

## PRODUCT HIGHLIGHT



Your customers are going to love Scratch Recipe Soups! They're available in 7 irresistible heat-and-serve varieties. No need to even add water, just thaw in the refrigerator, and heat on the stovetop. You can also heat them in a slow-cooker for even more ease.

Scratch Recipe gourmet soups are sold into high-end restaurants, where they are served for about \$3.99 per cup. Through Alison's Pantry, families can enjoy these premium soups for less than half that amount!



Real cream and butter make Roasted Potato Indulgence (#5312, Alison's favorite!) and Kickin' Pepper Jack Broccoli (#5311) indulgent comfort food. Here is a little more information from Norpac on 4 of the flavors to help you introduce Scratch Recipe soups to your customers.



- **Autumn Harvest Bisque (#5213):** Quite simply, this is a soup that is so silky smooth, subtly flavorful and purely satisfying that it adds instant sophistication to any menu. A brilliant blend of pumpkin, cream and butter, comfortingly sweetened and spiced with sugar, cinnamon, ginger, cloves, nutmeg vanilla and a dash of orange
- **Kickin' Pepper Jack Broccoli (#5311):** How do you add some 'kick' to a delicious blend of chicken stock, big chunks of broccoli, cream, onions, celery, carrots and spices? By including snappy Pepper Jack cheese. It's a great way to kick new soup sales up by a significant notch.
- **Roasted Potato Indulgence (#5312)** One potato, two potatoes, skin-on potatoes and more – more delicious ingredients such as cream, butter, onions, leeks and white pepper. Customers can and will indulge themselves in this extraordinarily rich and extravagantly rewarding soup.
- **Savory Bean with Black Forest Ham (#5215):** Every ingredient in this scratch soup recipe takes the quality a step up. Not just beans, but zesty Navy beans. Not just ham, but genuine Black Forest Ham – all in a ham stock with carrots, onions, celery, olive oil, garlic and spices. Not just good, but spectacularly delicious.



If you have any questions, please call me at 435-656-3031 or  
e-mail me: [kim@alisonspantry.com](mailto:kim@alisonspantry.com)

