



## *Holiday Ideas From Your CMI Team!*

# *Menu*

### *Starter*

*SimplyThick Thickened Tomato Basil Soup*



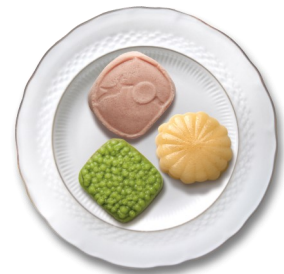
### *Main*

*Café Puree Roast Chicken with Gravy  
Café Puree Corn and Broccoli  
Darlington Texture Modified Stuffing  
With SimplyThick Thickened Cranberry Sauce*



*Or*

*Café Puree Baked Ham  
Café Puree Pineapple and Green Peas*



### *Finish*



*Café Parfait Dessert Sampler with  
SimplyThick Thickened Ice Cream*

*SimplyThick Thickened Sparkling Cranberry Cocktail or Wine  
SimplyThick Thickened Hot Apple Cider, Tea or Coffee*



# Recipes



## SimplyThick Thickened Tomato Basil Soup

<b>Ingredients</b>	<b>Quantities</b>	<b>Method</b> (Serves 4)
Milk SimplyThick Easy Mix Level 2 (Nectar) Condensed Tomato Soup	12 oz 3 (6g) Nectar Packet <b>OR</b> 3 strokes 12 oz can	Combine milk and SimplyThick Easy Mix. Stir briskly for 30 seconds, until thickened. Pour thickened milk into a 4 quart saucepan and add soup. Add 1/2 T pesto (if desired). Simmer over low heat, stirring often.

## SimplyThick Thickened Hot Beverage

<b>Ingredients</b>	<b>Quantities</b>	<b>Method</b> (Serves 4)
Apple cider, Tea or Coffee SimplyThick Easy Mix Level 2 (Nectar)	16 oz 4 (6g) Nectar Packet <b>OR</b> 4 strokes	Cool hot beverage and add appropriate amount of SimplyThick Easy Mix. Stir briskly for 30 seconds. Reheat and serve.

## SimplyThick Thickened Ice Cream

<b>Ingredients</b>	<b>Quantities</b>	<b>Method</b> (Serves 4)
Ice Cream SimplyThick Easy Mix Level 2 (Nectar)	16 oz 4 (6g) Nectar Packet <b>OR</b> 4 strokes	Soften Ice Cream for 15 minutes and appropriate amount of SimplyThick Easy Mix. Stir briskly for 30 seconds. Refreeze. Portion into bowl and serve.

## Darlington Texture Modified Bread and Bakery Mix Savory Stuffing

<b>Ingredients</b>	<b>Quantities</b>	<b>Method</b> (Serves 7 portions)
Darlington Texture Modified Bread and Bakery Mix Hot Water (165-180° F) Vegetable Oil Chicken Stock Apple Juice Celery salt Onion Salt Ground Sage	1 cup ¼ cup 2 Tbsp ½ cup ¼ cup ¼ tsp ¼ tsp ¼ tsp	Measure Mix and place in a bowl. Whisk dry ingredients to aerate. Add all liquids to the Mix. Add spices and mix all ingredients using a whisk until all liquids are absorbed. Let stand for 10 minutes. Portion onto plate and top with gravy or thickened Cranberry sauce if desired.

Café Parfait and Café Puree preparation instructions available in each case or at: [www.cmicanada.net](http://www.cmicanada.net)

**cafe puree**  
Single serve,  
Microwaveable Purees

**cafe parfait**  
Single Serve, High Protein,  
High Calorie Desserts.

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