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Sweet & Sour Soup - NYMM

Yield: 5 gals.

INGREDIENTS:

2	cups	Sesame oil
5	lb	Onion, sliced, julienne
3	lb	Green Peppers, julienne
3	lb	Red Peppers, julienne
5	lb	Pork Loin
4	oz	Ginger, chopped
1/2	cup	Garlic chopped
1 #10	can	Bamboo Shoots
12	oz	Black Fungus, Soaked, julienne
5 1/2	gallons	Chicken Stock
5	cups	Soy Sauce
5	cups	Rice Vinegar
1/2	cup	Sugar
1	Tbspn	Cayenne Pepper
1	cup	Anchovy Filets, chopped
1	Quart	Rice Flour }
1	Quart	Water } Blended
16	Each	Eggs, Beaten
4	lb	Tofu 1/2" dice

METHOD:

Saute the Onion, Peppers, Pork, Ginger and Garlic in the Sesame Oil.

Add the Bamboo, Black Fungus, Stock, Soy, Vinegar, Sugar, Cayenne and Anchovy.

Simmer for 30 minutes.

Add the Flour mixture, blend well and cook for 15 minutes.

Mix in the Egg and Tofu

Remove from the heat.

GARNISH PER GALLON

1 cup	Julienne Snow Peas
1/2 cup	Toasted Onion Flakes
1/4 cup	Toasted Sesame Seeds

PUREE OF ARTICHOKEs - NYMM

Yield: 20 gallons

INGREDIENTS:

Oil, Olive Blended (75% can)	16 oz
Spice, Bay Leaves Ground	1 oz
Cream, Heavy Dispenser	2 gal
Carrot, Diced 1/4"	8 lb
Celery, Diced	8 lb
Leeks	8 lb
Herb, Rosemary Fresh	2 oz
Herb, Thyme Fresh	2 oz
Artichoke, Bottoms, Frozen	32 lb
Slsau, Chicken Stock	16 gal
Slmisc, Salt and White Pepper	2 ½ oz

Method:

1. Heat the oil and sweat the mirepoix
2. Add the stock, artichokes, bay leaves and the herbs in a sachet and simmer for 20 - 30 minutes.
3. Puree the soup and strain through a chinois.
4. Add the heavy cream.
5. Season with salt and pepper.

Garnish: Kalamata Olive and tomato relish

BEEF AND VEGETABLE BARLEY SOUP IN BROTH YIELD 20 GALS

INGREDIENTS:

OLIVE OIL	2	CUPS	
CHOPPED GARLIC	2	CUPS	
1/4" MUSHROOMS	12	LB	SAUTEED IN GARLIC ADD
SLICED SHITAKE BUTTON MUSH ADD	8	LB	SAUTEED IN GARLIC
1/4" DICED LEEKS	10	LB	
1/4" RED POTATOES DICED	15	LB	
1/4" DICED CARROTS	12	LB	
1/4" DICED CELERY	10	LB	
1/4" RED ONIONS	8	LB	
1/4" DICED GROUND BEEF FAT	20	LB	SAUTEED- REMOVE
VEAL GLACE	4	GAL	
REAL DEMI	2	GAL	
GROUND BLACK PEPPER	1/4	CUP	
THYME	1/4	CUP	
CHICKEN BASE	4	GAL	
BARLEY	8	LBS	

METHOD:

1. SAUTE BEEF DRAIN OF FAT RESERVE.
2. HEAT OLIVE OIL SAUTEED IN GARLIC UNTIL GOLDEN BROWN, ADD LEEKS, CARROTS, CELERY, ONIONS, AND SAUTEED FOR FEW MINUTES.
3. ADD WATER, STOCK REAL DEMI AND BARLEY. BRING TO BOIL, REDUCE TO SIMMER.
4. ADD POTATOES, COOK UNTIL AL DENTE. ADD PEPPER AND THYME AND THE COOKED BEEF, COOK FOR A FEW MORE MINUTES THEN SHUT OFF. ADD MUSHROOMS AND REMOVE.

GARNISH: SLICED CHIVES (OUTLET TO PROVIDE INFO).

BEEF AND VEGETABLE SOUP IN BROTH

INGREDIENTS:

OLIVE OIL	2	CUPS	
CHOPPED GARLIC	2	CUPS	
1/4" MUSHROOMS	12	LB	SAUTEED IN GARLIC ADD
SLICED SHITAKE BUTTON MUSH ADD	8	LB	SAUTEED IN GARLIC
1/4" DICED LEEKS	10	LB	
1/4" RED POTATOES DICED	15	LB	
1/4" DICED CARROTS	12	LB	
1/4" DICED CELERY	10	LB	
1/4" RED ONIONS	8	LB	
1/4" DICED GROUND BEEF FAT	20	LB	SAUTEED- REMOVE
VEAL GLACE	4	GAL	
REAL DEMI	2	GAL	
GROUND BLACK PEPPER	1/4	CUP	
THYME	1/4	CUP	
CHICKEN BASE	4	GAL	

METHOD:

1. HEAT OLIVE OIL SAUTEED IN GARLIC UNTIL GOLDEN BROWN, ADD LEEKS, CARROTS, CELERY, ONIONS, AND SAUTEED FOR FEW MINUTES.
2. ADD WATER, STOCK REAL DEMI. BRING TO BOIL, REDUCE TO SIMMER.
3. ADD POTATOES, COOK UNTIL AL DENTE. ADD PEPPER AND THYME AND THE BEEF, COOK FOR A FEW MORE MINUTES THEN SHUT OFF. ADD MUSHROOMS AND REMOVE.

GARNISH: SLICED CHIVES (OUTLET TO PROVIDE INFO).

BEEF AND WILD MUSHROOM Yield: 20 servings

INGREDIENTS:

RW Marsala bisdegia	1 ½ gal
Water	13 gal
Oil, sald cottonseed	12 oz
Base, beef	3 1/4 lb
Sauce, soy	1 qt
Garlic, minced in water	2 ½ lb
Onion, yellow diced 5#	12 lb
Herb, parsley Italian	1 oz
Slv, mushroom shitake sl	8 lb
Slv, mushroom sliced	8 lb
Slbut, beef tenderlon tri	20 lb
Slv, potatoes red ½ “ dice	10 lb
Slsau, veal stock demi gla.	2 gal
Slmisc, salt and white pepper	2 oz

METHOD:

1. Saute onion and garlic in oil
2. Add mushrooms and saute until dry
3. Add Marsala wine and reduce by 3/4
4. Cook off beef separately and drain off all grease
5. Add stock and beef to mushroom reduction
6. Finish with soy sauce and adjust seasoning with salt and pepper
7. Garnish with chopped parsley.

BEEF AND WILD MUSHROOMS YIELD 20 GAL

INGREDIENTS:

PEANUT OIL	12	OZ
GARLIC	2.5	#
1/4" DC ONIONS	12	#
JULIENNE SHITAKE MUSHROOMS	8	#
SLICED DOMESTIC MUSHROOMS	8	#
MARSALA WINE	1.5	GAL
COARSE GROUND BEEF	20	#
BEEF STOCK	15	GAL
SOY SAUCE	1	QT
SALT AND PEPPER		TO TASTE
CHOPPED ITALIAN PARSLEY		FOR GARNISH

METHOD:

- 1. SAUTE ONION AND GARLIC IN OIL.**
- 2. ADD MUSHROOMS AND SAUTE UNTIL DRY.**
- 3. ADD MARSALA WINE AND REDUCE BY 3/4.**
- 4. COOK OFF BEEF SEPARATELY AND DRAIN OFF ALL GREASE.**
- 5. ADD STOCK AND BEEF TO MUSHROOM REDUCTION.**
- 6. FINISH WITH SOY SAUCE AND ADJUST SEASONING WITH SALT AND PEPPER.**
- 7. GARNISH WITH CHOPPED PARSLEY.**

BEEF BARLEY SOUP

YIELD 30 GALS

BEEF GROUND	20	LB
GARLIC CHOPPED	0.5	LB
ONION YELLOW DICED	10	LB
CARROTS DICED	8	LB
CELERY DICED	8	LB
BEEF STOCK FROM BASE (JARS)	24	GALS
BARLEY	10	LB
ROUX	6	LB
TOMATO WITH JUICE DICED CN # 10	3	CN
PEPPER WHITE GROUND	1/3	CUP
WORCESTERSHIRE SAUCE	5	OZ

METHOD :

1. SAUTE BEEF, DRAIN THE GREASE.
2. ADD THE VEGETABLES SAUTE TILL TENDER.
3. ADD BEEF STOCK AND BARLEY, COOK TILL TENDER.
4. ADD ROUX SIMMER FOR 10 MINUTES.
5. ADD DICED TOMATO, PEPPER AND WORCESTER SHIRE SAUCE, SIMMER FOR 15 MINUTES.
6. LABEL, CHILL DOWN QUICKLY TO AVOID BACTERIA GROWTH.

BEEF STROGANOFF SOUP YIELD: 4 Gallons

INGREDIENTS:

8oz.		Butter
8	oz.	Chopped Shallots
6	oz.	Chopped Garlic
1	cup	Paprika
1/2	gal.	White Wine
2	cups	Cider Vinegar
1-1/2	gal.	Cream sauce Base
1-1/2	gal.	Demi-glance
1	gal.	Chicken Stock
4	lb.	Sliced Button Mushroom

Garnish:

8	lb.	Julienne Prime Rib or Sirloin (cooked)
2	lb.	Dill Pickles
1	cup	Chopped Chives
2	cups	Sour Cream

METHOD:

Saute the Shallots and Garlic in Butter.

Add the Paprika and saute quickly.

Deglaze with the white wine and cider vinegar.

Reduced by 2/3rds.

Add the cream sauce base, demi and chicken stock.

Bring to a boil and simmer for 10 minutes. Check seasoning and consistency (may need to thicken with corn starch).

Pass through fine chinois, add the mushrooms and let sit for 1/2 hour.

Serve.

BLACK BEAN SOUP

YIELD 20 GALS

BLACK BEANS, DRY		20	LB	10	OZ
HAM STOCK, #R010070		17	GAL		
ONION, YELLOW, 1/4" DICED	5	LB	8	OZ	
CELERY, 1/4" DICED		5	LB	8	OZ
CARROTS, 1/4" DICED		5	LB	8	OZ
TOMATO PUREE		8	LB		
THYME, LEAF		1	TBSP	2	TSP
PEPPER, BLACK, TABLE GRIND		2	TSP		
GLOVES, GROUND		1/4	TSP		
MUSTARD DRY		2	TBSP		
CREAM SAUCE BASE ROUX		2	LB		
PORT WINE OR SHERRY		1	QT		
SALT		TO	TASTE		
ONIONS, YELLOW 1/4" 2ND		4	LB		
CHOPPED BACON		4	LB		

METHOD:

1. RINSE BEANS WELL IN COLANDER. CHECK FOR STONES AND REMOVE. SOAK CLEANER BEANS FOR 12 HOURS IN ENOUGH WATER TO COMPLETELY COVER BEANS. HOLD REFRIGERATED. DISCARD WATER.
2. ADD BEANS TO HAM STOCK, BRING TO BOIL.
3. SAUTE SALT PORK, 1ST ONIONS, CELERY AND CARROTS UNTIL TENDER. REMOVE FAT, ADD COOKED VEGETABLES TO BEANS. BLEND WELL.
4. ADD TOMATO PUREE, THYME, PEPPER, CLOVES AND MUSTARD; SIMMER UNTIL BEANS ARE TENDER, APPROX. 2 HOURS. STIR OCCASIONALLY.
5. ADD ROUX AND STIR UNTIL WELL-BLENDED. COOK UNTIL THICKENED.
6. PUREE IN A HEAVY DUTY BLENDER OR HOBART VCM MIXER.
7. ADD SALT IF NEEDED.
8. REFRIGERATE IMMEDIATELY, GET SOUP CHILLED AS QUICKLY AS POSSIBLE TO PREVENT SPOILAGE. ADD PORT WINE OR SHERRY, COMBINE WELL COVER WHEN CHILLED.
9. HEAT SOUP IN SMALL QUANTITIES AS NEEDED FOR SERVICE. HEAT QUICKLY OVER DIRECT HEAT, STIRRING CONSTANTLY TO PREVENT SCORCHING.
10. HOLD HOT, COVERED IN AUDIBLE BOILER SET-UP.
11. PORTION INTO SPECIFIED HOT DISH. TOP WITH OR OFFER 1/4" DICED PORTION (2ND LISTED)--1-2-TS. PER PORTION. SERE AS DIRECTED.

BORSCHT NYMM 10 Gallons

INGREDIENTS:

Butter clarified 1 Cup
Yellow Onion diced 5 Lbs
Carrots grated 3 Lbs
Red Potato diced 5 Lbs Saute at Med heat no color

Sauerkraut wash and drained 1 #10 can Add
Cumin grd. 1 Tbspn Add saute

Beets diced with juice 2 #10 can
Borscht juice 8 Gal.
Beef base 24 Oz.
Blk. Pepper grd. 1 tbspn Add simmer 45 minutes, strain, puree garnish in
V.C.M. and add puree in soup

Bring back to boil, remove and cool down.

BOUILLABAISSE STOCK (ENCORE)

Yield: 4 Gallons

INGREDIENTS:

10 oz	Olive Oil	
6 oz	Garlic, chopped	
2 lb	Onion, sliced	
2 lb	Celery, sliced	
2 lb	Carrot, sliced	
12 oz	Leek, sliced	
1½ lb	Fennel, sliced	
6 oz	Tomato Puree	
26 oz	White Wine	
38 oz	Orange Juice	
4 oz	Lemon Juice	
1 Gal	Chicken Stock	
4 oz	Clam Base	
2 each	Bay Leaf	}
1 bun	Parsley stalks	}
1/4 bunch	Thyme	}
6	Peppercorns	} in Muslin sachet
2 each	Cloves	}
2½ oz	Aniseed	}
1 pinch	Saffron	
2 gal	Clam Juice	

METHOD:

Saute the garlic, onion, celery, carrot, leek and fennel in the olive oil.

