

Campbell's

SIGNATURE SOUPS

YOU *work* HARD
FOR YOUR
GUESTS. WE
think OUR SOUP
SHOULD WORK
HARD *for* YOU.

**CAMPBELL'S® SIGNATURE SAUTÉED
MUSHROOM *and* ONION BISQUE**

Product Code: 24863 Format: Frozen Ready-to-Serve Pouch Pack: 4 x 1.81 kg (4 lb)

Our soups should work twice as hard. Velvety, rich and smooth, this soup features sautéed button, portabella and shiitake mushrooms accented with herbs and sherry wine for a deliciously, indulgent flavour experience your guests will love.

WHY SHOULD THIS SOUP BE ON YOUR MENU?

Menu favourites:

Mushroom and French Onion rank among top soup flavours in Canada

Only quality ingredients:

Providing classic taste with homemade appearance

Carefully crafted:

We carefully select only quality ingredients and leave out anything unnecessary

Labour saving convenience:

Simply heat and serve. Ability to boil-in bag.

C
CRAFTED
with
CARE

EVERY INGREDIENT EARNS ITS PLACE

**CHEF-DESIGNED, PATRON-
INSPIRED...SOLUTIONS FOR
MULTIPLE DAYPART AND
MEAL OCCASIONS**

Tender lamb shanks are served with a rich and earthy mushroom sauce over creamy mashed potatoes for a dish that's sure to become a menu staple.

*Braised Lamb Shank with
Red Wine Mushroom Sauce*

PREP TIME: 30 MINS • COOK TIME: 4 HRS

TOTAL TIME: 4 HRS 30 MINS • MAKES: 8 SERVINGS

For this and other great recipes, please visit:
campbellsfoodservice.ca

Visit campbellsfoodservice.ca to learn more.



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**A THICK and ROBUST SAUCE TO
SERVE OVER A variety OF DISHES**

¼ cup (60 mL)
¼ cup (60 mL)
4 lb (1.81 kg)

1 cup (250 mL)
1 tbsp (15 mL)
1 tbsp (15 mL)
1 tbsp (15 mL)
1 tbsp (15 mL)
1 tsp (5 mL)
½ tsp (3 mL)
1 ½ cups (375 mL)
1 pouch (1.81 kg/4 lb)

1 cup (250 mL)

butter
canola oil
sliced assorted mushrooms
(such as button, cremini, oyster, shiitake
and portobello)
finely chopped onion
minced garlic
finely chopped rosemary
finely chopped sage
finely chopped thyme
salt
pepper
dry white wine
Campbell's® Signature Sautéed
Mushroom and Onion Bisque
35% whipping cream

1. Heat butter and oil in large skillet set over medium-high heat; cook mushrooms for about 10 minutes or until browned and softened. Add onion, garlic, rosemary, sage and thyme; cook for 3 to 5 minutes or until browned. Season with salt and pepper.
2. Deglaze pan with white wine; simmer for about 5 minutes or until reduced by half. Stir in soup; simmer for about 10 minutes or until thickened. Add cream and cook until heated through. Let cool completely and refrigerate for up to 5 days.

Serving: Heat required amount of sauce in skillet.

All-Purpose Mushroom Sauce

PREP TIME: 20 MINS • COOK TIME: 30 MINS

TOTAL TIME: 50 MINS • MAKES: 12 SERVINGS

Delicious BOURBON BRAISED BRISKET

4 tsp (20 mL)
2 tsp (10 mL)
1 tsp (5 mL)
1 tsp (5 mL)
1 (6 lb/2.73 kg)
¼ cup (60 mL)
2
2
2
1 cup (250 mL)
1 pouch (1.81 kg/4 lb)

kosher salt
pepper
smoked paprika
dried thyme
flat-cut boneless brisket (3 lb 4 oz/1.5 kg cooked)
canola oil
onions, quartered
carrots, cut into chunks
stalks celery, cut into chunks)
bourbon
Campbell's® Signature Sautéed Mushroom
and Onion Bisque
beef broth
honey
grainy Dijon mustard

honey
grainy Dijon mustard
bourbon

1. Preheat oven to 325°F (160°C). Stir together salt, pepper, paprika and thyme; rub all over brisket. Heat oil in large ovenproof pan set over medium-high heat; sear brisket, turning halfway through, for about 10 minutes or until well browned. Remove from pan; set aside. Add onions, carrots and celery to same pan; cook for 3 to 5 minutes or until tender.
2. Deglaze with bourbon. Stir in soup, broth, honey and mustard; bring to simmer. Return brisket to pan; cover and transfer to oven. Braise for 5 to 6 hours or until tender but still holds shape.
3. Remove brisket from pan; transfer to cutting board and tent with foil. Let cool completely. Cut into 6 oz (175 g) portions. Meanwhile, strain braising liquid into separate saucepan; discard solids. Simmer for 12 to 15 minutes or until reduced by half. Brisket and sauce can be refrigerated for up to 2 days.
4. Glaze: Whisk together honey, mustard and bourbon. Set aside for service.

Serving: Brush 2 tbsp (30 mL) glaze over 1 portion of brisket. Broil for 2 to 3 minutes or until caramelized and heated through. Slice and top with ¼ cup (60 mL) warm sauce.



Bourbon and Mustard Braised Brisket

PREP TIME: 15 MINS • COOK TIME: 6 HRS 45 MINS

TOTAL TIME: 7 HRS • MAKES: 8 SERVINGS

