

*Campbell's*

SIGNATURE SOUPS

# THINK BEYOND THE BOWL *with* SIGNATURE FRENCH ONION.

## CAMPBELL'S® SIGNATURE FRENCH ONION SOUP

Product Code: 08171 Format: Frozen Condensed Tub Pack: 3 x 1.81 kg (4 lb)

A classic soup that spans more than the soup section of your menu. A timeless favourite, menu classic. Our deep, rich beef broth is made with random cut onion slices and a hint of sherry, finished with a delicious, soft buttery note. Perfect on any menu!

### WHY SHOULD THIS SOUP BE ON YOUR MENU?

#### *Carefully Crafted:*

Full of what your guests love. We carefully select only quality ingredients and leave out anything unnecessary.

#### *1:1 Reconstitution:*

Lets you use the pack as a measuring device

#### *Convenient Packaging:*

Split pack tray allows for quicker preparation and half pack batches

#### *Only quality ingredients:*

Providing classic taste with homemade appearance

*C*  
CRAFTED  
with  
CARE

EVERY INGREDIENT EARNS ITS PLACE

DRIVEN BY TASTE,  
POWERED BY SOLUTIONS,  
SO YOU GET MORE  
OUT OF EACH PRODUCT

A classic braised osso buco is always a comforting dish on a menu. This one is served over soft and creamy polenta for a rustic, home-style flavour and presentation.

## Bistro Osso Buco with Herbed Polenta

PREP TIME: 30 MINS • COOK TIME: 4 HOURS

TOTAL TIME: 4 HR 30 MINS • MAKES: 12 SERVINGS

For this and other great recipes, please visit:  
[campbellsfoodservice.ca](http://campbellsfoodservice.ca)

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FOODSERVICE

MADE TO SERVE™

Visit [campbellsfoodservice.ca](http://campbellsfoodservice.ca) to learn more.





## Bubbling French Onion Dip

PREP TIME: 30 MINS • COOK TIME: 15 MINS

TOTAL TIME: 45 MINS • MAKES: 16 SERVINGS (8 DISHES)

THESE SLOW-COOKED SHORT RIBS *are* SERVED FALLING OFF *the* BONE IN A RICH SAUCE.

### Short Ribs:

12  
1 tsp (5 mL)  
2 tbsp (30 mL)  
2 tbsp (30 mL)  
2  
4  
12  
2 tbsp (30 mL)  
1/3 cup (80 mL)  
2 cups (500 mL)  
1/2 tub (905 g)  
2 tbsp (30 mL)  
2 tbsp (30 mL)  
meaty beef short ribs (about 6 lb/3 kg)  
each salt and pepper  
canola oil  
unsalted butter  
onions, diced  
stalks celery, chopped  
cloves garlic, halved  
finely chopped rosemary  
all-purpose flour  
Guinness draught  
Campbell's® Signature Condensed French Onion  
grainy mustard  
brown sugar

### Horseradish and Chives Mashed Potatoes:

4 lb (2 kg)  
1/4 cup (60 mL)  
1 1/4 cups (300 mL)  
1/2 tsp (2 mL)  
1/4 tsp (1 mL)  
1/4 cup (60 mL)  
1/4 cup (60 mL)  
yellow-fleshed potatoes, peeled and cut into chunks  
unsalted butter, at room temperature, cut into cubes  
milk, heated  
each salt and pepper  
ground nutmeg  
prepared horseradish  
chopped fresh chives

### Serving:

3/4 cup (175 mL)  
3 tbsp (45 mL)  
35% whipping cream, warmed  
finely chopped fresh chives

- Short Ribs:** Preheat oven to 325°F (165°C). Meanwhile, season short ribs with salt and pepper. Heat oil and butter in large rondeau set over medium heat; cook short ribs for about 10 minutes until browned all over. Transfer to full hotel pan.
- Add onions, celery, garlic and rosemary to rondeau; cook over medium heat for about 5 minutes or until starting to soften. Sprinkle flour over top; cook for 5 minutes. Stir in beer; bring to boil. Reduce heat to medium; simmer for 10 minutes. Stir in soup; bring to boil. Pour over short ribs. Cover with foil. Roast in oven for 2 1/2 to 3 hours or until meat is very tender. Stir in mustard and brown sugar. (Makes 12 cups/2.85 L sauce.)
- Horseradish and Chives Mashed Potatoes:** In stock pot of boiling salted water, cook potatoes for about 20 minutes or until fork-tender. Drain. Pass through ricer back into pot set over low heat. Stir in butter and pour in milk. Mash until smooth. Stir in salt, pepper and nutmeg. Stir in horseradish and chives.

**Serving: Short Ribs:** Reheat one portion of short ribs with 1 cup (250 mL) sauce in saucepan set over medium heat for about 10 minutes or until simmering and heated through. **Horseradish and Chives Mashed Potatoes:** Reheat 3/4 cup (150 mL) mashed potatoes in microwave oven. Stir in 1 tbsp (15 mL) cream. Serve short ribs over mashed potatoes. Garnish with 1 tsp (5 mL) chives.

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SIGNATURE SOUPS

THIS ooey-gooey WARM DIP WILL CREATE LOTS OF oohs AND aahs.

1/2 tub (905 g)

3 pkg (250 g each)  
1 1/2 cups (375 mL)  
3/4 cup (175 mL)  
1/2 cup (125 mL)  
2 tsp (10 mL)  
3/4 cup (175 mL)  
3/4 cup (175 mL)  
3 cups (750 mL)  
2

3/4 cup (175 mL/1.2 oz)

Serving:

6 tbsp (90 mL)

Campbell's® Signature Condensed French Onion  
brick-style plain cream cheese  
sour cream  
mayonnaise  
Dijon mustard  
pepper  
grated Parmesan cheese  
finely chopped fresh chives  
grated Gruyère cheese  
baguettes, each sliced into 32 slices (1/4-inch/1 cm thick slices)  
olive oil

finely chopped fresh parsley

- In large mixer, beat together soup, cream cheese, sour cream, mayonnaise, mustard and pepper until smooth. Stir Parmesan cheese and chives.
- Divide 1 cup (250 mL) dip among 8 baking dishes/ramekins. Sprinkle each with 3 tbsp (45 mL) Gruyère cheese. Cover and refrigerate for up to 2 days.
- Brush baguette slices with olive oil.

**Serving:** Preheat oven to 425°F (220°C). Per 2 servings, bake dip in 1 baking dish for 10 to 12 minutes or until golden brown and bubbly. Meanwhile, toast 8 baguette slices on baking sheet for about 5 minutes or until golden brown.

Serve dip with toasted baguette slices. Garnish with 1 tsp (5 mL) parsley.



## Guinness Braised Short Ribs

PREP TIME: 30 MINS • COOK TIME: 3 HRS

TOTAL TIME: 3 HRS 30 MINS • MAKES: 12 SERVINGS

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