Add the tomato puree and deglaze with the white wine.

Add the Orange and lemon juice and reduce by 1/2 (half).

Add the clam juice, chicken stock and base and bring to a boil.

Skim and add the herb sachet and the saffron.

Cook for 1/2 hour, check serving and remove from heat.

Strain.

Bouillabaise Stock - NYMM

Yield: 40 Gallons

INGREDIENTS:

½	Gal	Olive oil	
2	lbs	Garlic, chopped	
20	lbs	Onion, sliced julienne	
20	lbs	Celery, sliced julienne	
20	lbs	Carrot, sliced julienne	
8	lbs	Leek, sliced julienne	
15	lbs	Fennel, sliced julienne	
½	#10 Can	Tomato Puree	
2	Gals	White Wine	
3	Gals	Orange juice	
3	Quarts	Lemon juice	
36	Gals	Chicken stock	
2	lbs	Fish base	
5	oz	Bay leaves	}
8	Bunch	Parsley stalks	}
2	Bunch	Thyme	}
1	Cups	Peppercorns	} in Muslin sachet
20	Ea	Cloves	}
3	Cups	Aniseed	}
1/2	Can	Saffron	

METHOD:

Saute the Garlic, Onion, Celery, Carrot, Leek and Fennel in the Olive oil.

Add the Tomato puree and deglaze with the White Wine.

Add the Orange and Lemon juice and reduce by half.

Add the Chicken stock and base and bring to a boil.

Skim and add the herb sachet and the Saffron

Cook for ½ hour, check seasoning and remove from heat.

***** 90 Lb x 1" Pieces Assorted Seafood for Full Batch**

CHICKEN STOCK

Yield: 12 Gals

INGREDIENTS:

Chablis Masson 18 ltr	4 gals.
Water	25 gals.
Tomato, paste #10 can	1 ea.
Peppercorn, black and white	1/2 lb.
Garlic, minced in water	2 1/2 lbs.
Shallot, peeled	2 1/2 lbs.
Herb, thyme fresh	1/2 lb.
Chicken bones	200 lbs.
Mirepoix	10 lbs.

Method:

1. Panned up 5 cs of chicken bones on oven trays, on each tray put 8 each whole shallots and 8 each whole garlic cloves.
2. Roast off in convection oven, on 400F, for 30 minutes.
3. Put tomato paste and Mirepoix on bones, very lightly, and continue cooking until golden brown.
4. 2 minutes before removing, deglaze each sheet pan with 1/2 cup of white wine.
5. Pull bones and cool down for later use.
6. Put 20 pans of roasted bones in a large kettle and deglaze the pans with white wine and add to bones.
7. Add all herbs and spices to kettle and fill with water. Simmer overnight. Strain reduce by half.

CALIFORNIA VEGETABLE WITH RICE SOUP 15 GALS

INGREDIENTS:

BLACK PEPPER AND SALT		TO TASTE
OLIVE OIL		4 CUPS
DICED ONIONS		3 LBS
DICED CELERY		4 LBS
DICED CARROTS		5 LBS
DICED TOMATOES	1	CN 10#
DICED LEEKS		5 LBS
LIMA BEANS		4 LBS ADD LAST
RAW RICE		6 LBS
CHICKEN STOCK		2 GALS
WATER WITH BASE		5 GALS
SPINACH		5 LBS

METHOD:

- 1. HEAT OLIVE OIL AND SAUTEE GARLIC THEN ADD ONIONS, SAUTEE FOR FEW MINUTES AND LEEK, SAUTEE FOR FEW MINUTES.**
- 2. ADD STOCK AND WATER WITH BASE, BRING TO BOIL, REDUCE TO SIMMER, STIR CONSTANTLY.**
- 3. ADD CARROTS, CELERY AND DICED TOMATOES AND BEANS.**
- 4. SERVE RICE ON THE SIDE AS GARNISH (STEAMED).**

COOKING TIME 1 HOUR.

Carrot and Walnut Soup – NYMM Yield: 30 gallons

INGREDIENTS:

Water	10 gal
Flour, All Purpose	3 lb
Sugar, Granulated	2 lb
Base, Chicken	5 lb
Nuts, walnuts, Shelled	6 lb
Spice, Ginger Ground	1 lb
Spice, Pepper, White Ground	2 oz
Butter, Salted Bulk	6 lb
Juice, Lemon Fresh	16 oz
Juice, Orange Fresh	3/4 gal
Onion, Yellow Diced 5#	20 lb
Slv, Carrots 1" diced	35 lb
Slsau, Chicken Stock	12 gal

Method:

1. Saute the onions and the carrots in the butter, do not brown.
2. Add the flour and the sugar and mix well, cook the roux.
3. Add the chicken stock and mix.
4. Add the rest of the ingredients, except for the walnuts, cook for 30 minutes.
5. Puree the soup and strain through a chinois.
6. Adjust the seasoning.
7. Garnish with the roasted walnuts.

CHICKEN CONSOMME - NYMM

Yield: 34 gallons

INGREDIENTS:

Salt, Kosher	2 oz
Base, Chicken	4 lb
Spice, Bay Leaves Ground	Pinch
Spice, Peppercorn Black Whole	3 oz
Spice, Thyme Whole Leaves	2 oz
Eggs, White Frozen	1 ½ gal
Juice, Lemon Fresh	1 qt.
Slsoup, Chicken Raft	24 lb
Slv, Mushroom Sliced	1 lb
Slsau, Chicken Stock	28 gal

Method:

1. The raft should consist of 22# of chicken and 8# of mirepoix, ground together with the coarse diced.
2. Combine the raft, egg whites and seasonings and mix well.
3. Add the cold stock and mix well.
4. Bring to a simmer slowly, skimming frequently.
5. Simmer until the raft is set and the soup is clarified.
6. Taste the consomme and adjust the seasoning by placing the salt and pepper in the cheese cloth when straining.

Garnish: Julienne vegetables - zuchinni, yellow squash and carrots

Chicken Gumbo- NYMM

Yield:12 Gallons

INGREDIENTS:

Bacon Fat	1 cup }	
Red Onion 3/8" dice	4 lbs. }	
Yellow Onions 3/8" dice	4 lbs.}	
Garlic chopped	2 cups}	Saute, set aside for garnish
Green Peppers 3/8 dice	4 lbs. }	
Yellow Peppers 3/8 dice	4 lbs.}	
Celery 3/8 dice	3 lbs }	
Carrots 3/8 dice	3 lbs }	
Bacon crisp 1/4" hand dice		2 sheet pan}
Frozen Peas	3 lbs.}	
Frozen Okra	3 pks.}	
Roast chicken 1/2" hand dice	6 each}	
Chicken stock	9 gals.}	
Chicken base	1 1/2 jr}	Combine, bring to boil
Worcestershire	1/2 btl }	
Rice washed, raw	2 lbs -	Add simmer until tender
Bacon fat	2 cups }	
Paprika	1 cup }	
Curry powder	1 cup }	
Nutmeg	1 Tbsp }	Saute, add to soup
Gumbo file	6 Tbsp }	
Thyme	3 Tbsp }	
Cajun Spice	1/2 cup }	
Diced Tomato with juice #10 can simmer	1/2 can }	Add, bring to
Brown Roux garnish, minutes - remove	1½ lb. }	Stirring, add sauteed simmer 15

CHICKEN NOODLE SOUP YIELD 15 GAL

INGREDIENTS:

1/4" DC ONIONS	5 #
1/4" DC CARROTS	4 #
1/4" DC CELERY	3 #
OLIVE OIL	8 OZ
GARLIC CHOP	2 OZ
MARJORAM	1 OZ
OREGANO	1 OZ
DC CHIX MEAT	15 #
CHICKEN STOCK	8 GAL
DITALINI PASTA	5 #
SALT AND PEPPER	TO TASTE

METHOD:

- 1. SAUTE ONIONS, CARROTS, CELERY AND GARLIC IN 1/2 LISTED OLIVE OIL.**
- 2. ADD MARJORAM AND OREGANO, ADJUST SEASONING WITH SALT AND PEPPER AND RESERVE.**
- 3. SAUTE CHICKEN MEAT IN REMAINING OLIVE OIL.**
- 4. WHEN CHIX MEAT IS COMPLETELY COOKED DRAIN OFF EXCESSIVE FATS AND ADD CHICKEN STOCK.**
- 5. ADD VEGETABLE MIXTURE INTO MEAT AND STOCK AND ADJUST SEASONING WITH SALT AND PEPPER.**
- 6. COOK OFF PASTA AND SERVE ON SIDE.**

Chicken Noodle Soup - NYMM Yield: 10 servings

INGREDIENTS:

Water	8 gal	
Oil, salad conttonseed	8 oz	
Base, chicken		2 lb
Pasta, ridiatore, tricolor	5 lb	
Spice, marjoram ground	1 oz	
Spice, oregano leaves		1 oz
Carrot, diced 1/4"	5 lb	
Celery, diced		4 lb
Garlic, minced in water	2 oz	
Onion, yellow diced 5#	6 lb	
Chicken, leg cubes (dark meat)	10 lb	
Slmisc, salt and white pepper		2 lb

METHOD:

1. Saute onions, carrots, celery and garlic in ½ listed Olive oil
2. Add marjoram and oregano, adjust seasoning with salt and pepper and reserve
3. Saute chicken meat in remaining Olive oil
4. When chicken meat is completely cooked, drain off excessive fats and add chicken stock
5. Add vegetable mixture into meat and stock and adjust seasoning with salt and pepper
6. Cook off pasta and serve on side.

Chicken Paprikash Soup - NYMM

Yield: 10 Gallons

INGREDIENTS:

2 cups	Bacon Fat	}	
4 lb	Red Onion, 1/2" Dice	}	
4 lb	Yellow Onion, 1/2" Dice	}	} Saute and set aside for garnish
4 lb	Red Peppers, 1/2" Dice	}	
4 lb	Yellow Peppers, 1/2" Dice	}	
4 lb	Green Peppers, 1/2" Dice	}	
8 each	Cooked Chicken, 1/2" Dice	}	
1 sheetpan	Crisp Bacon, 1/2" Dice	}	
20 each	Bell Pepper Halves	}	
5 lb	Mirepoix	}	
2 lb	Chopped Garlic	}	} Saute
1/2 cup	Marjoram	}	
10	Bay Leaves	}	
1/4 cup	Thyme	}	
3 Tbsp	Crushed Red Pepper	}	
5 cups	Paprika	}	
1/4 cup	Cumin	}	} Add, Saute
1/2 cup	Tomato Paste	}	} Add, Saute
5 gallons	Chicken Stock	}	
3 gallons	Cream	}	} Add, Simmer 20 minutes
1/2 gallon	Chablis	}	
2 jars	Chicken Base	}	
2 lb	blended{Flour}	}	} Stir in, Simmer for 10 minutes,
2 quarts	{Chablis}	}	} Blend and strain

Add garnish to soup, simmer 10 minutes and remove.

CHICKEN SOUP WITH POTATO AND SPINACH

YIELD 15 GAL

INGREDIENTS:

PEANUT OIL	12	OZ
1/2" DC RED BLISS POTATOES	6	#
SPINACH, BLANCHED AND CHOPPED	9	#
1/4" DC CARROTS	6	#
1/4" DC ONION	3	#
THYME, FRESH IN SACHET BAG	3	OZ
DC CHICKEN MEAT	9	#
CHICKEN STOCK	10 1/2	GAL
SALT AND PEPPER		TO TASTE
LEMON JUICE	4	OZ
DICED TOMATO #10 CAN	2	

METHOD:

1. SAUTE CARROTS, ONIONS AND THYME THE LISTED PEANUT OIL (RESERVE).
2. SAUTE CHICKEN MEAT IN REMAINING OIL.
3. WHEN CHICKEN IS COMPLETELY COOKED, DRAIN OF EXCESS FAT AND ADD CHICKEN STOCK AND POTATOES. ADD THYME IN SACHET BAG.
4. WHEN POTATOES ARE 1/2 COOKED ADD VEGETABLES AND DICED TOMATO.
5. ADJUST SEASONING WITH SALT AND PEPPER.
6. BLANCH AND SEASON SPINACH AND SERVE AS GARNISH.

CHILI - NYMM

	5 gal.	10 gal.	20 gal.
INGREDIENTS:			
Ground chuck, (Hamburger or chili grind)	25 lb	50 lb	100 lb
Cumin, ground	1/2 cup	1 cup	2 cups
Onions, diced 1/4"	1/2 gal	1 gal	2 gals
Garlic, chopped	1/2 cup	1 cup	2 cups
Chili powder, depending on brand	1 1/2 lb	2-3 lb	4-6 lb
Tomatoes, diced chopped fine in Buffalo chopper, with juice	1-10 can	2-10cans	4-10cans
Jalapeno peppers chopped fine, optional	1/4 cup	1/2 cup	1 cup
Beefstock or water	2 1/2 gal	5 gals	10 gals
Salt or beef base	to taste	to taste	to taste
Flour, All purpose	1 1/2 lb	2 1/2-3 lb	5-6 lb
Green Peppers	1 qt	1/2 gal	1 gal
Oregano	pinch	1/4 cup	1/2 cup
Little Vinegar	4 oz	8 oz	16 oz
Ketchup	4 oz	8 oz	16 oz

METHOD:

1. Brown ground meat in tilting frying pan in it's own fat. Strain off fat, blend with flour to make roux and reserve.
2. Add onions, garlic and jalapenos, saute, do not brown. Add chili powder and cumin blend well. Add tomato product and stock, simmer for 30-60 minutes depending on meat grind.
3. Turn off heat and let rest for 20 minutes. Now incorporate roux quickly with wire whip and simmer for 20 minutes more, stirring frequently.
4. Place in containers, cool, and refrigerate.
5. Cooked pinto or kidney beans are added to chili when reheated for service.

