

Sheet1

NAME,C,41	TIME,C,15	YIEI	ALC	Q1,CQ2,CQ3,CQ4Q5,CQ6,C,6	Q1	Q2	Q3	Q4	Q5	Q6	C,6
OYSTER DAY SOUP	30 MINUTES	10	265	2		1/4	1	2	4		
CREAM OF THAT MUSHROOM SOUP	45 MINUTES	8	250	1	1/2	1	1	1/3	3	1/2	
JESSE'S CHEDDAR CHEESE PLEASER	1 HOUR	9	230	3			1	1	3		
OLD FASHIOND NEW ENGLAND CLAM CHOWDER	1 HOUR	9	335	1		1/4	1	1	1/2		
THE BIG APPLE'S FISH STEW	40 MINUTES	4	320	1	1	1	1	2	1		
GYPSIE CHICKEN AND CORN	2 HOURS	6	315	1	1	8	1	1/4	1		
SOUTHREN SPLIT PEA SOUP	1 HOUR	6	310	1/4	1/4	1	1	2	2		
FRENCH ONION SPECIAL	40 MINUTES	4	535	1	4	3	1	1	2	1/2	

Sheet1

Q7,CQ8,CQ9,CQ1M1,C,12	M2,C,12	M3,C,12	M4,C,12	M5,C,1M6,C,12
4 3 8 OZ. CANS		CUP	TBS.	TSP. CUPS
3 1 1/4 1 POUND	CUP	TSP.	SMALL	CUP CUPS
1 2 MEDIUM	MEDIUM		LARGE	14 OZ. CANS
1/8 3 4 1 DOZEN		POUND		TBS. TSP.
1/2 1/4 1 16 OZ. PKGE.	TBS.		28 OZ. CAN	TSP.
1 1 1 1 3 1/2 POUND	LARGE	CUPS	TBS.	TSP. 10 OZ. PKGE
7 TSP.	TSP.	16 OZ. PKGE.		
1/2 2 1 LONG LOAF	TBS.	LARGE	TSP.	TBS. CUPS

Sheet1

M7,C,12	M8,C,12	M9,C,12	M10,C,I1,C,47	I2,C,47
CUPS	TBS.		SHUCKED OYSTERS	WATER
CUBES	TSP.	TSP.	CUP MUSHROOMS	BUTTER
8 OZ. PKGE.	CUPS		CARROTS	CELERY STALKS
TSP.		CUPS	TBS. HARD SHELL CLAMS	WATER
TSP.	TSP.	10 OZ. PKGE.	FROZEN COD FILLETS	VEGATABLE OIL
10 OZ. PKGE	CUP	TBS.	FRYER	ONION, DICED
CUPS			WHOLE ALLSPICE	PEPPERCORNS.
CUP	10 OZ. CANS	8 OZ. PKGE.	FRENCH BREAD	BUTTER

Sheet1

13,C,47

ALL-PURPOSE FLOUR

LEMON JUICE

BUTTER

BACON, DICED

ONION, CHOPPED

WATER

SPLIT PEAS

ONIONS, SLICED

14,C,47

WORCESTERSHIRE SAUCE

ONION, DICED

ONION

ONION, DICED

TOMATOES

SALT

HAM BONE WITH 2 CUPS MEAT LEFT ON

SUGAR

15,C,47

SALT

ALL-PURPOSE FLOUR

GREEN PEPPER

ALL-PURPOSE FLOUR

POTATOES, PEELED AND DICED

PEPPER

CARROTS, THINLY SLICED

ALL-PURPOSE FLOUR

Sheet1

I6,C,47

MILK

WATER

CHICKEN BROTH

SALT

SALT

FROZEN WHOLE KERNAL CORN

CELERY STALKS, THINLY SLICED

WATER

I7,C,47

HALF AND HALF

CHICKEN BOUILLON

SHREDDED CHEDDAR CHEESE

PEPPER

BASIL

FROZEN CHOPPED BROCCOLI

WATER

DRY RED WINE

I8,C,47

BUTTER

SALT

MILK

POTATOES, PEELED AND DICED

SUGAR

ALL-PURPOSE FLOUR

SALT AND PEPPER

CONDENSED BEEF BROTH

I9,C,47

I10,C,47

PEPPER

WHIPPING CREAM

HALF AND HALF  
FROZEN LIMA BEANS  
MILK

BUTTER  
EGG

SWISS CHEESE SLICES

Sheet1

ST1,C,142

DRAIN OYSTERS, RESERVE 2/3 CUP LIQUID AND SET ASIDE.

