno Flavor Concentrate 1 tub
- € ☐ MINOR'S Shrimp Base 1 tub

# SHRIMP GUMBO FILÉ

## PREP GUIDE

**Serves: 50**

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