

## 15 DIRECTORY

### SOUPS

2. Onion Soup
3. Cabbage Chowder with Corned Beef Or Ham/ Potato and Carrot
4. Seafood Minestrone
5. Vegetable Minestrone
6. Black Bean with Sausage
7. Chicken Dumpling
8. Caribbean Seafood Chowder, Sweet Potatoes, Dark Rum Molasses
9. Curried Chicken With Summer Squash
10. Ginger Egg Drop with Lump Crab, Stuffed Multi Colored Wontons
11. Split Pea with Smoked Ham
12. Chicken Gumbo
13. Beef Stew (as soup) Brunswick Stew Variation
14. Chili Con Carne
15. Tortilla Soup
16. Steak Fajita Soup with Condiments
17. Chicken Noodle
18. Gazpacho, Seafood Gazpacho
19. Wild Mushrooms in veal Consommé
20. Cream of Chicken with Leeks
21. Potato Leek with Stoli Floater
22. Cream of Asparagus with Optional Crabmeat
23. Cream of Spinach with Cream Cheese
24. Oyster Rockefeller Soup/ New Orleans Style with Herbsaint
25. Lobster Bisque or with Wild Mushrooms
26. New England Clam Chowder (traditional)
27. Carolina Seafood Chowder (award winning)
28. Shrimp Bisque
29. Butter Bean With Lump Crabmeat
30. Tomato Basil or with Saffron Rice
31. Cheddar/ Ale (Bass Ale)
32. Corn Chowder with Roasted Red Pepper
33. Cream of Wild Mushroom
34. Creamed Dill Pickle Soup
35. Cream of Crab with Tortellini
36. Cream of Artichoke with Crab
37. Autumn Soup

## SOUPS

### 2. FIVE ONION SOUP

#### INGREDIENTS:

Yellow Onion  
Vidalia Onion  
Red Onion  
Green Onion  
Shallot

Beef Or chicken Stock (both could be used)  
Butter/ Flour (Roux)  
White Wine (sweet And Dry Vermouth)  
Parmesan cheese  
Thyme Leaf  
Marjoram or Oregano

#### PROCEDURE:

Thinly slice Yellow, Vidalia, Red, and Green Onions. Sauté with Butter to caramelize. Sprinkle Flour over Caramelized Onions. Mix well, Flour will absorb Butter for a slight Roux. Add Hot Stock (Beef, Chicken, or Both), and White Wine. Wisk well. Simmer, Remove scum from surface. Season with Thyme Leaf, Marjoram or Oregano. Garnish with Parmesan Cheese, (Crouton with Olive Oil and Garlic).

Brown under broiler in a ceramic crock and serve on an underliner with a folded napkin or paper lace doily.

**SOUPS**  
**3. CABBAGE CHOWDER**  
**WITH CORNED BEEF OR HAM, POTATO AND CARROT**

**INGREDIENTS:**

Cabbage	Carrot
Potato	Ham/ Bacon
Parsnips	Onion
Parsley	Corned Beef
Chicken Stock	Garlic
Black Pepper	Butter
Flour	Caraway Seed
Cornstarch (optional)	

**PROCEDURE:**

Sauté large, diced Cabbage, shredded Carrot, small, diced Onion with butter and fine, diced Ham or Bacon. Heat Chicken Stock and thicken with Butter/ Flour (roux) or Cornstarch. Combine sautéed Vegetables with thickened stock. Boil diced Potatoes, Parsnips and add to soup. Season with Black Pepper, Garlic, Caraway Seed, and chopped Parsley. Bring soup to a boil and skim the scum from the Cabbage of the top. Slice Corned Beef thin then dice and ad to the soup. \*Excellent Winter Soup. Serve with home made Caraway Sticks.

## SOUPS

### 4. SEAFOOD MINESTRONE

#### INGREDIENTS:

Shrimp	Diced Red Snapper
Clam Strips	Bay Scallops
Muscles	Diced Bacon
Celery	Carrot
Onion	Chic Peas
Kidney Beans	Eggplant Zucchini, Squash (optional)
Spinach	Kale
Diced Tomatoes	Elbow Macaroni
Seafood Stock (clam juice)	Tomato Juice
White Wine (Pernod or Herbsaint)	Cornstarch
Olive Oil	Butter
Garlic	Basil
Thyme	Oregano
Black Pepper	Salt
Parmesan Cheese (to sprinkle over soup)	

#### PROCEDURE:

. Sauté Seafood with diced Bacon and Butter, de-glaze with White Wine. Sauté Vegetables with Olive Oil; de-glaze with Herbsaint or Pernod. Combine thickened stock with sautéed vegetables and add seasonings (Garlic, Salt, Pepper, and Thyme). Simmer. Boil Pasta, rinse. Add sautéed Seafood and Pasta to soup. Don't boil or over cook as Seafood will toughen. Serve with Grilled Italian Bread with Pesto.

