

Cinnamon Lamb Broth

Broth rich with the flavors of cinnamon, lamb, and mint.

Yield: 1 gallon + 1 quart
Serving Size: 20 (8 oz) servings
Prep time: 10 minutes
Cook time: 4.5 hrs



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Natural Gluten Free Beef Base	2.5 oz	72 g	1/4 cup
Lamb leg	4 lb 5 oz	1950 g	1 each
Olive oil	2 oz	—	1/4 cup
Celery, sliced	3.25 oz	94 g	1 cup
Carrots, sliced	4.5 oz	125 g	1 cup
Onions, sliced	3.25 oz	92 g	1 cup
Garlic cloves	1.25 oz	36 g	8 each
Cinnamon sticks	.25 oz	9 g	2 each
Cloves, whole	—	5 g	1 Tbsp
Mint, fresh	.25 oz	7 g	12 sprigs
Pepper, black	—	2 g	1/2 tsp

Preparation Steps

1. In a 2–3 gallon stockpot, add the water, Beef Base and the lamb. Bring to a low simmer.
2. In a separate pan over medium heat, add the oil. Brown the celery, carrots, onions and garlic until tender, being careful not to scorch.
3. Degrease the vegetables and add to the lamb stockpot along with the cinnamon sticks and a sachet of cloves. Simmer for 3–4 hours, adding additional water when necessary. When lamb broth has simmered long enough to fully develop all available flavor, strain and reserve broth. Add enough water back to the concentrated broth to yield 1 gallon. Season to taste. Discard the sachet of cloves.
4. Cool and shred lamb meat and return to broth. Add mint sprigs and pepper to broth. 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.

CINNAMON LAMB

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Cinnamon sticks
- € ☐ Cloves
- € ☐ Black pepper
- € ☐ 1 lb brown rice
- € ☐ 1.5 lb couscous, optional
- € ☐ 1 lb lentils, optional

> Produce

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

- € ☐ 8 oz celery
- € ☐ 8 oz onions
- € ☐ 8 oz carrots
- € ☐ 4 oz garlic
- € ☐ 2 oz mint
- € ☐ 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*

> Protein

- ☐ 4.5 lbs lamb leg

> Refrigerated

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

CINNAMON LAMB

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 cinnamon lamb broth recipe
- € ☐ Poach and dice 4.5 lbs leg of lamb
- € ☐ 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
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Cook 1.5 lbs (dry weight) couscous, fluff with fork and toss with olive oil (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)
- €

Desert Spiced Beef Broth

A customizable broth for use on a soup station featuring *Minor's®* bases.

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
<i>Minor's</i> Gluten Free Natural Beef Base	4 oz	100 g	5 Tbsp
Cloves, whole	–	2 g	1 Tbsp
Cinnamon sticks	.25 oz	10 g	2 each
Olive oil	2 oz	–	1/4 cup
Carrots, sliced	5 oz	128 g	1 cup
Celery, sliced	4 oz	96 g	1 cup
Onions, sliced	4 oz	115 g	1 cup
Garlic cloves	1.5 oz	40 g	8 each
Mint	–	5 g	12 sprigs
Black pepper	–	2 g	1/2 tsp

Preparation Steps

1. In a 2–3 gallon stockpot, add the water, Beef Base, cloves and cinnamon sticks. Bring to a low simmer.
2. Add the oil to a separate pan over medium heat. Brown the carrots, celery, onions and garlic until tender, being careful not to scorch. Degrease and add the vegetables to the stockpot and continue to simmer for 30 minutes.
3. When broth has simmered long enough to fully develop all available flavor, strain and reserve broth. Some large vegetable pieces may be retained to use as a garnish for finished broth.
4. Add mint sprigs and pepper to broth. Check seasonings and hold until service.

DESERT SPICED BEEF

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Cinnamon
- € ☐ Cloves
- € ☐ Black pepper
- € ☐ 1 lb brown rice
- € ☐ 1.5 lb couscous, optional
- € ☐ 1 lb lentils, optional

> Produce

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

- € ☐ 8 oz carrots
- € ☐ 8 oz onions
- € ☐ 8 oz celery
- € ☐ 4 oz garlic
- € ☐ 8 oz mint
- € ☐ 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*

*yams, tomatoes, onions, eggplant, fennel, okra, chiles, bell peppers, chard, kale, carrots, green beans, scallions, capers, dates, citrus fruit, and peas are all vegetables that work well on this station

> Protein

- € ☐ 6 lbs beef sirloin or other tender cut
- €

> Refrigerated

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

DESERT SPICED BEEF

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 desert spiced beef broth recipe
- € ☐ Dice, oil, season, and roast on high heat 6 lbs beef sirloin
- € ☐ 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
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Cook 1.5 lbs (dry weight) couscous, fluff with fork and toss with olive oil (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)

Lemon Garlic Chicken Broth

A Mediterranean chicken broth redolent with roasted garlic, lemon and dill.

