

## 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\*
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- ☐ .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
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- € ☐ 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)