Remember: Good-chili depends on the quality of the chili powder used.

CORN AND CILANTRO SOUP YIELD 15 GAL

INGREDIENTS:

WHOLE BUTTER	2 #
1/4" DC ONIONS	15 #
CHOP GARLIC	10 OZ
CUMIN	5 OZ
1/4" DC GREEN PEPPERS	10 #
DC RED PEPPERS	2 # 10 CAN
DC. TOMATOES	1 # 10 CAN
KERNEL CORN	4 # 10 CAN
SALT AND PEPPER	TO TASTE
CHOP CILANTRO (GARNISH)	3 BUNCH
CHIX STOCK	7.5 GAL

METHOD:

- 1. SAUTE ONIONS, GARLIC AND CUMIN IN WHOLE BUTTER**
- 2. WHEN ONIONS ARE TRANSPARENT, ADD RED AND GREEN PEPPERS AND SAUTE 2 MINUTES.**
- 3. ADD REST OF INGREDIENTS AND COOK UNTIL FLAVOR COMBINES.**
- 4. ADJUST SEASONING WITH SALT AND PEPPER.**

CRAB SOUP - NYMM

YIELD: 16 GAL

INGREDIENTS:

WHOLE BUTTER	4	LB
GROUND BACON	2	LB
CELERY 1/2" SLICED	8	LB
ONIONS YELLOW 1/4" DICED	2	LB
CARROTS 1/4" DICED	8	LB
GREEN BELL PEPPERS 1/2' DICED	4	LB
TOMATO DICED CANNED W/JC	48	LB
TOMATO PUREE	2	GAL
SEASONING OLD BAY	1	C
CHICKEN STOCK	8	GAL
CORN STARCH	2	LB
CHABLIS	2	QT
SALT AND PEPPER	TO TASTE	

METHOD:

1. MELT THE BUTTER, ADD THE GROUND BACON, SAUTE ALL THE VEGETABLES.
2. ADD TOMATO DICED AND TOMATO PUREE, SIMMER.
3. ADD SEASONING OLD BAY.
4. ADD CHICKEN STOCK BRING TO SIMMER.
5. DILUTE THE CORN STARCH WITH CHABLIS, ADD TO THE SOUP, BRING TO SIMMER.
6. SEASON AS NEEDED.
7. CHILL DOWN QUICKLY TO AVOID BACTERIA GROWTH.

CREAM OF ASPARAGUS YIELD 50 GAL

CHICKEN STOCK	10 Gal
BUTTER MELTED	2 LB
SHALLOTS CHOPPED	4 LB
ONION YELLOW CHOPPED	15 LB
ASPARAGUS STEMS GROUND	100 LB
WATER	20 GAL
CHICKEN BASE	2 LB
NUTMEG GROUND	1/4 CUP
WHITE PEPPER GROUND	1/2 CUP
LEMON JUICE FRESH	2 CU
ROUX	12 LBS
CHABLIS	6 QT
HEAVY CREAM	30 QT
ASPARAGUS CUT 1/2"	15 LB (FOR GARNISH)
YIELD	50 GAL

PROCEDURE:

1. SAUTE IN BUTTER ONION, SHALLOTS AND ASPARAGUS.
2. ADD WATER, CHICKEN BASE, SPICES AND LEMON JUICE BRING TO SIMMER, SIMMER FOR 20 MINUTES.
3. ADD ROUX.
4. ADD HEAVY CREAM, SIMMER FOR 5 MINUTES BLEND, STRAIN.
5. LABEL, CHILL DOWN QUICKLY TO AVOID BACTERIA GROWTH.

CREAM OF BROCCOLI

NYMM

Yield: 12 Gals

INGREDIENTS:

Butter whole	1 lb.	}	
Yellow onion chunks	5 lbs.	}	
Shallots, peeled chopped	1 lb.	}	Saute
Broccoli stems	36 lbs.	}	
Bay leaves	6 ea.	}	
Chicken stock	6 gals.	}	
Chablis	1/2 gal.	}	Add, bring to simmer
Cream	3 gals.	}	
Chicken base	2 jars	}	
Nutmeg	2 Tbsp.	}	Add, bring to simmer
White Pepper	1 Tbsp.	}	
Flour	2 lbs.	}	Stirring, simmer 40 minutes
Chablis, combine, dilute,	blend 2 qts.	}	strain, puree ingredients in
Salt	1/2 cup	}	blender, add to soup
Broccoli Mini florets	4 lbs.	}	Blanch, chill off, reserve for garnish on the side

CREAM OF CAULIFLOWER**NYMM****Yield: 16 gallons****INGREDIENTS:**

Water		3 gal
Base, Chicken	2 lb	
Spice, Nutmeg Ground		½ oz
Cream, Heavy Dispenser		1 gal
Butter, Salted Bulk		3 lb
Juice, Lemon Fresh		4 oz
Cauliflower, Fleurette	10 lb	
Onion, Yellow Diced 5#		5 lb
Slv, Leeks 1/4" diced		5 lb
Slsau, Chicken Stock		10 gal
Slsau, Roux		5 lb
Slmisc, Salt and White Pepper		2 oz

Method:

1. Saute the onions and leeks in the butter until translucent.
2. Add the cauliflower and saute.
3. Add the stock, base and the roux and mix thoroughly to ensure no lumps.
4. Bring to a boil and simmer for 45 minutes.
5. Add seasonings and lemon juice, puree and strain through a chinois.
6. Blanch 15#'s of cauliflower in salted water and shock in cold water for the garnish.

Garnish: Cumin oil

CREAM OF CELERY**NYMM****Yield: 20 gallons****INGREDIENTS:**

Spice, Celery Salt	2 oz
Spice, Pepper, White Ground	1 oz
Spice, Thyme Whole Leaves	1 oz
Cream, Heavy Dispenser	3 3/4 gal
Juice, Lemon Fresh	4 oz
Slv, Celery 1" Diced	60 lb
Slsau, Chicken Stock	16 gal
Slsau, Roux	15 lb

Method:

1. Combine the cool roux with the stock, mix well to ensure that there are no lumps.
2. Add the celery, thyme and lemon juice, simmer the soup for 10 - 40 minutes, to cook out the roux.
3. Puree the soup and strain through a chinois.
4. Add the cream.
5. Season with celery salt and pepper.

Garnish: Tomato concasse and cilantro

CREAM OF RED ONION AND SHERRY Yield: 50 gals.

INGREDIENTS:

Bacon ends and pieces, ground	10 lbs. }	Saute in steam kettle to render fat
Shallots chopped in oil	2 lbs. }	
Garlic dip with oil	1 lb. }	
Red Onion slc.	120 lbs. }	Add, sweat - no color
Caraway Seed	2 cups }	
Bay leaves	40 each }	
Cloves	20 each }	
Black Pepper cracked	1 cup }	
Thyme, dry	1 cup }	
Water	32 gal. }	
Beef base	10 lbs. }	Add, to simmer, simmer 20 minutes
Flour	}dilute, blend in small blender 10 lbs. }	Stir in vigorously to avoid lumps,
Sherry dry	}	10 qts. } Simmer 10 minutes
Cream	8 gal.	

METHOD:

Add, simmer 10 minutes, strain put liquid back into steam kettle. Puree all ingredients to fine paste. Add back to soup. Remove, label, date, refrigerate.

Serve with garlic croutons.

CREAM OF TOMATO SOUP

BUTTER	2 LB
ONION, YELLOW CHOPPED 1/4"DC	2 LB
CARROTS DICED 1/4"	1 LB
GARLIC CLOVE MINCED	1 1/4 TS
PAPRIKA, SPANISH	5 TB
SUGAR	7 1/2 OZ
FLOUR, ALL PURPOSE	3 LB
WATER	7 1/2 GAL
BASE, CHICKEN	1 LB
CINNAMON GROUND	3/4 TS
TOMATOES IN PUREE	40 LB
PEPPER, WHITE	1 1/4 TS
SALT	2 TB
CREAM, HEAVY - HOT	1 1/4 GAL

YIELD 14 GAL

PROCEDURE:

1. HEAT THE BUTTER IN A HEAVY SAUCE PAN. ADD ONIONS, CARROTS, GARLIC AND SAUTE OVER A MODERATE HEAT UNTIL SOFT AND GLOSSY, "DO NOT BROWN THE VEGETABLES."
2. ADD PAPRIKA, SUGAR, FLOUR, BLEND WELL AND COOK THE ROUX MIXTURE FOR 2 TO 3 MINUTES, STIRRING CONSTANTLY.
3. ADD WATER LITTLE BY LITTLE INTO ROUX MIXTURE, STIRRING AND WHIPPING CONSTANTLY UNTIL SMOOTH. ADD CHICKEN BASE, CINNAMON, TOMATOES AND BLEND WELL. BRING THE MIXTURE TO A BOIL AND SIMMER FOR 30 TO 40 MINUTES, STIRRING FROM TIME TO TIME. REMOVE FROM HEAT. ALLOW TO COOL SLIGHTLY. POUR THE "PARTLY" COOLED MIXTURE INTO A LARGE WARING BLENDER OR HOBART VCM MIXER. BLEND UNTIL SMOOTH.
4. POUR THE SOUP INTO A HEAVY SAUCE PAN, BRING TO A SIMMER, SEASON WITH SALT AND PEPPER. SIMMER FOR 8 TO 10 MIN. *POUR SOME OF THE HOT SOUP, A LITTLE AT A TIME, INTO THE HOT CREAM, WELL AND SIMMER FOR 5 TO 6 MINUTES. STIR FROM TIME TO TIME. "DO NOT BOIL SOUP." HOLD HOT, PARTLY COVERED, IN A DOUBLE BOILER SETUP. SERVE AS DIRECTED.

*NOTE: COMBINE IN QUANTITIES AS NEEDED IN THE RATIO OF 1 QT. HOT HEAVY CREAM TO 2 GAL. 1 QT. OF THE TOMATO SOUP. MAKE UP ONLY ENOUGH FOR ONE MEAL PERIOD. DO NOT CHILL AND REHEAT AFTER CREAM IS ADDED.

CREOLE CHEESE SOUP

NYMM

Yield: 12 gals.

INGREDIENTS:

1	cup	Bacon fat
4	lb	Yellow Onion, 1/4' dice
4	lb	Red Onion, 1/4' dice
6	lb	Green Peppers, 1/4' dice
4	lb	Celery, 1/4" dice
4	lb	Andouille 1/8" half slices
2	cups	Garlic, chopped
3	Tbspn	Gumbo file
4	gals	Milk
3	gals	Half and Half
3	lb	Flour }
2	quarts	Milk } blended
2 #10	cans	Diced Tomato in juice
1 #10	can	Kidney beans with juice
1 #10	can	Jalapenos, chopped with juice
12	btls(1 gal)	Beer
1 1/2	lb	Chicken base
18	lb	Cheddar Cheese, grated.

METHOD:

Saute the Onion, Peppers, Celery, Andouille Garlic and Gumbo in the Bacon fat and set aside for garnish.

Bring the Milk and Half and Half to a boil.

Add the blended Milk and Flour, simmer for 10 minutes.

Add the Tomato, beans and Jalapenos with the Beer and Chicken base.

Add the Cheese, melt then turn off heat and let stand for 15 minutes.

***For Beer Cheese soup omit Andouille, Gumbo file, Jalapenos and 1/2 lb Chicken base
Add 1 quart of crisp chopped Bacon.**

CREOLE CHICKEN RICE CHOWDER NYMM

Yield: 50 Gals

INGREDIENTS:

Bacon end/ pieces 3/8 blade	15 lbs.	} Put in steam kettle,
Garlic chopped	2 lbs	} render fat
		} Add, saute
Onion Yellow peeled 1/4' dice	16 lbs.	}
Carrots peeled 1/4" dice	8 lbs.	} Add, Sweat
Celery cleaned 1/4" dice	8 lbs.	}
Green Peppers, 1/4" dice	8 lbs.	}
Red skin Potatoes, 1/4" dice	30 lbs.	}
White rice washed, raw	10 lbs.	} Add, Saute
Tomato Puree #10 can	2 ea.	} Add, Saute
Chicken stock	40 gals.	}
Chicken base	8 lbs.	}
Corn Kernels, frozen	6 lbs.	} Add, Bring to simmer
Dice Tomatoes in juice, #10 can	4 ea.	} Skim off
Kidney Beans, drained, #10 can	3/4 can	} Simmer 30 minutes
Clear jel - dilute	4 lbs.	} Stir in vigorously to avoid lumps,
Water	2 qts.	} Simmer 10 minute - Add, Stir, remove
Cilantro fresh, chopped coarse	5 qts.	} Label, date, cool down,
Chicken cooked 1/2" dice	40 lbs.	} refrigerate

CREOLE SHRIMP CHOWDER NYMM

Yield: 8

Gallons

INGREDIENTS:

- Olive oil 1 cup }
- Garlic chopped 2 cups }
- Onion white, 1/4' diced 10 lbs. }
- Green Peppers, diced 6 lbs. } Saute
- Red skin Potatoes diced 10 lbs. }
- Celery diced 10 lbs. }

- Crushed Red Pepper 1 Tbsp.}
- Paprika 2 cups } Add, saute
- Sassafras 2 cups }
- Bay Shrimp 5 lbs. }

- Tomato Paste 1/2 can - Add reserve

- Chicken refill 6 gals. }
- Shrimp or lobster stock 3 gals. } Combine, bring to boil
- Jalapenos sliced #10 can with juice 1/4 can }
- Diced tomato #10 can with juice 3 cans }
- Fish base 1 cup }

- White Rice raw 4 lbs - Add, simmer 20 minutes
add, reserved garnishes and simmer 20
minutes

- Brown Roux 2 lbs. - Add cook 5 minutes - remove

FAJITA SOUP

Yield: 20 gallons

INGREDIENTS:

Water	4 gal
Oil, Olive bended	16 oz
Juice, V8	46 oz
Base Chicken	1 lb
Tomato, puree #10	1 each
Spice, pepper, red crushed	1 oz
Spice, pepper, black cracks	1 ½ oz
Spice, saffron	1/4 oz
Spice, thyme whole leaves	1 oz
Juice, lemon fresh	8 oz
Herb, cilantro, (corriander)	3 oz
Garlic, minced in water	10 oz
Onion, spring green 48 ct	3 lb
Tortillas, corn	2 dz
Slv, onion red sliced	15 lb
Slv, pepper green julienne	10 lb
Slv, pepper red julienne	10 lb
Slsau, chicken stock	8 ½ gal
¼" dice chicken	40 lbs

METHOD:

1. Saute garlic in olive oil until golden brown.
2. Add sliced onion, saute 5 minutes. Add peppers and saute additional 5 minutes
3. Add tomato puree, V8 juice, stock, water and base
4. Bring to a simmer and cook 30 minutes
5. Add spices and herbs and cook 15 minutes
6. Deep fry 2 doz jul. Corn tortillas for garnish.

