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== RECIPE ==
GUIDE ==

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Beef Pot Roast

INGREDIENTS

- 4 oz. 23202 Elite Major Beef Stock Base, No MSG Added Beef Base
- 5 Lbs. Braising cut of Beef
- 5 Each Carrots, peeled
- 1 Each Leek, cleaned, trimmed
- 1 Each Onion, peeled and cut in 10 wedges
- 1 Each Fennel, cleaned and cut in 10 wedges
- 5 Each Parsnips, peeled and cut in half lengthwise
- 6 Each Potatoes, medium, peeled and quartered
- 20 Each Cipollini Onions, peeled
- 20 Each Garlic Cloves, peeled
- 20 Each Shallots, peeled
- 3 oz. Tomato Paste
- 5 Cups Water
- Salt
- Pepper
- Fresh Herbs
- Olive oil for coating

DIRECTIONS

- Trim beef if necessary
- Coat beef with thin layer of beef base
- Let stand for at least two hours
- Lightly coat large roasting pan with oil
- Lightly coat vegetables with oil and salt and pepper
- Prepare pot of beef broth with remaining base and water and set aside
- Place beef in roasting pan and into 350°F oven
- Times vary depending on the cut and tenderness
- After about one hour and vegetables and roast mixing occasionally. Try not to break them up.
- When vegetables start to brown lightly add tomato paste, roast for 10 minutes
- Add fresh herbs to taste
- Add beef broth after this step, as needed
- Sauce should thicken naturally





Linguini with Clam Sauce

INGREDIENTS

- 3 oz. 23903 Elite Major Clam Stock Base, No MSG
Added 00073292239038 Clam Base
- 80 Each Fresh Littleneck or Manilla Clams
- 3 TBSP Olive Oil
- 1 1/4 Cups White Wine
- 10 Cloves Minced fresh Garlic
- 2 Each Minced Shallots
- 1 Quart Clam Stock
- 2 Lbs. Cooked Linguini
- 1 1/2 Cups Fresh Chopped Italian Parsley
- 1/2 Each (Optional) Zest of Lemon
- (Optional) Red Pepper Flakes
- (Optional) Fresh Grated Parmesan or Romano Cheese

DIRECTIONS

- Cook linguini al dente
 - Rinse clams and be sure they are tightly closed
 - Bring one quart of water to the boil and add clam base
 - Set clam broth aside
 - In a pot with a cover add olive oil and sauté (lightly) shallot and garlic
 - Add clams, white wine, and black pepper
 - Cover and cook until clams open. DO NOT force clams to open. If they do not open, discard them.
 - When the clams are cooked, remove from pot and drain collecting all liquid
 - Return liquid to pot and any ingredients that are loose
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- Add half clam stock to pot (fresh clams can vary greatly in the amount of saltiness. Be sure and taste broth before adding all stock. If it is naturally salty do not add more clam broth)
 - Return clams with 2/3 of fresh chopped parsley
 - Add red pepper flakes, if desired, and toss
 - Divide warm linguini into 10 soup plates.
 - Lightly top pasta with fresh lemon zest if desired
 - Divide clams between dishes and top with hot clam sauce
 - Garnish dishes with remaining parsley
 - Freshly grated cheese is optional, not traditional.

Corn Chowder

INGREDIENTS

- 1 Lbs. Salt Pork or Slab Bacon, Diced 1/3"
- 1/4 Cup Reserved Pork or Bacon Fat
- 2 Cups Yellow Onion, Finely Chopped
- 2 Cups Celery, Finely Chopped
- 2 Cups Water
- 2 Quarts Whole Milk
- 1 1/2 oz. 29803 Elite Major Mirepoix Stock Base, No MSG Added 00073292298035
- 3 Lbs. Russet Potatoes, Peeled and Diced 1/2"
- 4 Each Bay Leaves
- 2 Cups Heavy Cream
- 5 Cups Corn Kernels
- Salt and Pepper to Taste

- Blend the reserved broth/milk mixture with a blender/immersion blender until emulsified and return to pot on low heat
- Add the corn and potato mixture back to the pot and allow 10 minutes for the corn to cook/heat through. Do not allow to boil
- Stir cream into chowder
- Adjust seasoning with salt and pepper to taste
- Hold on steam table at 160°F

DIRECTIONS

- Render salt pork and/or bacon over medium heat until crispy but not burnt. Remove pork from pot and set aside.
- Leave rendered fat in pot
- Add onion and celery. Cook until vegetables are softened but not browned
- Add water, milk, Major Mirepoix Base, potatoes, bay leaves, pork, salt and pepper.
- Bring to a gentle simmer and cook until the potatoes are tender.
- Place a large colander into a large bowl
- Drain the soup through the colander and remove the bay leaves





