



R E C I P E S



SOUP SUPREME – Chef's Touch

Adding imaginative, interesting ingredients to SOUP SUPREME soups is so incredibly easy, that sooner or later nearly everyone tries their hand at creating a special soup or other food. We know this is true because our own SOUP SUPREME Professional Chefs couldn't resist the temptation. They let their imaginations take flight and had some fun adding a delicious array of ingredients to our never pre-cooked scratch soups.

We've collected the results of their efforts to show you what professional chefs could create. We encourage you to try their suggestions, add to them, or go in a completely different direction. Don't be intimidated. How you use SOUP SUPREME soups is up to you. And if you come up with a great idea, please share it with us. After all, we Professional Chefs have to stick together!



NEW ENGLAND CLAM CHOWDER

GOURMET CLAM CHOWDER

Prepare one bag SOUP SUPREME New England Clam Chowder
Add: 3 cups sliced sautéed leeks,
3 tsp. fresh thyme and 3 tbsp. vermouth
Heat through.

SOUTHWESTERN CLAM CHOWDER

Prepare one bag SOUP SUPREME New England Clam Chowder
Add: 2³/₄ cups canned diced green chillies
1 1/2 tsp. ground cumin
1 1/2 tsp. Tabasco sauce.
Heat through.

SCANDINAVIAN CLAM CHOWDER

Prepare one bag SOUP SUPREME New England Clam Chowder
Add: 1 1/2 tbsp. cream sherry,
2 1/4 tsp. dill weed
1/2 tsp. ground nutmeg.
Heat through.

SEAFOOD CHOWDER

Prepare one bag SOUP SUPREME New England Clam Chowder
Add: 2 1/4 tsp. fresh thyme,
1 1/4 tsp. ground bay leaf
3 cups cooked shrimp.
Heat through.

PROVINCIAL CLAM CHOWDER

Prepare one bag SOUP SUPREME New England Clam Chowder
Add: 3 cups canned diced tomatoes
3 tbsp. finely chopped fresh basil
Heat through.

TOMATO BASIL WITH RAVIOLINI SOUP

CREAMY TOMATO BASIL

Prepare one bag of SOUP SUPREME Tomato Basil with Raviolini Soup
Add: 12 oz. heavy cream.
Heat through. (Add cream just prior to serving.)
Garnish with a sprig of basil.

GARDEN TOMATO BASIL

Prepare one bag of SOUP SUPREME Tomato Basil with Raviolini Soup
Add: 4 oz. zucchini
4 oz. green peppers
4 oz. diced tomatoes.
Heat through.
Garnish with sliced black olives.

MEDITERRANEAN STYLE TOMATO

Prepare one bag of SOUP SUPREME Tomato Basil with Raviolini Soup.
Add: 4 oz. sliced black olives
Italian herbs to taste.
Heat through.
Garnish with Parmesan cheese and fresh chopped tomatoes.

HACIENDA TOMATO

Prepare one bag of SOUP SUPREME Tomato Basil with Raviolini Soup.
Add: 1 lb. salsa
Heat through.
Garnish with sour cream and guacamole.

ALFREDO ZUPPA WITH RAVIOLINI

Prepare one bag of SOUP SUPREME Tomato Basil with Raviolini Soup.
Add: 12 oz. prepared Alfredo sauce.
Heat through.
Garnish with chopped chives.

Chef's Touch – CONTINUED

ITALIAN STYLE WEDDING SOUP

ITALIAN WEDDING SOUP AU PISTOU

Prepare one bag SOUP SUPREME Italian Style Wedding Soup
Add: 1/2 cup prepared pesto OR
3/4 cup prepared pesto
3/4 cup heavy cream
Heat through.

GARDEN ITALIAN WEDDING SOUP

Prepare one bag SOUP SUPREME Italian Style Wedding Soup.
Add: 3 1/2 cups canned tomatoes (with juice)
3 1/2 cups quartered zucchini
3 tsp. Italian herbs.
Heat through and hold until zucchini is cooked to desired doneness.

MEDITERRANEAN WEDDING SOUP

Prepare one bag SOUP SUPREME Italian Style Wedding Soup.
Add: 3/4 cup sliced black olives
3/4 cup diced sundried tomatoes (packed in oil)
3 tsp. Italian herbs
1 1/2 tsp. minced garlic.
Heat through and hold.

CREAM OF POTATO SOUP

POTATO LEEK SOUP

Prepare one bag of SOUP SUPREME Cream of Potato Soup
Add: 1 cup sautéed leeks
1 1/2 tsp. whole thyme
2 tbs. sherry
Heat through.

SMOKEY CHEDDAR & HAM

Prepare one bag of SOUP SUPREME Cream of Potato Soup
Add: 3 cups shredded smoky cheddar cheese
3 cups diced cooked ham.
Heat through.

BREW PUB POTATO SOUP

Prepare one bag of SOUP SUPREME Cream of Potato Soup
Add: 3 cups shredded cheddar cheese
3 cups sliced, cooked sausage (Kielbasa)
3/4 cup beer.
Heat through.

BAKED POTATO SOUP

Prepare one bag of SOUP SUPREME Cream of Potato Soup
Add: 3 cups sour cream
1/2 cup dried chives
1/2 cup bacon bits.
Heat through.

