

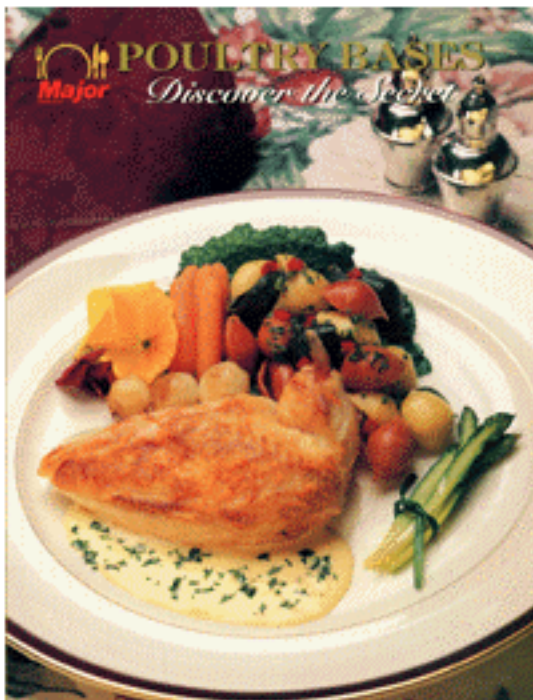


# Recipe Database

## Roasted Eggplant Bisque

Yield: 1 Gallon  
Portions: 16

Ingredients	Quantity	Directions
Eggplant	5 cups	Poke holes in eggplant and bake with garlic until garlic is light brown. Cool and slice eggplant. Puree eggplant and garlic. Set aside.
Garlic, whole	6 oz.	
Onions, chopped	1 1/2 cups	In a heavy pot, saute' vegetables in oil until limp.
Green Peppers, diced	1 cup	
Olive Oil	3 oz.	
Water	3 qts.	Add water, chicken base, tomato paste, and fennell to vegetables. Simmer for twenty minutes.
MAJOR CHICKEN BASE	4 oz.	
Tomato Paste	2 tbl.	
Fennell Seed	1 tbl.	
Parsley, fresh	2 tbl.	Add parsley, black pepper, ground fennell, basil, and thyme to pot. Simmer for twenty minutes.
Black Pepper	1 tsp.	
Ground Fennell	1/2 tsp.	
Basil	1/2 tsp.	
Thyme	1/2 tsp.	



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