



Clam Chowder

Ingredients

Amount	Measure	Ingredient
1	Package	LeGoût® Cream Soup Base, prepared
0.50	lb.	Bacon, small diced
0.75	lb.	Onions, small diced
0.50	lb.	Celery, small diced
3.00	lbs.	Clams, chopped and Juice (one No. 5 can)
2.00	lbs.	Potatoes, cooked and diced
½	cup	Chopped parsley

Preparation

1. Prepare LeGoût® Cream Soup Base according to package directions.
2. In a separate pot, render bacon until crispy. Add onions and celery and sauté until the onions are translucent.
3. Add the clams in juice, LeGoût® Cream Soup Base and potatoes.
4. Bring to a simmer and simmer 5 minutes.
5. Finish with chopped parsley.

Yield: approximately 7 quarts.



Classic Cream of Tomato Soup

Ingredients

Amount	Measure	Ingredient
1	Package	LeGoût® Cream Soup Base, prepared
4	cups	Tomato paste
2 ½	cups	Hellmann's® Ketchup
2.50	qts.	Tomato juice
3	Tbsp.	Knorr® Caldo de Tomato
½	tsp.	Ground thyme
1 ¼	tsp.	Garlic powder
½	tsp.	Ground ginger
1 ¼	tsp.	Celery salt

Preparation

1. Combine all ingredients and heat to serving temperature. Serve with croutons and chopped parsley.

Yield: 2 ¼ Gallons



Cream of Spinach Soup

Ingredients

Amount	Measure	Ingredient
1	Package	LeGoût® Cream Soup Base, prepared
1		Onion
16.00	oz.	Spinach, chopped (or 2 packages, frozen, thawed)
1	Tbsp.	LeGout® 095™ Chicken Base

Preparation

1. Prepare cream soup base according to package directions.
2. In a separate pan, sauté onions until tender. Add spinach and sauté until warm.
3. Add spinach mixture into soup.
4. Add chicken base.
5. Simmer lightly until service.

Yield: 1 ½ Gallons



Fall Chicken and Root Vegetable Chowder



Ingredients

Amount	Measure	Ingredient
1	Package	LeGoût® Cream Soup Base, prepared
1	lb.	Chicken breast, boneless, skinless
¼	cup	Lemon juice
4	ea.	Garlic cloves, smashed
¼	cup	Olive oil
8.00	oz.	Onions, diced
8.00	oz.	Sweet potato, peeled and diced
4.00	oz.	Parsnip, peeled and diced
4.00	oz.	Carrots, peeled and diced
4.00	oz.	Rutabaga, peeled and diced
4 .00	oz.	Turnips, peeled and diced
2	ea.	Garlic cloves, minced
3	cups	LeGoût® Chicken Base, prepared
¼	cup	Sage, fresh, chopped
	As needed	Kosher salt and cracked pepper
	As needed	Baby Arugula, flash-fried (optional)

Preparation

1. Prepare cream soup base according to package directions.
2. Combine chicken breasts, lemon juice, garlic, and olive oil in a zip top bag and marinate under refrigeration for 1 hour.
3. Preheat convection oven to 375°F. Place drained chicken on parchment-lined sheet pan, season with salt and pepper. Roast for 12 minutes per side or until internal temperature reaches 165°F. Cool and pull chicken.
4. Melt butter in a separate pot. Add onions, sweet potatoes, parsnips, carrots, rutabaga and turnips. Cook until onions are translucent.
5. Add prepared LeGoût® Chicken Base to the vegetable mixture, bring to boil and reduce heat and simmer until vegetables are tender.
6. Add prepared LeGoût® Cream Soup Base, pulled chicken and chopped sage. Place over medium heat and cook until soup reaches 165°F. Hold for service.
7. Season to taste and garnish with flash-fried arugula as desired.