SMOKED SALMON WILD RICE

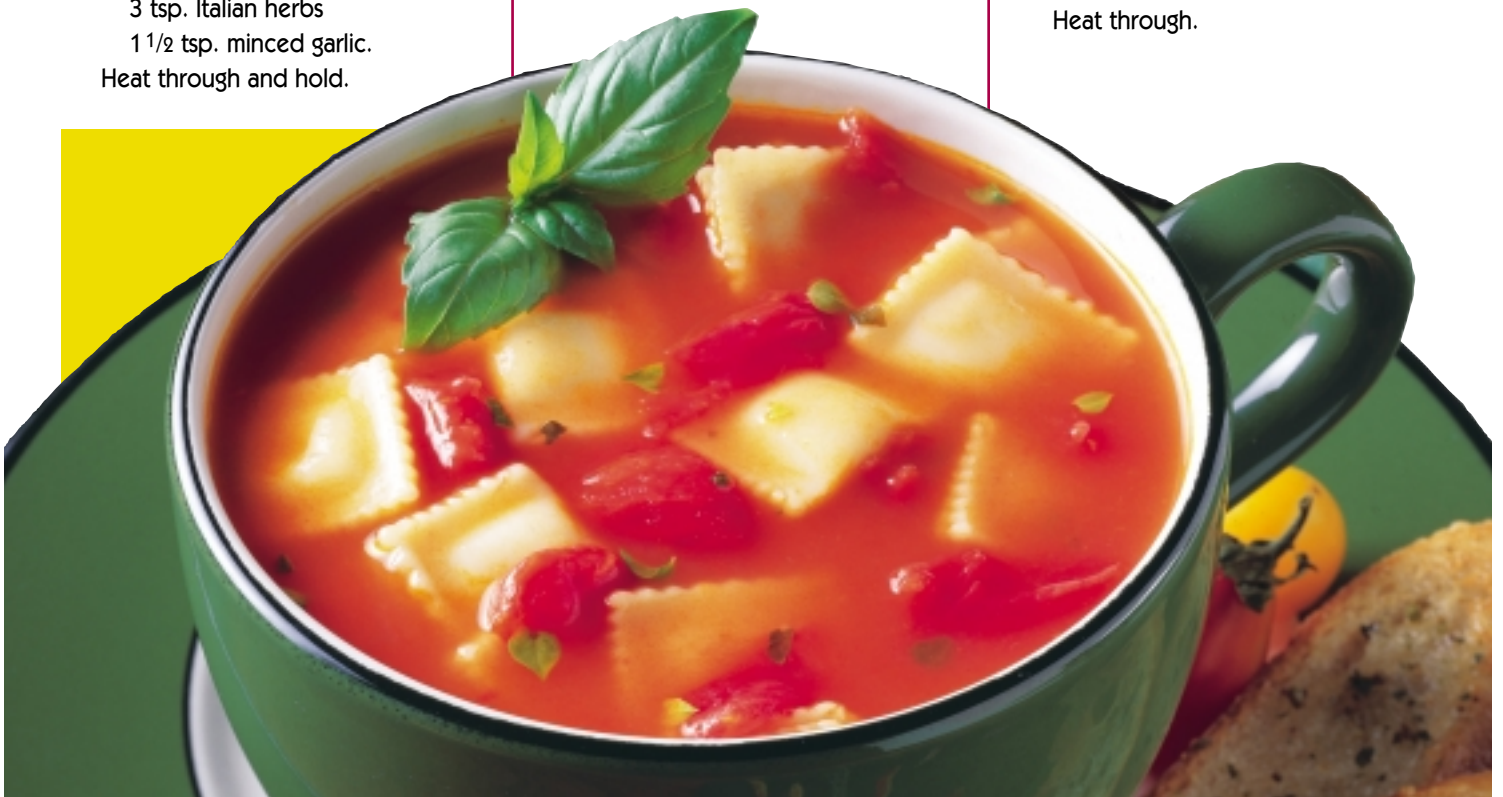
Prepare one bag of SOUP SUPREME Cream of Potato Soup
Add: 2 cups flaked, smoked salmon
2 cups cooked wild rice.
Heat through.

PEPPER JACK BROCCOLI & POTATO

Prepare one bag of SOUP SUPREME Cream of Potato Soup
Add: 4 cups broccoli florets
4 cups shredded pepper jack cheese
3/4 cup diced green chilies.
Heat through and hold until broccoli is cooked to desired doneness.

REUBEN SOUP

Prepare one bag of SOUP SUPREME Cream of Potato Soup
Add: 1/2 lb. julienne sliced pastrami
3/4 lb. shredded Swiss cheese
24 oz. Sauerkraut.
Heat through.



SOUP SUPREME – Signature

One of the great things about starting with SOUP SUPREME'S never pre-cooked scratch ingredients is that you can create your own 'Signature Soups' by simply adding your own scratch ingredients.

It's as easy as one, two! Simply make the SOUP SUPREME soup of your choice, add the extra ingredients...and it's ready to serve! In the section below we list some suggestions for additional 'signature' ingredients that have proven especially flavorful and satisfying. Remember, you don't have to be limited by our suggestions. You can be as imaginative and creative as you wish in creating your special Signature Soups.

SOUTHWEST CREAM OF BROCCOLI

Prepare one bag of SOUP SUPREME Cream of Broccoli with Cheese.

Add: 4 oz. (1/2 cup) canned diced chillies **OR** 2oz. (1/4 cup) canned diced jalapeños

1/2 cup diced red bell pepper, pimentos, or dried tomato bits

Heat through.

SMOKEY CREAM OF BROCCOLI WITH CHEESE

Prepare one bag of SOUP SUPREME Cream of Broccoli with Cheese.

Add: 1 cup real cooked bacon bits **OR** 2 cups diced smoked ham or turkey

Heat through.

RICE/PASTA CREAM OF BROCCOLI WITH CHEESE

Prepare one bag of SOUP SUPREME Cream of Broccoli with Cheese.

Add: 2 cups cooked rice, orzo or pasta (If using Pasta Perfect increase to 3 cups)

Heat through.

VEGGIE CREAM OF BROCCOLI WITH CHEESE

Prepare one bag of SOUP SUPREME Cream of Broccoli with Cheese.

Add: 2-3 cups FLAV-R-PAC Broccoli Normandy, Winter Mix or Italian Vegetables

1 cup water

1/2 teaspoon dried thyme or marjoram

Heat through.

IRISH STEW

Prepare one bag of SOUP SUPREME Harvest Vegetable.

Add: 2 cups cooked lamb stew meat
Cook to 160°F

Add: 3 cups cooked potato chunks
Heat through.

MOROCCAN VEGETABLE

Prepare one bag of SOUP SUPREME Harvest Vegetable.

Add: 3 cups cooked sweet potatoes
1/2 teaspoon coriander
1/4 teaspoon cayenne pepper
(May also add 2 cups cooked sausage, pork or lamb)

Heat through.

GARDEN HARVEST

Prepare one bag of SOUP SUPREME Harvest Vegetable.

