

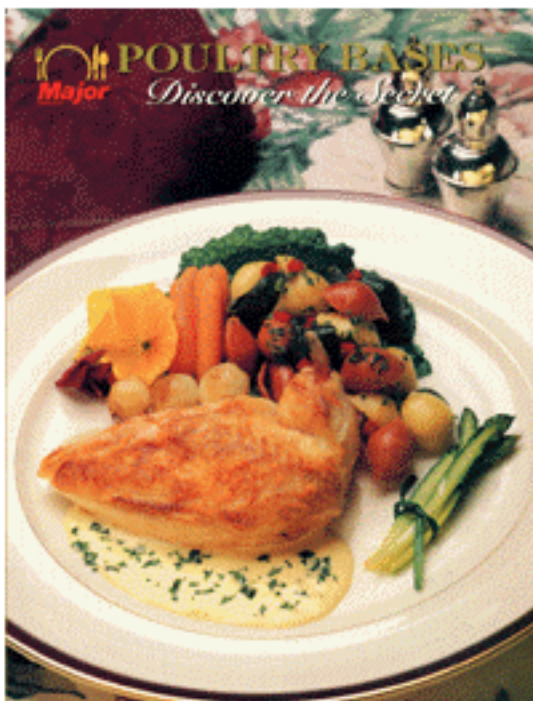


Recipe Database

Chicken Curry Soup

Yield: 5 Quarts
Portions: 20

Ingredients	Quantity	Directions
Water	1 gal.	In a large pot blend white cream sauce mix with water. While using a wire whip, bring to a boil then reduce to a simmer.
Major White Cream Sauce	16 oz.	
Water	3 qts.	Blend cream sauce into water using a wire whip. Add chicken meat and chicken base. Bring to a boil then reduce to a simmer for ten minutes.
Chicken Meat, diced	2 lbs.	
MAJOR CHICKEN BASE	4 oz.	
Light Cream	1 qt.	Add cream, curry powder, and pepper to pot. Simmer for ten minutes.
Curry Powder	1 tbl.	
White Pepper	1/2 tsp.	



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