(Continued on the next page)

Yield: 22 servings





Chicken Corn Chowder with Smoked Bacon

Ingredients

Amount	Measure	Ingredient
2.50	oz.	Corn oil
5.00	oz.	Smoked bacon, chopped
10.00	lbs.	Chicken thighs, skin on
5.00	oz.	Onions, white, fine diced
2 ½	Tbsp.	Garlic, minced
2.50	pts.	Knorr Ultimate® Chicken Base, prepared
36.875	oz.	Cream-style corn
38.125	oz.	Corn, canned, drained
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
	As needed	Salt
	As needed	Pepper
	As needed	Chive, minced

Preparation

1. In a large stock pot over medium heat, heat corn oil and render bacon until brown. Add chicken thighs (skin down) and brown. Add onion and garlic, cook 1 minute. Add the chicken base and let cook over medium heat for 15-20 minutes, or until thighs are very tender.
2. Remove thighs from soup, allow to cool enough to handle. Remove skin and shred the meat off the bone, discard skins and bones. Reserve.
3. Next, add the creamed corn and canned corn, stir well. Cook 5 minutes. Whisk in cream soup base and heat through.
4. Add reserved chicken, heat through and serve. Taste and adjust seasoning.
5. Garnish with chive.

Yield: 10 qts.; 32 servings (10.0 fl. oz./serving)





Chipped Beef Chowder

Ingredients

Amount	Measure	Ingredient
1.25	oz.	Butter
12.50	oz.	Onions, white, diced
12.50	oz.	Carrots, peeled, diced
25.00	oz.	Potatoes, russet, peeled, diced
12.50	oz.	Corn, white
1.00	lbs.	Dried beef, diced
1.25	qts.	Knorr Ultimate® Low Sodium Chicken Base, prepared
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
1 ½	Tbsp.	White pepper, ground
	As needed	Parsley, minced

Preparation

1. In a large stock pot, over medium heat, melt butter and sauté onions and carrots until tender.
2. Add the potatoes, corn, beef and chicken base. Simmer until the potatoes are tender. Add cream soup base and simmer for 5 minutes. Taste and adjust seasoning.
3. Garnish with parsley.

Yield: 6.25 qts.; 20 servings (10.0 fl. oz./serving)



Corned Beef and Cabbage Soup



Ingredients

Amount	Measure	Ingredient
2.50	oz.	Vegetable oil
50.00	oz.	Onion, chopped
25.00	oz.	Carrots, chopped
25.00	oz.	Celery, chopped
2.50	oz.	Garlic, minced
50.00	oz.	Green cabbage, shredded
65.00	oz.	Corned beef, cooked, cubed
1.25	qts.	Knorr Ultimate® Beef Base, prepared
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared

Preparation

1. In a large stock pot , over medium heat, heat oil. Sauté onion, carrots and celery for 10 minutes. Add garlic, sauté 2 minutes. Add cabbage, corned beef and beef base. Cook until cabbage is tender. Add cream soup base, mix well and heat through. Taste and adjust seasoning with salt and pepper. Reserve warm.
2. To Plate: Serve 10 fl. oz. of soup in bowl.

Serving Suggestion: Serve soup topped with swirled rye bread croutons.

Yield: 6.25 qts.; 20 servings (10.0 fl. oz./serving)



Inspiration every day



Cream of Potato Soup

Ingredients

Amount	Measure	Ingredient
30.00	oz.	Butter, divided
20.00	oz.	Onions, chopped
5	ea.	Bay leaves, whole
½	tsp.	Thyme, ground
10.00	lbs.	Potatoes, russet, peeled, sliced
3.75	qts.	Knorr Ultimate® Chicken Base, prepared
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
½	tsp.	White pepper, ground
	As needed	Salt
	As needed	Cheddar cheese, shredded

Preparation

1. In a large stock pot, melt 10.0 oz of butter and sweat onions. Add bay leaves, thyme, potatoes and chicken base, cook until potatoes are fork tender. Remove bay leaves.
2. In a food processor, in batches, purée until smooth and add cream soup base, finish with remaining butter and white pepper. Taste and adjust seasoning.
3. Garnish with Cheddar cheese.

