

SPROUTS SUPERBA

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1/2 Cup (4 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Brussels sprouts, frozen	17 lb.	1. Add Brussels sprouts to boiling salted water; return to a boil; cook 8 to 10 minutes.
Salt.....	5/8 oz.	2 1/2 tsp	
Water, boiling.....	14 lb ...	1 3/4 gal	2. Drain; set aside for use in Step 5.
Celery, fresh cut in 1/4-inch diagonal slices	3 lb.	3/4 gal.	3. Sauté celery in margarine or butter 5 minutes until tender.
Margarine or butter	2 oz.	1/4 cup	
Soup, condensed, cream of mushroom	6 lb 4 oz	3 qt	4. Combine soup and water; mix well add celery, pimientos, garlic powder and white pepper. Simmer 10 minutes.
Water	2 lb	1 qt	
Pimientos, canned, drained, chopped	1 lb	1 7/8 cup	5. Add Brussel sprouts to soup mixture mix lightly. Simmer 5 minutes or until hot.
Garlic, powder	5/8 oz ..	2 tbsp	
Pepper, white (optional)	1/8 oz.	2 tsp...	

- NOTE: 1. In Step 3, 4 lb 2 oz fresh celery A.P. will yield 3 lb sliced celery.
 2. In Step 4, 3-7 oz cn canned pimientos may be used.
 3. Other sizes and types of pans may be used. See Recipe No. A-25.