Add: 1 oz. frozen (or 3 cups fresh) chopped spinach **OR** 3 cups chopped red/green cabbage

Cook through.

GARDEN GRAIN

Prepare one bag of SOUP SUPREME Harvest Vegetable.

Add: 2 cups Pasta Perfect **OR** cooked rice
Heat through.

MEXICALI CHEDDAR VEGETABLE

Prepare one bag of SOUP SUPREME Cheddar Vegetable.

Add: 1/2 cup (4 oz.) canned diced chillies
2 cups cooked rice
2 tsp. Cumin
Heat through.

WEST COAST CHEDDAR VEGETABLE

Prepare one bag of SOUP SUPREME Cheddar Vegetable.

Add: 1 cup artichoke pieces
1/2 cup roasted red peppers
Garnish soup with pine nuts **OR** chopped ripe olives.

CLASSIC CHEDDAR VEGETABLE

Prepare one bag of SOUP SUPREME Cheddar Vegetable.

Add: 8 oz. small shrimp, cooked crab meat or clams
4 oz. dry white wine or sherry
1/2 teaspoon thyme
Cook through.



Signature – CONTINUED

OLD COUNTRY CHEDDAR VEGETABLE

Prepare one bag of SOUP SUPREME Cheddar Vegetable.

Add: 2 cups (10 oz.) spicy cooked sausage pieces **OR** 2 cups cooked Northern/navy/red beans

Heat through.

SIERRA CHEDDAR CAULIFLOWER

Prepare one bag of SOUP SUPREME Cheddar Cauliflower.

Add: 2 cups (10 oz.) FLAV-R-PAC Chuckwagon Corn or Mexicali Mix
1 teaspoon cayenne pepper
Dash of smoke flavoring
(2 cups Pasta Perfect **OR** cooked rice may be substituted for the corn)

Heat through.

GREAT PLAINS CHEDDAR CAULIFLOWER

Prepare one bag of SOUP SUPREME Cheddar Cauliflower.

Add: 2 cups (10 oz.) cooked diced ham, turkey or chicken
1/4 cup dry white wine
1 teaspoon marjoram **OR** thyme
(1 cup bacon bits may be substituted for meat)

Heat through.

CHEDDAR CAULIFLOWER BOUNTY

Prepare one bag of SOUP SUPREME Cheddar Cauliflower.

Add: 2 cups FLAV-R-PAC Vegetarian Dinner Blend, Broccoli Normandy **OR** Scandinavian Blend Vegetables
1/2 teaspoon ground white pepper

Heat through.

CHEDDAR CAULIFLOWER PACIFICA

Prepare one bag of SOUP SUPREME Cheddar Cauliflower.

Add: 6 oz. canned (1 1/2 cups fresh) salmon, crab meat or shrimp
1 tablespoon canned diced jalapeños
1 teaspoon Old Bay seasoning

Heat through.

MINISTRONE PROVENÇAL

Prepare one bag of SOUP SUPREME Minestrone.

Add: 2 cups (10 oz.) cooked white fish (haddock, cod, etc.) **OR** shrimp

Heat through.

Garnish each bowl with shredded Parmesan **OR** Asiago Cheese.

OLD COUNTRY MINISTRONE

Prepare one bag of SOUP SUPREME Minestrone.

Add: 2 cups (9 oz.) cooked sliced sausage (Italian, pepperoni, Kielbasa, etc.)
1/4 cup dry red wine

Heat through.

GREEK MINISTRONE

Prepare one bag of SOUP SUPREME Minestrone.

Add: 1 oz (or 3 cups fresh) chopped frozen spinach

Cook through.

Top each bowl with crumbled feta cheese.

SOUTHWESTERN MINISTRONE

Prepare one bag of SOUP SUPREME Minestrone.

Add: 2 cups FLAV-R-PAC Mexicali Mix
1 cup salsa

Top each bowl with shredded cheddar cheese **OR** diced chilies.

THAI ONION

Prepare one bag of SOUP SUPREME French Onion.

Add: 2 cups FLAV-R-PAC Stir Fry Vegetables
1/4 cups (1 oz.) sliced green onion
2 teaspoon sesame oil
1/4 teaspoon hot chili oil

Cook through.

PEASANT

Prepare one bag of SOUP SUPREME French Onion.

Add: 2 cups (14 oz.) cooked barley, red lentils or French cut green beans

1 teaspoon thyme

Heat through.

LUMBERJACK

Prepare one bag of SOUP SUPREME French Onion.

Add: 2 cups (10 oz.) cooked beef bits **OR** sausage slices **OR** 1 cup (3 oz.) real bacon bits

2 cups Vegetarian Dinner Blend vegetables

Heat through.



FRENCH VEGETABLE

Prepare one bag of SOUP SUPREME French Onion.

Add: 2 cups frozen FLAV-R-PAC Oriental Vegetables **OR** Scandinavian Blend Vegetables

Cook through.

SEAFARERS CLAM CHOWDER

Prepare one bag of SOUP SUPREME Boston Clam Chowder.

Add: 2 cups (10 oz.) additional white fish (halibut, cod, surimi), clams, or shrimp
1/4 cup dry white wine or sherry

Heat through.

MONTEREY CLAM CHOWDER

Prepare one bag of SOUP SUPREME Boston Clam Chowder.

Add: 1 1/2 cups (8 oz.) diced bell peppers
1/2 teaspoon coriander

Heat through.

Signature – CONTINUED

CLAM CHOWDER FLORENTINE

Prepare one bag of SOUP SUPREME Boston Clam Chowder. (For richer blend, make with 1 quart water and 1 quart milk)

Add: 10 oz. package frozen (or 3 cups fresh) chopped spinach
1/2 cup (3 oz.) cooked ham or bacon bits
1/2 teaspoon nutmeg

Heat through.

BOSTON BEAN & CLAM CHOWDER

Prepare one bag of SOUP SUPREME Boston Clam Chowder.

Add: 2 cups (12 oz.) cooked black, red, kidney, pinto OR white beans
1 cup chopped celery

Heat through.