Yield: 12.5 qts.; 40 servings (10.0 fl. oz./serving)



Cream of Roasted Red Pepper and Tomato Soup

Ingredients

Amount	Measure	Ingredient
5.00	oz.	Vegetable oil
12.50	oz.	Onions, white, diced
0.75	oz.	Garlic, minced
2.50	qts.	Roasted red pepper, chopped
2.50	qts.	Tomatoes, diced, canned, not drained
7.50	oz.	Pesto
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
2.00	lbs.	Parmesan, shredded
	As needed	Basil, chiffonade

Preparation

1. In a large stock pot over medium heat, sauté onions until translucent; add garlic, sauté 1 minute.
2. Add peppers and tomatoes, bring to simmer. Add pesto and mix well.
3. In a food processor, in batches, purée mixture until smooth. Return to pan over medium heat. Add cream soup base and heat through. Taste and adjust seasoning.
4. Garnish with 1 oz. Parmesan and basil chiffonade.

Yield: 10 qts.; 32 servings (10.0 fl. oz./serving)



Del Rio Smoked Chicken Chowder

Ingredients

Amount	Measure	Ingredient
5.00	oz.	Butter
25.00	oz.	Onion, yellow, diced
25.00	oz.	Celery, diced
10	ea.	Arbol chiles, dried, soaked, minced
50.00	oz.	Potatoes, russet, peeled, diced
2.50	qts.	Knorr Ultimate® Chicken Base, prepared
40.00	oz.	Chicken meat, smoked, pulled
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
	As needed	Kosher salt
	As needed	Coarse pepper
	As needed	Scallions, chopped
	As needed	Queso fresco, crumbled

Preparation

1. In a large stock pot over medium-low heat, melt butter, sweat onions, celery and minced chiles until fragrant and soft.
2. Add potatoes and prepared chicken base. Adjust heat to medium, simmer for 10-15 minutes, or until vegetables are fairly done. Add pulled chicken and cream soup base. Simmer for 15-20 minutes. Taste and adjust seasoning.
3. Garnish with chopped scallions and queso fresco crumbles.

Yield: 10 qts./32 servings (10.0 fl. oz./serving)





Drive In Cheeseburger Soup

Ingredients

Amount	Measure	Ingredient
2.50	oz.	Butter
5.00	lbs.	Ground beef
25.00	oz.	Onions, white, diced
15.00	oz.	Pickles, dill, diced fine
26.25	oz.	Ketchup
23.75	oz.	Mustard
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
5.00	qts.	LeGoût® Cheese Instant Sauce Mix, prepared
	As needed	Salt
	As needed	Pepper
	As needed	Croutons, sesame crusted

Preparation

1. In a large stock pot, over medium heat, melt butter. Crumble and brown ground beef. Add onions, cook until tender and beef is cooked.
2. Add pickles, ketchup, mustard, cream soup base and cheese sauce. Let simmer for 30 minutes. Taste and adjust seasoning.
3. Garnish with sesame crusted croutons.

Yield: 13.75 qts.; 44 servings (10.0 fl. oz./serving)





Fall Festival Turkey Chowder



Ingredients

Amount	Measure	Ingredient
2.50	oz.	Butter
12.50	oz.	Onions, white, diced
12.50	oz.	Parsnips, peeled, diced
12.50	oz.	Turnips, peeled, diced
12.50	oz.	Rutabagas, peeled, diced
12.50	oz.	Carrots, peeled, diced
12.50	oz.	Sweet potatoes, peeled, diced
2.50	qts.	Knorr Ultimate® Turkey Base
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
40.00	oz.	Turkey breast, roasted, diced
½	cup	Sage, fresh, chopped
As needed		Kosher salt
As needed		Cracked pepper
As needed		Cheddar cheese, shredded

Preparation

1. In a large stock pot over medium heat, melt butter. Sauté onions, parsnips, turnips, rutabagas, carrots and sweet potatoes for 10 minutes.
2. Add turkey base to vegetable mix, bring to a boil, reduce heat and simmer until vegetables are tender, about 20 minutes.
3. Add cream soup base, turkey and sage. Mix to combine, simmer for 30 minutes or until heated through. Taste and adjust seasonings.
4. Garnish with Cheddar cheese.

