

Desert Spiced Beef Broth

A customizable broth for use on a soup station featuring *Minor's®* bases.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 30 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	–	1 gal
<i>Minor's</i> Gluten Free Natural Beef Base	4 oz	100 g	5 Tbsp
Cloves, whole	–	2 g	1 Tbsp
Cinnamon sticks	.25 oz	10 g	2 each
Olive oil	2 oz	–	1/4 cup
Carrots, sliced	5 oz	128 g	1 cup
Celery, sliced	4 oz	96 g	1 cup
Onions, sliced	4 oz	115 g	1 cup
Garlic cloves	1.5 oz	40 g	8 each
Mint	–	5 g	12 sprigs
Black pepper	–	2 g	1/2 tsp

Preparation Steps

1. In a 2–3 gallon stockpot, add the water, Beef Base, cloves and cinnamon sticks. Bring to a low simmer.
2. Add the oil to a separate pan over medium heat. Brown the carrots, celery, onions and garlic until tender, being careful not to scorch. Degrease and add the vegetables to the stockpot and continue to simmer for 30 minutes.
3. When broth has simmered long enough to fully develop all available flavor, strain and reserve broth. Some large vegetable pieces may be retained to use as a garnish for finished broth.
4. Add mint sprigs and pepper to broth. Check seasonings and hold until service.

DESERT SPICED BEEF

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ Cinnamon
- € ☐ Cloves
- € ☐ Black pepper
- € ☐ 1 lb brown rice
- € ☐ 1.5 lb couscous, optional
- € ☐ 1 lb lentils, optional

> Produce

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

- € ☐ 8 oz carrots
- € ☐ 8 oz onions
- € ☐ 8 oz celery
- € ☐ 4 oz garlic
- € ☐ 8 oz mint
- € ☐ 3 lbs local seasonal vegetable*
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*yams, tomatoes, onions, eggplant, fennel, okra, chiles, bell peppers, chard, kale, carrots, green beans, scallions, capers, dates, citrus fruit, and peas 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

DESERT SPICED 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 desert spiced 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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- € ☐ Cook 1 lb (dry weight) brown rice
- € ☐ Cook 1.5 lbs (dry weight) couscous, fluff with fork and toss with olive oil (optional item)
- € ☐ Cook 1 lb (dry weight) lentils (optional item)

> 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)