



Bistro Blend

Cheddar Cheese, Potato, & Bacon Soup

Yield: 2 gallons

Ingredients

28 oz.	Bistro Blend Soup Mix
4 qt.	Water
1 qt.	Heavy Cream
1 each	Onion, small dice
1 cup	Celery, chopped
1 tsp	Garlic, chopped
4 cups	Cheddar Cheese (shredded)
1 - #10 can	Potatoes, diced and drained
2 cups	Bacon, cooked and chopped

Preparation

1. Bring water, heavy cream, onions, celery and garlic to a boil.
2. Simmer for 10 minutes
3. Using a whisk, mix in 1 packet of Bistro Blend Soup Mix (whisk until smooth)
4. Add cheese, potatoes, and bacon
5. Simmer for 10 minutes over medium heat – stirring frequently

Optional Garnish:

Sour Cream, Scallions, Bacon and Cheddar Cheese





Bistro Blend Chicken Corn Chowder

Yield: 2 gallons

Ingredients

28 oz.	Bistro Blend Soup Mix
4 qt.	Water
1 qt.	Heavy Cream
1 each	Onion, small dice
2 cups	Celery, chopped
½ tsp	Garlic, chopped
4 cups	Chicken, diced cooked
4 cups	Corn Kernels (IQF / Defrosted)

Preparation

1. Bring water, heavy cream, onions, celery and garlic to a boil.
2. Simmer for 10 minutes
3. Using a whisk, mix in 1 packet of Bistro Blend Soup Mix (whisk until smooth)
4. Add chicken and corn
5. Simmer for 10 minutes over medium heat – stirring frequently

Optional Garnish:

Chopped Parsley or Chives





Bistro Blend New England Clam Chowder

Yield: 2 gallons

Ingredients

28 oz.	Bistro Blend Soup Mix
4 qt.	Water
1 qt.	Heavy Cream
1 each	Onion, small dice
2 cups	Celery, chopped
½ tsp	Garlic, chopped
1 - #10 can	Potatoes, diced and drained
51 oz. can	Clams, chopped (drained)
1 tsp	Celery Seed
½ tsp	Dried Thyme

Preparation

1. Bring water, heavy cream, onions, celery and garlic to a boil.
2. Simmer for 10 minutes
3. Using a whisk, mix in 1 packet of Bistro Blend Soup Mix (whisk until smooth)
4. Add potatoes, clams, celery seed and thyme
5. Simmer for 10 minutes over medium heat – stirring frequently

Optional Garnish:

Chopped Parsley or Chives





Bistro Blend

Northern Italian White Bean & Sausage Soup

Yield: 2 gallons

Ingredients

28 oz.	Bistro Blend Soup Mix
4 qt.	Water
1 qt.	Heavy Cream
1 each	Onion, small dice
2 cups	Celery, chopped
1 tsp	Garlic, chopped
1 - #10 can	Northern White Beans
1 #	Italian Sausage, cooked and diced
1 tsp	Oregano
1 tsp	Thyme

Preparation

1. Bring water, heavy cream, onions, celery and garlic to a boil.
2. Simmer for 10 minutes
3. Using a whisk, mix in 1 packet of Bistro Blend Soup Mix (whisk until smooth)
4. Add beans, sausage, oregano and thyme
5. Simmer for 10 minutes over medium heat – stirring frequently

Optional Garnish:

Chopped Parsley or Chives





Bistro Blend Roast Butternut Squash Soup

Yield: 2 gallons

Ingredients

28 oz.	Bistro Blend Soup Mix
4 qt.	Water
1 qt.	Heavy Cream
1 each	Onion, small diced
2 cups	Celery, chopped
1 tsp	Garlic, chopped
4 cups	Roast Butternut Squash (puree)

Preparation

1. Bring water, heavy cream, onions, celery and garlic to a boil.
2. Simmer for 10 minutes
3. Using a whisk, mix in 1 packet of Bistro Blend Soup Mix (whisk until smooth)
4. Add butternut squash puree.
5. Simmer for 10 minutes over medium heat – stirring frequently.

Optional Garnish:

Chopped Parsley or Chives





Bistro Blend Roasted Red Pepper Bisque

Yield: 7 quarts

Ingredients

28 oz.	Bistro Blend Soup Mix
4 qt.	Water
1 qt.	Heavy Cream
1 each	Onion, small dice
½ tsp	Garlic, chopped
½ cup	Tomato Paste
2 – 28 oz cn	Roasted Red Peppers (drained and pureed)

Preparation

1. Bring water, heavy cream, onions, garlic and tomato paste to a boil.
2. Simmer for 10 minutes
3. Using a whisk, mix in 1 packet of Bistro Blend Soup Mix (whisk until smooth)
4. Add roasted red pepper puree.
5. Simmer for 10 minutes over medium heat – stirring frequently

Optional Garnish:

Chopped Parsley or Chives





Bistro Blend

Tuscan Sun Dried Tomato Bisque

Yield: 7 quarts

Ingredients

28 oz.	Bistro Blend Soup Mix
4 qt.	Water
1 qt.	Heavy Cream
1 each	Onion, small dice
1 tsp	Garlic, chopped
2 cups	Sun Dried Tomatoes, small dice (soak in 2 cups of warm water for 1 hour)
1 cup	Tomato Paste
1 tsp	Dried Oregano

Preparation

1. Bring water, heavy cream, onions and garlic to a boil.
2. Simmer for 10 minutes
3. Using a whisk, mix in 1 packet of Bistro Blend Soup Mix (whisk until smooth)
4. Add sun dried tomatoes, tomato paste and oregano
5. Simmer for 15 minutes over medium heat – stirring frequently

Optional Garnish:

Chopped Parsley or Chives





Bistro Blend

Tuscan Sun Dried Tomato Bisque

Yield: 7 quarts

Ingredients

28 oz.	Bistro Blend Soup Mix
4 qt.	Water
1 qt.	Heavy Cream
1 each	Onion, small dice
1 tsp	Garlic, chopped
2 cups	Sun Dried Tomatoes, small dice (soak in 2 cups of warm water for 1 hour)
1 cup	Tomato Paste
1 tsp	Dried Oregano

Preparation

1. Bring water, heavy cream, onions and garlic to a boil.
2. Simmer for 10 minutes
3. Using a whisk, mix in 1 packet of Bistro Blend Soup Mix (whisk until smooth)
4. Add sun dried tomatoes, tomato paste and oregano
5. Simmer for 15 minutes over medium heat – stirring frequently

Optional Garnish:

Chopped Parsley or Chives

