

SPANISH SOUP (DEHYDRATED ONION SOUP)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
88 cal	10 g	4 g	4 g	11 mg	1087 mg	37 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
SOUP,DEHYDRATED,ONION	2 lbs	1 qts 3 cup	
WATER,BOILING	37-5/8 lbs	4 gal 2 qts	
SAUSAGE,ITALIAN,HOT	4 lbs		
PEPPERS,GREEN,FRESH,CHOPPED	7-7/8 oz	1-1/2 cup	9-5/8 oz
TOMATOES,CANNED,DICED,INCL LIQUIDS	15 lbs	1 gal 2-1/2 qts	
BAY LEAF,WHOLE,DRIED	1/8 oz	2 each	

Method

- 1 Stir soup mix into boiling water.
- 2 Chop sausage. Cook sausage until thoroughly browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Drain well.
- 3 Mix peppers, tomatoes and bay leaves with browned sausage. Add to soup mixture.
- 4 Return soup mixture to a boil. Reduce heat. Cover; simmer 20 minutes. Remove bay leaves. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.