REFRIGERATION RECOMMENDED
BUT NOT NECESSARY

FOR A RICH BEEF BASE use 3/4 tsp Beef Base for each cup (8 fl oz) boiling water (this is equivalent to 1 bouillon cube and is more flavorful). Plain broth is good food for those times you’re under the weather. Add cooked vegetables or noodles for a quick lunch.

Use Beef Base to enhance or “beef up” the flavor of soup, stew, or gravy. To 2 quarts of simmering (200°F) soup or stew, add 2-3 tsp Beef Base. To simmering (200°F) gravy, add 1 tsp Beef Base to 2-3 Tbsp beef drippings to enhance the flavor of 2 cups gravy.

In a pinch, make beef gravy by simming (200°F) 2 cups water with 2 tsp Beef Base, then slowly drizzle in 1 Tbsp Arrowroot Starch mixed with 2 Tbsp water and cook until thickened.

CONTENTS MAY SETTLE • PACKAGE FILLED BY WEIGHT.

Nutrition Facts

About 38 servings per container
Serving size
3/4 tsp Dry (6g)
[Makes 1 Cup Stock]

Amount/serving % DV Amount/serving % DV
Total Fat 0g 0% Total Carb. 2g 1%
Sat. Fat 0g 0% Fiber 0g 0%
Trans Fat 0g 0% Total Sugars 1g 2%
Cholesterol 0mg 0% Sodium 510mg 21%
Calcium 0mg 0% Vitamin D3 0% 0%

Calories per serving 15

Ingredients: COOKED BEEF, SALT, FOOD STARCH-MODIFIED (CORN), YEAST EXTRACT, SUGAR, MULTICELLULITE, SORBANE OIL, WATER, ONION POWDER, CARAMEL COLOR, BEEF FLAVOR (YEAST EXTRACT, MULTICELLULITE, FLAVORING (CONTAINS CANOLA OIL), BEEF STOCK POWDER, LACTIC ACID, CALCIUM LACTATE, GUM ARABIC, GRILL FLAVORS (CONTAINS SUNFLOWER OIL), DISODIUM INOSINATE AND DISODIUM GUANYLATE, NATURAL FLAVOR).
REFRIGERATION RECOMMENDED
BUT NOT NECESSARY
FOR A RICH CHICKEN BASE
use 3/4 tsp. Chicken Base
for each cup (8 fl oz) boiling water (this is equivalent
to 1 bouillon cube and is more flavorful). Plain broth
is good food for those times you're under the weather.
Add cooked vegetables or noodles for a quick lunch.
When making rice, add 1 tsp Chicken Base to boiling
water for rich flavor.
Use Chicken Base to enhance the flavor of soup, stew or
gravy. To 2 quarts of simmering (200°F) soup or stew,
add 2-3 tsp Chicken Base. To simmering (200°F) gravy,
add 1 tsp Chicken Base to 2-3 Tbsp chicken drippings
to enhance the flavor of 2 cups gravy.
In a pinch, make chicken gravy by simmering (200°F)
2 cups water with 2 tsp Chicken Base, then slowly drizzle
in 1 Tbsp Arrowroot Starch mixed with 2 Tbsp water
and cook until thickened.

Nutrition Facts
About 45 servings per container
Serving size 3/4 tsp Dry (8g)
(Makes 1 Cup Stock)

Calories per serving 10

Ingredients: Cooked Chicken Meat, Salt, Sugar, Food
Starch Modified (Corn), Malto-dextrin, Chicken Fat, Yeast
Extract, Natural Flavor, Disodium Inosinate and Disodium
Quinlylate, Spice and Coloring.
REFRIGERATION RECOMMENDED BUT NOT NECESSARY

HAM BASE IS TRADITIONALLY used to add wonderful smoky ham flavor to split pea or bean soup.

For 2 quarts of simmering (200°F) soup or stew made with a hambone, add 1 Tbsp Ham Base to enhance the flavor. For soup made without a hambone, use 1 tsp Ham Base per cup (8 fl oz) boiling water. The soup will still taste even better if 1 cup dried cooked ham is added for each quart of soup.

