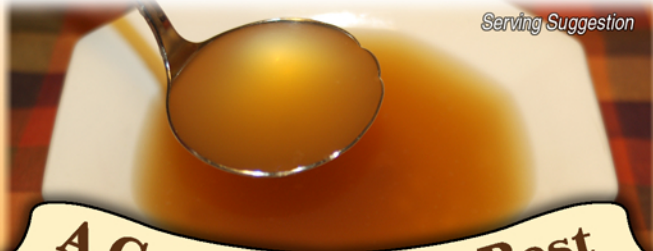


NO SALT ADDED • NO SALT ADDED • NO SALT ADDED



Brinkman's



A Cut Above The Rest
CHICKEN BROTH

NET CONTENTS: 26 OZS. (737.10 GMS.)

**FULLY COOKED
HEAT & SERVE**

Microwave Instructions:

Place in a covered dish and heat for 4 to 6 minutes.

Ingredients:

Chicken Broth (water, chicken broth, hydrolyzed soy protein, salt, chicken fat)

Contains: Soy

No Salt Added

Refrigerate after opening. Season to taste.



Scan to visit our website for recipes and more!

Brinkman Turkey Farms, Inc.

16314 U.S. Rt. 68, Findlay, Ohio 45840

Phone: 419-365-5127

Fax: 419-365-1284

www.brinkmanfarms.com

Nutrition Facts

Serving Size 1/4 cup (56 g)

Servings Per Container Approx. 13

Amount Per Serving

Calories 10 **Calories from Fat 0**

% Daily Value*

Total Fat 0 g **0%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 180 mg **7%**

Total Carbohydrate 0 g **0%**

Dietary Fiber 0 g **0%**

Sugars 0 g

Protein 1 g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g

Product of USA.

Cheeseburger Soup

1/2 can 26 oz. Brinkman's Ground Beef

3 cups Brinkman's Chicken Broth

4 cups diced, peeled potatoes

3/4 cup chopped onion

3/4 cup shredded carrot

3/4 cup diced celery

1 tsp. dried basil

1 tsp. parsley flakes

4 tbsp. butter or margarine, divided

1/4 cup flour

8 oz. process American cheese, cubed

1 1/2 cups milk

Salt and pepper to taste

1/4 cup sour cream

In large saucepan, saute onion, carrot, celery, basil and parsley in 1 tbsp. butter, until vegetables are tender, add beef, broth and potatoes; bring to a boil. Reduce heat; cover and simmer 10-12 minutes or until potatoes are tender. Meanwhile, in small skillet, melt remaining butter. Add flour; cook and stir 3-5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low. Add cheese, milk, salt and pepper; cook and stir until cheese melts. Remove from heat; blend in sour cream. Yield 8 servings.