**SOUPS**  
**5. VEGETABLE MINISTRONE**

*INGREDIENTS:*

Celery	Carrot
Onion	Chic Peas
Zucchini	Yellow Squash
Eggplant	Kidney Beans
Diced Tomato	Spinach
Kale	Cabbage
Diced Ham	Beef Stock
Water	Elbow Macaroni
Tomato Juice	Cornstarch
Olive Oil	Basil
Thyme	Oregano
Black Pepper	Salt
Sugar	Parmesan Cheese

*PROCEDURE:*

Sauté Vegetables and diced Ham in Olive Oil. Add the seasonings. Heat the Beef Stock, Water, Tomato Juice, and thicken with Cornstarch. Combine sautéed Vegetables with thickened stock and simmer. Cook Elbow Macaroni rinse and add to the soup.

Serve with Grilled Italian Bread topped With Pesto. Serve soup in ceramic crock topped with fresh grated Parmesan Cheese. For tableside service use a hand crank cheese grater: Parmesan Reggiano.

## SOUPS

### 6. BLACK BEAN WITH SAUSAGE

#### INGREDIENTS:

Black Beans	Water
Sherry	Carrot
Celery	Onion
Chicken Stock	Sour Cream
Fresh Chopped Cilantro	Garlic
Black Pepper	Salt Pork
Ground Sausage	

#### PROCEDURE:

Soak Beans overnight. Drain Water, rinse. Cover Beans with fresh Water Add fried, rendered Salt Pork, diced Carrot, Celery, and Onion. Boil in covered pot until Beans are tender. Process ½ of the Beans, leave ½ whole, combine, add Chicken Stock and Sherry. Season with fresh, chopped Cilantro, Garlic, and Pepper. Add cooked sausage. Garnish with dollop of Sour Cream and Cilantro Sprig.

Variations: Wild Bear Sausage or Alligator Sausage.

## SOUPS

### 7. CHICKEN DUMPLING SOUP

#### INGREDIENTS:

Whole Chicken	Celery Tops
Carrot	Celery Trimmings
Onion	Flour
Shortening	Water
Fresh Parsley (chopped)	Bay Leaf
Thyme	Oregano
Garlic	Dried Red Pepper
Black Pepper	Cornstarch

#### PROCEDURE:

In large pot, combine Water, Carrot, Onion, Celery trimmings, Bay Leaf and Garlic. Add Chicken and boil until meat is tender. Pull out Chicken and set aside to cool. Reserve boiling liquid for stock. Refrigerate stock, fat will rise to surface and solidify for easy removal. Pull Chicken meat off of the bone, if tender enough it will naturally shred. Make dumpling mix by kneading pea size pieces of Shortening into the Flour, dampen with stock and small amount of seasoning to mix. Bring stock to a boil. Add Cornstarch to thicken. Spoon in small amounts of the dumpling mix. Cover pot and steam Dumplings. Sauté small diced Carrot, Celery, and Onion. When Dumplings are done add sautéed vegetables and chicken meat and fresh chopped Parsley. Add remaining seasonings. \*The key to this soup is light, fluffy Dumplings.

## SOUPS

### 8. CARIBBEAN SEAFOOD CHOWDER

#### INGREDIENTS:

Florida Lobster	Shrimp
Scallops	Mahi
Clams	Carrot
Celery	Onion
Sweet Potato	Diced Tomato
Tomato Juice	Clam Juice
Lime Juice (fresh)	Dark Rum
Molasses	Olive Oil
Butter	Cornstarch
Jamaican Jerk Seasoning	Thyme
Garlic	Salt
Pepper	Habanero Peppers

#### PROCEDURE:

Sauté the seafood in Butter, season with Jerk Seasoning. Sauté the vegetables in Olive Oil, season with Thyme, Garlic, Salt, and Pepper. Make stock: Clam Juice, Tomato Juice, Lime Juice, Rum, and Molasses. Bring stock to a boil, thicken with Cornstarch, add sautéed Seafood and Vegetables, simmer. Boil diced Sweet Potatoes, rinse and add last to soup. Garnish soup with Molasses Oil from squirt bottle.



## SOUPS

### 9. CURRIED CHICKEN WITH SUMMER SQUASH

#### INGREDIENTS:

Whole Chicken	Water
Carrot	Celery
Onion	Diced Tomato
Zucchini	Yellow Squash
Turmeric Base Curry Powder	Cilantro
Garlic	Butter
Cornstarch	Salt

#### PROCEDURE:

Boil whole Chicken in Water, Carrot, Celery, Onion, and Trimmings. Pull Chicken out, set aside to cool. Reserve liquid for stock. Strain, and clarify stock. Bring stock to a boil, thicken with Cornstarch, season with Curry (sauté Curry Powder in Butter first, to release flavors). Sauté large diced Zucchini, Yellow Squash, and diced Tomato. Season with Salt and Garlic. Add sautéed vegetables to soup, simmer. Pull Chicken meat off of the bone (should shred naturally if cooked tender). Add Chicken meat to soup, add Fresh Chopped Cilantro. \*Good Winter soup.

