



Soup's On!

Cream of Broccoli

Ingredients:

Item #:	Amount:	Ingredient:
19565	2 ½ gallons	LeGout Cream Soup
99931	6 lbs	Broccoli florets, cooked and chopped
41161	to taste	White pepper
19081	1 ½ Tbsp	LeGout 095 Gourmet Edge
52136	1 ½ lbs	Cheddar cheese, shredded *optional

Method:

- Prepare cream soup according to package instructions.
- Add broccoli and gourmet edge.
- Add white pepper to taste, stir well.
- Hold at 165 degrees. Do not boil.
- Optional: Add 1 ½ lbs of shredded cheddar cheese for broccoli/cheese soup.



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Cream of Chicken

Ingredients:

Item #:	Amount:	Ingredient:
19565	2 ½ gallons	LeGout Cream Soup
14040	4 lbs	Chicken, cooked and cubed ¼"
97101	1 ½ lbs	Celery, chopped and sautéed
69980	1 tsp	Tabasco sauce
41161	½ tsp	White pepper
19080	2 Tbsp	LeGout 095 Chicken Base

Method:

- Prepare cream soup according to package instructions.
- Add chicken, celery, chicken base, Tabasco, and white pepper. Stir well.
- Hold at 165 degrees. Do not boil.



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Cream of Vegetable

Ingredients:

Item #:	Amount:	Ingredient:
19565	2 ½ gallons	LeGout Cream Soup
97101	1 lb	Celery, chopped and sautéed
97377	1 lb	Carrots, sliced 1/8" and sautéed
9555	1 lb	Potatoes, AP, cooked, diced ¼"
41161	to taste	White pepper
19080	2 Tbsp	LeGout 095 Chicken Base

Method:

- Prepare cream soup according to package instructions.
- Add celery, carrots, potatoes, other vegetables (if desired) and chicken base.
- Add white pepper to taste, stir well.
- Hold at 165 degrees. Do not boil.



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Seafood Dip

Ingredients:

Item #:	Amount:	Ingredient:
39561	1 ½ tsp	Garlic, granulated
19565	2 ½ quarts	LeGout Cream Soup, prepared
19201	1 ½ Tbsp	LeGout Seafood Base
00000	2 lbs	Surimi, diced ¼"
16335	1 lb	Shrimp, 31-35, peeled, deveined, cooked, diced ¼"
15315	1 lb	Crabmeat, backfin
69980	2 tsp	Tabasco sauce
33561	½ cup	Sherry, cream

Method:

- Prepare cream soup at ratio of 28 oz mix to 3 quarts hot water.
- Add seafood base and stir well.
- Sauté seafood with garlic in 4 oz clarified butter for 3 minutes over medium high heat.
- Remove and add cream soup-seafood base mixture. Stir well.
- Add sherry as last ingredient and stir lightly
- Serve warm as dip for Melba rounds, breadsticks, toast, wafers, etc.



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