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



Recipe Details

Ingredients	Weight/Metric		Measure
Olive oil	2 oz	—	1/4 cup
Garlic cloves, whole	3 oz	82 g	20 each
Celery, large, thin slice	3 oz	80 g	1 cup
Onions, large slice	2.75 oz	75 g	1 cup
Garlic cloves, smashed	2 oz	50 g	8 each
Water	128 fl oz	—	1 gal
Minor's® Gluten Free Natural Chicken Base	3.5 oz	105 g	5 Tbsp
Minor's® Roasted Garlic Flavor Concentrate	1.25 oz	36 g	2 Tbsp
Lemon zest	.75 oz	20 g	1/2 cup
Dill, fresh	2 oz	50 g	2 cups

Preparation Steps

1. In a 2–3 gallon stockpot over medium-high heat, add the oil and the whole garlic cloves. Turn garlic frequently, being careful not to scorch. When lightly browned, add the celery, onions, and smashed garlic and sweat until tender.
2. Add water, Chicken Base, Roasted Garlic Flavor Concentrate and lemon zest. Simmer for 10–20 minutes.
3. Adjust seasonings to taste. Remove from heat and add chopped dill as a garnish.

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.

LEMON GARLIC CHICKEN

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 lb brown rice
- € ☐ 1.5 lb couscous, optional
- € ☐ 1 lb lentils, optional

> Produce

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

- € ☐ 8 oz celery
- € ☐ 8 oz onions
- € ☐ 8 oz carrots
- € ☐ 4 oz garlic
- € ☐ 3 each Lemons
- € ☐ 4 oz dill
- € ☐ 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*

> Protein

- ☐ € lbs boneless skinless chicken thighs

> Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1 tub

LEMON GARLIC 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 lemon garlic chicken broth recipe
- € ☐ Poach, chill, and dice 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
- € ☐ Cook 1.5 lbs (dry weight) couscous, fluff with fork and toss with olive oil (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)
- €

Lemon Garlic Shrimp Broth

A Mediterranean Shrimp broth redolent with roasted garlic, lemon and dill.

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



Recipe Details

Ingredient	Weight/Metric		Measure
Vegetable oil	2 oz	—	1/4 cup
Garlic cloves, whole	3 oz	82 g	20 each
Celery, large, thin slice	3 oz	80 g	1 cup
Onions, large slice	2.75 oz	75 g	1 cup
Garlic cloves, smashed	2 oz	50 g	8 each
Water	128 fl oz	—	1 gal.
Minor's® Gluten Free Natural Shrimp Base	3.5 oz	105 g	5 Tbsp
Minor's® Roasted Garlic Flavor Concentrate	1.25 oz	36 g	2 Tbsp
Lemon zest	.75 oz	20 g	1/2 cup
Dill, fresh	2 oz	50 g	2 cups

Preparation Steps

1. In a 2–3 gallon stockpot over medium-high heat, add the oil and the whole garlic cloves. Turn garlic frequently, being careful not to scorch. When lightly browned, add the celery, onions, and smashed garlic and sweat until tender.
2. Add water, Shrimp Base, Roasted Garlic Flavor Concentrate and lemon zest. Simmer for 10–20 minutes.
3. Adjust seasonings to taste. Remove from heat and add chopped dill as a garnish.

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.

LEMON GARLIC SHRIMP

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 lb brown rice
- € ☐ 1.5 lb couscous, optional
- € ☐ 1 lb lentils, optional

> Produce

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

- € ☐ 8 oz onions
- € ☐ 8 oz celery
- € ☐ 4 oz garlic
- € ☐ 4 oz dill
- € ☐ 3 lemons
- € ☐ 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*

*yams, tomatoes, onions, eggplant, fennel, okra, chiles, bell peppers, chard, kale, carrots, green beans, scallions, capers, dates, citrus fruit, and peas are all vegetables that work well on this station

> Protein

- ☐ 8 lbs 55–60 shrimp, cooked, peeled, deveined
- €

> Refrigerated

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

LEMON GARLIC SHRIMP

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 lemon garlic shrimp 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
- € ☐ 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
- € ☐ Cook 1.5 lbs (dry weight) couscous, fluff with fork and toss with olive oil (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)