## SOUPS

### 10. GINGER EGG DROP WITH LUMP STUFFED, MULTI COLORED WONTONS

#### INGREDIENTS:

Chicken Stock	Pork Stock (Duck Stock, if available)
Egg	Cornstarch
Ginger	Garlic
Soy Sauce	Sesame Oil
Celery	Onion
Carrot	Pork
Crabmeat	Won Ton Wrappers
Green Onion	

#### PROCEDURE:

Make stock  $\frac{3}{4}$  Chicken,  $\frac{1}{4}$  Pork stock, season with Carrot, Onion, Celery, Garlic, and Ginger. Strain, clarify stock, and thicken with Cornstarch. Wisk Eggs slowly drizzle into boiling stock. Stir, don't wisk as to make ribbons of cooked Egg. Season with Soy Sauce and small amount of Sesame Oil. Make Wonton stuffing with chopped, cooked Pork, Green Onion, Garlic, Ginger, and Crabmeat. Stuff Wontons, steam and place in soup bowl (3 each, multi-colored) garnish soup with diced Green Onion.

## SOUPS

### 11. SPLIT PEA WITH SMOKED HAM

#### INGREDIENTS:

Split Peas	Smoked Ham (on the bone)
Carrot	Onion
Celery	Chicken Stock
Clove	Bay Leaf
Black Pepper	Salt
Thyme	

#### PROCEDURE:

Soak Peas overnight, rinse. Take Ham Bone, cut off bulk of unusable meat, small dice, set aside. Spike Ham Bone with Cloves, place in pot of water, and bring to a boil. Add Bay Leaf and Chicken Stock. Add ½ of the diced Carrot, Celery, and Onion. Add soaked Peas, cover pot and boil until Peas are tender. Remove the Ham Bone; process the Peas in a food processor and then return to the pot. Adjust thickness with additional Chicken Stock. Sauté the remaining vegetables and add them and the reserved diced Ham to the soup. Season with Salt (depending on how salty the Ham was) and fresh Thyme Leaf.

## SOUPS

### 12. CHICKEN GUMBO SOUP

#### INGREDIENTS:

Whole Chicken	Diced Tomato
Julianned Green Peppers	Julianned Red Peppers
Diced Hot Peppers	Diced Carrot
Diced Onion	Diced Celery
Sliced Okra	Fresh White Corn Kernels
Andouille Sausage	Tosso or Ham
Gumbo File	Chicken Stock
Thyme	Black Pepper
Garlic	Blackening Seasoning Mix
Flour	Oil
Baby Lima Beans (optional)	

#### PROCEDURE:

Place whole Chicken, Celery, Onion, and Carrot in pot with water, cook to make Chicken Stock, refrigerate so fat firms at the top. Sauté vegetables with Oil, add seasonings. Dice Sausage, Tasso (Ham), set aside. Make Brown Roux with Flour and Oil. Bring stock to a boil, thicken with Roux. Add vegetables and sautéed Pork. Pull Chicken Meat from the Carcass and add to the soup. Wisk in the Gumbo File last.

\*Garnish soup with several spoonfuls of cooked White Rice.

## SOUPS

### 13. BEEF STEW (As Soup) BRUNSWICK STEW

#### INGREDIENTS:

Cubed Beef	Cubed Carrot
Celery	Onion
Diced Tomato	Diced Potato
Beef Stock	Tomato Paste
Oil	Flour
Bay Leaf	Thyme
Salt	Black Pepper

#### PROCEDURE:

Place Carrot, Celery, and Onion trimmings in a roasting pan with a little Oil. Roast in oven to caramelize the vegetables. Add the Tomato Paste, continue to roast. Bring Beef Stock to a boil add the caramelized vegetables and simmer. Braise the cubed Beef until tender, add the Carrot, Celery, diced Tomato, Onion, season with Thyme, salt and Pepper. Cook until vegetables are tender. Make Brown Roux using Flour and Oil. Strain and clarify Beef Stock, bring to a boil. Thicken Beef Stock with Brown Roux. Add braised meat and vegetables to the stock. Make "Bay Tea" by steeping Bay Leaves in boiling water, add to the soup. Boil diced potatoes and add last.

\*Carolina Style Brunswick Stew, same but can add other meats: ham, Chicken, Deer, etc. also add cut oranges to the stock for a unique flavor.

