

TABLE OF CONTENTS

COOKING WITH BRODO

Letter from Our Founder	2
Ginger Beef Brodo Bowl	3
Tortellini in Brodo	4
Hearth Brodo Bowl (Stracciatella)	5
New York City Jewish-style Chicken Noodle Soup	6
Escarole Soup	7
Japanese Chicken & Rice Soup	8
Chicken Brodo Risotto w/Lemon	9
Sweet Brown Rice Risotto with Kale and Cremini	10
Short Ribs in Barolo	11

SO NOURISHING & DELICIOUS WE DRINK IT BY THE CUPFUL

At Brodo, we are driven by a passion for making the most delicious, highest quality bone broth you can buy. We slowly simmer 100% grass-fed beef, organic poultry, and loads of fresh organic vegetables for 18 to 24 hours - hand skimming each batch for clarity and purity.

Broth made from scratch has been a staple of great kitchens and healthy families around the world for generations, and for good reason. In addition to being delicious, our bone broths are nutritional powerhouses. They are high in collagen protein, gelatin, essential amino acids and minerals - all in a form that our body easily understands and absorbs.

The industrial food system has left traditionally prepared broths behind in favor of highly processed, shelf stable products, concentrates, and powders. Our palates, our health, and our cooking are worse off for it!

We hope you enjoy the beautiful simplicity of our broths as much as we enjoy making them. Visit our shops or check out brodo.com to learn more ways to conveniently incorporate broth-based beverages and meals into your daily routine. The possibilities are endless!



**Brodo was born in the kitchen
of Chef Marco Canora**

*2017 James Beard Award Winner,
Best Chef: New York City*

GINGER BEEF BRODO BOWL



INGREDIENTS

- 8 cups Brodo Beef Broth
- Fine sea salt
- 2 tablespoons ginger juice (see note)
- 12 medium fresh shiitake mushrooms, stems removed, caps thinly sliced
- 2 cups cooked sweet brown rice
- 4 green onions, white and pale green party only, thinly sliced

INSTRUCTIONS

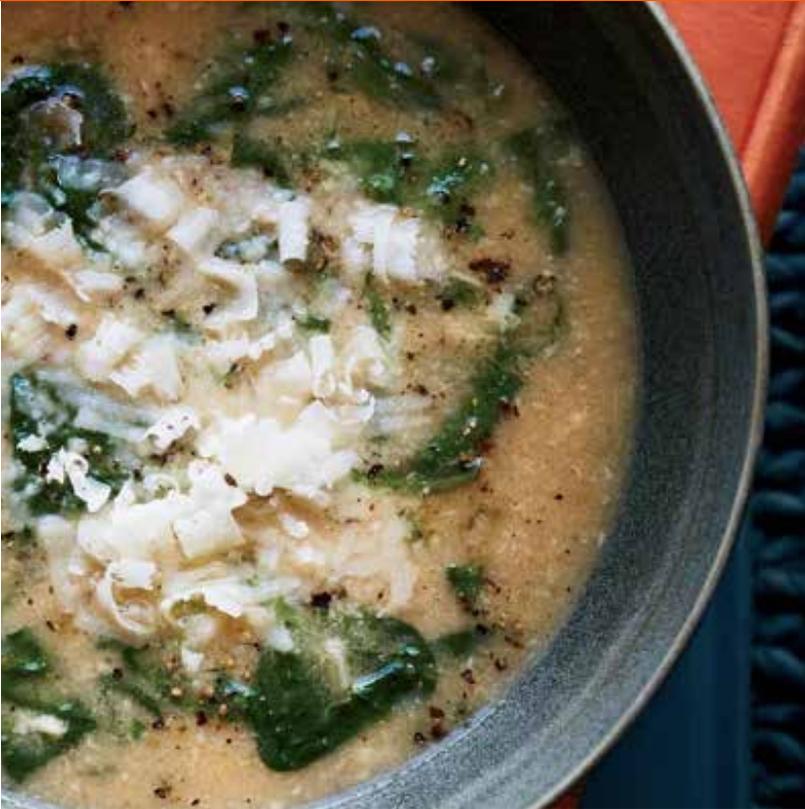
Servings 4-6

- 1 In a large pot, bring the broth to a boil over high heat. Reduce the heat to low and season with salt to taste.
- 2 Stir in the ginger juice. Taste and add more salt or ginger juice, if needed. Add the shiitakes and turn off the heat.
- 3 Divide the rice evenly among serving bowls and ladle soup into each. Garnish with slice green onions.