To simmering (200°F) gravy, add 1 tsp Ham Base to 2-3 Tbsp drippings from baked ham to enhance flavor of 2 cups gravy.

Ham Base gives a flavor boost to plain vegetables or rice, just add a bit to the cooking water (200°F).

CONTENTS MAY SETTLE • PACKAGE FILLED BY WEIGHT.

Penzeys Spices

Nutrition Facts

About 38 servings per container

Serving size 1 tsp Dry (6g) [Makes 1 Cup Stock]

Nutrient Amount per serving % Daily Value

Total Fat 0g 0%
Sodium 880mg 36%
Cholesterol 0mg 0%
Calcium 0g 0%
Total Carbohydrate 0g 0%
Vitamin D 0mcg (0%) • Calcium 49mcg (6%)

For soup base and seasoning

38 Servings

NET WT 8 OZ (227 g)

Ingredients: Cooked Ham and Ham Juices (Water, Salt, Sugar), Sodium Phosphates, Sodium Erythorbate, Natural Smoke Flavor, Sodium Nitrate, Salt, Yeast Extract, Sugar, Maltodextrin, Turbinado Yeast, Bovine Fat (Rah, Bht and Citric Acid for Stability), Caremol, Color, Disodium Inosinate and Disodium Glutamate, Onion Powder, Natural Smoke Flavor, Flavonoids.

EST. 1898
REFRIGERATION RECOMMENDED BUT NOT NECESSARY

FOR A RICH ROAST PORK BASE use ¾ tsp Pork Base for each cup (8 fl oz) boiling (212°F) water (this is equivalent to 1 bouillon cube, but contains more flavor and less salt). Plain broth is good food for those times you’re under the weather. Add cooked vegetables or noodles for a quick lunch.

Use Pork Base to enhance the flavor of gravy, soup, or a stew. For gravy, add 1 tsp Pork Base to 2-3 Tbsp drippings from pork roast or pork chops to enhance the flavor of 2 cups gravy. For 2 quarts of soup or stew, add 2-3 tsp Pork Base. Heat to 200°F prior to serving.

In a pinch, make pork gravy by simmering (200°F) 2 cups water with 2 tsp Pork Base, then slowly drizzle in 1 Tbsp Auer’s or Starch mixed with 2 Tbsp water and cook until thickened.

CONTENT MAY SETTLE • PACKAGE FILLED BY WEIGHT.

Penzeys Spices

For soup base and seasoning

45 SERVINGS

NET WT 8 OZ (227 g)

Nutrition Facts

<table>
<thead>
<tr>
<th>Amount/serving</th>
<th>% DV*</th>
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<tbody>
<tr>
<td>Total Fat</td>
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<td>Added Sugars</td>
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<tr>
<td>Protein</td>
<td>0g</td>
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</table>

Calories per serving 10

U.S. INSPECTED AND MEASURED BY DEPARTMENT OF AGRICULTURE EST. 1939.

INGREDIENTS: COOKED PORK, SALT, SUGAR, FOOD STARCH-MODIFIED (CORN), MALTODEXTRIN, YEAST EXTRACT, NATURAL FLAVOR, DISODIUM INOSINATE AND DISODIUM GLYCINATE, CARAMEL COLOR.
REFRIGERATION RECOMMENDED BUT NOT NECESSARY

FOR A RICH SEAFOOD BASE use 3/4 tsp Seafood Base for each cup (8 fl. oz) boiling water. Seafood stock is a great base for chowder, gumbo or lobster bisque, or to use in place of clam juice.

To make quick linguini with clam sauce, cook 1 lb pasta. While pasta is cooking, heat 2 Tbsp olive oil in a large pan over medium heat. Add 2-4 minced garlic cloves and 1 can clams, reserving the clam juice. Sauté 2 minutes, add clam juice, 1/2 cup water, and 1 tsp Seafood Base. Cook over medium-high heat (200°F) for 3-5 minutes, stirring, until reduced by about half. Serve over cooked, drained pasta.

