

MINOR'S® BASES

THE RIGHT FOUNDATION FOR UNPARALLELED RESULTS



#1 In Flavor, Quality, and Value*

*Based on Datassential survey of 304 operators nationwide

Since 1951, MINOR'S® has prioritized flavor and quality above all else.

For over 70 years, our meat-first bases have been made from scratch with top-quality ingredients to deliver flavorful broths and stocks in minutes.

TRUSTED IN TASTE

- First ingredient is always chicken, meat or vegetable – ensuring the best foundation for soups, stocks, sauces, dips and marinades.
- MINOR'S® bases are made with USDA-inspected meat and are freshly cooked in natural juices for rich full flavor.



HOLD TIME ADVANTAGE

- Soups made with MINOR'S® bases maintain a fresh taste and balanced flavor profile, even after 4+ hours with no diminished flavor cooked off.



COMMITTED TO QUALITY & FOOD SAFETY

- Every MINOR'S® product is safe and Ready-to-Eat in hot and cold applications without the added step of cooking.
- To prepare, simply add base to water and stir, no boiling required.
- MINOR'S® bases are made with top-quality ingredients that meet or exceed global standards in our state-of-the-art manufacturing kitchen in Cleveland, Ohio.

All Minor's® products are

**TESTED
READY-TO-EAT**

 **MINOR'S**
TRUSTED BY CHEFS®

INSPIRATION FROM OUR CULINARY EXPERTS

- MINOR'S® bases can be used in place of salt as a rub to season whole chickens by adding a little olive oil to the base before cooking.
- Fold MINOR'S® bases into ground beef or turkey to create an umami-rich addition when making meatloaf and meatballs.
- Add Vegetable Base to your stir-fry sauce or grain dishes for add flavor and depth.

CHEF TIP: Use MINOR'S® bases as a rub, a ready-made stock, a marinade, or to take a side dish to the next level.



PLUS-ONE INSPIRATION MATRIX

Add 1-2 teaspoons of MINOR'S® bases into mayo, sour cream or oils to elevate the flavor of dipping sauces, aiolis, spreads, cold dips, and salad dressings.

1 CUP	BEEF BASE	CHICKEN BASE	VEGETABLE BASE
Mayo	1 tsp	1 tsp	1 tsp
Sour Cream	1 tsp	1 tsp	1 tsp
Oil	2 tsp	2 tsp	2 tsp
Butter	1 tsp	1 tsp	2 tsp
Cream Cheese	1 tsp	1 tsp	1 tsp



Grilled Burger with Beefy Aioli

BURGER

INGREDIENTS:

Ground Beef 1 lb
 MINOR'S® Beef Base 2 tsp.
 Canola Oil 2 tbsp.
 Black Pepper, Onion Powder, Granulated Garlic 1 tsp. ea.

PREPARATION: Add ground beef to a stainless-steel bowl. In a separate bowl, add beef base, oil, black pepper, onion powder and granulated garlic. Add wet mix to ground beef to combine and form burgers. Place in fridge to rest until ready to grill.

AIOLI

INGREDIENTS:

Mayonnaise 1 cup
 Cooked, Caramelized Onions, cooled to room temp ½ cup
 MINOR'S® Beef Base 1 tsp.
 Chopped Parsley 1 tbsp.

PREPARATION: Cook diced onions until caramelized. Set aside to cool. In a stainless-steel bowl, add mayonnaise, beef base, chopped parsley and caramelized onions. Mix until well combined.

TO ASSEMBLE:

Grill burger to temp. Top grilled bun with lettuce, tomato, onion, and grilled burger. Finish with aioli and serve.



To view this recipe and more, visit
www.youtube.com/@minorsfoodservice

— Make it with —
MINOR'S