

# FLAVOR TO BUILD ON

Infinite Sauce Inspiration featuring



Minor's® Classical Reductions™  
REDUCED STOCKS

 **MINOR'S**  
TRUSTED BY CHEFS™

# INGREDIENT INSPIRATION

Let *Minor's Classical Reductions™* Reduced Stocks serve as a foundation of your creativity. The only limitation is your imagination.

## 1 FATS



CORN OIL



BUTTER



DUCK FAT



BEEF TALLOW



GHEE



COCONUT OIL



OLIVE OIL

## 2 AROMATICS



ONION



GARLIC



SHALLOT



LEEKS



CARROTS



CELERY



GINGER



HERB STEMS

## VEGETABLES (OPTIONAL)



MUSHROOMS



TOMATOES



TOMATO PASTE



BELL PEPPERS



CORN



SPINACH

## 3 DEGLAZING LIQUID



WHITE WINE



RED WINE



BRANDY



MADEIRA



VINEGAR (GENERAL)



PORT WINE

## 4 **MINOR'S® CLASSICAL REDUCTIONS™** PREPARED AS A PAN SAUCE OR DEMI-GLACE



REDUCED BROWN STOCK  
4x3lb frozen tub  
0-00-74826-48404-7



REDUCED CHICKEN STOCK  
4x3lb frozen tub  
0-00-74826-11004-5



REDUCED VEGETABLE STOCK  
4x3lb frozen tub  
0-00-74826-49304-9

## 5 FINISHING LIAISON/GARNISH



BUTTER  
(UNSALTED)



EGG YOLKS



LEMON JUICE



ORANGE JUICE



HEAVY CREAM



DUON



WHOLE-GRAIN MUSTARD

## 6 HERBS/SEASONING



CAPERS (+BRINE)



CHIVES



CHERVIL



THYME



PARSLEY



TARRAGON



ROSEMARY



# FOUNDATIONAL FLAVOR

Create endless sauce variations, from classics to creative signatures, with the ease of stock reductions that perform like scratch and offer rich, authentic flavor

## BASIC SIGNATURE SAUCE BUILD

Yield: 1 Qt. // Prep Time: 15 Min. // Cook Time: 15 Min.

- 1 FAT // 2 TBSP
- 2 AROMATIC // 5 OZ  
VEGETABLES (OPTIONAL) // 2 CUPS
- 3 DEGLAZING LIQUID // ½ CUP
- 4 *MINOR'S CLASSICAL REDUCTIONS™*,  
PREPARED AS A PAN SAUCE OR DEMI-GLACE // 2 CUPS
- 5 FINISHING LIAISON // ½ CUP
- 6 HERBS/SEASONING // 4 TBSP

## DIRECTIONS FOR PREPARATION

- 1 In a medium sauce pan over medium flame, heat fat to a moderate temperature.
- 2 Add aromatics and sweat for 2 minutes or until almost translucent. Next, if adding vegetable(s), incorporate and continue to sweat for an additional minute.
- 3 Deglaze the pan with preferred spirit and reduce au sec (almost dry).
- 4 Build sauce by adding *Minor's Classical Reductions™* (prepared as a pan sauce or demi-glace) and bringing liquid to a simmer.
- 5 Immediately remove sauce from the flame and mount sauce with finishing liaison until fully incorporated.
- 6 Finish with herbs/seasoning. Taste and season.



*Roasted Stuffed Kabocha Squash  
topped with Reduced Vegetable Stock*

## 4 *MINOR'S CLASSICAL REDUCTIONS™* PREPARATION

### PAN SAUCE

WATER // 1 QT  
*MINOR'S CLASSICAL REDUCTIONS™* // ½ CUP

- Recommended for à la minute preparation
- For large batches, prepare the sauce (steps 1-4 above) and then immediately chill the liquid, completing steps 5 and 6 to order
- Finish cooking seared proteins or dishes in the pan with sauce

**OR**

### DEMI-GLACE

WATER // 1 QT  
*MINOR'S CLASSICAL REDUCTIONS™* // ½ CUP  
THICKENER // ½ OZ

- Recommended as a finishing sauce for high-volume operations and banquet applications
- When holding in hot well, keep between 140°F and 150°F for no more than 4 hours, stirring occasionally

