

## Hot and Sour Broth

A traditional Chinese Hot and Sour broth.

Yield: 1 gallon + 1 cup  
 Serving Size: 17 (8 oz) servings  
 Prep time: 10 minutes  
 Cook time: 20 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Chile Garlic Sauce (RTU)	9.5 oz	272 g	1 cup
Red wine vinegar	8 fl oz	—	1 cup
Onions, white, slivered	6.5 oz	185 g	2 cups
Minor's Natural Gluten Free Chicken Base	5 oz	144 g	1/2 cup
Crushed red pepper	—	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 the water, Chile Garlic Sauce, vinegar, onions, Chicken Base and crushed red pepper. Mix together and bring to a simmer. Gently simmer for 3–5 minutes.
2. Season to taste and remove from heat. Add the scallions. Hold on soup station.

# HOT AND SOUR

## ORDER GUIDE

## Order Guide for 50 Servings

### > Dry Goods

- € ☐ 8 oz red wine vinegar
- € ☐ 1 lb brown rice
- € ☐ 2 lbs rice noodles (soba, udon, or ramen noodle also work well) (optional)
- € ☐ 8 oz kombu (optional)

### > Produce

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

- € ☐ 1 lb white onion
- € ☐ 4 oz scallion
- € ☐ 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\*

.5 lb herbs, mint, cilantro, and/or thai basil

\*bell peppers, shiitake mushrooms, bean sprouts, edamame, bamboo shoots, peas, napa cabbage, daikon radish, straw mushrooms, carrots, onions, eggplant, tofu, and water chestnuts are all vegetables that work well on this station

### > Protein

- ☐ 6 lbs boneless skinless chicken thigh

### > Refrigerated

- ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Chile Garlic Sauce

# HOT AND SOUR

## 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 Hot and Sour broth recipe
- € ☐ Poach 6 lbs boneless skinless chicken thighs. Chill and dice chicken.
- € ☐ 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, 2 lbs (dry weight) rice noodles (optional item)
- € ☐ Cut kombu into 2"x 2" squares (optional item)

### > Day of Service

- € ☐ Reheat broth to a minimum of 180°F
- € ☐ Cut thin on a bias 4 oz scallion
- € ☐ Chop .5 lb herbs

### > 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 (10)
- € ☐ Risers and station decorations
- € ☐ Container for holding chicken cold (1)
- € ☐ Serving tongs (11)