

## General Tso's Spicy Chicken Broth

A popular and well known General Tso's Chicken broth.

Yield: 1 gallon + 1 cup  
Serving Size: 17 (8 oz) servings  
Prep time: 10 minutes  
Cook time: 30 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	.5 oz	—	1 Tbsp
Onions, cut into large rings	10 oz	168 g	2 cups
Red bell peppers, cut into rings	6 oz	60 g	1 each
Mushrooms, shitake, sliced thin	1.5 oz	40 g	1 cup
Crushed red pepper	—	3 g	1-1/2 tsp
Water	128 fl oz	—	1 gal
Minor's® General Tso's Sauce (RTU)	10.5 oz	296 g	1 cup
Minor's Natural Gluten Free Chicken Base	5 oz	144 g	1/2 cup
Ginger, peeled, long slices	2 oz	30 g	2 each
Sesame oil	1.5 oz	—	3 Tbsp
Cilantro, large sprig with stems	.5 oz	14 g	2 each

### Preparation Steps

1. In a 2–3 gallon stockpot, sauté onions, peppers, mushrooms and red pepper in oil for 3–5 minutes or until softened.
2. Add water, General Tso's Sauce and Chicken Base mixing well. Add ginger and let simmer for 10–15 minutes.
3. Remove from heat. Add sesame oil and cilantro. Season to taste.
4. Remove to soup station and hold until service.

### 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.

# GENERAL TSO

## ORDER GUIDE

## Order Guide for **50** Servings

### > Dry Goods

- € ☐ 2 oz Sesame oil
- € ☐ Crushed chile flakes
- € ☐ 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
- € ☐ 1 lb red bell peppers
- € ☐ 4 oz shiitake mushrooms
- € ☐ 4 oz ginger
- € ☐ 2 oz cilantro
- € ☐ 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 General Tso 'S Sauce 1 bottle

# GENERAL TSO

## 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 General Tso spicy chicken 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
- € ☐ 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)

# HOT AND SOUR VEGETABLE

## ORDER GUIDE

## Order Guide for 50 Servings

### > Dry Goods

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

### > Produce

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

- € ☐ 1 lb onions
- € ☐ 0.5 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\*
- € ☐ .5 lb herb cilantro, mint 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

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### > Protein

- ☐ 6 lbs boneless skinless chicken thighs

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### > Refrigerated

- ☐ 1 each MINOR'S® Chile Garlic Sauce
- € ☐ 1 each MINOR'S Natural Gluten Free Vegetable Base
- €

# HOT AND SOUR VEGETABLE

## 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 vegetable 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 (optional item)
- € ☐ Cook, 2 lbs (dry weight) rice noodles (optional item)
- € ☐ Cut kombu into 2x2 squares (optional item)

### > Day of Service

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

## Hot and Sour Vegetable 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 Vegetable 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, Vegetable 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)



## 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.

## Spicy Szechuan Beef Broth

A beefy broth with a hint of vinegar.

Yield: 1 gallon  
Serving Size: 16 (8 oz) servings  
Prep time: 10 minutes  
Cook time: 20 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Sesame oil	.5 oz	—	1 Tbsp
Leeks, cleaned, diced	4.75 oz	134 g	2 cups
Red bell peppers, diced	4 oz	111 g	1 cup
Mushrooms, sliced thin	2 oz	59 g	1 cup
Water	128 fl oz	—	1 gal
Minor's® Szechuan Sauce (RTU)	9 oz	256 g	1 cup
Minor's Natural Gluten Free Beef Base	2.5 oz	72 g	1/4 cup
Rice wine vinegar	2 fl oz	—	1/4 cup
Ginger, ground	0.5 oz	12 g	1 Tbsp

### Preparation Steps

1. In a 2–3 gallon stockpot, sauté leeks, peppers, and mushrooms in sesame oil.
2. Add the water, Szechuan Sauce, Beef Base, vinegar and ginger. Let simmer for 5–8 minutes.
3. 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.

# SZECHUAN BEEF

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

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

### > Produce

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

- € ☐ 1 lb leeks
- € ☐ 1 lb red bell pepper
- € ☐ 8 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\*
- € ☐ .5 lb herb cilantro, mint 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

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### > Protein

- ☐ 6 lbs sirloin or other tender cut

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### > Refrigerated

- € ☐ 1 each MINOR'S® Szechuan Sauce
- € ☐ 1 each MINOR'S Natural Gluten Free Beef Base

# SZECHUAN BEEF

## 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 Szechuan 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
- € ☐ 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 (optional item)
- € ☐ Cook, 2 lbs (dry weight) rice noodles (optional item)
- € ☐ Cut kombu into 2x2 squares (optional item)

### > Day of Service

- € ☐ Reheat broth to a minimum of 180°F
- € ☐ 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 beef cold (1)
- € ☐ Serving tongs (11)

## Szechuan Shrimp

This spicy shrimp broth will liven up any soup!