**SOUPS**  
**14. CHILI CON CARNE**

**INGREDIENTS:**

Ground Beef (or) Small Diced Cubed Beef	Bell Pepper
Sliced Onion	Sliced Hot Peppers
Diced Tomato	Tomato Paste
Beef Stock	Tomato Juice
Kidney Beans	Red Beans
White Beans	Black Beans
Northern Beans	White Vinegar
Sugar	Chili Powder
Garlic	

**PROCEDURE:**

Braise the Beef, strain grease and add sliced Peppers and Onions. Continue to cook. Add diced tomatoes; cook until vegetables are tender. In separate pot cook the Tomato paste with Garlic and Chili Powder. Stir constantly to keep from burning. Wisk in the beef Stock, Tomato Juice, Vinegar, and Sugar for Sweet and Sour taste. Add the braised meat and cooked vegetables and beans to the Tomato Paste thickened stock. Simmer.

\*The variety of beans makes the soup. Serve with Jalapeno Corn Bread or Blue Tortilla Chips.

**SOUPS**  
**15. TORTILLA SOUP**

**INGREDIENTS:**

Uncooked Corn Tortillas	Chicken Stock
Tomatillas	Diced Tomato
Diced Onion	Tequila (optional)
Crushed Peppers	Cilantro
Cumin	Garlic
Lime Juice	Flour/ Oil (Roux)

**INGREDIENTS (CONDIMENTS):**

Grilled Chicken Breast (diced)	Diced Avocado
Diced Fresh Tomato	Fine Sliced Green Onion
Shredded Cheddar & Monterey Jack	Fine Diced Jalepenos
Sour Cream	Fried Corn Tortillas (Fine Julianne Strips)
Fresh Chopped Cilantro	

**PROCEDURE:**

Heat large skillet with Peanut Oil; rough cut the Tortillas and brown in oil. Sauté vegetables and season with generous amount of Cumin and continue to cook. Deglaze skillet with Tequila and Lime Juice. Bring Chicken Stock to a boil; add the ingredients from the skillet. Add crushed Red Pepper and Cilantro. Simmer. Strain stock and thicken slightly with Flour/ Oil Roux (may use Cornstarch to replace the roux). Serve in a ceramic crock. Top soup with the Chicken Breast (grilled and diced) and fried Tortilla Strips, diced vegetables, then the two cheeses. Finish with a dollop of Sour Cream and fresh chopped Cilantro.

## SOUPS

### 16. STEAK FAJITA SOUP

#### INGREDIENTS:

Beef (grilled, then cut on the bias, cut into bite-size pieces, Flank Steak is ideal)	
Bell Pepper (julianned)	Onion (julianned)
Diced Tomato	Beef Stock
Flour and Oil	Cumin
Garlic	Cilantro
Thyme	Lime Juice

#### INGREDIENTS (CONDIMENTS):

Fresh Diced Tomato	Fine Diced Jalapenos
Thin Sliced Green Onion	Diced Avocado
Shredded Cheddar & Monterey Jack	Sour Cream
Fresh Cilantro Sprigs	Fried Julianned Tortilla

#### PROCEDURE:

Sauté Peppers, Onions, and diced Tomato; season with Garlic, Cumin, and Thyme. Bring Beef Stock to a boil (wisk in Avocado pulp), Season with fresh chopped Cilantro. Thicken with Flour/ Oil (Roux). Add sautéed vegetables and grilled sliced meat to stock, simmer. Garnish with fried Flour Tortilla strips, shredded Cheeses, and diced vegetables. Serve in a ceramic bowl with a dollop of Sour Cream and a Cilantro Sprig.



## SOUPS

### 17. HERBED CHICKEN NOODLE

#### INGREDIENTS:

Whole Chicken	Carrot
Celery	Onion
Small Round Pasta	Water
Bay Leaf	Fresh Chopped Parsley
Garlic	Black Pepper
Poultry Seasoning	Corn Starch
Butter	

#### PROCEDURE:

In a large pot combine Water, Carrot, Celery, and Onion trimmings. Add Garlic, Black Pepper, and Bay Leaf. Add Chicken and boil until Chicken is tender. Remove Chicken, set aside and cool. Strain stock, clarify, and refrigerate so fat forms on the top (remove fat). Bring stock to a boil, thicken with Cornstarch. Dice Carrot, Celery, and Onion. Sauté with Butter, season with Thyme and Poultry Seasoning. Pull Chicken meat from the carcass and finely dice the meat. Cook Pasta and rinse. Add Chicken meat and vegetables to stock, simmer. Add cooked Pasta rings last and garnish with fine chopped Parsley (run under water and then squeeze the clarifil out of parsley so soup doesn't take on green hue). \*Try other interesting pasta shapes.

