

Signature
house-made
soups—
made simple.

Warm up your profits this winter with these delicious and hearty soup recipes. Basic American Foods potatoes and beans make it easy to add unique, house-made soups to your menu without straining your staff.

BASIC AMERICAN FOODSTM

Cauliflower & Cheddar Soup



ADD TO YOUR MENU!

| AVG. COST/ SERVING | SUGGESTED MENU PRICE | PROFIT/ SERVING |
|-----------------------|-------------------------|--------------------|
| \$0.41 | \$3.49 | \$3.08 |

Cauliflower florets steeped in boldly flavored potato and cheddar cheese soup.

PREP TIME 30 MIN. • COOK TIME 15 MIN. • YIELD • 64, ONE-CUP SERVINGS

INGREDIENTS

| | |
|-------|---|
| 2 pch | Potato Pearls® Premium Nature's Own Mashed Potatoes |
| 3 gal | Water |
| ½ cup | Vegetable soup base |
| 3 lb | Cauliflower florets, frozen |
| 2 lb | Sharp cheddar cheese, shredded |
| 1 tsp | White pepper, to taste |

PREPARATION

- Whisk water and soup base in a large soup pot until base is dissolved. Heat mixture over med-high heat to a boil, whisk in Potato Pearls® Premium Nature's Own Mashed Potatoes until smooth. Lower heat to a simmer and cook, stirring frequently until smooth, about 5 min.
- Stir in cauliflower. Cook, stirring frequently, until cauliflower is tender, about 5 min. Blend with an immersion blender until cauliflower is in small pieces. Gradually stir in cheese until melted, about 5 min. Remove from heat, season with white pepper and serve.

Potato Leek Soup



ADD TO YOUR MENU!

| AVG. COST/ SERVING | SUGGESTED MENU PRICE | PROFIT/ SERVING |
|-----------------------|-------------------------|--------------------|
| \$0.58 | \$3.49 | \$2.91 |

A potato and leek soup finished with tangy buttermilk and garnished with diced potatoes and herbs. Served hot or cold.

PREP TIME 30 MIN. • COOK TIME 45 MIN. • YIELD • 20, ONE-CUP SERVINGS

INGREDIENTS

| | |
|--------|--|
| 1 pch | Potato Pearls® EXCEL® Original Recipe Mashed Potatoes, prepared* |
| 8 cup | Golden Grill® Diced Potatoes, prepared, cold |
| ½ cup | Butter |
| 2 cup | Leeks, trimmed, thinly sliced |
| 2 cup | Onions, thinly sliced |
| 1 Tbsp | Salt, kosher |
| 1½ cup | White wine |
| 2 gal | Water |
| 2 cup | Buttermilk |
| 1 Tbsp | Black pepper, finely ground |
| | Garnish |
| ½ cup | Herbs or micro-herbs (parsley, chervil, or fennel) chopped |
| ¼ cup | Capers, drained, chopped |
| 1 cup | Olive oil, extra virgin |

PREPARATION

- Prepare Potato Pearls® EXCEL® Original Recipe Mashed Potatoes, according to package directions, set aside.
- Prepare Golden Grill® Diced Potatoes, according to package directions, chill.
- Melt butter in a large stockpot over medium heat. Add leeks, onions and salt.
- Cook covered, stirring occasionally, until vegetables are soft and translucent, about 10 min.
- Add white wine and reduce by half, about 5 min.
- Add water and bring stockpot to a rolling boil, then remove from heat.
- Blend with an immersion blender until vegetables are smooth, about 1 min.
- Add Potato Pearls® Mashed Potatoes while continuing to blend until smooth, about 1 min.
- Stir in buttermilk and black pepper.
- Serve hot or cool the soup, stirring constantly, in an ice bath to 40° F.
- Prepare garnish by tossing Golden Grill® Diced Potatoes, herbs and capers in large mixing bowl, refrigerate.
- Serve soup cold or hot garnished with diced potato mixture. Drizzle soup with extra virgin olive oil.

* Note: Can substitute other Basic American Foods Mashed Potato products.

Black Bean Soup



ADD TO
YOUR MENU!

| AVG. COST/ SERVING | SUGGESTED MENU PRICE | PROFIT/ SERVING |
|-----------------------|-------------------------|--------------------|
| \$0.95 | \$3.49 | \$2.54 |

Classic, flavorful soup with quick, easy prep.

