

DISTRIBUTED BY  
Penzeys Spices  
Wauwatosa, WI 53222  
www.penzeys.com



### 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 simmering (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.  
L384 18A



Penzeys Spices

# Beef Base

For soup base  
and seasoning

38  
SERVINGS

NET WT 8 OZ (227 g)

## Nutrition Facts

About 38 servings  
per container

**Serving size**  
3/4 tsp Dry (6g)  
[Makes 1 Cup Stock]

**Calories**  
per serving **15**

Amount/serving	% DV*	Amount/serving	% DV*
<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carb.</b> 2g	<b>1%</b>
Sat. Fat 0g	0%	Fiber 0g	0%
Trans Fat 0g		Total Sugars 1g	
<b>Cholesterol</b> 0mg	<b>0%</b>	Incl. 1g Added Sugars	<b>2%</b>
<b>Sodium</b> 610mg	<b>27%</b>	<b>Protein</b> 1g	
Vitamin D 0mcg 0% • Calcium 2mg 0% • Iron 0mg 0% • Potassium 20mg 0%			

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



**INGREDIENTS:** COOKED BEEF, SALT, FOOD STARCH-MODIFIED (CORN), YEAST EXTRACT, SUGAR, MALTODEXTRIN, SOYBEAN OIL, WATER, ONION POWDER, CARAMEL COLOR, BEEF FLAVOR (YEAST EXTRACT, MALTODEXTRIN, FLAVORING (CONTAINS CANOLA OIL), BEEF STOCK POWDER, LACTIC ACID, CALCIUM LACTATE, GUM ARABIC, GRILL FLAVOR (CONTAINS SUNFLOWER OIL)), DISODIUM INOSINATE AND DISODIUM GUANYLATE, NATURAL FLAVOR.

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### 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.

CONTENTS MAY SETTLE • PACKAGE FILLED BY WEIGHT.

L126 18A



Penzeys Spices

# Chicken Base

For soup base  
and seasoning

45  
SERVINGS

NET WT 8 OZ (227 g)

## Nutrition Facts

About 45 servings  
per container

**Serving size**  
3/4 tsp Dry (5g)  
[Makes 1 Cup Stock]

**Calories**  
per serving **10**

Amount/serving	% DV*	Amount/serving	% DV*
<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carb.</b> 2g	<b>1%</b>
Sat. Fat 0g	0%	Fiber 0g	0%
Trans Fat 0g		Total Sugars 1g	
<b>Cholesterol</b> 0mg	<b>0%</b>	Incl. 1g Added Sugars	<b>2%</b>
<b>Sodium</b> 600mg	<b>26%</b>	<b>Protein</b> 0g	

Vitamin D 0mcg 0% • Calcium 9mg 0% • Iron 0mg 0% • Potassium 4mg 0%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



**INGREDIENTS:** COOKED CHICKEN MEAT, SALT, SUGAR, FOOD STARCH-MODIFIED (CORN), MALTODEXTRIN, CHICKEN FAT, YEAST EXTRACT, NATURAL FLAVOR, DISODIUM INOSINATE AND DISODIUM GUANYLATE, SPICE AND COLORING.

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90586

### 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 diced 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.

L385 18A



Penzeys Spices

# Ham Base

Smoke Flavor Added  
For soup base  
and seasoning

38  
SERVINGS

NET WT 8 OZ (227 g)

## Nutrition Facts

About 38 servings  
per container

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

**Calories**  
**per serving 10**

Amount/serving	% DV*	Amount/serving	% DV*
<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carb.</b> 1g	<b>0%</b>
Sat. Fat 0g	<b>0%</b>	Fiber 0g	<b>0%</b>
Trans Fat 0g		Total Sugars 1g	
<b>Cholesterol</b> 0mg	<b>0%</b>	Incl. 1g Added Sugars	<b>2%</b>
<b>Sodium</b> 830mg	<b>36%</b>	<b>Protein</b> 1g	
Vitamin D 0mcg 0% • Calcium 1mg 0% • Iron 0mg 0% • Potassium 15mg 0%			

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



**INGREDIENTS:** COOKED HAM AND HAM JUICES (CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERYTHORBATE, NATURAL SMOKE FLAVOR, SODIUM NITRITE), SALT, YEAST EXTRACT, SUGAR, MALTODEXTRIN, TORULA YEAST, BEEF FAT (BHA, BHT AND CITRIC ACID FOR STABILITY), CARAMEL COLOR, DISODIUM INOSINATE AND DISODIUM GUANYLATE, ONION POWDER, NATURAL SMOKE FLAVOR, FLAVORING.

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REFRIGERATION RECOMMENDED  
BUT NOT NECESSARY

**FOR A RICH ROAST PORK BASE** use 3/4 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 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 Arrowroot Starch mixed with 2 Tbsp water and cook until thickened.

CONTENTS MAY SETTLE • PACKAGE FILLED BY WEIGHT.  
L142 18A



Penzeys Spices

# Pork Base

For soup base  
and seasoning

45  
SERVINGS

NET WT 8 OZ (227 g)

## Nutrition Facts

About 45 servings  
per container

**Serving size**  
3/4 tsp Dry (5g)  
[Makes 1 Cup Stock]

**Calories**  
per serving **10**

Amount/serving	% DV*	Amount/serving	% DV*
<b>Total Fat</b> 0.5g	<b>1%</b>	<b>Total Carb.</b> 2g	<b>1%</b>
Sat. Fat 0g	<b>0%</b>	Fiber 0g	<b>0%</b>
Trans Fat 0g		Total Sugars 1g	
<b>Cholesterol</b> 0mg	<b>0%</b>	Incl. 1g Added Sugars	<b>2%</b>
<b>Sodium</b> 660mg	<b>29%</b>	<b>Protein</b> 0g	
Vitamin D 0mcg 0% • Calcium 1mg 0% • Iron 0mg 0% • Potassium 8mg 0%			

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



**INGREDIENTS:** COOKED PORK, SALT, SUGAR, FOOD STARCH-MODIFIED (CORN), MALTODEXTRIN, YEAST EXTRACT, NATURAL FLAVOR, DISODIUM INOSINATE AND DISODIUM GUANYLATE, CARAMEL COLOR.

