

Chicken Soup and Gravy Base

Article No. 1176 (284 g/10 oz.)

Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt...Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- Contains **real chicken fat**
- **Delicious unique blend** tastes like it is from scratch.
- **Concentrated/Economical/Space-Saving:**
1 Chicken Soup Base = 20 cans of the competing brand
- **Convenient:** Make delicious foods in a fraction of the time of cooking from scratch!
- **Versatile:** Make soups, sauces, gravies, dips and more!



Oyster Cracker Munchies

1/4 cup/60 mL **Watkins Original Grapeseed Oil**
4 tsp/20 mL **Watkins Chicken Soup Base**
1 package (10 to 12 oz/280 to 340 mL) oyster crackers

Mix oil and Soup Base; pour over crackers and stir until well coated. Spread in shallow baking pan and bake at 375°F/190°C for 5 to 6 minutes or microwave (HIGH), uncovered, 3 to 4 minutes. Stir once or twice during baking. Cool and serve. Makes 10 servings.