

How to brodo



First, a Welcome from our Window

Whether you're new to Brodo or an old friend, thank you for bringing us 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're very excited for you to try Brodo. 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 enjoy the pleasures and beneficial properties of good stock, we say "better is worth the bother."

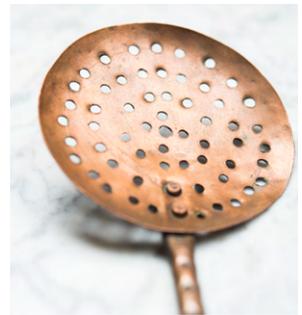
Brodo is a simple way to transform your kitchen, your diet, and your health. Whenever I need a snack, I pour a pack into a mug. Whether my family wants a quick and healthy lunch or a slow-cooked, wholesome meal, I don't need to think twice. This guide will get you started—but the possibilities are endless.



CHEF MARCO CANORA
JAMES BEARD AWARD, BEST CHEF NYC

brodo

brodo



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

NY Times

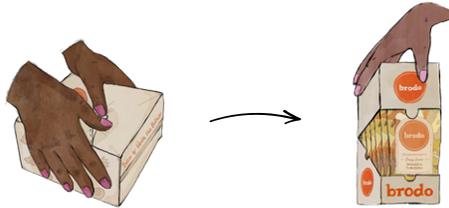
**"There's always a
container of Brodo in
my refrigerator.**

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

Chef Bobby Flay



Storing your Brodo



Pro tip for opening your Brodo boxes

Place the box on its side and press firmly above the perforation. Repeat on all sides and then pull the top off to organize all your flavors. Voilà, your broth is pantry ready.



Stock your pantry

Our packaging will keep your broth fresh at room temperature.



Refrigerate after opening

Refrigerate open pouches for up to 5 days.
Note: bone broth is gelatinous when cold.

Food Safety Note: In the rare event that your broth pouches are torn, leaking, or inflated with air - do not consume. Please contact us and we'll make it right! If possible, please provide a picture and/or note the serial number on the back of the pouch.

Heating your Brodo

No muss, no fuss.

1

Tear the pouch open or cut open with scissors



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.



Better Is Worth the Bother

Unlike what you can buy in the grocery store, we make broth the same way great chefs and grandmas have for generations.



No pills, powders, additives or preservatives

Only real ingredients—no concentrates, additives, preservatives, or shortcuts.



A meat product with zero fat

Experience all the benefits of meat without any of the fat, which we remove during the cooking process.



Never watered down

A high ingredient-to-water ratio ensures the richest, most nutrient-dense broth.



Made from scratch

Traditional broth, made with whole foods and no shortcuts.



Slowly simmered in open top kettles

Slowly simmered at low heat, allowing evaporation to concentrate both flavor and nutrition.



Roasted ingredients

For added depth of flavor, we take the time to slowly roast our meats before they go into the kettle. You'll taste the difference.



Whole, organic vegetables

We use whole organic mirepoix for superior flavor and nutrition.



100% grass-fed beef & organic chicken

We source the highest quality ingredients, without GMOs., antibiotics, growth hormones, or synthetic chemicals.

Drink Brodo. Feel Your Best.



10g of collagen-rich protein



Under 50 calories



Zero sugar, zero fat



Gut & joint health



Gluten free, dairy free



Real food sources that are easy to digest

A 3x3 grid of nine glasses filled with beer of varying shades of amber and gold. The text "Mug Ready" is centered in the middle glass.

**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.



Make it 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.