FENNEL SAFFRON AND SHRIMP SOUP YIELD 7 GALS

INGREDIENTS:

OLIVE OIL		1/2	PT
YELLOW ONION DICED 1/2"		3	LB
RED PEPPER CRUSHED		1	TBSP
GARLIC CHOPPED		1	CUP
ANISE SEED	1	TBSP	
CELERY 1/2" DICED		3	LB
CARROTS 1/2" DICED		3	LB
ZUCCHINI 1/2" DICED		3	LB
YELLOW SQUASH 1/2" DICED		3	LB
SHITAKE MUSHROOM SLICED		3	LB
FENNEL BULBS SLICED (SAVE TOPS)		5	EA
DICED TOMATO CANNED		1	CN
TOMATO PASTE		1	CUP
CHABLIS WINE		1	GAL
CLAM JUICE	2	CN	
SAFFRON THREADS	1	OZ	
RED BLISS 1/2" DICED BLANCHED		6	LB
LOBSTER STOCK		1	GAL
FISH FUMET	1	GAL	
TOMATO PUREE		1/2	CN
BROKEN SHRIMPS PEEL AND DEVAIN	7	LB	

METHOD:

1. SAUTE THE ONIONS WITH OLIVE OIL.
2. ADD GARLIC, CRUSHED PEPPER AND ANISE SEED, SAUTE FOR MINUTES.
3. ADD CARROTS, CELERY, ZUCCHINI AND YELLOW SQUASH, SAUTE FOR 5 MINUTES.
4. ADD SHITAKE JULIENNE AND SLICED FENNEL.
5. ADD DICED TOMATO, TOMATO PASTE AND WHITE WINE, REDUCE TILL ALMOST DRY.
6. SOAK THE SAFFRON WITH CLAM JUICE FOR ONE HOUR, ADD THE SOUP.
7. ADD THE POTATOES, LOBSTER STOCK AND FISH FUMET, BRING TO SIMMER.
8. ADD TOMATO PUREE AND COOK FOR 15 MINUTES.

NOTE: ON THE SIDE SAUTE THE SHRIMPS WITH OLIVE OIL, A LITTLE CHOPPED GARLIC AND THE CHOPPED FENNEL TOPS; PUT 10 OZ OF SHRIMPS IN EACH TUREEN.

FRENCH ONION SOUP – NYMM

Yield 10 Gals

SLICED ONIONS	20 LB
BEEF STOCK	10 GAL
SUGAR	8 OZ
BUTTER	1 LB
TOMATO PASTE	8 OZ
BAY LEAVES	3 EA
WHITE WINE	½ BOTTLE

PROCEDURE:

- 1. SAUTE ONIONS IN BUTTER UNTIL THEY START TO BROWN.**
- 2. ADD SUGAR AND CONTINUE COOKING UNTIL ONIONS ARE EVENLY DARK BROWN**
- 3. ADD WHITE WINE AND REDUCE UNTIL ALMOST DRY**
- 4. DUST WITH FLOUR ADD PASTE AND COOK 2 MINUTES.**
- 5. ADD THE STOCK, BAY LEAVES AND REDUCE BY ¼ .**

GAZPACHO SOUP

YIELD 8 GALS

INGREDIENTS:

PLUM TOMATO 1" DICED	15	LB	
CANNED PLUM TOMATO		30	LB
CUCUMBER 1" DICED PEELED		15	LB
CANNED DICED RED PEPPER		3	LB 12 OZ
YELLOW ONION (DICED)	2.5	LB	
GARLIC (PUREE IN FOOD PROCESSOR)		2	OZ
CELERY (PUREE IN FOOD PROCESSOR)		4	OZ
OLIVE OIL		3	QT
WHITE VINEGAR		1.5	QT
CHICKEN CONSOMME		2	GALS
TABASCO		2	TBSP
SALT		1	OZ
SUGAR	1	OZ	
TOMATO JUICE		3	QT
BALSAMIC VINEGAR		1	QT

METHOD:

MIX ALL INGREDIENTS IN ROBO COUPE AND MIX IT ALL IS WELL.

HOT AND SOUR SOUP YIELD 14 GALS

INGREDIENTS:

PORK	8	LBS	
CORNSTARCH		1	CUP
RICE WINE		1	QT
PEANUT OIL	1	PT	
CHICKEN STOCK		10	GALS
CARROT			
ONION			
SOY SAUCE	3	PTS	
RICE WINE VINEGAR		3	QTS
MUSHROOM, SLICED		1	GAL
BAMBOO SHOTS		1	CAN #10
BLACK PEPPER		2	OZ
CORNSTARCH			
CHICKEN			
SESAME OIL			
WATER			
EGGS (BEATEN)			
TOFU			
SCALLIONS			

METHOD:

**MIX PORK WITH RICE WINE AND CORNSTARCH. REST FOR 2 HOURS
SAUTE IN PEANUT OIL AND ADD BROTH.
ADD VEGETABLE, SOY SAUCE SIMMER UNTIL COOKED.
THICKEN WITH REMAINING CORNSTARCH, SIMMER FOR 2 MINUTES.
WHISKING BEATEN EGGS AND SEASON TO TASTE WITH SESAME OIL.
GARNISH WITH TOFU AND SCALLIONS.**

HOT AND SOUR EGG DROP SOUP**YIELD 15 GALS****INGREDIENTS:**

SESAME OIL		6	OZ
1/4" DICED ONION	6	LB	
GROUND FRESH GINGER		1	LB
CHOPPED GARLIC	12	OZ	
RICE WINE VINEGAR		1	QT
BALSAMIC VINEGAR		12	OZ
TABASCO SAUCE		4	OZ
SOY SAUCE	6	OZ	
SHERRY		6	OZ
CHICKEN STOCK		10	GALS
1/4" DICED CARROTS		9	LB
JULIENNE SHITAKE		5.5	LB
BAMBOO SHOOTS	1.5	#10 CAN	
CORNSTARCH		1.5	LB
SHERRY		24	OZ
LIQUID EGGS		1.5	GAL
SLICED SCALLIONS		2.5	LB
SALT AND PEPPER			TO TASTE

METHOD:

1. SAUTE ONIONS, GINGER AND GARLIC IN SESAME OIL.
2. ADD BOTH VINEGARS, TABASCO, SOY AND FIRST LISTERD SHERRY AND REDUCED SLIGHTLY.
3. ADD CHICKEN STOCK, CARROTS, MUSHROOMS AND BAMBOO SHEETS.
4. MIXED CORNSTARCH AND SHERRY AND ADD TO SIMMERING SOUP.
5. WHEN SOUP HAS DESIRED BODY WHIP IN EGGS VIGOROUSLY.
6. ADJUST SEASONING WITH SALT AND PEPPER AND USE SCALLIONS FOR GARNISH IN OUTLETS.

,HOT AND SOUR DROP

Yield: serving 15 Gallons

INGREDIENTS:

White wine Sherry wine Gallo 1.½ ltr	30 oz
Oil, sesame 6l oz	6 oz
Vinegar, balsamic 5 ltr	12 oz
Sauce, Tabasco 3 oz	4 oz
Vinegar, rice wine	1 qt.
Bamboo shoots, sliced	9 lb
Starch, corn	1 ½ lb
Sauce, soy	6 oz
Eggs, liquid pasteurized	1 ½ gal
Garlic, minced in water	12 oz
Ginger, root fresh	1 lb
Onion, yellow diced 5#	6 lb
Slv, mushroom shiitake sl 2	5 ½ lb
Slv, onion green 1/4" sl 24	2 ½ lb
Slsau, chicken stock	10 gal
Slv, carrots 1/2" dice	9 lb
Slmisc, salt and white pepper	2 oz
Tofu	4 lb
straw mushroom	4 cans

METHOD:

1. Saute onions, ginger and garlic in sesame oil
2. Add both vinegars, tabasco, soy and 6 oz of sherry and reduce slightly
3. Add chicken stock, carrots, mushroom and bamboo shoots
4. Mix cornstarch and remaining sherry and add to simmering stock
5. When soup has desired body whip in eggs vigorously
6. Adjust seasoning with salt and pepper and use scallions for garnish in outlets.

IRISH SHEPHERDS SOUP – NYMM

Yield: 12 gals

INGREDIENTS:

1	cup	Oil
8	lb	Onion, 3/8" dice
12	lb	Red skin Potatoes 3/8" dice
8	lb	Carrots 3/8" dice
½	gallon	Corn
10	lb	Cabbage 1/2' dice
8	lb	Corned Beef 3/8" dice (or cooked lamb)
8	gallons	Beef Stock
½	gallon	Navy Beans, soaked
½	gallon	Kidney Beans, soaked
1	cup	Pickling spice
½	cup	Rosemary, dried
¼	cup	White Pepper
½	lb	Cornstarch
1	pint	White Wine

METHOD:

Saute the Onion, Potatoes, Carrots, Corn, Cabbage and Corned Beef.

Set aside for garnish.

Bring the Stock to a boil, add the Beans, Pickling spice, Rosemary and Pepper.

Simmer for 2 hours, then add the reserved garnish.

Cook for 1/2 hour, then thicken with the Cornstarch.

Simmer for 10 minutes and check seasoning.

JAPANESE VEGETABLE SOUP WITH PORK

YIELD 15 GAL

INGREDIENTS:

COARSE GROUND PORK	20	#	
JULIENNE CARROTS		20	#
SLICED SHITAKE MUSHROOMS		10	#
SLICED DOMESTIC MUSHROOMS		10	#
BAMBOO SHOOTS	1.5	10	CAN
SPINACH, BLANCHED AND CHOPPED	10	#	
SOY SAUCE	10	OZ	
GROUND GINGER	4	OZ	
CHICKEN STOCK		10	GAL
SALT AND PEPPER			TO TASTE

METHOD:

1. COOK PORK, CARROTS AND MUSHROOMS IN CHICKEN STOCK.
2. ADD BAMBOO SHOOTS, SPINACH, SOY SAUCE AND GROUND GINGER. COOK UNTIL FLAVORS COMBINE.
3. ADJUST SEASONING WITH SALT AND PEPPER.

KANSAS CITY STEAK SOUP

OIL	2 QT
YELLOW ONIONS 1/4" DC	8 LB
CELERY 1/4" DC	5 LB
CARROTS 1/4" DC	5 LB
GARLIC CHOPPED	1 C
CHICKEN BASE STOCK	8 GAL
BEEF BASE STOCK	8 GAL
SHITAKE JULIENNE	5 LB
BEEF COARSE GROUND	30 LB
TOMATO DC CANNED	4 CN
DEMIGLACE	4 GAL
KIDNEY BEANS	3 CN
CORN FZ	5 LB
ROUX	TO THICKEN
SALT & PEPPER	TT
RED BLISS DC 1/2"	5 LB
YIELD	24 GAL

PROCEDURE:

1. SAUTE THE VEGETABLES IN OIL.
2. ADD THE CHICKEN & BEEF STOCK FROM BASE.
3. SAUTE SEPARATELY THE MUSHROOMS, ADD TO THE SOUP.
4. ADD THE DC BEEF AND THE DEMIGLACE.
5. ADD DC TOMATO, KIDNEY BEANS AND FROZEN CORN.
6. THICKEN WITH THE ROUX, SEASON AS NEEDED.
7. KEEP HOT IN BAIN MARIE, OR CHILL DOWN QUICKLY TO AVOID BACTERIA GROWTH.

