

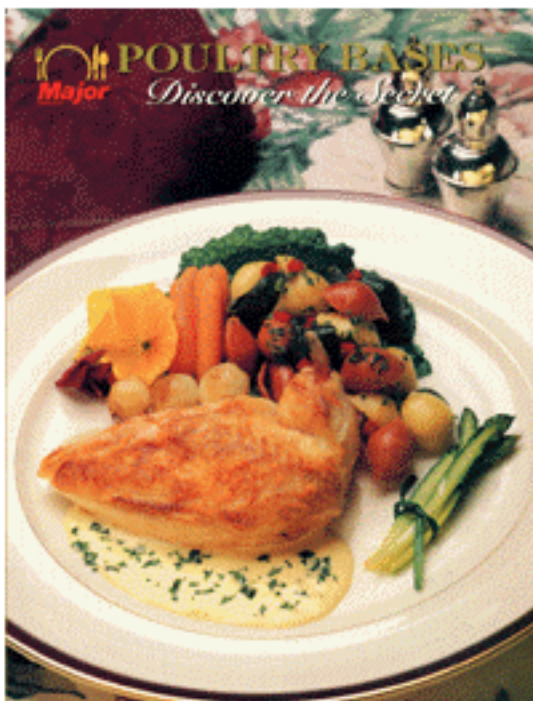


# Recipe Database

## Puree of Carrot Soup

Yield: 6 Quarts  
Portions: 24

Ingredients	Quantity	Directions
Carrots, diced	4 cups	In a large pot melt butter and lightly saute' carrots and celery.
Celery, diced	1 cup	
Butter	4 oz.	
Water	5 qts.	Add water, potatoes, and chicken base to pot. Bring to a boil then reduce to a simmer for ten minutes. Puree entire content of pot. Add pureed mixture back to pot.
Potatoes, peeled & diced	2 cups	
MAJOR CHICKEN BASE	5 oz.	
Heavy Cream	8 oz.	Blend in cream. Soak apricots and rasins in brandy. Garnish with apricots and rasins.
Apricots, dried	6 oz.	
Rasins	6 oz.	



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

***Enjoy!***