Footnotes

To make the ginger juice, peel and chop 3/4 pound ginger and put in a blender or food processor. Blend until smooth, add a little bit of water if needed to get it going. Strain through a fine-mesh strainer, pressing on the solids to get all the juice out. Refrigerate up to one week.

SWEET BROWN RICE RISOTTO WITH KALE



INGREDIENTS

- 5 tablespoons unsalted butter
- 2 tablespoons extra virgin olive oil
- 1 large onion, cut into small dice
- Fine sea salt and freshly ground black pepper
- 2 cups Arborio or other short-grain rice
- 1 cup dry white wine
- 6 cups Chicken Brodo, heated to a simmer
- Leaves from a ½ sprig of fresh rosemary, chopped (about 1 ½ teaspoons)
- 2 tablespoons fresh lemon juice
- 1 cup freshly grated Parmigiano-Reggiano
- 1/3 cup freshly grated Parmigiano-Reggiano cheese, plus more for serving

INSTRUCTIONS

Servings 4-6

- 1 In a saucepan, mix the mushroom and vegetable broths and bring to a simmer; keep warm.
- 2 In a large enameled cast-iron casserole, heat 1 tablespoon of the olive oil.
- 3 Add the mushrooms, season with salt and pepper and cook over moderately high heat, stirring occasionally, until golden, about 5 minutes. Transfer to a bowl.
- 4 Add 1 tablespoon of the olive oil to the casserole.
- 5 Add the kale and cook over moderate heat until wilted, 3 minutes. Add the kale to the mushrooms.
- 6 In the casserole, melt 1 tablespoon of the butter in the remaining 2 tablespoons of olive oil.
- 7 Add the onion, season with salt and pepper and cook over moderate heat until softened, about 5 minutes.
- 8 Add the rice and stir until coated with oil and lightly toasted, 2 minutes. Add the wine and cook, stirring, until evaporated.
- 9 Add 2 cups of the hot broth, cover partially and cook, stirring occasionally, until most of the broth has been absorbed, 10 minutes. Repeat with another 2 cups of broth.

CHICKEN BRODO RISOTTO W/LEMON



INGREDIENTS

- 5 tablespoons unsalted butter
- 2 tablespoons extra virgin olive oil
- 1 large onion, cut into small dice
- Fine sea salt and freshly ground black pepper
- 2 cups Arborio or other short-grain rice
- 1 cup dry white wine
- 6 cups Chicken Brodo, heated to a simmer
- Leaves from a ½ sprig of fresh rosemary, chopped (about 1 ½ teaspoons)
- 2 tablespoons fresh lemon juice
- 1 cup freshly grated Parmigiano-Reggiano

INSTRUCTIONS

Servings 6-8

- ① Heat 2 tablespoons of the butter and the oil in a large saute pan or high-sided skillet over medium heat. Add the onion and season with salt and pepper.
- ② Cook, stirring occasionally, until the onion softens, about 5 minutes.
- ③ Increase the heat to high and add the rice. Stir with a wooden spoon, coating the rice thoroughly with the onion, butter and oil, until the rice loses its chalky look and starts crackling, 2 to 3 minutes. Pour in the wine and let it bubble, stirring. Frequently, until absorbed.
- ④ Add just enough of the warm broth to cover the rice, cook, stirring occasionally, until the rice is almost dry, about 5 minutes.
- ⑤ Add enough additional broth to cover.

JAPANESE CHICKEN AND RICE SOUP



INSTRUCTIONS

Servings 4-6

①

In a large pot, bring the chicken broth to a boil over high heat. In a small bowl, combine the chicken and ginger and mix well.

②

When the broth reaches a boil, bring the heat down to medium. Add the ginger-marinated chicken and give it stir.

③

Add the shiitakes, rice, nori, tamari, and lemon juice and stir. Cover and cook for 5 minutes.

④

Stir in the scallions. Ladle into bowls and serve.