Yield: 10 qts.; 32 servings (10.0 fl. oz./serving)





Gingered Carrot Soup

Ingredients

Amount	Measure	Ingredient
5.00	oz.	Vegetable oil
40.00	oz.	Onions, white, cut into 1" pieces
5	tsp.	Ginger, ground
2 ½	tsp.	Salt
2 ½	tsp.	Cumin, ground
2 ½	tsp.	Dry mustard
1 ¼	tsp.	Mace, ground
1 ¼	tsp.	Cinnamon, ground
1 ¼	tsp.	Black pepper
¾	tsp.	Red pepper, ground
150.00 oz.		Carrots, peeled, cubed
5.00	qts.	Knorr® Professional Liquid Concentrated Chicken Flavor Base, prepared
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
40.00 oz.		Milk, skim
	As needed	Nutmeg, fresh grated

Preparation

1. In a large stock pot, over medium heat, heat oil. Add onions and spices, sauté for 2 minutes. Reduce heat to low, cover and cook 5 minutes or until tender.
2. Add carrots and chicken flavor base. Increase heat, bring to boil, reduce heat and simmer, partially covered for 30 minutes or until carrots are soft.
3. Using a blender, in batches, purée carrot-onion mixture, process until smooth. Return purée to pan over medium heat, stir in cream soup base and milk. Heat through. Taste and adjust seasoning.
4. Garnish with nutmeg.

Yield: 15 qts.; 48 servings (10.0 fl. oz./serving)



Heartland Hash-Brown Soup

Ingredients

Amount	Measure	Ingredient
20.00	oz.	Smoked bacon
35.00	oz.	Ham, thin sliced, cut into fine strips
25.00	oz.	Onions, white, grated
13.50	oz.	Carrots, peeled, grated
13.50	oz.	Celery, grated
2.50	qts.	Knorr Ultimate® Ham Base, prepared
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
5.00	lbs.	Hash browns, grated
2 ½	Tbsp.	Thyme, fresh, chopped
	As needed	Kosher salt
	As needed	Cracked pepper

Preparation

1. In a large stock pot, over medium heat, render bacon until crisp. Remove bacon from pot (reserve for garnish). Add ham and frizzle until caramelized. Add onions, cook until done, add carrots and celery; sauté until tender. Add the ham base.
2. Add cream soup base into pot. Mix well to combine. Add the hash browns and thyme. Simmer for 30 minutes, or until heated through. Taste and adjust seasoning.
3. Garnish with crisp crumbled bacon.

Yield: 10 qts.; 40 servings (10.0 fl. oz./serving)





Loaded White Chicken Chili



Ingredients

Amount	Measure	Ingredient
1.00	oz.	Vegetable oil
17.20	oz.	Onion, diced
4.60	oz.	Poblano peppers, diced
0.80	oz.	Garlic, minced
2.00	lbs.	Chicken, raw, cubed
0.40	oz.	Chili seasoning
2.50	lbs.	White beans, canned, drained and rinsed
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared

Preparation

1. In a large stock pot over medium heat, heat oil. Add onion and sauté until translucent. Add poblano peppers and garlic, sauté 2-3 minutes. Add chicken and chili seasoning. Sauté until chicken is cooked. Add white beans and cream soup base and heat through. Taste and adjust seasoning with salt and pepper. Reserve warm.
2. To plate: Serve 10.0 fl. oz. of chili in a bowl. Serve warm.

Serving Suggestion: Serve with flatbread crackers, top with tomato, avocado, crisp crumbled bacon or cheese.