Chicken White Wine Reduction Sauce

INGREDIENTS

- 1 TBSP Oil, Avocado/Light Olive
- 1 Medium Shallot, Medium, Small Dice
- 1/2 Cup White Wine
- 2 Cups Water
- 1 1/2 TBSP 23302 Elite Major Chicken Stock Base, No MSG Added 10073292233026
- 1 TBSP Thyme Leaves, Fresh, Chopped
- 2 oz. Cold Water
- 2 TBSP Cornstarch

DIRECTIONS

- In a sauce pan over medium high heat add oil and swirl to coat bottom
 - Add diced shallots and cook until tender
 - Add wine and reduce to a syrup
 - Combine water and Major Products chicken base in a bowl or measuring cup to create a stock
 - Add stock mix to wine syrup in the sauce pan
 - Add chopped thyme leaves and bring to a boil
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- Mix cold water and cornstarch in a bowl or measuring cup to create a slurry (use up to 1 TBSP more cornstarch for thicker sauce)
 - Add slurry to the sauce when boiling and whisking to combine
 - Hold sauce hot for service or chill for later use (up to 3 days refrigerated)

Red Wine Reduction Sauce

INGREDIENTS

- 1 TBSP Oil, Avocado/Light Olive
- 2 Cloves Garlic, Chopped
- 1/2 Cup Red Wine
- 2 Cups Water
- 1 1/2 TBSP 23206 Elite Major Beef Stock Base, No MSG Added 10073292232067
- 1 TBSP Rosemary, Fresh, Chopped
- 2 oz. Cold Water
- 2 TBSP Cornstarch

DIRECTIONS

- In a sauce pan over medium high heat add oil and swirl to coat bottom
 - Add garlic and saute until soft
 - Add wine and reduce to a syrup
 - Combine water and Major Products Beef Base in a bowl or measuring cup to create a stock
 - Add stock mix to wine syrup in the sauce pan
 - Add chopped rosemary and bring to a boil
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- Mix cold water and cornstarch in a bowl or measuring cup to create a slurry (use up to 1 TBSP more cornstarch for thicker sauce)
 - Add slurry to the sauce when boiling and whisking to combine
 - Hold sauce hot for service or chill for later use (up to 3 days refrigerated)





Lobster Cream Cheese Dip

INGREDIENTS

- 2 TBSP Oil, Avocado/Light Olive
- 1 Lbs. Lobster, Raw, 1/2" Diced
- 3 TBSP Tomato Paste
- 1/2 Cup Sherry Wine
- 1/4 Cup Brandy
- 2 tsp. 23706 Elite Major Lobster Base, No MSG
Added 10073292237062
- 1 Cup Water
- 1 1/2 Lbs. Cream Cheese, 1/2" Cubes, Room Temperature
- 1/4 Cup Heavy Cream

DIRECTIONS

- In a sauce pan over medium high heat add oil and swirl to coat bottom
- Add lobster and tomato paste, cook for 2-3 minutes, stir while cooking to coat the lobster with the tomato paste
- Add sherry and brandy carefully, bring to a boil
- Using a long stem lighter to light and flame off the alcohol. May need to light a couple times
- Combine water and Major Products Lobster Base in a bowl or measuring cup to create a stock
- When flames are gone add stock mix to pan
- Add half of the cream cheese and stir gently while melting
- Add remaining cream cheese and stir in gently to melt
- When cream cheese is melted add heavy cream, whisk to blend and smooth sauce, careful not to break up lobster pieces
- Cook at a low boil or just under a boil for 5-6 minutes or until thickens
- Remove from heat and place in storage container
- Cool dip mix completely to below 40°F. Hold up to 3 days
- For service bring dip up to 165°F in a sauce pan or microwave. Serve with toasted bread crostinis, vegetable sticks or chips
- Note* the refrigerating step is needed to thicken the dip to spreadable stage. If served directly after cooking the product will remain thin

Mulligatawny Soup

INGREDIENTS

- 1/2 Cup Butter
- 1 Cup Small Diced Onion
- 8 oz. Thin Chicken Strips
- 2 TBSP Curry Powder
- 1 1/4 Cups Flour
- 2 TBSP Tomato Puree
- 4 1/2 Quarts Water
- 8 TBSP 29805 Elite Major Mirepoix Stock Base, No MSG Added 00073292298059 Elite Mirepoix
- 6 TBSP Dry Sweetened Coconut
- 4 TBSP Mango Chutney
- 2/3 Cup Medium Diced Apples
- 2 Cups Pre-cooked White Rice
- Pinch Salt
- 2 oz. Cashew Nuts

DIRECTIONS

- Melt butter in pan
- Sauté chicken until light brown
- Sauté onions till light brown
- Add curry and sauté with onions for 2-3 minutes
- Add flour to make a roux, cook to tan color
- Add tomato and mix well
- Bring water to boil
- Wisk in Major Mirepoix Base
- Wisk in roux
- Add coconut, chutney & apples, simmer for 1 hour
- Put soup through blender
- Add rice
- Add salt to taste
- Garnish with cashew nuts, if desired





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