

Herbed Chicken Finishing Broth



This rustic broth packs intense flavor - meaty chicken, sweet roasted garlic, rosemary, basil, thyme and marjoram. A quick and flavorful addition to any grain preparation.

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| Yield | 2 gal |
| Serves | 32 |
| Preparation time | 2 minutes |
| Cooking time | 15 minutes |

Recipe details

| Qty | Unit | Alt Qty | Alt Unit | Ingredient | Preparation |
|-----|-------|---------|----------|--|-------------|
| 256 | fl oz | 2 gal | | Water, boiling | |
| 8 | oz | 1 cup | | <u>Minor's Chicken Base Low Sodium (No Added MSG)* Gluten Free 6x1 lb.</u> | |
| 8 | oz | 1 cup | | <u>Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u> | |
| 1 | oz | 2 tbsp | | <u>Minor's Herb de Provence Flavor Concentrate Gluten Free 6x12.8 oz.</u> | |

Preparation Steps

- In a 2-3 gallon stockpot, bring water to a boil. Whisk in the Chicken Base Low Sodium and Roasted Garlic Flavor Concentrates. Reduce to a simmer, and cook for 5-10 minutes.
- Remove from heat, and whisk in Herb de Provence Flavor Concentrate.

Nutrition

| Nutritional analysis per serving | |
|----------------------------------|-------|
| Energy (Kcal) | 36.2 |
| Energy (KJ) | 160.9 |
| Protein (g) | 1.4 |
| Carbohydrate, total (g) | 4.7 |
| Fats, total (g) | 1.3 |
| Sugars, total (g) | 1.1 |
| Fats, saturated (g) | 0.3 |
| Fiber, total dietary (g) | 0.5 |
| Sodium (mg) | 486.7 |
| Calcium (mg) | 8.2 |
| Cholesterol (mg) | 2.2 |
| Iron (mg) | 0.1 |
| Vitamin A (µg_RAE) | 12.4 |
| Vitamin C (mg) | 0.1 |

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Herbed Vegetable Finishing Broth



This vegetarian broth is anything but boring. A savory mirepoix of roasted carrot, onion and celery is accentuated with the mellow taste of roasted garlic and a host of fragrant aromatics - thyme, rosemary, basil and marjoram.

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| Yield | 2 gal |
| Serves | 32 |
| Preparation time | 2 minutes |
| Cooking time | 15 minutes |

Recipe details

| Qty | Unit | Alt Qty | Alt Unit | Ingredient | Preparation |
|-----|-------|---------|----------|---|-------------|
| 156 | fl oz | 2 gal | | Water, boiling | |
| 6 | oz | 2/3 cup | | <u>Minor's Roasted Mirepoix Flavored Concentrate Gluten Free 6x1 lb.</u> | |
| 8 | oz | 1 cup | | <u>Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u> | |
| 1 | oz | 2 tbsp | | <u>Minor's Herb de Provence Flavor Concentrate Gluten Free 6x12.8 oz.</u> | |

Preparation Steps

1. In a 2-3 gallon stockpot, bring water to a boil. Whisk in the Roasted Mirepoix and Roasted Garlic Flavor Concentrates. Reduce to a simmer, and cook for 5-10 minutes.
2. Remove from heat, and whisk in Herb de Provence Flavor Concentrate.

Nutrition

| Nutritional analysis per serving | |
|----------------------------------|-------|
| Energy (Kcal) | 21.9 |
| Energy (KJ) | 97.5 |
| Protein (g) | 0.4 |
| Carbohydrate, total (g) | 3.6 |
| Fats, total (g) | 0.7 |
| Sugars, total (g) | 1.7 |
| Fats, saturated (g) | 0.1 |
| Fiber, total dietary (g) | 0.5 |
| Sodium (mg) | 344.8 |
| Calcium (mg) | 6.8 |
| Cholesterol (mg) | 0 |
| Iron (mg) | 0.1 |
| Vitamin A (µg_RAE) | 26.1 |
| Vitamin C (mg) | 0.3 |

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Mediterranean Finishing Broth



Add a Mediterranean flair to any grain dish with this full-flavored finishing broth featuring Minor's Vegetable Mirepoix, Roasted Garlic Concentrate and a blend of tor basil and oregano.