SEAFARERS CORN CHOWDER

Prepare one bag of SOUP SUPREME Captain's Corn Chowder.

Add: 2 cups (10 oz.) canned OR cooked crab meat
1/4 cup sliced green onion

Heat through.

FIESTA CORN CHOWDER

Prepare one bag of SOUP SUPREME Captain's Corn Chowder.

Add: 2 cups (8 oz.) FLAV-R-PAC Mexicali Mix
2 tablespoons diced jalapeños
1 teaspoon ground cumin

Cook through.

FRONTIER CORN CHOWDER

Prepare one bag of SOUP SUPREME Captain's Corn Chowder.

Add: 2 cups sliced Canadian bacon (cut in quarters).
(Real bacon bits OR ham may be substituted)
1 cup (4 oz.) diced bell pepper
Dash of smoke flavoring

Heat through.

SUCCOTASH

Prepare one bag of SOUP SUPREME Captain's Corn Chowder.

Add: 2 cups (8 oz.) lima beans
1 cup (4 oz.) diced bell pepper

Heat through.

THAI NOODLE

Prepare one bag of SOUP SUPREME Chicken Noodle.

Add: 1 cup (3 oz.) canned bamboo shoots
1 cup (4 oz.) pea pods or sliced mushrooms
1/2 cup sliced green onion
(2 cups FLAV-R-PAC Oriental Vegetables OR Stir Fry Blend may be substituted for above)

Stir in: 1 teaspoon sesame oil
1/8 teaspoon white pepper

Heat through.

SOUTHWEST CHICKEN NOODLE

Prepare one bag of SOUP SUPREME Chicken Noodle.

Add: 2 cups cooked black beans
1 teaspoon dried oregano
1/2 teaspoon ground cumin

Heat through.

HOT & SOUR CHICKEN NOODLE

Prepare one bag of SOUP SUPREME Chicken Noodle.

Add: 2 cups shredded cabbage* (or prepared cole slaw mix)
2-3 tablespoons rice vinegar
1 teaspoon soy sauce
1 teaspoon sesame oil

(*2 cups FLAV-R-PAC Oriental Vegetables OR Stir Fry Blend may be substituted)

Heat through.

COUNTRY VEGETABLE CHICKEN NOODLE

Prepare one bag of SOUP SUPREME Chicken Noodle.

Add: 2-3 cups FLAV-R-PAC Vegetarian Dinner Blend, Capri Vegetables OR Country Trio

Stir in: 1/2 teaspoon dried marjoram
OR thyme

Heat through.



NORTHWEST POTATO

Prepare one bag of SOUP SUPREME Cream of Potato.

Add: 1 1/2 cups (10 – 12 oz.) cooked or canned salmon
1/2 teaspoon dill weed
1/8 teaspoon red pepper sauce

Heat through.

POTATO LEEK

Prepare one bag of SOUP SUPREME Cream of Potato.

Add: 2 cups (8 oz.) sliced leeks
2 tablespoons minced garlic
1/4 cup (2 oz.) dry white wine
Optional: 1/2 cup cooked crumbled bacon may be added for flavor

Heat through.

NORMANDY

Prepare one bag of SOUP SUPREME Cream of Potato.

Add: 1 1/2 cups (3 oz.) sliced fresh mushrooms
1/2 cup diced sweet red pepper
1/4 cup dry white wine
1/2 teaspoon dried marjoram
1/2 teaspoon thyme

Heat through.



Signature – CONTINUED



GAZPACHO

Prepare one bag of SOUP SUPREME Tomato Florentine. Chill thoroughly. Combine the following ingredients in a blender and puree until smooth:

- 1 1/2 cups peeled & diced cucumber
- 1/2 cup chopped tomatoes
- 4 oz. low sodium vegetable juice
- 1 tablespoon red wine vinegar
- 1/2 teaspoon garlic puree

Pour pureed mixture into chilled soup.

Stir in: 2 cups peeled & diced cucumber
1/2 cup finely chopped green pepper
Tabasco sauce to taste.

FLORENTINE CHICKEN WITH WHITE & WILD RICE

Prepare one bag of SOUP SUPREME Chicken Soup with White & Wild Rice.

Add: 10 oz. package (or 2 cups) frozen chopped spinach

1/2 teaspoon nutmeg

Cook through.

MAJESTIC RICE

Prepare one bag of SOUP SUPREME Chicken Soup with White & Wild Rice.

Add: 2 cups sliced mushrooms, diced red/green peppers OR chopped broccoli

1/4 teaspoon white pepper OR 2 tablespoons dry white wine OR sherry

Cook through.

FLORENTINE VEGETABLE BEEF

Prepare one bag of SOUP SUPREME Vegetable Beef.

Add: 10 oz. package (or 2 cups) frozen chopped spinach

1/2 cup red lentils

1 cup water

Cook through.

CHUCKWAGON

Prepare one bag of SOUP SUPREME Our Chili Grandé with Beans & Beef.

Add: 1 additional pint of water

2 cups (8 oz.) FLAV-R-PAC Chuckwagon Corn

Cook through.

POWERHOUSE CHILI GRANDE

Prepare one bag of SOUP SUPREME Our Chili Grandé with Beans & Beef.

Add: 2 cups cooked red or brown lentils

OR 1 cup uncooked quinoa

1 cup water

Cook through.

CHILI GRANDE SONORA

Prepare one bag of SOUP SUPREME Our Chili Grandé with Beans & Beef.

Add: 2 cups mild bottled OR canned salsa

Garnish each bowl with chopped cilantro.

Heat through.

CHEESY CHILI GRANDE

Prepare one bag of SOUP SUPREME Our Chili Grandé with Beans & Beef.

Add: 1 cup shredded Cheddar OR Monterey Jack-Pepper cheese

Cook through.

WESTERN CLAM CHOWDER

Prepare one bag of SOUP SUPREME New England Clam Chowder.

Add: 2 cups (8 oz.) FLAV-R-PAC

Chuckwagon Corn Mexicali OR frozen corn

1/2 teaspoon crushed red pepper flakes

Heat through.

SEAFOOD CHOWDER

Prepare one bag of SOUP SUPREME New England Clam Chowder.