## SOUPS

### 18. GAZPACHO OR SEAFOOD GAZPACHO

#### INGREDIENTS:

Finely Dice  
Cucumber  
Tomato  
Onion  
Celery  
Bell Pepper  
Hot Pepper

Tomato Juice  
Cornstarch  
Salt  
Black Pepper  
Chopped Cilantro  
Garlic  
Fresh Chopped Oregano & Basil  
Lemon Juice  
Worcestershire Sauce  
Tobasco Sauce

#### PROCEDURE:

Season Tomato Juice with Garlic, Oregano, Basil, Lemon Juice, and bring to a boil. Slightly thicken with Cornstarch. Put in refrigerator to cool. Hand dice vegetables (peel and seed first). Add diced vegetables to thickened Tomato Juice. Season with Worcestire and Tobasco Sauce. Add fresh chopped Cilantro. Let the soup set overnight in the refrigerator so the flavors can “marry”. For variation add cooked, diced Shrimp, Scallops, Crab, or Lobster for a Seafood Gazpacho. \*Add Gelatin and fill a mold, refrigerate for an aspic, salad. Slice and serve.

## SOUPS

### 19. WILD MUSHROOM IN VEAL CONSOMMÉ

#### INGREDIENTS:

Wild Mushrooms (use as many variations as possible)

Onion

Celery & Carrot (trimmings)

Garlic

Thyme

Good Sherry

Veal Stock

Butter

#### PROCEDURE:

Clean Mushrooms and sliced (reserve stems). Finely dice Onion. Sauté sliced Mushrooms and diced Onion with Butter. Season with Thyme and Garlic. Flame with Sherry, set aside. Combine Celery, Onion, Carrot trimmings, Garlic, and Mushroom Stems with Veal Stock. Bring to a boil. Strain and clarify. Clarify again (use cheese cloth or an “egg raft”). Add sautéed Mushrooms to veal Consommé and simmer.

For variation cook Wild Mushrooms Tortellini and add portion to each bowl at service.

## SOUPS

### 20. CREAM OF CHICKEN WITH LEAKS OR CURRIED

#### INGREDIENTS:

Whole Chicken	Water
Carrot	Celery
Onion	Garlic
Nutmeg	Bay Leaf
Thyme	Black Pepper
Curry (optional)	Leeks
White Wine	Butter
Flour	Milk
Half & Half	

#### PROCEDURE:

Combine in a pot, Chicken, Carrot, Celery, Onion trimmings, Water, Garlic, Bay Leaf, Thyme, Black Pepper, and White Wine. Boil until Chicken is tender. Pull Chicken out, set aside to cool. Strain and clarify the stock. Add Half & Half and Milk to the stock, bring to a boil, season With Nutmeg. Thicken with Butter/ Flour (Roux). Clean and slice Leeks, sauté in Butter. Add to thickened cream base. Pull Chicken of the carcass, chop and add to cream base. Simmer (don't boil).

If using Curry, sauté with Butter to release flavors and wisk in last.

## SOUPS

### 21. POTATO LEEK WITH STOLI FLOATER

#### INGREDIENTS:

Potatoes	Leeks
Chicken Stock	Cream
Half & Half or Milk	Instant Potato Granules
Garlic	Black Pepper
White Wine or <u>Good</u> Vodka	Lean Bacon

#### PROCEDURE:

Boil Potatoes then peel and mash. Sauté fine diced Bacon with clean diced Leeks and Garlic. Simmer in White Wine until tender. Combine mashed Potato and sautéed Leeks. Combine Concentrated Chicken Stock (small amount) with cream and Half & Half. Bring to a boil. Season with Black Pepper. Thicken with Instant Potato Mix. While Mashed Potato Leak Mix is still hot, combine with thickened stock. Simmer (don't boil). Leek flavor will be more pronounced the following day. Use additional chicken stock to thin the soup as needed.

\*Serve hot or cold. Cold would be vivacious. Hot version can be served chunky style. Cold version should be smooth and creamy.

## SOUPS

### 22. CREAM OF ASPARAGUS

#### INGREDIENTS:

Fresh Asparagus	Onion
Chicken Stock	White Wine
Half & Half	cream
Cream Cheese	Flour
Butter	Garlic
White Pepper	Salt
Lemon Juice	Bacon

#### PROCEDURE:

Steam Asparagus, cut off tops, chop and set aside. Add Asparagus Stalks and Onion to Chicken Stock and White Wine. Simmer. Strain stock and add Half & Half and Cream to strained stock. Bring to a boil and thicken with salt, White Pepper and Nutmeg. Sauté the Chopped Asparagus tips with fine diced Bacon, Garlic, and fine diced Onion. Cover with White Wine and simmer until Asparagus is tender. Wisk Soft Cream Cheese into stock cream base. For richness, process ½ of the sautéed Asparagus into the cream base using a beurre blender. Add remaining Asparagus for texture.

