

Creole Tomato Beef Broth

This broth embodies the flavors of creole cuisine.

Yield: 1 gallon + 2 cups
 Serving Size: 20 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 30 minutes



Recipe Details

| Ingredients | Weight/Metric | | Measure |
|--|---------------|-------|---------|
| Water | 128 fl oz | — | 1 gal |
| Tomatoes, diced in juice | 16 oz | 453 g | 2 cups |
| Minor's® Fire Roasted Poblano Flavor Concentrate | 4 oz | 120 g | 1/2 cup |
| Minor's Roasted Garlic Flavor Concentrate | 3.75 oz | 108 g | 6 Tbsp |
| Minor's Natural Gluten Free Beef Base | 3 oz | 90 g | 5 Tbsp |
| Lime juice | 2 oz | — | 1/4 cup |
| Mustard, creole | 2 oz | 50 g | 2 Tbsp |
| Old Bay® Seasoning | — | 12 g | 2 Tbsp |
| Sugar, brown | 1 oz | 26 g | 2 Tbsp |
| Scallions, sliced thin | 1 oz | 25 g | 1 cup |
| Minor's Herb de Provence Flavor Concentrate | .5 oz | 15 g | 1 Tbsp |
| Oregano, ground | — | 1 g | 2 tsp |
| Paprika, red, ground | — | 3 g | 2 tsp |
| Thyme, ground | — | 1 g | 1 tsp |
| Parsley, Italian, chopped | .75 oz | 20 g | 1/4 cup |

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, add the water, tomatoes, Fire Roasted Poblano Flavor Concentrate, Roasted Garlic Flavor Concentrate, Beef Base, lime juice, mustard, Old Bay Seasoning, sugar, scallions, Herb de Provence Flavor Concentrate, oregano, paprika and thyme. Mix well and bring to a simmer. Simmer for 5–10 minutes.
2. Add the parsley. Season to taste and remove from heat. Hold on soup station.

CREOLE TOMATO

ORDER GUIDE

Order Guide for 50 Servings

> Dry Goods

- € ☐ 2 lbs tomatoes diced, in juice
- € ☐ 2 oz Creole or whole grain mustard
- € ☐ Old Bay seasoning
- € ☐ 1 oz Brown sugar
- € ☐ Oregano
- € ☐ Paprika
- € ☐ Thyme
- € ☐ 1 lb red beans, optional
- € ☐ 1 lb brown rice

> Produce

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

- € ☐ 4 each limes
- € ☐ 2 oz parsley
- € ☐ 2 oz scallions
- € ☐ 3 lbs local seasonal vegetable*
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- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 8 oz parsley

*Tomatoes, scallions, eggplant, onions, fennel, corn, bell peppers, okra, kale, chard, green beans, sweet potatoes, turnips, yams, and redskin potatoes are all vegetables that work well on this station

> Protein

- ☐ 2 lbs boneless skinless chicken thighs
- € ☐ 2 lbs andouille sausage
- € ☐ 4 lbs 55-60 shrimp, cooked, peeled, deveined

> Refrigerated

- ☐ MINOR'S® Herb De Provence Flavor Concentrate 1 tub
- € ☐ MINOR'S Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Roasted Garlic Flavor Concentrate 1 tub
- € ☐ MINOR'S Fire Roasted Poblano Flavor Concentrate 1 tub

CREOLE TOMATO

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 Creole tomato broth recipe
- € ☐ Poach, chill, and dice for soup 2 lbs chicken thighs
- € ☐ Slice into half-moons and saute 2 lbs andouille sausage
- € ☐ Secure 4 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
- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Secure 1 lb red beans (optional item)

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop parsley

> 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 (12)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (12)