CONTENTS MAY SETTLE • PACKAGE FILLED BY WEIGHT.

Nutrition Facts

For soup base and seasoning 45 servings per container

<table>
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<tr>
<th>Amount/serving</th>
<th>% DV</th>
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<tr>
<td>Sat. Fat 0g</td>
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<td>Trans Fat 0g</td>
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<td>Cholesterol 0mg</td>
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Calories per serving 10

Ingredients: COOKED SEAFOOD (CRAB, SHRIMP, CLAMS, LOBSTER) CONTAINS SODIUM PHOSPHATE, SALT), SALT, SUGAR, FOOD STARCH-MODIFIED (CORN), MALTODEXTRIN, BUTTER (CREAM, NATURAL FLAVORS), CLAM EXTRACT, TOMATO POWDER, PAPRIKA, DISODIUM PHOSPHATE AND DISODIUM GLUONATE, LACTIC ACID. CONTAINS: MILK, CRUSTACEAN SHELLFISH (CRAB, LOBSTER, SHRIMP).
Turkey Base
For soup base and seasoning

Refrigeration recommended but not necessary.

For rich turkey base, use ¾ tsp Turkey Base for each cup (8 fl oz) boiling water (this is equivalent to 1 bouillon cube, but contains more flavor and less salt). Plain broth is good food for those times you’re under the weather. Add cooked vegetables or noodles for a quick lunch.

Turkey Base is often used to extend turkey gravy for holiday dinners, or to fortify the flavor of dishes made with turkey leftovers, such as soup, stews or casseroles. For 2 quarts of soup, or stew made with leftovers, add 2-3 tsp Turkey Base. For gravy, add 1 tsp Turkey Base to 2-3 Tbsp turkey drippings to enhance the flavor of 2 cups gravy, or 2 tsp with 4-5 Tbsp drippings for 3 cups of gravy. Heat to 200°F prior to serving.

In a pinch, make turkey gravy by simmering (200°F) 12 cups water with 2 tsp Turkey Base, then slowly stir in 1 Tbsp Aromat no. 1. Stir mixed with 2 Tbsp water and cook until thickened.

Contents may settle. Package filled by weight.

Nutrition Facts

Amount per container 
Serving size 3/4 tsp Dry (5g) 
Makes 1 Cup Stock 

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<tr>
<th>Nutrient</th>
<th>Amount per serving</th>
<th>% Daily Value</th>
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<td>0%</td>
</tr>
<tr>
<td>Sat. Fat</td>
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<td>Added Sugars</td>
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</tr>
<tr>
<td>Protein</td>
<td>1g</td>
<td>2%</td>
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</table>

Calories

10

Ingredients:
- Cooked turkey dark meat
- Salt, sugar, food starch modified (corn), chicken fat, yeast extract, maltodextrin, dried turkey meat, natural flavor and color, disodium inosinate and disodium glutamate, caramel color, lactic acid powder (lactic acid, calcium lactate).
Penzeys Spices

Vegetable

Soup base and seasoning

38 servings

NET WT 8 OZ (227 g)

Nutrition Facts

Amount/serving %DV Amount/container %DV
Total Fat (g) 0% 0%
Sat. Fat (g) 0% 0%
Trans Fat (g) 0% 0%
Cholesterol (mg) 0% 0%
Sodium (mg) 770mg 33% 16g
Total Carbs. (g) 1g 0% 1g
Dietary Fiber (g) 0% 0%
Sugars (g) 1g 0%
Protein (g) 0% 0%

Vegetables: carrots, onions, and celery.

Gravy: 2 cups chopped vegetables, 2 tablespoons flour, 2 cups chicken broth.

Ingredients: water, carrots, onions, celery, salt, vegetable broth, natural flavor.

Store in a cool, dry place.