Yield: 3.75 qts. (12 servings; 10.0 fl. oz./serving)



Inspiration every day



Lobster Bisque

Ingredients

Amount	Measure	Ingredient
5.00	oz.	Vegetable oil
2.00	lbs.	Lobster shells
20.00	oz.	Onions, white, diced
3.75	oz.	Tomato paste
3 ¾	Tbsp	Paprika
15.00	oz.	Sherry wine
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
1	cup	Lobster meat, minced
	As needed	Cayenne pepper
	As needed	Chive oil

Preparation

1. In a large stock pot, over medium heat, heat oil and sauté lobster shells for 5 minutes. Add onions, sauté until tender.
2. Add tomato paste and paprika and cook for 3-5 minutes. Add in sherry wine and cook an additional 2-3 minutes.
3. Mix in cream soup base and bring to a simmer. Simmer for 10-15 minutes.
4. Strain through a fine strainer, return to pot. Add minced lobster meat, heat through. Taste and adjust seasoning.
5. Garnish with cayenne pepper and chive oil.

Yield: 5 qts.; 32 servings (5.0 fl. oz./serving)



Lobster Bisque - Quick Method

Ingredients

Amount	Measure	Ingredient
2.50	oz.	Vegetable oil
20.00	oz.	Onions, white, diced
8.50	oz.	Tomato paste
5	tsp.	Paprika
30.00	oz.	Sherry
4	Tbsp.	Knorr Ultimate® Lobster Base
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
1	cup	Lobster meat, minced
	As needed	Cayenne pepper
	As needed	Chive oil

Preparation

1. In a large stock pot over low heat, heat oil and sweat onions until tender.
2. Turn heat up to medium, add tomato paste and paprika, cook for 3 minutes. Add sherry wine and lobster base.
3. Add cream soup base and simmer for 5 minutes.
4. Add minced lobster meat, heat through. Taste and adjust seasoning. Garnish with cayenne pepper and chive oil.

Yield: 6.25 qts.; 40 servings (5.0 fl. oz./serving)



Inspiration every day



Louisiana-Style Shrimp and Corn Chowder

Ingredients

Amount	Measure	Ingredient
20.00	oz.	Bacon, diced fine
30.00	oz.	Celery, diced
30.00	oz.	Onions, diced
0.50	oz.	Scallions, chopped
2.50	oz.	Garlic, minced
2	#10 can	Cream-style corn
2.50	oz.	Louisiana Hot Sauce
5.00	qts.	Knorr Ultimate® Low Sodium Chicken Base, prepared
5.00	lbs.	Potatoes, russet, peeled, diced
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
2.50	oz.	Worcestershire sauce
5.00	lbs.	Shrimp, peeled, deveined
	As needed	Kosher salt
	As needed	Coarse pepper
	As needed	Bacon, crisp

Preparation

1. In a large stock pot, over medium heat, render bacon until crisp. Add celery, onion and scallions and cook until tender. Add garlic, cook for additional 2 minutes. Add creamed corn, hot sauce and chicken base, bring to simmer. Add potatoes, cook until tender.
2. Add cream soup base and Worcestershire sauce, mix well.
3. Reduce heat to low, add in shrimp, stirring well to combine. Heat through. Taste and adjust seasonings.
4. Garnish with crisp bacon.

Yield: 22.5 qts.; 72 servings (10.0 fl. oz./serving)



Old Fashioned Chicken Pot Pie Soup



Ingredients

5.00	oz.	Butter
25.00	oz.	Spanish onion, diced
25.00	oz.	Carrots, peeled, large diced
25.00	oz.	Celery, large diced
5	ea.	Potatoes, russet, peeled, large diced
5	ea.	Sweet potato, large diced
25.00	oz.	Parsnips, large diced
5.00	qts.	Knorr Ultimate® Chicken Base, prepared
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
5.00	lbs.	Chicken meat, roasted, large diced
20.00	oz.	Mushrooms, domestic white, quartered
12.50	oz.	Green peas, frozen
1.25	qts.	Heavy cream
5	cups	Parsley, chopped
	As needed	Salt
	As needed	Pepper
	As needed	Buttermilk dumplings

Preparation

1. In a large stock pot, over medium heat, melt butter; sweat onions until translucent.
2. Add carrots, celery, both potatoes, and parsnips. Let cook for about 3 minutes. Add chicken base, bring to a rapid boil and reduce heat to low. Let cook for 5 minutes or until vegetables are tender.
3. Add cream soup base and diced chicken meat. Return to medium heat until a light boil. Reduce heat and let simmer for 5 minutes. Add mushrooms and frozen peas; let cook for 5 minutes.
4. Mix in heavy cream and chopped parsley. Taste and adjust seasoning.
5. Garnish with buttermilk dumplings.