Add:

1-2 cups (8-12 oz.) cooked OR canned shrimp, crab meat, scallops OR whitefish

Blend in: 1 teaspoon Old Bay Seasoning

Heat through.



CONTINENTAL CLAM CHOWDER

Prepare one bag of SOUP SUPREME New England Clam Chowder.

Add: A splash of dry sherry

Shredded Parmesan cheese OR herbed croutons to each serving of chowder

SONOMA CLAM CHOWDER

Prepare one bag of SOUP SUPREME New England Clam Chowder.

Add: 2 cups (12 oz.) sundried tomato OR roasted red pepper bits

1/2 cup (2 oz.) ripe olive slices

1/4 cup chopped fresh parsley OR dill

Heat through.

SOUP SUPREME – Extra Ordinary

When are SOUP SUPREME soups more than amazingly convenient, dazzlingly delicious soups? When they are being used as ingredients in other food presentations, SOUP SUPREME soups become something even more versatile, they become 'Extraordinary Possibilities'.

We have collected some of the more creatively successful ways chefs have used SOUP SUPREME soups to complement, augment or simply add excitement and appeal to other foods. These suggestions take full advantage of the extraordinary possibilities available to you, and offer conveniently quick and easy ways to expand your menu offerings.



BROCCOLI CHEESE PASTA

Prepare SOUP SUPREME Cream of Broccoli with Cheese with only 5 cups of water.

Heat to 160°F

Blend in two bags Pasta Perfect®.

Heat through.

VEGGIE PASTA IN CHEESE SAUCE

Prepare SOUP SUPREME Cream of Broccoli with Cheese with 1 quart of water.

Add 1 bag Pasta Perfect®.

Add 1 bag of either: FLAV-R-PAC® Broccoli Normandy, FLAV-R-PAC® Capri Vegetables or FLAV-R-PAC® Vegetarian Dinner Blend.

BROCCOLI CHEESE SAUCE

Prepare SOUP SUPREME Cream of Broccoli with Cheese with 5 cups milk/water.

Serve over baked potatoes, Southern biscuits, pasta, or cooked rice.

SMOKED BROCCOLI CHEESE SAUCE

Prepare SOUP SUPREME Cream of Broccoli with Cheese with 5 cups milk/water.

Add 1/2 cup real bacon bits or 8 oz. (1 1/2 cups) diced ham or smoked turkey.

Serve on potatoes, pasta, or biscuits.

HARVEST VEGETABLE SAUCE

Prepare SOUP SUPREME Harvest Vegetable with 5 cups water.

Serve over cooked rice, pasta or biscuits.

HARVEST VEGETABLE STEW

Prepare SOUP SUPREME Harvest Vegetable with 6 cups water.

Add 2 cups cooked diced beef, sausage, ham, chicken or turkey. Cook through.

CHEDDAR VEGETABLE SPANISH RICE

Prepare SOUP SUPREME Cheddar Vegetable with 5 cups milk.

Add: 2 oz. (1/4 cup) canned jalapeños/chili peppers

2 cups cooked chicken pieces.

Serve over or stir into Spanish Rice.

CHEDDAR VEGETABLE SAUCE

Prepare SOUP SUPREME Cheddar Vegetable with 5 cups milk.

Serve over cooked pasta, cornbread, chicken crepes or biscuits.

CHEDDAR VEGETABLE DIP

Prepare SOUP SUPREME Cheddar Vegetable with 6 cups milk.

Add: 4 oz. canned diced chicken
1 cup shredded cheese.

Serve with tortilla chips.

CHEDDAR CAULIFLOWER BASE/SAUCE

Prepare SOUP SUPREME Cheddar Cauliflower with 5 cups water.

Add: 2 cups sliced mushrooms or other vegetables.

Serve over puff pastry, baked potatoes or biscuits.

CHEDDAR CAULIFLOWER PASTA

Prepare SOUP SUPREME Cheddar Cauliflower with 6 cups water.

Blend in 2 bags Pasta Perfect® (or 3 cups cooked rice/macaroni).

Heat through.

CHEDDAR CAULIFLOWER DIP

Prepare SOUP SUPREME Cheddar Cauliflower with 5 cups milk.

Add: 1 cup diced chilies

1 cup shredded cheese.

Serve as dip for tortilla chips or raw veggies.



Extra Ordinary – CONTINUED

MINSTRONE STEW

Prepare SOUP SUPREME Minestrone with 6 cups water.

Add: 3 cups Pasta Perfect® Shells.
Cook through.

BAKED MINSTRONE

Ladle prepared SOUP SUPREME Minestrone into individual soup crocks.

Top each with French/Italian bread slice and shredded Parmesan or Romano cheese.

Bake or broil until cheese melts.

CIOPPINO

Prepare SOUP SUPREME Minestrone with 7 cups water and 1 cup Madeira wine.

Add: fresh mussels and clams.
Cook through.

AU JUS

Prepare SOUP SUPREME French Onion with 5 cups water.

Use as an “au jus” (dipping sauce) for French Dip sandwiches.

POT ROAST

Thaw SOUP SUPREME French Onion soup and add 1 cup water.

Spread thinly over beef roasts and braise/bake as for roast.

STEAMTABLE SAUCE

Prepare beef roasts (sirloin, round, etc.) and slice.

Layer in steamtable pans.

Prepare SOUP SUPREME French Onion soup with 6 cups water.

Pour sparingly over slices.
Cover and keep warm.

CHOWDER POT PIE

Prepare SOUP SUPREME Boston Clam Chowder with 5 cups water.

Ladle in ovenproof crocks.

Top with flaky pie crust and bake.

CHOWDER CASSEROLE

Prepare SOUP SUPREME Boston Clam Chowder with 5 cups milk.

Stir in two packages any Pasta Perfect®.

CLAM CHOWDER SAUCE

Prepare SOUP SUPREME Boston Clam Chowder with 5 cups milk.

Ladle over pastry shells, cooked rice, pasta, crepes, or baked potato skins.

CORN PUDDING

Prepare SOUP SUPREME Captain's Corn Chowder with 5 cups milk.

Add: 3 cups corn.

Cook through.

Transfer to coated steamtable pan.