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90986

## 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.

L265 18A



Penzeys Spices

# Seafood Base

For soup base  
and seasoning

45  
SERVINGS

NET WT 8 OZ (227 g)

## Nutrition Facts

About 45 servings  
per container

**Serving size**  
**3/4 tsp Dry (5g)**  
**[Makes 1 Cup Stock]**

**Calories**  
**per serving 10**

Amount/serving	% DV*	Amount/serving	% DV*
<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carb.</b> 1g	<b>0%</b>
Sat. Fat 0g	<b>0%</b>	Fiber 0g	<b>0%</b>
Trans Fat 0g		Total Sugars 1g	
<b>Cholesterol</b> 0mg	<b>0%</b>	Incl. 1g Added Sugars	<b>2%</b>
<b>Sodium</b> 630mg	<b>27%</b>	<b>Protein</b> 0g	
Vitamin D 0mcg	0%	Calcium 2mg	0%
Iron 0mg	0%	Potassium 7mg	0%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**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 INOSINATE AND DISODIUM GUANYLATE, LACTIC ACID.  
**CONTAINS: MILK, CRUSTACEAN SHELLFISH (CRAB, LOBSTER, SHRIMP)**

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90386

### REFRIGERATION RECOMMENDED BUT NOT NECESSARY

**FOR RICH TURKEY BASE** use  $\frac{3}{4}$  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) 2 cups water with 2 tsp Turkey 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.  
L144 18A



Penzeys Spices

# Turkey Base

For soup base  
and seasoning

45  
SERVINGS

NET WT 8 OZ (227 g)

## Nutrition Facts

About 45 servings  
per container

**Serving size**  
 **$\frac{3}{4}$  tsp Dry (5g)**  
**[Makes 1 Cup Stock]**

**Calories**  
**per serving 10**

Amount/serving	% DV*	Amount/serving	% DV*
<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carb.</b> 1g	<b>0%</b>
Sat. Fat 0g	0%	Fiber 0g	0%
Trans Fat 0g		Total Sugars 1g	
<b>Cholesterol</b> 0mg	<b>0%</b>	Incl. 1g Added Sugars	<b>2%</b>
<b>Sodium</b> 630mg	<b>27%</b>	<b>Protein</b> 1g	
Vitamin D 0mcg	0%	Calcium 2mg	0%
Iron 0mg	0%	Potassium 8mg	0%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



**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 GUANYLATE, CARAMEL COLOR, LACTIC ACID POWDER (LACTIC ACID, CALCIUM LACTATE).

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**REFRIGERATION RECOMMENDED  
BUT NOT NECESSARY**

**SOUP STOCK:** Use 1 tsp Vegetable Base for each cup (8 fl oz) boiling water (212°F); or add 1 Tbsp to 1 quart (32 fl oz) of boiling water (212°F). Mix well. Add cooked pasta, barley and vegetables as desired.

**SEASONING:** Add straight from the jar and enhance the flavor of any food, basting drippings, stuffing, casserole, sauces, vegetables, soups, gravy and quiche. Heat to a minimum of 200°F prior to serving.

**GRAVY:** (2 Cups) Melt 2 Tbsp butter or shortening. Add 2 Tbsp flour, stirring until smooth. Slowly add 2 cups hot stock (200°F), while stirring constantly.

CONTENTS MAY SETTLE • PACKAGE FILLED BY WEIGHT.  
L383 13942

Penzeys Spices

*Vegetable*

Soup base  
and seasoning

38  
SERVINGS

NET WT 8 OZ (227 g)

**Nutrition  
Facts**

About 38 servings per  
container

Serv. Size  
1 tsp Dry (6g)  
[Makes 1 Cup Stock]

Calories  
per serving **10**

Amount/serving	%DV*	Amount/serving	%DV*
<b>Total Fat</b> 0g	<b>0%</b>	<b>Total Carb.</b> 1g	<b>0%</b>
Sat. Fat 0g	0%	Fiber 0g	0%
Trans Fat 0g		Total Sugars 1g	
<b>Cholest.</b> 0mg	<b>0%</b>	Incl. 1g Added Sugars	<b>2%</b>
<b>Sodium</b> 770mg	<b>33%</b>	<b>Protein</b> 0g	
Vit. D 0mcg 0% • Calcium 3mg 0% • Iron 0mg 0% • Potas. 15mg 0%			

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

**INGREDIENTS:** COOKED CARROTS (CARROTS, WATER, SALT, CALCIUM CHLORIDE), MODIFIED FOOD STARCH, SUGAR, DEHYDRATED VEGETABLE POWDER (CARROT, TOMATO, ONION, GARLIC), SEASONING BLEND (SALT, YEAST EXTRACT, MALTODEXTRIN, NATURAL FLAVOR (CONTAINS CANOLA OIL)), POTATO FLOUR, SPICE, CELERY EXTRACT, DISODIUM INOSINATE & DISODIUM GUANYLATE.