## SOUPS

### 23. CREAM OF SPINACH

#### INGREDIENTS:

Fresh (Cello Pack Curly) Spinach, cleaned and stems removed	
Fennel	Onion
Cream Cheese	Half & Half
Cream	Chicken Stock
Flour	Salt
White Pepper	Nutmeg
Bacon	Garlic
Pernod or Herbsaint	

#### PROCEDURE:

Sauté Spinach with Butter, fine diced Bacon, fine diced Onion, Fennel bulb and Garlic. Flame with Pernod and simmer. Combine Chicken Stock, Cream, and Half & Half. Bring to a boil and thicken with Butter/ Flour (Roux). Season with salt, White Pepper, and Nutmeg. Wisk Soft Cream Cheese into cream base (stock) for richness. Process ½ of the sautéed Spinach mixture into cream base using a beurre mixer. Hand chop the remaining Spinach mixture and add to cream base for texture.

**SOUPS**  
**24. OYSTER ROCKEFELLER SOUP**  
*NEW ORLEANS STYLE*

*INGREDIENTS:*

Fresh Spinach	Fennel
Onion	Select Oysters
Oyster “Liquor”	Cream Cheese
Half & Half	Cream
Chicken Stock	Flour
Butter	Pernod or Herbsaint
Garlic	Salt
White Pepper	Nutmeg
Celery Seed	Bacon

*PROCEDURE:*

Sauté Spinach with Butter, Bacon, Onion, and Half & Half. Bring to a boil. Thicken with Butter/ Flour (Roux). Season with Salt, Pepper, Celery Seed, and Nutmeg. Wisk soft Cream Cheese into cream base for richness. Process ½ of the remaining and add for texture. Sauté several Oysters (to order) and add to each bow of soup.

\*Place soup crock on an under liner, lined with Rock Salt. For authentic garnish, fold Hollandaise with whipped unsweetened whipped cream. Float large dollops of mixture on top of soup; sprinkle with grated Parmesan Cheese. Brown under the broiler.



## SOUPS

### 25. LOBSTER BISQUE WITH WILD MUSHROOMS

#### INGREDIENTS:

Lobster Shells (for stock)	Water
Sweet Carrot	Celery
Onion	White Wine
Lemon Juice	Sherry
Lobster Meat	Cream
Half & Half	Butter
Flour	Bay Leaf
Garlic	Cayenne Pepper
Shitake Mushrooms	Tomato Paste

#### PROCEDURE:

Combine in a roasting pan, Lobster Shells, Carrot, Celery, Onion, and Tomato Paste. Roast in oven until shells brown and vegetables caramelize. Transfer roasted contents into a cooking pot, cover with Water, add Bay Leaf, Lemon Juice, White Wine, and Sherry. Bring to a boil, reduce heat and simmer to make stock. Strain and clarify stock, add Cream and Half & Half. Bring back to a boil. Thicken with Butter/ Flour (Roux). Combine finely chopped Lobster Meat and processed Carrot, Onion, Celery, and sliced Wild Mushrooms. Sauté in Butter and Garlic. Flame with Sherry. Add sautéed ingredients to cream base. Season with Cayenne Pepper.

For garnish: 1 Lobster Claw (shell removed). Using a razor exacto-blade score the meat (x-pattern). Oven roast with Butter and White Wine. Place cooked claw on bowl rim, fingers pointing outward. Place Parsley Sprig in a "V". Dust rim of the bowl with Paprika ½ way around the bowl and the other half with chopped Parsley.

## SOUPS

### 26. NEW ENGLAND CLAM CHOWDA

#### INGREDIENTS:

Clams  
Salt Pork  
Onion  
Milk  
Butter  
Black Pepper  
Bay Leaf

Clam Juice  
Celery  
Potato  
Half & Half  
Flour  
Thyme

#### PROCEDURE:

Combine in a cooking pot: Clam Juice, Milk, Half & Half, and Bay Leaf. Bring to a Boil. Thicken with Butter/ Flour (Roux). Finely dice Salt Pork, render in sauté pan, and remove Salt Pork. Sauté Clams, Celery, and Onions (medium diced) in pork renderings. Season with Thyme and Black Pepper. Add sautéed ingredients to cream base. Boil diced Potatoes, rinse. Add to Chowda. Simmer.

## SOUPS

### 27. CAROLINA SEAFOOD CHOWDER

\*AWARD WINNING\*

#### INGREDIENTS:

Clams	Shrimp
Scallops	Grouper
Crabmeat	Salt Pork
Carrot	Potato
Celery	Onion
Clam Juice	Lemon Juice
Sherry	White Wine
Milk	Half & Half
Butter	Flour
Black Pepper	Thyme
Garlic	

#### PROCEDURE:

Combine in a cooking pot: Clam Juice, Fish Stock, Milk, Half & Half, Sherry, White Wine, Lemon Juice, and Bay Leaf. Bring to a boil. Thicken with Butter/ Flour (Roux). Finely dice Salt Pork, render in sauté pan, and remove Salt Pork. Sauté chopped Clams, Shrimp, chopped Scallops, and diced Grouper in pork renderings. Season with Garlic, Thyme, and Black Pepper. Add sautéed ingredients to cream base. Boil diced Potatoes, rinse and add to Chowder. Simmer.

