



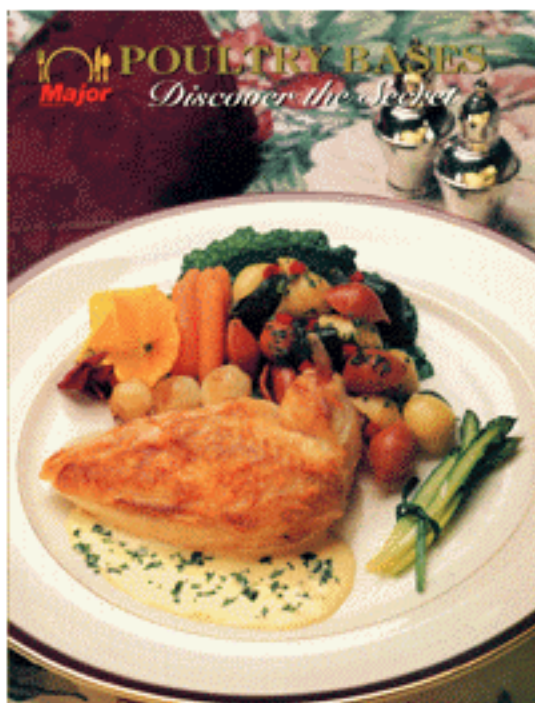
Recipe Database

Escarole Soup

Yield: 5 Quarts

Portions: 20

Ingredients	Quantity	Directions
Escarole, 1 inch chop	4 cups	In a heavy pot saute' escarole, carrots, onions, and celery in melted butter for five minutes.
Carrots, diced	1 1/2 cups	
Onions, chopped	1 cup	
Celery, diced	1 cup	
Water	1 gal.	Add water, chicken base, bay leaf, and pepper to pot. Bring to a boil then reduce to a simmer for twenty minutes. Remove bay leaf before serving.
MAJOR CHICKEN BASE	4 oz.	
Bay Leaf	1 leaf	
Black Pepper	1/2 tsp.	



For More Delicious Recipes Using Major Products Bases, Gravies, and Flavor Enhancers, Log On To Our Web Site at www.majorproducts.com Or Call us at 800-222-1296

Enjoy!