Sprinkle with breadcrumbs.

Bake at 350°F for 20-30 minutes.

CORN CHOWDER PASTA

Prepare SOUP SUPREME Captain's Corn Chowder with 5 cups milk.

Blend in 1 package any Pasta Perfect® and 1 cup finely diced ham.

Heat through.

POTATO CHEESE SAUCE

Prepare SOUP SUPREME Cream of Potato soup as directed.

Puree soup, adding milk, if necessary to thin slightly.

Blend in 2 cups shredded cheddar or Pepper Jack cheese and keep warm.

Portion as a sauce over seasonal vegetables, cooked meat or grains.

SAUCED CHICKEN WITH WHITE & WILD RICE

Prepare SOUP SUPREME Chicken with White & Wild Rice with 5 cups water.

Add: 2 cups chicken.

Serve over baked potatoes or biscuits.

CHICKEN WITH WHITE & WILD RICE CASSEROLE

Prepare SOUP SUPREME Chicken with White & Wild Rice with 5 cups water.

Add: 10 oz. package frozen chopped spinach

2 cups rice

1 teaspoon nutmeg

Serve as a casserole.

VEGETABLE BEEF & BARLEY POT PIE

Prepare SOUP SUPREME Vegetable Beef and Barley with 6 cups water.

Ladle into ovenproof crocks.

Top with flaky pie crust and bake.

VEGETABLE BEEF POT PIE

Prepare SOUP SUPREME Vegetable Beef with 6 cups water and cook through.

Portion into baking dishes.

Top with flaky crust and bake.

CHILI BOATS

Serve heated SOUP SUPREME Our Chili Grandé with Beans & Beef over baked potatoes or potato skins and garnish with green onions and shredded cheese.

CHILI TATERS

Pour heated SOUP SUPREME Our Chili Grandé with Beans & Beef into coated steamtable pan.

Top with prepared tater tots and shredded cheddar cheese.

Bake at 350°F for 15-20 minutes.

BREAKFAST CHILI

Portion SOUP SUPREME Our Chili Grandé with Beans & Beef over cooked shredded hash browns or hash brown patties.

Top with cheese, salsa, diced green chilies and/or sour cream.

CASSEROLE ST. JACQUES

Prepare SOUP SUPREME New England Clam Chowder with 1 quart milk/water and use as a base for a seafood casserole.

PASTA ENTRÉE

Prepare SOUP SUPREME New England Clam Chowder with 5 cups water.

Stir in 2 bags Pasta Perfect®.

Add: 8 oz. additional seafood

1 teaspoon Old Bay Seasoning

Heat through.



SOUP SUPREME – Doubly

What's better than a delicious SOUP SUPREME soup? Sometimes it's two SOUP SUPREME soups mixed together to create a special variety of soup that's even more delicious and appealing.

We have gathered some of the combinations of SOUP SUPREME soups that have proven to be **DOUBLY** flavorful, **DOUBLY** popular and **DOUBLY** valuable on a menu. Merely prepare the two soups and blend them together. It couldn't be any easier to make a **DOUBLY** distinctive new soup!



CREAMY CHICKEN

Blend:
Cream of Broccoli with Cheese
Cream of Chicken

BROCCOLI CORN CHOWDER

Blend:
Cream of Broccoli with Cheese
Captain's Corn Chowder

CREAMY MUSHROOM BROCCOLI

Blend:
Cream of Broccoli with Cheese
Cream of Mushroom

CHEDDAR BROCCOLI VEGETABLE

Blend:
Cream of Broccoli with Cheese
Cheddar Vegetable

HARVEST FLORENTINE

Blend:
Harvest Vegetable
Tomato Florentine

HARVEST BEEF

Blend:
Harvest Vegetable
Vegetable Beef

FRENCH HARVEST

Blend:
Harvest Vegetable
French Onion

CHEDDAR CHOWDER

Blend:
Cheddar Vegetable
Captain's Corn Chowder

HARVEST CHEDDAR

Blend:
Cheddar Vegetable
Cream of Broccoli **OR**
Cream of Asparagus

CHEDDAR CHICKEN

Blend:
Cheddar Vegetable
Chicken with White & Wild Rice

CHEDDAR RICE

Blend:
Cheddar Cauliflower
Chicken with White & Wild Rice

CHEDDAR CORN CHOWDER

Blend:
Cheddar Cauliflower
Captain's Corn Chowder

CREAMY CHEDDAR

Blend:
Cheddar Cauliflower
Cream of Mushroom **OR** Cream of
Asparagus **OR** Cream of Potato

MEDITERRANEAN MINISTRONE

Blend:
Minestrone
Tomato Florentine

CONTINENTAL MINISTRONE

Blend:
Minestrone
French Onion **OR** Yankee Pot Roast

HEARTY MINISTRONE

Blend:
Minestrone
Vegetable Beef **OR**
Vegetable Beef & Barley

MINISTRONE GRANDÉ

Blend:
Minestrone
Grandé Chili

CREAMY FRENCH ONION

Blend:
French Onion
Cream of Mushroom **OR**
Cream of Potato

Doubly - CONTINUED

MEDITERRANEAN ONION

Blend:
French Onion
Minestrone **OR** Tomato Florentine

BEEFY VEGETABLE ONION

Blend:
French Onion
Vegetable Beef **OR**
Yankee Pot Roast

CREAMY CLAM

Blend:
Boston Clam Chowder
Cream of Mushroom

CLAM 'N CORN

Blend:
Boston Clam Chowder
Captain's Corn Chowder

SPRINGTIME CHOWDER

Blend:
Boston Clam Chowder
Cream of Asparagus

CLAM CORN CHOWDER

Blend:
Captain's Corn Chowder
Boston Clam Chowder **OR**
New England Clam Chowder