LEMON CHICKEN SOUP NYMM Yield: 50 gals

INGREDIENTS:

1 pint	Sesame oil
1 lb	Garlic chopped
4 lb	Shallots, chopped
4 cups	Ginger, chopped
20 lb	Mushrooms, sliced
15 lb	Carrots, 1/4" dice
15 lb	Celery, 1/4" dice
1 cup	Citrone Messina
35 gallons	Chicken stock
8 lb	Chicken base
1/2 cup	Crushed Red Pepper
2 quarts	Lemon Juice
2 gallons	Dry Sherry }
2 lb	Corn Starch } blended
10 gallons	Heavy Cream
15 lb	Peas
20 lb	Chicken, 1/2" dice cooked

METHOD:

Saute the garlic, ginger, mushrooms, carrot and celery in the sesame oil.
Add the citrone, stock, base, crushed pepper and lemon juice.
Bring to a boil and blend in the Sherry flour mixture.
Simmer for 15 minutes and remove from heat.
Garnish with the toasted almonds

LENTIL AND PASTA SOUP NYMM

INGREDIENTS:

Olive oil	5 cups
Garlic	1 cup
Diced onions	8 lbs.
Diced carrots	8 lbs.
Diced celery	8 lbs.
Diced tomatoes	1 can
Beef stock	10 gals.
Black pepper	to taste
Salt	to taste
Pasta	half of case
Lentil	6 lbs.

Cook 6 lbs. of lentil separate al dente add to soup before finish

METHOD:

1. Soak lentil over night. Next morning cook lentil separately.
2. Heat olive oil and red onions, garlic and saute for few minutes. Add carrots, celery and saute for few minutes more.
3. Add stock, bring to boil, reduce to simmer.
4. Add tomatoes and lentil, add salt and pepper. Removed from kettle.

Cooking time: 1 hour.

LOBSTER BISQUE

LOBSTER BODIES ROASTED & CRACKED		100	LBS
WHITE WINE	2	GAL	
BRANDY		1	BTL
SHERRY WINE		1	BTL
CELERY SEED		1	CUP
PAPRIKA		1	CUP
ANISE SEED	1	CUP	
BLACK PEPPERCORN		1	CUP
TOMATO PASTE		3/4	CN
CARROTS DICED		5	LBS
ONIONS DICED		5	LBS
CELERY DICED		5	LBS
WATER	12	GAL	
HEAVY CREAM		6	GAL
LOBSTER BASE		1	LB
ROUX		7	LBS
SALT		TT	
 YIELD		 12	 GAL

PROCEDURE: 1. Roast the bodies in the kettle, add the spices.
 2. Stir for a few minutes, add tomato paste.
 3. Deglaze with wine, brandy & sherry, flame.
 4. Reduce, add the mirepoix, transfer to steam kettle.
 5. Add water, lobster base, bring to boil, cook for 2 hrs, reduce to 2/3, strain through a fine china cap.
 6. Put the cream in a kettle reduce by 1/2.
 7. Thicken up with the roux, cook for 30' min.
 8. Add the reduced cream to the stock, cook no longer than 10' min.
 9. Chill down quickly to avoid bacteria growth.

LOBSTER BISQUE

NYMM 16 Gallons

INGREDIENTS:

Lobster Stock	12	Gals.
Lobster bodies	75	Lbs.
Mirepoix	15	Lbs.
Bay Leaves, Tarragon}		
Brandy	1	Btl.
Sherry}		
Roux }		as needed
Tomato Puree	1 - #10	can
Heavy Cream	4	Gals.
Lobster base		Cans

CORN CHOWDER, LOUISIANA

YIELD 20 GAL

INGREDIENTS:

PORT, SALT RIND REMOVED	3	LB	2	OZ
GREEN PEPPER 1/4" DICED	2	LB	8	OZ
ONION, YELLOW 1/4" DICED	3	LB	12	OZ
CORN CANNED	35	LB		
WATER	7.5	GAL		
BASE, CHICKEN	2	LB	8	OZ
BARLEY, DRY RAW	2	LB	8	OZ
WATER HOT	10	GAL		
CREAM SAUCE BASE (ROUX)	8	LB	12	OZ
MILK HOT	2.5	GAL		
CREAM 16-20% CONV	1.4	GAL		
PEPPER, WHITE	1	TBSP	2	TSP
SALT	6	TBSP	2	TSP
PIMIENTO 1/8" DICE DRAINED	1	LB	4	OZ

METHOD:

1. REMOVE RIND FROM SALT PORK. WEIGH, THEN SLICE PAPER THIN ON SLICING MACHINE. SAUTE UNTIL COMPLETELY RENDERED. DISCARD CRACKLING (ALL BUT THE RENDERED FAT).
2. ADD GREEN PEPPER AND ONIONS TO THE SALT PORK FAT AND SAUTE LIGHTLY DO NOT BROWN. ADD CORN AND 1ST WATER AND SIMMER SLOWLY UNTIL VEGETABLES ARE TENDER.
3. DISSOLVE CHICKEN BASE IN SECOND HOT WATER. ADD BARLEY AND COOK UNTIL BARLEY IS TENDER.
4. ADD CREAM SAUCE BASE TO BARLEY MIXTURE. STIR WHILE COOKING UNTIL THICKENED.
5. COMBINE BARLEY MIXTURE, VEGETABLE MIXTURE, HOT MILK, HOT CREAM, WHITE PEPPER, SALT AND PIMIENTO. DO NOT BOIL AFTER ADDING CREAM.
6. STIR TO BLEND. CONTINUE COOKING ON LOW HEAT UNTIL HEATED THROUGH.
7. TASTE AND SEASON IF NECESSARY.
8. HOLD COVERED AND HOT IN A DOUBLE BOILER (OVER WATER).
9. SERVE AS DIRECTED.

MEDITERRANEAN FISH SOUP**NYMM****Yield: 20 gallons****INGREDIENTS:**

Cor, Pernod Anise 80	750 ml.
WW, Chablis Cribari 18 lt.	1 gal
Water	8 gal
Oil, Olive Blended (75% can)	16 oz
Juice, Clam 46 oz	276 oz
Tomato, Puree #10	2 each
Tomato Paste #10	3 lb
Tomato, Diced (in juice)	19 ½ lb
Spice, Anise Seed Ground	½ oz
Spice, Saffron	Pinch
Carrot, Diced 1/4"	7 lb
Celery, Diced	7 lb
Garlic, Minced in Water	10 oz
Onion, Yellow Diced 5#	7 lb
Mushroom, Shiitake, Sliced	7 lb
Base, Lobster Soup	2 lb
Swordfish, Loins frozen	25 lb
Slv, Fennel, Julienne	7 lb
Slv, Potatoes Red ½ " Diced	14 lb
Slsau, Fume Blanc reduction	20 oz
Slmisc, Salt and White Pepper	2 oz

Method:

1. Saute the onions in the olive oil.
2. Add the carrots and celery and saute for 5 minutes.
3. Add the shiitake, fennel, garlic, red pepper and the anise and saute.
4. Add the diced tomato, tomato paste, Chablis, and pernod and reduce the liquor by 3/4.
5. Add the remaining ingredients and simmer for 20 minutes.
6. Add to the fish and cook until just cooked.

Garnish: Herbed croutons

MINESTRONE SOUP

BACON FAT	1 LB 14 OZ
OLIVE OIL	2 QT 2 C
GARLIC CHOPPED	8 OZ
ONION YELLOW 1/4" DC	1 LB 14 OZ
CARROTS 1/2"DC	2 LB 8 OZ
CELERY 1/2"DC	1 LB 14 OZ
CABBAGE 1/2"DC	1 LB 14 OZ
LIMA BEANS FZ	1 LB 14 OZ
MUSHROOMS 1/4 CUT	1 LB 14 OZ
PINTO BEANS (soaked & cooked)	2 LB 8 OZ
GARBANZO BEANS	2 LB 8 OZ
RED BLISS POTATOES 1/2"DC	2 LB 8 OZ
CAULIFLOWERS FLEURETTE	1 LB 14 OZ
GREEN BEANS FZ	1 LB 4 OZ
TOMATO DC CANNED	2 LB 8 OZ
TOMATO PASTE	8 OZ
SALT	TT
BLACK GRIND PEPPER	TT
WATER	16 GAL
 YIELD	 20 GAL

PROCEDURE:

1. Saute in bacon fat & olive oil garlic & onions.
2. Add mushrooms, carrots, celery & cabbage, Stir.
3. Add potatoes, cauliflowers, green beans & Beans.
4. Add tomato paste, stir.
5. Add dc tomato, season.
6. Add water, simmer at low heat for 45' min.
7. Chill down quickly to avoid bacteria growth.

MINESTRONE SOUP

YIELD 15 GALS

OLIVE OIL	5	CUPS	
GARLIC	1	CUP	
DICED ONIONS	6#		
DICED CELERY	6#		
DICED LEEKS	3#		
DICED CARROTS	6#		
DICED TOMATOES	1	CN	10#
PEAS	4#		
JULIENNE CABBAGE	6#		
LIMA BEANS	4#		
PEPPER AND SALT	TO TASTE		
DRIED BASIL	1/2	CUP	
DRIED MARJORAM	1/2	CUP	
DRIED THYME	1/2	CUP	
RED WINE	2	GALS	
TRI COLOR RADIATORE	1/2	CS	
CHIX STOCK	5	GALS	
WATER WITH BASE	5	GALS	
RED KIDNEY BEANS, ADD TO SOUP LAST	1	CN	10#

METHOD:

1. HEAT OLIVE OIL ADD GARLIC UNTIL GOLD ADD ONIONS AND THYME, MARJORAM, AND BASIL. SAUTE FOR A FEW MINUTES, ADD TOMATOES, TOMATO PASTE AND SAUTE FOR FEW MORE MINUTES, ADD RED WINE, REDUCE BY HALF.
2. ADD CARROTS, CELERY, LEEKS AND ADD LIQUID, BRING TO BOIL, REDUCE TO SIMMER ADD THE REST OF THE INGREDIENTS.

MINISTRONE - VIEW

Yield: 16 servings

INGREDIENTS:

Beans, navy 20#	2 lb
Flour, All Purpose	1 lb
Sugar, granulated	11 oz
Oil, Olive blended	16 oz
Beans, garbanzo (chick pea)	12 1/4 lb
Tomato, puree #10	1 each
Tomato, diced (in juice)	38. 1/4 lb
Spice, basil sweet whole	1 1/2 oz
Spice, Oregano leaves	1 1/2 oz
Spice, Thyme whole leaves	1/2 oz
Carrot, diced 1/4"	4 1/2 lb
Garlic, minced in water	4 oz
Onion, yellow diced 5#	4 1/2 lb
Beans, green , cut, frz	4 1/2 lb
Peas, frz	5 lb
Slv. Cabbage 1/2" dice	2 1/4 lb
Slv, spinach 1" dice	3 lb
Slv, Leeks sliced 1/2 moon	2 1/2 lb
Slf, orange zest	1 oz
Slf, lemon zest	1 oz
Slv, squash zucchini 1" dice	4 1/4 lb
Slv, parsley chopped	2 oz
Slv, celery slice 1/4"	4 lb
Slsau, chicken stock	8 gal
Slmisc, salt and black pepper	2 oz
Slbut, pancetta ground	4 lb

METHOD:

1. Render pancetta in Olive oil add garlic saute
2. Add onion, celery, carrots and leeks saute
3. Add flour make roux cook 15 minutes
4. Add chicken stock, tomato puree and diced tomato - simmer
5. Add cooked navy beans, green beans, garbanzo beans, peas, cabbage and sugar
6. Add all herbs, citrus zest, salt and pepper.

- **MULLIGATAWNY - NYMM Yield: 10 Gallons**

INGREDIENTS:

1	lb	Butter
4	lb	Onion 1/4" dice
2	lb	Celery dice
2	lb	Zucchini dice
2	lb	Red Pepper dice
2	lb	Green Pepper
2	cups	Curry Powder
2	Tbspn	Cumin
1	Tbspn	Cinnamon
1 #10	can	Diced Tomato in juice
4	gals	Milk
3	gals	Bechamel
1 1/2 #10	can	Crushed Pineapple
1	lb	Chicken base
1	oz	Tabasco
1 1/2	Tbspn	Almond Extract

METHOD:

Saute the Onions, Celery, Zucchini and Peppers in the Butter
]Add the spices and cook to develop flavor
Add the remaining ingredients, bring to a boil and simmer for 30 minutes
Adjust seasoning to taste.

MULLIGATAWNY- NYMM

Yield: 20 gallons

INGREDIENTS:

Flour, All Purpose	4 3/4 lb
Rice, Par Boiled	4 lb
Juice, Pineapple	120 oz
Base, Chicken	4 lb
Tomato, Paste #10 can	2 ½ lb
Spice, Curry Powder	26 oz
Cream, Heavy Dispenser	1 ½ gal
Butter, salted Bulk	4 lb
Juice, Lemon Fresh	16 oz
Celery, Diced	10 lb
Onion, Yellow Diced 5#	20 lb
Tomato, Diced Concasse	5 lb
Apples - Granny Smith	10 lb
Pepper and 1/8" dice	6 lb
Chicken Stock	12 gal
Salt and White Pepper	1 oz

Method:

1. Saute the onions, celery and the red peppers in the butter, add the tomato paste and mix.
2. Add the flour and curry powder and blend well.
3. Add the stock and the base, mix thoroughly.
4. Add the pineapple and lemon juice and the rice.
5. Bring to a boil and simmer for approximately 30 minutes.
6. Add the cream and the seasoning.