INGREDIENTS

- 7 cups Chicken Broth
- 1 pound boneless, skinless chicken breasts, thinly sliced into 1-inch-long pieces
- 1 teaspoon finely grated fresh ginger
- 3 ½ ounces fresh shiitake mushrooms, stems discarded, caps thinly sliced (about 1 ½ cups)
- 1 cup cooked brown rice
- ½ cup nori crinkles (or you can slice up your own toasted nori sheets into ½ - inch squares)
- 2 tablespoons tamari
- Juice of ½ lemon
- 1 bunch scallion white and pale green parts only, thinly sliced (about ½ cup)

ESCAROLE SOUP



INSTRUCTIONS

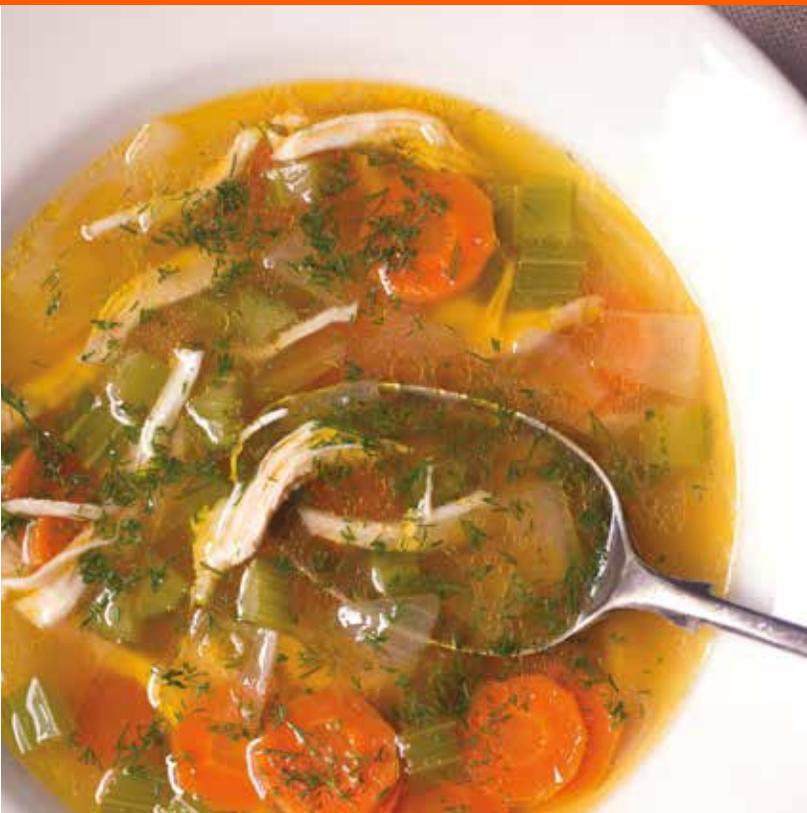
Servings 4

- 1 Bring the broth to a simmer in a large pot. Add the escarole.
- 2 Season lightly with salt and pepper and simmer until the escarole is tender, about 30 minutes.
- 3 Adjust the seasoning and serve topped with Parmigiano and oil.

INGREDIENTS

- 6 cups Hearth Broth
- 1 medium head of escarole, wilted leaves and core discarded, leaves chopped
- Kosher salt and freshly ground black pepper
- About ½ cup freshly grated Parmigiano-Reggiano
- About ¼ cup extra virgin olive oil

NEW YORK CITY JEWISH-STYLE CHICKEN



INGREDIENTS

- 2 pounds bone-in, skin-on chicken breasts, rinsed and patted dry
- Fine sea salt and freshly ground black pepper
- 3 tablespoons extra virgin olive oil, plus more for garnish
- 2 large carrots, halved lengthwise and cut crosswise into a ½ inch-thick slices (about 2 cups)
- 4 celery stalks, chopped (about 1 ½ cups)
- Large onion, cut into large dice (about 2 cups)
- 7 cups Chicken Brodo
- 2 tablespoons chopped fresh dill

INSTRUCTIONS

Servings 4-6

①

Let the chicken come to room temperature about 20 minutes before cooking. Preheat the oven to 425. Generously season the chicken on both sides with salt and pepper near the bone, about 30 minutes.

②

Flip each breast and set the skillet aside until the chicken is cool enough to handle. Chop or shred the meat into bite-size pieces (these can go back into the skillet, discarding the skin and bones).

③

In a large ovenproof skillet, heat 1 tablespoon of the olive oil over high heat. When the oil slides easily across the pan, add the chicken skin-side down and cook, untouched, for 1 minute. Transfer the skillet to the oven and cook until the chicken show no sign of pink when pierced.

