



CHICKEN BOUILLON

<u>Ingredients</u>	<u>Grams</u>	<u>%</u>
Morton Dendritic Salt	12.65	25.3
Burns Philp Provesta 307 Yeast Extract	4.00	8.0
Basic Food Flavors Hydrolyzed Plant Protein	6.00	12.0
Henningsen Powdered Chicken C-100-B-AR (#736)	3.00	6.0
Classic Chicken Broth (#828)	2.00	4.0
LBI 4007 MSG Replacer	11.40	22.8
Onion Powder	0.50	1.0
Spice Mixture*	0.40	0.8
Parsley Leaves	0.05	0.1
Crisco Vegetable Fat	4.00	8.0
Henningsen Rendered Chicken Fat AR (#725)	<u>6.00</u>	<u>12.0</u>
	50.00	100.0

Directions:

1. Combine Crisco vegetable fat and chicken fat.
2. Combine all dry ingredients. Blend well.
3. Bring 2 quarts water to a boil. Add fats.
4. Add dry mixture and simmer 5-10 minutes.
5. May add 1 cup noodles, rice or some of each.

Makes approximately 8 servings.

*Spices – Garlic 25 %, Turmeric 20%, Ginger 10%, White Pepper 15%,
Thyme 15%, Mustard 15%, Celery 10%

Henningsen Foods, Inc. presents this information in good faith.
It is offered solely for your investigation, verification and consideration
and is made without guarantee or representation of results.