Garnish: Minted Yogurt

MUSHROOM AND BARLEY SOUP

YIELD 15 GAL

INGREDIENTS:

WHOLE BUTTER	1.5	#
SLICED SHITAKE MUSHROOMS	15	#
GARLIC	4	OZ
1/4" DICED ONIONS	10	#
BARLEY	15	#
CHICKEN STOCK	10	GAL
SALT AND PEPPER	TO TASTE	
CHOPPED PARSLEY	FOR GARNISH	

METHOD:

- 1. SAUTE MUSHROOMS, ONIONS AND GARLIC IN WHOLE BUTTER AND RESERVE.**
- 2. COOK BARLEY IN CHICKEN STOCK.**
- 3. WHEN BARLEY IS COOKED ADD MUSHROOM MIXTURE.**
- 4. ADJUST SEASONING WITH SALT AND PEPPER.**

MUSHROOM BISQUE

YIELD 28 GALS

INGREDIENTS :

WHOLE BUTTER	4	LB
SHALLOTS CHOPPED	20	LB
GARLIC CHOPPED	2	LB
MUSHROOM DOMESTIC SLICED	50	LB
SHITAKE MUSHROOM SLICED	25	LB
CHABLIS WINE	2	GAL
SHERRY WINE	1	GAL
CHICKEN STOCK	13	GALS
MUSHROOM BASE	6	JR
CREAM SAUCE BASE	3	GALS
CORN STARCH	3.5	LB
SALT	TO	TASTE
HEAVY CREAM	4	GALS

METHOD :

1. SAUTE THE SHALLOTS AND THE GARLIC IN BUTTER.
2. ADD THE MUSHROOMS, SAUTE.
3. ADD CHABLIS AND SHERRY, REDUCE.
4. ADD CHICKEN STOCK, MUSHROOM BASE AND CREAM SAUCE BASE, BRING TO SIMMER.
5. DILUTE THE CORNSTARCH WITH CHABLIS, BRING TO SIMMER.
6. ADD HEAVY CREAM, BRING TO SIMMER.
7. SEASON AS NEEDED.

NAVY BEAN SOUP

YIELD 40 GAL

INGREDIENTS :

NAVY BEAN	48	#
WATER	20	GAL
ONION 1/4" DICED	9	#
CELERY 1/4" DICED	3.5	#
CARROTS 1/4" DICED	6.5	#
GARLIC CHOPPED	3.5	#
SALT	6.5	OZ
BLACK PEPPER	6.5	TSP
HAM STOCK	24	GAL
BACON CHOPPED	5	#
TOMATO PUREE	3	CN
ROUX	10	#
DICED HAM	15	#

METHOD :

1. WASH AND PICK OVER BEANS. COVER WITH LISTED WATER AND SOAK OVERNIGHT OR 8-10 HOURS.
2. FRY CHOPPED BACON TO ALIGHT BROWN AND FINE MINCED GARLIC.
3. ADD DICED ONIONS, CELERY, AND CARROTS TO BACON MIXTURE AND SAUTE LIGHTLY.
4. MIX SAUTEED VEGETABLES AND BACON WITH SOAKED BEANS, INCLUDING SOAKING WATER, TOMATO PUREE, SALT, PEPPER, HAM STOCK AND DICED HAM SIMMER UNTIL BEANS ARE TENDER.
5. ADD THE ROUX AND COOK UNTIL THICKENED.
6. SEASON TO TASTE WITH SALT AND PEPPER.

NEW ENGLAND CLAM CHOWDER - NYMM Yield: 24 Gallons

OLIVE OIL		1 C
GARLIC FRESH CHOPPED	1 C	
THYME FRESH		1 BN
CLAMS LARGE,CLEANED		1 BUSHEL
CHABLIS WINE		1 GAL
BACON ENDS GROUND		5 LB
GARLIC FRESH CHOPPED	1 LB	
SHALLOTS FRESH CHOPPED		4 LB
YELLOW ONIONS 1/2" DC		10 LB
CELERY 1/2" DC	7 LB	
CARROTS 1/2" DC	7 LB	
RED POTATOES RAW 1/2" DC		30 LB
CLAM JUICE	6 CN	
CHOPPED CLAMS IN JUICE		10 CN
FISH STOCK	6 GAL	
CLAM BASE		2 LB
BAYLEAVES		12 EA
THYME DRY		1/2 C
CLOVES		1/4 C
ANISE SEEDS		1/2 C
BLK.PEPPERCORN CRACKED		1/4 C
ESSENCE OF FRESH CLAMS		1 GAL
CORNSTARCH		5 LB
CHABLIS WINE		2 QT
HEAVY CREAM		5 GAL
SALT		1/2 C

PROCEDURE:

1. Saute in olive oil the garlic with the thyme.
2. Add the cleaned clams,saute.
3. Add chablis,cover with lid,poach for 5'min.
4. Break the clams,chopped them,add to the essence,set aside.
5. Saute the bacon ends,add all the vegetables,saute.
6. Add the potatoes & stir.
7. Add clam juice,chopped clams,fish stock,clam base,a sachet with all the spices,add the clam essence,simmer,skim off & keep simmer for 30'min.
8. Dilute the cornstarch in chablis,simmer for 30'min.
9. Add the heavy cream,bring to simmer,season as needed remove from heat.

10. Hold hot or chill down quickly to avoid bacteria growth.

OLD FASHIONED CHICKEN NOODLE SOUP YIELD 15 GALS

INGREDIENTS:

DICED ONIONS 1/4"	5	LBS
DICED CARROTS 1/4"	4	LBS
DICED CELERY 1/4"	3	LBS
OLIVE OIL	8	OZ
GARLIC, CHOPPED	2	OZ
MARJORAM	1	OZ
OREGANO	1	OZ
DICED CHICKEN MEAT	15	LBS
CHICKEN STOCK	8	GALS
PASTA TRI-COLOR RADIATORE	5	LBS
SALT AND PEPPER		TO TASTE

METHOD:

1. SAUTE ONIONS, CARROTS, CELERY AND GARLIC IN 1/2 LISTED OLIVE OIL.
2. ADD MARJORAM AND OREGANO ADJUST SEASONING WITH SALT AND PEPPER AND RESERVE.
3. SAUTE CHICKEN MEAT IN REMAINING OLIVE OIL.
4. WHEN CHICKEN MEAT IS COMPLETELY COOKED DRAIN OFF EXCESSIVE FATS AND ADD CHICKEN STOCK.
5. ADD VEGETABLE MIXTURE INTO MEAT STOCK AND ADJUST SEASONING WITH SALT AND PEPPER.
6. COOK OFF PASTA AND SERVE ON SIDE.

OLD FASHIONED LENTIL SOUP NYMM 24 Gallons

INGREDIENTS:

Bacon 3/8" blade ground	3	lbs.
Onion, Yellow, 1/4" diced	8	lbs.
Carrots 1/4" diced	8	lbs.
Celery, 1/4" diced	8	lbs.
Turnips, 1/4" diced	4	lbs.
Potatoes, Baking, unpeeled 1/4"	8	lbs.
Tomato Paste #10 can	1/2	can
Veal refill (Beef, chix)	20	gals.
Beef, base	2	jars
Black Pepper Table grind	1/2	cup
Bay leaves Sachet	20	ea.
Cloves Sachet	20	ea.
Lentils, dry, soaked	25	lbs.
Diced Tomato, #10 can	3	ea.
Red wine Vinegar	3	cup
Cornstarch }	3	lbs.
Cold Water } dilute	2	qt.

METHOD:

- 1.Saute Bacon until fat is rendered.
- 2.Add Onion, Carrots, Celery, Turnips, Tomatoes and saute
- 3.Add Tomato paste, saute, and reserve for garnish.
- 4.Bring to boil Veal refill, Beef base, Black Pepper, Sachet.
- 5.Add soaked lentils, Diced tomatoes, Red wine vinegar to simmer until tender, strain out half of the lentils, blend, add to soup remove sachet. Bring back to simmer.
- 6.Stir Cornstarch mix, Add all garnishes. Simmer 20 minutes. Remove, ice down refrigerate.

OLD FASHION VEGETABLE SOUP

CARROTS 1/4" DC	3 LB
CELERY 1/4" DC	3 LB
POTATOES, NO 1 BOILING 1/4" DC	3 LB
ONION YELLOW 1/4" DC	3 LB
BF STOCK/BROTH FROM BASE #10041	7 1/2 GAL
BEANS, LIMA, FORDHOOD, FZ	1 LB
CORN CUT, FZ	1 LB
PEAS, FZ	1 LB
TOMATOES, CANNED W/JUICE 1/4" DC	1 GAL
PEPPER, WHITE	1 TB
CREAM SAUCE BASE (ROUX) #11240	2 LB

YIELD VOLUME

10 GAL

PROCEDURE:

1. ADD DICED FRESH VEGETABLES TO THE STOCK: PARTIALLY COOK.
2. ADD FROZEN VEGETABLES: SIMMER UNTIL TENDER.
3. ADD CANNED DICED TOMATOES WITH JUICE, AND PEPPER TO BLEND IN.
4. ADD CREAM SAUCE BASE, STIRRING CONSTANTLY, AND COOK UNTIL THICKENED.

PASTA FAGIOLI

Yield: 30 Gallons

INGREDIENTS:

Water	30	gals.
Beans, Navy 20#	40	lbs.
Base, Chicken	3	lbs.
Pasta, Ditalini	15	lbs.
Spice, Oregano leaves	2	ozs.
Carrot, diced 1/4"	15	lbs.
Celery, diced	15	lbs.
Onion, Yellow diced 5 lb.	15	lbs.
Bacon	2 1/2	lbs.
Salt and Pepper	4	ozs.

METHOD:

1. Soak Beans overnight.
2. Drain Beans and cook in Water with Chicken base.
3. While Beans are cooking render Bacon and saute vegetables. Do not cook all the way. Reserve for use later.
4. Cook off Pasta and reserve for garnish.
5. When Beans are cooked add vegetable mixture and Oregano.
6. Cook until proper body is obtained and adjust seasoning with salt and pepper.

PEANUT GINGER SOUP

NYMM

Yield: 12 gals

INGREDIENTS:

1	cup	Sesame Oil
2	cups	Garlic, chopped
3	Tbspns	Crushed Red Pepper
6	lb	Onion, chopped 1/4"
2	cups	Ginger, fresh, crushed
1/2	cup	Aniseed
10	gallons	Chicken Stock
1	quart	Soy Sauce
2	cups	Sugar
3	Tbspns	All spice
6 #10	cans	(40 oz) Roast Peanuts (grated or chopped)

METHOD:

Saute the Garlic, Pepper, Onion, Ginger and Aniseed in the Sesame Oil.

Add the Stock, Soy Sugar and All spice.

Bring to a boil and add the Peanuts.

Simmer for 45 minutes.

Strain the soup, Puree the Peanuts and add back into soup.

PHILADELPHIA PEPPER POT

NYMM

Yield: 20 gallons

INGREDIENTS:

Water	4 gal
Flour, All Purpose	2 lb
Salt, Iodized, 16 oz	6 oz
Base, Beef	1 lb
Tomato, Diced (in juice)	204 oz
Spice, Pepper, Red Crushed	1 oz
Spice, Peppercorn Black Whole	1 oz
Butter, Salted Bulk	2 lb
Celery, Diced	8 lb
Onion, Yellow diced 5#	16 lb
Pepper, Green Diced	8 lb
Veal, Stew Meat	25 lb
Slv, Potatoes Red ½ “ diced	14 lb
Slsau, Veal Stock Demi Glace	8 gal

Method:

1. Sear the veal in a hot skillet.
2. Sweat the onions, celery and pepper in the butter, add the veal.
3. Dust the vegetables with the flour.
4. Dissolve the beef base in the water and add.
5. Add the veal demi and the potatoes and simmer the soup for approximately 40 minutes, the veal and the vegetables should be tender.
6. Add the pre-blanching potatoes and the diced tomatoes.
7. Season with salt, black and red pepper.

Garnish: Fines Herb

PHILADELPHIA PEPPER POT NYMM

12 Gallons

INGREDIENTS:

Olive oil		1	pt.
Garlic Chopped	1/4" diced	1/2	cup
Onion Red	1/4" diced	8	lbs.
Celery	1/4" diced	4	lbs.
Carrot	1/4" diced	4	lbs.
Leeks	1/4" hand diced	4	lbs.
Zucchini Green	1/4" diced	6	lbs.
Daikon	1/4" diced	4	lbs.
Red Skins Potatoes	1/4" diced	6	lbs.
Kidney Beans, drained	#10 can	2	ea.
Frozen Corn		2	qt.
Thyme dry		1/2	cup
Basil dry		1/2	cup
Marjoram		1/2	cup
Bay Leave		6	ea.
Mace ground		2	Tbsp.
Black Pepper cracked		1/2	cup
Corned Beef, cooked	1/2" hand diced	4	lbs.
Ham, cooked	1/2" hand diced	2	lbs.
Turkey Breast, cooked,	1/2" hand diced	4	lbs.
Diced Tomato with Juice,	#10 can	2	ea.
Parsley chopped coarse		1	qt.
Beef refill		8	gals.
Chablis		1	gal.
Chicken base		1 1/4	jar
Parmesan grated		3	lbs.
Elbow Macaroni, dry		3	lbs.

METHOD:

- 1.Saute the Olive oil, Garlic chopped and the red Onion.
- 2.Add Celery, Carrot, Leek, Zucchini, Daikon and the Potatoes then saute.
- 3.Add Kidney Beans, Frozen Corns, Thyme, Basil, Marjoram, Bay leave, Mace ground, Black Pepper and saute.'
- 4.Add Corned Beef, Ham, Turkey, Diced Tomato, Parsley and reserve.
- 5.Bring to simmer for 20 minutes Beef refill, Chablis, Chicken base, Grated Parmesan add and reserved garnish.