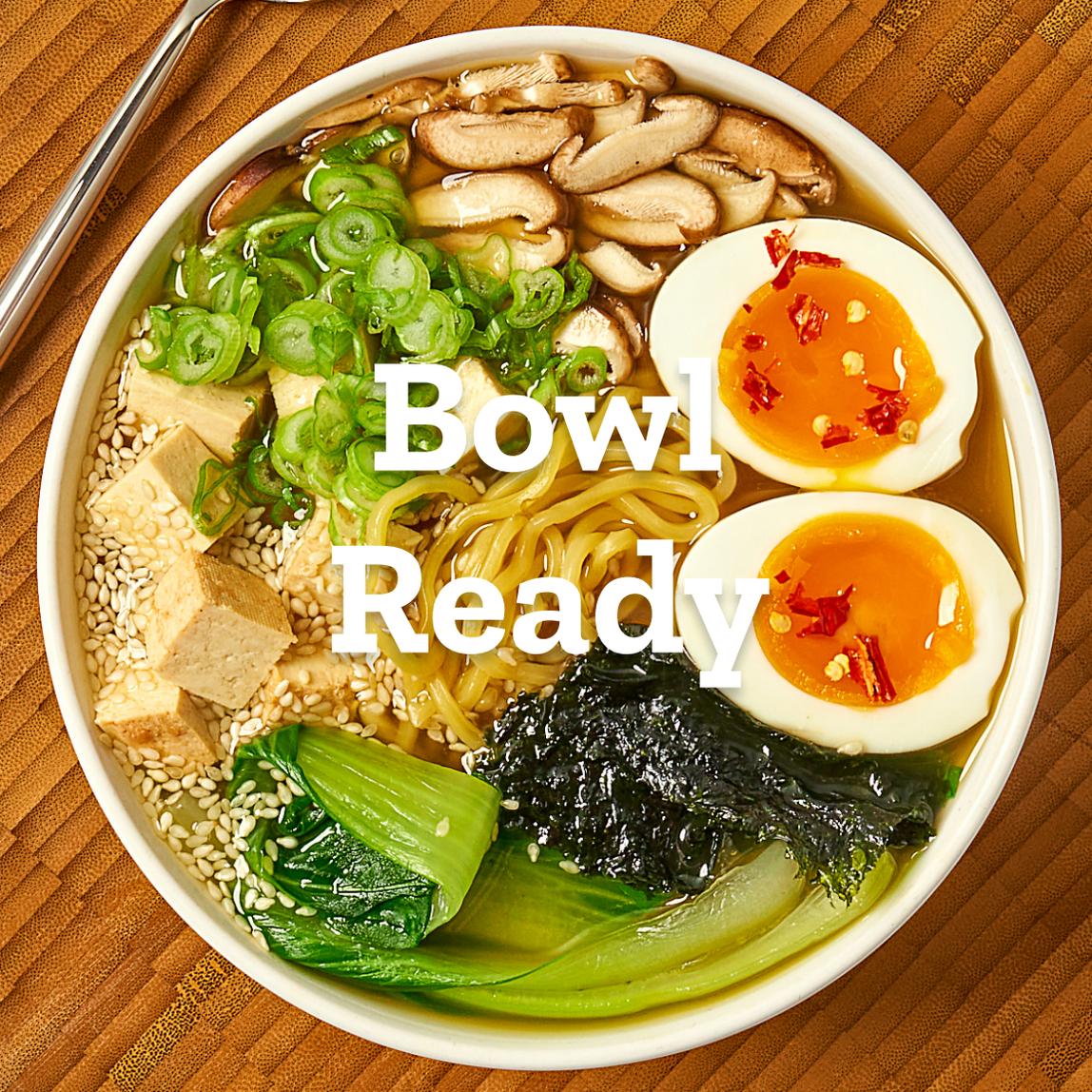


Customize your cup

- 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 clear broth. Toppings include sliced mushrooms, green onions, soft-boiled eggs with red chili flakes, and bok choy. There are also pieces 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 sauté in olive oil for 3-4 minutes. Season with salt & pepper, plus any herbs and spices you like (garlic is always a welcome 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."



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



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.



For full recipes from Chef Marco, please subscribe to our email list or go directly to www.brodo.com/recipes

The Choice of Top Chefs



"Brodo is simply delicious. There's always a pouch in my pantry."

BOBBY FLAY
CHEF, FOOD NETWORK HOST



Chicken
Roasted Organic Chicken



Beef
100% Grass-Fed Beef



Hearth
Beef, Chicken & Turkey



Mushroom
Shiitake & Kombu



"The best broth you can buy."

TOM COLICCHIO
CHEF, RESTAURANTEUR,
& STAR OF TV'S TOP CHEF



"Brodo is the foundation
where history, flavor, and soul
comes together."

DAVID CHANG
RESTAURATEUR, AUTHOR, PODCASTER,
& TELEVISION PERSONALITY



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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