

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*
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* 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
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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)