

# A Northwest Soup Tradition

Widely recognized as one of the finest food purveyors in the country, Ivar's Seafood, Soup & Sauce Company produces top-quality seafood soups, and sauces at our state-of-the-art facility in Mukilteo, Washington. Our seafood soup tradition began in 1938 when Ivar Haglund began making and selling his homemade clam chowder on the Seattle waterfront. Today, along with our original line of Ivar's seafood soups and chowders, we produce Ivar's TwoSpoon soups, a selection of original, non-seafood recipes and new classics. Ivar's also develops custom soups for restaurants and food-service companies, and they're all made with the same tradition of quality that has made us famous since 1938.

For more information about Ivar's and Ivar's TwoSpoon products please contact our sales department at 425 493 1402



Seafood, Soup & Sauce Company

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## Ivar's Wild Catch Clam Chowder

This natural chowder is made with wild-harvested, hand-shucked clams, fresh-frozen herbs and Northwest grown onions and potatoes. It contains no bacon.

**Preparation Time:** 35 minutes

**Distribution Item Number:**

**Manufacturers' Code:** 600

**Contents:** Three 4-pound bags of soup concentrate. Add milk (we recommend 2% milk).

**Yield:** Three gallons (384 ounces) or 48 eight-ounce servings.

**Shelf Life:** 18 months frozen.

**Ingredients:** Natural sea clams, potatoes, onions, celery, spices, butter and sea salt.



## Ivar's Puget Sound Style Clam Chowder

This distinctive Northwest-style chowder with its tantalizing hint of smoked bacon is made with meaty clams harvested in the icy waters of the North Atlantic Ocean.

**Preparation Time:** 35 minutes

**Distribution Item Number:**

**Manufacturers' Code:** 957

**Contents:** Three 4-pound bags of soup concentrate. Add water. Three 14-ounce pouches of chowder mix.

**Yield:** Three gallons (384 ounces) or 48 eight-ounce servings.

**Shelf Life:** Three months refrigerated or 18 months frozen.

**Ingredients:** Chopped sea clams, potatoes, bacon, onions, spices, celery and lemon juice.



## Pier 54 Clam Chowder

This sublime chowder looks and tastes homemade because it's packed with twice the usual amount of tender, succulent sea clams, fresh vegetables, Red Bliss potatoes and real cream.

**Preparation time:** 30 minutes

**Distribution Item Number:**

**Manufacturers' Code:** 218

**Contents:** Three 4-pound bags of soup concentrate. Add water.

**Yield:** Two and one-quarter gallons (288 ounces) or 36 eight-ounce servings.

**Shelf Life:** Three months refrigerated or 18 months frozen.

**Ingredients:** Chopped sea clams, cream, potatoes, celery, bacon, onions, butter, herbs and spices.



## Premium Northwest Dungeness Crab Bisque

Our rich, flavorful and succulent bisque, made with real cream, savory crab stock and Dungeness crab meat, brings a touch of sophistication to any menu.

**Preparation time:** 30 minutes

**Distribution Item Number:**

**Manufacturers' Code:** 988

**Contents:** Three 4-pound bags of soup concentrate. Add water.

**Yield:** Two and one-quarter gallons (288 ounces) or 36 eight-ounce servings.

**Shelf Life:** Three months refrigerated or 18 months frozen.

**Ingredients:** Crab meat, heavy cream, butter, tomato, red bell pepper, cream corn and spices.



## Clam-hattan™ Style Red Clam Chowder

We've given traditional "Manhattan-style" clam chowder a fresh new flavor with our slightly spicy broth that's brimming with tasty sea clams, plus Red Bliss potatoes and vegetables.

**Preparation time:** 25 minutes

**Distribution Item Number:**

**Manufacturers' Code:** 217

**Contents:** Three 4-pound bags of soup concentrate. Add water.

**Yield:** Two and one-quarter gallons (288 ounces) or 36 eight-ounce servings.

**Shelf Life:** Three months refrigerated or 18 months frozen.

**Ingredients:** Tomatoes, chopped sea clams, potatoes, celery, fennel, herbs, spices and seasonings.



## Alder Smoked Salmon Chowder

Savor the irresistible flavor and tantalizing aroma of wild Alaskan smoked salmon, perfectly blended with tender potatoes and vegetables in this rich and creamy chowder.

**Preparation time:** 30 minutes

**Distribution Item Number:**

**Manufacturers' Code:** 982

**Contents:** Three 4-pound bags of soup concentrate. Add water. Three 14-ounce pouches of chowder mix.

**Yield:** Three gallons (384 ounces) or 48 eight-ounce servings.

**Shelf Life:** Three months refrigerated or 18 months frozen.

**Ingredients:** Potatoes, smoked salmon, garlic, onion, celery, spices, Parmesan and Romano cheese.



## Wild Alaskan Smoked Salmon Chowder

This slightly spicy chowder features wild-caught Alaskan Keta Salmon—a source of beneficial omega-3 fatty acids—that's been smoked in the traditional Northwest style over native hardwood.

**Preparation time:** 30 minutes

**Distribution Item Number:**

**Manufacturers' Code:** 983

**Contents:** Three 4-pound bags of soup concentrate. Add water. Three 7-ounce bags of smoked salmon.

**Yield:** Two and one-half gallons (309 oz) or 38 eight-oz servings.

**Shelf Life:** Two months refrigerated or 18 months frozen.

**Ingredients:** Potatoes, smoked salmon, garlic, onion, celery, spices, roasted red bell pepper purée, cream.