CREAMY CHICKEN-CORN

Blend:
Captain's Corn Chowder
Cream of Chicken

POTATO-CORN CHOWDER

Blend:
Captain's Corn Chowder
Cream of Potato

COUNTRY CHICKEN

Blend:
Chicken Noodle
Cream of Potato

CREAMY CHICKEN NOODLE

Blend:
Chicken Noodle
Cream of Chicken

IRISH CLAM

Blend:
Cream of Potato
Boston Clam Chowder **OR**
New England Clam Chowder

BROCCOLI POTATO

Blend:
Cream of Potato
Cream of Broccoli with Cheese

HEARTLAND POTATO

Blend:
Cream of Potato
Chicken Soup with White & Wild Rice

CHEDDAR POTATO

Blend:
Cream of Potato
Wisconsin Style Cheese Soup

CREAMY CHICKEN

Blend:
Chicken Soup with White & Wild Rice
Cream of Chicken

CHICKEN CORN CHOWDER

Blend:
Chicken Soup with White & Wild Rice
Captain's Corn Chowder

SPRINGTIME CHICKEN & RICE

Blend:
Chicken Soup with White & Wild Rice
Cream of Asparagus

MUSHROOM CHICKEN

Blend:
Chicken Soup with White & Wild Rice
Cream of Broccoli with Mushrooms

FRENCH BEEF & BARLEY

Blend:
Vegetable Beef with Barley
French Onion

CREAMY BEEF & BAILEY

Blend:
Vegetable Beef with Barley
Cream of Potato

VEGETABLE BEEF PROVENCAL

Blend:
Vegetable Beef
French Onion

CHILI FLORENTINE

Blend:
Our Grandé Chili with Beans & Beef
Tomato Florentine

BEEFY ONION

Blend:
Our Grandé Chili with Beans & Beef
French Onion

COUNTRY CLAM

Blend:
New England Clam Chowder
Cream of Potato

VEGGIE CLAM

Blend:
New England Clam Chowder
Cream of Broccoli with Mushroom



SOUP SUPREME – Garnish

A Little Garnish, A Lot of Value

Adding garnish to soup may seem unnecessary, perhaps a bit impractical, yet the benefits can be very rewarding. Even with SOUP SUPREME Soups, which are complete in terms of bright colors, great taste and natural texture, adding a complementary garnish when serving them will boost their appeal even more. Garnishing soup enhances the presentation, provides an extra element of excitement, generates a heightened sense of anticipation by your customers and adds significantly to the value of the offering.

Soup garnishes can be as simple as a decorative sprig of fresh herb, a cluster of croutons or a delicate sprinkle of shredded cheese. Other garnishes can be heartier, more elaborate combinations such as topping soup with crumbled feta cheese, finely chopped rosemary and a little lemon zest. Whatever garnishes you choose to serve with your SOUP SUPREME Soups, they can help tie your presentation together neatly - like a bow and colorful ribbon on a gift box.

In the following section we've put together a collection of garnishes that fit the flavor profile of many of our SOUP SUPREME Soups. We encourage you to try some of ours, and to create your own special garnishes. Be as creative as you like and use SOUP SUPREME Soup as a canvas to create visual excitement, customer satisfaction and added value to all your soup offerings.

CREAM OF BROCCOLI WITH CHEESE

- Sprinkle soup with shredded Parmesan cheese and broil to create a crisp top.
- Crumble bacon over soup and sprinkle with chopped parsley.
- Top soup with sliced, toasted almonds.
- Arrange a small pile of garlic croutons in the middle of the soup and sprinkle with shredded basil.
- Arrange a small bunch of watercress in the center of soup with thin strips of green onion and long shreds of carrot.

CHICKEN NOODLE

- Top soup with sour cream and drizzle with basil pesto.
- Sprinkle with minced fresh rosemary and lemon zest just before serving.
- Sprinkle with garden fresh herbs, such as chopped cilantro, basil or green onion.
- Top with plain yogurt, carrot curl and chopped mint.
- Sprinkle the top with crisp won ton noodles and a sprig of cilantro.

CREAM OF POTATO

- Top soup with caramelized onions on a toast point.
- Place a dollop of sour cream with an attractive potato chip in the middle of soup; sprinkle with chopped chives.
- Sprinkle soup with minced rosemary and crumbled bleu cheese.
- Drizzle soup with balsamic vinegar and olive oil; sprinkle with chopped parsley.
- Top with a medley of red, yellow and green bell peppers and chopped basil.

CHICKEN WITH WHITE AND WILD RICE

- Garnish soup with fresh parsley – either chopped or use a decorative sprig.
- Top with a medley of diced red, yellow and green bell pepper and a sprig of rosemary.
- Lay slices of hard-boiled egg and fresh dill on top of soup.
- Place a tomato medley in the center of soup of red and yellow cherry tomato halves tossed with olive oil, salt and pepper.
- Fan sliced avocado across the top of soup and garnish with dill.

OUR GRANDE CHILI WITH BEANS AND BEEF

- Create a mixture of sour cream, lime juice, diced tomato and onion and place a dollop in the center with a sprig of cilantro.
- Sprinkle with corn tortilla strips, diced avocado and shredded Jack cheese.
- Top chili with a grilled pineapple ring, sour cream and chopped chives.
- A traditional favorite, garnish with shredded cheddar cheese and diced red onion.
- Garnish soup with a wedge of cheese quesadilla and a roasted jalapeno.

NEW ENGLAND CLAM CHOWDER

- Cluster chopped chives and carrot curls in the center of the soup
- Sprinkle crumbled bacon and chopped parsley over soup.
- For a seafood medley or heartier serving, add a grilled prawn and/or steamed crab leg and a nice feathery sprig of dill or fennel.
- Add chopped fresh parsley and whole clams during the last minute of cooking, ladle and serve with 3 large clams in the center.
- Serve with triangle toast points brushed with garlic-lemon oil and a sprig of parsley.

Garnish – CONTINUED

TOMATO BASIL RAVIOLINI

- Garnish with a simple sprig of fresh basil.
- Sprinkle soup with chopped, toasted pine nuts and chopped basil.
- Arrange garlic croutons in the center of the soup and sprinkle with shredded Parmesan cheese.
- Top soup with bruschetta of toasted country bread brushed with garlic and melted provolone cheese.
- Drizzle soup with Alfredo cream sauce and basil oil.
- Top with a dollop of basil cream made by blending sour cream or plain yogurt with chopped basil, salt and pepper.