# CLASSIC PAN SAUCES

## CHASSEUR SAUCE

STEP / CATEGORY	INGREDIENT	UNIT
① FAT	VEGETABLE OIL	1 TBSP
	BUTTER // UNSALTED	1 TBSP
② AROMATIC VEGETABLES (OPTIONAL)	SHALLOT // FRESH, MINCED	½ CUP
	GARLIC // FRESH, MINCED	2 TBSP
	TOMATO // ROMA // FRESH, ¼ DICED	¼ CUP
	MUSHROOMS // CLEANED, ¼ SLICES	2 CUPS
③ DEGLAZING LIQUID	WHITE WINE // CHARDONNAY	¾ CUP
④ PRODUCT	MINOR'S REDUCED STOCK PREPARED AS A PAN SAUCE	2 CUPS
⑤ FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¾ CUP
⑥ HERBS / SEASONING	PARSLEY // FRESH, MINCED	2 TBSP
	TARRAGON // FRESH, MINCED	2 TBSP

## DIABLE SAUCE

STEP / CATEGORY	INGREDIENT	UNIT
① FAT	BUTTER // UNSALTED	2 TBSP
② AROMATIC VEGETABLES (OPTIONAL)	SHALLOT // FRESH, MINCED	¼ CUP
	RED PEPPER // PASTE	2 TSP
③ DEGLAZING LIQUID	WHITE WINE // DRY VINEGAR	¾ CUP 1 TBSP
④ PRODUCT	MINOR'S REDUCED STOCK PREPARED AS A PAN SAUCE	2 CUPS
⑤ FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¾ CUP
⑥ HERBS / SEASONING	TARRAGON // DRIED	1 TBSP
	MUSTARD // POWDER	2 TBSP
	BLACK PEPPER // FRESH, GROUND	TOTASTE

## HERB SAUCE

STEP / CATEGORY	INGREDIENT	UNIT
① FAT	VEGETABLE OIL	2 TBSP
② AROMATIC VEGETABLES (OPTIONAL)	SHALLOT // FRESH, MINCED	¼ CUP
	GARLIC // FRESH, MINCED	2 TBSP
③ DEGLAZING LIQUID	WHITE WINE // CHARDONNAY	¾ CUP
④ PRODUCT	MINOR'S REDUCED STOCK PREPARED AS A PAN SAUCE	2 CUPS
⑤ FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¾ CUP
⑥ HERBS / SEASONING	PARSLEY // FRESH, MINCED	1 TBSP
	CHIVES // FRESH, MINCED, THIN	1 TBSP
	CHEVIL // FRESH, MINCED	1 TBSP
	TARRAGON // FRESH, MINCED	1 TBSP

## HUNTER SAUCE

STEP / CATEGORY	INGREDIENT	UNIT
① FAT	BUTTER // UNSALTED	2 TBSP
② AROMATIC VEGETABLES (OPTIONAL)	ONION // WHITE, DICED ¼"	¼ CUP
	GARLIC // FRESH, MINCED	2 TBSP
	MUSHROOMS // CLEANED, ¼ SLICES	2 CUPS
③ DEGLAZING LIQUID	RED WINE // SHERRY	¾ CUP
④ PRODUCT	MINOR'S REDUCED STOCK PREPARED AS A PAN SAUCE	2 CUPS
⑤ FINISHING LIAISON	FLOUR // ALL-PURPOSE	¾ CUP
⑥ HERBS / SEASONING	PARSLEY // FRESH, MINCED	2 TBSP
	CHIVES // FRESH, SLICED THIN	2 TBSP

## LEMON SAUCE

STEP / CATEGORY	INGREDIENT	UNIT
① FAT	VEGETABLE OIL	2 TBSP
② AROMATIC VEGETABLES (OPTIONAL)	SHALLOT // FRESH, MINCED	¼ CUP
	GARLIC // FRESH, MINCED	2 TBSP
③ DEGLAZING LIQUID	WHITE WINE // CHARDONNAY	¾ CUP
④ PRODUCT	MINOR'S REDUCED STOCK PREPARED AS A PAN SAUCE	2 CUPS
⑤ FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¾ CUP
⑥ HERBS / SEASONING	LEMON JUICE // FRESH	¼ CUP
	PARSLEY // FRESH, MINCED	2 TBSP
	CHEVIL // FRESH, MINCED	2 TBSP

