

Creamy Baked Potato Bacon and Cheddar

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

Yield: 1 gallon + 2 cups
Serving Size: 18 (8 oz) servings
Prep time: 10 minutes
Cook time: 20 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	2 oz	60 g	1/4 cup
Onions, small dice	7.5 oz	215 g	2 cups
Water	128 fl oz	—	1 gal
<i>Minor's</i> Natural Gluten Free Chicken Base	5.75 oz	160 g	1/2 cup
<i>Trio</i> White Sauce & Cream-Style Soup Mix	16 oz	453 g	1 bag
Potatoes, diced, par cooked	1 lb	454 g	3 cups
Bacon, cooked, diced	2.75 oz	80 g	1 cup
Cheddar cheese, shredded	6.75 oz	189 g	2 cups
Parsley	—	3 g	1 Tbsp
Pepper	—	1 g	1 tsp

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, sweat the onions in the oil until tender, being careful not to scorch.
2. Add water and Chicken Base, mixing well. Simmer for 5–10 minutes.
3. Sprinkle in White Sauce, whisking in as adding.
4. Add potatoes and bacon. Simmer and gently break potatoes during cooking.
5. Finish by adding cheese, parsley and pepper.
6. Season to taste. Remove from heat and hold on soup station.

CREAMY BAKED POTATO CHOWDER

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ TRIO® White Sauce And Soup Mix 1 bag
- € ☐ Black pepper
- € ☐ 1 lb oyster crackers optional item

> Produce

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

- € ☐ 1 lb onions
- € ☐ 1½ lbs potatoes, russet
- € ☐ 2 oz parsley
- € ☐ 3 lbs local seasonal potatoes
- € ☐ 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*

* sweet potatoes, Yukon potatoes, celery, corn, scallions, peas, kale, onions, mushrooms, tomatoes, carrots, spinach, leeks, fennel, broccoli, green beans and pearl onions are all vegetables that work well on this station

> Protein

- ☐ 3 lbs bacon

> Dairy

- ☐ 8 oz cheddar cheese
- € €

> Refrigerated

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

CREAMY BAKED POTATO CHOWDER

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 potato chowder recipe
- € ☐ Secure 1 lb oyster crackers (optional)
- € ☐ Dice, cook until crispy, and drain fat from 3 lbs of bacon
- € ☐ Cut for soup, blanch and shock 3 lbs local potatoes
- € ☐ 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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> 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 garnishes cold (6)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (8)
- € ☐ Container for holding crackers (1)
- € ☐ Containers for cold holding bacon (1)

Manhattan Clam Chowder Broth

Classic Manhattan-style clam chowder broth with *Minor's®* Clam Base.

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



Recipe Details

Ingredients	Weight/Metric		Measure
Bacon, chopped	4 oz	113 g	1 cup
Onions, diced	5 oz	140 g	2 cups
Water	128 fl oz	—	1 gal
Tomatoes, crushed, canned	2 lb	906 g	1 qt
Minor's Clam Base	3 oz	84 g	1/4 cup
Sugar	1 oz	24 g	2 Tbsp
Sriracha sauce	.5 oz	15 g	1 Tbsp
Thyme, ground	—	3 g	1 Tbsp
Pepper	—	2 g	1 tsp
Parsley, fresh, chopped	—	5 g	1 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot, brown the bacon. Add onions to sweat.
2. Add the water, tomatoes, Clam Base, sugar, Sriracha sauce, thyme and pepper. Mix well and let simmer for 15–20 minutes.
3. Season to taste and remove from heat. Add the parsley and hold on soup station.

Serving Suggestions

This broth is part of a soup station. Additional garnishes may be added to personalize the soup.

MANHATTAN CLAM CHOWDER

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ #5 can diced tomato
- € ☐ 1 oz Sugar
- € ☐ 1 tbsp Sriracha sauce
- € ☐ Thyme
- € ☐ 1 lb oyster crackers optional item

> Produce

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

- € ☐ 1 lb onions
- € ☐ 2 oz parsley
- € ☐ 3 lbs local seasonal potatoes
- € ☐ 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*

* sweet potatoes, Yukon potatoes, celery, corn, scallions, peas, kale, onions, mushrooms, tomatoes, carrots, spinach, leeks, fennel, broccoli, green beans and pearl onions are all vegetables that work well on this station

> Protein

- ☐ 1 lb bacon
- ☐ 4 lbs cooked clams
- ☐ 4 lbs other seafood (bay scallops, salmon, tilapia, etc.) optional item
- € €

> Refrigerated

- € ☐ MINOR'S® No Added MSG Clam Base 1 tub

MANHATTAN CLAM CHOWDER

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 Manhattan chowder recipe
- € ☐ Secure 1 lb oyster crackers (optional)
- € ☐ Secure 4 lbs cooked clams
- € ☐ Dice, cook until crispy, and drain fat from 3 lbs of bacon
- € ☐ Cut and poach 4 lbs seafood for soup (optional)
- € ☐ Cut for soup, blanch and shock 3 lbs local potatoes
- € ☐ 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

> 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 garnishes cold (6)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)
- € ☐ Container for holding crackers (1)
- € ☐ Containers for cold holding seafood, bacon, and clams (3)

New England Clam Chowder

A typical smooth and creamy New England-style Clam Chowder with a light, medium consistency.