Yield: 18.75 qts.; 60 servings (10.0 fl. oz./serving)





Pepperoni Pizza Soup



Ingredients

Amount	Measure	Ingredient
8.00	oz.	Pepperoni, diced
5.00	oz.	Mushrooms, fresh, diced
28.00	oz.	Tomatoes, canned, diced, drained
3.00	oz.	Knorr Ultimate® Beef Base
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
0.05	oz.	Oregano, fresh, minced
1	tsp.	White pepper, ground
16	oz.	Mozzarella cheese, shredded

Preparation

1. In a large stock pot, over medium heat, sauté pepperoni for 3-5 minutes. Add mushrooms and tomatoes, cook additional 5 minutes. Add beef base, stir well to combine. Add cream soup base, oregano and white pepper, mix well and heat through. Stir in mozzarella cheese and heat until melted. Reserve warm.
2. To plate: Serve 10.0 fl. oz. of pepperoni soup in a bowl.

Serving Suggestion: Serve topped with shredded mozzarella and frizzled pepperoni pieces and breadstick.

Yield: 6.50 qts.; 20 servings (10.0 fl. oz./serving)



Inspiration every day



Pumpkin and Crab Bisque



Ingredients

Amount	Measure	Ingredient
45.00	oz.	Onion, chopped
2.50	oz.	Garlic, minced
6.50	lbs.	Lump crabmeat, drained
2.00	oz.	Butter
0.05	oz.	Cayenne pepper
0.05	oz.	Ginger, ground
3.50	oz.	Knorr Ultimate® Crab Base
30.00	oz.	Pumpkin purée, canned
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared

Preparation

1. In a food processor, combine onion, garlic, and lump crabmeat. Pulse until minced well.
2. In a large stock pot over medium heat, melt butter. Add in onion crab mixture. Allow to sauté for 5-7 minutes. Add cayenne, ginger, crab base and pumpkin purée; mix well. Add cream soup base, mix to combine, heat through. Taste and adjust seasoning with salt and pepper. Reserve warm.
3. To Plate: Serve 5.0 fl. oz. bisque in bowl.

Serving Suggestion: Serve 5.0 fl. oz. of bisque with pumpkin seed studded crackers or croutons.

Yield: 10 qts.; 64 servings (5.0 fl. oz./serving)





Rueben Soup



Ingredients

Amount	Measure	Ingredient
10.00	oz.	Butter
30.00	oz.	Onions, white, diced
30.00	oz.	Bell pepper, green, diced
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
5.25	oz.	Dijon mustard
5.00	qts.	Knorr Ultimate® Beef Base, prepared
5.00	lbs.	Corned beef, cooked, shredded
2.50	lbs.	Sauerkraut, rinsed, drained well
2.50	lbs.	Swiss cheese, shredded
	As needed	Croutons, rye bread
	As needed	Swiss cheese, shredded

Preparation

1. In a large stock pot, over medium heat, melt butter, sauté onions and peppers until tender. Add cream soup base, mustard, beef base, and mix until smooth with a wire whisk.
2. Add corned beef and sauerkraut, stir and simmer for about 10 minutes. Stir in Swiss cheese, heat until melted. Taste and adjust seasoning.
3. Garnish with rye bread croutons and additional Swiss cheese.

Yield: 17.5 qts.; 56 servings (10.0 fl. oz./serving)





Tuna Melt Chowder

Ingredients

Amount	Measure	Ingredient
0.75	oz.	Butter
12.50	oz.	Onions, white, chopped
18.75	oz.	Potatoes, russet, peeled, diced
1	ea.	LeGoût® Cream Soup Base, 25.22 oz. bag, prepared
1.25	lbs.	Processed American Cheese Product, cubed
2.00	lbs.	Tuna in oil, drained
	As needed	Kosher salt
	As needed	Pepper
	As needed	Tomato, chopped

Preparation

1. In a large stock pot, over medium heat, melt butter and sauté onions. Sauté potatoes for 5 minutes. Add cream soup base and cheese to pot. Reduce to low heat, simmer until the potatoes are tender and cheese melted. Add the tuna and cook for an additional 10 minutes. Taste and adjust seasoning.
2. Garnish with tomato.

