

Cream of Chicken Soup

Meal Components: Meat / Meat Alternate

Soups & Stews, H-06

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Trans fat-free margarine	12 oz	1 ½ cups	1 lb 8 oz	3 cups	<ol style="list-style-type: none"> 1. Melt margarine in steam-jacketed kettle. Whisk in flour and cook mixture for 5 minutes. Do not brown.
Enriched all-purpose flour	12 oz	2 ¾ cups	1 lb 8 oz	1 qt 1 ½ cups	
Low-sodium chicken stock, non-MSG, hot		2 qt 2 cups		1 gal 1 qt	<ol style="list-style-type: none"> 2. Slowly add chicken stock while continuously whisking. Simmer until smooth and thickened, not above 180° F.
Skim milk		2 gal 1 qt		4 gal 2 q	
*Cooked chicken, diced (see Special Tip)	3 lb 2 oz	2 qt 2 cups	6 lb 4 oz	1 gal 1 qt	<ol style="list-style-type: none"> 3. While soup is cooking, heat the milk.
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp	
Salt (optional)		1 tsp		2 tsp	
					<ol style="list-style-type: none"> 4. Pour 8 lb 10 ½ oz (1 gal ? cup) into medium steamtable pan (12" x 20" x 4"). For 50 servings,

5. CCP: Hold for hot service at 135° F or higher.
Portion with 8 oz ladle (1 cup).

Notes

Special Tip:

*Cooked turkey can be substituted for chicken.

Updated July 2014. Restandarization in progress. A new nutrient analysis will be coming.

Marketing Guide

Food as Purchased for	50 Servings	50 Servings
Chicken, whole, without neck and giblets	8 lb 11 oz	17 lb 6 oz
OR	OR	OR
Turkey, whole, without neck and giblets	6 lb 11 oz	13 lb 6 oz

Serving	Yield	Volume
1 cup (8 oz ladle) provides 1 oz equivalent meat.	50 Servings: about 26 lb 100 Servings: about 52 lb	50 Servings: about 3 gallons 2 cups 100 Servings: about 6 gallons 1 quart