



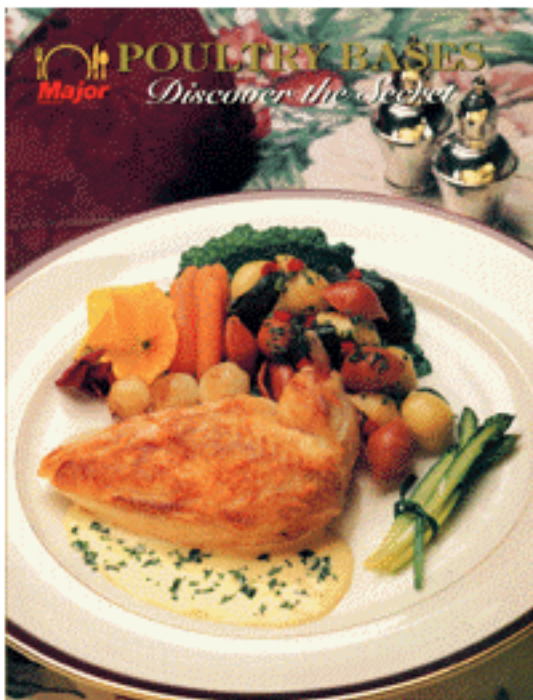
# Recipe Database

## B.L.T. Bisque

Yield: 6 Quarts

Portions: 24

Ingredients	Quantity	Directions
Bacon, chopped	1 lb.	In a heavy sauce pot cook bacon until limp. Add butter and bring to medium heat. Stir in lettuce and saute' for three minutes. Blend in flour and continue cooking for five minutes.
Lettuce, 2 inch slice	3 cups	
Flour	8 oz.	
Butter	4 oz.	
Water	1 gal.	Using a wire whip, blend in water, tomatoes, chicken base, ham base, nutmeg, and pepper. Heat to a boil then reduce to a simmer for ten minutes.
Tomatoes, fresh diced	2 cups	
MAJOR CHICKEN BASE	3 oz.	
MAJOR HAM BASE	2 oz.	
Nutmeg	1/4 tsp.	
Red Pepper	1/4 tsp.	
Light Cream	1 qt.	Mix in cream and heat to a simmer while stirring constantly. Garnish with crumbled bacon.
Bacon, crumbled	1 cup	



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