Yield: 6.50 qts.; about 20 servings (10.0 fl. oz./serving)



New England Clam Chowder



Ingredients

Amount	Measure	Ingredient
1	Package	LeGoût® Cream Soup Base, prepared
1	lb.	Bacon, chopped
12.00	oz.	Onions, diced
6.00	oz.	Celery, diced
6.00	oz.	Carrots, small diced
4	cups	Potatoes, peeled and large diced, par cooked
3	lbs.	Clams, canned, chopped in juice
½	cup	Parsley, chopped
	As Needed	Kosher salt and cracked pepper
	As Needed	Thyme, sprig (optional)
	As Needed	Croutons

Preparation

1. Prepare cream soup base according to package directions.
2. In a separate pot, render bacon until crisp, remove bacon with slotted spoon, drain and reserve for service.
3. Add onion, celery, and carrot and sauté until onions are translucent.
4. Next, add potatoes and clams in juice, bring to boil and simmer until potatoes are tender.
5. Add prepared LeGoût® Cream Soup Base, reserved bacon and parsley and place over medium heat. Cook until soup reaches 165°F. Hold for service.
6. Season to taste and garnish with thyme sprigs and croutons as desired.

Yield: 20 servings





Rustic Italian Tomato Soup with Spinach

Ingredients

Amount	Measure	Ingredient
1	Package	LeGoût® Cream Soup Base, prepared
2.00	oz.	Olive oil
2		Onions, chopped
4		Garlic cloves, chopped
20.00	oz.	Fresh spinach, chopped
2 ½	cups	Tomato paste
2.50	qts.	Frutta di Orto marinara sauce
4.00	15 oz. cans	Diced tomatoes with juice
¼	cup	Fresh chopped basil
1	Tbsp.	Fresh thyme sprigs
5	cups	Tomato sauce

Preparation

1. Sauté onions and garlic in oil until translucent. Add Spinach and sauté until wilted.
2. Add remaining ingredients and heat to serving temperature. Garnish with a mini bruchetta.

Yield: 2 ½ Gallons



Spicy Roasted Tomato and Garlic Soup

Ingredients

Amount	Measure	Ingredient
1	Package	LeGoût® Cream Soup Base, prepared
12.00	lbs.	Roma tomatoes
1	cup	Olive oil
5	cups	Caldo de Tomate, prepared
1 ¼	cups	Knorr® Salsa Roja
4	cups	Tomato paste
1	head	Garlic, roasted
1 ¼	cups	Cilantro, chopped
½	cups	Lime juice, fresh
3 ½	cups	Queso Fresco, crumbled
	As needed	Cilantro springs
	As needed	Lime wedges

Preparation

1. Coat tomatoes with oil and roast until skin begins to blacken. Purée in blender with caldo until smooth.
2. Combine with cream soup base, salsa roja, tomato paste, and garlic. Heat to serving temperature.
3. Finish with cilantro and lime juice. Garnish with cheese and cilantro sprigs with a lime wedge on the side.



Sweet Corn and Shrimp Chowder



Ingredients

Amount	Measure	Ingredient
1.00	Package	LeGoût® Cream Soup Base, prepared
1.50	lbs.	Shrimp, peeled and deveined
½	cup	Lime juice
2	Tbsp.	Oil
6	cups	Corn kernels, fresh or frozen
1.00	lb.	Bacon, finely chopped
12.00	oz.	Onions, diced
6.00	oz.	Celery, diced
6.00	oz.	Red bell pepper, diced
4	cups	Potatoes, red bliss, large diced, par cooked
3	cups	LeGoût® Choice Vegetable Base, prepared
	As Needed	Kosher salt and cracked pepper
	As Needed	Green onion, chopped (optional)