PREP TIME 15 MIN. • COOK TIME 25 MIN. • YIELD 21, ONE-CUP SERVINGS

| INGREDIENTS | | PREPARATION |
|-------------|---|---|
| 1 pch | Santiago® Seasoned Vegetarian Black Beans | <ol style="list-style-type: none"> 1. In a large stock pot, sauté onions, celery, garlic and red pepper flakes until tender. 2. Add hot stock, Santiago® Seasoned Vegetarian Black Beans and tomatoes. Bring to a boil. 3. Stir, reduce heat and simmer for 15-20 min. 4. Garnish with salsa, cilantro, sour cream or jack cheese. Serve. |
| 2 Tbsp | Olive oil | |
| 4 cup | Onion chopped | |
| 1 cup | Celery, sliced | |
| 2 Tbsp | Garlic, minced | |
| 1 tsp | Crushed red pepper flakes | |
| 3 qt | Vegetable stock | |
| 4 cup | Diced tomato | |

Onion & Potato Soup

ADD TO
YOUR MENU!

| AVG. COST/ SERVING | SUGGESTED MENU PRICE | PROFIT/ SERVING |
|-----------------------|-------------------------|--------------------|
| \$0.69 | \$3.49 | \$2.80 |

Sweet caramelized onions and tender sliced potatoes swimming in a savory vegetable broth, crowned with a golden-brown French baguette and melted cheese.

PREP TIME 30 MIN. • COOK TIME 40 MIN. • YIELD • 40, ONE-CUP SERVINGS

| INGREDIENTS | | PREPARATION |
|-------------|---------------------------------------|---|
| 1 crtn | Classic Casserole® Scalloped Potatoes | <ol style="list-style-type: none"> 1. Heat oil in large skillet over med-low heat, stir in onions and sugar. Cook, stirring occasionally, until onions are evenly browned, about 40 min., remove from heat, set aside. 2. Meanwhile, boil water and soup base in a large stock pot. Whisk in seasoning packets until well combined. 3. Stir in Classic Casserole® Scalloped Potatoes, bring to boil, reduce heat and cook at a simmer, stirring occasionally, until potatoes are tender, about 20 min. Stir onions into soup. Heat broiler to high. 4. Ladle soup into 1-cup oven-proof ramekins. Top each with a baguette slice; sprinkle with 2 Tbsp shredded cheese. Broil until cheese is melted and browned and serve. |
| ¼ cup | Olive oil | |
| 4 lb | Sweet onions, halved, sliced thin | |
| ¼ cup | Sugar | |
| 2 gal | Water, boiling (190°-212°F) | |
| ¼ cup | Vegetable soup base | |
| 40 each | Baguette slices, toasted | |
| 2 lb | Gruyere cheese, shredded | |

Creamy Pumpkin Soup

ADD TO
YOUR MENU!

| AVG. COST/ SERVING | SUGGESTED MENU PRICE | PROFIT/ SERVING |
|-----------------------|-------------------------|--------------------|
| \$0.53 | \$3.49 | \$2.96 |

Indulgently rich puree of potatoes, onion, and cumin. Garnished with sour cream and parsley.

PREP TIME 30 MIN. • COOK TIME 45 MIN. • YIELD • 52, ONE-CUP SERVINGS

| INGREDIENTS | | PREPARATION |
|-------------|---|---|
| ½ crtn | Potato Pearls® Extra Rich Mashed Potatoes | <ol style="list-style-type: none"> 1. Melt butter in a large soup pot over medium heat, add onions and cook, stirring frequently, until soft, about 20 min. Stir in water and soup base, blend with an immersion blender until smooth. 2. Whisk in Potato Pearls® Extra Rich Mashed Potatoes and milk. Bring to a boil (190°-212°F), stirring frequently. 3. Whisk in cumin, pepper, nutmeg and pumpkin puree. Blend with an immersion blender until smooth. Heat soup without boiling, stirring frequently, until heated through. Transfer to steamtable and garnish with sour cream and parsley and serve. |
| ½ lb | Butter or margarine | |
| 5 cup | Onion, chopped | |
| 5½ cup | Water, hot | |
| ¾ cup | Vegetable base | |
| 1 gal | Milk | |
| 2 tsp | Cumin | |
| 1 tsp | White pepper | |
| ½ tsp | Nutmeg | |
| 3 qt | Pumpkin puree | |
| 2 cup | Sour cream | |
| 2 cup | Parsley | |



BASIC AMERICAN FOODS™

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