## MARSALA SAUCE

STEP / CATEGORY	INGREDIENT	UNIT
① FAT	VEGETABLE OIL BUTTER // UNSALTED	1 TBSP 1 TBSP
② AROMATIC VEGETABLES (OPTIONAL)	SHALLOT // FRESH, MINCED	¼ CUP
	GARLIC // FRESH, MINCED	2 TBSP
	MUSHROOMS // CLEANED, ¼ SLICES	2 CUPS
③ DEGLAZING LIQUID	MARSALA WINE	¾ CUP
④ PRODUCT	MINOR'S REDUCED STOCK PREPARED AS A PAN SAUCE	2 CUPS
⑤ FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¾ CUP
⑥ HERBS / SEASONING	PARSLEY // FRESH, MINCED	2 TBSP
	CHIVES // FRESH, SLICED THIN	2 TBSP

## PICCATA SAUCE

STEP / CATEGORY	INGREDIENT	UNIT
① FAT	VEGETABLE OIL BUTTER // UNSALTED	1 TBSP 1 TBSP
② AROMATIC VEGETABLES (OPTIONAL)	ONION // YELLOW, MINCED	¼ CUP
	GARLIC // FRESH, MINCED	2 TBSP
③ DEGLAZING LIQUID	WHITE WINE // CHARDONNAY	¾ CUP
④ PRODUCT	MINOR'S REDUCED STOCK PREPARED AS A PAN SAUCE	2 CUPS
⑤ FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¾ CUP
⑥ HERBS / SEASONING	LEMON JUICE // FRESH	2 TBSP
	LEMON ZEST // FRESH	1 TBSP
	CAPERS // DRAINED	4 TBSP
	CAPERS // BRINE	4 TBSP
	PARSLEY // FRESH, MINCED	4 TBSP

*Casa D'oro prepared with Reduced Brown Stock*





# CLASSIC DEMI-GLACES

## BALSAMIC DEMI-GLACE

STEP / CATEGORY	INGREDIENT	UNIT
1 FAT	BUTTER // UNSALTED	2 TBSP
2 AROMATIC VEGETABLES (OPTIONAL)	TOMATO PASTE SHALLOT // FRESH, MINCED	2 TBSP 1 CUP
3 DEGLAZING LIQUID	VINEGAR // BALSAMIC	¼ CUP
4 PRODUCT	AMVOR'S REDUCED STOCK PREPARED AS A DEMI-GLACE	2 CUPS
5 FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¼ CUP
6 HERBS/SEASONING	BASIL // CHIFFONADE	4 TBSP

## BORDELAISE DEMI-GLACE

STEP / CATEGORY	INGREDIENT	UNIT
1 FAT	BUTTER // UNSALTED	2 TBSP
2 AROMATIC VEGETABLES (OPTIONAL)	SHALLOT // FRESH, MINCED	2 CUPS
3 DEGLAZING LIQUID	RED WINE // BORDEAUX	¼ CUP
4 PRODUCT	AMVOR'S REDUCED STOCK PREPARED AS A DEMI-GLACE	2 CUPS
5 FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¼ CUP
6 HERBS/SEASONING	PARSLEY // MINCED PEPPERCORN // FRESH, CRACKED	TBSP TOTASTE

## BURGUNDY DEMI-GLACE

STEP / CATEGORY	INGREDIENT	UNIT
1 FAT	BUTTER // UNSALTED	2 TBSP
2 AROMATIC VEGETABLES (OPTIONAL)	PAPRIKA // SMOKED TOMATO PASTE SHALLOT // FRESH, MINCED	¼ TBSP 2 TBSP 1 CUP
3 DEGLAZING LIQUID	RED WINE // BURGUNDY	¼ CUP
4 PRODUCT	AMVOR'S REDUCED STOCK PREPARED AS A DEMI-GLACE	2 CUPS
5 FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¼ CUP
6 HERBS/SEASONING	THYME // FRESH	4 TBSP

## GREEN PEPPERCORN DEMI-GLACE

STEP / CATEGORY	INGREDIENT	UNIT
1 FAT	BUTTER // UNSALTED VEGETABLE OIL	2 TBSP 2 TBSP
2 AROMATIC VEGETABLES (OPTIONAL)	FENNEL // SHAVED 1/8" THIN ONION // SHAVED 1/8" THIN GARLIC // FRESH, MINCED SHALLOT // FRESH, MINCED	¼ CUP ¼ CUP 1 TBSP 2 TBSP
3 DEGLAZING LIQUID	MADEIRA WINE	¼ CUP
4 PRODUCT	AMVOR'S REDUCED STOCK PREPARED AS A DEMI-GLACE	2 CUPS
5 FINISHING LIAISON	CRÈME FRAICHE VINEGAR // SHERRY	2 TSP 1 TSP
6 HERBS/SEASONING	GREEN PEPPERCORNS PARSLEY // MINCED	1 TSP 1 TSP