Preparation

1. Prepare cream soup base according to package directions.
2. Preheat convection oven to 375°F. Combine oil and corn kernels and toss to coat, transfer to parchment-lined sheet pan and roast for 5 to 8 minutes.
3. In a separate pot, render bacon until crisp, remove bacon with slotted spoon, drain and reserve for service.
4. Add onion, celery and red pepper and sauté until onions are translucent.
5. Next, add potatoes and prepared LeGoût® Vegetable Base; bring to boil and simmer until potatoes are tender.
6. Add shrimp and roasted corn and place over medium heat and cook until soup reaches 165°F. Hold for service.
7. Season to taste and garnish with chopped green onion and reserved bacon as desired.

Yield: 22 servings





Tomato Soup with Shrimp and Dill

Ingredients

Amount	Measure	Ingredient
1	Package	LeGoût® Cream Soup Base, prepared
4	cups	Tomato paste
2 ½	cups	Hellmann's® Ketchup
2.50	qts.	Tomato juice
1.00	qt.	Sour cream
3	Tbsp.	Knorr® Caldo de Tomato
½	tsp.	Ground thyme
1 ¼	tsp.	Garlic powder
½	tsp.	Ground ginger
½	cup	Fresh chopped dill
1 ¼	tsp.	Celery salt
3 ½	cups	Cooked baby shrimp to garnish
	As needed	Sour cream to garnish
	As needed	Dill sprigs to garnish

Preparation

1. Combine all ingredients except garnishes. Heat to serving temperature and serve with dollop of sour cream, dill sprig and 1 tablespoon of shrimp.

Yield: 2 ½ Gallons



Soup Concepts using LeGout® Cream Soup Base

Alaskan Salmon Chowder

Combine leeks, celery, potatoes, LeGoût® Seafood Base, salmon, thyme, bacon and LeGoût® Cream Soup Base.

Chicken and Corn Chowder

Combine LeGoût® Cream Soup Base, bacon, chicken meat, onions, Knorr Ultimate® Roasted Chicken Base, creamed corn, fresh or frozen corn and potatoes.

Roasted Red Pepper and Basil Soup

Add puréed roasted red pepper and prepared basil pesto to LeGoût® Cream Soup Base prepared with Knorr Ultimate® Vegetable Base.

Corned Beef and Cabbage Soup

Combine LeGoût® Cream Soup Base, celery, carrot, onion, garlic, shredded cabbage, diced corned beef and caraway.

Cream of Spinach Soup

Combine LeGoût® Cream Soup Base, onions, frozen spinach and Knorr Ultimate® Roasted Chicken Base.

Louisiana Style Shrimp and Corn Chowder

Combine LeGoût® Cream Soup Base, Knorr Ultimate® Roasted Chicken Base, bacon, onion, celery, scallions, garlic, creamed corn, hot sauce, potatoes, shrimp and Worcestershire sauce.

Broccoli Cheddar Soup

Add sautéed onion and garlic to Cheddar cheese and LeGoût® Cream Soup Base; stir in broccoli florets and chopped broccoli.

Pumpkin and Crab Bisque

Combine LeGoût® Cream Soup Base, Knorr Ultimate® Crab Base, canned pumpkin, crabmeat, butter and Knorr Ultimate® Vegetable Base.

Roasted Tomato, Fennel, and Italian Sausage Soup

Combine LeGoût® Cream Soup Base, roasted red peppers, roasted tomatoes, onion, garlic, Knorr Ultimate® Roasted Chicken Base, marjoram, Italian sausage and fennel.

Italian Tomato with Spinach Soup

Combine LeGoût® Cream Soup Base, chopped spinach, onion, garlic, tomato paste, tomato sauce, Frutta! di Orto® Marinara Sauce, diced tomatoes, basil and thyme.

Curried Pumpkin and Apple Soup

Combine Legout® Cream Soup Base, canned pumpkin, apple juice concentrate and curry powder. Garnish with toasted pumpkin seeds.