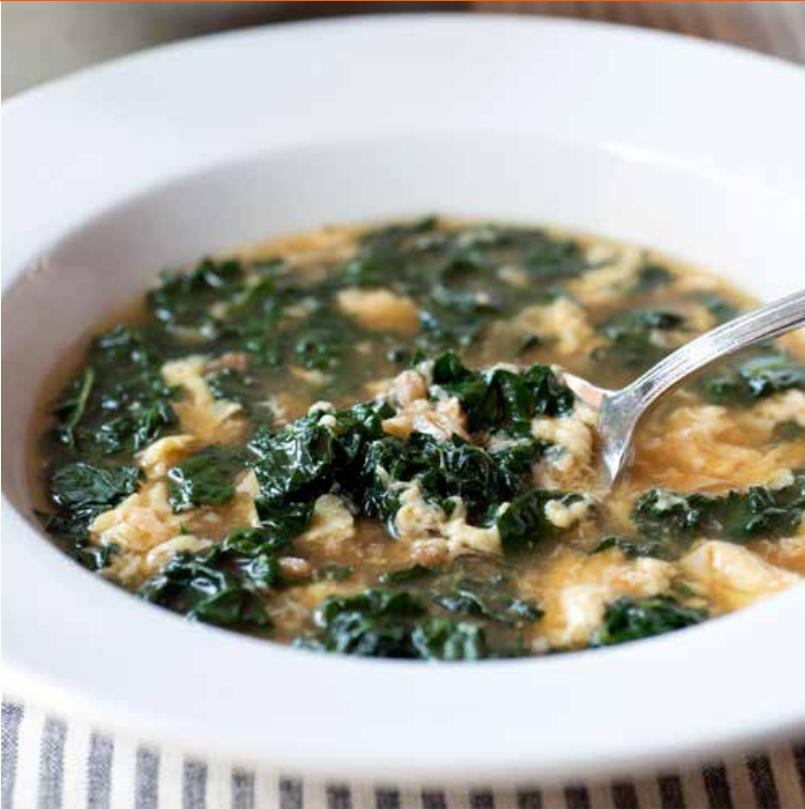
④

In a large pot, heat the remaining 2 tablespoons olive oil over high heat. When the oil shimmers, add the carrots, celery, onion, and a pinch of salt and cook for 1 minute. Reduce the heat to medium, cover. And cook for 15 minutes, stirring occasionally. Pour in the chicken broth and bring to a boil. Reduce the heat and simmer until the vegetables are tender about 15 minutes. Add the chicken (including the juices it released in the skillet) and dill and simmer for 5 minutes more. Add salt to taste.

⑤

To serve, ladle into bowls and dot the top of each serving with a couple of ½ teaspoons of "golden coins" of olive oil.

HEARTH BRODO BOWL



INGREDIENTS

- 2 bunches Tuscan Kale
- 3 large eggs
- 1 tablespoon freshly grated Parmigiano-Reggiano
- 6 grates of freshly grated nutmeg
- Fine sea salt and freshly ground black pepper
- 8 cups Chicken or Hearth Broth
- 1½ cups Farro
- 2 tablespoons Roasted Garlic Puree

INSTRUCTIONS

Servings 6

①

Bring a pot of salted water to a rolling boil. Add the kale and boil until tender, 7-10 minutes. Dunk the kale in ice water to cool. Drain the kale and roughly chop it.

②

Beat the eggs in a small bowl and whisk in the Parmesan and nutmeg. Season with ½ teaspoon salt and a couple of grinds of black pepper.

③

Bring the broth to a rolling boil in a large pot over high heat. As soon as it boils, turn off heat and pour in the egg mixture. Immediately cover the pot and allow the steam to cook the eggs for 5 minutes. Do not stir.

④

Remove the lid and then, using a small whisk, gently break the egg into strands or “little rags” (the literal translation of Stracciatella). Adjust the seasoning if necessary, then ladle the soup into bowls and serve immediately with Parmigiano.

TORTELLINI IN BRODO



INSTRUCTIONS

Servings 6

- ① Heat the broth in a large pot over high heat. Season with salt and pepper.
- ② When the broth boils, add the tortellini, a few at a time, until you've added 60 (10 per person).
- ③ Allow the broth to return to a boil, then reduce the heat to a simmer and cook the tortellini until they float, about 4 minutes.
- ④ Ladle the tortellini and broth into six bowls. Serve sprinkled with Parmigiano.