Yield: 1 gallon + 2 cups  
Serving Size: 18 (8 oz) servings  
Prep time: 10 minutes  
Cook time: 30 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	.5 oz	—	1 Tbsp
Onions, cut into large rings	6 oz	175 g	2 cups
Red bell peppers, cut into rings	2.5 oz	71 g	1 each
Mushrooms, shitake, sliced thin	2 oz	62 g	1 cup
Red chile flakes, dry	—	3 g	1-1/2 tsp
Water	128 fl oz	—	1 gal
Minor's® Szechuan Sauce (RTU)	9 oz	256 g	1 cup
Minor's Shrimp Base	3.75 oz	105 g	5 Tbsp
Ginger, peeled, long slices	2 oz	56 g	2 each
Sesame oil	1.5 oz	—	3 Tbsp
Cilantro, large sprig with stems	.5 oz	4 g	2 each

### Preparation Steps

1. In a 2–3 gallon stockpot, sauté the onions, peppers, mushrooms and chile flakes in oil for 3–5 minutes or until softened.
2. Add the water Szechuan Sauce, Shrimp Base and ginger. Mix well and let simmer for 10–15 minutes.
3. Remove from heat. Add the sesame oil and cilantro, and season to taste. Remove to soup station and hold until service.

### 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.

# SZECHUAN SHRIMP

## ORDER GUIDE

## Order Guide for **50** Servings

### > Dry Goods

- € ☐ 1 oz sesame oil
- € ☐ Crushed red pepper
- € ☐ 2 oz Rice wine vinegar
- € ☐ Ginger, ground
- € ☐ 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 onions
- € ☐ 1 lb red bell peppers
- € ☐ 1 lb 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\*
- € ☐ .5 lb cilantro

\*bell peppers, scallions, 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 55-60 shrimp, cooked, peeled, deveined

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### > Refrigerated

- ☐ MINOR'S® Szechuan Sauce 1 bottle
- € ☐ MINOR'S Gluten Free Shrimp Base 1 tub

# SZECHUAN SHRIMP

## 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 Szechuan Shrimp broth recipe
- € ☐ Secure 6 lbs cooked 55–60 shrimp
- € ☐ 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 (optional item)
- € ☐ 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
- € ☐ 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 (11)
- € ☐ Risers and station decorations
- € ☐ Container for holding shrimp cold (1)
- € ☐ Serving tongs (12)

## Wonton Soup

A crystal clear, lightly flavored well known Asian soup.

Yield: 1 gallon  
Serving Size: 16 (8 oz) servings  
Prep time: 10 minutes  
Cook time: 15 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl. oz	—	1 gal
Minor's® Natural Gluten Free Chicken Base	3 oz	90 g	5 Tbsp
Minor's Mushroom Base	1.75 oz	48 g	2 Tbsp
Soy sauce, low salt	1 fl oz	—	2 Tbsp
Garlic, thin julienne	.5 oz	32 g	3 Tbsp
Ginger, fresh, thin julienne	.75 oz	20 g	2 Tbsp
Scallions, long bias cut	1.25 oz	37 g	1/2 cup

### Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, combine the water, Chicken Base, Mushroom Base, soy sauce, garlic and ginger. Mix together and bring to a simmer. Simmer gently, being careful not to boil, for 5–8 minutes.
2. Add scallions.
3. Season to taste and remove from heat. Hold on soup station.



# WONTON

## ORDER GUIDE

## Order Guide for **50** Servings

### > Dry Goods

- € ☐ 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*

- € ☐ 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\*

\*bell peppers, scallions, 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

### > Frozen

- € ☐ 75 each 1 oz wonton dumplings (optional)€

### > Protein

- € ☐ 6 lbs boneless skinless chicken thighs
- €

### > Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S No Added MSG Mushroom Base 1 tub

# WONTON

## 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 Wonton broth recipe
- € ☐ Poach 6 lbs boneless skinless chicken thighs
  - ☐ Chill and dice chicken
- € ☐ Reserve 75 1 oz wonton dumplings
- € ☐ 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 (optional item)
- € ☐ 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
- € ☐ 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 (11)
- € ☐ Risers and station decorations
- € ☐ Container for holding chicken cold (1)
- € ☐ Serving tongs (12)