6. Add Elbow Macaroni, simmer 5 minutes, remove, ice down.

POTATOES COLLARD GREEN SOUP YIELD 15 GALS

INGREDIENTS:

OLIVE OIL	3	CUPS
GARLIC	1	CUP
DICED ONIONS	6	#
DICED LEEKS	8	#
DICED RED POTATOES	24	#
COLLARD GREEN	14	#
CHIX STOCK	5	GAL
WATER WITH BASE	5	GAL
NUT MEG		TO TASTE
BLACK GROUND PEPPER		TO TASTE
SALT		TO TASTE

METHOD:

1. HEAT OLIVE OIL, ADD GARLIC SAUTEE FOR FEW MINUTES, ADD ONIONS AND HALF OF THE LEEKS, HALF OF THE POTATOES, SAUTEE FOR FEW MINUTES.
2. ADD STOCK AND WATER WITH BASE, BRING TO BOIL REDUCE TO A SIMMER.
3. BLEND BY USING THE BEURRE BLANC.
4. ADD THE REST OF THE POTATOES, LEEKS, THE GREEN. COOK UNTIL POTATOES ARE DONE. ADD PEPPER SALT AND NUTMEG TO TASTE.

REMEMBER SOUP SHOULD BE LIGHT NOT HEAVY.

POTATO LEEK CHOWDER YIELD 15 GAL

BACON DHOPPED RENDERD	2	LB	8	OZ
POTATOES, NO 1BOILING, 1/4" DICE	30	LB		
ONION, YELLOW 1/4" DICE	6	LB	4	OZ
CELERY 1/4" DICE	2	LB	8	OZ
LEEKs	10	LB		
CHIX STOCK/BRTH FRM BASE	5	GAL		
PEPPER, WHITE	1	TBSP	2	TSP
ROUX	3	LB	2	OZ
CREAM 16-20% CONV	1.4	GAL		
CHICKEN BASE	3	CONTAINERS		

PROCEDURE:

1. ADD CHOPPED BACON SAUTE UNTIL GOLDEN BROWN. ADD DICED POTATOES, ONIONS AND CELERY TO THE SAUTEED BACON. COOK OVER LOW HEAT UNTIL PARTIALLY TENDER. DO NOT BROWN.
2. HEAT CHIKEN STOCK, ADD, AND COOK UNTIL VEGETABLES ARE TENDER.
3. ADD HOT

POTATO WATERCRESS**NYMM****Yield: 20 gallons****INGREDIENTS:**

Water	6 gal
Oil, Olive Blended (75% can)	16 oz
Base, Chicken	2 lb
Spice, Nutmeg Ground	1 oz
Garlic, Minced in Water	8 oz
Onion, Yellow Diced 5#	10 lb
Watercress	12 lb
Slv, Leeks 1/4" diced	10 lb
Slv, Potatoes Red 1/2 " diced	25 lb
Slsau, Chicken Stock	8 gal
Slmisc, Salt and White Pepper	2 1/2 oz

Method:

1. Saute 1/2 of the onions and leeks with the garlic in the oil.
2. Add 1/2 of the potatoes.
3. Add the stock, base and the water, bring to a simmer and cook until the potatoes are tender.
4. Puree the soup.
5. Add the remainder of the leeks and onions and cook until tender.
6. Add the blanched watercress and the blanched potatoes.
7. Season with salt and pepper.

Garnish: Fried leeks

Provencale Stock - NYMM

Ingredients:

3	ea.	Carrot, washed and sliced
3	ea.	Celery stalks, washed and sliced
1	ea.	Onion, peeled and quartered
1	ea.	Fennel, bulb and stalks, washed and sliced
2	gal.	Water
2	gal.	Clam juice
1	qt.	Dry white wine
8	oz.	Diced tomatoes (from #10 cans)
¾	lb.	Lobster base
20	strands	Saffron
1	ea.	Orange zest, cut in strips
2	ea.	Black peppercorns
1/2	bunch	Fresh Thyme
1/2	bunch	Fresh Parsley, washed
2	ea.	bay leaf
1	ea.	Garlic cloves, peeled and crushed

Method:

Place all ingredients in a heavy pot.

Bring to a boil.

Reduce to a simmer and cook 20 minutes.

Strain and chill in an ice bath.

PUMPKIN SOUP NYMM

Yield: 50 Gallons

INGREDIENTS:

25	gallons	Chicken Stock
20 #10 cans		Pumpkin Puree
1/4	cup	White Pepper
1/4	cup	Nutmeg
2 1/2	cups	Cinnamon
10	lb	Pancetta or Ground Bacon
25	lb	Onion, chopped
3	lb	Shallots, chopped
1	gallon	White Wine
2 1/2	gallons	Heavy cream
5	lb	Butter, Soft

METHOD:

Combine the Stock, Pumpkin, Pepper, Nutmeg and Cinnamon and bring to a boil.
Separately render the Pancetta, add the Onion and Shallots, deglaze with the White Wine, then Puree
Add this mixture to the Pumpkin
Add the Cream and Simmer for 45 minutes
Stir in the Butter and simmer until emulsified
Check Seasoning.

RED CABBAGE CRANBERRY NYMM

Yield: 12 gals

INGREDIENTS:

4	lb	Bacon, ground 3/8" blade	
10	lb	Onion, chopped	
20	lb	Red Cabbage, shredded and chopped	
9	gallons	Beef stock	
1	cup	Caraway seeds	}
12		Bay leaves	} in muslin sachet
12		Cloves	}
2		Cinnamon sticks	}
3	Tbspns	Black Pepper, ground	
3	quarts	Sugar	
5	lb	Cranberries	
3	quarts	Red Wine Vinegar	
2	lb	Corn starch	

METHOD:

Render the Fat from the Bacon.

Add the Onion and Cabbage and saute.

Add the Stock, Sachet, Pepper, Sugar and Cranberries.

Bring to a boil and simmer for 30 minutes.

Blend the vinegar and Cornstarch and stir into soup.

Simmer for 15 minutes, remove Sachet, check seasoning and remove from heat.

Serve with dough of Sour Cream

Red Pepper Soup – NYMM

Yield: 20 Gallons

INGREDIENTS:

40 Lbs Red Bell Peppers, Chopped
40 Lbs Onions, Chopped
1½ Lbs Garlic, Chopped
10 oz Olive Oil
12 ½ Lbs Tomato, Seeded and Diced
10 oz Sweet Paprika
2 oz Italian Parsley, chopped
10 Gals. Chicken Stock
½ Gal. Brandy
2 ½ Gals. Heavy cream
2 oz Tabasco Sauce
Salt and Pepper, to taste
1 Qt. Yogurt, plain
1 Bunch Cilantro, Chopped

METHOD

1. Saute Red Peppers, Onions and Garlic in Hot Oil, do not brown.
2. Add Tomatoes, Parsley, Paprika and Stock.
3. Bring to boil simmer 20 minutes.
4. Add Brandy and Puree the mixture well.
5. Add cream and correct seasoning.
6. Mix Cilantro and Yogurt together and use for garnish.

PLU DESCRIPTION:

10315	BRA,E&J BRANDY	0.500	ga	17.1539	13.8	%
20140	OIL,OLIVE POMACE	10.000	oz	0.5209	.4	%
20268	SAUCE,TABASCO 2 OZ	2.000	OZ	0.8063	.7	%
21185	TOMATO,IN JUICE DICED #10	2.000	EA	4.6660	3.8	%
21742	SPICE,PAPRIKA SPANISH	10.000	OZ	2.5750	2.1	%
23070	CREAM,HEAVY QT	2.500	ga	12.2900	9.9	%
24353	GARLIC,MINCED IN WATER	1.500	lb	1.8357	1.5	%
24422	ONION,YELLOW DICED 5 LB	40.000	LB	31.4000	25.4	%
24490	HERB,PARSLEY ITALIAN	2.000	OZ	0.3500	.3	%
292664	SLV,PEPPER RED DICE 1"245	40.000	LB	29.8664	24.1	%
293175	SLSAU,CHICKEN STOCK	10.000	ga	22.3278	18.0	%
298457	SLMIS,SALT AND WHITE PEPP	2.000	OZ	0.0676	.1	%

1. IN A LARGE STOCK POT SAUTE RED PEPPERS, ONIONS, AND GARLIC IN HOT OIL, DO NOT BROWN.
2. ADD TOMATOES, SAVORY, PAPRIKA, AND STOCK.
3. BRING TO A BOIL, SIMMER 20 MINUTES.
4. ADD BRANDY AND PUREE THE MIXTURE WELL.
5. ADD CREAM AND CORRECT SEASONING.

For garnish

Yogurt or chopped celantro mixed send on side

ROASTED GARLIC SOUP

NYMM

Yield: 20 gallons

INGREDIENTS:

Flour, All Purpose	5 lb
Oil, Olive Extra Virgin	10 oz
Base, Chicken	2 3/4 lb
Cream, Heavy Dispenser	1 ½ gal
Butter, Salted Bulk	5 lb
Garlic, Minced in Water	10 lb
Herb, Parsley Italian	1 oz
Herb, Thyme Fresh	1 oz
Slsau, Chicken Stock	13 gallons
SImisc, Salt and White Pepper	2 oz

Method:

1. Combine the garlic and the oil and roast until lightly caramelized.
2. Melt the butter, add the flour and make a blonde roux.
3. Add the stock and the base and mix well to ensure there are no lumps.
4. Add the roasted garlic and the herbs in a sachet, bring to a boil.
5. Simmer until the roux is cooked out, about 45 minutes.
6. Add the heavy cream and salt and pepper.
7. Strain through a china cap and check the seasoning.

Garnish: Herbed croutons

SCOTCH BROTH**NYMM****Yield: 20 gallons****INGREDIENTS:**

Ground Lamb	20 lb
Olive Oil	8 oz
Beef Base	8 oz
Tomato, Puree #10 can	½ can
Barley, Dry	4 lb
Carrot, Diced 1/4"	6 lb
Celery, Diced	6 lb
Barley, Dry	6 lb
Carrot, Diced 1/4"	6 lb
Onion, Yellow Diced 5#	6 lb
Slv, Leeks 1/4" diced	6 lb
Slv, Turnips 1/4" diced	6 lb
Slsau, Chicken Jus	3 gal
Slsau, Chicken Stock	15 gal
Slmisc, Salt and White Pepper	2 ½ oz

Method:

1. Heat the Olive oil and sear the lamb until golden brown
2. Add the barley and the stock simmer until al dente, about 1 hour
3. Add vegetables, beef base and the tomato puree and simmer until tender
4. Season with Salt and Pepper.

Garnish: Fines herb

SEAFOOD GUMBO

NYMM

INGREDIENTS:

8 Gallons

55 Gallons

Bacon fat	1 Lb	5 Lb }	
Garlic with Oil	6 1/2 Oz	2 Lb }	
Red Onion	1 Lb	5 Lb }	
Yellow Onion	1 Lb	5 Lb }	
Green Pepper Dice	1 1/2 Lb	8 Lb }	Saute,
Reserve			
Yellow Pepper Dice	1 1/2 Lb	8 Lb }	
Celery Dice	1 Lb	5 Lb }	
Carrots	1 Lb	5 Lb }	
Okra Frozen	2 Lb	10 Lb }	
Clam Juice	6 Can	30 Cn }	
Clam Base	1 Can	5 Cn }	Bring to boil
Worcestershire Sauce	2 Oz	12 Oz }	

Bacon Fat	1/2 Lb	3 Lb }	
Paprika	1/3 Cup	2 Cps }	
Curry Powder	1/3 Cup	2 Cps }	
Nutmeg Powder	1 Ts	5 Ts }	Saute, add to
Gumbo File	2 1/2 Oz	4 Cps }	above
Cajun Spice	2 1/2 Oz	4 Cps }	
Thyme	Tb. s	1/2 Cp }	
Diced Tomato in Juice	1 Can #10	5 Cns }	

Brown Roux	4 Lb	50 Lb - add stirring	
		Vigorously	
		simmer 15 mns	
		Add sousted	
		vegetables	

- Garnish
- Shucked Oysters
- Bay Shrimps
- Snow Crab Meat
- Andouille Sausage.

Shrimp & Lemongrass Soup – NYMM Yield: 20 gal

INGREDIENTS:

Mushroom, straw (canned)	10 lb
Base, Chicken	3 lb
Spice, Thai Curry Paste	10 oz
Sauce, Fish	40 oz
Lemon Grass	10 lb
Leaves, Kafir Lime	2 lb
Juice, Lime Fresh	2 oz
Carrot, Diced 1/4"	8 lb
Shrimp, Broken Large	30 lb
Slsau, Chicken Jus	1 gal
Slsau, Chicken Stock	19 gal

Method:

1. Combine the stock, jus, lime leaves, lemon juice, chili paste and the fish sauce, simmer for 15 minutes.
2. Strain the broth and return to the kettle, add the carrots and cook until al dente.
3. Poach the shrimp in the broth, remove cool down and reserve for garnish.
4. Add the straw mushrooms.

Garnish: broken shrimp, scallions, cilantro

SPICY TOMATO SOUP

Yield: 16 Gallons

INGREDIENTS:

Whole Butter		2 lb
Ground Bacon	2 lb	
Celery 1/2" sliced		8 lb
Onions Yellow 1/4" diced		2 lb
Carrots 1/4" diced		8 lb
Green Bell Peppers 1/2" diced	4 lb	
Tomato diced canned with juice		48 lb
Tomato Puree	2 gal	
Seasoning Old Bay		1 cup
Chicken stock	8 gal	
Corn starch		2 lb
Chablis	2 qt	
Salt and Pepper		to taste

METHOD:

1. Melt the butter, add the ground bacon, saute all the vegetables.
2. Add tomato diced and tomato puree, simmer.
3. Add seasoning old bay.
4. Add chicken stock bring to simmer.
5. Dilute the corn starch with chablis, add to the soup, bring to simmer.
6. Season as needed.
7. Chill down quickly to avoid bacteria growth.