TRIM STEMS OFF MUSHROOMS AND SET ASIDE. THIN SLICE MUSHROOM CAPS. COOK MUSHROOMS AND LEMON  
DICE CARROTS AND CELERY STALKS. DICE ONION AND GREEN PEPPER. IN 5 QT. DUTCH OVEN OVER MEDIUM HE  
SCRUB CLAMS WELL WITH BRUSH AND RINSE THROUGH. IN 4 QT. SAUCEPAN OVER HIGH HEAT, BOIL 1 CUP OF V  
THAW FILLETS AT ROOM TEMP. IN 4 QT. SAUCEPAN OVER MEDIUM HEAT IN HOT OIL, COOK ONION UNTIL TENDER  
RINSE CHICKEN AND PLACE BREAST SIDE DOWN IN 5 QT. DUTCH OVEN. ADD ONION, WATER, SALT AND PEPPER.  
TIE ALLSPICE AND PEPPERCORNS IN CHEESECLOTH. RINSE PEAS IN WATER.  
CUT FOUR 1 INCH SLICES FROM BREAD LOAF, SERVE REMAINING WITH SOUP. TOAST BREAD UNTIL LIGHTLY BRO

Sheet1

ST2,C,142

IN 4 QT. SAUCEPAN, MIX FLOUR, WORCESTERSHIRE, SALT AND 1/4 CUP WATER. HEAT TO BOILING OVER MEDIUM  
REDUCE HEAT AND REMOVE MUSHROOMS TO BOWL. COOK ONIONS AND STEMS IN SKILLET UNTIL TENDER. STIR  
ADD DICED VEGGIES AND COOK UNTIL TENDER. STIR IN 1 CAN CHICKEN BROTH AND SHREDDED CHEESE. HEAT  
REDUCE HEAT, COVER AND SIMMER JUST UNTIL CLAMS OPEN UP. REMOVE CLAMS, RESERVE BROTH. DISCARD  
STIR IN NEXT 4 INGREDIENTS, BRING TO BOIL. REDUCE HEAT, COVER AND LET SIMMER 20 MINUTES. STIR OFTEN  
REDUCE HEAT TO LOW, COVER AND SIMMER 35 MINUTES. REMOVE CHICKEN TO BOWL AND REFRIGERTE 30 MIN  
IN 5 QT. DUTCH OVEN OVER HIGH HEAT, HEAT SPICE BAG, PEAS, HAM BONE, CARROTS, CELERY AND WATER TO  
IN 4 QT. SAUCEPAN OVER MEDIUM HEAT, IN HOT BUTTER, COOK ONIONS AND SUGAR 10 MINUTES. STIR IN FLOU



Sheet1

ST3,C,142

SLOWLY STIR IN MILK, HALF AND HALF, BUTTER, OYSTERS AND LIQUID. HEAT TO BOILING. REDUCDE HEAT, COO  
STIR IN WATER AND BOUILLON, COOK STIRING CONSTANTLY UNTIL MIXTURE THICKENS AND BOILS.

SPOON 1/4 CHEESE MIXTURE INTO BLENDER. COVER AND BLEND AT LOW SPEED UNTIL SMOOTH. POUR INTO LA  
CAREFULLY POUR BROTH INTO MEASURING CUP, ADD WATER TO MAKE 2 CUPS IF NECESSARY.

CUT FISH INTO BITE SIZED CHUNKS. ADD FISH AND BEANS TO TOMATO MIXTURE, BRING TO A BOIL. REDUCE HEA

CUT INTO BITE SIZED PIECES. SKIM FAT FROM DUTCH OVEN. HEAT BROTH TO BOILING. ADD CHICKEN, FROZEN C

DISCARD SPICE BAG. REMOVE HAM BONE TO CUTTING BOARD. CUT OFF MEAT, DISCARD BONE. CUT INTO BITE S

ADD WATER, WINE AND BROTH, HEAT TO BOILING. REDUCE HEAT TO LOW, COVER AND SIMMER 10 MINUTES.

Sheet1

ST4,C,142

STIR OFTEN.

SPOON ONE-HALF OF MUSHROOM MIXTURE INTO BLENDER, COVER AND BLEND AT LOW SPEED UNTIL SMOOTH. RETURN ALL BLENDED MIXTURE TO DUTCH OVEN, STIR IN MILK AND REMAINING BROTH. HEAT SOUP UNTIL HOT. IN SAME SAUCEPAN OVER MEDIUM HEAT, COOK BACON UNTIL BROWNED. ADD ONION AND COOK 5 MINUTES. ST

IN SMALL BOWL, MIX FLOUR, MILK AND EGG TO MAKE CRUMBLY DOUGH WITH FINGERS. CRUMBLE DOUGH INTO. STIR IN SALT AND PEPPER TO TASTE.

SPOON SOUP INTO 4 16 OZ. HEAT SAFE SOUP BOWLS. PLACE 1 SLICE TOAST ON TOP OF EACH BOWL. FOLD CHE

Sheet1

ST5,C,142

RETURN MIXTURE TO SAUCEPAN, STIR IN SALT, PEPPER, CREAM AND MUSHROOM SLICES. REHEAT JUST UNTIL  
SLOWLY STIR IN CLAM BROTH UNTIL SMOOTH. ADD POTATOES AND BRING TO BOIL. REDUCE HEAT, COVER AND  
REDUCE HEAT TO MEDIUM AND COOK UNCOVERED FOR 5 MINUTES OR UNTIL INGREDIENTS ARE TENDER.  
PLACE BOWLS ON JELLY ROLL PAN. HEAT OVEN AT 425F. BAKE UNTIL CHEESE IS MELTED.

Sheet1

ST6,C,142

ST7,C,142

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STIR IN HALF & HALF AND CLAMS. HEAT THROUGH. STIR IN BUTTER.