CHICKEN AND DUMPLINGS

- Arrange 3 carrot curls on a dollop of plain yogurt and a sprig of fresh dill.
- Blend sour cream with fresh minced thyme, salt and pepper and place a dollop on soup; sprinkle with diced celery.
- Sprinkle soup with sliced, toasted almonds and chopped parsley.
- Top soup with 3 asparagus spears, sprinkle with Parmesan cheese and broil until golden.
- Sprinkle soup with crumbled feta cheese, finely chopped rosemary and a little lemon zest.

CAPTAIN'S CORN CHOWDER

- Arrange corn tortilla strips in the center of soup top with diced green chilies and cilantro cream (a blend of chopped cilantro, sour cream, salt and pepper).
- Place cooked bacon strips over soup and top with shredded white cheddar cheese.
- Fine shreds of basil and chopped chives make a nice addition to chowder.
- Spoon salsa and diced avocado over soup.
- Sprinkle diced red bell pepper over a dollop of sour cream and scatter chopped green onion over soup.

VEGETABLE BEEF WITH BARLEY AND VEGETABLE BEEF

- Place a grilled Portobello mushroom in the center of soup and sprinkle with chopped fresh parsley.
- Drizzle with a roasted red pepper cream and chopped chives.
- Top with long shreds of Parmesan cheese and toast points on the side.
- Spoon sour cream in the center of soup and top with caramelized onions.
- Arrange an attractive stack of onion rings in the center of soup or off to one edge

CHICKEN GUMBO

- Place corn bread sticks in the center of soup in a criss-cross pattern and garnish with parsley.
- Decoratively arrange roasted red pepper strips across the surface of soup.
- Place a grilled wedge of polenta in the center of soup.
- Create a pile of garlic croutons in the center of soup.
- Dust the surface of the soup with chopped fresh parsley.

ITALIAN WEDDING SOUP

- Place a slice of toasted baguette in the bottom of soup bowl, sprinkle with shredded Parmesan cheese and ladle soup over the top.
- Float thinly sliced cucumber and dust with finely chopped mint.
- Top soup with a toasted slice of sourdough bread with melted provolone cheese and sprinkle with chopped parsley.
- Swirl a tablespoon of pesto on soup.
- Sprinkle soup with a selection of chopped herbs -- mint, basil and green onion.

MINISTRONE

- Swirl a tablespoon of pesto on soup.
- Top soup with a toasted slice of sourdough bread with melted mozzarella, dust with chopped parsley.
- Top soup with shaved prosciutto, pitted Kalamata olives and sprig of basil.
- Garnish with simple shaves of Asiago or Parmesan cheese.
- Assemble a small bouquet of arugula leaves, place in center of soup and sprinkle with grated Parmesan cheese.

HARVEST VEGETABLE

- Gently sear sliced beefsteak tomato in a skillet with olive oil, salt and pepper and place in the center of soup with parsley garnish.
- Place a dollop of sour cream and a tablespoon of sun-dried tomato pesto in the center of soup.
- Place a grilled Portobello mushroom in the center of soup and sprinkle with chopped fresh parsley.
- Drizzle with a roasted red pepper cream and chopped chives.
- Garnish with a simple sprig of parsley and a grilled green onion.



Garnish – CONTINUED

ROYAL NAVY BEAN

- Serve soup with a dollop of crème fraiche or sour cream and sprinkle with chopped pecans toasted in a pan with butter, salt and pepper.
- Place a sliced wedge of goat cheese in the center of soup and sprinkle with chopped chives.
- Garnish the soup with a simple sprig of parsley, thyme or rosemary.
- Sprinkle the top of soup with shredded Swiss cheese and chopped parsley.
- Place a dollop of sour cream and a spoonful of basil pesto in the center of soup, drag a wooden skewer through in a swirling or zigzag motion. Serve with small sprig of basil.



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Additional quick, traditional soup garnishes and toppings:

OUR GRANDÉ CHILI – shredded cheddar cheese, diced onion, green onion, sour cream

NEW ENGLAND CLAM CHOWDER – dollop of butter, oyster crackers, fresh thyme

BAKED POTATO CHOWDER – shredded cheddar cheese, bacon, chives, green onion

CHICKEN WITH WHITE AND WILD RICE – fresh herbs, chives, shredded Parmesan cheese, sautéed mushrooms

CREAM OF BROCCOLI WITH CHEESE – shredded cheddar cheese, julienne ham, bacon bits

TOMATO FLORENTINE – grated Italian cheese, fresh oregano, seasoned croutons, green onion, fresh diced tomatoes, accompany with garlic bread

CHICKEN NOODLE – fresh parsley, croutons, goldfish crackers

TORTILLA WITH CHICKEN – shredded cheddar cheese, sour cream, fresh cilantro, tortilla chips, salsa

MINISTRONE – grated Italian cheese, fresh oregano, seasoned croutons, green onion, fresh diced tomatoes, accompany with garlic bread

ROASTED VEGETABLE RADIATORE – fresh diced tomatoes, green onion, croutons, diced red pepper or pimentos, grated Italian cheese

AZTEC BLACK BEAN – sour cream, salsa, tortilla chips, shredded cheddar cheese, green onion, fresh cilantro

CHICKEN AND DUMPLINGS – fresh parsley, green onion, chives, julienne carrots, shredded cheddar cheese

TOMATO BASIL WITH RAVIOLINI – grated Italian cheese, fresh basil leaves, seasoned croutons, green onion, accompany with garlic bread

ROYAL NAVY BEAN – julienne ham strips, bacon bits, parsley, green onion, chives

BEAN WITH HAM – julienne ham strips, bacon bits, diced fresh tomato, parsley

CREAM OF POTATO – bacon bits shredded cheddar cheese, sour cream, green onion, chives, parsley

EIGHT BEAN WITH HAM – julienne ham strips, bacon bits, diced fresh tomato, parsley

NORMANDY CHEDDAR – julienne ham strips, bacon bits, shredded cheese, parsley

CORN CHOWDER – shredded cheese, fresh parsley or chives, julienne ham strips, bacon bits

SPLIT PEA WITH HAM – sour cream, small pretzels, julienne ham, julienne carrots, fresh peas