



Making the world a tastier place

Prepared Meals

COOKBOOK

GRAVIES, SAUCES, AND SOUP BASES

YOUR DISTRIBUTORS TO SERVE YOU BETTER

OUR MISSION

To be the leader in technical assistance for artisans in food-related occupations and provide products, equipment, services, and technical assistance that meet the needs of all our customers.

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GRAVIES AND SAUCES

Brown Gravy (MC-12002)

MC-12002 mix	100g ($\frac{3}{4}$ cup)
Cold water	250 g (1 cup)
Boiling water	750 g (3 cups)

Poutine Gravy (MC-12006)

MC-12006 mix	100g ($\frac{3}{4}$ cup)
Cold water	250 g (1 cup)
Boiling water	750 g (3 cups)

BBQ Sauce (MC-12008)

MC-12008 mix	85 g ($\frac{3}{4}$ cup)
Cold water	1 L (4 cups)

Stew Sauce (MC-12011)

MC-12011 mix	75 g ($\frac{1}{2}$ cup)
Cold water	1 L (4 cups)

SOUP BASES

Chicken Soup Base (MC-12007)

MC-12007 mix	20-30 g (2 tbsp)
Cold water	1 L (4 cups)

Beef Soup Base (MC-12009)

MC-12009 mix	25-30 g (2 tbsp)
Cold water	1 L (4 cups)

Cream of Celery Soup (MC-12012)

MC-12012 mix	75 g (4 tbsp)
Milk	250 ml (1 cup)
Cold water	750 ml (3 cups)

Cream of Mushroom Soup (MC-12013)

MC-12013 mix	75 g (4 tbsp)
Milk	250 ml (1 cup)
Cold water	750 ml (3 cups)

Cream of Tomato Soup (MC-12015)

MC-12015 mix	100 g
Milk	250 ml (1 cup)
Cold water	750 ml (3 cups)

Vegetable Broth (MC-12016)

MC-12016 mix	25-30 g (2 tbsp)
Cold water	1 L (4 cups)

Cream of Broccoli Soup (MC-12018)

MC-12018 mix	75 g (4 tbsp)
Milk	250 ml (1 cup)
Cold water	750 ml (3 cups)

Cream of Leek Soup (MC-12141)

MC-12141 mix	75 g (4 tbsp)
Milk	250 ml (1 cup)
Cold water	750 ml (3 cups)

Garden Vegetable Soup

Water	2 liters (8 cups)
Chicken base (MC-12007)	40 g (4 tbsp)
Sugar	10 g (1 tbsp)
Flour	20 g (2 tbsp)
Diced carrots	100 g (½ cup)
Diced onions	110 g (½ cup)
Diced celery	100 g (½ cup)
Diced parsnips	100 g (½ cup)
Diced turnips	110 g (½ cup)
Tomato paste	12 g (1 tbsp)
Diced tomatoes	1 can (796 ml or 28 oz.)
Beef base (MC-12009)	4 g (1 tsp)
White pepper	1 pinch
Soup noodles	30 g (2 tbsp)
Preparation: <ol style="list-style-type: none">1. Cut the vegetables and sweat them.2. Add the remaining ingredients and cook.	



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Technical Support

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These recipes are submitted for guideline purposes only. The authors assume no responsibility for their outcome. It is highly suggested to refer at all time to the label on the seasonings bag.