SPINACH OYSTER SOUP

NYMM

Yield: 10 Gals

INGREDIENTS:

3	lb	Butter	
2	lb	Shallots, chopped	
1/2	cup	Garlic, chopped	
8	lb	Onion, chopped	
7	gallons	Chicken stock	
1/2	lb	Ham base	
1/2	cup	Aniseed	}
1	Tbspn	White Peppercorns	}
10		Bay leaves	} in Muslin sachet
10		Cloves, whole	}
4	sprigs	Thyme, Fresh	}
3	lb	Beurre manie	
3	gallons	Heavy cream	
1	Tbspn	Nutmeg	
4 x 3	lb	Spinach leaves (fresh, coarsely chopped)	
1	cup	Pernod	

METHOD:

Saute the Shallots, Garlic and Onion in the Butter without coloring
Add the stock and spice sachet, simmer, then thicken with Beurre Manie
Simmer for 30 minutes
Add the Heavy cream and simmer for 5 minutes
Remove the sachet and strain soup
Add the Spinach and check seasoning.

GARNISH PER GALLON OF SOUP

1cupShocked Oysters
1cup Heavy Cream, whipped
1cupDiced Tomato

SPRING VEGETABLE SOUP

YIELD 15 GAL

INGREDIENTS:

GARLIC	1	CUP
OLIVE OIL	5	CUPS
DICED CELERY	7	#
DICED CARROTS	7	#
DICED ONIONS	7	#
PEAS	5	#
LIMA BEANS	5	#
PEARL ONIONS	5	#
SHREDDED SAVOY CABBAGE	8	#
DICED RED POTATOES	12	#
DICED TOMATOES	1	CAN #10
DICED LEEKS	5	#
SLICED SHITAKE	3	#
CUT GREEN BEANS	3	#
SALT AND PEPPER		TO TASTE
CHIX STOCK	6	GALS
WATER WITH BASE	5	GALS

METHOD:

1. SAUTEE IN OLIVE OIL GARLIC, ADD ONIONS UNTIL TRANSLUCENT, ADD CARROTS, CELERY, LEEKS AND POTATOES. SAUTEE FOR FEW MINUTES, ADD STOCK AND WATER BRING BOIL LOWER TO SIMMER.

2. ADD CABBAGE, TOMATOES AND THE REST OF THE VEGETABLE. COOK FOR FEW MINUTES AND PULL OUT.

COOKING TIME: 1 HOUR.

TOMATO NAVY BEAN SOUP NYMM**36 GALS****INGREDIENTS:**

Navy bean dry, soaked	15 lbs.
Diced tomato with juice	6-#10 cans
Olive oil	3 pts.
Garlic chopped	3 lbs.
Onion yellow chunks	12 lbs.
Red onions chunks	12 lbs.
Navy bean dry soaked	7 1/2 lbs.
Mirepoix	30 lbs.
Bay leaves	16 ea.
Cloves	20 ea.
Marjoram dry	1 1/2 cup
Basil dry	1 cup
Thyme dry	1 cup
Cracked black peppercorn	1/2 cup
Tomato paste	1 1/2 can
Chicken stock	25 gals.
Chicken base	6 lbs.
Liquid smoke	1/2 cup
Parsley chopped coarsely	6 bunches

METHOD:

- 1.Simmer 7 1/2 lbs. of beans in chicken refill till tender, set aside for garnish.
- 2.Saute in order all vegetables, add spices.
- 3.Add tomato paste, chicken stock and base, liquid smoke, simmer till beans are tender, blend with beurre blender.
- 4.Chill down quickly to avoid bacteria growth.

TORTILLA SOUP**YIELD 15 GAL****INGREDIENTS:**

OLIVE OIL	2	CUPS
GARLIC CHOPPED	10	OZ
SLICED RED ONIONS	15	LB
JULIENNE RED PEPPER	10	LB
JULIENNE YELLOW PEPPER	10	LB
JULIENNE GREEN PEPPER	10	LB
CHOPPED CILANTRO	3	BN
CRUSHED RED PEPPER	TO TASTE	MILD
LEMON JUICE	1	CUP
DRIED THYME	1/4	CUP
V-8 TOMATO JUICE	2.5	GAL
CHIX STOCK	8.5	GAL
WATER WITH BASE CHIX	4	GAL
BIAS CUT SCALLIONS	3	LB
TOMATOES PUREE	1	CAN
SAFFRON	2	PINCHES
GROUND BLACK PEPPER	1/4	CUP

METHOD:

- 1. SAUTEED OLIVE OIL AND GARLIC UNTIL GOLD AND BROWN. ADD SLICED ONIONS, SAUTEED FOR A FEW MINUTES, AND ADD THE PEPPERS SAUTEED FOR 5 MINUTES AND ADD TOMATOES PUREE AND V-8 JUICE.**
- 2. ADD STOCK, WATER AND BASE.**
- 3. BRING TO BOIL, LOWER TO SIMMER. PUT THE CRUSHED PEPPERS AND BLACK PEPPER. REMOVED, ADD CILANTRO AND SCALLIONS. COOKING TIME 1 HOUR.**
- 4. DEEP FRY JULIENNE AND 2 -PACK OF TORTILLAS FOR GARNISH.**

VEAL STOCK Yield:

INGREDIENTS:

Oil	1 cup
Mirepoix	10 gals.
Bay Leaves	10 each
Dry Thyme	1 cup
Chopped Garlic	8 ozs.
Whole black Peppercorn	1 cup - Combine and saute, brown
Tomato paste	1-#10 can
Veal bones	240 lbs - Add
Water	to fill Kettle
Beef base	1 can

Simmer overnight

Demi-glace - Reduce stock by half
Check color, flavor
Adjust as necessary.

Vegetable Chowder – NYMM Yield 20 Gallons

INGREDIENTS:

5 lbs.	Whole Butter
10 lbs.	Ground Bacon
20 lbs.	1/2" diced Onions
5 lbs.	Flour
20 lbs.	1/2" Red Bliss Potatoes
20 lbs.	1/2" Diced Carrots
10 lbs.	1/2"Diced Green Peppers
2-#10 cans	Diced Tomatoes
10 gals.	Chicken stock
2 1/2 gals.	Heavy cream
to taste	Salt and Pepper
5 lbs.	Chopped Spinach

METHOD:

- 1.Render Bacon completely and add whole Butter.
- 2.Saute Onions and Carrots in Bacon mixture.
- 3.Add Flour to make Roux and cook for 5 minutes.
- 4.Add stock and Potatoes and cook until potatoes are almost cooked.
- 5.Add Peppers and Tomatoes Spinach and finish with Heavy cream.
- 6.Adjust seasoning with Salt and Pepper.

VEGETABLE PESTO WITH PASTA Yield: 15 serving

INGREDIENTS:

Water	6 gal
Oil, Olive blended (75% can)	32 oz
Base, Chicken	1 lb
Tomato, diced (in juice)	6.38 lb
Pasta, radiatore, tricolor	10 lb
Cheese, Parmesan Padano gr	5 lb
Herb, basil fresh	1.10 lb
Carrot, diced 1/4"	9 lb
Celery, diced	9 lb
Garlic, minced in water	8 oz
Onion, yellow diced	5 lb
Slsau, chicken stock	9 lb
Smisc, salt and black pepper	5 gal
	4 oz

METHOD:

1. Heat oil in kettle, and garlic and brown.
2. Add onion, carrots and celery and saute for a few minutes
3. Add stock water and base, bring to a boil and reduced to simmer.
4. Add tomatoes and Parmesan cheese (add cheese slowly)
5. Adjust seasoning with salt and pepper and chopped basil at the end.
6. Send cooked pasta as garnish

VEGETABLE SEMOLINA SOUP

YIELD 50 GALS

INGREDIENTS:

BACON ENDS AND PCS GRD, 3/8" BLADE	10	LB
SHALLOTS GROUND	4	LB
GARLIC CHOPPED	2	LB
CARROTS 1/4" DICED	20	LB
CELERY 1/4" DICED	10	LB
CABBAGE GREEN 1/4" DICED	10	LB
ONION YELLOW 1/4" DICED	20	LB
ZUCCHINI 1/4" DICED	20	LB
RED BLISS POTATO WITH SKIN 1/4" DICED	40	LB
SEMOLINA	25	LB
WATER	35	GAL
CHICKEN BASE	8	LB
DICED TOMATO IN JUICE #10 CN	5	CN
FROZEN PEAS	10	LB
FROZEN CORN KERNELS	10	LB
WHITE PEPPER GROUND	1	CUP
NUTMEG GROUND	5	TBSP
CORN STARCH	5	LB
CHABLIS WINE	1	GAL

METHOD:

1. SAUTEED IN THE STEAM KETTLE THE BACON UNTIL THE FAT IS RENDERED.
2. ADD SHALLOTS AND GARLIC, SAUTEED.
3. ADD ALL DICED VEGETABLES, SAUTEED.
4. ADD WATER AND CHICKEN BASE, BRING TO SIMMER.
5. ADD DICED TOMATO, FROZEN PEAS, CORN, PEPPER, NUTMEG AND SEMOLINA.
6. DILUTE CORN STARCH IN WINE, STIR IN VIGOROUSLY TO AVOID LUMPS, SIMMER FOR 15 MINUTES.
7. REMOVE, LABEL, CHILL DOWN QUICKLY TO AVOID BACTERIA GROWTH.

Vegetable Soup - NYMM

Yield: 15 gallons

INGREDIENTS:

Water	5	Gal.
Oil, Salad Cottonseed	16	oz.
Base, Chicken	1	lb.
Tomato, Puree #10	1 1/2	ea.
Spice, Thyme leaves	2	oz.
Juice, Lemon fresh	8	oz.
Carrot, diced 1/4"	7	lb.
Celery, diced	7	lb.
Garlic, minced in water	10	oz.
Mushroom, White Button	7	lb.
Beans, Lima, Baby frozen	5	lb.
Peas, frozen	5	lb.
Cabbage 1/2" dice	7	lb.
Eggplant 1" diced	7	lb.
Mushroom Shitake sliced	3	lb.
Onion Red 1/8" dice	7	lb.
Potatoes red 1/2" dice	10	lb.
Chicken stock	5	gal.
Salt and Pepper	to taste	

PROCEDURE:

- 1.Heat oil in Kettle, add Garlic and saute until brown.
- 2.Add Onions and saute lightly add Carrots and Celery and saute lightly.
- 3.Saute Mushrooms and Eggplant separately add to soup at end.
- 4.Add Chicken stock, Water and base to Vegetables.
- 5.Add rest on ingredients except eggplant mixture Peas and Lima Beans.
- 6.When Potatoes are 1/2 cooked add rest of ingredients and adjust seasoning with Salt and Pepper.

VEGETABLE SOUP WITH SAFFRON PASTA

NYMM

Yield: 30

gallons

INGREDIENTS:

Garlic		2	cups
Olive Oil		2	cups
Button Mushrooms		15	lbs sauteed add to soup last
1/4" Eggplant	10		lbs sauteed add to soup last
Spinach whole leaf		5	lbs
1/4" diced Red Potatoes		15	lbs
1/4" diced Carrots		10	lbs
1/4" diced Celery		10	lbs
1/4" diced Red Onions	10		lbs
Peas		8	lbs
Lima Beans		8	lbs
Thyme	1/3		cup
Shredded Cabbage		10	lbs
Lemon juice		1	cup
Water with base		5	gls
Chicken stock	5		gls
Cauliflower, florettes	15		lbs

METHOD:

1. In Kettle put Olive Oil, heat add Garlic and sautee till golden brown. Add Onions sautee for 3 minutes, add Carrots, Celery, and sautee for few minutes more.
2. In flat Kettle sauteed in slice Olive Oil, Garlic, Mushroom Shitaki and Eggplant at high heat deglaze with Chicken stock. Add to soup last minute.
3. Add Chicken stock, and water with base to Kettle, bring to boil reduce to simmer.
4. Add Lemon juice, Thyme and Potato cabbage and let it cook for few more minutes. Add Peas and Lima Beans, Cabbage and Mushroom. Pull out.

VEGETABLE WITH RICE SOUP NYMM Yield:15 gals

INGREDIENTS:

Black pepper and salt	to taste
Olive oil	4 cups
Diced onions	4 lbs.
Diced Celery	5 lbs.
Diced carrots	6 lbs.
Diced tomatoes	1 - #10 can
Diced leeks	6 lbs.
Lima beans	5 lbs. - add last
Raw rice	8 lbs.
Chicken stock	2 gals.
Water with base	5 gals.
Fresh spinach leaves	5 lbs.
Cauliflower florets	5 lbs.

METHOD:

- 1.Heat Olive oil and saute garlic then add onions, saute for few minutes and leek and rice, saute for few minutes.
- 2.Add stock and water with base, bring to boil, reduce to simmer, stir constantly.
- 3.When rice almost done, add carrots, celery and diced tomatoes and beans.

Cooking time: 1 hour.

WILD RICE AND MUSHROOM SOUP
YIELD 25 GAL

INGREDIENTS:

WHOLE BUTTER		3	#
SLICED DOMESTIC MUSHROOMS		30	#
BASIL	4	OZ	
OREGANO		4	OZ
THYME		4	OZ
1/4" DICED ONIONS		5	#
WILD RICE (COOKED)		20	#
BEEF STOCK		7.5	GAL
CHICKEN STOCK		7.5	GAL
LEMON JUICE		1	QT
SALT AND PEPPER			TO TASTE

METHOD:

- 1. SAUTE ONIONS IN WHOLE BUTTER.**
- 2. ADD MUSHROOMS AND HERBS AND SAUTE UNTIL MUSHROOMS ARE COOKED.**
- 3. ADD STOCKS AND SIMMER FOR 15 MINUTES.**
- 4. ADD RICE AND LEMON JUICE AND SIMMER 20 MINUTES.**
- 5. ADJUST SEASONING WITH SALT AND PEPPER.**