## MADEIRA DEMI-GLACE

STEP / CATEGORY	INGREDIENT	UNIT
1 FAT	BUTTER // UNSALTED VEGETABLE OIL	1 TBSP 1 TBSP
2 AROMATIC VEGETABLES (OPTIONAL)	GARLIC // FRESH, MINCED SHALLOT // FRESH, MINCED MUSHROOMS // JULIENNED	2 TBSP ¼ CUP 2 CUPS
3 DEGLAZING LIQUID	MADEIRA WINE	¼ CUP
4 PRODUCT	AMVOR'S REDUCED STOCK PREPARED AS A DEMI-GLACE	2 CUPS
5 FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¼ CUP
6 HERBS/SEASONING	PARSLEY // FRESH, MINCED CHIVES // FRESH, SUCCED THIN	2 TBSP 2 TBSP

## PANCETTA & MUSTARD DEMI-GLACE

STEP / CATEGORY	INGREDIENT	UNIT
1 FAT	PANCETTA	2 OZ
2 AROMATIC VEGETABLES (OPTIONAL)	GARLIC // FRESH, MINCED ONION // JULIENNED	¼ TBSP 4 TBSP
3 DEGLAZING LIQUID	MADEIRA WINE	¼ CUP
4 PRODUCT	AMVOR'S REDUCED STOCK PREPARED AS A DEMI-GLACE	2 CUPS
5 FINISHING LIAISON	VEGETABLE OIL	2 TBSP
6 HERBS/SEASONING	BLACK PEPPER // CRACKED CHIVES // FRESH, SUCCED THIN MUSTARD // WHOLE GRAIN	¼ TBSP 1 TBSP 1 TBSP

## ROSEMARY DEMI-GLACE

STEP / CATEGORY	INGREDIENT	UNIT
1 FAT	VEGETABLE OIL	2 TBSP
2 AROMATIC VEGETABLES (OPTIONAL)	RED ONION // FRESH, DICED SUN DRIED TOMATOES // CHOPPED	1 TBSP ¼ CUP
3 DEGLAZING LIQUID	RED WINE // CABERNET	¼ CUP
4 PRODUCT	AMVOR'S REDUCED STOCK PREPARED AS A DEMI-GLACE	2 CUPS
5 FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¼ CUP
6 HERBS/SEASONING	PARSLEY // FRESH ROSEMARY // FRESH	1 TSP 1 TSP

## SCALLOPINI DEMI-GLACE

STEP / CATEGORY	INGREDIENT	UNIT
1 FAT	BUTTER // UNSALTED	2 TBSP
2 AROMATIC VEGETABLES (OPTIONAL)	GARLIC // FRESH, MINCED SHALLOT // FRESH, MINCED BELL PEPPERS // JULIENNED	¼ CUP ¼ CUP 2 CUPS
3 DEGLAZING LIQUID	RED WINE // SHERRY	¼ CUP
4 PRODUCT	AMVOR'S REDUCED STOCK PREPARED AS A DEMI-GLACE	2 CUPS
5 FINISHING LIAISON	BUTTER // UNSALTED, SMALL CUBES	¼ CUP
6 HERBS/SEASONING	PARSLEY // MINCED PARMESAN CHEESE // FRESH, GRATED	2 TBSP 4 TBSP



To build your menu with new

**MINOR'S**  
 CLASSICAL REDUCTIONS™  
**REDUCED  
 STOCKS**

please contact a *Minor's*  
 chef at 1.800.243.8822.



*Made with Real Stock | No Preservatives | No Artificial Colors*

Distributor Code	Description	GTIN/UPC	Case Pack	Storage	Shelf-life
	Reduced Brown Stock	0-00-74826-48404-7	4x3 lb.	Frozen Tub	12 months
	Reduced Chicken Stock	0-00-74826-11004-5	4x3 lb.	Frozen Tub	12 months
	Reduced Vegetable Stock	0-00-74826-49304-9	4x3 lb.	Frozen Tub	12 months

**READY TO FLAVOR.**

**TESTED  
 READY-TO-EAT**

*Minor's products are Tested Ready-to-Eat for  
 the utmost in food safety and inspiration.*

*flavormeansbusiness.com*