\*Sauté fresh Crabmeat and add to each bowl of Chowder to order. Garnish with fresh chopped Parsley.

**SOUPS**  
**28. SHRIMP BISQUE**

*INGREDIENTS:*

Shrimp Shells (heads, if using fresh)	Sweet Carrot
Celery	Onion
White Wine	Lemon Juice
Sherry	Shrimp (Chopped)
Cream	Half & Half
Butter	Flour
Bay Leaf	Garlic
Cayenne Pepper	Tomato Paste

*PROCEDURE:*

Combine in a roasting pan, Shrimp Shells, Heads, Carrot, Celery, Onion, and Tomato Paste. Roast in the oven until Shells are brown and vegetables are caramelized. Transfer roasted contents into a cooking pot and cover with water add Bay Leaf, Lemon Juice, and White Wine. Bring to a boil, reduce heat and simmer. Strain and clarify stock, add cream and half & Half, bring back to a boil. Thicken with Butter/ Flour (Roux). Combine finely chopped Shrimp, processed Carrot, Celery, and Onion. Sauté with Butter and Garlic. Flame with Sherry. Add sautéed ingredients to cream base. Season with Cayenne Pepper.

Garnish with dried Shrimp Powder and dust the rim of the bowl with Paprika and chopped Parsley.

## SOUPS

### 29. BUTTER BEAN WITH LUMP CRAB

#### INGREDIENTS:

Baby Lima Beans (fresh)	Onion
Celery	Carrot
Salt Pork	Milk
Half & Half	Butter
Flour	Chicken Stock
Sherry	Bay Leaf
Thyme Leaf	Garlic
Black Pepper	Crabmeat

#### PROCEDURE:

Combine in a cooking pot: Lima Beans with rendered Salt Pork, Carrot, Celery, Onion (fine diced), Black Pepper, and Garlic. Thicken slightly with Butter/ Flour (Roux). Process ½ of the cooked beans with a buerre mixer and add to the cream base. Add the other ½ of the cooked beans whole for the texture.

Sauté Crabmeat and add to each bowl (float on top, don't mix in) to order. Garnish by dusting bowl rim with fine Black Pepper.

## SOUPS

### 30. CREAM OF TOMATO BASIL WITH SAFFRON RICE

#### INGREDIENTS:

Fresh Tomato	Celery
Onion	Carrot
Fennel	Zucchini
Yellow Squash	Chicken Stock
Milk	Half & Half
Olive Oil	Garlic
Thyme	Basil
Oregano	Salt
White Pepper	Pernod
Rice	Butter
Saffron	

#### PROCEDURE:

Finely dice vegetables; sauté with Garlic and Olive Oil. Season with Thyme, Basil, and Oregano. Flame with Pernod. Process sautéed vegetable (puree) with a Beurre blender. Combine pureed vegetables with Chicken Stock and simmer. Heat Milk and Half & Half, whisk into Chicken Stock Mixture. Don't boil, as Milk products will separate from acid in tomatoes. Garnish with Saffron Rice and Basil Leaf.

## SOUPS

### 31. CHEDDAR ALE

#### INGREDIENTS:

Sharp Cheddar Cheese (shredded)	Onion
Bass Ale	Half & Half
Milk	Chicken Stock
Flour	Butter
Dijon Mustard	Caraway Seed

#### PROCEDURE:

Combine in a cooking pot: Chicken Stock, Bass Ale, Half & Half, and Milk. Add sautéed, finely minced Onion. Bring to a boil. Thicken with Butter/ Flour (Roux). Reduce heat to a simmer, whisk in shredded Cheddar, stirring constantly until cheese melts and the soup is rich and creamy. Season with a little Dijon Mustard to amplify the cheese flavor.

Garnish with roasted, crushed Caraway Seeds.

## SOUPS

### 32. CORN CHOWDER WITH ROASTED RED PEPPERS

#### INGREDIENTS:

Fresh White & Yellow Corn (roasted)	Red Sweet Peppers (roasted, peeled, and seeded)
New Potatoes	Salt Pork
Onion	Milk
Chicken Stock	Butter
Half & Half	Instant Potato Granules
Flour	Salt
Black Pepper	
Garlic	

#### PROCEDURE:

In a large sauté pan render the Salt Pork. Pull Pork out. Sauté roasted Garlic, Corn Kernels, minced Onions, and (diced) roasted Red Peppers with the Salt Pork renderings. In a cooking pot, combine: Chicken stock, Milk, Half & Half, and bring to a boil. Thicken slightly with Butter/ Flour (Roux). Add sautéed vegetables and simmer. Wisk in Potato Granules. Dice and boil New Potatoes (skin on), add to cream base. Season with Salt and Black Pepper.