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| Yield | 2 gal |
| Serves | 32 |
| Preparation time | 5 minutes |
| Cooking time | 20 minutes |

Recipe details

| Qty | Unit | Alt Qty | Alt Unit | Ingredient | Preparation |
|-----|-------|---------|------------|---|--------------|
| 256 | fl oz | | 2 gal | Water, boiling | |
| 64 | oz | | 2 qts | Tomato | petite diced |
| 12 | oz | | 1-1/2 cups | <u>Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u> | |
| 6 | oz | | 2/3 cup | <u>Minor's Gluten Free Vegetable Base made with Natural Ingredients (6x1lb)</u> | |
| 6 | oz | | | Basil, fresh | chopped |
| 4 | oz | | | Oregano, fresh | chopped |
| 1.5 | tsp | | | Red pepper, crushed | flakes |

Preparation Steps

1. In a 2-3 gallon stockpot, heat the water, tomatoes, Roasted Garlic Flavor Concentrate and Vegetable Base. Simmer for 10-15 minutes to bring out the mellow flavors. Remove from heat.
2. Add the basil, oregano and red pepper. Check for seasonings.
3. Hold for use when reheating grain dishes.

Chef's tip

Add a Mediterranean flair to any grain with this full-flavored finishing broth featuring Minor's Gluten Free Roasted Garlic Flavor Concentrate and Natural Gluten Free Vegetable Base.

Nutrition

| Nutritional analysis per serving | |
|----------------------------------|-------|
| Energy (Kcal) | 38.1 |
| Energy (KJ) | 165.5 |
| Protein (g) | 1.3 |
| Carbohydrate, total (g) | 7.1 |
| Fats, total (g) | 0.7 |
| Sugars, total (g) | 3.3 |
| Fats, saturated (g) | 0.1 |
| Fiber, total dietary (g) | 1.6 |
| Sodium (mg) | 759 |
| Calcium (mg) | 33.1 |
| Cholesterol (mg) | 0 |
| Iron (mg) | 0.5 |
| Vitamin A (µg_RAE) | 80.1 |
| Vitamin C (mg) | 10.1 |

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Moroccan Roasted Garlic and Lemon Finishing Broth



A fragrant and delicious North African broth featuring a small army of spices: Garam masala, cumin, cinnamon, coriander and pepper. The flavors are sweetened and sharpened with blend of orange juice, honey and lemon.

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| Yield | 1-1/2 gal |
| Serves | 24 |
| Preparation time | 5 minutes |
| Cooking time | 10 minutes |

Recipe details

| Qty | Unit | Alt Qty | Alt Unit | Ingredient | Preparation |
|-----|-------|---------|----------|---|-------------|
| 2 | tblsp | | | Garam masala, ground | |
| 1 | tblsp | | | Cumin, ground | |
| 1 | tblsp | | | Cinnamon, ground | |
| 1 | tblsp | | | Coriander, ground | |
| 1 | tblsp | | | Pepper, ground | |
| 16 | fl oz | 2 | cups | Orange juice, unsweetened | |
| 4 | fl oz | 1/2 | cup | Olive oil | |
| 1.5 | oz | 3 | tblsp | Honey | |
| 128 | fl oz | 1 | gal | Water, boiling | |
| 8 | oz | 1 | cup | <u>Minor's Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u> | |
| 4 | oz | 1/2 | cup | <u>Minor's Gluten Free Vegetable Base made with Natural Ingredients (6x1lb)</u> | |
| 4 | fl oz | 1/2 | cup | Lemon juice, fresh | |

Preparation Steps

1. In a dry pan, lightly toast the garam masala, cumin, cinnamon, coriander and pepper over medium heat for 2-3 minutes or until they become fragrant.
2. Add orange juice, olive oil and honey, and reduce by half.
3. Add water and whisk in the Roasted Garlic Flavor Concentrate and Vegetable Base. Simmer for 5-10 minutes.

Nutrition

| Nutritional analysis per serving | |
|----------------------------------|-------|
| Energy (Kcal) | 81.6 |
| Energy (KJ) | 347.2 |
| Protein (g) | 0.8 |
| Carbohydrate, total (g) | 8.2 |
| Fats, total (g) | 5.4 |
| Sugars, total (g) | 4.8 |
| Fats, saturated (g) | 0.7 |
| Fiber, total dietary (g) | 1.2 |
| Sodium (mg) | 672.5 |
| Calcium (mg) | 17.2 |
| Cholesterol (mg) | 0 |
| Iron (mg) | 0.7 |
| Vitamin A (µg_RAE) | 16.7 |
| Vitamin C (mg) | 9.1 |

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.