INGREDIENTS

- 1 boneless, skinless chicken breast (about 5 ounces)
- 1 piece prosciutto (1½ ounces)
- 1 piece mortadella (1½ ounces)
- 1 tablespoon unsalted butter
- 1 tablespoon extra virgin olive oil
- 1 small garlic clove, peeled and thinly sliced
- Kosher salt and freshly ground black pepper
- 1 egg yolk
- 1/3 cup freshly grated Parmigiano-Reggiano, plus additional for serving
- Pinch of freshly grated nutmeg

SHORT RIBS IN BAROLO



INGREDIENTS

- 4 whole short ribs on the bone (about 4 pounds)
- 1 ½ cups dry red wine
- 3 tablespoons extra virgin olive oil
- Kosher salt and freshly ground black pepper
- 2 large onions, peeled and diced
- 4 medium carrots, peeled and diced, 6 celery stalks, diced
- 3 large garlic cloves, peeled and crushed
- 2 fresh rosemary sprigs, 4 fresh thyme sprigs
- About 1 cup Chicken or Hearth Brodo

INSTRUCTIONS

Servings 6-8

- 1 Combine the ribs and wine in a bowl, cover with plastic wrap, and marinate in the refrigerator overnight. Drain the ribs and reserve the marinade.
- 2 Preheat the oven to 350 degrees F. Heat the oil in a large high-sided ovenproof skillet or Dutch oven over medium-high heat. Working in batches, season the ribs with salt and pepper and brown them on all sides, about 10 minutes. Transfer the browned ribs to a plate.
- 3 Add the onions, carrots, celery and garlic to the pot and reduce the heat to medium-low. Cook, stirring frequently, until the vegetables soften and brown nicely, about 15 minutes. Season the vegetables conservatively with salt and pepper and return the meat to the pot. Add the rosemary and thyme. Raise the heat to high and add the wine. Boil it, scraping up the fond (brown bits) on the bottom of the pot until the wine all but completely evaporates, about 30 seconds.
- 4 Braise the meat for 1½ hours. Remove the lid and continue cooking until the ribs are very tender about 30 minutes more (the cooking time will vary depending on how the ribs were cut, just be patient and let them go until they are fork-tender).
- 5 Using a slotted spoon, carefully transfer the ribs to a plate (the meat has a tendency to fall off the bone—it's okay if it does, but you'll have a more dramatic presentation if it doesn't). Bring the braising liquid with the vegetables to a simmer on top of the stove. Skim off the layer of fat on the surface leaving a few tablespoons for flavor.
- 6 Place a food mill over a clean saucepan. Pass the sauce through the mill. Taste the sauce and adjust the seasoning and texture (reduce it if it is too thin and add a little water if it is too thick). Warm the meat in the sauce on top of the stove.

GOLDEN CHICKEN BRODO BOWL



INGREDIENTS

- 2 pounds bone-in, skin-on chicken breasts, rinsed and patted dry
- Fine sea salt, to taste
- Freshly ground black pepper, to taste
- 1 tablespoon extra-virgin olive oil
- 8 cups Brodo Chicken Broth
- 4 medium carrots, peeled and diced, 6 celery stalks, diced
- 1 cup plus 2 tablespoons coconut milk (see Note)
- 1 cup button mushrooms, wiped clean, stems trimmed, quartered
- 2 red bell peppers, thinly sliced
- 18 Thai or regular basil leaves, torn by hand
- 1 small white onion, thinly sliced

INSTRUCTIONS

Servings 4-8

- 1 Remove chicken from refrigerator about 20 minutes before cooking. Heat oven to 425 degrees. Generously season chicken with salt and pepper on both sides.
- 2 Heat the olive oil in an ovenproof skillet over high heat. When oil slides easily across the pan, add the chicken skin-side down and cook without disturbing for 1 minute. Transfer the skillet to the oven and cook until the chicken shows no sign of pink when pierced near the bone, about 30 minutes. Flip the breasts so they are skin-side up and set aside until the chicken is cool enough to handle. Shred into bite-size pieces. Freeze bones for a future batch of broth.
- 3 Combine the chicken broth and coconut milk in a large pot and bring to a boil over high heat. Season to taste with salt.
- 4 Reduce the heat to low and add the mushrooms. Simmer for a couple of minutes to soften the mushrooms. Add the shredded chicken, bell peppers, white onion and jalapeño, and bring to a boil over high heat. Turn off the heat and add the basil. Adjust the season, if needed. Serve immediately.

Footnotes

This recipe calls for “infused” coconut milk, which he makes by simmering a can of organic coconut milk with 1 sliced lime, 1 lemongrass stalk that has been cracked and pounded, 2 tablespoons sliced fresh ginger and leaves from ¼ bunch of Thai basil. You can use regular coconut milk instead of creating the infused version.



ENJOY COOKING WITH BRODO

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