

Stocks, Broths, Stews & Soups

Greek Island Spice products are a great tool for creating flavorful soups and broths. Simply add between 1/4 to 1/2 ounce of product per 8 oz. portion, or 4-8 oz. per gallon of prepared stock.



Allow to simmer a few minutes or add to stock during simmer stage. Adjust to taste for a rich and aromatic base. Here are some ideas to keep your kettle a non stop culinary adventure.

Greek Island Spice Product Name	Suggested Applications	Ideas and Tips
Adobo Sauce	Great starter for any Southwest soup, stew or broth.	Add at the beginning of the cooking process, then finish with additional to adjust heat level.
Caribbean Jerk Marinade	Great seasoning base for a spicy broth for rice, grains, vegetables and stews	Add an ounce of Jerk per gallon of liquid and a bit of coconut for a perfect Jamaican Coconut Rice
Durban Curry	Use as marinade and to season stew as it cooks	Classic South African Curry Stew, perfect for lamb, add a few apricots at the end for sweetness
Ethiopian Berbere Marinade	Use as marinade to braise meat for stew or add to chili to add interesting twist	Make an African themed chili with the addition of root vegetables, beans and corn
Moorish Spice Paste	Great seasoning base for a Moorish style stew	Red Snapper in Rich Moorish Spiced Broth
Moroccan Chermoula	Great seasoning base for a Moroccan style fish stew	Moroccan Style Shrimp and Grouper Stew
Moroccan Steak Marinade	Add to broth or stock to impart traditional North African flavors	Moroccan Spiced Heirloom rice and lentil pilaf with apricots and fresh mint
Napolitano Sun Dried Tomato Pesto	Stir into finished broth to season	Mixed seafood steamed in Sun Dried Tomato broth
Pistou Provincial	Finish soups, stews	Stir into soup or stew at end of cooking process to finish with fresh herb flavor
Red Miso Glaze	Great base for a seafood poaching broth	Shrimp and Asian Vegetables in Spiced Red Miso Broth
Thai Curry Pesto	Finish Asian style broths, soups and stews	Make a Coconut Curry Seafood Stew with a splash of coconut milk and a spoon of Thai Curry
Thai Lemongrass Pesto	Create Asian style broths, soups and stews with crisp lemongrass scent	Helpful shortcut to add zingy lemongrass to poaching broths, noodle bowls and stir fry bowls
Togarashi Spiced Miso Paste	One ounce of paste per cup of low sodium prepared broth is a ready to go base for noodle bowls	Togarashi Spiced Udon Bowl with Miso Broth and Vegetables