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



Recipe Details

Ingredient	Weight/Metric		Measure
Bacon, smoked, diced	4 oz	113 g	1 cup
Onions, small diced	5 oz	140 g	2 cups
Water	128 fl oz	–	1 gal
Heavy cream	32 fl oz	–	1 qt
Minor's® Clam Base	5 oz	147 g	7 Tbsp
Pepper, black, café grind	–	2 g	1 tsp
Bay leaves, whole	–	2 g	2 each
Thyme, fresh chopped	–	1 g	1 tsp
Minor's Dry Roux®	4.5 oz	130 g	3/4 cup
Water, cool	8 fl oz	–	1 cup
Chives, fresh chopped	1 oz	23 g	1/2 cup
Parsley, Italian, fresh, chopped	.5 oz	12 g	1 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, render the bacon until just starting to brown. Add the onions and cook until tender, being careful not to scorch.
2. Add the water, cream, Clam Base, pepper, bay leaves and thyme. Mix well and bring to a simmer for at least 3–5 minutes.
3. In a small bowl using a wire whip, combine the Dry Roux and the cool water into a smooth slurry. Gradually pour the slurry into the simmering liquid, stirring constantly. Simmer for 5 minutes or until completely thickened.
4. Add chives and parsley. Season to taste and remove from heat. Hold on soup station.

NEW ENGLAND CLAM CHOWDER

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Black pepper
- € ☐ Bay leaf
- € ☐ 1 lb oyster crackers optional
- € ☐ MINOR'S® Dry Roux 1 tuber

> Produce

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

- € ☐ ½ lb onions
- € ☐ 1 oz thyme
- € ☐ 1 oz chives
- € ☐ 1 oz parsley
- € ☐ 3 lbs local seasonal potatoes
- € ☐ 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*

*sweet potatoes, Yukon potatoes, jalapeno, celery, corn, scallions, peas, kale, onions, mushrooms, tomatoes, carrots, spinach, leeks, fennel, broccoli, green beans and pearl onions are all vegetables that work well on this station

> Protein

- ☐ 3 lbs bacon
- € ☐ 4 lbs cooked clams

> Dairy

- € ☐ 1 qt Heavy Cream

> Refrigerated

- € ☐ MINOR'S Clam Base 1 tub

NEW ENGLAND CLAM CHOWDER

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 New England Clam chowder recipe
- € ☐ Secure 1 lb oyster crackers (optional)
- € ☐ Secure 4 lbs cooked clams
- € ☐ Dice, cook until crispy, and drain fat from 3 lbs of bacon
- € ☐ Cut and poach 4 lbs seafood for soup
- € ☐ Cut for soup, blanch and shock 3 lbs local potatoes
- € ☐ 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

> 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 garnishes cold (6)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (9)
- € ☐ Containers for cold holding seafood, bacon, and clams (3)
- ☐ Container for holding chicken

Spicy Corn Chowder

Sweet, creamy, and spicy corn chowder.

Yield: 1 gallon + 2 quarts
 Serving Size: 24 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 30 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Butter	4 oz	113 g	1/2 cup
Green peppers, small diced	4.5 oz	128 g	1 cup
Red bell peppers, small diced	4.5 oz	128 g	1 cup
Onions, small diced	3 oz	75 g	1 cup
Water	128 fl oz	–	1 gal
Minor's® Natural Gluten Free Vegetable Base	3.75 oz	108 g	6 Tbsp
Minor's Red Chile Adobo Flavor Concentrate	.5 oz	15 g	1 Tbsp
Heavy cream	32 oz	–	1 qt
Corn kernels	22 oz	623 g	1 qt
Trio® White Sauce & Cream-Style Soup Mix	16 oz	453 g	1 bag
Sherry	2 fl. oz	–	1/4 cup

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, sweat the peppers and onions in butter.
2. Add the water, Vegetable Base, Red Chile Adobo Flavor Concentrate, cream and corn and bring to a simmer.
3. Add Trio White Sauce Mix and sherry. Stir well and let simmer for 3–5 minutes.
4. 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.

SPICY CORN CHOWDER

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 lb oyster crackers optional
- € ☐ 2 oz Sherry
- € ☐ TRIO® White Sauce And Soup Mix

> Produce

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

- € ☐ ½ lb onions
- € ☐ 1 lb green bell pepper
- € ☐ 1 lb red bell pepper
- € ☐ 3 lbs local seasonal potatoes
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*

*sweet potatoes, Yukon potatoes, jalapeno, celery, corn, scallions, peas, kale, onions, mushrooms, tomatoes, carrots, spinach, leeks, fennel, broccoli, green beans and pearl onions are all vegetables that work well on this station

> Frozen

- € ☐ 2 lbs corn

> Protein

- ☐ 3 lbs bacon
- € ☐ 6 lbs boneless skinless chicken thighs

> Dairy

- € ☐ 2 qt Heavy Cream

Refrigerated

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

SPICY CORN CHOWDER

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 Corn Chowder recipe
- € ☐ Secure 1 lb oyster crackers (optional)
- € ☐ Poach 6 lbs boneless skinless chicken thighs
 - ☐ Chill and dice chicken
- € ☐ Dice, cook until crispy, and drain fat from 3 lbs of bacon
- € ☐ Cut for soup, blanch and shock 3 lbs local potatoes
- € ☐ 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

> 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 garnishes cold (6)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (8)
- € ☐ Containers for cold holding bacon and chicken (2)
- ☐ Container for holding crackers