



# Recipe Database

## Oysters Rockefeller Soup

Yield: 1 Gallon  
Portions: 16

### Ingredients

### Quantity

### Directions

Onions, chopped  
Olive Oil  
Flour

1 cup  
4 oz.  
4 oz.

In a heavy sauce pot saute' onions in olive oil over medium heat. When onions are opaque stir in flour and cook until golden brown. This will form a roux.

Water  
Spinach, chopped  
Oysters, fresh  
MAJOR FISH BASE

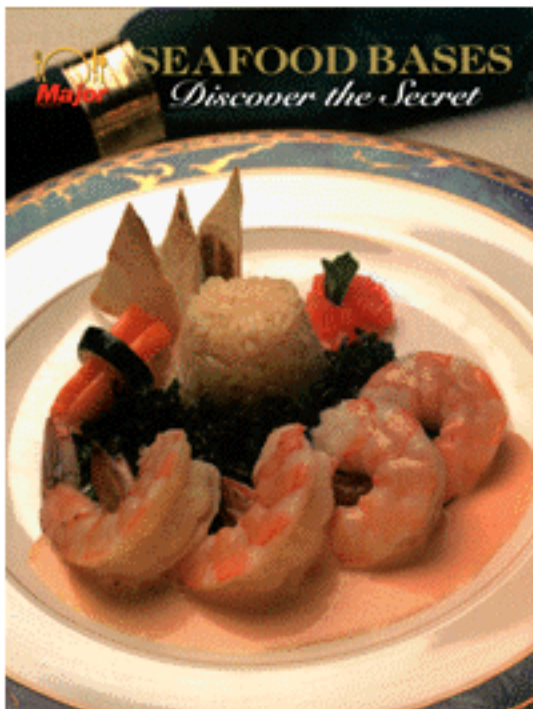
3 qts.  
3 cups  
3 cups  
4 oz.

Add water and fish base to roux using a wire whip. Bring to a boil then reduce to a simmer for ten minutes. Mix in spinach and oysters. Simmer for ten minutes.

Bacon, crumbled  
Parmesan Cheese  
Tarragon, fresh

1 cup  
1 cup  
3 tbl.

Serve with bacon, parmesan cheese, and fresh tarragon garnished on top.



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!***