

## Pad Thai

A well known Thai dish flavored with Chicken Base.

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



### Recipe Details

Ingredient	Weight/Metric		Measure
Water	128 fl oz	–	1 gal
Minor's® Thai-Style Red Curry Sauce	16 oz	512 g	2 cups
Lime juice	8 fl oz	–	1 cup
Minor's Natural Gluten Free Chicken Base	3.75 oz	108 g	1/3 cup
Fish sauce	4 fl oz	–	1/2 cup
Garlic, thinly sliced	1 oz	30 g	8 cloves
Red pepper, crushed	–	2 g	1 tsp
Scallions, sliced on the bias	2.5 oz	70 g	1 cup
Lime, thinly sliced (omit the ends)	3.5 oz	102 g	1 each

### Preparation Steps

1. Bring the water, Thai-Style Red Curry Sauce, lime juice, Chicken Base, fish sauce, garlic and crushed red pepper to a simmer in a large pot over medium heat. Simmer for 10–15 minutes.
2. Adjust seasonings to suit taste for heat, sour and salt.
3. Add scallions and the thinly sliced lime 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.

# PAD THAI

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 4 oz Fish sauce
- € ☐ Crushed red pepper flakes
- € ☐ 1 lb Peanuts, optional
- € ☐ 1 lb brown rice
- € ☐ 2 lbs rice noodles, optional

### > Produce

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

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

\*Shiitake mushrooms, bean sprouts, limes, onions, nappa cabbage scallions tofu, peas, carrots, kim chee, yellow squash, chiles, bell peppers, kale, and chard are all vegetables that work well on this station

### > Protein

- ☐ 6 lbs boneless skinless chicken thighs

### > Refrigerated

- ☐ MINOR'S® Natural Gluten Free Chicken Base–1 tub
- ☐ MINOR'S Thai Style Red Curry Sauce–1 bottle

# PAD THAI

## PREP GUIDE

## Order Guide for 50 Servings

### > Day Before Service

- € ☐ Prepare pad Thai broth recipe
- € ☐ Poach 6 lbs boneless skinless chicken thighs. Chill and dice chicken.
- € ☐ 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
- € ☐ Chop 1 lb peanuts \*(optional item)
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Cook 2 lbs rice noodles (optional)

### > 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)

## Shrimp Tom Yum Kung

**Strong Thai flavors of shrimp, lime, ginger, and lemongrass.**

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
Water	128 fl oz	—	1 gal
Minor's® Shrimp Base	4.5 oz	126 g	—
Lemon grass stalks, split and bruised with back of knife	5.75 oz	160 g	4 each
Fish sauce	4 fl oz	—	1/2 cup
Ginger, fresh, cut into thin rounds	2.5 oz	69 g	6-8 pieces
Garlic, thinly sliced	1 oz	30 g	8 cloves
Lime, zest, fresh	—	1 g	2 tsp
Minor's Fire Roasted Jalapeño Flavor Concentrate	4 oz	120 g	1/2 cup
Lime juice	4 fl oz	—	1/2 cup
Mushrooms, fresh, thinly sliced	3 oz	89 g	2 cups
Scallions, sliced on the bias	2 oz	59 g	1 cup
Lime, thinly sliced, omit the ends	1.5 oz	45 g	1 each

### Preparation Steps

1. In a large pot over medium heat, add the water, Shrimp Base, lemon grass, fish sauce, ginger, garlic and lime zest. Mix well and bring to a simmer for 10–15 minutes.
2. Stir in the Fire Roasted Jalapeño Flavor Concentrate, lime juice, and mushrooms. Simmer for 3–5 minutes.
3. Add the scallions and the thinly sliced lime.
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.

# TOM YUM

## ORDER GUIDE

## Order Guide for 50 Servings

### > Dry Goods

- € ☐ 4 oz Fish sauce
- € ☐ 1 lb Peanuts, optional
- € ☐ 1 lb brown rice
- € ☐ 2 lbs rice noodles, optional

### Produce

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

- € ☐ 8 limes
- € ☐ 2 oz garlic
- € ☐ 4 oz scallions
- € ☐ 12 oz lemon grass
- € ☐ 4 oz ginger
- € ☐ 4 oz Button mushrooms
- € ☐ 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\*

\*Shiitake mushrooms, bean sprouts, limes, onions, nappa cabbage scallions tofu, peas, carrots, kim chee, yellow squash, chiles, bell peppers, kale, and chard are all vegetables that work well on this station

### > Protein

- € ☐ 6 lbs 55-60 shrimp, cooked, peeled, deveined

### > Refrigerated

- € ☐ MINOR'S® Red Thai Curry Sauce-1 bottle
- € ☐ MINOR'S No Added MSG Shrimp Base-1 tub

# TOM YUM

## PREP GUIDE

## Order Guide for 50 Servings

### > Day Before Service

- € ☐ Prepare tom yum broth recipe
- € ☐ Secure 6 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
- € ☐ Chop 1 lb peanuts \*(optional item)
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Cook 2 lbs rice noodles (optional)

### > 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)

## Spicy Chile Garlic Beef Broth

### Spicy beef broth with a chile garlic kick!

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
Water	128 fl oz	—	1 gal
Minor's® Natural Gluten Free Beef Base	5 oz	144 g	1/2 cup
Minor's Chile Garlic Sauce (RTU)	9.5 oz	272 g	1 cup
Red wine vinegar	8 fl oz	—	1 cup
Onions, white, slivered	5.75 oz	166 g	2 cups
Red pepper, crushed		3 g	1-1/2 tsp
Scallions, slivered	2.5 oz	70 g	1 cup

### Preparation Steps

1. In a 2–3 gallon stockpot, add water, Beef Base, Chile Garlic Sauce, vinegar, onions and crushed red pepper. Bring to a simmer and gently simmer 3–5 minutes.
2. Season to taste. Remove from heat and add scallions. 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 CHILE GARLIC BEEF

## ORDER GUIDE

## Order Guide for **50** Servings

### > Dry Goods

- € ☐ 8 oz Red wine vinegar
- € ☐ Crushed red pepper flakes
- € ☐ 1 lb Peanuts, optional
- € ☐ 1 lb brown rice
- € ☐ 2 lbs rice noodles, optional

### > Produce

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

- ☐ 8 oz white onions
- ☐ 4 oz scallions
- € ☐ 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\*

\*Shiitake mushrooms, bean sprouts, limes, onions, nappa cabbage scallions tofu, peas, carrots, kim chee, yellow squash, chiles, bell peppers, kale, and chard 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
- € ☐ MINOR'S Chile Garlic Sauce-1 bottle



# SPICY CHILE GARLIC BEEF

## PREP GUIDE

## Order Guide for **50** Servings

### > Day Before Service

- € ☐ Prepare spicy chile garlic 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
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- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
- € ☐ Chop 1 lb peanuts \*(optional item)
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Cook 2 lbs rice noodles (optional)

### > 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)