

How to brodo



First, a welcome from my window

Whether you're new to Brodo or an existing subscriber, thank you for bringing Brodo into your home. Brodo is the only broth on the market that matches the standards of the country's finest restaurants. I know because we've worked in them for over three decades.

We are very excited to introduce our latest Brodo lineup. As always, we make everything from scratch, without preservatives or shortcuts. Better yet, our new packages can be conveniently stored in your pantry until you open them. Great broth takes time and true commitment. But, when it comes to giving people an easy way to the pleasures and beneficial properties of good stock, we say "better is worth the bother."

Brodo is a simple way to transform your kitchen, your diet, and your health. Whenever I need a snack, I pour a pack into a mug. Whether my family wants a quick and healthy lunch or a long cooked, wholesome meal I don't need to think twice. This guide will get you started, but the possibilities are endless.



CHEF MARCO CANORA
JAMES BEARD AWARD, BEST CHEF NYC

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"No doubt about it, Marco Canora really started something."

NY Times

"There's always a container of Brodo in my refrigerator.

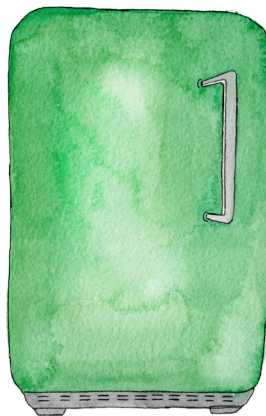
I use it as a base for delicious soups, sauces and broths. Even more, I drink it straight."

Chef Bobby Flay



Storing Your Brodo

Ready when you are.



Stock Up in your Pantry

Our new packaging will keep your broth fresh at room temperature.



Refrigerate After Opening

*Refrigerate for up to 5 days.
Note that broth may become gelatinous when cold.*

Heating Your Brodo

No muss, no fuss.

1

Tear the pouch open



This Way

Empty pouch contents into a pot, then bring to a boil and serve. Electric kettles work, too!

2

Heat the broth

Aromas may trigger memories of Grandma's kitchen.



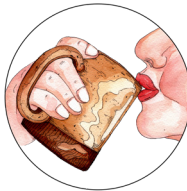
Or, That Way

Empty pouch contents into a mug. Microwave for 1-2 minutes at a time until you find your perfect temp.

3

Sip from your favorite mug

And enjoy, of course.



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**Mug
Ready**

A Better Way to Beverage



Hydrate

Swap your water, juice, or that 2nd cup of coffee for electrolyte filled Brodo.



Snack Better

Reach for something with 10g of protein, 0 sugar, low carb, and < 50 calories.



Bolster your Body

Support your joints, skin, and liver with collagen, gelatin, and other nutrients.



Skip a Meal

Soothe your hunger pangs with higher quality protein and rich amino acids.



Fight a Flu

Get cozy and boost your immune system. Fight inflammation through gut health.



Fast and Reset

Experience the benefits of intermittent fasting, giving your digestive system a break.



Customize Your Cup

- ADD A SQUEEZE OF CITRUS
- ADD HERBS & SPICES
- ADD HEALTHY FATS



Create a cappuccino-like treat using a milk frother. **Chef's tip:** For a protein packed breakfast (or any time), froth an egg yolk in one ounce of broth then top off your mug with broth.

A top-down view of a white ceramic bowl filled with ramen. The bowl is set on a wooden surface with a vertical grain. The ramen consists of yellow noodles in a light-colored broth. Toppings include sliced mushrooms, green onions, two soft-boiled eggs with red chili flakes on top, and pieces of bok choy. There are also cubes of tofu and a layer of white sesame seeds. A pair of metal chopsticks is visible in the upper left corner. The text "Bowl Ready" is overlaid in the center in a white, bold, sans-serif font.

Bowl Ready

Our favorite type of recipe is a...

No-Recipe Recipe

Time is precious. Recipes shouldn't be.



1

Grab any & all veggies from your fridge

Chop them up and saute in olive oil for 3-4 minutes. Season with salt & pepper, plus any herbs and spices you like (garlic is always a welcomed addition!).



2

Add your favorite Brodo flavor

Simmer for 5 minutes, or until veggies are tender.



3

Finish with your favorites

You can't go wrong with Parmesan cheese and olive oil on top. Add whole grains, pasta or shredded chicken for an even heartier dish.



Manco

"I like to add about one cup of veggies for every cup of broth."

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Recipe Ready

Chef's Upgrade

Make everything tastier, faster with Brodo

“

**Indeed, stock is everything in cooking.
Without it, nothing can be done.**

Auguste Escoffier

French Chef Extraordinaire



Scan here for
recipes, tips & tricks.



BOIL YOUR GRAINS

Water is cool and all, but cooking your grains (rice, quinoa, farro) in Brodo creates greater flavor and nutritional value.



MAKE A PAN SAUCE

When you roast a piece of protein, you're left with browned bits on the bottom of the pan. Those bits are flavor bombs! Add Brodo to your pan, bring to a boil and scrape those bits up with a wooden spoon.

FINISHING TIP: Add some chopped herbs and a squeeze of lemon.



BRAISE OR STEW

A time-tested method for amping up meatiness and flavor. The quality of your braise or stew is 100% dependent on the quality of your broth.

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The Brodo Kitchen

- 1. Keep it Real*
- 2. Diversity in Food, Flavors, People, Places*
- 3. Make it Your Own*
- 4. Celebrate Tradition and Beauty*
- 5. Quality Over Quantity*
- 6. Leave Things Better Than You Found Them*
- 7. Nutritious is Delicious Done Right*

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