## SOUPS

### 33. CREAM OF WILD MUSHROOM

#### INGREDIENTS:

#### Wild Mushrooms:

Shiatkes

Portabellas

Chantrellas

Morles

Butter

Garlic

Salt

Onion

Chicken Stock

Sherry, Marsala or Madeira

Milk

Half & Half

Flour

Thyme Leaf

#### PROCEDURE:

Clean and slice Mushrooms (reserve stems for stock). Sauté sliced Mushrooms with minced Onions, Garlic and Butter. Flame with sherry; season with Thyme Leaf and Salt. Set aside. Combine in a cooking pot, Chicken Stock and Mushroom Stems. Thicken with Butter/ Flour (Roux). Add sautéed Mushroom mixture to cream base. Simmer.

Garnish by floating a puff pastry “Mushroom” cut out on top of soup.

## SOUPS

### 34. CREAM OF DILL PICKLE

#### INGREDIENTS:

Dill Pickle Spears  
Chicken Stock  
White Wine  
Half & Half  
Flour

Onion  
Dill Pickle Juice  
Milk  
Butter  
White Pepper

#### PROCEDURE:

Combine grated Dill Pickle and minced Onion. Sauté with Butter. Combine in a cooking pot: Chicken Stock, Dill Pickle Juice, White Wine, Milk, and Half & Half. Bring to a boil. Thicken with Butter/ Flour (Roux). Add sautéed Dill Pickle mixture. Simmer. Season with White Pepper. \*Try a little Dry Mustard.

## SOUPS

### 35. CREAM OF CRAB WITH TORTELINI

#### INGREDIENTS:

Fresh (live) Crabs	Celery
Carrot	Onion
Tomato Paste (very little)	Clam Juice
White Wine	Milk
Half & Half	Butter
Flour	Dijon or Dry Mustard
Tobasco	Worcestire
Old Bay Seasoning	Mace
Garlic	Totellini

#### PROCEDURE:

Season Crabs with Old Bay Seasoning. Stem Crabs. Pick the Crabs and set the meat aside. Combine in a roasting pan: Crab Bodies, Shells (remove the devil fingers), Carrot, Onion, Celery, Tomato Paste, and Garlic. Roast in the oven until vegetable are caramelized. Transfer the roasted contents to a cooking pot and cover with water. Add Clam Juice and White Wine. Bring to a boil, reduce heat and simmer. Strain and clarify the stock. Add Milk and Half & Half. Bring back to a boil. Thicken with Butter/ Flour (Roux). Season with Mustard, Mace, Worcestire, and Tobasco.

Garnish by dusting rim of the bowl with Old Bay Seasoning.

## SOUPS

### 36. CREAM OF ARTICHOKE WITH CRAB

#### INGREDIENTS:

Artichoke Hearts & Stems (canned)	Onion
Chicken Stock	Lemon Juice
White Wine	Milk
Half & Half	Butter
Flour	Cloves
White Pepper	Crabmeat

#### PROCEDURE:

Dice Artichoke hearts and bottoms, combine with minced Onion and sauté with Butter. Set aside. Combine in a cooking pot: Chicken Stock, Juice from Artichokes, Lemon Juice, White Wine, Milk, and Half & Half. Bring to a boil. Thicken with Butter/Flour (Roux). Process ½ of the sautéed Artichoke Mixture with a beurre blender, and add to cream base. Add other ½ of the Artichoke mixture for texture. Season with crushed clove and White Pepper. Add Crabmeat to each bowl to order.

## SOUPS

### 37. CREAMED AUTUMN SOUP ROASTED SQUASH WITH PUMPKIN

#### INGREDIENTS:

Acorn Squash  
Spaghetti Squash  
Chicken Stock  
Half & Half  
Butter  
Garlic  
Ginger  
Brown Sugar

Butternut Squash  
Pumpkin  
Milk  
Honey  
Flour  
Cinnamon  
Lemon Juice

#### PROCEDURE:

Peel and seed the Squash and pumpkin Reserve Pumpkin Seeds for roasting. Layout on a roasting pan. Season with Butter, Garlic, Nutmeg, Cinnamon, Brown Sugar, and Ginger. Roast in the oven. Puree in a food processor. Combine in a cooking pot: Chicken Stock, Milk, Half & Half, Honey, and Lemon Juice. Bring to a boil. Thicken slightly with Butter/ Flour (Roux). Wisk in Squash and Pumpkin puree. Simmer.

Garnish with (chopped) dried, roasted Pumpkin seeds. Dust rim of the bowl with Cinnamon/Sugar mixture. \* This soup can be served cold, warm, or hot.